

Weddings



at Canberra Deakin
Football Club

3 Grose St Deakin ACT 2600
www.canberradeakinfootballclub.com.au

Congratulations

The proposal has happened
and now the fun can begin –
planning your dream wedding!

Flowers, cake and dress are all exciting but, before any of that can come together, you need a location. A place where your vision comes to life.

Here at Canberra Deakin Football Club, we offer you two function spaces, each a blank canvas ready for you to add your personal touch.

Our Zagreb Room caters to large groups while the Canberra Room plays host to more intimate functions. You'll be guided by our staff to choose which is right for your big day.

Once you've selected a room, our Executive Chef will work with you to create a menu that's perfectly suited to your guests. With a range of modern dining choices, as well as more traditional packages and dietary options, we can cater to the unique needs of your event.

We will do everything we can behind the scenes so you can relax and enjoy your special day, so give us a call and book a time to meet.

The Team at Canberra Deakin Football Club

Packages

Classic Package

\$50_{pp}

- Reception venue with dancefloor
- Two course plated menu, selecting either entree and main OR main and dessert from our Classic menu
- Your wedding cake, served individually
- Barista coffee
- White chair covers and tablecloths
- Audiovisual equipment, including lectern and microphone
- Use of upstairs room for bridal party

Silver Package

\$65_{pp}

- Reception venue with dancefloor
- Three course plated menu, selecting from our Silver menu
- Your wedding cake, served individually
- Barista coffee
- White chair covers and tablecloths
- Audiovisual equipment, including lectern and microphone
- Use of upstairs room for bridal party

Gold Package

\$95_{pp}

- Reception venue with dancefloor
- Four course plated menu, including individually plated antipasto and selecting from our Gold menu
- Your wedding cake, served individually
- Barista coffee
- White chair covers and tablecloths
- Audiovisual equipment, including lectern and microphone
- Use of upstairs room for bridal party

Zagreb Room seats max 300 people
Canberra Room seats max 100 people
However COVID-19 guidelines apply

Rooms

Zagreb Room

Our main room can accommodate events of up to 300 people while still offering an ample dancefloor and an elegant bridal table at the front. All of our furniture and carpeting is neutrally coloured which allows you to create any look you desire.

Canberra Room

Upstairs we provide a more intimate space. Boasting floor to ceiling windows that let in plenty of natural light, this room can host up to 100 guests with its own private bar and bathroom.

Please note: these maximum numbers will be reduced according to current COVID-19 government guidelines



Photo: Jack Jones

Classic Menu

Entree

- Southern fried chicken Caesar salad
- Portuguese style beef meatballs
- Greek salad with feta, oregano and olives
- Steak and Guinness pie with tomato relish

Main

- Seared chicken breast with creamy mustard sauce, potato gratin and wilted garlic spinach
- Slow cooked lamb shank in a red wine sauce on a bed of mash with Dutch carrots
- Traditional Dalmatian Pasticada served with creamy mashed potato and Dutch carrots
- Pepper steak with baked potato and seasonal vegetables
- Steamed fish fillet and warm potato salad served with hollandaise sauce

Dessert

- Crepes with rosehip jam and cream
- New York baked cheesecake
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Apple crumble with blueberry creme Anglaise
- Custard tart served with chocolate gelato

Upgrade: Classic and silver packages may add individually plated antipasto for \$15 per person

Silver Menu

Entree

- Crispy pork belly with mustard and slaw
- Punjena Paprika (Croatian style stuffed peppers)
- Pumpkin, spinach and ricotta stack
- Salt and pepper calamari with aioli and roquette salad
- Asian style chicken lollipops with sweet potato mash and soy drizzle

Main

- Chargrilled vegetables with halloumi
- Pork cutlet served with apple, balsamic reduction and potato gratin
- Porterhouse steak, garlic potato, roast carrots and red wine jus
- Chicken breast filled with baby spinach, mascarpone, wrapped in bacon, served with green beans, pumpkin and creamy mashed potato
- Salmon with lemon and caper sauce served on a bed of smashed potatoes with julienne vegetables

Dessert

- Crepes with rosehip jam and cream
- New York baked cheesecake
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Apple crumble with blueberry creme Anglaise
- Custard tart served with chocolate gelato

Upgrade: Classic and silver packages may add individually plated antipasto for \$15 per person

Gold Menu

Entree

- Lamb cutlet, mint pea puree with polenta
- Ceviche of kingfish and salmon with pomegranate and coriander
- Creamy chilli and garlic prawns with salad and vinaigrette
- Braised beef cheek on pumpkin mash with Parmesan

Main

- Bacon wrapped fillet mignon with mushroom and red wine sauce served with creamy mashed potato and asparagus
- Rosemary rack of lamb, baby potatoes, cherry tomato and olives
- Chicken Supreme with creamy prawns, garlic mash and green beans
- Snapper fillet, sautéed mushrooms and Asian vegetables

Dessert

- Crepes with rosehip jam and cream
- New York baked cheesecake
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Apple crumble with blueberry creme Anglaise
- Custard tart served with chocolate gelato

Upgrade: Classic and silver packages may add individually plated antipasto for \$15 per person

Children

Kids Menu

- Chicken Schnitzel with chips and salad
- Chicken nuggets with chips and salad
- Cevapi with chips and salad

\$15 per
child

Dietary Requirements

Our Executive Chef is happy to work with you to ensure guests with dietary requirements are well looked after; please let us know the details of these as soon as possible. While all care is taken to cater to any dietary requirements, it must be noted that all meals are prepared in the same kitchen and we are unable to guarantee against some cross-contamination.

Buffets

In line with cultural preferences, we have in the past always offered self-serve menu options such as shared courses, antipasto platters, buffets, etc. However, due to the situation surrounding COVID-19 these options will only be made available in accordance with government health guidelines. Where a buffet is requested, additional staff will be required to serve food at an additional cost.

Beverages

Ruby Package

- Carlton Draught, Great Northern
- Collector's Block Chardonnay (SA)
- Collector's Block Cabernet Shiraz (SA)
- Haselgrove H Series Sparkling Cuvee (SA)
- Soft drink and juice

3 hrs - \$30_{pp}
4 hrs - \$35_{pp}
5 hrs - \$40_{pp}

Emerald Package

- Carlton Draught, Great Northern, Crown Lager
- Serafino Goose Island Sav Blanc (SA)
- Mount Trio Pinot Noir (WA)
- Serafino Goose Island Sparkling Cuvee (SA)
- Soft Drink and juice

3 hrs - \$37_{pp}
4 hrs - \$42_{pp}
5 hrs - \$47_{pp}

Diamond Package

- Carlton Draught, Great Northern, Corona, Heineken
- Jansz Premium Cuvee (Tas)
- Capel Vale Riesling (Margaret River)
- Haselgrove First Cut Shiraz (SA)
- Soft drink and juice

3 hrs - 44_{pp}
4 hrs - \$49_{pp}
5 hrs - \$54_{pp}

Consumption

Beverages may also be charged on a consumption basis up to a specified limit. Details and maximum spend must be agreed upon beforehand.

Terms and Conditions

Price: A deposit of \$500 must be received within 14 days of the original reservation. If this is not received, the room will once again be made available to other functions. Any subsequent variations to the selected packages may incur additional costs at the discretion of the Club.

Cancellation: In the event of a cancellation we require written notice which, if received within three months will result in a full refund of the deposit or, if received within two months, will result in a 50% refund. Notice of cancellation received less than two months out from the function will receive no refund.

Loss or damage: The function organisers are responsible for any loss, damage or breakage that occurs as a result of the event, be it caused by themselves or their guests. The cost of any such damage will be charged on the invoice. The Club takes no responsibility for the security of items brought into the Club.

Cleaning: General cleaning is included in the room hire fee, however use of confetti or rice is not allowed in the functions room and, if found, will incur an additional cleaning fee.

Security: Where the Club deems that additional security personnel are required, this cost will be passed on to the client with prior agreement.

Outside food & drink: No food or liquor may be brought into the club, except for celebration cakes. Please discuss the logistics of any cakes at the time of booking.

Service standards: Management reserves the right to refuse service of alcohol to intoxicated patrons under our commitment to responsible service of alcohol.

Entertainment: Any form of entertainment must have prior approval of the Club Manager.

Club Manager

Signed: _____ Date: _____

Event Organiser

Signed: _____ Date: _____