

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 dresses 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

Bronze Package

\$55_{pp}

- Reception venue with dancefloor
- Two course plated menu, selecting either entree and main OR main and dessert from our Classic menu
- Audiovisual equipment, including lectern and microphone
- Use of upstairs room for bridal party

Silver Package

\$70_{pp}

- Reception venue with dancefloor
- Three course plated menu, selecting from our Silver menu
- Audiovisual equipment, including lectern and microphone
- Use of upstairs room for bridal party

Gold Package

\$100_{pp}

- Reception venue with dancefloor
- Four course plated menu, including antipasto platter, and selecting from our Gold menu
- Audiovisual equipment, including lectern and microphone
- Use of upstairs room for bridal party

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.



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 crème Anglaise
- Custard tart served with chocolate gelato

Upgrade: Classic and silver packages may add antipasto platters 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 crème Anglaise
- Custard tart served with chocolate gelato

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

Gold Menu

Entree

Antipasto platter on arrival

- 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

Children

Kids Menu

- Chicken schnitzel with chips and salad
- Chicken nuggets with chips and salad
- Chevapi with chips and salad

\$20 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 requirements 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 guarantee against some cross-contamination.

Beverages

Drinks Package

- Carlton Draught, Great Northern, Carlton Dry
- Babich White Label Sauvignon Blanc (NZ)
- Wyndham Estate 555 Shiraz (SA)
- Serafino Goose Island Sparkling Cuvee (SA)
- Soft drink and juice

3 hrs - \$45_{pp}
4 hrs - \$50_{pp}
5 hrs - \$55_{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.





Decorations: The Decorating Man
Flowers: Wiluna Studio

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.

For bookings made in the Canberra Room there is a minimum spend of \$3000 required.

Cakeage fees apply, \$3.00 per person for platters or \$5.00 per person served individually.

A 10% surcharge applies on Sundays and public holidays. Sunday and Public holiday functions must have a minimum of a buffet or two course meal for catering. Functions for finger food or a grazing table will not be accepted.

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 premises.

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.

Decorations: Decorations for the room are provided by the event organisers. We recommend The Decorating Man at www.thedecoratingman.com.au. The Club offers white or black chair covers for hire at a cost of \$4.00 per chair. The Club can also offer a raised platform for the bridal table with a hire cost of \$500.