



At Royal Canberra Golf Club we understand a wedding is one of the most important of life's celebrations. We would like to make your celebration a unique event combining happy guests, reunion of family and friends and a memorable party.

The club is set within the Westbourne Woods, a magnificent arboretum of established trees. The Westbourne Room and Formal Dining Room are renowned for their picturesque view overlooking the 18th and 10th fairways, not to mention the lovely Rose Garden Terrace.

Both these rooms combined can accommodate up to 125 guests. We offer three wedding packages;

“The Fairway” Wedding Package

“On the Green” Wedding Package

“The Royal” Wedding Package

Assisted by our professional event team, we can help you to create a wonderful experience for you and your guests.

‘The Team’

Neil Abrahams, Food and Beverage Manager, 9 years at Royal Canberra and a two time Culinary Olympic Gold Medalist who holds numerous industry accolades.

Carey Lander, Functions Coordinator, 11 years at Royal Canberra with over 20 years experience in Event Management.

We are here to help make your wedding reception an occasion to remember and with this in mind we welcome your instructions. We are able to offer advice on all aspects of your big day to ensure the occasion is celebrated to your highest expectations.



“THE FAIRWAY”

\$145.00 per person

This package is inclusive of the following:

- A dedicated event and function coordinator
- Complimentary parking for all guests
- Room hire
- Lectern and microphone
- Dance floor
- White linen tablecloths and napkins
- Table skirting for bridal table and cake table
- Round tables (seating 8 persons)
- Chair covers and coloured sash of your choice
- Personalised table menus and seating plan
- 30 minutes pre dinner drinks and canapés on the Rose Garden Terrace
- 4 course meal (alternate service) with tea and coffee
- 6 hour beverage package inclusive of sparkling, red and white wine, draught beer and softdrink

SET MENU

Canapés

- Parmesan Shortbread with Goat Curd, Roast Capsicum & Sauce Pesto
- Flavours of Caesar Salad on Croute
- Smoked Salmon with Avocado & Wasabi Espuma

Entrée

- Compression of Vine Ripe Tomatoes, Bocconcini & Basil, Hot Herb Salad & Shallot Dressing
- Prawn & Avocado Tian, Confit Cherry Tomatoes and Vegetable Salsa

Palate Cleanser

- Lemon Champagne Sorbet

Main Course

- Moroccan Chicken with Date Sauce, Orange Cous Cous & Greens
- Slowly Roasted fillet of Beef with Potato Rosti & Sauce Bordelaise

Dessert

- Lemon Tart, Double Cream and Fresh Strawberries
- Chocolate Pudding with Chocolate Ice Cream & Hot Chocolate Sauce

Tea and Coffee

- Tea, Coffee and Wedding Cake served Buffet Style



“ON THE GREEN”

\$165.00 per person

This package is inclusive of the following:

- A dedicated event and function coordinator
- Complimentary parking for all guests
- Room hire
- Lectern and microphone
- Dance floor
- Music (DJ Entertainment)
- White linen tablecloths and napkins
- Table skirting for bridal table and cake table
- Round tables (seating 8 persons)
- Chair covers and coloured sash of your choice
- Personalised table menus and seating plan
- 30 minutes pre dinner drinks and canapés on the Rose Garden Terrace
- 4 course meal (alternate service) with tea and coffee
- 6 hour beverage package inclusive of sparkling, red and white wine, draught beer and softdrink
- Ceremony on the lawns of Royal Canberra Golf Club (Optional)

MENU SELECTION

Please choose 2 x Entrée, Mains and Desserts and this will be served alternatively to your guests. Kitchen must be informed of any special dietary requirement 14 days prior to your event.

Canapés

- Beetroot Macaroon with Goats Cheese Mousse
- Smoked Salmon with Avocado & Wasabi Espuma
- Chicken, Truffle & Leek Bouchee
- Seared Scallops & Pea Jelly

Entree

- Poached River Calamari filled with Fresh Seafood, Watermelon and Candied Chilli Jelly, Pickled Cucumber and Mint Salsa
- Braised pork belly, Braised Red Cabbage Marmalade, Seared King Prawn with Fresh Apple and Raisin Mayo
- Tomato and Bocconcini Presse, Basil Foam, Black Olive Tapenade and Soft Herb Salad



MENU CONTINUED.

Palate Cleanser

- Lemon Champagne Sorbet

Mains

- Herb and Prosciutto Crusted Fillet of Beef, Root Vegetable and Mushroom Filo, Pommes Puree and Sage Oil
- Chicken Supreme stuffed with Prawn Meat and Almond Butter on Potato and Leek Veloute
- Fennel Braised Atlantic Salmon, Chorizo and Potato Rosti with Roast Peperonata

Dessert

- Apple Pithivier with Rhubarb Curd, Toffee Apple Mousse
- White Chocolate Panna Cotta, Sour Cherry Sorbet and Crostoli
- Chocolate Cremeux, Orange and Mint Salad, Almond Nougatine and Orange Cream

Tea and Coffee

- Tea, Coffee and Wedding Cake served Buffet Style



“THE ROYAL”

\$195.00 per person

This package is inclusive of the following:

- A dedicated event and function coordinator
- Complimentary parking for all guests
- Room hire
- Lectern and microphone
- Dance floor
- Music (DJ entertainment)
- White linen tablecloths and napkins
- Table skirting for bridal table and cake table
- Round tables (seating 8 persons)
- Table centerpieces
- Chair covers and coloured sash of your choice
- Personalised table menus, and seating plan
- 60 minutes pre dinner drinks and canapés on the Rose Garden Terrace
- 5 course meal (alternate service) with tea and coffee
- 6 hour premium beverage package inclusive of sparkling, red and white wine, premium and draught beer and softdrink
- Sparkling wine for toasts
- Golf carts for photography on course, accompanied by a staff member
- 1 deluxe room accommodation at Hyatt Hotel Canberra
- Ceremony on the lawns of Royal Canberra Golf Club (Optional)

MENU SELECTION

Please choose 2 x Entrée, Mains and Desserts and this will be served alternatively to your guests. Kitchen must be informed of any special dietary requirement 14 days prior to your event.

Canapés

- Beetroot Macaroon with Goats Cheese Mousse
- Smoked Salmon with Avocado & Wasabi Espuma
- Rare Roast Veal, Tuna Mayonnaise, Baby Fennel, Red Onion & Capers
- Chicken, Truffle & Leek Bouchee
- Seared Scallops & Pea Jelly
- Tea Smoked Duck, Celeriac Puree & Citrus Glaze



MENU CONTINUED.

Entrees

- Seared Scallops, Verjus Tomato Consommé, Tomato and Cucumber Tian with Crispy Coppa
- Compression of Duck, Liver Pate, Sour Cherries and Roasted Hazelnuts with Vanilla Vin Cotto
- Olive Oil Poached Ocean Trout with Roasted Beetroot, Passion Fruit Jelly, Horseradish Sorbet and Shallot Dressing
- Gin Spiced Loin of Pork, Apple and Maple Candied Walnut Pudding, Celery Salad with Lemon Sour Cream

Palate cleanser

- Lemon Champagne Sorbet

Mains

- Slowly Roasted Fillet of Beef, Veal Sweet Bread and Potato Cake on Braised Cabbage and Bacon with Cauliflower Blue Cheese Cream
- Chermoula Rub Rack of Lamb, Rosemary Polenta Chips, Roast Garlic, Asparagus and Sauce Maltaise
- Baked Kingfish, Pea Ravioli with Crispy Ham Hock Hash and Seeded Mustard Vinaigrette
- Gallotine of Chicken Forrester, Warmed Potato Salad, Carrot and Ginger Crumble and Parsley Sauce

Dessert

- Blackberry Cheesecake, Almond Clafouti, Ginger Beer and Blackberry Sorbet
- Pina Colada Mille Feuille, Pineapple Chutney and Coconut Sherbet
- Burnt Honey Bavarian Cream with Poached Saffron Pear and Fresh Honeycomb
- Steamed Lemon Pudding with Hot Lemon Curd and Chocolate Sorbet

Cheese

- Selection of Australian Cheeses with Lavoche Crisps and Rosemary Orange Honey (one platter per table)

Tea and Coffee

- Tea and Coffee served at your table with your Wedding Cake

