

Wedding Packages

Settlers Run Golf and Country Club



SETTLERS RUN
Golf & Country Club

Adjacent to the Royal Botanical Gardens in Cranbourne South, and just 45 minutes from Melbourne CBD and the Mornington Peninsula, you and your guests can celebrate your special day in the lavish surroundings of the architecturally designed Golf and Country Club.

The clubhouse boasts an extensive range of beautifully appointed amenities. Relax and take in the expansive vistas of the golf course, Melbourne city skyline, Dandenong Ranges and the Royal Botanical Gardens.

The contemporary elegance of the clubhouse is only surpassed by the spectacular views, personally tailored menus and the outstanding service. Catering to small and large weddings, Settlers Run Golf and Country Club is the ideal venue for your reception. The main function rooms will seat up to 150 guests for a banquet sit down wedding and 250 guests for a cocktail style wedding.

Our dedicated events team will work with you to create your perfect day and the Head Chef will deliver a menu that will leave your guests extremely satisfied.



The Country Club prides itself on delivering first class service to match its amazing facilities and location, and your dedicated Coordinator will ensure your day is nothing short of spectacular.

For further information,

Contact

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Sit Down Packages

Deluxe Wedding Banquet

Monday To Friday \$145 Per Guest

Saturday & Sunday \$155 Per Guest

- 7 hour ceremony and reception duration
- Two course meal served alternating
- Chef's selection of canapés on arrival
- 5 hour standard beverage package for your seated reception
- Room hire for your celebration
- Ceremony area with signage table and 24 chairs
- Photographs to be taken on the grounds and carts for the bridal party
- Chair covers with satin or organza sashes
- Cake cut and served on a platter with tea and coffee
- White skirted cake and gift tables
- White linen tablecloths and napkins
- Tables and room set to meet your specifications
- Displayed table seating plan
- Dance Floor
- Special dietary requirements catered for
- Children and entertainers meals at a reduced cost (12-17 years old half price)
- Complimentary Wedding tasting for 2

Premium Wedding Banquet

Monday To Friday \$170 Per Guest

Saturday & Sunday \$180 Per Guest

- 7 hour ceremony and reception duration
- Three course meal served alternating
- Your selection of 4 canapés on arrival from the cocktail menu
- 6.5 hour Premium beverage package for both pre and during reception
- Room Hire for your celebration
- Ceremony area with signage table and 24 chairs
- Photographs to be taken on the grounds and carts for the bridal party
- Chair covers with satin or organza sashes
- Cake cut and served on a platter with tea and coffee
- White skirted cake and gift tables
- White linen tablecloths and napkins
- Tables and room set to meet your specifications
- Displayed table seating plan
- Dance Floor
- Special dietary requirements catered for
- Children and entertainers meals at a reduced cost (12-17 years old half price)
- Complimentary Wedding tasting for 2
- Room Draping with fairy lights
- Complimentary room set up assistance
- Sparklers for all guests on farewell of bride & groom

*Minimum of 40 Guests for Sit Down Weddings

Wedding Banquet Menu

Entree Selection

- Crispy Skinned Pork Belly with apple slaw and cider jus (GF/DF)
- Seared Salmon with pickled cucumber with lemon soya sauce (GF/DF)
- Chicken Ballotine with prosciutto, leek & ricotta on truffled mushroom risotto (GF)
- Roast Vegetable Cannelloni with tomato and basil sauce (VEGAN)
- Lemon pepper & poppy seed Calamari with fennel & radish salad (GF Available)
- Jumbo sweet potato, ricotta & Spinach Tortellini with a creamy pesto & sundried tomato sauce, pine nuts, rocket & parmesan salad (V)
- Seared Canadian Scallops on romesco sauce (GF)
- Burrata Fresh mozzarella with creamy center, on sliced tuss tomatoes, EVO oil, sumac, lemon and crusty bread (V)

Main Course Selection

- Grass fed Porterhouse with potato gratin, broccolini, dutch carrots & red wine jus (GF)
- Paprika and Herb dusted chicken breast on roasted sweet potato puree, with seasonal vegetables and creamy pesto sauce (GF)
- Crispy Skinned Pork Belly, with braised red cabbage, truffle potato puree, cider jus (GF)
- Mediterranean Chicken filled with fetta & olives served on pumpkin & potato gratin. Tomato and oregano sauce, Mixed leaf
- Dukkah Roasted Lamb Rump On roasted & served on balsamic roasted vegetables, with lemon & garlic potatoes, chimichurri (GF/DF Available)
- Crispy Skinned Barramundi with sweet potato puree with seasonal vegetables, cherry tomato and lemon dill butter (GF)
- Slow Braised Beef Cheek with creamy potato mash, broccolini, baby carrots & rosemary jus (GF)

*Vegetarian/Vegan options for Entree, Main or Dessert are available by request

Dessert Selection

- Chocolate Fondant served with vanilla bean ice cream
- Coconut & Lime Pannacotta with mango coulis, toasted coconut (GF)
- White Chocolate, Almond & Cointreau Semi Freddo with berry compote (GF)
- Flourless Chocolate & Coconut Cake with double cream (GF)
- Passionfruit & Berry Pavlova with lemon curd and chantilly cream (GF)
- Brandy Snap Basket with fresh strawberries and vanilla ice cream (GF)
- Lemon Meringue Tart with mixed berries and double cream
- Selection of Petit Flours
Sharing platter of tarts, cakes & profiteroles



Kids Menu (Under 12 yrs)

2 Course Sit Down \$40 Per Person

3 Course Sit Down \$50 Per Person

Entrée

- Cheesy garlic bread

Main Course Selection (Pick one for all children)

- Grilled chicken with steamed vegetables (GF/DF)
- Chicken Parma and chips with tomato sauce
- Chicken Nuggets and chips with tomato sauce
- Battered Fish and chips with tomato sauce
- Hawaiian Pizza Pasta with Napoli sauce

Dessert

- Rainbow Ice cream



Cocktail Packages

Deluxe Cocktail Wedding

Monday To Friday \$125 Per Guest

Saturday & Sunday \$135 Per Guest

- 6.5 hour ceremony and reception duration
- Mediterranean dip platters and mixed roasted nuts on arrival
- Your selection of hot, cold canapés (10 choices)
- 4.5 hour Standard beverage package
- Room hire for your celebration
- Lounge furniture, wine barrels, round and trestle tables with white clothes
- Ceremony area with signage table and 24 chairs
- Photographs to be taken on the grounds and carts for the bridal party
- Your Wedding cake cut and served on platters with tea and coffee
- White skirted cake and gift tables
- Dance floor
- Special dietary requirements catered for
- Children and entertainers meals at a reduced cost (12-17 years old half price)
- 40 chair covers and coloured sashes of your choice

Premium Cocktail Wedding

Monday To Friday \$170 Per Guest

Saturday & Sunday \$180 Per Guest

- 6.5 hour ceremony and reception duration
- Mediterranean and Antipasto Grazing Station
- Your selection of hot, cold canapés (10 choices)
- 2 Substantial Items served per person
- 6 hour Premium beverage package
- Room hire for your celebration
- Lounge furniture, wine barrels, round and trestle tables
- Ceremony area with signage table and 24 white American chairs
- Photographs to be taken on the grounds and carts for the bridal party
- Your Wedding cake cut and served on platters with tea and coffee
- White skirted cake and gift tables
- Draping with Fairy Lights
- Dance floor
- Special dietary requirements catered for
- Children and entertainers meals at a reduced cost
- 40 chair covers & coloured sashes of your choice
- Sparklers for all guests on farewell of bride & groom

*Minimum of 50 Guests for Cocktail Weddings

Cocktail Menu

Vegetarian

- Chickpea falafel with hummus (GF/DF/V/ Vegan)
- Tomato and basil bruschetta, shaved parmesan (V/DF Available)
- Roast capsicum, olive and fetta quiche with basil oil (V)
- Thai Vegetable spring rolls with sweet soy sauce (V)
- Forest Mushroom and basil arancini with pesto mayo (V/GF Available)
- Spinach and onion pakora with coriander yoghurt (VEGAN)
- Cherry tomato, caramelised onion and goats cheese tart (V)
- Pumpkin, Spinach & Hommus Tart (VEGAN)

Beef / Lamb / Pork

- Spiced lamb koftas with cumin yoghurt dipping sauce (GF)
- Variety of gourmet pies (Beef, lamb & chicken)
- Angus burgers with tomato relish
- Rare roast beef on potato roesti with horseradish crème (GF)
- Thai Pork Skewers with sweet chilli and coriander sauce

Seafood / Mix

- Oysters served natural with fresh lemon
- Prawn and garlic twisters with sweet chilli and soy sauce
- Salt and pepper calamari with lime mayo (GF/DF Available)
- Ginger prawn dumpling (GF/DF)
- Smoked salmon blinis with crème fraiche
- Assorted sushi hand rolls with wasabi (V/GF/DF Available)

Chicken

- Teriyaki chicken skewers with garlic aioli (GF/DF)
 - Harissa chicken sausage rolls with sweet chilli sauce (DF)
 - Southern fried chicken with chipotle mayo
 - Chicken and mushroom in filo pastry
Chicken
 - Kiev ball with garlic butter
 - Korean chicken bao bun
- ### Substantial Items \$7pp
- Served 50/50 or 100
- Mini fish and chips with tartare sauce
 - Satay chicken with basmati rice (GF/DF)
 - Sweet chilli chicken tenders with beer battered chips
 - Pulled pork sliders with coleslaw and BBQ sauce
 - Mini Pizza (As per Pizza Menu)



Beverage Inclusions

To offer your guests a total hospitality experience, our wedding packages include the following beverage packages to compliment your selected catering format. Alcohol served in any circumstance will be done so in a responsible manner and management will ensure alcohol service follows the Settlers Run Golf & Country Club House Policy

Standard Beverage Package

Carlton Draught

Great Northern

House Cider

McPhersons Sauvignon Blanc

Step by Step Chardonnay

Rivers Retreat

Moscato Rivers

Retreat Sparkling

McPhersons Shiraz

Soft Drink

Fruit Juice

Tea and Coffee

Premium Package

Carlton Draught

Great Northern

*Carlton Dry**

*Pure Blonde**

House Cider

Johnstone Estate Sauvignon Blanc

Tahbilk Chardonnay

Rivers Retreat Moscato

Tahbilk Sparkling

Sanguine Shiraz

Yering Station Pinot Noir

Soft Drink

Fruit Juice

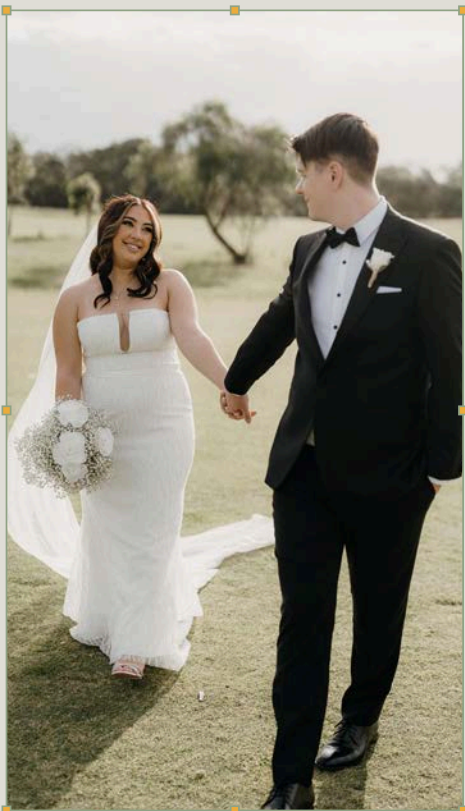
Tea and Coffee

**Subject to availability*





Weekday Wedding Special



FREE DJ, MC & PHOTOBOOTH

Are you considering having your wedding on a weekday?

If you are to book your weekday wedding at Settlers Run Golf & Country Club on a Monday to Thursday* we will include a DJ, Photo booth & MC all for FREE!

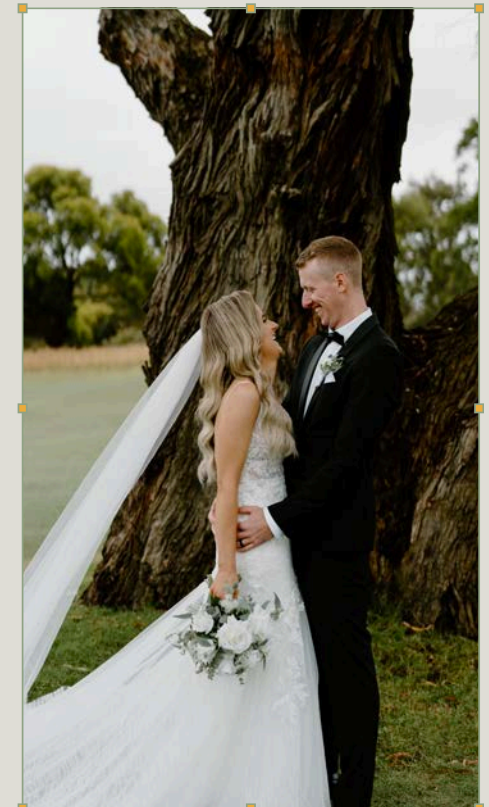
Terms & Conditions

Minimum of 50 Adults

Monday to Thursday ONLY

Full Wedding Terms & Conditions still apply

Not valid on Public Holidays or the Day before a Public Holiday
DJ, MC & Photo booth provided by our Preferred Suppliers and subject to availability



Stress Less Additions

Organise house DJ/MC: \$1,700

**Room set up: \$60 Cocktail
\$99 Sit Down**

Involves setting up your supplied centrepieces, name cards, bonbonnieres, and any additional set up required. Also includes pack down.

Additional Chairs for Ceremony \$5.50 Per Chair



**Ceiling draping with fairy lights:
\$180 (Room 2 Only)**

White Square wishing well: \$30



**All Arbours \$250 for hire & come with
fake green & white flowers**



Wedding Party Retreat - \$499
Available for you and your wedding party to get ready in from 8am on your wedding day
Includes a bottle of Settlers Run Prosecco, grazing platter and exclusive room access from 8am for your MUA & Hair dresser

Typical Timeline

Cocktail Style (Day light savings)

4.00pm Guests arrival

4.30pm Ceremony

5.00pm Group / Family photos / Grazing Board

6h Premium Beverage Package

5.25pm On course photos

6.30pm Bridal party returns from photos

4.5h Standard Beverage package

6.45pm Formal Introduction / Cake cut

7.00pm Canapés Commence

8.00pm Speeches then first dance

9.15pm Tea & coffee served with cake platters

11.00pm Conclusion

Sit Down (Day light savings)

3.30pm Guests arrival

4.00pm Ceremony

4.30pm Group / Family photos

- 6.5h Premium Beverage Package

4.55pm On course photos

5.15pm Guests served canapés

6.00pm Bridal party returns from photos

6.00pm Guests seated

5h Standard Beverage package starts

6.15pm Formal Introduction

6.30pm Entrees Served

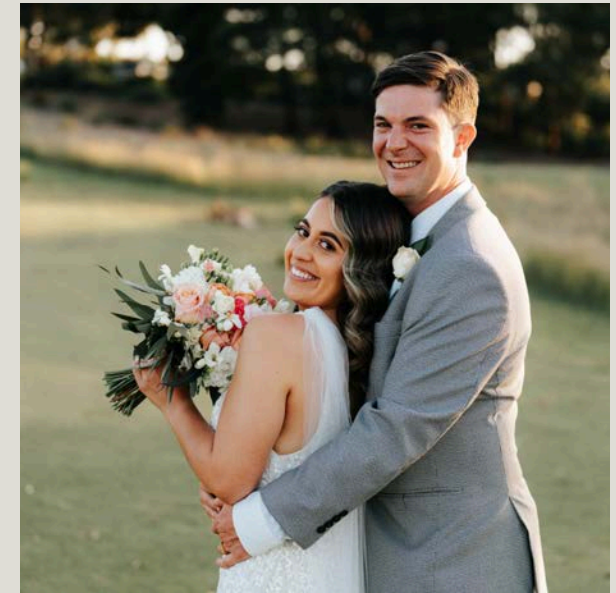
7.15pm Main course served

8.00pm Speeches, Cake cut then first dance

8.45pm Dessert or Cake served to guests

9.15pm Tea and coffee served with cake platters

11.00pm Conclusion



**For Non Day Light Savings Wedding – We recommend adjusting the time by 1 hour earlier*

Feel free to adjust the timings to meet your wants and needs. This is just a rough guideline to assist with your planning

Popular Add Ons

Grazing Board (Antipasto, Dips, Cheese & Fruit Platters as per below)	\$15pp (Light) \$20pp (Medium) \$25pp (Substantial) Min 20 Pax
Antipasto Platter (Prosciutto, Ham, Calabrese, Cheese filled bell peppers, olives, cheese, dips, fruit & crackers)	\$15pp \$120 Per Platter
Housemade Dip Platter	\$90 Per Platter
Australian cheese platter with quince paste, crackers, lavosh and dried fruits	\$12pp / \$120 per platter
Fresh Fruit Platters	\$8pp / \$99 per platter
Additional Catering Platters –Menu 1	\$120 Per Platter (30 pieces per platter)
Additional Catering Platters–Menu 2	\$150 Per Platter (30 pieces per platter)
Additional Course (Entree or Dessert)	\$19 per person

Popular Add Ons

Cake cut and served with berry coulis and cream	\$6.50pp
Cake cut and served on platters	\$35 per a cake
House Spirits included in beverage package	\$45pp
Extra Reception Hour	\$395 per hour
Chair Covers and Sashes (*Minimum 24 chairs)	\$4.50 per chair
Additional Security Guard	\$370 Per Guard
Additional Punch Barrel	\$120 Per Barrel
Tea & Coffee Station	\$50

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