

Weddings

Stylish stand-up dining for social Celebrate your day your way



Events & Functions

YOUR WEDDING AT THE CLUB

A relaxed and elegant celebration

From intimate receptions to larger celebrations, our venue offers flexible spaces and experienced coordination to suit your wedding style. Whether you envision a cocktail-style reception, a formal seated dinner, or a combination of both, our team will guide you through every detail with care and professionalism.

Minimum guests : 30

Reception Duration : Flexible

Reception Styles :

- Cocktail
- Seated dining

Dietary requirements catered

for with prior notice



COCKTAIL RECEPTION

FROM \$20 PER PERSON

- Selection of hot and cold canapes
- Circulated Canape service
- Cocktail-style setup

Optional upgrades:

- Additional canape selections
- Boxed canape options for substantial service

See Cocktail Events package for full details



SEATED DINNING

TWO-COURSE WEDDING DINNING

FROM \$49 PER PERSON

- Alternate drop or set entree
- Alternate drop or set main
- Bread and accompaniments

THREE-COURSE BANQUET

FROM \$65 PER PERSON

- Alternate drop or set entree
- Alternate drop or set main
- Alternate drop dessert
- Bread and accompaniments

FORMAL WEDDING DINING EXPERIENCE

FROM \$72 PER PERSON

- Curated entree selection
- Premium main selection
- Dessert Service
- Bread and accompaniments
- Enhanced table presentation

Menus tailored to suit your preferences and seasonal availability



WEDDING PACKAGE INCLUSIONS

- Private function space
- Table settings, linen and seating
- Professional and attentive service staff
- Coordinated meal service
- Event coordination support

ADDITIONAL OPTIONS

- Pre-reception canapes / finger food
- Cake service
- Custom room layouts

BEVERAGE PACKAGES

- Private bar
- Bar Tab
- Beverage packages

Contact events team to help tailor your options

Formal Dining Experiences

All Main course served w/ steamed vegetables for the table.

All packages include dinner rolls & butter for the table

Entrée

Cherry Tomato & baby bocconcini bruschetta w/ shaved parmesan & balsamic glaze

Beef, Tomato & vegetable soup w/ herbed croutes & chive sour cream.

Salt & Pepper Spiced Squid flash fried w/ salad leaves & lime aioli

Peeking Duck Spring Rolls w/ Eastern vegetable & spiced dipping sauce

Truffled Porcini Mushroom Arancini w/ herbed aioli (v)

YSC Signature Buffalo Wings w/ macerated Vegetable (gf)

Rich Lamb, tomato & fennel ragout w/ potato gnocchi finished fresh herbs. (df)

Main

Sous vide Grain fed eye fillet wrapped in double smoked steak bacon w/ gratin potato, wilted greens & mushroom ragout. (gf)

Pan fried Atlantic Salmon w/ dill & potato salad, caper dressing & candied lemon. (gf)

YSC Lamb Shank slow cooked to perfection w/ buttered potato mash, seasonal greens and rich natural jus. (gf) (dfa)

Oven roasted chicken supreme w/ gratin potato, seasonal greens finished with a caramelized jus. (gf)

Char grilled pork loin w/ chive mash, YSC signature apple chutney & rich gravy. (gf)

YSC 12hr Braised Beef Cheek served w/ truffled mash, steamed broccolini, rich natural jus & crisp prosciutto. (gf)

Char grilled grain fed 200g beef sirloin (served medium), w/ mixed pepper mash, pan roasted root vegetable & creamy mushroom sauce. (gf)

Truffled Wild Mushroom Risotto – selection of forest mushrooms combined into a traditional risotto, finished w/ truffle salsa, parmesan cheese & fresh thyme. (gf) (v)

Dessert

YSC Pavlova w/ Chantilly cream, fresh fruits & passionfruit coulis (gf) Steamed

Sticky Date Pudding w/ Butterscotch sauce, vanilla ice-cream & toffee shards

Marz Bar Cheesecake w/ Berry compote, vanilla ice-cream & caramel sauce

YSC Vanilla Brûlée, Chantilly cream, drunken fruit and caramelized sugar.

Chefs Cheesecake served w/ berry compote, whipped cream and flaked chocolate.

Apple crumble Tart w/ vanilla ice-cream, caramel sauce & toffee shards



Events & Functions

(02) 6226 1911 | Functions@yasssoldiersclub.com.au | Yasssoldiersclub.com.au