

# 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 dinning

**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 steaky 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 Brulle**, 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



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