

Wedding PACKAGE

PECTEN
SHELL CLUB
CENTRE



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Discover an elevated wedding experience at The Pecten Centre, where sophistication, precision, and exceptional service are seamlessly woven into every detail. Renowned for hosting weddings of distinction, our venue caters effortlessly to celebrations of all scales, delivering a flawless and refined experience from beginning to end.

Whether you envision a lavish, grand affair or an intimate celebration curated for a select guest list, The Pecten offers an elegant and adaptable setting designed to bring your vision to life with style and grace.

We understand that choosing your wedding venue is a decision of significance. It sets the tone for the entire celebration and shapes the memories your guests will cherish. At The Pecten, we are dedicated to exceeding expectations by delivering an experience defined by professionalism, ambience, and impeccable attention to detail.

Set within lush landscaped gardens, framed by tranquil water features and a secluded pavilion, The Pecten provides a breathtaking backdrop for both your ceremony and timeless wedding photography. Every pathway, vista, and space has been thoughtfully designed to reflect understated luxury and enduring elegance.





CANAPÉ OPTIONS



Warm Canapés

Corn + black bean fritters(v)
Tempura prawns
Chorizo + manchengo croquettes
Pork + fennel sausage rolls
Caramelised onion tarts (v)
Tasmanian scallops with nim jim + green apple (gf)
Wild mushroom arancini (v)
Five spice pork belly (gf)
Vegetable frittata (gf,v)
Salt + pepper calamari (gfo)
Peking duck spring rolls
House falafels with hummus (vg)
Chicken tikka (gf)
Lamb kofta (gf)

Splendor

6 Canapés + 2 Fork & Talk
+4 hour basic beverage package

Grandeur

7 Canapés + 3 Fork & Talk
+ 4 hour basic beverage package

Add: \$ for each additional canapé item
Add:\$ for each additional Fork & Talk item
Add:\$ for assorted petit fours

Fork + Talk

Nasi goreng
Chicken biryani (vgo, gfo)
Fish + chips (gfo)
Wagyu Beef Slider
Middle eastern lamb + couscous
Char sui pork bao

Cold Canapés

Tomato + basil bruschetta (vg)
Smoked salmon blinis
Assorted hand rolls (vgo)
Chicken + chive sandwiches
Oysters natural or mignonette (gf)
Rare beef + horseradish with watercress toast
Pumpkin + goats cheese tart (v)
Melon, prosciutto + bocconcini skewers (vgo)
Prawn + mango salsa (gf)
Teriyaki tofu skewers (vgo)
Watermelon feta + balsamic

(v) Vegetarian, (gif) Gluten Intolerance Friendly, (gifo) Gluten Intolerance Friendly Option Available, (gf) Gluten Free, (gfo) Gluten Free Option Available, (vg) Vegan (vgo), Vegan Option Available

PLATED PACKAGES

Includes 3 canapés on arrival + 4 hour basic beverage package

Elegance (Two Course Alternate Drop)

Entrée + main with wedding cake

Signature (Three Course Alternate Drop)

Entrée + main with plated dessert



Entrée

Prawn cocktail with watercress

Char grilled asparagus with pea puree, goats cheese + parmesan

Aromatic pork belly with with crispy Asian salad

Salt + pepper calamari with lime aioli

Potato + leek soup with crispy bacon + rosemary

Satay chicken skewers with crushed cashews + coriander

Mains

Crispy skinned salmon with lemon + caper butter sauce, new potato + asparagus

Pressed lamb shoulder with blistered tomatoes, potato gratin + lamb jus

Roasted chicken maryland with a mustard beurre blanc, creamy mashed potato + broccolini

Rolled pork belly with celeriac mash, caramelized apple + pork reduction

Roasted aubergine with tomato reduction, broccolini + crispy string potatoes

Desserts

Chocolate marquis with macerated berries + double cream

Citrus tart with candied lemon + chantilly cream

Traditional tiramisu with almond biscotti

Orange panna cotta with blood orange granita

Eton mess

BEVERAGE PACKAGES

House Package

Wines: Shell Club Shiraz, Chain of Fire Merlot,
Shell Club Chardonnay, Shell Club Semillon Sauvignon Blanc, Shell Club Prosecco
Beers: Carlton Draught, Carlton Dry, Carlton Dry 3.5, Great Northern Supercrisp
All soft drinks + juices

Bellarine Package

Additional \$

Wines: Oakdene Brut NV, Oakdene Pinot Grigio, Oakdene Shiraz,
Beers: Carlton Draught, Carlton Dry, Carlton Dry 3.5%, Great Northern Supercrisp, Coopers Mid Ale 3.5%

Spirit Package

Starting from \$ on consumption

Speak to our Function's Manager about your specific requirements.

Custom packages are available on request

Add a cocktail on arrival to any package for \$18pp

A bespoke on consumption bar tab can also be arranged for you + your guests.
Please consult our Functions Manager for further advice



TERMS + CONDITIONS

PRICING

All quotes on food and beverage include GST
A 10% surcharge applies on a public holiday

FOOD AND DRINK MENUS

All food and drink menus may be subject to change. Drinks options are subject to supply or availability.

EVENT TIMINGS

Our space is available for hire between 8am - 1am, 7 days per week.

MINIMUM SPENDS

Minimum spends apply for exclusive use of our space. Check with your functions representative for minimum spends applicable to your selected date.

DEPOSIT

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event.
Payment can be made via bank transfer or credit card.
Please note credit card surcharges apply. *Deposits are non refundable.

CANCELLATION

Due to some unforeseen circumstances, you may wish to change or cancel your function date, all changes and cancellations must be requested in writing via email.
In the event of a date change/ postponement/cancellation: Cancellation of your event at any time in the lead up to your event, will result in forfeiting your deposit. Date Change or Postponement: 7 plus days from your function, the deposit will be transferred to the new date. Less than 7 days' notice the full amount as per your final invoice will apply.

FINAL PAYMENT

The total invoice will be required to be paid 7 days prior to the event. Any additional charges / costs from your event will need to be finalised prior to the conclusion of the event.

LICENSING

The Shell Club is licensed until 12 midnight. We reserve the right to decline entry to our premises to any guest refusing to comply with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave

NUMBER OF GUESTS

We require confirmation of final numbers 14 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact us directly to discuss any changes to your reservation.

MENU SELECTIONS AND DIETARY REQUIREMENTS

Final food and beverage menu choice will need to be made 21 days prior to the event. Any dietary requirements are to be confirmed 14 days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu and will work with you to find the best outcome for your guests. Unfortunately we do not offer tastings of food or beverage items prior to selecting menus.

SECURITY

Depending on the size and nature of your event we may require external security to be hired for the safety of you, your guests and our staff on site. This will be determined by the events and venue manager and, if necessary, will be quoted on an hourly price.

DECORATIONS

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. No streamers or other items can be attached to any part of the fittings.
The only decorations permitted are table settings and helium balloons, which can be delivered to on the day of the function. All decorations and equipment are to be removed by the function organiser upon completion of the function. Confetti is not permitted either inside or outside the premises.

DAMAGES

In the event of damages caused to the venue or amenities (for example furniture breakages or cosmetic damage to the venue), the client will be charged a damages fee assessed on the extent of damage caused and cost to repair or replace.

ETIQUETTE AND BEHAVIOUR

We're delighted that you've chosen Shell Club for your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We will assist you to move effortlessly through this process and the venue so that your experience is both intimate and memorable. We ask that you honour this space with its rich history and bespoke contemporary design. We thank you in advance for also being gracious and accommodating guests

TERMS + CONDITIONS ACCEPTANCE

I HEREBY ACKNOWLEDGE MY ACCEPTANCE OF THE TERMS AND CONDITIONS DELINEATED IN THE SHELL CLUB'S FUNCTION PACKAGE

FULL NAME: _____

EMAIL: _____

FUNCTION NAME: _____

DATE OF FUNCTION: _____

SIGN: _____

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