

Wedding PACKAGE

PECTEN
SHELL CLUB
CENTRE





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.

www.shellclub.com.au | 76 Purnell Road Corio 3214 | (03) 5275 4061 | functions@shellclub.com.au





CANAPÉ OPTIONS



Warm Canapés

Corn and black bean fritters (v)
Tempura prawns
Chorizo and Manchego croquettes
Pork and fennel sausage rolls
Caramelised onion tarts (v)
Scallops, nam jim and green apple (gf) (i)
Wild mushroom arancini (v)
Five-spice pork belly (gf)
Vegetable frittata (gf) (v)
Salt and pepper calamari (gfo) (i)
Peking duck spring rolls
House-made 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 and Talk

Nasi goreng
Chicken biryani (vgo, gfo)
Fish and chips (gfo) (i)
Wagyu beef slider
Middle Eastern lamb and couscous
Char siu pork bao

Cold Canapés

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

gfo - gluten free options available, v - vegetarian, vo - vegan optional
Seafood Origin Key:
(a) australian (i) imported (m) mixed origin

PECTEN CENTRE - WEDDING PACKAGE

PLATED PACKAGES

Includes 3 canapés on arrival + 4 hour basic beverage package

Elegance (Two Course Alternate Drop)~ \$

Entrée + main with wedding cake

Entrée

Prawn cocktail with watercress (m) (gf)

Char-grilled asparagus with pea purée, goat's cheese and parmesan (gf)

Aromatic pork belly with crispy Asian salad

Salt and pepper calamari with lime aioli (i) (gf)

Potato and leek soup with crispy bacon and rosemary (gf)

Satay chicken skewers with crushed cashews and coriander (gf)

Mains

Crispy-skinned salmon with new potatoes, asparagus and lemon caper butter sauce (i) (gf)

Pressed lamb shoulder with potato gratin, blistered tomatoes and lamb jus (gf)

Roasted chicken Maryland with creamy mashed potato, broccolini and mustard beurre blanc (gf)

Rollled pork belly with celeriac mash, caramelised apple and pork reduction (gf)

Roasted aubergine with broccolini, crispy string potatoes and tomato reduction (gf)

gfo - gluten free options available, v - vegetarian, vo - vegan optional

Seafood Origin Key:

(a) australian (i) imported (m) mixed origin



PLATED PACKAGES

Includes 3 canapés on arrival + 4 hour basic beverage package

Signature (Three Course Alternate Drop)~ \$

Entrée + main with plated dessert



Entrée

Scallop with sauteed celeriac + lemon butter
sauce (i) (gf)

Grilled king prawn with lime coulis + cucumber (gf)

Beef tatar

Cured salmon (i) (gf)

Coconut marinated king fish (a) (gf)

Fish fritter - orange blossom honey glaze with
orange aioli (i)

Goat cheese croquet

Sous vide chicken with green papaya salad with
chili honey glaze (gf)

Mains

Chargrilled octopus with roasted potatoes, hummus +
octopus mayo (a) (gf)

Roasted duck breast, fennel + orange salad, potato
dauphinoise with red wine jus + raspberry coulis (gf)

Pan-fried barramundi, roasted potato, heirloom tomato,
basil oil with parsnip purée + olive & cucumber (m) (gf)

Potato gnocchi with slow-cooked beef ragù

Slow-braised beef short rib in red wine (gf)

Herb + Dijon-crusted rack of lamb (gf)

Rolled pork belly with root vegetables (gf)

Ricotta + spinach chicken roulade, potato dauphinoise
with red wine + fig coulis (gf)

Mushroom + ricotta cappelletti, truffle mushrooms,
brown butter + sage

Desserts

Chocolate mousse with fresh berries (gf)

Lemon tart with citrus cream

Apple tart with vanilla crème anglaise

Chocolate tart with double cream

Traditional tiramisu with almond biscotti

Orange panna cotta with blood orange granita (gf)

Pavlova with fresh berries and cream (gf)

New York cheesecake with berry coulis

gfo - gluten free options available, v - vegetarian, vo - vegan optional

Seafood Origin Key:

(a) Australian (i) imported (m) mixed origin

BEVERAGE PACKAGES

House Package

Wines: Shell Club Shiraz, Y Series Merlot,
West Cape Chardonnay, Shell Club Semillon Sauvignon Blanc, Shell Club Prosecco

Beers: Carlton Draught, Carlton Dry, Great Northern Supercrisp
All soft drinks + juices

Local Package

Wines: Oakdene Brut NV, Oakdene Pinot Grigio, Mazzini Shiraz,
Beers: Carlton Draught, Carlton Dry, Great Northern Supercrisp, Mountain Culture Mid 3.5%

Speak to our Functions 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 and your guests.
Please consult with 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. Please note that sparklers and cold spark machines are not permitted anywhere on the premises. Confetti is also strictly prohibited, both inside and outside the venue.

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

PECTEN CENTRE - WEDDING PACKAGE

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: _____