

Wedding Packages

functions@evergladesc.com.au
www.everglades.net.au



Everglades
EVENTS

About Us

Everglades is located on the Peninsula of the Central Coast and is within one hour's drive from Sydney and Newcastle.

At Everglades we pride ourselves on providing outstanding function facilities, menus and service.

We can assist with organising and the finalisation of your wedding including catering, beverages, entertainment, decorations and more.

Everglades has won the coveted Central Coast Bride's Choice Award for Best Country Club Venue **FIVE** times and we recently came second in the Australian Wedding Awards - for all of Australia!

Our experienced Functions Manager, Marnie and functions team will help plan and execute your dream wedding to help make it the most memorable day of your lives.



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Package Options

At Everglades we like to keep things simple and stress-free. Create your wedding package by selecting from the below options:

- Ceremony Only Package
- Reception Only Package
- Premium Ceremony and Reception Package

If you are having your reception with us, simply select the Catering and Beverage packages that fit perfectly for your special day.



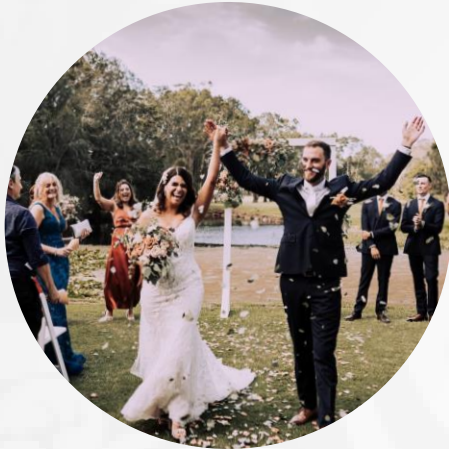
Ceremony



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Golf Course Ceremony

Say "I Do" on our picturesque golf course.



Ceremony Only Package - \$1000

Everglades Country Club is the ideal venue for your wedding ceremony.

Our golf course provides a beautiful, tranquil backdrop for your special day.

Our Ceremony Only package includes:

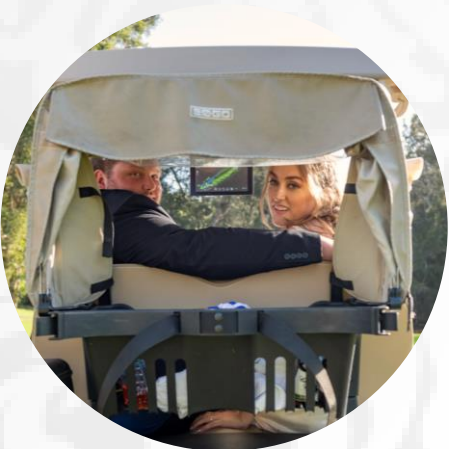
Timber arbour

4x Golf carts provided for the bridal party

24x White Americana chairs provided for your guests

Ceremony location card for your guests

Rehearsal before your wedding



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Reception



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Our Function Rooms



Reception Only Package

Show Room - \$1000 (50-250 guests)



A \$250 bond is required

6 hour room hire
White table linen
White linen napkins
White chair covers
Cake table & Cakeage
Cutlery & Crockery
Tea & Coffee Station
Microphone & lectern
Audio visual facilities
Personal host & staff
Private Bar & Barperson
Placement of favours & guest place cards
Free Parking



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Premium
Ceremony &
Reception



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Ceremony and Reception

Premium Ceremony and Reception Package \$2000

Our Premium Ceremony and Reception Package is not only a full-service package, its also easy and convenient for the Bride, Groom and their guests.

With all aspects of the wedding on the same site, you and your guests can be at ease and enjoy your special day without the hassle of packing up and driving elsewhere for the second half.

In addition to this, we will provide special touches to your day, including:

- Sparkling provided on the golf course for you and your guests to enjoy after the ceremony
- 1 hour golf course usage for photography
- Clear umbrellas in case of light showers
- Champagne chair bands
- Wishing well



Catering



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Canapés & Cocktail



Select any 2	\$16pp
Select any 4	\$32pp
Select any 6	\$50pp
Select any 8	\$64pp
Additional selections	\$7.50pp (each)



Cold

Smoked salmon crostini, crispy capers, crème fraiche, dill

Beetroot & goat's cheese labneh crostini

Caprese crostini – tomato, buffalo mozzarella, basil & balsamic glaze

Oysters Mignonette

Sashimi Tuna and finger lime

Seared Wagyu, horseradish cream semi dried tomato

Hot

Chicken lollipops with honey bbq glaze & sesame seeds

Pumpkin and fetta arancini

Scallop and pea risotto

Oysters Kilpatrick

Chicken and mushroom duxelle bruschetta

Caramelized onion and fetta tartlet

Platters



Charcuterie platter	\$170	Cheese & chocolate platter	\$170
Seasonal fruit platter	\$150	Sandwich platter (approx. 20 sambos cut in 1/4's)	\$150
Assorted Mini quiches platter (approx. 72pcs)	\$150	Portuguese Chicken Sliders (approx. 30pcs)	\$150
Oysters Mignonette or Kilpatrick (approx. 4doz)	\$250	King Prawns with cocktail sauce (approx. 3kg)	\$250
Cocktail bruschetta (approx. 50pcs)	\$150	Pork and Prawn Dumplings, with soy sauce (approx. 80pcs)	\$150
Spinach & Fetta Filo Triangles (approx. 90pcs)	\$150	Assorted Cocktail Danishes (approx. 40pcs)	\$150
Buffalo or Honey Soy Wings (approx. 4kg)	\$100	Moroccan Chicken Meatballs, with dukkah yoghurt (approx. 80 pcs)	\$150
Middle Eastern Meatballs, with za'atar yoghurt (approx. 80pcs)	\$150		





Sit Down

2 course

\$55pp

3 course

\$65pp

Entree

Chicken & mushroom duxelle bruschetta with a parmesan shard

King prawns with chilli garlic butter sauce, sourdough and charred lemon

Scallops with pea risotto

Pork riblets with a mango and charred corn slaw and lime aioli

Caprese salad - crispy prosciutto, cherry tomato, basil, buffalo mozzarella

Beef Carpaccio with pickled zucchini, avocado and parmesan

Mushroom & Leek Tart

Main

Kangaroo Loin with roast beets, cauliflower puree, fetta and jus

Crispy Skin barramundi with parsnip puree, glazed baby carrots and beans

Prosciutto wrapped chicken breast with pommes aligot, greens and a creamy garlic sauce

Wagyu rump with carrot puree, greens and chimichurri sauce

Atlantic salmon with a quinoa and chickpea salad

Roast Lamb Rack with cous cous and tabbouleh

Roast Cauliflower Jambalaya

Roast Vegetable Stack with creamy polenta



Desserts

Chefs section of cakes served at the table with Chantilly cream

Vanilla bean panna cotta with caramelised mango and hazelnut glaze

Pear tart with vanilla bean ice cream and salted caramel sauce served on a biscuit bed

Chocolate mousse cake with Chantilly cream and raspberry coulis





Grazing

2 proteins and 4 sides per table

\$60pp

2 proteins, 4 sides and 2 desserts per table

\$70pp

(share plates served at each table)



Proteins

Chimichurri Lamb Shoulder

Chateaubriand

Lemon and Thyme Roast Chicken

Whole Baby Barramundi with ginger, chilli and shallots

Sides

Duck Fat Roast Potatoes

Honey Glazed Dutch Carrots

Quinoa and Chickpea Salad

Steamed Seasonal Greens

Roast Baby Beet, Fetta and Strawberry Salad

Rocket, Fennel, Green Bean and Parmesan Salad

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Beverages



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Alcoholic Beverage Packages

3 Hour Alcoholic Beverage Package	\$44pp
4.5 Hour Alcoholic Beverage Package	\$56pp

Alternatively you can opt for a dry till or cash bar.



Beer - Show Room Selection

Premium range of beers:

Tooheys tap range: Tooheys New, Tooheys Old, Extra Dry, Furphy, XXXX Gold and Iron Jack Black

Hahn tap range: Super Dry, Super Dry 3.5 and Premium Light

James Squire Range: One Fifty Lashes, Orchard Crush

Carlton and Independent: Carlton Draught, VB and Somersby Cider

\$2.50pp add on: Canadian Club, Balter XPA and Coopers Green Pale Ale

\$2.00pp add on: Choice of 2 Bottled Beers

Beer - Star Room Selection

Standard range of beers:

Tooheys tap range: Tooheys New, Tooheys Old, Iron Jack Black, XXXX Gold

Hahn range: Hahn Super Dry, Premium Light

James Squire range: One Fifty Lashes

Carlton range: VB

Choice of 4 bottled beers



Wine Selection

Chain Of Fire Sauvignon Blanc, Chain Of Fire Shiraz Cabernet, Woodbrook Farm Chardonnay and Woodbrook Farm Sparkling Cuvee Brut.

\$1.50pp add on: Ara Pinot Noir, New Zealand Marlborough Sauvignon Blanc, Wise Wine Cabernet Merlot

\$2.00pp add on: Craigmoor Cuvee 200mL, Craigmoor Ros 200mL, Henkell Trocken Dry/Rosé 200mL La Gioiosa Prosecco 200mL, Fiore Moscato White/Pink 200mL

\$2.50pp add on: Philip Shaw Merlot, Robert Oatley Sauvignon Blanc, Robert Oatley Cabernet Sauvignon

Non-Alcoholic Selection

Post mix Schweppes range: Pepsi, Pepsi Max, Lemonade, Lemon Squash, Tonic Water, Soda Water, Ginger Ale and East Cost Orange, Apple and Pineapple juice.

0.50c pp add on: Coca Cola, Diet Coke, Zero Coke, Sprite and Sunkist cans

\$1.00pp add on: Heineken Zero, Giesen 0% Sauvignon Blanc



Soft Drink Only Beverage Package

3 Hour Soft Drink Package

\$12pp

4.5 Hour Soft Drink Package

\$14pp

Alternatively you can opt for a dry till or cash bar.

Contact Us

4341 1866

Press 3 for Functions

functions@evergladescc.com.au

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TERMS AND CONDITIONS

Capacity and room hire

Auditorium Capacity – 180 (Sit-down rounds) \$500 + \$200 Bond

Bar person

Show Room functions – less than 50 guests – 1 x bar person - \$150

Show Room functions – 50 guests or more - \$150 per bar person (may require 2 bar staff)

Confirmations

Tentative bookings will be held for up to **14 days** only, from invoice date.

Booking is not confirmed until we receive a \$250 non-refundable deposit. This amount will be invoiced upon booking.

All menu selections, final attendance numbers, bar accounts, seating plans, function specifics & equipment requirements must be confirmed no later than **14 days prior to the function date.**

Minimum numbers for Private Functions is **30 guests OR \$1000 minimum spend.**

Cancellations

All cancellations must be notified in writing:

A cancellation more than 60 days prior to the function date will result in a full refund of any room hire and bond paid.

A cancellation less than 30 days prior to the function date will result in the loss of any room hire and bond paid.

Transferred or postponed functions are subject to availability. In the event of an approved postponement, all deposits will be transferred to the new agreed date & marked as paid.

Note: A function cannot be transferred or postponed more than once in any 12-month period.

Cancelled prior to 7 days must pay 50% of agreed bill

Cancelled prior to 14 days full refund less deposit

No refund of booking if cancelled within a 48-hour period prior

Payments

Full settlement of the catering account **MUST be paid NO LATER than 14 days prior to function date**.

If a 'bar tab' is required, the allocated amount must be paid no later than 7 days prior to the function date. Any funds not used from the bar account will be refunded by Bank Account (within 7 business days). In the event your bar account reaches the allocated amount, the function host will be notified & an extension can be made upon request with the Club Services Manager.

Any outstanding settlements or bar accounts must be paid prior to the completion of your function.

Any refunds will be completed by Bank Transfer (within 7 business days of the functions completion)

Accepted methods of payment include: cash, Eftpos, Mastercard & Visa.

We do not accept personal cheques, bank cheques, Diners Card or American Express.

Public Holiday Surcharge 15%

Sundays 10%

\$50 Cakeage Fee

\$2 pp cut cake & serve

Club Membership

To hold a function at Everglades Country Club, the function host (person making the booking) must be a social member of the club. Membership is \$5 for one year, or \$10 for three years.

Please inform our Functions Manager at the time of a tentative booking if you are not a member of the club, as you will be required to join.

Due to government regulations, all guests who enter the Club (be it for a function or to utilise the Club's facilities must fall into one of the following categories:

Current member (membership card must be shown upon entry), or Temporary member (those who live outside the 5km radius of the club) or a current reciprocal member of the Bowling or Golf Club, or Guest of member (those who reside within the 5km radius who are not members of the Club or a reciprocal member of a Bowling or Golf Club) must be signed in by a member of Everglades Country Club.