

# WEDDING PACKAGE





**Let our dedicated functions team assist you in planning your big day.**

We understand that planning a wedding can be a stressful time.

You will have your own personal event coordinator who will support, guide and assist you through every step of the planning process.

Our wedding catering pack is designed to be simple and flexible.

We will tailor your menu to exactly what you require for your special day.

The Junior's group has priced our wedding packages to be very competitive.

For further information please contact

**Carmen James**

***Functions & Events Sales Co-ordinator***

02 9349 7555

[cjames@thejuniors.com.au](mailto:cjames@thejuniors.com.au)



### **The Palm Room is located at The Juniors Maroubra.**

The Palm Room has been recently renovated to the highest of standards and has been designed as a thoughtful event space, perfect for your wedding day.

This truly fabulous room is filled with light and elegant fittings and includes many features to make your wedding

extra special. Please feel welcome to add your own touches.

You can add seat covers and bows as well!

You will have a private dress/make-up room for your exclusive use. Included in this space is a chic bar and bathrooms for your events private use.

We can organise a dance floor, stage and microphones at no extra cost. The Palm room has a state-of-the-art Audio-visual System to support your DJ, band and speeches.

This gorgeous space has the capacity for seated dining of up to 140pax and up to 300pax for a cocktail event.





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## WEDDING PACKAGE

- 5 hour room hire
- Elegant 3 course set menu or buffet menu
- Beverage service including red, white and sparkling wine, standard draught beers, soft drinks and juice
- Dedicated wedding co-ordinator
- White linen table cloths and napkins
- Silver cake knife and server
- Use of our Bridal powder room for the Bridal party
- Tea light candles for all tables

**\$94** per adult, minimum of 60 adults

**\$30** per child 2-12 years

**\$500** Room Hire

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## MENU

Please select 2, alternate plating.

### ENTRÉE

- Sydney Rock Oysters (4) Natural w/ chilli lime dressing (GF)
- Salted & Chilli Calamari w/ potato crisscut & wasabi tartare
- Goats Cheese, Spinach and Onion Tart (V) w/ snow pea sprouts, parsley oil & balsamic reduction
- Pumpkin & Spinach Risotto (V) (GF) served with a parmesan wafer
- Ricotta & Spinach Tortellini (V) w/ vegetable ragout & creamy tomato sauce
- Beef Tortellini Boscaiola w/ bacon, mushroom, onion & garlic cream sauce
- Bacon & Cheese Croquettes

w/ balsamic glaze & rocket leaves

- Panko Pork Medallion w/ apple slaw & sweet aioli
- Moroccan Chicken Salad w/ couscous & lemon yoghurt dressing

### MAIN

- Citrus-Grilled Tasmanian Salmon Fillet w/ smashed desiree potato, broccolini & beurre blanc
- Grilled Barramundi Fillet (GF) w/ Steamed Rice & Ginger Soy Sauce
- Oven Baked Rosemary Chicken Breast (GF) w/ roasted vegetables & seeded mustard sauce
- Slow Cooked Lamb Shank w/ pea mash & mint jus

- Twice Cooked Pork Belly w/ Asian greens & light soy sauce
- Beef Tenderloin w/ rosemary potato fondant, carmelised onion & cabernet sauvignon jus
- Lamb Rump w/ colcannon, salsa verde & red wine jus
- Slow- Braised Veal Shank w/ sweet potato mash & a cabernet sauvignon jus
- Filo Parcel- Mushroom Risotto & Camembert (V) w/ a roasted capsicum & tomato sauce

Served w/ bread rolls.

### DESSERT

See dessert menu



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## THE SHARE FEAST

To begin your feast we place bread, olive oil, olives and a trio of dips on your table. Enjoy!

### MAINS

Please choose x 2

- Slow cooked (8 hours) free range lamb shoulder  
w/ chimichurri
- Pan fried salmon fillet  
w/ lemon beurre blanc
- Roasted pork belly  
w/ apple sauce
- Roasted chicken  
w/ chicken mousse & a consommé
- Flame grilled sirloin  
w/ a red wine jus

### SALADS & SIDES

Please choose x 3

- Rocket & pear salad (GF) (V)
- Greek salad (GF) (V)
- Tomato, cucumber & avocado salad (GF) (V)
- Roasted beetroot, spinach & candied walnuts (GF) (V)
- Baked cauliflower (V)
- Baked macaroni cheese (V)  
w/ truffle oil
- Smashed chat potatoes (GF) (V)  
w/ thyme & butter

### DESSERT

See dessert menu



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## BUFFET MENU

w/ selection of Breads or Bread rolls

### Please choose x 1

- Massaman beef curry & Rice
- Butter Chicken & Rice
- Curried Prawns & Rice
- Lamb Rogan Josh & Rice

### Please choose x 1

- Beef lasagne
- Seasonal vegetable lasagne
- Chicken mushroom shepherd's pie
- Mushroom and penne bacon bake

### Please choose x 2

- Roast Veal Blade
- Honey Glazed Ham on the Bone
- Roast Leg of Lamb
- Roast Leg of Pork

### Please choose x 3

- Roast Chat Potatoes
- Roast Pumpkin
- Creamy Baked Potatoes
- Steamed Fresh Mixed Seasonal Vegetables

### Please choose x 3

- Salad of Beetroot, Spinach, Spanish onion & feta
- Rocket Salad with Pear & Parmesan
- Caesar Salad
- Pasta salad w/ chicken & basil pesto
- Greek Salad
- Potato Salad
- Garden Salad

Dessert - See dessert menu





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## DESSERT

- Sticky date pudding  
w/ caramel sauce & vanilla ice cream
- Triple chocolate mousse  
w/ orange curd & frozen yoghurt
- Warm Chocolate lava cake  
w/ strawberry salad
- Warm apple rhubarb crumble  
w/ vanilla anglaise
- Flourless orange cake  
w/ mascarpone cream & dehydrated orange
- Pavlova  
w/ cream & fresh fruit

Coffee, tea and after dinner mints

## CHILDREN'S MENU

Please choose x 1 main

- Spaghetti bolognaise
- Tempura battered fish & chips
- Chicken nuggets & chips

### Dessert

- Vanilla Ice cream  
w/ topping and sprinkles

## EXTRAS

- Half hour pre-dinner canapés - \$10 pp  
Start the night off with our chefs' selection of 3 piece pre dinner canapés for your guests
- Seafood plates - \$10pp  
A selection of fresh king prawns & natural oysters can be substituted as an entrée
- Australian cheese platter - \$5 pp  
Trio of cheese, nuts & a selection of crackers
- Fresh fruit platter - \$5 pp  
Seasonal sliced fresh fruit



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### **Final payments**

Final numbers and food and beverage choices must be confirmed 20 working days prior to your event and final payment made. Public holidays may attract a surcharge. The Juniors reserves the right to cancel an event if payment has not been received. If a bar tab is requested a credit card must be left at the bar at the start of the function.

Payment options include cash, cheque, credit card and direct deposit (account details can be provided on request).

### **Cancellations**

All cancellations must be made in writing. A full refund of deposits will be given, provided the cancellation is made outside 60 days of the event.

### **Club Requirements and Policies**

Any person wishing to hold a function at The Juniors must be a financial member and all guests must conform to entry requirements pursuant to provisions of the Registered Clubs Act. Non-members must sign in upon entry to the club. The club practices and enforces the Responsible Service of Alcohol (RSA). Breaches of the

RSA policy could result in persons considered intoxicated being refused service or being asked to leave. In extreme cases unruly behavior could cause the function to be cancelled in which case no refund will be given. No food or beverage can be brought to the club without prior arrangement (excluding cakes).

Unless otherwise agreed functions are allocated a five hour period. The bar will close 30 minutes prior to the function finishing and the room must be emptied within this time. When leaving, please respect our neighbours and help us to ensure all guests vacate in a quiet and orderly fashion.



# BOOKING FORM

Name:

Email:

Address:

Date of Function:  Arrival Time:  Start Time:

Function Room:  No. of Guests:

Phone No. (Mob):  (Other):

Membership Details:

Bar Tab Amount:

Food Requirements:

Any Special Requirements:

## CONDITION OF ENTRY

1. No Food or alcohol is to be externally supplied; wedding cakes excepted
2. All guests must adhere to the directions of the delegated Licensee on duty
3. All outstanding accounts must be paid no later than 20 days prior to the function
4. GST will be calculated on all fees and charges when applicable
5. A Tax invoice can be provided by PRIOR arrangement

## CONTACT

The Juniors looks forward to welcoming you to our club for your next function or event.

If you would like to speak with someone regarding your function or would like to make an appointment to view our function rooms please contact our Functions Manager, Carmen James

You can also complete this function booking form and send to us using the contact details below.

We will be in touch to finalise every aspect of your event and our dedicated staff will take care of every detail.

Carmen James  
FUNCTIONS & EVENTS  
SALES CO-ORDINATOR

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