



River Sands

FUNCTION &
CONFERENCE CENTRE
AT THE RICHMOND CLUB

Richmond Club

Wedding Packages

our ultimate wedding package

Our 'ultimate wedding package' includes:

On arrival - Champagne, Orange Juice, Selection of Hot Finger Food
A delicious 3 course meal or buffet, chosen from menu category listed
Unlimited Beer (Tap), House Wine and Soft Drinks for up to five hours

House Champagne for Bridal Toast

Fresh floral centrepiece for each table

A professional MC/DJ playing music of your choice

Satin chair covers for the bridal table

A prestige limousine from the Club to your choice of accommodation at either,
The Sebel Parramatta or Hawkesbury Race Club Motel

Price

\$99.00 per person - minimum 75 adults

\$104.00 per person - between 60 and 75 adults

12 to 18 years and suppliers - **\$80.00 per person**

Under 12 years - **\$22.00 per person**

wedding package one

Our 'wedding package one' includes:

On arrival - Champagne & Selection of Hot Finger Food

A delicious 3 course meal or Buffet, chosen from menu category listed

Unlimited Beer (Tap), House Wine and Soft Drinks for up to five hours

House Champagne for Bridal Toast

Fresh floral centrepiece for each table

A professional MC/DJ playing music of your choice for 5 hours

Satin chair covers for the bridal table

Price

\$90.00 per person - minimum 75 adults

\$94.00 per person - between 60 and 75 adults

12 to 18 years and suppliers - **\$75.00 per person**

Under 12 years - **\$22.00 per person**

wedding package two

Our 'wedding package two' includes:

On arrival – Selection of Hot Finger Food

A delicious 3 course meal or buffet, from any of the menu choices listed

Fresh floral arrangements for each table

Satin chair covers for the bridal table

Price

\$67.00 per person - minimum 50 adults

Under 12 years - **\$22.00 per person**

wedding package three

Our 'wedding package three' includes:

A delicious 3 course meal or buffet, from any of the menu choices listed

Fresh floral arrangements for each table

Satin chair covers for the bridal table

Price

\$59.50 per person

Under 12 years **\$22.00 per person**

wedding package four

Our 'wedding package four' includes:

On arrival – Selection of Hot Finger Food

A delicious 2 course meal from any of the menu choices listed

Fresh floral arrangements for each table

Satin chair covers for the bridal table

Price

\$57.00 per person (Main and Dessert)

Or \$61.00 per person (Entrée and Main)

Under 12 years - **\$22.00 per person**

menu choices

You may select your menu from our selection listed below;

- Some guidelines to keep in mind when choosing your menu;**
- you may select 2 choices per course as we serve the selections alternately,
 - try to choose contrasting dishes and sauces to give your guests variety.

We cater to vegetarians and other special dietary requirements however we need to know in advance how many meals will be required. The final menu selection & prices will be confirmed by the Function Manager

Soups and Entrees

*Minestrone, Sweet Potato & Bacon, Cream of Chicken & Mushroom,
Cream of Chicken & Asparagus, Potato & Leek, Pumpkin & Bacon.*

Thai Chilli King Prawn on jasmine rice

Caesar Salad, Avocado salad or Cajun Chicken Caesar Salad

Penne Pasta with a creamy tomato & basil sauce

Fettuccine with a bacon, mushroom, cream & parmesan sauce

Veal Tortellini Carbonara

Chicken & Asparagus Vol au Vent, with pilaf rice

Spinach & Ricotta Ravioli with a basil pesto cream sauce

Thai Beef Salad, Marinated beef fillet on Asian greens, with Thai chilli dressing

Sate Chicken Tenderloins, on jasmine rice with Asian salad garnish

Garlic King Prawns, on pilaf rice

*King Prawn Cocktail, marinated prawns, lime & coriander mayonnaise
& avocado tomato salsa*

Salt & pepper Calamari with a basil pesto aioli & salad garnish

Smoked salmon with Greek salad

menu choices

Mains

Char Grilled Chicken Breast with a bacon, cream & white wine sauce

Veal Loin, Roasted with Garlic, Dijon Mustard and Fresh Herbs, with a red wine Jus

Loin of Pork, Roasted with Grain Mustard, with a demi glaze

Ocean Trout Fillet, baked with Fresh Asparagus & Cheese

Chicken Breast wrapped in Prosciutto, with a Napoli Sauce

Grain Fed Scotch Fillet, slow roasted with Garlic, Grain Mustard and fresh Herbs, with a Shiraz & cracked black pepper jus.

Medallions of Pork Fillet with Grain Mustard, White Wine & Cream Sauce Veal Medallion, with a Mushroom Cream & Cognac Sauce

Chicken Breast with Camembert & Sundried Tomato filling and a Tarragon Cream & White Wine Sauce

Roast Rack of Lamb, marinated with Dijon Mustard, Rosemary and Garlic, with a Red Wine demi glaze

Roast Sirloin of Beef marinated with Red Wine & herbs, with a Shiraz Jus

Atlantic Salmon Fillet with Cucumber Noodles on Mash, with a Lemon hollandaise Herb Crusted Barramundi Fillet, with a light White Wine & Garlic Cream Sauce

Chicken Supreme with Garlic Prawns, with a light Herb Sauce

Braised Lamb Shank, slow roasted, on Mash with Grain Mustard & a Mint & Rosemary Jus

Main courses all served with fresh vegetables in season

menu choices

Vegetarian choices

Vegetable Lasagna

Fettuccine, with a tomato, cream & parmesan sauce

Stir fried Vegetables & Hokkien Noodles

Spinach & Ricotta Ravioli with a Mushroom, Cream & Basil Pesto Sauce

Grilled Eggplant Stack with Asparagus & Char Grilled Capsicum

Caesar salad (no bacon)

Steamed Asparagus with Hollandaise with a Garden Salad

(Many choices can also be modified to cater for celiac's)

Dessert

Sticky date pudding with butterscotch sauce

Warm apple strudel with vanilla bean custard

Passion fruit meringue pie with mango coulis

Lemon citrus tart with wild-berry coulis

Blueberry apple crumble, individual pies served warm with vanilla bean custard

Caramel Macadamia tart with Chantilly

Assorted Australian Cheese & Fruit platters (share platters)

Brandy Snap Basket with Fresh Fruit, Chantilly cream & strawberry coulis

Profiteroles, with Chantilly cream & warm chocolate sauce

Tiramisu with Coffee anglaise

Buffet Dessert Table: A selection of Cheesecakes, Gateaux & Fresh Fruit

Coffee or tea

menu choices

Children's Menu

Chicken Schnitzel with Gravy & Wedges

Fish & Chips

Roast & Vegetables

Pasta of the day

Chicken Nuggets & Chips

*Dessert: Ice cream, Chocolate Topping
& hundreds & thousands or Frogs in a Pond*

buffet selections

*You may wish to add seafood to the menu, please ask your
Function Manager for prices.*

Entrée

Antipasti & delicatessen meat platters on each table

Hot dishes – choice of 2

Beef Stroganoff
Beef Bourguignon
Chicken Satay
Honey Soy Chicken
Singapore Noodles
Chicken Cocktail Kebabs with Satay or Thai Chilli Sauce
Salt & Pepper Calamari
Cocktail Fish Pieces with Sweet & Sour Sauce
Sweet & Sour Chicken
Braised Chicken with Cashews
Sweet & Sour Pork
Spinach & Ricotta Ravioli Carbonara
Penne Bolognese
Tortellini Boscaiola
Beef Chasseur
Thai Red Curry Chicken
Chicken a la King
Crumbed Calamari
Cajun Chicken Tenderloins

Cold meat platters – choice of 2

(some choices may also be served hot with demi glaze)

Roast - Chicken, Leg Ham, Beef, Lamb, Pork, Turkey Breast
Continental Meat Platter

buffet selections

Salad or vegetables

choice of vegetables, rice or salads plus 1 potato dish (6 dishes in total)

Steamed Jasmine or Fried Rice

Roast Vegetables

Sesame & Honey Carrots

Steamed Broccoli and/or Steamed Cauliflower

Zucchini Ratatouille

Garlic Beans

Potato Bake

Sour Cream & Chive Wedges

Roast Potatoes

Garlic Potato Mash

Steamed Buttered Chats

French Onion Potatoes

Salads: Caesar, French, Greek, Pasta, Potato, Baby Beetroot, Pineapple & Yoghurt,
Coleslaw, Cheese-slaw or Green Salad

Dessert

Sticky date pudding with butterscotch sauce

Warm apple strudel with vanilla bean custard

Passion fruit meringue pie with mango coulis

Lemon citrus tart with wild-berry coulis

Blueberry apple crumble, individual pies served warm with vanilla bean custard

Caramel Macadamia tart with Chantilly

Assorted Australian Cheese & Fruit platters (share platters)

Brandy Snap Basket with Fresh Fruit, Chantilly cream & strawberry coulis

Profiteroles, with Chantilly cream & warm chocolate sauce

Tiramisu with Coffee anglaise

Buffet Dessert Table: A selection of Cheesecakes,

Gateaux & Fresh Fruit

Coffee or tea

Choose either the buffet dessert table or 2 plated desserts (served alternately)

menu choices

Dessert

***Your choice of either the buffet dessert table or
2 plated desserts (served alternately)***

Profiteroles with Chantilly Cream & Warm Chocolate Sauce

Sticky Date Pudding with Butterscotch Sauce

Ebony & Ivory, Chocolate Mousse with Vanilla Anglaise

Tiramisu with Coffee Anglaise

Brandy Snap Basket with Fresh Fruit, Cream & a Strawberry Coulis

Crème Caramel with Chantilly Cream

Assorted Australian Cheese & Fruit platters (share platters)

Pavlova with Fresh Fruit & Passion-Fruit Coulis

Pear & Almond Tart with raspberry coulis

Warm Apple Strudel with Vanilla Bean Custard

Lemon Meringue Pie with Mango Coulis

Bread & Butter Pudding served either warm with vanilla bean custard or
served cold with sauce anglaise

Buffet dessert table: a selection of cheesecakes, gateaux & fresh fruit
Coffee & Tea

wedding information

Please find listed conditions, explanations and details that will assist you to plan your function. We would be happy to clarify any other queries you may have.

1. *Tentative dates will be held for two (2) weeks only.*
2. *A deposit of \$300.00 is required. The deposit will be considered as verification of a booking.*
3. *Confirmation of the number of guests attending the function is required no later than seven (7) days prior to the event. This will determine the minimum number to be billed.*
4. *Final numbers may be increased but not decreased two (2) days prior to the event.*
5. *In the event of the wedding being cancelled, notice must be given no later than three (3) months prior to the event. Only then will a refund of \$200.00 be made.*
6. *A retainer of \$100.00 will be held to cover the administration cost of interviews, phone calls and paperwork.*
7. *All rooms may be used for a period of up to five (5) hours for each function.*
8. *A surcharge of 10 % per person applies on Sundays & Public Holidays.*
9. *Functions may only be extended past 12:00 am at the discretion of the Board of Directors.*
10. *We regret that we are unable to permit food or liquor to be brought on to the premises due to licensing laws.*
11. *All charges are based on present day costs and while Richmond Club Ltd reserves the right to increase prices at 30 days notice, this will only be done when necessary and in line with C.P.I. increases.*
12. *Full payment of all charges, services, goods and hire must be made seven (7) days before the day of the function unless prior arrangements have been made.*
13. *Organisers are financially responsible for any damage sustained to their property or that of Richmond Club Ltd during functions and until their guests are off the premises.*
14. *Minimum numbers for the various menus are stated. Numbers less than this can be arranged however this will incur a staff surcharge. Rates will be explained by the function manager.*
15. *All prices are inclusive of GST*
16. *Breakfast, brunch or lunch weddings can also be catered for at a special price, contact our Function Manager.*

For more information please contact our Function Manager on (02) 4578 1144 or e-mail functions@richmondclub.com.au Organisers of functions will at all times be responsible for the conduct of their guests. All Club internal rules must be strictly adhered to i.e. dress, trading hours and standard of behavior.