

- Wedding Information -



Contact: Trudy Eckermann Function Coordinator

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Welcome to the Loxton Club!

Thank you for thinking of the Loxton Club when planning your special Wedding Day. We have three function rooms available (with varying seating capacities) for you to choose from to accommodate your wedding reception.

•	Woolshed Bar	100
•	Starlite II Room	100
•	Dining Room	250
•	Starlite II & Dining Room combined	300

A selection of menu choices are available for your consideration.

A Room Hire charge of \$300.00 will apply

This is required to secure your booking and also includes the following: Security, setting up of rooms & tables, woven tablecloths, cutlery, crockery & glasses, coloured paper serviettes, bar waiters and meal waiters to attend to you and your guests and a public address system.

The following equipment & services are available but will attract additional fees:

- * Table Decorations and Floral Arrangements
- * Candelabra for Bridal Table
- * Skirts for the Bridal table and Cake table
- * Chair Covers (\$4.00 each)
- * Helium Balloons and Curlina Ribbon
- * Cake Cutting and Bagging

No food or beverages are allowed to be brought in to the venue, except for the wedding cake and bottles of wine (with the approval of the Club Manager). There is a wine corkage fee of \$6.00 per bottle.

Confirmation of numbers will be required two weeks prior to the function, as this will be the basis for the calculation of the total meal cost.

Kind Regards,

Trudy Eckermann



- Package your own set menu -

* Prices are per person

Option 1	1 x Entrée	
	2 x Main Courses	
	Wedding Cake Dessert	\$35
Option 2	1 x Entrée	
	2 x Main Courses (50 / 50 drop)	
	Wedding Cake Dessert	\$33
Option 3	Smorgasbord	
	Wedding Cake Dessert	\$28
Option 4	Finger Food Selection	РОА



- 'Entrée' Selections -

Prawn Cocktail

Marinated prawns served with salad & cocktail sauce

Honey Soy Chicken

Honey soy marinated Asian chicken strips on fried vermicelli noodles, drizzled with sweet chilli sauce

Pumpkin & Sage Salad

Roasted pumpkin tossed through sage & a crispy salad

Curried Vegetable Stack

Zucchini, carrot, parsnip & sweet potato roasted & served with pappadum

Seafood Kebab

Prawn & scallops on a skewer, grilled, then served with fried rice & sweet chilli sauce

Honey & Apricot Chicken

Marinated & roasted, served with a side salad

Bruschetta

Tomato, onion & capsicum, served on a toasted baguette

Marinated Calamari

Herb marinated calamari served on a citrus salad

Spinach & Fetta Parcels

Sautéed spinach & fetta filled filo pastry, topped with sesame seeds

Chicken Kebabs

(Moroccan, Satay, Honey Soy, Tandoori or Honey Mustard) bite sized marinated chicken on a skewer, served with a fresh side salad

Beef Kebabs

(Moroccan, Satay, Spicy, Tandoori or Garlic & Herb) bite sized marinated beef on a skewer, served with a fresh side salad



- 'Mains' Selections -

Slow Roasted Sirloin

Whole sirloin seasoned & sealed, then roasted and served on a bed of sweet potato mash & beans, topped with a red wine glaze

Club Chicken Breast

Grilled chicken breast, served on a potato bake & carrot batons, finished with a creamy onion & bacon sauce

Spiced Pork

Pork scotch fillet coated in mild spices, served with potato boulangere & roasted vegetables, topped with apple sauce

Herb Encrusted Barramundi

Baked barramundi fillet, topped with a herb crust, served on a bed of fried rice & mixed vegetables, drizzled with a citrus vinegarette

Stuffed Chicken Breast

chicken breast stuffed with ham & cheese, camembert & spring onion or sundried tomato & pine nuts, baked & served with rice pilaf & a crispy salad

Tuscan Rack of Lamb

Roasted rack of lamb, seasoned with Tuscan spices, & served with mashed potato, roasted parsnip & green beans

Vegetarian Lasagne

Oven baked & served with a crispy salad with roasted beetroot & fetta

Salt & Pepper Squid

Curled squid tubes coated with our own salt & pepper mix, Served on sweet potato chips with warmed sweet chilli sauce

Prawn Skewers

Grilled in a creamy garlic sauce, topped with crispy bacon and served with rice pilat



- 'Smorgasbord/Buffet' Option -

Roast of the Day

Crumbed Fish

Chicken Schnitzel Strips

Spaghetti Bolognaise

Salt & Pepper Squid

Potato Bake

Chips

Steamed Vegetables

Gravy

Three Salads

Bread Board



- 'Finger Food' Options -

Cob Loaves (Corn Relish – Spinach & Bacon)

Vietnamese Cold Rolls

Little Ribbon Sandwiches

Frittata

Bite Sized Pizza
(Olives, Cherry Tomatoes, Fetta Cheese etc.)

Mini Quiches

Homemade Sausage Rolls

Bruschetta (Tomato Salsa, Olive Tapenade)

Lamb Meatballs with Yoghurt & Mint

Beef Satays

Chicken & Bacon Kebabs

Salt & Pepper Squid

Fish, Chips, Prawns, Lemon & Tartare Sauce (Served in Cones)



- Wedding Checklist -

Grooms Name:

Brides Name:

Drinks Account to:

Phone: Mobile: Fax:	
Date of Wedding:	
Total Number of Guests:	Number on Bridal Table:
Service Held at:	Time:
Reception time:	Seated for Meal at:
MC for Evening:	
Drink Limit: Toast Wine: Drinks available on tab:	
Serviette Colour: Table Centre Pieces: Menus:	Serviette Style: Balloons:
Music by: PA System Required:	Dance Floor Required:
Meal Account to:	