



Wedding Information
The Bendigo Club



Welcome

Welcome to The Bendigo Club, and from all of our staff and management, congratulations on your engagement and upcoming nuptials. The Bendigo Club is one of Bendigo's premier wedding venues, being one of the few places in the region capable of offering both your ceremony and reception in one place.

We understand that you'll be busy organising your special event, and we would love to assist you in ensuring your day is truly memorable. Our events team realises that no two couples are the same and that each couple has different needs and wishes for the most important day in their lives. As a result, our wedding package is designed to allow you to tailor your ceremony and reception to suit your personal tastes and requirements.

Everything in the pages to follow are to help guide you with the decision making process for your ceremony and/or wedding, however, should you have something a little different in mind then all aspects of this kit can be tailored to your needs. Feel free to meet with us should you have different ideas for your special day.

Wedding receptions are generally held over a 5 to 6 hour period starting no later than 7:00pm, and finishing at midnight. Standard wedding receptions include the following:

- White linen tablecloths and napkins
- Skirted bridal, cake, and present table
- Silver knife and splade for cutting of the cake
- Personalised table menus and seating plans
- Tea and coffee station stocked for the duration of your reception
- Access to all areas of the Club for photography

Weddings over fifty people will also receive a complimentary meal tasting night for the bride and groom to be. Discounts and complimentary upgrades are available for weddings held on Sunday to Friday and/or between May and July. We also offer special deals for those who wish to hold their engagement and wedding at The Club. Feel free to discuss this further with me if these times may suit you.

I look forward to working with you to make your special day a truly memorable one.

Best Wishes

Adrian McMahon
General Manager

Michelle Robertson
Function and Admin Manager

*The***BENDIGO**
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INC

The Friendliest Club

Wedding Spaces

Few other venues in the region offer the complete wedding experience like The Bendigo Club. With our beautiful lush surrounds, and outdoor areas, The Bendigo Club is the perfect location for both your wedding ceremony and reception, be it breakfast, lunch, cocktail, or dinner. Listed underneath are brief descriptions of the areas we have available, however feel free to make an appointment to come and see our Events Co-Ordinator for a tour of the venue.

Naismith Room

Our main function room is located to the right as you enter The Bendigo Club, overlooking the bowling green and gardens. Catering for up to 180 guests, the room offers a large dance floor, and full bar with a variety of local and imported drinks. This room is perfect for formal dinners, or cocktail style arrangements. Full audio visual equipment is also available for use during your wedding.

Woodbury Room

The Woodbury Room is suited to smaller events and less formal affairs. The room has full audio visual setup and catering and bar services are also available. Bifold doors can be removed to join this and the Naismith room together for weddings of up to 250 people.

Garden Terrace

Bendigo's best outdoor area. The Garden Terrace boasts a large paved area complete with water fountain and surrounded by lush vegetation. This area is ideally suited to your ceremony (see page 4 for further information). Alternately, it also suits laid back outdoor reception area for smaller groups. Couples planning a casual wedding often like to combine this with bare-foot bowls.

Hire Costs

Naismith Room: \$280 per day Woodbury: \$160 per day Both Combined: \$400 per day

Other Options

White chair covers and sashes in your choice of colour \$5 per chair
Wedding wishing well \$60



The Ceremony

Garden Terrace and the beautiful surrounds of The Bendigo Club offer the ideal location for an outdoor wedding ceremony.

Should you wish to hold your ceremony here we offer the following package:

Inclusions

Private use of Garden Terrace and the surrounding areas for your ceremony

Seating and chair covers for 30 guests

Red carpet runner for the bride to walk down the aisle on

Table with white linen for signing of your marriage certificate

Access to the grounds and gardens for all photography

Microphone (if not supplied by your celebrant)

\$300 all inclusive with reception

\$500 for ceremony only

Self Menus

2 Course Dinner

1 Entree and 2 Mains, or 2 Mains and 1 Dessert
\$45

2 Entrees and Mains, or 2 Mains and 2 Desserts
\$49

3 Course Dinner

1 Entree, 2 Mains, and 1 Dessert
\$51

2 Entrees, 2 Mains, and 2 Desserts
\$55

Other Options

Canapes on arrival
4 pieces - \$8 per person
6 pieces - \$10 per person

Wedding cake served as dessert
Cut, bagged and served on platters - Complimentary
Cut and served with cream and berry coulis - \$5 per person

Soup as a third or fourth course
\$6 per person

Local cheese selection to finish
\$8 per person

Self Menus

Entrees

BBQ Duck Salad

GF

Mixed leaves, coriander, mint, lemon grass, and cherry tomatoes. Tossed in a ginger and lime dressing

Chicken Caesar Salad

Cos lettuce, grilled chicken, crispy bacon, parmesan, croutons and a poached egg. Coated in Caesar dressing

Bulmers Cider and Onion Soup

GF

Slow Roasted Tomato and Goat's Cheese Tart

With a sour cream short crust pastry and finished with balsamic glaze

Garlic and Parmesan Mushroom Cups

Perched on puff pastry and finished with garlic infused olive oil

Oysters Mornay

GF

Wild Mushroom and Duck Risotto

GF

Tequila and Lime Infused Chicken Kebabs

GF

Beef Carpaccio

Served on a rocket and parmesan salad with garlic croutons and finished with a seeded mustard glaze

Antipasto Selection

Chef's selection of cured meats and marinated vegetables served with housemade grilled flatbread

Mains

Chicken Roulade

GF

Served with creamy mash, broccolini and a sage infused port jus

Stuffed Chicken Breast

Filled with sun-dried tomatoes, brie cheese, and baby spinach. Wrapped in prosciutto and served atop a homemade potato cake with a basil & pinenut sauce

Moroccan Style Chicken Breast

GF

Served on grilled polenta with a sun dried tomato tapenade

Chicken Mignon

Chicken thigh fillet wrapped in bacon and oven roasted. Served with asparagus, fresh seasonal vegetables, and garlic butter

Pork Porterhouse

With a peach and apple compote and served atop a house made potato cake with seasonal greens

King Sized Pork Rib Eye

Served on fondant potato with green beans and a chunky apple salsa

Herb Crusted Rack of Lamb

Served on celeriac mash and asparagus with a fresh mint infused jus

Roasted Lamb Rump

GF

Marinated in rosemary, garlic, and mint. Served on a mediterranean chickpea mash

Five Hour Slow Cooked Lamb Shank

GF

Served on a Paris mash with roasted carrot and onion. Finished with a red wine reduction

Self Menus

Mains

Grilled Swordfish

GF

Served atop a potato gratin with capers and fresh parsley. Finished with white wine and lemon sauce

Crispy Pan Fried Salmon

GF

On grilled asparagus with poached egg and sun dried tomato dressing

Barramundi

GF

Pan fried and served on a lemon and thyme risotto

Fillet Mignon

Atop a homemade potato rosti with wilted spinach, roasted root vegetables, and mushroom sauce

Beef Wellington

Eye fillet steak and mushroom duxelles wrapped in puff pastry and roasted. Served with roasted root vegetables and a pink peppercorn sauce

Twice Cooked Duck Breast

GF

With turned potatoes, wilted spinach, and a cherry and grappa glaze

Seafood Linguini

Prawns, scallops, and mussels tossed in white wine. Served with cherry tomatoes and zucchini ribbons

Jambalaya Risotto

Chicken, chorizo, and prawns coated in paprika and cayenne pepper. Cooked with garlic, onion, and tomato and topped with freshly grated parmesan cheese

Desserts

Lemon Curd Tart

Served with double cream and candied lemon

Rich Chocolate Tart

Served with a grand marnier creme anglaise

Miniature Pavlova

Topped with berry compote and served with whipped cream

Apple Strudel

Served with ice cream and a vanilla anglaise

Pear Tarte Tatin

Dusted and served with clotted cream

Chocolate Fondant

Served with raspberries and double cream

Sticky Date Pudding

Served with rich butterscotch sauce and double cream

Chocolate Marble Terrine

GF

Served with clotted cream and fresh seasonal berries

Trio of housemade sorbets

GF

Please discuss flavours with our catering team

Menu of Love

Our 'menu of love' is designed to be a little different to your traditional fare. The idea is for guests to share food from platters in the middle of each. This encourages a more social event, with guests sharing food, laughs, and fun.

Those wishing to proceed with our sharing menu are encouraged to meet with our Head Chef who can tailor a menu specifically for them. Seafood, Chicken, and Meat Courses also include a range of sides that can be chosen to share between everyone on the table. We have included a few examples underneath of meals for each course.

Dimmer Options

Four Courses

Canapes, Seafood, Meat, Sweets
\$55

Five Courses

Canapes, Seafood, Chicken, Meat, Sweets
\$65

Six Courses

Canapes, Seafood, Chicken, Meat, Sweets, Cheese
\$72

Example Menu Items

Chef's selection of cured meats and marinated vegetables served with housemade grilled flatbread

Scallop chorizo and cherry tomato stacks

Chateaubriand of beef served with a rich truffle sauce

An assiette of chocolate including:

White chocolate parfait

Chocolate truffles

Chocolate dipped strawberries

Rich chocolate tart



Cocktail Weddings

Nestled amongst the trees, The Bendigo Club has the ideal spaces for not only your reception, but also the perfect wedding ceremony.

Cocktail Options

10 portions (5 items) - \$30 per person

12 portions (6 items) - \$34 per person

14 portions (7 items) - \$36 per person

Menu Items

Party Pies

Sausage Rolls

Pasties

Mini Dim Sims & Spring Rolls

Miniature Quiches

Nori Rolls

Chicken Skewers

Miniature Arancinis

Prawn Twisters

Onion Tartlets

Miniature Quiches

Chicken Kiev Balls

Smoked Salmon w/ Creme Fraiche

Capsicum and Goat's Cheese Bruschetta

Smoked Salmon Bruschetta with Gremolata

Antipasto Pizza Selection

Fish Bites

Tomato Basil and Red Onion Bruschetta V

Vegetarian Spring Rolls V

Vegetable Samosas V

Miniature Pinwheels V

GF Jamaican Prawn Cutlets

GF Roast Lamb Rolls with Mint Jelly

Miniature Moroccan Lamb Balls GF

Salt and Pepper Squid

V Beef Carpaccio En Crouete

Thai Fish Cakes w/cucumber dip

Miniature Hot Dogs

Barramundi Twisters

V Salmon Gravalax on Grilled Flatbread

Chorizo and Scallop Skewers

V GF Pepper and Bacon Wrapped Tenderloins GF

Beverage Options

We don't like to lock you in to compulsory beverage packages here at The Bendigo Club, although as you will see beneath, we offer a selection to meet almost anyone's needs. Alternately you're welcome to run a tab on consumption, or simply let guests purchase their own drinks at the bar

Standard Package

Tap Beers

Boags Draught and Hahn Light

Wines

Somerton Chardonnay, Bendigo Club Shiraz Cabernet, Somerton Sparkling

Other Beverages

Soft Drink and Juice

4 hours - \$30 per person, 5 hours - \$35 per person

Premium Package

Tap Beers

Boags Draught and Hahn Light

Bottled Beers

Domestic Light and Heavy Beers

Wines

Somerton Chardonnay, Bendigo Club Shiraz Cabernet, Somerton Sauvignon Blanc, Zilzie Moscato, Somerton Sparkling

Other Beverages

Soft Drink and Juice

4 hours - \$36 per person, 5 hours - \$42 per person

Complete Package

Tap Beers

Choice of any available

Bottled Beers

Domestic and Imported Beers and Cider

Wines

Tulloch Chardonnay, Wyebrook Estate Sauvignon Blanc, Zilzie Moscato, Yalumba Riesling, Leopardwood Shiraz, Tisdall Cabernet Sauvignon, Chalk Hill Sparkling

Basic Spirits

Scotch, Bourbon, Vodka, Bundaberg Rum, Gin

Other Beverages

Soft Drink and Juice

Tea and Coffee

4 hours - \$42 per person, 5 hours - \$50 per person

(minimum of 50 people for all beverage packages)



Ultimate Garden

Our Ultimate Garden package is designed to take the hassle out of planning your day. For a single set price per head we'll take care of all the little things to leave you with time to plan more important events such as which tropical island you'll be laying on for your honeymoon. These packages can of course be tailored to your needs. Should you like something a little different feel free to ask our Events Co-Ordinator if we can do anything to make it more suited to your special day

Inclusions

- Room hire for the duration of your wedding
- White linen on all tables with cloth napkins for every place setting.
- Bridal table and cake table valance
- Cloth chair covers and coloured sash
- Full use of any club audiovisual equipment
- Tea and coffee station set and maintained for the duration of your wedding
- 3 Course dinner from our set menu selection (choice of two for each course)
- Canapes on arrival for all wedding guests
- Your wedding cake cut and plated with cream and berry coulis
- Sparkling wine for all bridal table guests for the toast

\$70 per person (minimum of 50 attendees)

Optional Additions

- 5 Hour Standard Beverage Package - \$25 per person
- 5 Hour Premium Beverage Package - \$30 per person
- 5 Hour Complete Beverage Package - \$35 per person

- Local cheese platters - \$6 per person
- Petit Fours to finish - \$6 per person

Sunset Cocktail

Our Sunset Cocktail package is designed for the more laid back bride and groom. If you're looking for a social reception where guests can mingle in a cocktail style setup then this package is for you. These packages can also be tailored to your needs, so should you like something a little different, feel free to ask our Events Co-Ordinator if we can do anything to make it more suited to your special day. For a single set price per head you will get the following inclusions:

Inclusions

- Room hire for the duration of your wedding
- White linen on all tables with cloth napkins for every place setting.
- Bridal table and cake table valance
- Cloth chair covers and coloured sash
- Full use of any club audiovisual equipment
- Tea and coffee station set and maintained for the duration of your wedding
- 12 portions of your choice from our finger food selection
- Your wedding cake cut and served on platters for guests
- Sparkling wine for all bridal table guests for the toast

\$45 per person (minimum of 50 attendees)

Optional Additions

- 5 Hour Standard Beverage Package - \$25 per person
- 5 Hour Premium Beverage Package - \$30 per person
- 5 Hour Complete Beverage Package - \$35 per person

- Local cheese platters - \$6 per person
- Petit Fours to finish - \$6 per person

Helpful Contacts

Listed beneath and on the next page are some contacts for local businesses that we feel are some of the best in the area. We have plenty more contacts if something is missing so feel free to ask if there is something else you're looking for that isn't listed here.

Cakes

Cafe Essence
(03) 5443 8599

Sweet Cravings (Kyneton)
(03) 5422 6331

Entertainment

Min and the Colin Band
0408 388 049

Bel and John
0402 235 149

Monica Acoustic Trio
0408 842 250

Roadcrew
0447 578 932

Chris Morley - Solo Acoustic
0421 303 778

Helpful Contacts

Photographers

Richard Gibbs
0418 507 282

Anthony Webster
0428 560 565

Equipment Hire

Bendigo Party Hire
(03) 5442 2222

The Eternal Vase
(03) 5442 1622

Florists

Strath Village Flowers
(03) 5444 3665

The Green Lilly
(03) 5441 6450

The Eternal Vase
(03) 5442 1622





The Bendigo Club Incorporated

22 Park Street
Strathdale, Vic, 3550

P: (03) 5443 0780

F: (03) 5441 5452

E: weddings@bendigoclub.com.au

www.bendigoclub.com.au