

Weddings

Kiama Leagues Club



FUNCTIONS & EVENTS MANAGER: KYLIE RAIWALUI

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Function Centre Information

Situated in the heart of Kiama near the harbour, beaches and churches. Kiama Leagues Club is the perfect venue to celebrate your wedding. Our dedicated team will ensure a seamless and very enjoyable experience for the bridal couple and all your guests.

The upstairs function centre has three different size rooms including the beautifully presented main room (as pictured below). A smaller function /conference room and the boardroom. Each room has audio visual equipment, microphone and lectern.

The large main room where your wedding reception will be held also has a private bar and stage.

There is on-site parking for your guests and easy access to a lift for private entry for the bridal party and loading and unloading of any equipment. All rooms have disabled access and facilities.

ROOM HIRE

For your wedding reception the main room and smaller room is booked and the cost is \$550 which includes setup of the room with oval or rectangle tables, professional wait/bar staff and a function manager. The bridal table will be double clothed if required, linen table cloths, linen napkins, glassware and cutlery is also included at no extra charge.

DEPOSIT

To secure the date and confirm the booking a \$200 deposit is required. Any cancellations within 14 days of the function booking will not be entitled to a refund of the deposit paid.

DECORATIONS

To add that special and individual touch to your wedding reception the extra decoration of the room, including draping, table centre pieces and chair covers is for you to arrange. The room will be available from midday the day before the reception day for yourself or a professional decorating company to complete. Please only use blu-tac to hang items. Confetti is NOT allowed.



On Arrival

ANTIPASTO PLATTER

sliced meats, cheese, olives, marinated vegies, dips,
crudités & crackers \$320

FRUIT PLATTER

fresh seasonal fruit \$200

CHOCOLATE CHARCUTERIE BOARD

mix of delicious chocolate, cookies & chocolate
dipped strawberries \$210

HOMMUS SNACK BOARD*

hommus & beetroot dip with fresh vegetables &
crackers \$250

*suitable for vegan and gluten free diets

Canapes

Option 1* / \$25pp - Select 4 standard

*(not available as the only catering alternative)

Option 2 / \$38pp - Select 5 standard + 2 substantial

Option 3 / \$48 pp - Select 7 standard + 2 substantial

STANDARD COLD

Smoked Salmon Crostini w/ cream cheese, cucumber ribbons
Prosciutto, Bocconcini, Cherry Tomato & Basil Skewers
Roast Pumpkin, Sundried Tomato, Feta & Olive Tart
Sweet Corn Fritters w/ avocado salsa
Spiced Mushroom & Honey Tostadas

STANDARD HOT

Mushroom & Thyme Arancini w/ roast capsicum sauce
Slow Cooked Beef Brisket, Mac & Cheese Croquette
Lamb Kofta w/ cucumber yoghurt
Falafel w/ cucumber yoghurt
Korean Chicken Pieces w/ garlic aioli
Thai Crab Cakes w/ chilli lime aioli
Crumbed Brie w/ cranberry sauce
Asian Pork Belly Bites w/ sweet soy glaze

SUBSTANTIAL

Beer Battered Barramundi w/ cut chips, lemon & garlic aioli
Mexican Pulled Pork & Slaw Slider
Chicken Tikka Masala w/ basmati rice & coriander yoghurt
Crispy Chicken Tacos w/ guacamole
Sticky Glazed Pork w/ rice noodles & banh mi salad
Porcini Mushroom Gnocchi w/ parmesan
Herb & Chilli Squid w/ crispy potatoes & lime aioli

Banquet

\$45 per person

BREAD ROLL

w/ butter

BEEF BRISKET

12 hour slow cooked w/ smoky bbq sauce

MIDDLE EASTERN LAMB SHOULDER

w/ red wine jus

CRISPY SKIN ROAST CHICKEN

w/ rosemary & cranberry jus

ROASTED CHAT POTATOES

CRISPY BRUSSEL SPROUTS

pan fried w/ bacon

WARM POTATO SALAD

GREEK SALAD

CREAMY PASTA SALAD

Table d'Hôte

select two dishes from each course to be served alternatively

2 course \$42

3 course \$52

STARTERS

HERB & CHILLI SQUID w/ lime aioli

MUSHROOM & THYME ARANCINI w/ rocket & parmesan

POTATO & MOZZARELLA CROQUETTES w/ capsicum sauce

FRIED HALLOUMI w/ Greek yoghurt & pomegranate sauce

FIG & GOAT'S CHEESE FILO PARCELS

MAINS

includes bread roll & butter

PORCINI MUSHROOM GNOCCHI w/ wild mushrooms, shallots & shaved parmesan

CRISPY SKIN CHICKEN w/ saffron risotto, seasonal greens & light garlic cream sauce

GRILLED SALMON w/ parsnip puree, baby beans & white wine caper butter

BEEF BRISKET w/ garlic mash potato, Dutch carrots, red wine & rosemary jus

LAMB SHOULDER w/ creamy mash potato, crispy Brussel sprouts, bacon & red wine jus

ROASTED PORK BELLY w/ coconut rice, Asian greens & soy glaze

DESSERTS

TIRAMISU w/ coffee bean cream

PASSIONFRUIT CHEESECAKE w/ mango coulis

TRADITIONAL APPLE CRUMBLE w/ warm custard

STICKY DATE PUDDING w/ butterscotch sauce & ice cream

VANILLA BEAN PANNA COTTA w/ lady finger biscuit & double cream

Dessert

TABLE

minimum 15 people \$20pp
select 6 desserts

MINI NUTELLA & STRAWBERRY PANCAKES

BAILEY'S CHOCOLATE MOUSSE

ASSORTED CHEESECAKE BITES

ASSORTED MACARONS

INDIVIDUAL FRESH FRUIT PAVLOVA

CHOCOLATE DIPPED STRAWBERRIES

FRESH FRUIT CUPS

ASSORTED CUPCAKES

CAKE POPS

CHOCOLATE BROWNIES

CARAMEL SLICE

ROCKY ROAD

CHOCOLATE TARTS

Children's MENU

under 10 years
\$30 per child

includes dinner roll, butter & soft drink

MAINS

CHICKEN SCHNITZEL & CHIPS

BEEF LASAGNA & CHIPS

FISH & CHIPS

CHICKEN NUGGETS & CHIPS

ROAST MEAT & VEGETABLES

DESSERT

CHOCOLATE ICE CREAM SUNDAE

Beverages

We have a number of beverages on offer in our private bar.
You can choose for guests to pay for their own drinks or we can set up a bar tab.

WINE

ROSÉ

De Bortoli Rosé (King Valley VIC)

SPARKLING

De Bortoli Prosecco Piccolo (King Valley VIC)

Yellowtail Piccolo Pink or White (Yenda NSW)

Mt Lawson Cuvee (Mudgee NSW)

RED WINE

Lorimer Cabernet Merlot (Riverina NSW)

Mt Lawson Shiraz (Mudgee NSW)

Vivo Cabernet Sauvignon (Riverina NSW)

Vivo Shiraz (Riverina NSW)

WHITE WINE

Bella Riva Pinot Grigio (King Valley VIC)

Mt Lawson Chardonnay (Mudgee NSW)

Upside Down Sauvignon Blanc (Marlborough NZ)

Vivo Sauvignon Blanc (Riverina NSW)

Vivo Moscato (Riverina NSW)

BEER / CIDER

ON TAP

Hahn Superdry

James Squire 150 Lashes

Toohey New

XXXX Gold

BOTTLED

5 Seeds Apple Cider—crisp

JS Orchard Crush Cider

Byron Bay Brewery Lager

Carlton Dry

Corona

Hahn Premium Light

Heineken Zero

Tooheys TED

Tooheys Old

Victoria Bitter

RTDS

Bundaberg Rum

Canadian Club & Dry

Cruisers—pineapple or raspberry

Jack Daniels

Jim Beam