Weddings 2022

Your wedding should be the most memorable and romantic day of your life. And at the Portarlington Golf Club, we pride ourselves on making it as stress-free as it is beautiful.

With panoramic views of our award-winning golf course, our venue is not only ideal setting for your wedding and reception, but also provides the perfect backdrop for those magical photos.

From menu selection to the fold of your napkins, our friendly and dedicated staff will guide you through all aspects of your special day. We cater for your every need and will go above and beyond to deliver the perfect wedding venue. Remember, we are not only here to help, we want to help!

So let us make your wedding the day of which you always dreamed.

Call and speak with our functions manager Ash on (03) 5259 2492.

functions@port.golf

Ceremony

Ceremonies held at Portarlington Golf Club are $300 for the site.

A dressed signing table along with 20 chairs are complimentary for the ceremony, as well as the use of the grounds sourounding the clubhouse for your photographs.

If you choose to hold an outdoor ceremony at the club, we will reserve your reception room as a wet-weather back-up at no additional cost.

Pre Dinner

After your wedding cermony, guests can relax outside in the picturesque surrounds of the Portarlington Golf Club while being served a selection of food & drinks.

$16 canapé menu | select 2 items from our hot list & 2 from our cold list, 4 pcs per person served over 30min

Hot Selections

Homemade Malaysian spring roll
Duck pancake with pickled ginger & sweet soy
Smoked chicken frittata with cumin yogurt
Homemade Mediterranean sausage roll
Vegetarian mini tart with Moroccan salsa
BBQ beef skewer with bourbon sauce
Mongolian BBQ chicken skewer

Cold Selections

Asparagus, avocado & nori roll
Smoked salmon & ginger nori roll
Pastrami, pepper berry chutney croustade
Roast beef & seeded mustard croustade
Smoked chicken & avocado croustade
Smoked salmon & brie bruschetta
Bocconcini, olive & cherry tomato skewer

Simple Elegance Menu

House Bread on Arrival

Entrée

Choose 2 served alternately

Smoked Salmon Rosti

Smoked salmon on a crisp potato rosti with a poached egg, bearnaise & dressed rocket

Grilled Lamb Salad

Sous vide lamb in a fresh tomato, cucumber & olive salad with danish fetta & balsamic reduction

Salt & Pepper Squid

Tender squid marinated in lime, flash fried with chefs pepper blend & pink sea salt

Tennessee Smoked BBQ Bourbon Beef

Slow cooked, char grilled with Manhatten bbq bourbon sauce

Sesame Battered Prawns

Seasme & almond battered prawn cutlets, steamed rice, tangy raspberry, coriander & chilli jam

Cantonese Duck Breast

Twice cooked duck, coriander & mango salad, ginger, soy & toasted sesame dressing

Main Courses

Choose 2 served alternately

Portarlington Fresh Fish

Catch of the day in either golden crumbed or grilled fresh, served with a remoulade sauce,
crisp baby capers, seasoned fries, chef's tangy and fresh Asian style 'slaw

Parmesan Chicken Breast

Chicken breast rolled in parmesan served withroasted rosemary baby potatoes and a traditional slow-cooked vegetable ratatouille

Mediterranean Chicken

Meditteranean stuffing, confit garlic smashed chats, char-grilled vegetables and spicy tomato coulis

Roasted Porterhouse

Peppered porterhouse roasted to medium-rare with crushed garlic chat potato, traditional Dianne sauce and buttered garden vegetables

Prosciutto Pork Fillet

Pork fillet rolled in prosciutto with potato & bacon croquette, buttered greens and a honey, port wine & green peppercorn sauce

Greek Lamb Rump

*Mediterranean spiced lamb rump char-grilled on a lightly spiced sweet potato and fresh greens.
Served with a fresh Mediterranean salsa.*

Dessert

Choose 2 served alternately

Chocolate & Rum Indulgence

Double-barrel rum-soaked raisins in a decadent dark chocolate slice
with double cream, chocolate shards, strawberry & mint salad

Baileys Chocolate Tart

Crumbly chocolate base filled with creamy Baileys ganache, double cream
and toasted almonds

Tasmanian Apple Fritters

Cider-poached Tasmanian apples, sweet crisp cider batter, cinnamon-infused maple and a fresh lemon sorbet

Fresh Berry Eton Mess

Layers of crisp meringue, vanilla crème patissiere, crushed almonds
with sticky berry compote and biscotti

For The Kids

Mac 'n Cheese

Classic & cheesy macaroni served with toasted garlic bread

Fish & Chips

Crumbed or grilled with fries, lemon & tartare sauce

Crumbed Chicken Tenders

Crumbed fresh chicken tenders with fries & sweet chilli sauce

120gm Scotch Fillet Steak

With roast potato, greens & gravy

Kids' Desserts

Chocolate Brownie

Warm brownie with rich chocolate sauce & whipped cream

Blueberry & Apple Cake

Individual blueberry & apple cake served with berry coulis & fresh cream

Caramelised Banana Pancake

Pancakes topped with banana in butterscotch sauce with fresh cream

Indulgent Seafood Menu

House Bread on Arrival

Oyster Platter

Fresh oyster platters served to the table as 3 natural & 3 Kilpatrick per person

Entree

Choose 2 served alternately

Salt & Pepper Squid

Tender squid marinated in lime, flash-fried with chef's pepper blend and pink sea salt

Fish Cakes

White fish & salmon with dill, lemon, asparagus and Bérnaise sauce

Sesame Battered Prawns

Sesame & almond battered prawn cutlets and steamed rice with tangy raspberry, coriander & chilli jam

Main Course

Choose 2 served alternately

Grilled Salmon Dukkah

Tasmanian salmon fillet rolled in house dukkah, grilled to medium rare with crispy prosciutto and a tomato, olive, cucumber & fig balsamic salad

Portarlington Fish & Scallops

Grilled fish fillet topped with pan-fried scallops, buttered asparagus and baby spinach and a creamy bearnaise sauce

Scallop, Fish, Prawn & Mussel Broth

Pan-fried scallops, Portarlington mussels & prawn cutlets tossed with soba noodles, crisp Asian vegetables in a garlic, fennel, saffron & white wine broth with toasted ciabiatta

Desserts

Choose 2 served alternately

Baileys Chocolate Tart

Crumbly chocolate base filled with creamy Baileys ganache, double cream and toasted almonds

Tasmanian Apple Fritters

Cider-poached Tasmanian apples, sweet crisp cider batter, cinnamon-infused maple and a fresh lemon sorbet

Fresh Berry Eton Mess

Layers of crisp meringue, vanilla crème patissiere, crushed almonds with sticky berry compote and biscotti

Beverages

Port Beverage Package

Sparkling: Leonard Rd Sparkling

Wines: Leonard Rd Semillon Sauvignon Blanc, Daphne & Rosé Moscato, Leonard Rd Cabernet Merlot, Three Bays Shiraz

Tap Beers: Carlton Draught, Great Northern Super Crisp, Carlton Dry, Victoria Bitter

Plus: postmix soft drinks, juices, espresso coffee and tea

Package Extras

From the Tap: 4 Pines Pacific Ale, 4 Pines Pale Ale, Bulmers Cider, CC & Dry

Bellarine Beverage Package

Wines: Cat out of the Bag – A Leura Park Estate wine

(Varieties available: Sparkling NV, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Shiraz)

Tap Beer: Ocean Grove XPA – Blackmans Brewery

Flying Brick Cider: Original & Pear 375ml cans

Plus: all our tap beers, postmix soft drinks, juices, espresso coffee and tea

Consumption Account

You can personalise your beverage selection from our list, which will be served for the period of your function. We will regularly keep you informed of your account balance throughout the function.

Please note consumption account is "at the bar" service, table service is not available for this option.

Beverage Package Prices

Port Beverage Package $42 per person

Port Beverage Extras $6 per person

Bellarine Beverage Package $65 per person

All beverage packages are for a period of four hours and include full table service for three hours.

Whilst the consumption of alcohol is a part of many people's social life, Portarlington Golf Club encourages those who choose to drink to do so responsibly. Unfortunately, some people over-indulge and can become unruly and disruptive. This type of behaviour is unacceptable, as it may threaten the enjoyment and safety of others, and will result in action by the club.

Wedding Menu Prices

Simple Elegance Menu

3 Courses $70 per person

2 Courses $60 per person

Indulgent Seafood Menu

4 Courses $95 per person

3 Courses $85 per person

2 Courses $70 per person

Kids' Menu

$20 per child
(10 years & under)

Extras

Cheese & Soaked Fruits $6 per person

Selection of local cheese, port-soaked fruits, pastes & crisp lavosh

Entertainment Meal $28

Main meal only, no drinks included

Wedding cake served as dessert, plated with fresh strawberries and cream $4.00

Room hire fee $500

Room hire fee is waived for 50-plus guests confirmed and attending the wedding

Included in our prices

Dedicated wedding co-ordinator

Portable microphone for use during speeches

Round tables with white linen tablecloths

Dance floor

A selection of linen/cloth serviettes in a variety of colours

Full table settings to suit your menu

Personalised menu for the table

Cake table & knife

General Information

Menu

The club's chefs have created a selection of menus available to cater for your requirements. The menus provided are suggestions, we are happy to personalise a menu to suit your tastes. It is essential that you notify us if there are any specific dietary requirements or food allergies seven days before your wedding. Portarlington Golf Club does not allow food (except for celebratory cakes) to be brought on to the premises for consumption and food is not to be taken from the premises.

Decorations

You are more than welcome to decorate the room yourself, no items are to be adhered to any wall or structure within room and, sorry, but no confetti products. Any decorations that are left will be disposed of by the team at the end of the night unless prior arrangements are made with the functions co-ordinator.

Music & Entertainment

To make the most of the night, you can bring in a band or DJ to add to the party atmosphere. If you are looking for your own playlist in the background, have a chat with the team about what can be arranged. The Portarlington Golf Club does not allow any form of entertainment that would be considered offensive.

Liquor

We are a fully licensed establishment, therefore, we can meet all your beverage requirements for your function. BYO is not permitted. The Portarlington Golf Club has a house policy on Responsible Service of Alcohol (included in pack), all guests are asked to abide by the policy at all times. Bar will close at 12 midnight, 11pm Sunday or Public Holidays

Minimum Numbers

A minimum number of 50 confirmed attendees is required for the use of our function space. Numbers less than 50 confirmed guests will be charged a room hire charge of $500. Please note that the Portarlington Golf Club is not in a position to host private functions for less than 30 people.

Confirmation & Payment Terms

Tentative bookings will be held for one week, after which a deposit is required to confirm the booking.

- $500 deposit within seven days of reservation
- 30% of the estimated balance is to be paid six months before function
- 30% of the estimated balance is to be paid two months before function
- Final payment must be paid seven days before function date unless other prior arrangements have been made

If a function date needs to be changed, the Portarlington Golf Club will make every effort to work with you to find a suitable date and the deposit paid can be transferred to the new date.

Attendance

An approximate number of guests is required at time of booking the event. A guaranteed minimum number of guests is required seven days prior for the purpose of staffing. Persons under the age of 18 attending must be in the company of a parent or guardian.

Storage

Portarlington Golf Club has limited storage facilities. Delivery of items are accepted one day prior to the function and must be collected on the next day following the function.

Function Details

Menu selection, timing and bar requirements must be received a minimum of four weeks prior to function.

Price Changes

Menu prices are guaranteed once your booking has been confirmed by paying the deposit. However, menus are subject to change at the discretion of our executive chef.

Insurance

Portarlington Golf Club will take all possible care, but accepts no responsibility for damage or loss to merchandise or other property prior to, during or after a function.

Club Rules/Dress Code

We would ask that you let your guests know that entry to the club is subject to the club's dress code and conduct and behaviour policy. Entry can be refused if they do not meet the club's criteria. To ensure the comfort and enjoyment of all members and guests, a minimum dress standard of neat casual attire and footwear is required at all times. The overall appearance must be neat, clean and tidy and all hats must be removed while in the club. Themes and fancy dress must be pre-approved by management.

Cancellation

The club would share your disappointment if your booking was to be cancelled. The following conditions apply to cancellation of a booking.

- Full refund minus $100 to cover administration costs where notification is received a minimum of six months before the function date.
- 50% refund where notification is received two months prior to function.
- No refund where notification is received 60 days or less before the function.

Note: Notification of cancellation must be in writing and emailed to functions@port.golf

Cancellation or postponement by the hirer – COVID

Notwithstanding any other clause in these terms and conditions, the hirer may cancel with a full refund or postpone the event if:

a) It is not possible to lawfully hold or conduct the event on the scheduled date because of a COVID related state of emergency, public health directive or other State or Commonwealth government direction or law;

or

b) The maximum number of patrons that are permitted to attend the event on the scheduled date under any COVID related states of emergency, public health directives or other State or Commonwealth government directions or laws is less than the expected or confirmed number of guests.

If:

a) It is not possible to hold or conduct the event on the scheduled date because of a COVID related state of emergency, public health directive or other State or Commonwealth government direction or law; or
b) The hirer wishes to cancel or postpone the event because the maximum number of patrons that are permitted to attend the event on the scheduled date under any COVID elated states of emergency, public health directives or other State or Commonwealth government directions or laws is less than the expected or confirmed number of guests.

the hirer must:

c) Immediately notify the Portarlington Golf Club the circumstances which prevent the hirer from holding or conducting the event; and
d) Use its best endeavours to postpone the event to a new date within 6 months of the scheduled date however the postponement to a COVID rescheduled date subject to the availability of such date.

Booking Form

At the time of booking, please provide us with the following information:

Couple's names:

Address:

Mobile:

Email:

Proposed function date:

Ceremony time: Venue:

Reception time:

Anticipated numbers:

I acknowledge having read a copy of the general information along with the rules and regulations of the Portarlington Golf Club. I further comply with all respects of such conditions on acceptance of this application.

Signature: Dated:

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