

EVENTS

AT THE COMMERCIAL CLUB

WELCOME

EVENTS AT THE COMMERCIAL CLUB

ABOUT US

At the Commercial Club, our job is to ensure that you are provided with all you need to make your special event a memorable and enjoyable time.

CATERING

Enclosed are the function menus for your perusal. Our on-site caterers, Mat and Lauren Oates, are only too happy to discuss varying options available to suit your individual requirements.

CATERING CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers will be charged accordingly and must be advised 3 days prior to the function. The catering is provided by the contracted company CnL Catering.

All prices are GST inclusive. Surcharge of \$5 per person on Sunday and public holidays.

OUR SERVICES

For your convenience we provide:

- Free wifi*
- Round tables and appropriate chairs*
- Elegant crockery and cutlery*
- White linen table cloths*
- White linen serviettes*
- Serviettes (standard colours)*
- Bridal table and cake table (with flouncing)*
- Setup of the room to your specifications*
- Lectern facilities for MC*
- Courtesy bus facility*
- Efficient catering and friendly bar staff*
- Resident Functions Co-ordinator*

All you need to do is provide the following:

- Centre pieces*
- Place cards*
- Chair covers*
- Entertainment*
- Photographer*
- Cake*

We can suggest possible options to help you organise these areas if you wish.

ROOM HIRE

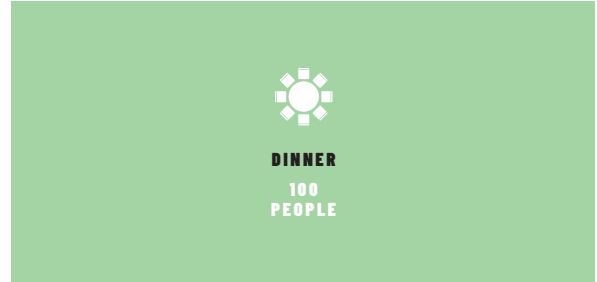
EVENTS AT THE COMMERCIAL CLUB

RJ HALL ROOM

With seating for 50 - 100 people, full bar facilities, toilets and disabled access, the RJ Hall Room is the ideal room for smaller, more intimate functions.

Members \$275

Non-Members \$375

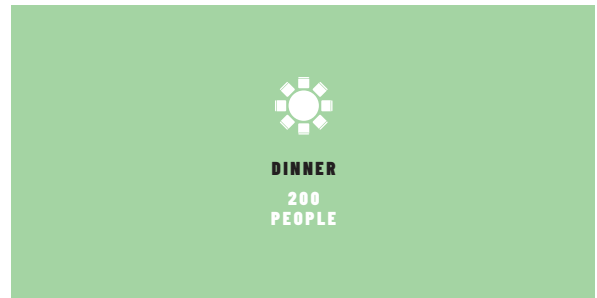


NATHAN ROOM

The Nathan Room has the capacity to hold 80 - 200 people. Providing bar facilities for 50+ guests, toilets and disabled access, the Nathan Room is the ideal room for larger, more elaborate functions.

Members \$325

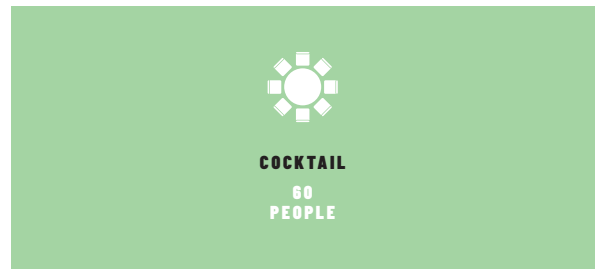
Non-Members \$425



THE DECK

There is also the option for guests to experience our al fresco area for canapes before moving to the main event in their chosen dining area.

Room size *approximately* 22m x 4m



CATERING

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SILVER PACKAGE

Two course menu, served alternate

2 x Entree selections

2 x Main selections

or

2 x Main selections

2 x Dessert selections

Bread rolls on arrival

Tea, coffee and after dinner mints

Cost per person 46.00

GOLD PACKAGE

Three course menu, served alternate

2 x Entree selections

2 x Main selections

2 x Dessert selections

Bread rolls on arrival

Tea, coffee and after dinner mints

Cost per person 53.00

DELUXE PACKAGE

Three course menu, served alternate

2 x Entree selections

2 x Main selections

2 x Dessert selections

Appetizers (Chef's selection)

Tea, coffee and after dinner mints

Cost per person 60.00

EXTRAS

Canapes 8.00

The incorporation of a chef's selection of hot and cold tapas style finger foods as starters

Kids Meals 15.00

All kids meals include a main meal, ice cream and an activity bag

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SILVER | GOLD MENU

ENTREE

Chicken and semi-dried tomato filo cigar with chilled basil crème

GF Succulent prawn avocado salad with cocktail sauce

Grilled mini fillet mignon on pea mash with buttered mushrooms

Bruschetta with tomato, basil, bocconcini and Bacon with balsamic reduction

Salt and pepper Squid, baby spinach salad with caramelised lime Aioli

VEG Honey roasted pumpkin and Persian fetta salad with pine nuts and rocket

Lamb, tomato and vegetable soup

MAIN

All served with fresh vegetables

Grilled chicken breast with bocconcini, basil and pine nut stuffing on creamy mash with creamy white wine sauce and tomato coulis

Char grilled beef fillet with slow roasted tomato and rich jus on root vegetables mash

Lamb rack with minted honey crust, potato galette and red wine jus

Pork leg medallions roasted with crispy crackling and rustic apple chutney on baked rosemary potatoes

Vegetable tart with beetroot relish and balsamic rocket salad

Confit duck Maryland on sweet potato mash and mixed berry reduction

DESSERT

All served with cream and garnishes

Sticky date pudding with butterscotch sauce and double cream

Warm white chocolate pudding with milk chocolate ganache and berry salad

Coffee crème brulee with double cream and shortbread

Lemon topped with toasted Italian meringue and candied lemon praline

Chocolate hazelnut tart with chocolate shaving and ferrero rocher ice cream

Pavlova nests with strawberry, Mint salad and passion fruit cream

Or use our signature dessert buffet instead of a plated dessert served to your table with a selection of the above desserts in mini form for all your guests to sample

KIDS

Nuggets and chips Calamari and chips
Kids schnitzel and chips Battered fish and chips
Kids roast and vegetables Kids parmi and chips

All accompanied by an ice cream and an activity bag

CATERING

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DELUXE MENU

APPETIZER

A selection of chef's hot and cold canapes (3 Items) or one antipasto platter per table

ENTREE

Duck spring rolls with hoi sin sauce and Asian garden salad

Chicken, Prawn, Avocado salad topped with Parmesan tuile with Honey lemon dressing

GF

Mini beef mignon with mushroom mash, pea puree and beetroot puree

VEG

GF

Carrot, Orange, ginger and cinnamon soup

Coconut prawns served with chilli lime aioli and cucumber, cherry tomato salad

MAIN

Fillet mignon with garlic prawn sauce on root mash and asparagus spears

Lamb backstrap on Mediterranean chargrilled vegetables with crumbled fetta, pine nut drizzle and oven roasted cherry tomatoes

Grilled salmon fillet topped with lemon myrtle béarnaise sauce on potato mash with Dutch carrot

Roasted chicken supreme stuffed with peach and macadamia drizzled with thyme jus

Confit duck breast with wild mushroom risotto and berry jus

DESSERT

Profiteroles with chocolate baileys ganache and Chantilly cream

White chocolate cheesecake with berry coulis and berry salad

Sticky date pudding with butterscotch sauce and Double cream

Cappuccino crème brulee with Double cream and shortbread

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CANAPE MENU

- Camembert and fig jam toasts
- Tempura prawns with sesame mayonnaise
- Chicken strips with chipotle mayonnaise
- Bruschetta with parmesan and balsamic glaze
- Middle Eastern lamb kofta with minted yoghurt
- Antipasto platter
- Mini toasts with mild wasabi and avocado chutney topped with prawns
- Blinis with lemon myrtle smoked salmon, fennel and orange salad
- Green mussels topped with coriander, mango and tomato salsa
- Crispy cups - mexican pulled beef served with chicory lettuce
- Chicken devil wings and spicy chipotle mayonnaise
- Coronation chicken salad cups
- VEG** Pumpkin and feta cheese arancini balls
- Satay Chicken skewers with dipping sauce
- VEG** Moroccan dusted tortilla chips with dipping sauce
- Lamb and rosemary pies
- Crispy tuna and vegetable arancini
- Spanish pizza – chorizo, salami, spanish onion, olives, capsicum and ham
- Hawaiian pizza – Ham and pineapple
- VEG** Vegetarian pizza – mushroom, basil, onion, capsicum, pumpkin and shallot

DESSERT CANAPES

- Milk chocolate dipped marshmallow lollipops
- Petite chocolate tart with orange
- Brie cheese, fruit skewers
- Petite vanilla cheese cake
- Mini pavlova dressed with seasonal fruits and passionfruit curd
- Passion fruit mousse cups
- Mini cheese tart
- Mini strawberry sponge cup

PLATTERS

- Sandwich Platter (toasted or fresh)** 59.50
- Antipasto Platter** 75.00
- Cheese Platter** 69.50
- Chef's mixed cake and slice Platter** 69.50
- Hot finger food platter 60 pieces** 105.00
Chef's selection of four different items, 15 pieces of each served with chips and condiments to suit.
- Platinum seafood platter** 112.50
1 kg fresh prawns, 12 oysters, calamari, lobster tail, smoked salmon, crispy soft shell crab, fresh fruit and sauces to suit
- Swagmans seafood platter** 99.50
1kg fresh prawns, 12 oysters, prawn cutlets, crumbed fish pieces, calamari and sauces to suit
- Grazing Table** per person 10.00
Minimum 20 guests

BEVERAGES

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WHITE WINE

Forty Four Chardonnay glass 5.50 || bottle 21.50
Richland Sauvignon Blanc glass 6.20 || bottle 24.50
Three Tales Sauvignon Blanc ... glass 7.20 || bottle 32.50
Nericon Pinot Grigio glass 6.70 || bottle 26.50
Brown Brothers Moscato glass 7.20 || bottle 29.50

RED WINE

Forty Four Shiraz glass 5.50 || bottle 21.50
Grazier Cabernet Sauvignon glass 5.70 || bottle 23.50
Willowglen Cabernet Merlot ... glass 5.70 || bottle 23.50
De Bortoli Woodfred
Heathcote Shiraz glass 7.20 || bottle 32.50
Gapstead Hidden
Story Merlot glass 6.70 || bottle 26.50

SPARKLING WINE

Brown Brothers Prosecco 200ml 7.70 || bottle 29.50
Willowglen Brut glass 5.40 || bottle 23.50
Cottontail White Bubbles bottle 25.50
Jansz NV bottle 45.50
Veuve Cliquot Yellow NV bottle 95.50

ROSÉ WINE

Yellowtail Rosé 187ml bottle 6.20
De Bortoli Nebbiolo Rosé bottle 32.50
St Huberts The Stag Rosé bottle 28.50
De Bortoli Nebbiolo Rosé bottle 32.00

CRAFT BEER

Wild Yak	Asahi
Peroni Leggera	Yenda Crisp Lager
Peroni Nastro	Yenda Session
4 Pines Pale Ale	Budweiser
Mountain Goat Pale Ale	Stella Artois
Corona	
.....	from 7.30

MOTEL

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To experience officially accredited 4.5 star quality accommodation try the Wagga RSL Motel & Apartments. Enjoy a relaxed stay complemented by outstanding customer service, modern decor and high quality facilities including a solar heated pool. Centrally located opposite the Murrumbidgee Turf Club Racecourse, the Wagga RSL Motel is five minutes from Wagga's CBD, a fifteen minute drive from Wagga Airport and a short stroll to the Commercial Club.

EXECUTIVE SUITE

Large rooms with a choice of bedding options to accommodate up to 3 guests as couples or colleagues. Spacious ensuite with walk in shower and large fluffy bath sheets. Flat screen TV plus CD player and Ipod dock. Also available are interconnecting suites for families as well as a choice of courtyard, terrace or first floor with a balcony for no additional cost. Complimentary Wi-Fi is available throughout the Motel.

Rates from \$159

LUXURY SPA

Spread out in our massive suite, the best in the Motel with views over the MTC racecourse. King pillow top bed, full lounge area with 127 cm flat screen, dining suite and walk in robe. All the features of the Deluxe suite plus a massage spa bath, kitchenette with full size fridge. A generous selection of coffees and teas, complimentary bottled water and a coffee pod machine.

Rates from \$259

EXECUTIVE SPA

All spa suites feature views over the MTC racecourse and include a large spa bath as well as a shower and dual basins. A larger flat screen TV, 3 seater lounge (doubles as a fold out bed for young children) and pillow top Queen Bed. A generous selection of coffees and teas, complimentary bottled water and a good size fridge.

Rates from \$179

CORNER SPA

Views over the MTC racecourse with personal balcony plus a large corner spa, dual basins and shower. A larger flat screen TV, 3 seater lounge (doubles as a fold out bed for young children) and pillow top Queen Bed. A generous selection of coffees and teas, complimentary bottled water and a good size fridge.

Rates from \$199

DELUXE SPA

Views over the MTC racecourse with a huge bathroom with extra deep spa bath as well as a shower and dual basins, plus bathrobes. Extra-large suite with King pillow top bed 107 cm flat screen, surround sound, 3 seater lounge (doubles as a fold out bed for young children). A generous selection of coffees and teas, complimentary bottled water, a good size fridge and a coffee pod machine.

Rates from \$229

APARTMENTS

Luxuriously appointed 2 bedroom apartments, adjacent to the Motel with access to all the Motel/Club facilities. Choice of bedding to accommodate up to 6 guests with a flat screen in every bedroom! Brand new fully equipped kitchen and large dining/living area as well as outside seating on the patio/terrace. Perfect for short or longer term stays with servicing optional, the ultimate in comfort, space and privacy.

Rates from \$279

SUPPLIERS

EVENTS AT THE COMMERCIAL CLUB

PHOTOGRAPHY

Forever Rose Photography	0408 414 063
Kiley Blatch Photography	0409 039 269
Peppermint Studios	0427 007 810
Pro Image	0418 488 945
Studio 212	(02) 6926 4200
Tanya Friend Photography	0417 069 061
Luke Chisholm	0418 461 400
Sarah Bell Burch Photography	0400 442 279

DECORATING & FLORISTS

Australian Art Florist	(02) 6921 3132
Flower Talk	(02) 6921 1204
Freckles Flowers	(02) 6921 9316
Jaegers Event Hire	(02) 6971 8500
Lilly of the Valley Florist	0423 236 494
Scooters Flowers	(02) 6921 1822
Riverina Party Hire	(02) 6921 1997
Wagga Event Hire	0400 136 356
Stella & Bruce	0400 599 015
My Floral Styling	0408 825 590

STATIONERY

Creative Weddings (Chambers Whyte) ..	(02) 6925 3747
Invitation Boutique	0438 416 626
Quill	0429 857 807

CAKES

Harans	6931 7777
HD Cake Decorators	0438 219 011
Jessi Cakes	0415 164 835
Wagga Piece of Cake	0407 273 074

ENTERTAINMENT

Albury DJ Entertainment	0433 123 334
Justine Hogan (solo)	0407 560 434
Matt Olsen	0437 032 202
Michelle Robertson (solo)	0417 423 207
Nightmoves Music (DJ)	1300 887 655
R&R (Renee & Rob Van Delft)	0404 842 784
The Mighty Yak (band)	0408 686 613
Vision Music (DJ)	0402 740 200
JM Production	0438 573 777

CARS & CARRIAGES

Avis Riverina	(02) 6921 9977
Phoenix Limousines	(02) 6971 7899
Peter's Classic Wedding Cars Wagga	0457 126 142

CONDITIONS

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COMMERCIAL CLUB FUNCTION BOOKING GUIDELINES

Confirmation

A booking will be regarded as confirmed only upon receipt of the room hire, along with the signed Contract.

Deposit is non-refundable.

Function Details

Details of all arrangements must be supplied to the Function Office fourteen (14) days prior to the commencement of the function. A guaranteed number of guests must be advised seven (7) days prior to the event date.

The minimum capacity for the Nathan room is 80 people, and the RJ Hall room is 50 people. Please note any bookings that are less than the capacity will incur a surcharge of \$10.00 per person below the capacity.

Catering

Final menu choices are required fourteen (14) days prior to the function. Final numbers must be given seven (7) days prior to the event. The Club's contracted caterers is CnL Catering

Payment

The total catering bill is to be paid in full two days prior to the event directly to CnL Catering (at the bistro)

The total beverage bill is to be paid in full the night of the function

Please note a 20% surcharge on the total cost of hire and beverages) will apply on a public holiday and Sundays. 5% surcharge for Catering.

Club loyalty points can be accrued on functions bar sales (not applicable to room hire or catering) Payment must be made on night, the points cannot be redeemed on invoiced accounts.

Damages

All function space provided is in working order and clear of any damages. Any damages must be reported immediately by the client and will be charged accordingly. Fire alarm call out fees which have resulted from a fault of the client will also be charged to the client.

Any damages to the linen will be charged accordingly to the account. (This includes candle wax)

No glitter or scatters are allowed, additional cleaning fees will apply should these products be used.

Any items left in the room after the event are not the responsibility of the Club, any damages or loss of goods is the client's responsibility.

Cancellation

If in the event the function has been cancelled, the deposit is non refundable.

A change of dates or postponement of an event will be considered a cancellation and the above will apply. The new date will be considered as a new reservation and our normal deposit policies will apply.