

Weddings at Kooyong Lawn Tennis Club



KOoyong Lawn Tennis Club
489 Glenferrie Road, Kooyong Victoria 3144





Weddings at our Club

Kooyong Lawn Tennis Club - The Spiritual Home of Australian Tennis offers unique event spaces for your wedding day. Our private rooms vary in size and cater for intimate gatherings or larger reception events.

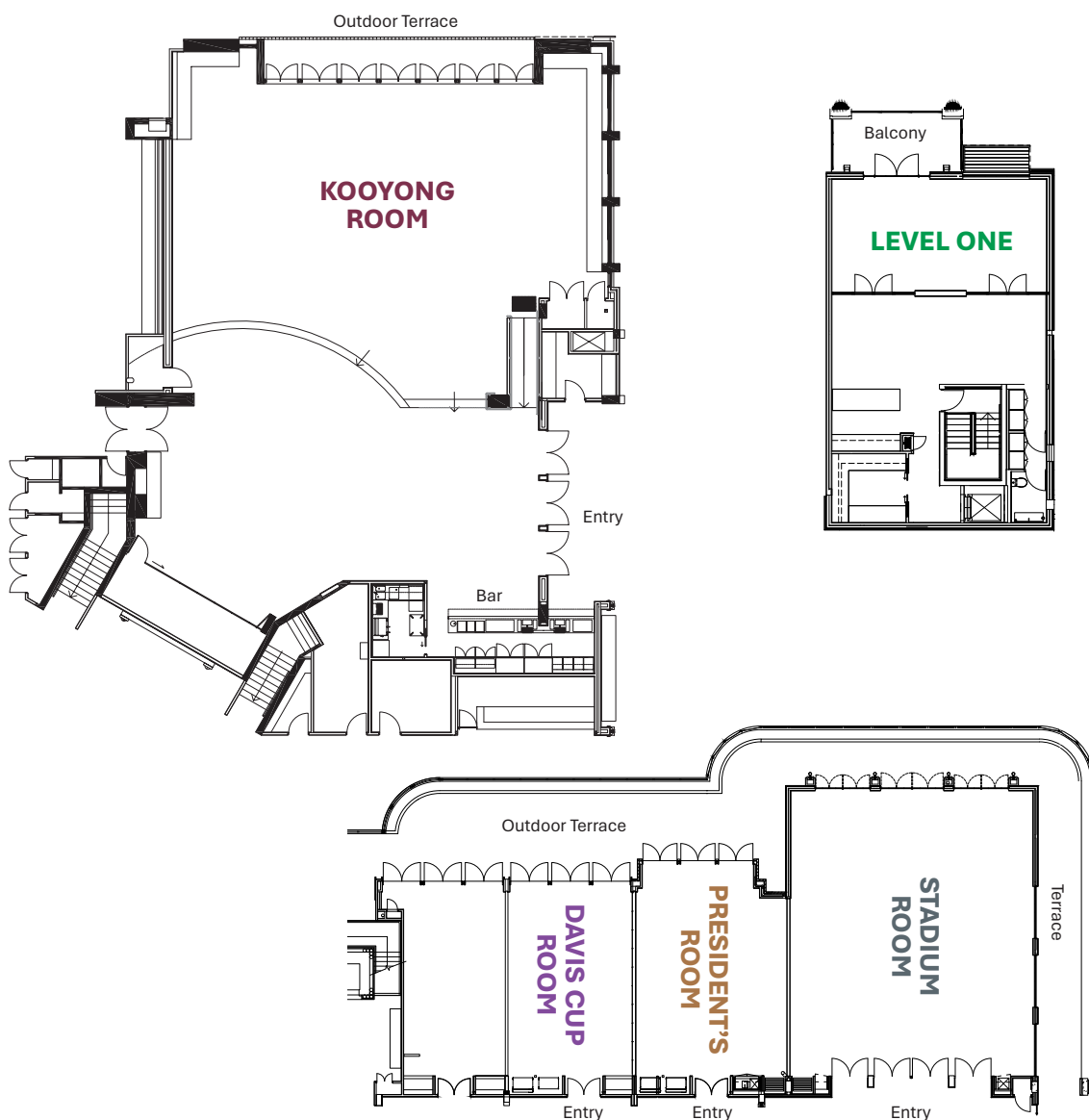
Coupled with sleek, modern décor and audio-visual equipment, your experience at Kooyong Lawn Tennis Club is complemented by exceptional catering with warm and welcoming Club service.

Our rooms offer private terraces overlooking Kooyong's historic grass courts and Club gardens, the perfect backdrop for celebrating love, family and friends.



Our Rooms

Our wedding packages are customised to suit your needs, and our various rooms can host gatherings large and small.



Capacities

	Area (m ²)	Seated dining	Cocktail event	Cabaret seated
Kooyong Room	390	260 (tables of 10)	350	208
Davis Cup Room	67	30	40	24
President's Room	87	50	50	32
Stadium Room	195	120	200	96
Level One	48	20	35	N/A

Wedding Reception Menu

Content subject to change

Three course lunch or dinner reception – \$210.00 per person

Our all-inclusive Wedding Reception Packages include:

- Canapés served on our terraces on arrival
- Three course lunch or dinner
- Tea, coffee and chocolates served at the conclusion of the meal
- Five hour beverage package with some beautifully tailored wines to suit the occasion
- Table linen, chair covers and napery
- Table centerpiece
- Room hire included in the Wedding Reception package

Note: Ceremony hire is an additional fee

Canapés

Please choose four

Cold canapés

Rare, seared tuna with watercress, nori, wasabi mayonnaise and sesame crisp **GF/DF**

Roasted baby beetroot and goat's cheese tart, pickled asparagus and crisp shallot **NF**

House made Peking duck rolls with hoisin, cucumber and coriander **EF/NF/DF**

House cured salmon gravlax, buttermilk waffle, watercress, cream fraiche, capers and caviar **NF**

Spanner crab rillettes, crostini and fresh dill **NF**

Freshly shucked seasonal oysters served with ponzu dressing and wakame

Kooyong chicken and cucumber finger sandwiches

Hot canapés

Tempura battered King prawn with wasabi mayonnaise

Angus beef burger, pickles, gruyere and Kooyong special sauce **NF**

Tempura battered zucchini flowers filled with blue swimmer crab **NF**

Southern fried chicken with smoked paprika mayonnaise **EF/NF/DF**

Baked Coffin Bay scallops with herb butter and pangrattato **EF/NF**

Polenta chips with watercress and gorgonzola cheese **GF/EF/NF**

Selection of steamed Chinese dumplings served with ponzu dipping sauce

Gourmet selection of mini pies and sausage rolls served with tomato relish

Entrée

Please choose two (served alternating)

Pan fried ricotta and herb gnocchi with handpicked Fraser Island crab meat, fennel chervil, lemon and caper butter **NF**

Miso roasted eggplant with sesame dressing and edamame **NF/DF/V**

Japanese pumpkin served with goat's curd, radicchio jam, mustard leaf and toasted grains **GF/V**

Wood grilled King prawns with celeriac remoulade, caviar, soft herbs and sauce vierge **GF/NF**

Twice cooked goat's cheese soufflé with crispy Brik pastry and Waldorf salad **V**

Roasted King scallops with cauliflower puree, chorizo sausage, caper and raisin butter and salmon pearls **GF/EF/NF**

Seared and smoked duck breast, roasted pumpkin baba ghanoush, puffed grains and honey vinaigrette **GF/EF**

Ricotta and spinach rotolo; baked roulade of ricotta spinach, and gruyere cheese roast tomato vinaigrette, olive crumb **NF/V**

Main course

Please choose two (served alternating)

Oven roasted beef fillet with potato fondant, broccolini, Café de Paris butter and red wine jus **GF/EF/NF**

Slow cooked lamb, Italian style with parmesan, gluten-free breadcrumbs, white wine and garlic served with baked polenta, broccolini and fragrant herbs **NF/GF**

Moroccan vegetable tagine with buttered couscous topped with fragrant herbs, pomegranate, flaked almonds, sumac and coriander yoghurt **EF/V**

Sweet potato and taleggio agnolotti, pumpkin, sage and pine nut beurre noisette **V**

Sticky tamarind, soy and ginger braised beef short rib, white eggplant, coleslaw **DF**

French cut chicken breast stuffed with goat's cheese, spinach and thyme, served with pumpkin puree and heirloom carrots **GF/NF/EF**

Herb crusted ocean trout with leek puree, steamed zucchini flower filled with King George whiting mousse, Tuscan kale and lemongrass beurre Blanc **NF/EF/GF**

Oven roasted saddle of lamb, seeded mustard, Warragal greens, pommes anna **GF/NF**

Crisp skinned fillet of snapper, crab and celeriac remoulade, sauce bisque **GF/NF**

Sharing dishes to the table

Please choose one. Additional sharing dish \$20.00 per table

Kooyong's twice cooked beer battered chips **EF/NF/DF**

Herb roasted seasonal vegetables **GF/EF/NF/DF**

Roasted kipfler potatoes with rosemary and garlic **GF/EF/NF/DF**

Baby gem lettuce, fried capers, pecorino, mustard vinaigrette **GF/EF/NF**

Greek salad; baby cos, Persian fetta, red onion, cucumber, olives, oregano and lemon vinaigrette **GF/EF/NF**

Steamed green beans with fresh parsley, sumac and Persian feta **GF/EF**

White cos and watercress salad with Champagne dressing and candied walnuts **GF/EF/DF**

Shoestring fries, smoked paprika salt **GF**

Dessert trio

Please select three (guests receive all three)

Dark chocolate tart, strawberry ice cream

Flourless orange torte, fresh orange salad, Campari granita **GF/DF**

Eton mess, vanilla meringue with seasonal fruits, Chantilly cream **NF/GF**

Coffee cream brulée, mascarpone, chocolate, and pistachio biscotti

Passionfruit panna cotta, candied white chocolate and popping candy **GF/EF**

Mini choux pastry with white chocolate ganache and elderflower glaze

Nougat parfait with roasted apricot compote **GF**

Vanilla cheesecake, baked apple jam

Petit four

\$12.00 per person

Chef's selection petit four, served to the table

Our wedding packages are accompanied by tea and coffee and chocolates.



Additional information

Event Booking Process

A KLTC booking form and Event Agreement confirming the nominated catering package must be completed and returned to secure the date.

A credit card must be noted on all booking forms as security. EFT payment is available for deposit payments.

An Event will be confirmed on receipt of a completed booking form, a signed event agreement along with the required deposit.

Pricing Policy

The Club will endeavour to maintain the package costs as originally quoted. Prices are subject to change, particularly where bookings are made in advance. Clients will be notified in writing of any price increases and a new event agreement will be issued reflecting the change.

Event Payment Terms

A deposit is required at the time of booking to secure a date.

Deposits are non-refundable once a booking confirmation is made.

Balance of payment will be charged to the nominated credit card on the booking form the business day following the Event.

If EFT balance of payment is preferred, the terms of payment are 3 days post event. If payment is not received within three (3) days, the nominated credit card will be charged.

Contact

For more information, call our Events Team at the Club on **03 9822 3333**

Email events@kooyong.com.au

