



WEDDINGS

CANBERRA SOUTHERN CROSS CLUB

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Welcome to the Canberra Southern Cross Club

Congratulations on your engagement!

Whatever vision you have for your wedding day, the team at the Canberra Southern Cross Club is ready to assist you to create the perfect day.

We'd be delighted to show you our beautifully appointed reception facilities in Woden, Tuggeranong and Jamison including the stunning Corinna Ballroom through to the classic Brindabella Room.

Whether you're planning to have a small, medium or large wedding reception, we have great options for you to choose from.

For a large wedding reception, our impressive Corinna Ballroom seats 700 for dinner and 1000 for a cocktail event. It's furnished with contemporary décor, including imported Italian chandeliers and the highest quality fittings and accessories. The Ballroom can also be configured to accommodate medium and smaller wedding parties, while our Brindabella Room is the perfect setting for a more intimate reception.

Another great advantage of our wedding facilities is that we have free underground parking for your guests which can take away a lot of stress on the day.

At the Canberra Southern Cross Club, choose from an extensive range of affordable menu packages, or if you prefer, our team can work with you to tailor a menu that reflects your personal taste and style, from ocean fresh seafood to decadent desserts. Our award winning chefs can also cater for special dietary requirements including gluten free, diabetic, allergy, and religious and lifestyle choices.

Your wedding day will be one of the most important events in your life, so it's important that you entrust the arrangements to people who are qualified, experienced, and more importantly, passionate about making your day a huge success – and that's us!

Please come in and talk with us about how we can make your wedding a wonderful day. We look forward to hearing from you.



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Wedding Packages

Classic Package

\$142 per person

- Reception venue
- Pre-dinner drinks for 30 minutes accompanied by your selection of two cold and two hot canapés
- Two course plated, alternate menu chosen by you
- Your wedding cake cut and served on family style platters
- Freshly brewed Vittoria coffee and a selection of teas
- Classic beverage package for a total of five and a half hours including pre-dinner drinks
- Dance floor built to size of reception (if required)
- Lectern and microphone
- Menu tasting for bride and groom
- Experienced event manager offering advice for all aspects of your special day

Minimum number of 50 guests applies for all packages

Special offer

Host your wedding during the months of June, July or August and receive \$15 per person off your selected package



Premium Package

\$165 per person

- Reception venue
- Pre-dinner drinks for 30 minutes accompanied by your selection of two cold and two hot canapés
- Shared antipasto platters with Italian bread
- Three course plated, alternate menu chosen by you
- Your wedding cake cut and served on family style platters
- Freshly brewed Vittoria coffee and a selection of teas
- Premium beverage package for a total of five and a half hours including pre-dinner drinks
- Dance floor built to size of reception (if required)
- Lectern and microphone
- Menu tasting for bride and groom
- Experienced event manager offering advice for all aspects of your special day

Minimum number of 50 guests
applies for all packages



Canapé Package

\$145 per person

- Reception venue
- 12 x canapés of your choice including 6 hot or cold canapés, 4 substantial canapés and 2 dessert canapés
- Your wedding cake cut and served on family style platters
- Freshly brewed Vittoria coffee and a selection of teas
- Classic beverage package for a total of five hours
- Dance floor built to size of reception (if required)
- Lectern and microphone
- Experienced event manager offering advice for all aspects of your special day

Minimum number of 50 guests
applies for all packages

Our *Menus*

We aim to provide you with an exceptional experience, so if you don't see what you have in mind, please speak to our team. Wowing your guests with unique dishes or recreating traditional fare are all possible. Our Chefs are happy to tailor a bespoke menu to realise your culinary desires.





Plated Menu

Entrée

- Cured salmon, potato and caper salad with aioli (NF) (A)
- Mushroom and feta tart, aged balsamic and dressed rocket salad (V)
- Goats' cheese and sundried tomato filo with hummus and tabouli (V)
- Moroccan herb crusted lamb rump, chickpea purée and roasted pepper salad (GF, DF)
- Creamy smoked chicken and avocado salad with cherry tomatoes and croûte
- Prawn cocktail with gem lettuce, lemon cheek and Marie Rose sauce (GF) (I)
- Sticky chilli glazed pork belly, apple and raisin chutney and cabbage slaw (GF, DF)
- Tandoori chicken breast with cucumber yoghurt, papadum and mint chutney

Main

Served with seasonal vegetables

- Barramundi fillet, roasted pumpkin purée, roast zucchini, crispy shallot and cumin yoghurt (GF) (A)
- Black Angus sirloin, Parisian mash, roasted heirloom carrots and red wine sauce (GF)
- Fennel crusted pork belly, crushed potato cake, broccolini and apple sauce (GF)
- Grilled chicken breast, butter and herb baked potato, honey roasted carrot and white wine sauce (GF)
- Pan-fried Tasmanian salmon served with garlic potato mash and lemon caper butter (GF) (A) (additional \$3 per person)
- Roasted Moroccan vegetable and feta strudel with tossed salad and tomato coulis (V)
- Roasted Riverina lamb rump, sautéed chat potatoes, broccolini and salsa verde (GF) (additional \$5 per person)

Dessert

- Cookies and cream cheesecake, fresh cream and raspberry coulis (V)
- White chocolate panna cotta, mixed berry compote and white chocolate shards (V, NF, GF)
- Citrus tart, berry salad and crème Chantilly (V)
- Pavlova, seasonal fruits and whipped cream (V, GF)
- Warm sticky date pudding, salted caramel sauce and vanilla bean ice cream (V)
- Warm chocolate pudding with vanilla bean ice cream and warm chocolate sauce (V)

OR

Platters per table

- Assorted French pastries to share on the table
- Shared cheese platter for the table consisting of Maffra cheddar, Gippsland Brie and Tasmanian Blue served with fruits, nuts and crackers

*Our Plated Menu includes sourdough bread rolls and butter, freshly brewed Vittoria coffee and a selection of tea



Canapés

Cold

- Chicken and sundried tomato tartlet with dill pickles
- Compressed pineapple, pickled cucumber, with chilli lime syrup (V, VE, GF, NF)
- Dill marinated prawns with Marie Rose sauce (GF, DF, NF) (I)
- Mushroom and cream cheese tarts with fresh herbs (V)
- Smoked salmon and cream cheese croûte with fresh herbs (NF) (A)
- Tandoori chicken, minted yoghurt and baby spinach pinwheel sandwich
- Vine ripened tomato, basil and Persian feta bruschetta on sourdough croûte (V)

Hot

- Chicken and shitake mushroom dumplings with soy sauce
- Lamb and rosemary pie with tomato relish
- Lamb kofte with cumin yoghurt (GF)
- Pork and chive gyoza with soy sauce
- Ricotta and spinach pastizzi with arrabiata sauce (V)
- Salt and pepper squid with nam jim dipping sauce (DF, NF)
- Tandoori chicken skewers with minted yoghurt (GF)
- Truffle porcini arancini (V)
- Vegetable spring roll (VE, V, DF)

Additional Canapés

Additional Cold or Hot Canapés
\$8 per canapé

Dessert Canapé
\$8 per canapé

- Apple crumble shortcake with whipped cream (V)
- Citrus curd tartlet with raspberry (V)
- Dark chocolate mousse with caramel crunch (V)
- Mini strawberry tartlets (V)
- Passionfruit tartlet with fresh mint (V)
- White chocolate panna cotta with strawberry (V, GF)

Substantial Canapé
\$12 per canapé

- Butter chicken and steamed rice (GF)
- Fish and chips (M)
- Fish taco with slaw (M)
- Pulled beef slider with cheese and aioli
- Spinach and feta sausage roll (V)
- Teriyaki chicken with seaweed salad and steamed rice

V / Vegetarian VE / Vegan GF / Gluten Free NF / Nut Free DF / Dairy Free O / Optional

Seafood origin: A / Australian I / Imported M / Mixed



Children, Young Adults and Suppliers

Children's Menu

\$25 per child under 12 years

Your choice of one childrens main course and one dessert. Inclusive of soft drinks or juice

Main

- Chicken nuggets and chips
- Cheeseburger and chips
- Spaghetti bolognese

Desserts

- Ice cream with topping
- Chocolate mousse

Young Adults Package

13-17 years

- Deduct \$40 per person from adult package price
- Non-alcoholic beverage package

Supplier Meals

\$40 per person

Suitable for any person providing a service at your wedding who is not a guest (DJ, photographer, videographer)

- Chef's selection of main course, bread roll and non-alcoholic beverages



Beverage Packages

You can either select one of our beverage packages, ask about our beverage package upgrade options, or you are welcome to set up an on-consumption bar tab with a set dollar limit and pre-selected drinks. Otherwise, your guests can purchase and pay for their own drinks on the day.

Classic

- Carlton Dry
- Great Northern
- Tatachilla Brut NV
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet
- Soft Drink and Juice

Premium

- Carlton Dry
- Great Northern
- Asahi Super Dry
- Croser Blanc de Blancs NV
- Mud House Rapaura Sauvignon Blanc
- Petaluma White Label Pinot Gris
- Hardys Tintara Cabernet Sauvignon
- St Hallett Garden of Eden Shiraz
- Soft Drink and Juice



Our Beverage List

	glass	bottle		glass	bottle
Sparkling			Rosé		
Yarra Burn Premium Cuvee Brut 200ml (Yarra Valley, VIC)		13	St Hallett Rosé (Barossa Valley, SA)	10	40
Tatachilla Sparkling (McLaren Vale, SA)	8	32	De Bortoli Rosé Rosé (King Valley, VIC)	12	54
De Bortoli Prosecco (King Valley, VIC)	12	54	Red Wine		
Croser Blanc de Blancs (Adelaide Hills, SA)	15	67.5	Tatachilla Shiraz Cabernet (McLaren Vale, SA)	8	32
White Wine			Ta Ku Pinot Noir (Marlborough, NZ)	10	45
Tatachilla Sauvignon Blanc (McLaren Vale, SA)	8	32	Katnook Founder's Block Merlot (Coonawarra, SA)	10	45
Mud House Rapaura Sauvignon Blanc (Marlborough, NZ)	11	44	Grant Burge Cameron Vale Cabernet Sauvignon (Barossa Valley, SA)	10	45
Houghton Sauvignon Blanc Semillon (Margaret River, WA)	10	45	Katnook Founder's Block Cabernet Sauvignon (Coonawarra, SA)	13	58.5
Amberley Kiss & Tell Moscato (Margaret River, WA)	10	45	Hardys Tintara Cabernet Sauvignon (McLaren Vale, SA)	14	63
Petaluma White Label Pinot Gris (Adelaide Hills, SA)	11	49.5	St Hallett Garden of Eden Shiraz (Barossa Valley, SA)	13	58.5
Mt Majura Pinot Gris (Canberra Region)	13	58.5	Moppity Shiraz (Canberra Region)	13	58.5
Grant Burge Thorn Riesling (Eden Valley, SA)	12	54			
Tatachilla Chardonnay (McLaren Vale, SA)	8	32			
De Bortoli Tumbarumba Chardonnay (Tumbarumba, NSW)	13	58.5			
Beer on Tap			Bottled Beers		
	middy	schooner	Peroni Nastro Azzurro	11	
Carlton Draught	7.5	8.5	Corona	10	
Carlton Dry	8	9	Guinness Draught Can	13	
Balter XPA	10	11.5	Cascade Premium Light	6.5	
Great Northern Mid Strength	7	8	Victoria Bitters	8.5	
Brookvale Union Ginger Beer	11	12.5	Crown Lager	11	
Asahi Super Dry 400ml		13.5			
Ciders, Coolers & RTDs					
Vodka Cruiser		13			
Vodka Cruiser DBL Sour Grape 375ml		14			
Billson's Vodka 355ml		14			
Jack Daniel's and Cola 330ml		15			
Jim Beam White and Cola 375ml		14			

Our Beverage List

Non-alcoholic

WINE

Lyres Classico 250ml can (Sydney, NSW)	11
Giesen NV Sauvignon Blanc (Marlborough, NZ) 750ml	47
Giesen Merlot 0% (NZ) 750ml	41

BEER

Asahi 0.0% 330ml	7
Heaps Normal Quiet XPA >0.5% 375ml	8
Heaps Normal Another Larger 375ml	8

Soft Drinks

Soft Drink	from 4.5
Coke, Coke Zero Sugar, Sprite, Fanta, Lift, Dry Ginger Ale	
Juice	from 4.5
Apple, Orange, Pineapple, Cranberry	
Mt. Franklin Lightly Sparkling Water	5

Spirits

GIN

Gordon's (England)	7.5
Bombay Sapphire (England)	9

VODKA

Smirnoff Red (New South Wales)	7.5
Grey Goose (France)	12

TEQUILA

Jose Cuervo Blanco (Mexico)	9
1800 Añejo (Mexico)	13

BOURBON & RYE

Bulleit Bourbon (USA)	9
Jack Daniel's Old No.7 (USA)	8
Maker's Mark 46 (USA)	9

RUM

Bundaberg UP Rum (Queensland)	7
Bacardi White (Puerto Rico)	8
Sailor Jerry Spiced Rum (USA)	8

WHISKEY | WHISKY

Johnnie Walker Red (Scotland)	8
Johnnie Walker Black (Scotland)	10
Jameson (Ireland)	9

LIQUEUR

Baileys Original Irish Cream (Ireland)	6
Kahlúa (Mexico)	6
Malibu (Barbados)	7

APERITIF

Aperol (Italy)	6
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Serving size is 30ml, does not include mixer

Add a mixer	2
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Additional Information

Wedding Day Inclusions

- Your choice of white or black table linen and napkins
- Crockery, cutlery and glassware
- Skirted cake table and cake knife
- Skirted gift table
- Complimentary car parking for all of your guests
- Onsite operations supervisor for event duration who oversee all aspects of your reception
- Digital signage
- Set up of small items such as place cards or bonbonniere

Wedding Reception Styling

Imagine Events

If you are looking to create a 'wow' factor that your guests never forget, look no further than Imagine Events! Imagine Events are a professional styling company that specialises in solutions to bring all of your event ideas to life. Mel and her team have over 45 years of experience in the events industry and pride themselves on their unique design ideas, outstanding attention to detail, and seamless delivery of events which leave a lasting impression with your guests for all the right reasons.

Melanie Caragh | Event Stylist & Director

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Entertainment/Audio Visual

You will have access to our list of experienced suppliers who will work with you to make your special day perfect in every way.

Abode Accommodation

Should you confirm your event with us, please mention this to the Abode hotels in Woden and Tuggeranong to access a 12% discount for your guests.