

# WEDDINGS

*Mandurah Offshore Fishing and Sailing Club*



08 9535 6251



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# THE VENUE

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Nestled on the picturesque edge of the Indian Ocean within the Mandurah Marina, the Mandurah Offshore Fishing and Sailing Club stands out as one of Mandurah's premier wedding venues, offering stunning views and idyllic settings for your special day.

Our Head Chef has tailored a selection of catering packages designed to complement your event. Ranging from canapé assortments for cocktail receptions to set menus featuring a variety of courses for seated receptions.

Our Functions Team will be your dedicated point of contact from your initial enquiry through to the planning stages, and will be there on your wedding day to ensure everything runs seamlessly.

# MARINA LAWN

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Overlooking the Marina, boasting  
velvety green grass and the freedom  
to style it your way.

Capacity:  
300 Cocktail  
60 Ceremony Seated



# DOLPHIN VIEW ROOM

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With stunning Marina views, high ceilings and boasting a private indoor bar plus a breezy outdoor space with fairy lights, the Dolphin View Room is the ultimate spot for all-season weddings.

Capacity  
90 Cocktail (Including Alfresco)  
50 Banquet



# GALLEY RESTAURANT

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Nestled between the Marina and the Indian Ocean, the Galley restaurant boasts inspiring views and includes an in house sound system, ceiling mounted digital projector & projector screen and high ceilings accented with overhead drapes.

This space can accommodate up to 280 guests cocktail style and up to 180 on banquet round tables with space for the dancefloor.

Capacity  
280 Cocktail  
220 Banquet (Using Dancefloor)



# Tie the Knot



Use of the Marina Lawn

Arbour with Chiffon Draping and Faux Florals

30 x White Americana Ceremony Chairs

6 x White Shepherds Hooks with Hanging Lanterns in Aisle

Wine Barrel or White Clothed Signing Table with Two Ceremony Chairs

White Easel with Personalised Welcome Signage

Microphone and Speaker

Dedicated Wedding Planner & On the Day Coordination

Temporary Membership for the MOFSC

Ceremony Only

\$900

\$700 When Booking a Reception Package

(Lets Set Sail or Love on the Horizon)



Use of the Dolphin View Room or Galley Restaurant from 3pm  
Selection of 10 x Canapes of your Choice Served Roaming Style

Grazing Table

5 Hour Beverage Package

Wine Barrel or Cocktail Table Cake Table and Cake Knife

Cake Cut and Served by Chef's

Microphone for Speeches

Cocktail Tables and Stools

Lycra Cocktail Table Covers in Your Choice of Black or White

Centrepiece for Each Cocktail Table

Gift Table with Wishing Well

Crockery, Cutlery, Glassware & Cocktail Napkins

Personalised Printed Menus

Personalised Welcome Signage Displayed

Use of Outdoor Alfresco and Heaters - Dolphin View Room Only

Dancefloor - Galley Restaurant Only

Access to Venue for Photos

Dedicated Wedding Planner & On the Day Coordination

Complimentary Parking



*Let's Set Sail*



Cocktail Reception

**\$160 Per Person**

\*Minimum 40 Guests Dolphin View Room

\*Minimum 70 Guests Galley Restaurant

Use of the Dolphin View Room or Galley Restaurant from 3pm

Selection of 3 Pre-Dinner Canapes

Buffet (4 Mains & 4 Sides) or 3 Course Plated Alternate Drop Dinner Menu

5 Hour Beverage Package

Cake Cut and Plated by Chef's

Microphone for Speeches

Internal Sound System - Galley Restaurant Only

Bridal Table with Your Choice Of Black or White Linen

Your Choice of Banquet Round Tables or Trestle Tables with Black or White Linen

Chairs and Your Choice of Black or White Lycra Chair Covers

Crockery, Cutlery and Your Choice of Black or White Linen Napkins

Wine Barrel or Clothed Gift Table with Wishing Well

Wine Barrel or Cocktail Table Cake Table and Cake Knife

Table Numbers and Centrepieces

Personalised Printed Food and Beverage Menus, 2 x Per Table

Personalised Welcome Signage Displayed on White Easel

Personalised Seating Plan Displayed

Access to Venue for Photos

Use of Outdoor Alfresco and Heaters - Dolphin View Room Only

Dance Floor - Galley Restaurant Only

Dedicated Wedding Planner & On the Day Coordination

Complimentary Parking

*Love on the Horizon*



Seated Reception

\$185 Per Person

\*Minimum 30 Guests Dolphin View Room

\*Minimum 60 Guests Galley Restaurant

# Upgrades

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White Aisle Runner

After Ceremony Drinks on Marina Lawn

After Ceremony Selection of 3 Canapes

Use of the Terrace & White Bar for Pre-Dinner Drinks & Canapes

Premium Beverage Package

Menu Tasting for Bride and Groom

Data Projector and Screen or Smart TV

Photographer

Contact team for pricing

Wanting a little extra?  
Just speak to our friendly team



# MENU

## Canapés



### COLD CANAPES

*Natural Oysters with Shallot Vinaigrette & Lemon GF, A*

*Smoked Salmon and Dill Appetizer Bites I*

*Tomato Bruschetta on Charred Turkish Bread with Balsamic Drizzle V*

*Roast Beef with Horseradish Cream and Roast Capsicum on Croutons*

*Assorted Sushi with Wasabi Aioli GF, VO, M*

### HOT CANAPES

*Oysters Kilpatrick with Crispy Bacon and Kilpatrick Sauce DF, A*

*Mini Savory Tart Filled with Artichoke, Leek and Goats Cheese V*

*Sticky Pork Belly Bites DF, GF*

*Grilled Prawn and Chorizo Skewer DF, I*

*Sundried Tomato and Feta Arancini with Homemade Aioli V*

*Pea Fritters with Citrus Crème Fraiche V*

*Pulled Mini Pork Croquettes with Salsa Verde*

*Thai Chicken Satay Sticks with Thai Peanut Sauce GF*

*Salt and Pepper Squid with Lime Aioli I*

Our menus are thoughtfully crafted using seasonal produce, and as such, items may be subject to change.

M = Mixed, A = Australian, I = Imported

# MAINS

## BEEF

*Slow Cooked Mediterranean Beef Cheeks*  
*Traditional Beef Lasagna*  
*Slow Roasted Beef Rump with Jus*  
*Beef Stroganoff*

## PORK

*Crispy Skin Pork Belly with Apple Sauce*  
*Slow Cooked Pork Shoulder*  
*Sticky Pork Ribs*  
*Sweet and Sour Pork*

## LAMB

*Roasted Lamb Leg with Mint Sauce*  
*Rogan Josh Lamb Curry*  
*Moroccan Style Braised Lamb Shoulder*  
*Lamb Ragu*

## CHICKEN

*Thai Green Chicken Curry*  
*Chicken Cacciatore*  
*Roasted Chicken Pieces with Gravy*  
*Honey Garlic Chicken Drumsticks*

## SEAFOOD

*Baked Snapper with Lemon Butter sauce M*  
*Smoked Salmon and Dill Pasta I*  
*Seafood Paella M*  
*Grilled Salmon with Lime Hollandaise A*

## VEGETARIAN

*Pumpkin Gnocchi Bake with Three Cheese topping*  
*Indian Spiced Potato and Vegetable curry*  
*Vegetable Lasagna*  
*Spicy Three bean Chilli Hot Pot*

# MENU

## Buffet

## SIDES

### SOUP

*Creamy Potato and Leek*  
*Roasted Pumpkin*  
*Minestrone*  
*Cauliflower and Bacon*

### SIDES

*Steamed Seasonal Greens*  
*Roasted Baby Potatoes*  
*Oven Roasted Root Vegetables*  
*Steamed Jasmin Rice*  
*Creamy Potato Gratin*  
*Cauliflower and Broccoli Cheese*  
*Fried Rice*

### SALADS

*Traditional Garden Salad with Dressing*  
*Coleslaw*  
*Potato Salad*  
*Sweet Potato and Blackbean Salad*  
*Curried Cauliflower and Chickpea*  
*Watermelon Mint and Fetta*  
*Beetroot, Fetta, Apple and Chickpea*

# DESSERT

*Apple Crumble with Vanilla Custard*  
*Seasonal Fruit Platter*  
*Assortment of Cheese, Dried Fruits and Nuts*  
*Individual Pavlova with Lemon and Passionfruit Coulis*  
*Jam and Cinnamon doughnut Tray Bake*  
*Fresh Fruit Salad and Cream*  
*Sticky Date Pudding with Double Cream*

## UPGRADES

*\$15 per person*  
*Cold Cooked Prawns with Assorted Dipping Sauces A*

*\$40 Dozen Natural Oysters*  
*With Condiments*

*\*Minimum 30 Guests Required for Buffet*

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*Please note our buffet is designed for you to enjoy during your time with us.*

*While we encourage you to sample a variety of offerings, this is not an all-you-can-eat service.*

*We kindly ask that food is consumed within the venue, and takeaway containers are not permitted.*

# MENU

## *Plated*

Fresh Bread Rolls & Butter to Start

### ENTREE

Tomato and Feta Arancini (three) with Pickled Radish and Aioli

Truffle Risotto with Asparagus and Shaved Parmesan

Seared Scallops (two), Spiced Pumpkin Puree, Buttered Peas and Crispy Prosciutto A

Pork Belly Bites, Bean Sprouts with a Nam Jim and Balsamic Glaze

### MAIN

Twice Cooked Chicken Maryland with Mixed Lentils, Celeriac Puree and Pickled Fennel

Beef Fillet with Potato Bake, Broccolini and Jus

Baked Lamb Rump with Potato Rosettes, Buttered Spinach, Mashed Sweet Potato and Sweet Wine Reduction

Crispy Skin Salmon with Oven Roasted Chat Potatoes, Broccolini, Blistered Cherry Tomatoes and Lemon Butter Sauce A

Stuffed Mushroom with Goats Cheese and Tomato

### DESSERT

Dark and White Chocolate Mousse with Berry Coulis and Glazed Cherry

Mixed Berry Panna Cotta with Berryies and Cream

Mini Pavlova with Seasonal Fruit and Whipped Cream

Warm Chocolate Brownie with Cream

Mini Profiterole Tower with Chocolate and Passionfruit on a bed of Chocolate Soil



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# MENU

## *Beverage Package*



### SPARKLING

Anchorage Bubbles, SA

### WHITE

Anchorage Semillon Sauvignon Blanc, SA

Oyster Bay Sauvignon Blanc, NZ

Cuvee Dissenay Chardonnay, FRA

### RED

Anchorage Cabernet Merlot, SA

Angove Cabernet Sauvignon, SA

Basileus Shiraz, SA

### BEER

Choice of 3 Draught Beers

Choice of 2 Packaged Beers

### NON-ALCOHOLIC

Soft Drink

Juice

Beverage Selections are Subject to Availability

*It's not the ship so much as the skilful sailing  
that assures the prosperous voyage'*

*-George William Curtis*

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OFFSHORE FISHING  
AND SAILING CLUB



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