

Tatalia

function centre

Wedding Ceremonies & Receptions

at Rich River Golf Club, Echuca-Moama



Modern Menus • Exceptional Service • Exquisite Views

Twenty Four Lane, Moama NSW 2731 www.tatalia.com.au 03 5481 3333



About Us

Tatalia Function Centre at Rich River Golf Club is situated in the heart of one of Australia's most vibrant, cultural and historic regions, Echuca-Moama.

We can cater to the most intimate wedding events for 30 guests to larger affairs of up to 280 guests.

The scene will be set for your perfect day the moment you enter the gates of Rich River Golf Club. Meander through the picturesque golf course to your ceremony at our stunning Lakes area and then onto your reception at our stylish Tatalia Function Centre, where you and your guests will enjoy stunning golf course views and breathtaking sunsets beautifully captured through the floor to ceiling windows.

Our Executive Chef and his talented team have a reputation for culinary excellence and together with our experienced and professional floor staff, Tatalia Function Centre provides the highest quality products and services that come together to help make your wedding day truly exceptional.

Tatalia's Functions team are dedicated to working with you, to ensure that your wedding day will be truly unique and memorable.

If you wish to arrange a personalised tour of our venue or have any questions, please contact us.

View our testimonials and gallery online at www.tatalia.com.au

Thank you for considering Tatalia as the venue for your special day.

We look forward to meeting you soon.

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03 5481 3333

functions2@richriver.com.au

Wedding Package

All weddings at Rich River Golf Club are required to pay our **wedding package fee of \$1000**, which includes the following:

- One nights accommodation for the newly weds on your wedding night in our Executive Spa Suite or Deluxe Room with sparkling wine, chocolates, a late check-out of 12pm and two \$20 breakfast vouchers for our James Maiden Bistro (subject to availability)
 - Complimentary “MR” & “MRS” Bath Robes
 - Use of our Private Function Centre Spaces and all required furniture
- Floral arrangement for the bridal table arranged through your florist (conditions apply)
 - White tulle & bows on the function room stair bannisters
- Custom design and print of your guest seating list to be displayed at the entrance of your reception
 - Custom design and print of your wedding menus & table numbers
 - White linen table cloths
- White linen napkins with the option of a coloured wrap of your choice (conditions apply)
 - Skirted bridal table
 - PA system including portable microphone and a lectern
- Use of large parquetry dance floor and raised stage with spotlighting
 - Private access to the boardroom prior to your wedding reception, perfect for the bridal party to refresh and relax with pre-dinner drinks
- Access to our 36 hole Championship golf course and gardens for photographs (conditions apply)

Payment of the \$1000 Wedding Package fee secures your wedding venue booking.



On-Site Ceremonies

Wedding ceremony fees include seating for up to 50 guests, white linen clothed registry table and complimentary use of 10m red carpet (optional).

Additionally should you require a portable speaker and microphone for your ceremony, we can accommodate this at no extra charge.

The Lakes

The Lakes offers the ideal romantic location for your wedding ceremony. Enjoy secluded lakeside surrounds, nestled amongst picturesque fairways.

A car park is located at The Lakes for your convenience.

\$1000

Hold your Reception on-site to receive a \$200 discount.

In inclement weather we have the option to move your ceremony to our first-floor Private Function Space.





Wedding Menu Options

Rich River Golf Club, alongside our team of experienced chefs, offers an extensive range of catering options to suit most tastes and budgets.

Whenever possible we locally source, produce and completely prepare all food on-site which ensures the highest quality for your guests.

Specific dietary/menu requirements are catered for upon request.

We offer the following menu options:

- Cocktail Party
- Two Course Alternate Serve
- Three Course Alternate Serve
 - Buffet Style
 - Platters

(v) = vegetarian

(gf) = gluten free

(gfa) = gluten free amenable

All menu items and pricing are subject to change

Cocktail Party \$45pp

Canapes - select 8

Bruschetta, tomato, basil, Persian fetta.(v)
Mini egg & bacon pies
Mini Quiche Florentine (v)
Home-made sausage rolls, bush tomato chutney
Oysters 'Kilpatrick', sweet chilli glazed (gf)
Beef Carpaccio on sour dough with tapenade & roquette
Pork and prawn dim sum, soy, ginger dressing
Arancini of pumpkin, sesame seed & fetta (v)
Onion, basil and fetta tartlets, onion jam (v)
Wagyu beef meatball skewers, tomato, olive braise (gf)
Smoked salmon blinis, spiced avocado, vodka chervil dressing
Chinese B.B.Q pork arancini, Asian mayonnaise
Chicken tandoori skewer, yoghurt dipping sauce (gf)
Club Sandwich's, leg ham, curried egg and shredded ice-berg on brown bread
Oysters "Bloody Mary", Tasmanian oysters, spiced tomato and vodka dressing (gf)
Braised beef and Guinness party pies, relish
Steamed pork gyoza dumplings, spring onion, sesame dipping sauce
Fried chicken, tangy sweet and sour (gf)
Hogwild Bourbon glazed chicken drumettes

Finger Bowls - select 3

Braised lamb shank ragout, flakey pastry, potato mash (gf*)
Thai green chicken curry, fragrant rice, wok-fried vegetables, beanshoots, coriander, prawn crackers (gf*)
Nasi goreng, B.B.Q pork, chicken and prawn fried rice, wok-fried egg, tamari, ginger and chilli (gf)
Braised beef and Guinness pie, sour cream mash, saute peas (gf)
Risotto of truffled leek, field mushroom, grana, spinach (gf, v)
Sri Lankan lamb curry, jasmine rice, pappadams, saute greens (gf)
Butter chicken, stir-fried bok-choy, flatbread, steamed rice (gf*)
Hungarian beef goulash, chorizo, roasted peppers, sour cream and lemon, Tuscan potatoes (gf)

Sweet treats - select 3

Couverture chocolate fudge (gf*)
Mini lemon meringue
Fruit skewers, midori and mint (gf)
Vanilla seed panna cotta, strawberry soup (gf)
Caramel, chocolate tart, pure cream
Lime brulee tart
Kahlua, pecan pie



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Two Courses \$48.50pp | Three Courses \$58.50pp

Canapes - select 4 (also available as pre-dinner canapes \$12.50pp)

Bruschetta, tomato, basil, Persian fetta (v)
Mini egg & bacon pies
Mini Quiche Florentine (v)
Home-made sausage rolls, bush tomato chutney
Oysters 'Kilpatrick', sweet chilli glazed (gf)
Beef Carpaccio on sour dough with tapenade & roquette
Pork and prawn dim sum, soy, ginger dressing
Arancini of pumpkin, sesame seed & fetta (v)
Onion, basil and fetta tartlets, onion jam (v)
Wagyu beef meatball skewers, tomato, olive braise (gf)
Smoked salmon blinis, spiced avocado, vodka chervil dressing
Chinese B.B.Q pork arancini, Asian mayonnaise
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Steamed pork gyoza dumplings, spring onion, sesame dipping sauce
Fried chicken, tangy sweet and sour (gf)
Hogwild Bourbon glazed chicken drumettes

Entree - select 1

Wholemeal tomato and fetta tart, red pepper essence, roquette, parmesan and balsamic (v)
Salad of smoked chicken, avocado, roquette, fetta, blueberry and mango salsa, raspberry vinaigrette (gf)
Salad of cos hearts, pancetta, pear and toasted walnuts, Persian fetta, honey walnut dressing (gf)
Hot smoked Atlantic salmon galette, cornbread, spinach, soft poached egg, vodka chervil dressing
Salt & pepper rare beef salad, olive tapenade, confit tomato, gaufrette potato, horseradish, roquette (gf)
Twice cooked pork belly, seared scallops, cauliflower and truffle puree, carrot jam (gf)
Smoked ham hock, parsnip and pea soup, twice cooked goats cheese mousse, fresh herbs (gf*)

Main Course - select 1

Grilled Angus Scotch fillet, sour cream and chive mash, spiced pumpkin puree,
Cafe de Paris butter, greens, Shiraz reduction (gf)
Roasted breast of chicken, chimichurri, young carrots, onion soubise, cauliflower fritters,
Pommes dauphine, watercress, basil mayonnaise (gf*)
"Murray Valley" pork rib-eye Milanese, herb crumbed, skordalia, saute sprouts, Dijon, lemon, jus gras
Quinoa and lemon crusted Atlantic salmon, chickpea puree, heirloom tomatoes,
parsley buttered potatoes, saute beans, chorizo, fine herbs, verjuice (gf)
Duck Confit, warm potato, shallot and spinach galette, sour cherry duck spring roll, Mandarin port wine reduction (gf*)

Dessert - select 1

Honey and vanilla seed panna-cotta, spiced rhubarb puree, almond tuille, roasted coconut ice-cream
Couverture chocolate fudge, butterscotch, meringue, curd, brandy snap.
Jasmine tea creme brulee, chilli spiced lychees, pistachio biscotti.
Lemon brulee tart, vanilla bean ice-cream, strawberry salad, tuille biscuit.
Warm sticky date pudding, vanilla bean ice-cream, butterscotch and brandy snap

Tea & Percolated Coffee

** please be advised that all products may contain traces of wheat, soy & nuts

Buffet \$45.00pp

Children 5-12 \$19.50pp | 2-5 \$12pp | Under 2 years free

Crusty ciabatta bread

From the Sea

Ice buckets of King Prawns with home-made cocktail sauce (gf)

House battered flathead, chunky tartare

Steamed barramundi with hot and sour dressing (gf)

From the Farm

Slow roasted leg of pork, spiced apple and crackling (gf)

Coq au Vin, free range chicken, mushrooms, keisler fleish, fresh herbs (gf)

Roasted leg of Bunnaloo lamb, mint jelly (gf)

Hand cut potato wedges, confit garlic, rosemary and sea salt (gf, v)

Steamed greens, olive oil and sea salt (gf, v)

Baked pumpkin, hummus, chilli and coriander (gf, v)

On the Side

Greek salad. (gf, v)

Salad of new potatoes, crisp bacon, coddled egg and parsley dressing (gf)

Caesar salad, tempura fried anchovies, crisp sour dough, bacon and soft boiled eggs (gf*)

Sweet Treats

Vanilla seed panna cotta, braised rhubarb and berry compote (gf)

Chocolate and cherry mousse (gf)

Fresh cut fruit

Tea and coffee

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Buffet \$70pp

Children 5-12 \$19.50pp | 2-5 \$12pp | Under 2 years free

Crusty ciabatta bread

From the Sea

Ice buckets of King Prawns with home-made cocktail sauce (gf)

Smoked salmon, baby capers, red onion, lime and olive oil (gf)

Natural Oysters with lemon wedges (gf),

Kilpatrick with sweet chilli,

Tempura Oysters, cucumber pickles, wasabi cream

½ shell scallops with Vietnamese salad, coconut and chilli dressing (gf)

Steamed barramundi with hot and sour dressing (gf)

From the Farm

Slow roasted leg of pork, spiced apple and crackling (gf)

Coq au Vin, free range chicken, mushrooms, keisler fleish, fresh herbs (gf)

Roasted leg of Bunnaloo lamb, mint jelly (gf)

Cured meats, cheese, olives and grilled artichoke (gf)

Hand cut potato wedges, confit garlic, rosemary and sea salt (gf, v)

Steamed greens, olive oil and sea salt (gf, v)

Baked pumpkin, hummus, chilli and coriander

On the Side

French bean salad, Persian fetta, pumpkin seeds and balsamic (gf, v)

Salad of sweet potato, chickpea and chorizo, honey walnut dressing (gf)

Roquette, roasted pear and walnut salad (gf)

Caesar salad, tempura fried anchovies, crisp sour dough, bacon and soft boiled eggs (gf*)

Sweet Treats

Couverture chocolate fudge

Vanilla seed panna cotta, braised rhubarb and berry compote (gf)

Chocolate and cherry mousse (gf)

Fresh cut fruit (gf)

Tea and coffee

Platters \$68.50pp

(includes all of the platters listed below)

Starter

Crusty ciabatta with olive oil, dukkah and sea salt

Seafood

Atlantic salmon, harissa spiced, lime and yoghurt (gf)

Tempura oysters with cucumber pickles, salmon pearls and wasabi cream

BBQ prawns, roquette, fennel, tomato salsa (gf)

Poultry

Compound butter roasted breast of chicken with cauliflower puree and parsnip crisps (gf)

Burnt orange marinated quail, mustard and lemon (gf)

5 spice roasted duck and sour cherry spring rolls with hoisin sauce

Meat

Angus scotch fillet of beef with braised shallots, hollandaise sauce, Shiraz reduction (gf)

Pork fillet wrapped in cabbage and prosciutto, apple and beetroot relish (gf)

On the Side

Duck fat roasted Tuscan potatoes, rosemary and sea salt (gf)

Salad of baby cos, shaved pancetta, red onion and gruyere (gf)

Sweet Treats

Lemon meringue pie

Chocolate fudge brownie

Fruit skewers, midori and mint

Little orange and almonds cakes with fondant

Tea and Coffee

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Extras

Housemade Dips - \$5pp

served with grilled Turkish flat bread (v, gf*)

Cheese Platters - \$6.50pp

Australian cheeses, mixed nuts, fig paste, lavosh and roasted pears (gf*)

Grazing Platters - \$8.50pp

Cured meats, grilled flat bread, chickpea puree, Australian cheese, pickles & marinated olives (gf*)

Grazing Board - \$10pp

Assorted dips, grilled flat bread, fruit bread, assorted cheeses, dried muscatels, fig paste, roasted pears, fresh fruits, cured meats, marinated char grill vegetables, cherry tomatoes, bocconcini, marinated olives, grissini sticks (gf*)

Cake Cut & Served - \$5pp

Your own cake served with fresh cream and homemade berry compote

Children's Menu

We also cater for the little appetites | Under 12 years \$12.50pp

Main (one selection only)

Battered fish with chips and salad

Chicken nuggets with chips and vegetables

Mini chicken parmigiana with chips and salad

Dessert

Vanilla ice cream with chocolate topping

Breakfast

We can also arrange a post-function breakfast upon request.



Standard Beverage Package

6 hour Package | Adults \$40pp | Children \$12pp (under 18, non-alcoholic only)

Beer on Tap

Carlton Draught | Carlton Dry | Great Northern | Cascade Light | Bulmers Apple Cider

Wine

Morgan's Bay Sparkling Cuve - South Eastern Australia

Morgan's Bay Chardonnay - South Eastern Australia

Morgan's Bay Sauvignon Blanc - South Eastern Australia

Hartog's Plate Moscato - Western Australia

Morgan's Bay Shiraz Cabernet Sauvignon - South Eastern Australia

Morgan's Bay Cabernet Sauvignon Merlot - South Eastern Australia

Assorted soft drinks and juices

Premium Beverage Package

6 hour Package | Adults \$52pp | Children \$12pp (under 18, non-alcoholic only)

Beer on Tap

Carlton Draught | Carlton Dry | Great Northern | Cascade Light | Bulmers Apple Cider

Premium Bottled Beer (select two options)

Crown Lager | Carlton Dry | Corona

Wine

Seppelt The Great Entertainer Prosecco - South Eastern Australia

821 South Sauvignon Blanc - Marlborough, New Zealand

Seppelt The Drives Chardonnay - Grampians & Henty Regions

Hartog's Plate Moscato - Western Australia

Wolf Blass Private Release Merlot - South Australia

Bobby Burns Shiraz - Rutherglen, Victoria

Assorted soft drinks and juices

Basic spirits can be included for an additional \$20pp

Bar Tabs

Alternatively, we can arrange a pre-set or on-consumption bar tab

Hire Items

A number of items are available for hire, including:

Roof Sails (x3 installed) - **\$200**

Fairy Lights (installed in sails) - **\$100**

Wooden Arbour - **\$100**

Red Carpet (10m indoor/outdoor use) - **\$80 (included in Lakes ceremony package)**

Chair Covers (Black or White) - **\$3 each**

Chair Sashes (assorted colours and styles) - **from \$2 each**

Wood Slab Centrepieces (25-30cm diameter) - **\$5 each**

Large Round Mirror Centrepieces (40cm diameter) - **\$4 each**

“Wishing Well” Black Bird Cage - **\$20**

Set of 10 Lolly Jars (various sizes) - **\$80**

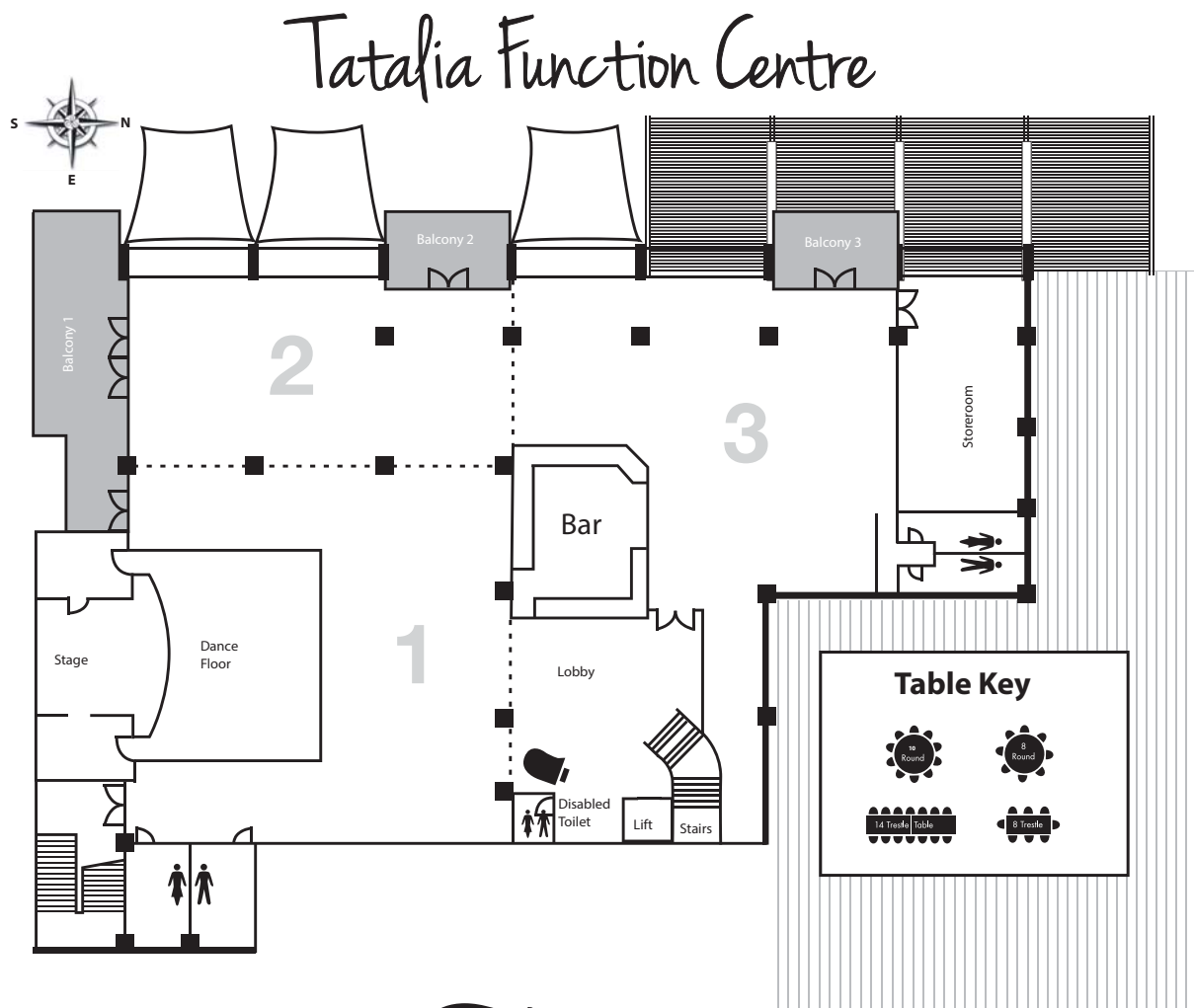
Mix-Matched Jars (set of approx. 50 jars) - **\$50**

Celebration Signs - **\$50**

Limited quantities apply. Subject to availability.

Please refer to hire items list for full range of items available.

Images are available on our website - www.tatalia.com.au/celebration/hire-items



Frequently Asked Questions

Access for Decorating

Where possible, your reception is set the day before your wedding. This will allow you and your bridal party time to decorate, including place cards, bonbonnières, table centrepieces and any other decorations you may have.

We are happy to assist you.

Function room access is subject to availability, please check with our Wedding Coordinator.

Entertainment

Entertainment for your reception is to be booked and paid for by yourselves; however we can provide a list of options. We recommend you request a music demo or make arrangements to view a live performance prior to booking. All entertainment acts are required to maintain a noise level that does not cause disruption to the rest of the Club. Most entertainment will request a meal as part of their terms and conditions, we are happy to accommodate entertainers downstairs in our bistro as an affordable option for you.

Minimum Requirements

Tatalia Function Centre does not impose minimum financial outlays for your reception. However, we require minimum numbers of 30 guests for receptions held in our Tatalia function venue.

Parking

Ample free parking is located adjacent to the Clubhouse.

Photographs

Our manicured golf course and lush motel gardens offer ideal locations for your photographs.

Sunsets over the west golf course also provide a spectacular setting. Photo sessions on our grounds do not incur a charge however times and sites must be booked through the Functions department.

Golf Carts are available for hire at \$10 per cart, subject to availability.

Reception Times

Evening: Tatalia Function Centre is available on Monday - Sunday evenings. Our function rooms are available for your guests from 5pm, closing at midnight. Flexibility on these hours can be discussed with your wedding coordinator.

Day; Tatalia Function Centre is available Monday - Sunday. Please discuss opening hours with your wedding coordinator.

Bride & Groom Breakfast Vouchers

Each bride and groom will receive a complimentary \$20 breakfast voucher per person to be used in the bistro the morning after the wedding only, non-transferable for person or date.

Upstairs Access

Wheelchair and easy-access to our first floor Tatalia function venue is available via the elevator. For your convenience there is a disabled toilet in the foyer upstairs.

Wedding Cake

We are able to cut and serve your wedding cake on share platters to place on each table or beside the tea and coffee station.

Alternatively, should you prefer to serve your cake as dessert we are able to serve individually with double cream and berry coulis, at an additional cost of \$5 per person.

On-site Accommodation

Rich River Golf Club offers an on-site 63 room motel complex with manicured lush gardens, 2 outdoor pools, spa, BBQ areas and children's play equipment.

Booking of Rooms

If accommodation is required, a deposit of \$100 per room is necessary.

Cancellation of Rooms

Should you wish to cancel any accommodation, 50% of the deposit will be forfeited for each room cancelled. If cancellation is received less than 30 days prior to the wedding date, the full deposit per room is non-refundable.

Check-In/Out

Check in is available after 2.00pm unless prior arrangements are made.

Checkout is 10.00am unless a prior late check out has been arranged.

Bride & Groom's accommodation checkout is 11.00am.



Testimonials

Bec & Anthony

"We had an absolutely magical wedding day at Rich River. Everything on the day ran smoothly and to plan; we are so lucky to have had the perfect day. And importantly, our family and friends had a ball also! They keep telling us how much they enjoyed themselves that night and everybody just loved the quality and quantity of the menu your team served. We couldn't be happier.

Rich River has given us a number of treasured moments and memories that will last a lifetime."

Love, Mr & Mrs Ciaverella.



Chris & Casey

"We are couldn't be more happier we chose Rich River Golf Club for our wedding reception and ceremony. We didn't have to worry about a thing on our special day, everything was well organised and we could really enjoy ourselves. We married by the lake, under the trees and it was beautiful. Whenever our friends and family talk about our wedding, they all rave about how amazing the food was.

Thank you Rich River for helping our day be as magical as it was "

Love, Mr & Mrs Spencer.