

CHRISTMAS AT THE CLUB

Members are invited to start planning their Christmas entertaining at the Club. The Events Manager and Executive Chef look forward to providing an elegant function for family members, friends and colleagues.

PRIVATE CHRISTMAS EVENTS

The Club is an excellent venue for hosting private functions throughout the festive season. For a more intimate dining experience the Wine Room is ideal and can accommodate parties from 4 up to 12 persons.

For larger gatherings the Frederick Barlee Room and Barrack Room can accommodate parties from 12 up to 30 guests for a sit down meal or a cocktail reception for up to 48 persons. The Members' Dining Room may also be reserved for evening events and can accommodate up to 80 guests for a sit down dinner or a cocktail reception for up to 100 guests.

To assist Members with arranging a private event over the festive season Executive Chef, Clayton Green, has crafted menus to suit all occasions, including a Christmas lunch or dinner menu, festive cocktail food menu and, for very special occasions a Tasting Menu.

Initial inquiries can be made with the Events Manager, Emma Madigan, either by telephoning 9323 7006 or via an email to events@weldclub.org.au

CHRISTMAS MENU

ENTREE

Mulled Wine Cured Tasmanian Salmon

pickled nectarine and fennel
spiced mango gel, pea sprouts

MAIN COURSE

Roast Turkey Breast

pinenut and apricot stuffing
roast parsnip, carrot, kipfler potato
cranberry relish, port thyme jus

DESSERT

The Weld Club Christmas Pudding

grand marnier and orange sauce, eggnog ice cream, spiced mascarpone

2 Courses \$68.00

3 Courses \$98.00



CHRISTMAS TASTING MENU

AMUSE

Natural Oyster

passionfruit, tahitian lime and chilli

FIRST ENTREE

Spencer Gulf King Fish

Geraldton wax, cucumber gazpacho, tomberries
capers, compressed nectarine, smoked almonds

SECOND ENTREE

Roast Duck Breast

brioche crusted whitloof, pickled cherries, juniper jus

MAIN COURSE

Cowaramup Beef Tenderloin

macadamia nut crust, smoked parsnip, roast carrot, asparagus
roast baby onion, native pepper berry jus

DESSERT

Mango Parfait

toasted coconut, white chocolate snow, mango and lime gel

\$135.00 per person

CHRISTMAS COCKTAIL RECEPTION MENU

COLD CANAPES

Mulled Wine Cured Salmon, pickled nectarine, brioche
Smoked Bacon, Cranberry Pistachio Quiche
Confit Duck Tartlet, pickled cherry
Spencer Gulf Kingfish, ceviche, chilli coriander, tomberries

WARM CANAPES

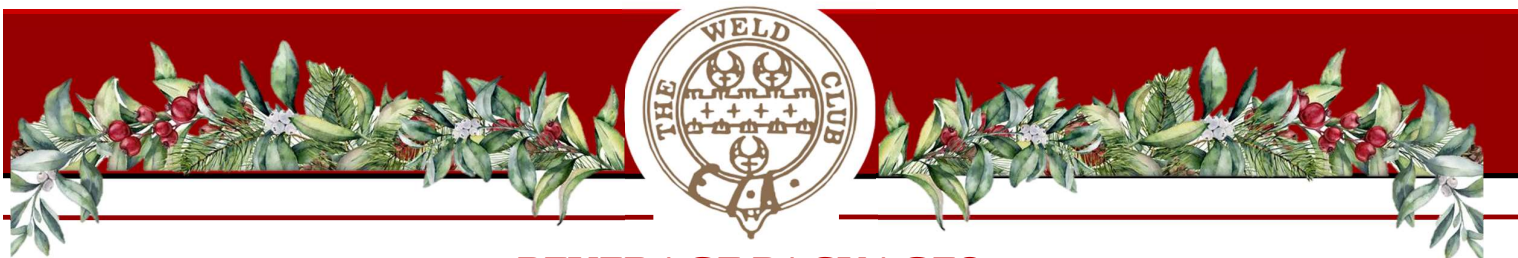
Lime Peppered Cuttlefish, black garlic aioli
Panko Crusted Prawns, fennel and lemon emulsion
Stilton and Chive Twice Cooked Souffle
Mini Turkey and Serrano Pies

6 Items \$39.00 per person

8 Items \$49.00 per person

AT HOME COCKTAIL FOOD

For Members who would prefer to have their Christmas cocktail party at home, the Club is able to supply the Christmas cocktail menu from 10 persons up to 100 persons at a 15% discount on the cost of the menu. Members may also discuss with the Executive Chef any special requirements, such as adding a leg of ham with condiments. The food will be delivered to your home in the Club's refrigerated catering van.



BEVERAGE PACKAGES

Members wishing to establish a cost per head for a private event may choose from either of the beverage packages below as an alternative to selecting from the Wine List. To complete your beverage package please select one white wine and one red wine from the following:

2022 Stella Bella Semillon Sauvignon Blanc

2021 Forest Hill Chardonnay

2020 Vasse Felix "Filius" Cabernet Sauvignon

2019 Leeuwin Estate "Siblings" Shiraz

The package includes your selected wines together with Non Vintage Petaluma Croser on arrival and a range of Beers and Soft Drinks.

<i>2 Hour Package</i>	<i>\$30.00</i>
<i>4 Hour Package</i>	<i>\$48.00</i>

CLUB CHRISTMAS EVENTS

Younger Members Christmas "Long Lunch on the Verandah" Friday 2 December 2022

Younger Members, and the young at heart are welcome to subscribe for the Annual Younger Members' Christmas "Long Table Lunch on the Verandah" on Friday 2 December 2022. Drinks will be served on the terrace outside the Members' Bar from 12.30 pm before moving onto the verandah for lunch at 1.00 pm.

Members may invite up to two gentlemen guests. Subscriptions can be made via the Club's website at www.weldclub.org.au or in an email to the Events Manager, Emma Madigan, via events@weldclub.org.au noting that bookings will be confirmed in order of receipt.

Annual Turkey Carving Competition & Christmas Lunch Judged by the Executive Chef Rockpool Bar & Grill Wednesday 7 December 2022

Members are invited to subscribe for the Annual Turkey Carving Competition and Christmas Lunch being held on Wednesday 7 December 2022. The Guest Judge this year is one of Perth's leading chefs, Brendan Owens, Executive Chef of Rockpool Bar & Grill. Brendan completed his apprenticeship at The Weld Club and is looking forward to returning to the Club House to judge Members' carving skills.

Table Captains are encouraged to rally their group and to contact the Events Manager, Emma Madigan, if they have a vacancy at their table this year. Seating is limited to 8 Members and gentlemen guests per table.

The carving of the turkeys will be subject to the rules of the International Turkey Carving Committee. The nominated "carver" for each table will be provided with a chef's apron embossed with the Club's crest and for all others the dress is jacket and tie. Subscriptions can be sent in an email to the Events Manager, Emma Madigan, via events@weldclub.org.au. Tables will be allocated in order of receipt.



Staff Christmas Gratuities Fund Presentation Thursday 8 December 2022

Members are asked to mark Thursday 8 December 2022 in their diaries to join the President, Trustees and Committee for refreshments and the distribution of the Christmas Gratuities Fund to staff from 3.00 pm until 4.00 pm in the Frederick Barlee Room. This occasion provides an opportunity for Members to extend their personal thanks to the staff for their service throughout the year. Please note the opportunity to contribute to the fund will close on Monday 5 December 2022.

Dress is jacket and tie and Members are invited to email to the Events Manager, Emma Madigan, via events@weldclub.org.au or via the clubs website www.weldclub.org.au

Performance of Handel's Samson St George's Anglican Cathedral Concert Series Conducted by Club Member, Dr Joseph Nolan Thursday 8 December 2022

The Club has secured excellent seats at the Perth Concert Hall for Western Australia's first professional performance of Handel's dramatic oratorio "Samson", the legendary story of Samson and Delilah, complete with leading soloists and Baroque orchestra.

Delilah's aria 'Let the Bright Seraphim' is an evergreen favourite and will be sung by the highly regarded Sara MacIver. The role of Samson will be sung by Paul McMahon, and mezzo Fiona Campbell will take the role of Micah. The production, conducted by Club Member, Dr Joseph Nolan, also features the St George's Cathedral Consort and award-winning Australian baritone David Greco, who makes his debut with St George's Concert Series in 2022.

The evening will commence with pre-dinner drinks from 5.45 pm at the Club House, and following a pre-concert two-course meal including wine, Members and partners will then enjoy the short stroll to the Perth Concert Hall for the 7.30 pm curtain. The cost of subscription is \$145.00 per person including dinner and A reserve seats at the concert. Places are restricted and bookings are limited to Members and up to three guests each.

Subscriptions can be made with the Events Manager, Emma Madigan in an email to events@weldclub.org.au or via the Club's website www.weldclub.org.au

Black Tie Dinner & Carols Evenings The Consort of St George's Anglican Cathedral Friday 16 December & Saturday 17 December 2022

Members are encouraged to subscribe to this year's Black-Tie Dinner and Carols Evenings on Friday 16 and Saturday 17 December 2022. This year The Weld Club Choir will be joined by the fine voices of Consort from St George's Anglican Cathedral for a selection of classic Christmas carols, under the direction of Club Member, Dr Joseph Nolan in collaboration with Club Choir Master, David Woods and Choir Convener, Brian Pass.

The evening will commence with refreshments served on the Grand Lawn at 6.30 pm followed by a three course Christmas inspired menu matched with wines from the cellar in the Members' Dining Room. Members may invite up to three guests. Dress is black tie. Subscription's can be made via the clubs website at www.weldclub.org.au or in an email to the Events Manager, Emma Madigan via events@weldclub.org.au noting that bookings will be confirmed in order of receipt.