January 2024

Summer at The Weld Club Monday 15 to Monday 29 January 2024

When the Club House re-opens on Monday 15 January 2024 it will become the setting for a Perth Summer Retreat for Members and their guests until Monday 29 January 2024. During these dates, while tailored jackets will still be required, ties will be optional at all times throughout the Club House and Members and all their guests may enjoy drinks in the Bar or adjoining terrace.

The Club is an ideal central retreat for a long relaxed summer lunch or a meal before one of the many Summer concerts or events in the city. Chef has created an all-day menu of summer dishes, including such favourites as freshly shucked oysters, blue swimmer crab linguine and Cervantes crayfish salad. You will be able to see the full menu further in this newsletter.

Service will commence each day from 7.30 am until 9.00 pm Monday to Friday. Service on Saturday will be from 5.00 pm until 10.00 pm.

Barbecue Lunch on Australia Day Eve Members & Guests Thursday 25 January 2024

What better way to ease into the Australia Day holiday than to commence with a Gourmet Barbecue Lunch in the Verandah Room on Australia Day Eve, Thursday 25 January 2024.

Members are encouraged to invite their guests to raise a toast to our wonderful country and subject to the weather conditions on the day, alfresco tables will be available on the verandah.

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

Australia Day Public Holiday Reminder Friday 26 January 2024

Members are reminded the Club House will be closed on Friday 26 January 2024 in observance of the Australian Day public holiday. Normal services will resume with dinner service from 5.00 pm on Saturday 27 January 2024.

Oyster & Lobster Seafood Lunch The Verandah Wednesday 7 February 2024

An Oyster and Lobster Seafood Lunch will be held in The Verandah on Wednesday 7 February 2024. The menu features tiered platters of freshly shucked oysters, shelled king prawns and ocean trout, followed by West Australian lobster either chargrilled in butter and lime or mornay sauce. Fresh grilled market fish is available as an alternative.

Due to the popularity of this event, bookings in advance are essential and can be made by telephoning reception during normal office hours on 9323 7000 or via an email to reception@weldclub.org.au

Weld Club Annual Social Tennis Afternoon Friday 9 February 2024

The Club warmly invites Members and their partners to subscribe for the Annual Social Tennis Afternoon hosted at the Peppermint Grove Tennis Club on Friday 9 February 2024. Play is scheduled to commence at 2.00 pm, following a warm up anytime from 1.30 pm. This is a social afternoon of doubles tennis for Members of all ages with close competition ensured by a system of dynamic handicapping. Matches with randomly drawn partners are timed for 30 minutes each with a refreshment break mid-afternoon.

Non-playing Members and player's partners are very welcome to join the group for drinks and tapas food at the conclusion of play around 5:00 pm during which a presentation will be made of the perpetual tennis trophy. Please indicate if your partner or guest is playing tennis on the day.

The Club looks forward in particular to welcoming newer Members to join with the tennis regulars for this year's event. Please feel free to contact the convener with any questions on the format of the day.

Subscriptions can be made on the subscription form, or with the Interest Group Coordinator, Kirsty Kelly, in an email to communications@weldclub.org.au or via the Club's website www.weldclub.org.au

Des Thompson – Convener

Saint Valentines' Day Candlelight Dinner Wednesday 14 February 2024

Members are invited to reserve tables from 2 persons up to 8 persons for the annual St Valentine's Day Dinner in the Dining Room. The evening will commence with a glass of Pol Roger champagne on arrival and will be followed by a degustation menu. A charge of \$165.00 per person will apply. To add to the occasion a pianist will play romantic ballads throughout the course of the evening. Dress is jacket and tie.

Reservations for the dinner can be made on the enclosed subscription form or in an email to the Events Manager, Emma Madigan, via events@weldclub.org.au or via the Club's website www.weldclub.org.au . Confirmations will be in order of receipt of bookings.

Classic Car & Motoring Group Literary Lunch Guest Speaker: Mr Mike Sherrell Tuesday 20 February 2024



Summer is the season for convertibles and convener, Neil Williamson invites Members and guests for the sixth in the series of Literary Luncheons with guest presenter Mr Mike Sherrell speaking on the MG TC motorcar.

Mike is a West Australian and world authority on the MG TC and who has written two books on the subject as well as been a restorer of well over 20 cars of the marque.

Members will enjoy a two-course luncheon, inclusive of wines and coffee, while enjoying this interesting and fascinating talk, with the opportunity to ask questions.

The event is open to all Members, their partners and guests. To subscribe to this event please contact the Interest Group Coordinator, Kirsty Kelly, via communications@weldclub.org.au or by telephone on 9323 7008.

Wine Interest Group Dinner Members & Gentlemen Guests Tuesday 20 February 2024

The first Wine Interest Group Dinner for 2024 will be held on Tuesday 20 February 2024 commencing at 7.00 pm. Convenor, Mr John Hopkins OAM, will test the palettes of Members during the evening, with an intriguing selection of wines paired to the menu served from the kitchen. Dress is jacket and tie.

Members wishing to attend this sought after event, should book early to avoid disappointment by contacting the Interest Group Coordinator, Kirsty Kelly, via communications@weldclub.org.au to secure a place. If numbers have not reached capacity by the Friday prior to the event, Members may be invited to bring a guest.

Summer Seafood Lunch Members Dining Room Wednesday 21 February 2024

The first traditional Seafood Lunch in 2024 will be held in the Members' Dining Room on Wednesday 21 February 2024. Tiered platters of freshly shucked oysters, fresh market king prawns, and smoked salmon will be served at the tables, after which Members may enjoy a range of hot seafood dishes and baked whole fish served by the Chefs from the buffet.

A special charge of \$58.00 per person applies on Seafood Lunch days. Due to the popularity of this event, bookings in advance are essential and can be made by telephoning reception during normal office hours on 9323 7000 or via an email to reception@weldclub.org.au

Lightning Snooker Competition in the Billiards Room Monday 26 February 2024

The first event on the Billiard Room calendar for 2024 is the Lightning Snooker Competition. This will take place on Monday 26 February commencing at 12 noon. The event runs from 12 noon until 5.00 pm and includes lunch and post competition drinks. This competition is played as Doubles Risk Snooker. There will be a draw for players and partners. The duration of each game is 28 minutes and depending on numbers, Members can expect to play 3 games during the afternoon. Scores are cumulative and the winner is the player with highest aggregate score. All players are allocated a handicap for the competition.

This is an excellent event for new Members with an interest in Snooker to meet other Members and they are encouraged to enter the competition. Interested Members should place their name on the sheet on the notice board in the Billiard Room or contact Kirsty Kelly, via communications@weldclub.org.au to record your interest. Entries close Tuesday 20 February 2024.

Kyle Abbott - Convener

Members' Annual Golf Day at Cottesloe Golf Club Preliminary Notice Monday 11 March 2024

The convener of the Golf Day, Keith Jones, invites Members, including recently elected Members, to participate in this popular event at Cottesloe Golf Club, 173 Alfred Road, Swanbourne.

Members nominating individually will be paired with those of a similar golfing handicap whilst those wishing to be part of a designated group may make such a request on the enclosed form. The day commences with a light lunch from 11.00 am. The game is followed by a presentation function in the club-house when everyone has finished their round. Do not miss this opportunity to have your name recorded on the highly acclaimed Schadenfreude Trophy.

Members who wish to reserve the use of a golf cart for the day should contact the Cottesloe Golf Pro Shop directly on 9384 5823.

Subscriptions can be made to this event via email to the Interest Group Coordinator, Kirsty Kelly, via communications@weldclub.org.au or via the subscription form attached.

Annual Long Table Lunch on the Grand Lawn Members' Only Event Friday 15 March 2024

The President invites Members to subscribe for the popular Long Table Lunch on the Grand Lawn on Friday 15 March 2024. The event will commence with drinks served on the verandahs from 12.30 pm before moving to an open marquee on the Grand Lawn for lunch at 1.00 pm. The menu will include four courses matched with Margaret River wines from the cellar. Dress is sports jacket and tie.

This is exclusively a Members' only event with restricted capacity. Subscriptions can be made using the enclosed subscription form 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.

The Verandah Summer All Day Menu Monday 15th January to Saturday 27th February 2024

Freshly Shucked Oysters Natural with Lemon or Baked Kilpatrick with smoked bacon, Irish whiskey half dozen or one dozen

Chilled Cucumber & Almond Soup, Great Southern olive oil, charred pumpkin bread

Cervantes Crayfish Salad, gin infused cucumber, honey dew melon, herb crème fraiche, frisee leaves

La Delizia Burrata Cheese, char grilled peach, pomegranate, pistachio crumble, frisee lettuce

Blue Swimmer Crab Linguine baby capers, red chilli, fennel seeds, oven dried grape tomatoes available as an entrée or main plate

Fritto Misto, Exmouth King prawn, soft shell crab, squid, shaved lemon, lime aioli

Cowaramup Beef Burger on a Brioche Bun truffle Welsh rarebit cheese, house pickles, pancetta, baby gem, dill mustard mayonnaise, French fries, summer slaw

Royal Blue Potato Gnocchi Alla Genovese, basil pesto, French beans, pinenuts, ricotta salata available as an entrée or main plate

Crispy Beer Battered Market Fish, Cajan tartare sauce, French fries, lemon, summer slaw

Western Australian Market Fish, roasted red capsicum, tomato sugo, saffron, coriander, mint

Ouzo & Olive Braised Beef Short Rib whipped feta, grape tomato, compressed watermelon salad

Mixed Grill - Lamb Cutlet, Beef Tenderloin & Pork Bratwurst field mushroom, char grilled onion, tamarind tomato chutney

GRILL

Albany Lamb Rack or Trenton Farm Tenderloin with handcut chips and shiraz jus

DESSERT & CHEESE

Queen Garnet Plum Sorbet, watermelon, summer berry & mint salad

Lemon Meringue Pie, dark chocolate ice cream

Peach Streusel, white chocolate anglaise, apricot ice cream

Ha Ve Blue OMG, Somerdale aged cheddar, strawberries, pear, lavosh