

Seminars & Meetings 2012



Thank you for considering The Brisbane Golf Club - the perfect venue for your next event. Our facilities are ideal for any function, a private corporate function, seminar, meeting or training day.

The Brisbane Golf Club provides conference facilities in the Tennyson Room and the Garden Room. The Tennyson Room is decorated with historic and warm charm, while The Garden Room is simple yet stylish. Both rooms have air conditioning and private entrances. The Brisbane Golf Club has ample parking for all of your guests.

The Tennyson Room

The Tennyson Room is our largest function room that seats up to:

- 120 people theatre style (chairs only)
- 50 people classroom style (long trestles)
- 40 people cabaret style (open rounds)
- 30 people boardroom style

The Garden Room

The Garden Room is a private dining room located on the ground floor of the clubhouse. The area is ideal for the smaller corporate meeting, hosting up to 16 people for a boardroom meeting.

ROOM HIRE

Tennyson Room:

\$500 per day from 8am to 5pm

\$300 per half day (4 hours)

\$150 per hour

Garden Room:

\$300 per day from 8am to 5pm

\$175 per half day (4 hours)

\$90 per hour

Equipment Hire

Data Projector: \$150

Laptop: \$150

Screen, Flipchart, Whiteboard are all complimentary

Seminar Menu Packages



Half-Day Menu Package

Choice of either morning tea & lunch **OR** lunch & afternoon tea

Beverages *on arrival & available throughout meeting*

Iced Water

Di Bella Coffee

Brewed Tea Drop Teas

Mints

Morning Tea

Fresh seasonal fruit platter w' berry yoghurt

Plus choice of one

Glazed Danish pastry w' snow sugar

Banana bread w' whipped butter and sweet ricotta

Oven baked buttermilk scones w' vanilla double cream and jams

Lunch

Gourmet selection of sandwiches and tortilla wraps

A selection of Australian cheese w' crisp wafers and quince jelly

Afternoon Tea

Fresh seasonal fruit platter w' berry yoghurt

Plus choice of one

Assortment of freshly baked shortbread cookies

Baked petite blueberry muffins w' white chocolate frosting

Toasted Turkish bread w' pesto and relish

\$25.00 per person



Est. 1896

Full Day Menu Package

Beverages *on arrival & served all day*

Iced Water

Di Bella Coffee

Brewed Tea Drop Teas

Mints

Morning Tea

Fresh seasonal fruit platter w' berry yoghurt

Glazed Danish pastry w' snow sugar

Lunch

Gourmet selection of sandwiches and tortilla wraps

A selection of local cheese w' crisp wafers and quince jelly

Fresh fruit juice and mineral water

Afternoon Tea

Assortment of freshly baked shortbread cookies

\$35.00 per person



Full Day Buffet Menu Package

Beverages *on arrival & served all day*

Iced Water
Di Bella Coffee
Brewed Tea Drop Teas
Mints

Morning Tea

Fresh seasonal fruit platter w' berry yoghurt
Baked buttermilk scones w' vanilla double cream and jams

Lunch Buffet *choice of one hot dish*

Coq au vin w' crusty baguettes
Grilled Reef fish w' steamed green beans and truss tomatoes
Lamb korma curry w' crushed kiplers and riata
Rocket & fetta cannelloni w' roast vegetable ratatouille

Selection of sliced deli meats
Tossed Greek salad w' fetta, red onions, olives, cucumber, tomato, and oregano
Garden leaf salad w' sprouts, tomato, capsicum, carrot, cucumber and lemon oil
Fresh bread rolls and condiments
Platter of local cheese w' crisp wafers and quince jelly
Fruit juices and mineral water

Afternoon Tea

Assortment of freshly baked shortbread cookies

\$40.00 per person

Minimum 20 guests



The Executive Menu Package

Beverages *on arrival & served all day*

Iced Water

Di Bella Coffee

Brewed Tea Drop Teas

Mints

Morning Tea

Fresh seasonal fruit platter w' berry yoghurt

Selection of glazed Danish pastries w' snow sugar and banana bread w' whipped butter & sweet ricotta

Plated Lunch *choice of one dish*

Moroccan lamb rump w' Israeli cous cous salad

Roast chicken breast w' an apple, dill, walnut, and asparagus salad

Grilled reef fish w' an Italian bread salad

Individual local cheese plate w crisp wafers and quince jelly

Bread rolls and condiments

Fresh juices and mineral water

Afternoon Tea

A selection of freshly baked shortbread cookies and petite blueberry muffins w' white chocolate frosting

\$55.00 per person

Minimum 10 guests



Morning Tea / Afternoon Tea Menu Package

Choice of either morning tea **OR** afternoon tea

Beverages *on arrival & available throughout meeting*

Iced Water

Di Bella Coffee

Brewed Tea Drop Tea's

Mints

Morning Tea

Fresh seasonal fruit platter w' berry yoghurt

Plus choice of one

Glazed Danish pastry w' snow sugar

Banana bread w' whipped butter and sweet ricotta

Oven baked buttermilk scones w' vanilla double cream and jams

Afternoon Tea

Fresh seasonal fruit platter w' berry yoghurt

Plus choice of one

Assortment of freshly baked shortbread cookies

Baked petite blueberry muffins w' white chocolate frosting

Toasted Turkish bread w' pesto and relish

\$15.00 per person



Est. 1896

The Breakfast Meeting Package

Beverages *on arrival & served all day*

Iced Water

Di Bella Coffee

Brewed Tea Drop Teas

Fresh orange and apple juice

Breakfast

Glazed Danish pastries w' snow sugar

Toasted Turkish bread w' tomato and onion compote

Passionfruit yoghurt

Vanilla yoghurt

Banana bread w' sweet ricotta

Serrano ham and Swiss cheese croissant

Fresh seasonal fruit platter w' raspberry couli

\$25.00 per person

Minimum 20 guests

Meetings and Seminars Terms and Conditions

1. A tentative booking will be held for a maximum of 14 days. Once a decision has been made to proceed with the booking, a deposit of \$500.00 is required to secure the event.
2. Cancellations
 - Cancellation received 6 months or more - full deposit will be reimbursed.
 - Cancellation received within 6 months - deposit will be forfeited.
 - Cancellation received within 1 month - deposit will be forfeited and a 50% surcharge of the expected food and beverage and room hire will be charged.
 - Cancellation within 7 days - deposit will be forfeited and 100% of expected food, beverage and room hire will be charged
3. All details of the event including menu selection, room setup, timing, and equipment hire is required 14 days prior to the event. A meeting will be organised between the function coordinator and client at a time convenient to both parties. Costs of the event are current at the time of quotation, but are subject to change due to changing costs. Notice will be given in this event. Once a booking has been made and a deposit has been given, prices will be guaranteed for 12 months. Bookings made on public holidays incur a 15% surcharge.
4. Final numbers are required 7 days prior to the event. This will represent the minimum amount you will be charged. Full payment of the event is required 48 hours prior to the function including room hire, food and beverage, and equipment hire. A running sheet will be issued to the organiser, which is required to be signed and returned to the club prior to the event.
5. The room hire will be stipulated upon booking (5 hours - \$500.00) for each booking. In the event of the function running over time, there will be an added of \$100.00 per half hour fee. Extensions of the room hire can be made prior to or on the day of the event.
6. The contract signatory is responsible for any damage that may be caused to the property by themselves or their guests. This includes damages to the buildings, golf course, and its surroundings.
7. The club takes no responsibility for any damage or loss of any client's property prior to, during, or after the function.
8. The club is committed to the responsible service of alcohol. Under law, the club holds the right to refuse service of alcohol to any guest that management considers under age or intoxicated.
9. All food and beverages consumed by guests are to be provided by the club unless by prior arrangement. Due to license regulations, the club does not permit any alcohol to be brought onto the premises.
10. All gifts, decorations, and equipments are to be packed up and taken with you at the end of the event unless organised with by management prior to the event. The club takes no responsibility for any possessions left behind.

I hereby accept the Terms & Conditions set above

Names: _____

Function Date: _____

Address: _____

Home Tel: _____ Mobile: _____ Fax: _____

Email: _____

Signature: _____ Date: _____

Additional Contacts: _____ Mobile: _____

Additional Contacts: _____ Mobile: _____