

Seminars & Meetings 2010



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

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

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

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



Est. 1896

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 Tea's

Mints

Morning Tea

Fresh seasonal fruit platter w' berry yoghurt and *choice of 1*

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 local cheese w' crisp wafers and quince jelly

Afternoon Tea

Fresh seasonal fruit platter w' berry yoghurt and *choice of 1*

Assortment of house made 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 Tea's

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 house made shortbread cookies

\$35.00 per person



Est. 1896

Full Day Buffet Menu Package

Beverages *on arrival & served all day*

Iced Water
Di Bella Coffee
Brewed Tea Drop Tea's
Mints

Morning Tea

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

Lunch Buffet *choice of 1 hot dish*

Coq au vin w' crusty baguettes
Grilled Reef fish w' steamed green beans and truss tomatoes
Lamb korma curry w' crushed kipflers 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 house made shortbread cookies

\$40.00 per person

Minimum 20 clients



The Executive Menu Package

Beverages *on arrival & served all day*

Iced Water

Di Bella Coffee

Brewed Tea Drop Tea's

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 1 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 house made shortbread cookies and petite blueberry muffins w' white chocolate frosting

\$55.00 per person

Minimum 10 clients



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The Breakfast Meeting Package

Beverages *on arrival & served all day*

Iced Water

Di Bella Coffee

Brewed Tea Drop Tea's

Fresh orange or 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 clients