



Est. 1896

The Brisbane Golf Club

Weddings

Congratulations on your engagement and thank you for considering The Brisbane Golf Club on what will be a most memorable day.

The heritage clubhouse and championship golf course provide a superb backdrop for any style of wedding. Our packages can be customised to suit your every need.

The Tennyson Room has hosted many prestigious events over the past 100 years and can sit up to 140 people or 180 for a cocktail party. The room overlooks the first fairway and practice green, which is floodlit for a spectacular setting.

There are two locations available for your ceremony and a manicured golf course for your wedding photos. The opportunities are endless to ensure your wedding day is unique and unforgettable.

The Brisbane Golf Club is conveniently located only 10 minutes from the CBD of Brisbane and there is ample complimentary car parking for your guests.

Our experienced and professional staff will assist in every way.

We invite you and your family to view our wonderful facilities and packages available by appointment with our Event Manager.

Call 07 3848 4598 for an appointment.



Included in all of the Packages:

Hire of the Tennyson Room for 5 hours
Use of the Golf Course and Grounds for Photos
(weather permitting)
Ample Car Parking for all of your Guests
Use of the Centenary Gardens for Pre Dinner Celebrations
and Outside Balcony, adjacent to the Tennyson Room
overlooking the Putting Green and Gardens.
Full set up of the room including:
Marquee Backdrop

Choice of a Hurricane Vase with a Church Candle or a
Wrought Iron Candelabra
White Chair covers with a white satin sash
Quality Crockery and Cutlery to suite your menu selection
Table service by our professional wait staff
PA System including CD Player, Connection for MP3 Player
Lectern and Microphone, Screen and Data Projector.
Skirted bridal table and cake table
Complimentary Cake Knife and cutting of your wedding cake

Traditional Menu \$69.00 Per Person

Centre Piece

Hurricane Vase with a church candle
Or wrought iron candelabra
All white table linen & napkins
Chair covers and white satin sashes

Pre Dinner Canapés

Chef's selection of Canapés, served butler style
for 30 Minutes

Entrée

(Choice of Two)

Traditional pumpkin soup
Italian chunky minestrone with
parmesan cheese and croutons
Choice of mushroom, pumpkin, tomato
or potato & leek soup
Fettuccine with mushroom, bacon & cream sauce
Roast pumpkin, feta, & olive salad

Main

(Choice of Two)

Pan fried chicken breast with a pesto crust
Grilled sea perch served with a burnt butter & sage sauce
Roast rib of grain fed beef with seeded mustard
Roast leg of lamb served with a balsamic & rosemary
reduction
Roast pork loin with crackling & apple sauce
All mains served with seasonal vegetables & bread rolls

Dessert

(Choice of Two)

Pavlova served with a trio of berries and cream
Chocolate profiteroles served with mango compote
Crème caramel with sour cherries
Apple crumble with vanilla ice cream

**Freshly brewed coffee, tea & chocolates served
buffet style after dessert**

Fairway Package \$79.00 Per Person

Centre Piece

Hurricane Vase with a church candle
Or wrought iron candelabra
All white table linen & napkins
Chair covers and white satin sashes

Pre Dinner Canapés

Chef's Selection of Canapés served butler style
for 30 Minutes

Entrée

(Choice of Two)

Skewers of prawns, scallops and bugs with
Garlic butter sauce and jasmine rice
Spicy Moroccan chicken tenderloins
Served with couscous, roast capsicum, mint & coriander
Sun dried tomato & ricotta ravioli
Served in a balsamic & tomato reduced sauce
Thai beef salad with rice noodles,
Asian greens & a sweet chilli dressing

Main

(Choice of Two)

Queensland Barramundi encrusted with macadamia
& basil pesto, finished with a lemon & lime sauce
250gm Rib fillet with your choice of
Mushroom, red wine or dienne sauce
Pan fried chicken breast wrapped in prosciutto
with a saffron & garlic sauce
Veal Scaloppini served with a wild mushroom & brandy sauce
Slow cooked lamb shanks in red wine, rosemary and garlic
All main meals served with seasonal vegetables & bread rolls

Dessert

(Choice of Two)

White chocolate & raspberry bread & butter pudding and
vanilla ice cream
New York baked cheesecake served with sour cherries
Sticky date pudding with ice cream

**Freshly brewed coffee, tea & chocolates served
buffet style after dessert**



The Tennyson
\$89.00 Per Person

Centre Piece

Hurricane Vase with a church candle
Or wrought iron candelabra
All white table linen & napkins
Chair covers and white satin sashes

Pre Dinner Canapés

Chef's selection of Canapés, served butler style
for 30 Minutes

Entrée

(Choice of Two)

Tasmanian smoked salmon served
With a caper onion salsa, Kipfler potatoes & wild rocket
Prawns, avocado and artichoke hearts on a bed of
rocket & parmesan

Baked field mushrooms with goats cheese
Served on a bed of watercress

Tandoori chicken salad with coriander, chick peas
and a garlic, cucumber and Greek yoghurt dressing

Main

(Choice of Two)

Private selection eye fillet of beef topped with
Prawns served with a crab butter sauce

Grilled Tasmanian Atlantic salmon fillet served
with a lemon & dill butter sauce

Free range chicken breast served with a King Island
cream & herb sauce

French trimmed lamb rack encrusted with rosemary
& pine nuts served with a red wine reduction

Crispy skin wild duck breast served with an orange glaze

Cutlet of milk fed veal with a peppercorn & cider sauce

All mains served with seasonal vegetables & bread rolls

Dessert

(Choice of Two)

A selection of Australian cheeses, fresh fruit, dried fruit,
nuts and flasher biscuits

Coffee tiramisu infused with mascarpone, chocolate
sponge & espresso anglais

Grand Marnier custard filled chocolate profiteroles
served with a mango coulis

Lemon meringue tartlet topped with blueberries

Freshly Brewed coffee & tea served to the table

Chelmer Course Banquet
\$79.00 per Person

Centre Piece

Hurricane Vase with a church candle
Or wrought iron candelabra
All white table linen & napkins
Chair covers and white satin sashes

Pre Dinner Canapés

Chef selection of Canapés, served butler style
for 30 Minutes

The Chef will carve at the Buffet Table
- Choice of Two

Roast grain fed beef with mustard & herb crust
with a shiraz jus

Roasted leg of lamb with a garlic & rosemary rub
& mint sauce

Double smoked maple syrup glazed leg ham
Pork loin with crackling & apple sauce

Hot Selection

Sweet thai chicken curry & jasmine rice
Spinach & pumpkin ravioli with tomato basil cream sauce

Melange of stir fried vegetables

Honey roasted pumpkin

Roasted rosemary potatoes

Cold Selection

Marinated chicken pieces

Ocean king prawns

Tasmanian smoked salmon

Chef's selection of seasonal salads

Condiments and Dressing,

Freshly baked bread rolls

Dessert Table

Selection of cakes & slices

Fresh fruit platters

Australian and Imported cheese

Freshly brewed coffee, tea and chocolates



19th Hole Cocktail Menu

\$60.00 Per Person

Centre Piece

Wrought Iron Candelabra

Chair Covers and White satin Sashes

Served on the Tables to start

Antipasto platters with bread and dips

Served Butler Style over 3 hours

Chef's selection of cold canapés

Lamb kebabs with mint yoghurt dressing

Blue cheese pastry puffs -v

Homemade parma, rocket and parmesan mini pizza's

Salt & pepper calamari and prawns with a garlic aioli

Oven baked mushrooms topped with goats cheese - v

Tempura fish fillet with tartar sauce

Scallops with ginger, shallots and soy & sesame dressing

Chicken kebabs with satay sauce

Crispy barramundi spring rolls

Garlic prawn skewers with lime aioli

Followed by a Noodle Box

Noodle Box

(Choose one)

Thai green chicken curry

Italian meatballs

Mixed seafood kebabs

Sweet & sour pork

Mongolian lamb

Beef stroganoff

All served with fried rice

Freshly brewed coffee & tea served buffet style

Extra Requirements

Wedding Cake as Dessert

Add your own wedding cake as dessert as an option.

Take off \$5.00 pp on any of the food packages

Children's Meals

\$15.00

Choose one dish, served with Entrée

Mini hot dog and chips

Chicken nuggets, chips & salad

Fish pieces, chips & salad

Mini ham & cheese pizza

Meatballs and spaghetti

Dessert

Ice-cream, chocolate sauce and sprinkles

Vegetarian Meals

Entrée

Avocado salad with a balsamic vinegar dressing

Baked field mushrooms with goats cheese served on a bed of watercress

Fettuccini pasta with a swiss mushroom cream sauce

Mains

Roasted vegetable lasagne stack with pesto and roma tomato sauce

Sweet potato and roasted capsicum risotto

Mild Vegetable and lentil curry and basmati rice

(Choose one of each)

Special Meals

DJ, Band, Videographer and Photographer's Meals - \$25

- Serve main meal of the day

The chef can also cater for any dietary requirements your guests may need. The meals chosen for the evening will be altered to suit any special requirements.



Drinks Package 1

\$29.00 p/p for Five (5) hours

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

McWilliams Select Series Chardonnay

McWilliams Select Series Cabernet Merlot

McWilliams Select Brut Cuvee

Soft drinks / orange juice

Continuation of Drinks Package - \$300 p/hour

Drinks Package 2

\$34.00 p/p for Five (5) hours

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

Angove Brightlands Sauvignon Blanc Semillon

Lindemans Premier Selection Chardonnay

Angove Brightlands Cabernet Merlot

Lindemans Premier Selection Shiraz Cabernet

Angove Regent Brut NV

Soft Drinks / Orange Juice

Continuation of Drinks Package - \$350 p/hour

Drinks Package 3

\$40.00 p/p for Five (5) hours

Draught Beer

(XXXX Bitter, XXXX Gold, Cascade Premium Light)

Choice of one red, white & sparkling

Tulloch Verdelho, Mt Pleasant Semillon,

Watershed Shads Chardonnay

T'Gallant Juliet Pinot Grigio

Mt Pleasant Phillip Shiraz, Tulloch Cabernet Sauvignon,

Watershed Shades Cabernet Sauvignon Merlot

Yellow Glen Pinot Brut N.V.

or Yarra Burn Premium Cuvee Brut

Soft drinks/ orange juice

Penfolds Club Port served with coffee

Continuation of Drinks Package - \$400 p/hour

Non-Alcoholic Drinks Package

\$19 p/p for a Five (5) hour

Non Alcoholic Wine

Fruit punch, orange juice,

Soft Drinks, Lemon-Lime & Bitters,

Mineral Water

All Spirits and Liqueurs are to be paid for on request.

Ceremony Packages

The Brisbane Golf Club has two outside areas for your ceremony.

The first is the manicured gardens adjacent to the clubhouse, looking down the 10th fairway which is a perfect setting for a small wedding.

The Second is the open grassed area adjacent to the first tee, backed with manicured gardens which is ideal for the larger wedding.

The Traditional Ceremony - \$450.00

Choice of either of the garden areas for 1 hour

Skirted signing table with two high back chairs

20 Chairs with white chair covers and sashes

Traditional red carpet

4 x Rose ficus topiary tree's in terracotta tubs, forming the entrance to the aisle and the ceremony area.

Use of the gardens, club house and the golf course for your wedding photographs

Balinese Style Wedding Ceremony - \$500.00

Choice of either of the garden areas for 1 hour

Skirted signing table with two high back chairs

20 Chairs with white chair covers and sashes

8 x Balinese flags scattered around the gardens

And aisle forming an archway

2 x Balinese kettle pots filled with bamboo and silk umbrellas

White river rocks forming an aisle

Use of the gardens, club house and golf course for your wedding photographs

Recommended Suppliers

Photographer

Infinite Images

Sarah Clarke

0432 235 815

D.J.

G & M Solutions

Glen Mackay

1300 736 233

Civil Celebrant

Queensland Celebrants

Anne Campbell

0401 678 710

Renee Wilkins

07 3114 3154

Graeme L Mathers

0431 915 737

Decorator

Extra Decorations - Colour Sashes, Table Centre Pieces, Table Decorations, Bonbonniere, Themes etc

The Party Girls Linda Osborne

(07) 3901 8800 Mob. 0421 075 834

www.thepartygirls.com.au

Wedding Reception Terms and Conditions

1. A Tentative Booking will be held for a maximum of fourteen days. Once a decision has been made to proceed with the booking, a non-refundable booking fee of \$500 is required to secure the booking.
2. Cancellation.
Cancellation received , 6 months or more – full booking fee will be reimbursed.
Cancellation received within 6 months - booking fee will be forfeited.
Cancellation received within 1 month – booking fee will be forfeited and a 50% surcharge of the expected food and beverage and room hire will be charged.
Cancellation within 7 days – 100% of expected food and beverage and room hire will be charged
3. All details of the event including menu selection, room set up, timing and equipment hire is required fourteen (14) days prior to the event. A meeting will be organized 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 rising 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 that are made on public holidays incur a 15% surcharge.
4. Final numbers are required seven (7) days prior to the event and this will represent the minimum amount you will be charged. Full payment of the event is also required 48 hours prior to the Function including room hire, food and beverage, and equipment hire. A running sheet will be issued to the organizer, which will be required to be sent back signed to the club prior to the event.
5. The room hire will be stipulated upon booking. (5 hours - \$500.00) In the event of the function running over time, there will be an added of \$100.00 per half hour. Extensions of the room hire can be made prior to booking or on the day of the event.
6. The Contract signatory is responsible for any damage that may be caused to the property by guests. This includes damage to the building proper 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 Client is also responsible for the behavior of all guests. 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.

I hereby accept the Terms & Conditions set above

Names: _____

Wedding Date: _____

Address: _____

Home Tel: _____ Mobile: _____ Fax: _____

Email: _____

Signed: _____ Date: _____

Additional Contacts: _____ Mobile: _____

Additional Contacts: _____ Mobile: _____

