



Est. 1896

## *The Brisbane Golf Club*

# *Weddings*

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

The clubhouse and championship golf course provides a superb backdrop for your ceremony or reception, whatever the style you require. Being a candle lit dinner with just close family and friends or a banquet to cater for all of your guests tastes.

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

The Tennyson Room has hosted many prestigious events over the past 100 years can sit up to 140 people for dinner or up to 180 for a cocktail style. The room overlooks the First Fairway and practice green, which is lit up by flood lights, setting a spectacular ambience.

There are two locations available for your ceremony and a manicured golf course for your wedding photos, the opportunities are endless to make sure you will walk away, remembering this day for the rest of your lives.

Our experienced and professional staff will assist in every way to make your wedding day unique and unforgettable. 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 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,  
Lecturn and Microphone, Screen and Data Projector.  
Skirted Bridal Table and Cake Table  
Complimentary Cake Knife and cutting of your wedding cake

#### Traditional Menu

**3 Courses - \$69.00**

**2 Courses - \$59.00**

(add \$5.00 to have your Wedding cake as dessert)

##### 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 soups  
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

**3 Courses - \$79.00**

**2 Courses - \$69.00**

(add \$5.00 to have your Wedding cake as dessert)

##### 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**

**3 Courses - \$89.00**

**2 Courses - \$79.00**

(add \$5.00 to have your Wedding cake as dessert)

#### **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**

Chefs 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 mushroom 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**

(add \$5.00 to have your Wedding cake as dessert)

#### **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**

(add \$5.00 to have your Wedding cake as dessert)

#### **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 require. 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](http://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 into 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: \_\_\_\_\_

