



Est. 1896

**WEDDING
PACKAGE**

2012

Congratulations on your engagement and thank you for considering The Brisbane Golf Club for your special and memorable day. The clubhouse and its surrounds along with the championship golf course provide an elegant backdrop for your ceremony or reception. No matter what style you are looking for, be it a candle lit dinner or a large event for up to 140 guests, we can cater for all your needs and desires.

The Brisbane Golf Club is conveniently located ten minutes from the Brisbane CBD. We have ample parking for your guests, a covered passenger drop off, and new disability access into the clubhouse. We offer a traditional ceremony package, along with several delicious menu options that will have your guests raving. The opportunities are endless and our expert co-ordinators will help plan your day and ensure you leave remembering this day for the rest of your lives.

The newly constructed Jacaranda Garden at Brisbane Golf Club is perfect for your ceremony. A manicured golf course for your photographs and a beautiful room for the reception, makes The Brisbane Golf Club ideal for your wedding day. The Jacaranda Garden overlooks the golf course, is surrounded by seasonal flowers, and offers structural beauty. In addition, our championship golf course offers several different areas for beautiful photographs. The Tennyson Room offers historic, warm charm and is large enough to sit 140 people. The room overlooks the first fairway and practice green, which when lit, creates a stunning ambience.

Our experienced and professional staff will assist you in every way to make your wedding day unique and unforgettable. We invite you to visit our wonderful facilities and discuss our wedding packages. Please call our function co-ordinator on 07 3848 4598 for an appointment.

All weddings include:

- Use of the golf course and grounds for photographs
- Use of the Jacaranda Garden for pre-dinner celebrations
- PA system including: CD player, MP3 connection, lectern, microphone, data projector and screen
- Full set up of the room
 - White chair covers with white satin sash
 - Quality crockery, cutlery and glassware
 - Choice of hurricane lamp with church candle or wrought iron candelabra as centre piece
 - Table service by our professional wait staff
 - Skirted bridal table and cake table
 - Cake knife and cutting of wedding cake
 - All prices include GST

The Ceremony

All weddings take place in the newly constructed Jacaranda Garden at The Brisbane Golf Club. The garden offers greenery, fountains, and sculptural elements that create a stunning atmosphere. Additionally, there is an entry promenade, gathering area and bridal walk for all to enjoy. The Brisbane Golf Club offers a traditional ceremony package with additional options available to suit your needs.

Traditional Ceremony

- One hour ceremony
- Signing table with two high back chairs
- 40 white ceremony chairs
- PA system with iPod connectivity and microphone
- Use of gardens, golf course and clubhouse for photographs

\$450.00

Additional Options

- Red carpet for main aisle
- Additional chairs available

Recommended Suppliers

Photographer Infinite Images Sarah Finch 0432 235 815	DJ G&M Solutions Glen Mackay 1300 736 233
Decorators – Additional Decorations The Party Girls Linda Osborne 07 3899 0885 Mobile: 0421 075 834	Civil Celebrants Anne Campbell 0401 678 710 Graeme Mathers 0431 915 737

Menu Options



Traditional Menu

Pre Dinner Canapés

Chef's selection of canapés, served for 30 minutes

Entrée (Choice of Two)

Heirloom tomato consommé w' a goats cheese and onion tart tartan and chive oil

Roast parsnip and potato soup w' wilted spinach and seared chicken tenderloin

Char grilled lamb fillet w' ginger, chilli, cabbage and a palm sugar vinaigrette

Asparagus and pine nut risotto w' baby spinach and a warm basil oil

Chicken and sweet corn veloute w' blue swimmer crab and baby cress

Main (Choice of Two)

Chicken wellington w' buttered potatoes, almond beans and portobello mushroom essence

Reef fish w' pistachio crust, petite nicoise salad and an orange scented aioli

Roast fillet of beef w' wild mushroom gratin, mustard potato tower and a red wine jus

Slow roast lamb saddle w' a blue cheese polenta, seared cabbage and vino cotto

Dessert (Choice of Two)

Apple and custard spring rolls w' toasted coconut gelati and kaffir lime syrup

Blueberry and vanilla tartlet w' a sweet bosc pear compote

Buttermilk crème caramel w' French toast and rich caramel sauce

Freshly brewed coffee, tea and chocolates served buffet style after dessert

Includes Drink Package 1 for 5 hours

Upgrade to Drink Package 2 for an extra \$5.00pp

Upgrade to Drink Package 3 for an extra \$10.00pp

\$99.00 per person



Fairway Package

Pre Dinner Canapés

Chef's Selection of canapés served for 30 minutes

Entrée (Choice of Two)

Grilled Mooloolaba king prawns w' double tomato risotto and chive foam

Baked white fish w' potato puree, buttered spinach, pine nuts and raisins

Seared pepper beef salad w' wakami, shitake mushrooms, fresh coconut and peanuts

Poached chicken breast w' a green bean salad, fresh mozzarella and tomato butter dressing

Main (Choice of Two)

Queensland barramundi w' confit saffron potato, zucchini and chilli tomato compote

Roast pork fillet w' crushed sweet potato, choy sum, and a coconut coriander broth

Char grilled porterhouse w' a spinach and horseradish spaetzle, baby beetroot and veal jus

Organic chicken breast w' curry spiced pumpkin, dates and an almond apple tzatziki

Dessert (Choice of Two)

Fresh seasoned fruit carpaccio w' lime gelati and shaved roasted coconut

Lemon curd roulette w' an orange and mint salad and strawberry syrup

Honey yoghurt panna cotta w' poached peaches and raspberries

Triple chocolate mousse w' hazelnut praline and berry essence

Freshly brewed coffee, tea and chocolates served buffet style after dessert

Includes Drink Package 1 for 5 hours

Upgrade to Drink Package 2 for an extra \$5.00pp

Upgrade to Drink Package 3 for an extra \$10.00pp

\$114.00 per person



The Tennyson

Pre Dinner Canapés

Chef's selection of canapés, served for 30 minutes

Entrée (Choice of Two)

Tweed Heads mud crab omelette w' cress salad and an orange sabayon

Quail terrine w' potato anna, baby spinach and a pinot noir sauce

Seared scallops w' pressed pork belly, cauliflower puree and a cider dressing

Organic chicken and tarragon roulade w' shitake mushrooms, bilini's and sweet corn sauce

Main (Choice of Two)

Poached beef fillet w' du pey lentils, shallots, porcini cream and shiraz jus

Crisp skinned salmon w' prawn and vegetable salsa, watercress and a vanilla infused dressing

Confit of duck leg w' celeriac and potato butter, soused leeks and juniper berry glaze

Roast chicken supreme w' herb and mascarpone farce, asparagus risotto and a verjus sauce

Dessert (Choice of Two)

Turkish delight w' bittersweet chocolate tart, orange blossom gelati and persian floss

Chocolate truffle roulade w' chocolate soil, poached strawberries and mint syrup

Caramelised banana pizza w' rum and fig gelati and pomegranate syrup

A selection of Australian cheeses w' crisp wafers, quince paste and fruit

Freshly brewed coffee and tea served to the table

Includes Drink Package 1 for 5 hours

Upgrade to Drink Package 2 for an extra \$5.00pp

Upgrade to Drink Package 3 for an extra \$10.00pp

\$121.00 per person



Chelmer Course Banquet

Chef selection of Canapés

Served for 30 minutes

Hot Selection (Choice of Four)

Darling downs roast beef w' horseradish scented jus
Slow baked lamb saddle w' braised root vegetables
Chicken coq au vin w' chanterelle mushrooms and sweet onions
Grilled Queensland barramundi w' wilted spinach and raisons
Roast pork loin w' crackles and caramelised apple
Puttanesca w' fresh linguini pasta and bacon shards
Warm thai vegetable salad w' rice noodles

Warm items included

Potato and mustard seed pav'e
Slow baked pumpkin w' dates and almonds
Steamed seasonal vegetables

Cold items included

Ocean king prawns w' wasabi mayonnaise and lime wedges
Fresh shucked oysters w' a citrus vinaigrette
Soft leaf salad w' lemon oil dressing
Italian bread salad w' marinated vegetables, mozzarella and torn basil
Roast beetroot, pumpkin, spinach and ricotta salad
Freshly baked sour dough bread

Desserts

Assiette of petite desserts
Selection of australian cheese w' crisp wafers, quince paste and fruit
Freshly brewed coffee, tea and mints

Includes Drink Package 1 for 5 hours

Upgrade to Drink Package 2 for an extra \$5.00pp
Upgrade to Drink Package 3 for an extra \$10.00pp

\$111.00 per person



19th Hole Cocktail Menu

Antipasto platters w' sour dough bread, crisp wafers and dips

Served over 3 hours

Your choice of six from the following:

Roast peking duck omelette w' hoi sin sauce	(c)
Petite beef wellington w' red onion compote	(h)
Toasted brioche w' rare roast beef and dijon mustard	(c)
Smoked roma tomato and persian fetta tartlet	(h) (v)
Poached king prawns w' light pastry and lime aioli	(h)
Vegetable samosa w' paw paw and chilli compote	(h) (v)
Bruschetta cups w' torn basil	(c) (v)
Potato and parsnip shooter w' crisp cheese wafer	(h) (v)
Char grilled chicken w' fig cous cous salad	(c)
Smoked salmon and crème fraiche roulettes w' pearls	(c)
Slow roast lamb shoulder w' butter puff and jus	(h)

(c) Cold

(h) Hot

(v) Vegan

Followed by a Noodle Box

Your choice of one from the following:

- Seared lamb w' a warm cous cous salad and tzatziki dressing
- Puttanesca w' fresh linguini pasta and bacon shards
- Chicken coq au vin w' chanterelle mushrooms and sweet onions
- Vegetable tikka masala w' steamed rice

Includes Drink Package 1 for 5 hours

Upgrade to Drink Package 2 for an extra \$5.00pp

Upgrade to Drink Package 3 for an extra \$10.00pp

\$89.00 per person



Children's Meals

Choose One Dish, served with Entrée

Ham and cheese tortilla w' dips
Panko crumbed chicken w' fries and salad
Tempura fish fillet w' fries and salad
House made margarita pizza w' salad
Linguini w' creamy bacon and cheese sauce

Dessert

Vanilla gelati w' chocolate syrup and sprinkle
Seasonal fruit skewer w' berry ice cream

\$16.00 per child

Vegetarian Meals

Entrée

Young vegetable salad w' beetroot jelly and hazelnut dressing (V)
Grilled eggplant pizza w' vine ripened tomato, goats cheese and rocket salad (VCL)
Twice baked cheese soufflé w' pear, hazelnuts and watercress salad (V)

Mains

Shitake mushroom and soba noodles w' bean shoots, shallots and hoi sin sauce (VL)
Double tomato risotto w' english spinach, parmesan crisp and chive foam (CV)
Spinach and ricotta gnocchi w' sweet pumpkin puree and tomato concasse (V)

Special Meals

DJ, band, videographer, and photographer meals
Served the main meal of the day

\$25 per meal

*The chef will cater to any dietary requirements.

(C) Coeliac

(V) Vegan

(L) Lactose

Beverage Options



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Drinks Package 1

Draught Beer: Carlton Draught, Carlton Mid, Cascade Premium Light
McWilliams Select Series Chardonnay or Semillon Sauvignon Blanc
McWilliams Select Series Cabernet Merlot or Shiraz Cabernet
McWilliams Select Brut Cuvee
Soft drinks and orange juice

Drinks Package 2

Draught Beer: Carlton Draught, Carlton Mid, Cascade Premium Light
Catching Thieves Sauvignon Blanc Semillon
Tic Tok Chardonnay or Sauvignon Blanc
Catching Thieves Cabernet Merlot
Tick Tok Shiraz or Cabernet Sauvignon
Hanwood Pinot Noir Chardonnay
Soft drinks and orange juice

Drinks Package 3

Draught Beer: Pure Blonde, Stella, Carlton Mid, Cascade Premium Light
Choice of two red and white wines
Hanwood Verdelho, Mt Pleasant Semillon, Watershed Shades UnOaked Chardonnay,
Barwang Pinot Grigio
Mt Pleasant Phillip Shiraz, Barwang Cabernet Sauvignon, Watershed Shades Shiraz Cabernet
Choice of one sparkling wine
Yellow Glen Pinot Brut N.V. or Yarra Burn Premium Cuvee Brut
Soft drinks and orange juice
Penfolds Club Port served with coffee

Non-Alcoholic Drinks Package

Non-Alcoholic Wine
Fruit punch and orange juice
Soft drinks and lemon-lime bitters
Mineral water

\$20.00 per person for five (5) hours; \$17 per person for four (4) hours

Wedding 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 is required to secure the event.
2. Cancellations
 - Cancellation received 6 months or more prior to the event- full deposit will be reimbursed.
 - Cancellation received within 6 months prior to the event - deposit will be forfeited.
 - Cancellation received within 1 month of the event - deposit will be forfeited and a 50% surcharge of the expected food and beverage and room hire will be charged.
 - Cancellation within 7 days of the event - 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. Terms of payment – A surcharge will apply to all payment made by Credit card. Payments can be made by direct deposit, B Pay, cheque or cash.
5. 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 function sheet will be issued to the client, which is required to be signed and returned to the club prior to the event.
6. 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 fee. Extensions of the room hire can be made prior to or on the day of the event.
7. Arrival/completion – The completion time is 2.00pm for breakfast & brunch weddings. Lunch time weddings completions time is 4.00pm. In the event the Tennyson Room is available for evening wedding from 6.00pm.
8. 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.
9. The club takes no responsibility for any damage or loss of any client's property prior to, during, or after the function. To ensure the safety of you and your guests, a security surcharge may apply for larger functions.
10. 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.
11. All food and beverages consumed by guests are to be provided by the club unless by prior arrangement. It is the responsibility of the client to inform Brisbane Golf Club of any guest dietary requirements including allergies before the event date. Details must be confirmed 1 week prior to the event. Due to license regulations, the club does not permit any alcohol to be brought onto the premises.
12. Items are not to be nailed, screwed, stapled or adhered to any wall, door or other surface on the building. Signage in outside areas must be approved by the management. 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: _____