



# INDOOROPILLY GOLF CLUB FORMAL PACKAGE 2009



# INDOOROPILLY GOLF CLUB

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Indooroopilly Golf Club offers the perfect location for your formal. Just 10 minutes from the CBD and easily accessible from every direction IGC is perfectly situated to host the best formal occasions.

## **LOCATION**

Located on a peaceful bend of the Brisbane River, the picturesque gardens and landscaped lawns provide your guests with the perfect surroundings to celebrate any occasion. 200 complimentary car park spaces are available for your convenience.

## **FUNCTION ROOMS**

The Terrace Room boasts a sweeping balcony with glass balustrades offering views to the fairways and Mt Coot-tha. The room is fully air-conditioned, has direct access from the car park and a seating capacity of 140 guests for a sit down dinner and up to 200 for a cocktail function. The room is also very versatile and can seat up to 200 guests for a formal dinner.

The Fairways Room has floor-to-ceiling windows allowing uninterrupted views to the landscaped gardens and fairways. The split-level room allows you to dine on the lower level and dance the night away on the upper level. Private bar facilities, air-conditioning and a private terrace for pre-dinner drinks and canapés creates the ideal atmosphere for your evening. Fairways Room has a capacity of 120 for a sit down dinner and 200 for a cocktail function.

## **GOURMET FOOD**

Our mouthwatering 2 & 3 course plated menu and buffet have been designed to tantalise any palate but can be altered to suit your specific requirements. Our Executive Chef is available to discuss your ideas and prepare a menu that will impress your guests.

## **PROFESSIONAL EXPERTISE**

Our experienced sales and operational staff are here to help you create the perfect event. Your Event Sales Coordinator will guide you throughout the process of organising your event and they are more than happy to assist with entertainment, decorations, theming and any other special requirements.



# PACKAGE PRICES AND INCLUSIONS

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### All our packages include:

- 2 Course alternate drop menu or buffet menu
- Soft drinks package
- Room hire
- DJ entertainment
- Table centrepieces – choice of 3
- Access from 3.30pm for personal decorations (where possible)
- Security Guard(s)
- Separate area for formal photographs (where possible)
- Personal Event Coordinator and Function Supervisor
- Dance floor
- Round tables seating maximum 10 guests with table service
- White linen table cloths
- A selection of linen napkins - different colours are available
- Chair covers and bows can be arranged for an additional \$4.00 per person

### PRICES

<b>2 course sit down menu</b>	<b>\$80.00</b>
<b>Buffet menu</b>	<b>\$83.00</b>

- Canapes can be added for an additional \$10.00 per person
- Entree can also be added - please ask your Event Coordinator



# TWO COURSE SIT DOWN DINNER

## **MAINS**

(please choose 2 mains to serve as an alternate drop)

### **Panfried chicken breast**

With truffle scented potatoes and wild mushroom cream

### **Eye fillet**

Accompanied by smashed potato, wilted english spinach and caramelised onion jam

### **King rib pork cutlet**

With caramelised apple and pear chutney, garlic cream potatoes, asparagus and a seeded mustard jus

### **Grilled snapper fillet**

Served with spicy beer battered wedges, sliced lemon and garlic aioli

All main meals served with seasonal vegetables

## **DESSERTS**

(please choose 2 desserts to serve as an alternate drop)

### **Profiteroles**

Grand marnier custard filled profiteroles with warm chocolate sauce and cream

### **Individual pavlova**

Served with a berry compote folded through fresh Chantilly cream

### **Chocolate and pecan brownie**

Served warm with warm chocolate sauce and French vanilla ice cream

### **Creme brulee**

With berry compote, almond biscotti and Chantilly cream

Entree can be added to your menu - please ask your Event Coordinator for advice



# BUFFET MENU

## **BUFFET MAIN COURSE**

Baked whole reef fish infused with lemongrass and ginger glaze (served by chef)  
Char-grilled grain-fed beef medallions with a roasted garlic and cabernet jus  
Chicken roulade with spinach, macadamia nuts and a mustard cream  
Minted new potatoes  
Fried rice  
Medley of seasonal vegetables  
Antipasto platter with smoked cured meats, marinated vegetables and condiments  
Selection of freshly baked breads

## **SALADS**

Potato salad with crispy bacon and shallots  
Smoked chicken salad with snow peas and wombok  
Peach, feta and wild rocket salad  
Seasonal mixed salad  
Mushroom and asparagus salad with grain mustard vinaigrette

## **DESSERTS**

(please select 2 desserts to be served as an alternate drop)

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We are delighted to have this opportunity to present our formal packages to you. We pride ourselves on our professional coordination and implementation of your function to ensure its complete success. The organisation of your function should run as smoothly as the function itself so we would appreciate your attention to the following terms and conditions.

### **Choosing your menu**

We would be pleased to assist you in the menu choices, and to allow us to give the necessary time and thought to your requirements, we ask you for at least 28 days notice. Prices are subject to variation prior to confirmation of selected menu.

### **Selecting your beverage requirements**

We do not permit alcohol to be served at high school formals. Our formal packages come complete with a non-alcoholic beverage package.

### **Responsible service of alcohol**

Indooroopilly Golf Club practices Responsible Service of Alcohol. The Club is responsible for ensuring that alcohol is served responsibly and a range of non alcoholic beverages are available at all times. Indooroopilly Golf Club ensures safe transport arrangements are in place for all patrons upon departure of a function.

**Liquor cannot be supplied at school formals.**

### **Smoking policies**

- All outdoor areas that serve food & beverage are no smoking areas and smoking is not permitted for any reason.
- There are Designated Outdoor Smoking Areas (DOSAs) allocated for all function rooms, guests will be directed to these areas by staff.
- Smoking is permitted in areas where food & beverage are not served or consumed.
- Food cannot be taken into or consumed in a DOSA.
- Drinks can be consumed in the DOSA.
- No service can be provided for drinks in the DOSA.
- Only clearing of glasses and ash trays is permitted by staff in the DOSA.
- No entertainment is to be provided to patrons in the DOSA.

### **Function rooms booking policy**

The room hire charge is currently \$400.00. However, if you choose from one of our packages and have a minimum of 50 guests the room hire may already be included in the price. Please check with your Event Sales Coordinator if the room hire charge is applicable to your booking.

### **Room hire inclusions**

Table centrepiece (choose from either float bowls with floating candles, tall black wrought iron candelabras with or without ivy wrapped around the iron work with thick white candles or hurricane lanterns with a cathedral candle), round tables seating maximum 10 guests with table service, white linen table cloths and pleated skirting around all feature tables and a selection of linen serviette colours are also available. We provide a dedicated function supervisor along with staff for table service throughout the function.



### **Confirmation of guest numbers**

Your guarantee of the minimum number of guests attending your function must be given to us seven (10) working days before the function takes place. We will invoice you for those confirmed numbers.

### **Deposits and payment of accounts**

A deposit is required for every function. The deposit is a minimum of \$1000.00, which may be increased should any special arrangements be required or the sales co-ordinator deems it appropriate. Please fill out the booking sheet attached to this function package and send it to the address provided, email it to sales@indooroopillygolf.com.au or fax it to 3870 5013. A booking will only be considered as confirmed after receipt of a booking sheet along with payment of a deposit. All payments by cheque must be made out to indooroopilly golf club.

Pre-payment of the catering and beverage expenditure projection or fixed price beverage package is required 7 working days prior to the date of your function and can only be paid by credit card (credit cards incur a processing fee - American Express & Diners Club incur an additional 2.5% and Mastercard and Visa incur an additional 0.75%) cash, cheque or bank cheque.

### **Late licences**

Standard trading ceases at 12 midnight. Functions proceeding past midnight will incur an additional charge of \$250.00 per hour or part thereof. Requests for extended trading must be received at least 14 days prior to the function.

### **Cancellations**

If your function is cancelled, the following conditions apply;

Notice of more than 90 days: 50% deposit will be refunded provided that the room is subsequently re-sold.

Notice of 90 days or less: due to costs incurred by this stage, unfortunately no refund can be made.

### **Insurance**

The club will take all necessary care but cannot accept responsibility for damage or loss of any gifts or other possessions left on the club premises before, during or after functions. Responsibility for arranging any insurance lies with the client if he or she so desires.

### **Security**

Any function the club deems appropriate may be subject to a security fee of \$250.00 which is non-refundable.

### **Damage**

The client will be financially responsible for any damage suffered to club property during the function.

### **Fire safety**

Fire safety laws prohibit the use of heaters, heat producing devices, open flames, lamps, lanterns or pyrotechnics displays inside the building. They are only permitted outside the building under strict professional supervision and also accompanied with permission from the club's insurers.



# BOOKING SHEET

Day and date of the formal \_\_\_\_\_

Coordinator's name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Mobile number \_\_\_\_\_

Work number \_\_\_\_\_

Email address \_\_\_\_\_

Room required

Terrace

Fairways

Signage to read \_\_\_\_\_

Approximate guest numbers \_\_\_\_\_

Package selected \_\_\_\_\_

Arrival time \_\_\_\_\_

Main course time \_\_\_\_\_

Dessert time \_\_\_\_\_

Departure time \_\_\_\_\_

Centrepiece choice

Hurricane lantern

Float bowl

Candelabra

Deposit amount

\$

I authorise IGC to debit my credit card

(Credit card processing fees apply - Mastercard and Visa 0.75% and Diners Club and AMEX 2.5%)

Credit card and expiry date \_\_\_\_\_

Signature \_\_\_\_\_

I agree to the full terms and conditions for formals contained in this package

Signature \_\_\_\_\_

How did you hear about us?

Internet search

Referral

Website

Yellow Pages online

Yellow Pages book

Knew of the Club

A local

Member of the Club

