



INDOOROOPILLY
GOLF CLUB

Indooroopilly golf club offers more than just a tranquil and relaxing setting for your event - we offer the complete package.

LOCATION

Just 10 minutes from the heart of the CBD and 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 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.

The Jacaranda Room is perfect for smaller functions accommodating 60 guests for a sit down dinner and 80 guests for a cocktail function. With its own private terrace overlooking the golf course it is the perfect room to celebrate an intimate evening with family and friends.

The Poinciana Bar, our private members bar, is our jewel in the crown with large glass doors which allow uninterrupted views of the fairways from every angle. The bar spreads over 3 levels and is perfect for a 21st birthday party, anniversary or Christmas party with cocktails and dancing or a sit down dinner. The Poinciana Bar is available each night except Friday night.

GOURMET FOOD

Our mouthwatering 2 & 3 course menus, buffets and canapés 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.

FINE WINE

We pride ourselves on our extensive wine and beverage list. We have competitively priced beverage packages that include beer, wine and softdrink. Depending on your requirements we can arrange for either a 5 hour beverage package or a pre-paid bar tab.

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.



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PACKAGE INCLUSIONS AND PRICES

All our packages include:

5 hours room hire (minimum number of 50 guests)

Your choice of table centrepiece (hurricane lantern, wrought iron candelabra or float bowl)

Microphone and lectern

Experienced function staff including a function supervisor

Dance floor

Round tables seating maximum 10 guests with table service

White linen table cloths and pleated skirting around all feature tables

Linen Serviettes

CELEBRATION COCKTAILS

CELEBRATION COCKTAILS

\$74 including a 5 hour beverage package

\$40 excluding the beverage component

CELEBRATION PACKAGES

2 COURSE

\$92 including a 5 hour beverage package

\$58 excluding the beverage component

3 COURSE

\$108 including a 5 hour beverage package

\$74 excluding the beverage component

BUFFET

\$111 including a 5 hour beverage package

\$77 excluding the beverage component

GOURMET BBQ

GOURMET BBQ

\$87 including a 5 hour beverage package

\$48 excluding the beverage component

HIGH TEA

HIGH TEA

\$27 excluding beverages

ENTERTAINMENT

Mobydisc DJ's

5 hours

\$405.00

6 hours

\$450.00

String Trio

\$POA

String Quartet

\$POA

If you would like a live band or some other form of entertainment please discuss with your Event Coordinator.



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CELEBRATION COCKTAILS

Canapes and noodle boxes are served over a 1 hour period. Please choose 8 canapes from the selection below.

COLD

Smoked chicken, celery and pine nut salad with crispy proscuitto
Potato rosti with rare roast beef, rocket and tomato chilli jam
Smoked salmon roulade with creme fraiche, dill and black fish roe
Confit mushrooms with persian feta on garlic croute
Assorted sushi with wasabi and soy dipping sauce
Sweet corn pancake with red onion jam
Sticky glazed pork with caramelised pineapple and mint

HOT

Petit spinach and feta parcels
Chicken Siu Mai with sweet chilli salsa
Baked mediterranean vegetable tartlet with goats cheese and basil
Smoked trout and baby leek tartlet
Prawn twister with dipping sauce
Salt and pepper squid with sweet and sour dressing
Peking duck spring rolls with hoisin dipping sauce

NOODLE BOXES

(Please choose 3 noodle boxes from the selection below)

Thai green chicken curry with fragrant jasmine rice
Stir fried hokkien noodles (vegetarian or beef)
Tempura whiting and chips with tartare sauce
Moroccan lamb skewers with cous cous and tzatziki
Sweet and sour pork with fried rice
Curried prawns with steamed rice

Freshly brewed Merlo coffee and fine tea served with after dinner mints

COCKTAIL PARTY ADD-ONS

You can choose to complement our delicious canapes and noodle boxes with an antipasto platter

\$8.50 per person

Includes:

Marinated bocconcini wrapped in proscuitto and drizzled with basil pesto
Semi dried tomatoes
Kalamata olives
Lavosh bread and grissini sticks
Selection of dips
Marinated mushrooms



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CELEBRATION PLATED MENU

2 courses - please choose either 2 entrees and 2 mains or 2 mains and 2 desserts.

3 courses - please choose 2 entrees, 2 mains and 2 desserts.

ON ARRIVAL

Chef's selection of canapés served butler style for 30 minutes

Please choose 2 dishes from each course as an alternate drop

Canapes served butler style for 30 minutes

ENTREE

Confit Atlantic salmon nicoisse salad

Slowly cooked Atlantic Salmon served with olives, kipfler potatoes, poached egg and green beans

Black Angus beef salad

Rare Roasted Black Angus Beef served with salad greens and a tomato and beetroot chilli relish

Salt and pepper calamari

Tended pieces of seasoned calamari resting on wombok slaw with scorched peanut nam jim

MAINS

4 pin rack of lamb

Oven Roasted rack of lamb with watercress tabouleh, pistachios, vino cotto and eggplant kasundi

Crispy skinned barramundi fillets

Pan Fried Barramuni Fillets served with roasted vegetables, blistered baby tomatoes and a fresh lime and a saffron beurre blanc

Fillet of beef

Fillet of beef on a roasted garlic mash, fresh asparagus spears, cabernet jus and a caramelised red onion, goats cheese and baby spinach tartlet

Coq au Vin

Chicken Supreme cooked in red wine with thyme, baby onions, bacon and button mushrooms served with olive oil mash and baby carrots

All mains are served with fresh seasonal vegetables



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DESSERT

Baked New York cheesecake

served with berry compote and chantilly cream

Baileys chocolate mousse filled choux pastry

accompanied by white chocolate ganache and chantilly cream

Vanilla bean brulee

with a passionfruit glaze served with pistachio and almond biscotti and cream

Fine Tea Selection and Nespresso coffee machine buffet served with after dinner mints F

Your cake can be served with tea and coffee at no additional charge. Please speak with your Coordinator about your requirements.



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DIETARY REQUIREMENTS

We can cater for any dietary requirement. Below is a selection of entree and main courses for you to choose from for your vegetarian guests. For other dietary requirements please discuss with your wedding coordinator.

ENTRÉE

Please select one entree to be served to your vegetarian guests

Mushroom ravioli

Served with pumpkin sauce, grana padano & basil

Vegetarian strudel

Potato, sundried tomato and feta strudel, served with a dressed rocket salad

Roasted pumpkin soup

Drizzled with sour cream and topped with fresh chives

Vegetarian frittata

Sweet potato, leek & roast pepper frittata with roma tomato and bocconcini salad

Vegetarian spring rolls

On shredded wombok and bean sprouts with hoisin sauce

MAIN COURSES

Please select one main course to be served to your vegetarian guests

Roast vegetable stack

Served on a potato rosti served with roma tomato, asparagus and napoli sauce

Vegetable lattice pastry

Accompanied by brie cheese, seasonal vegetables and pesto cream sauce

Creamy spinach and feta filo pastry

Served with a sweet potato galette & pesto oil

Pumpkin and spinach filo

Served with creamed potatoes and napoli sauce

Please advise of your dietary requirements at least 10 days prior to your function.



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CELEBRATION BUFFET

ON ARRIVAL

Chef's selection of canapés served butler style for 30 minutes

BUFFET MAINS

Barramundi fillets with caper, macadamia and dill crust

Chicken breast served with wild mushroom and cream sauce

Roast beef sirloin with a pesto crust and cabernet jus

Chat potatoes with garlic and chives

Jasmine rice

Antipasto platter

Steamed seasonal vegetables

SALADS

Penne pasta with pan fried chorizo, sun dried tomatoes, basil and feta

Grilled chicken Caesar salad with prosciutto, shaved parmesan and baby cos

Char grilled Mediterranean vegetable cous cous

Mixed Leaf, Baby spinach with roasted pumpkin, fire roasted capsicum and fresh herbs

Cocktail chat potatoes, candied bacon and bean shoots tossed in a rosemary aioli

DESSERT

(please note - choose 2 desserts to be served as an alternate drop)

Baked New York cheesecake

served with berry compote and chantilly cream

Baileys chocolate mousse filled choux pastry

accompanied by white chocolate ganache and chantilly cream

Vanilla bean brulee

with a passionfruit glaze served with pistachio and almond biscotti and cream

Fine Tea Selection and Nespresso coffee machine buffet served with after dinner mints



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GOURMET BBQ

MAIN DISHES

220 gram scotch fillet steak
Beef and herb sausages
Honey and soy chicken drumettes

SALADS

Please choose three (3) salads from the selection below.
Pumpkin, chickpea and chorizo salad with sesame
Indian style potato salad
Mixed leaf salad with semi dried tomatoes and red wine vinaigrette
Chicken and seeded mustard pasta salad
Caesar salad with crispy bacon and croutons
Traditional BBQ coleslaw

ACCOMPANIMENTS

Grilled onions
Seasoned wedges with sour cream and sweet chilli
Condiments
Baked bread basket

DESSERT

Cheese platters
Other desserts can be added - just ask your event coordinator

Freshly brewed Merlo coffee and a selection of fine teas served with after dinner mints.

CHILDRENS MEALS

Chicken schnitzel and chips, ice cream with chocolate topping and a drink \$20.00 per child



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HIGH TEA (MORNING OR AFTERNOON TEA)

Our High Tea menu can be used for morning and afternoon tea. Towers of delicious savoury and sweet treats served with a selection of fine teas and freshly brewed espresso coffee. The perfect menu for a baby shower, christening, memorial, brunch or birthday celebration.

Towers of

Petit scones with jam and cream

Assorted sweet mini muffins

Petit baked lemon tarts

Finger sandwiches

Smoked salmon, cream cheese and chives

Smoked chicken, caramelised onion and brie

Roast beef, tomato chilli jam and swiss cheese

Savoury gourmet treats

Petit gourmet quiche

Bruschetta with basil and tomato

Assorted savoury mini muffins

A pot of tea or freshly brewed coffee for each guest.



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BEVERAGE PACKAGES

The following beverage packages can be added to any of our menus and are for a five (5) hour duration.

STANDARD BEVERAGE PACKAGE

\$34 per person

285ml heavy and light beer on tap (VB, Cascade Premium Light and Carlton Midstrength)

Soft drinks & orange juice

Rothbury Estate Semillon Sauvignon Blanc

Rothbury Estate Shiraz Cabernet

Rothbury Estate Cuvee Sparkling wine

PREMIUM BEVERAGE PACKAGE

\$42 per person

285ml heavy and light beer on tap (VB, Cascade Premium Light and Carlton Midstrength)

Soft drinks & orange juice, non-alcoholic fruit punch

Rosemount Estate Sauvignon Blanc

Rosemount Estate Cabernet Sauvignon

Fleur De Lys NV Pinot Noir Chardonnay

SPIRITS AND PORT

\$22 per person

Rum, bourbon, vodka, scotch and gin with the mixer of your choice

NON ALCOHOLIC PACKAGE

\$20 per person

Non-alcoholic fruit punch

Orange juice

Soft drinks

Shorter package durations and bar tabs are available - ask your Event Sales Coordinator for advice and prices.

Vintages and prices subject to change without notice

Indooroopilly Golf Club Event Coordinators
Meiers Road, Indooroopilly PO Box 188, Indooroopilly, 4068
www.indooroopillygolf.com.au sales@indooroopillygolf.com.au

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BEVERAGES

A bar tab is another option for providing your guests with alcoholic (and non-alcoholic) beverages throughout your function. Please advise your Event Sales Coordinator of your choices and the limit on the bar tab. Our function staff will liaise with you throughout the night to provide updates on the bar tab.

SPARKLING WINES

NV	Seppelt Fleur Pinot Noir Chardonnay (VIC)	\$34.00
2005	Salinger Vintage (VIC)	\$55.00
NV	Pommery Brut Royale (FRA)	\$140.00
NV	Moet & Chandon (FRA)	\$180.00

WHITE WINES

2007	Robert Channon Verdelho (QLD)	\$44.00
2008	Devil's Lair 5th Leg Blended White (WA)	\$40.00
2008	Shaw & Smith Sauvignon Blanc (SA)	\$47.00
2008	Wynns Coonawarra Riesling (SA)	\$40.00
2008	Rosemount Show Reserve Chardonnay (SA)	\$39.00
2008	Rosemount Estate Sauvignon Blanc (SA)	\$38.00
2008	Matua Valley Sauvignon Blanc (NZ)	\$40.00

RED WINES

2007	Devil's Lair 5th Leg Red Blend (WA)	\$40.00
2007	T'Gallant Juliet Pinot Noir (VIC)	\$40.00
2007	Wynn's Coonawarra Shiraz (SA)	\$40.00
2007	Ingoldby Shiraz (SA)	\$40.00
2006	Rosemount Estate Cabernet Sauvignon (NSW)	\$38.00
	Edwards Cabernet Sauvignon (WA)	\$48.00
	Penfolds Bin 407 Cabernet Sauvignon (SA)	\$65.00

HOUSE WINES

	Rothbury Estate Sparkling Cuvee (NSW)	\$25.00
	Rothbury Estate Semillon Sauvignon Blanc (NSW)	\$25.00
	Rothbury Estate Shiraz Cabernet (NSW)	\$25.00

Vintages and prices subject to change without notice



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BEVERAGES

DRAUGHT BEERS

VB and Carlton Midstrength

285ml

\$3.50

425ml

\$5.00

Cascade Premium Light

285ml

\$3.00

425ml

\$4.00

SOFT DRINKS

285ml

\$3.00

425ml

\$4.00

BOTTLED BEERS

Crown Lager

\$6.50

Cascade Premium

\$6.50

Cascade Premium Light

\$5.50

Guinness

\$7.50

Stella Artois

\$7.50

Heineken

\$7.50

Corona

\$7.50

Pure Blonde

\$6.00

BASIC SPIRITS (served with the mixer of your choice)

Rum, Bourbon, Vodka, Scotch, Gin

Full nip

\$6.00

Half nip

\$4.50



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TERMS AND CONDITIONS

We are delighted to have this opportunity to present our function 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

A wide range of products on our wine list are readily available and carry our recommendation. Should you desire an alternate selection, your function co-ordinator would be happy to discuss this with you. At least 14 days notice is required of your selection. Prices charged will be those current at the time of the function. Vintages may also change and will be those current at the time of the function.

Responsible service of alcohol

Indooroopilly Golf Club practices Responsible Service of Alcohol. The Club is responsible to ensure 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 to:

- Minors
- Unduly intoxicated persons
- Disorderly patrons

Smoking policies

- All outdoor areas that serve food & beverage are no smoking areas and smoking is not permitted for any reason.
- The golf course is also a licensed area and only holes 3, 5, 7 & 9 on each nine are permitted for smoking.
- 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.



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Function rooms booking policy

The room hire charge is currently \$500.00. 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 (7) 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 account 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 payment 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. No extensions are available.

Cancellations

If your function is cancelled, the following conditions apply;

Notice of more than 30 days: 50% deposit will be refunded provided that the room is subsequently re-sold.

Notice of 30 days or less: due to costs incurred by this stage, unfortunately no refund can be made.



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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 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.



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Name (company or organiser):

Street address:

Postal address:

Contact person (name):

Phone:

Email address:

Contact person on the day (name):

Date of event:

Approximate numbers:

Room(s) required:

Terrace Room

Fairways Room

Jacaranda Room

Poinciana Bar

Signage to read:

Catering selection (please circle):

Celebration Cocktails

Celebration plated

Celebration Buffet

Celebration BBQ

High Tea

(Please advise of any dietary requirements)

Function timings:

Arrival of organisers -

Arrival of guests -

Entree -

Mains -

Dessert -

Cutting of the cake -

Tea and coffee service -

Departure -

I have read and agree to the terms and conditions

Signature: _____

Please debit my credit card (credit card processing fees - 0.75% Mastercard and Visa 2.5% AMEX and Diners)

Credit card number:

Expiry date:

Signature: _____