

2012 Function Packages



INDOOROPILLY
GOLF CLUB

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Event Sales Team:

P: 3721 2121

F: 3870 5013

E: sales@igcgolf.com.au

W: www.indooroopillygolf.com.au



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 with uninterrupted views to the landscaped gardens and fairways. With the split-level 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 with 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.





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 Servittes

CELEBRATION COCKTAILS

\$88 including a 5 hour beverage package

\$50 excluding the beverage component

CELEBRATION PACKAGES

2 COURSE

\$106 including a 5 hour beverage package

\$68 excluding the beverage component

3 COURSE

\$122 including a 5 hour beverage package

\$84 excluding the beverage component

BUFFET

\$125 including a 5 hour beverage package

\$87 excluding the beverage component

GOURMET BBQ

\$96 including a 5 hour beverage package

\$58 excluding the beverage component

HIGH TEA

\$35 excluding beverages

ENTERTAINMENT

Mobydisc DJ's

5 hours

\$600.00

6 hours

\$POA

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.





CELEBRATION COCKTAILS

COLD

Smoked chicken, celery and pine nut salad with crispy prosciutto
Smoked salmon roulade with creme fraiche, dill and black fish roe
Assorted sushi with wasabi and soy dipping sauce
Sweet corn pancake with red onion jam

HOT

Petit spinach and feta parcels
Chicken Siu Mai with sweet chilli salsa
Prawn twister with dipping sauce
Salt and pepper squid with sweet and sour dressing
Vegetarian spring rolls

NOODLE BOXES

Thai green chicken curry with fragrant jasmine rice
Stir fried hokkien noodles (vegetarian or beef)
Tempura whiting and chips with tartare sauce

Nespresso Coffee Machines 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 prosciutto and drizzled with basil pesto
Semi dried tomatoes
Kalamata olives
Lavosh bread and grissini sticks
Selection of dips
Marinated mushrooms

For any dietary requirements, talk with your event coordinator and we will endeavour to find a suitable option for you.

Please use above Menu as a guide only, menus subject to change





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

Creamy potato and Spinach soup

topped with crispy chorizo sausage

Caramelised onion with garlic gnocchi

served with shaved grana padano and gorgonzola cream sauce

Twice baked spinach and ricotta souffle

accompanied by fresh tomato relish

Pan Seared Scallops

with pancetta crisps, sweet corn puree, brown butter, truffle emulsion and micro herbs

MAINS

Fillet of beef

on a potato and leek galette with horseradish cream and red wine jus

Pistachio Crusted Lamb Rack

served with lyonnaise potato, baby root vegetable and a grain mustard sauce

Quarter Roast Chicken

on top of a creamy polenta and wild mushroom sauce

Grilled Atlantic Salmon

served with a fresh herb and cucumber salsa, soba noodles and almonds





CELEBRATION PLATED MENU - CONTINUED

DESSERT

Cherry coconut cake

with morello cherry syrup and shaved coconut

New York baked cheesecake

served with berry coulis and fresh cream

Chocolate truffle mudcake

accompanied by warm chocolate sauce and vanilla bean ice cream

Vanilla bean brulee

with almond and pistachio biscotti, cream and fresh strawberries

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

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

For any dietary requirements, talk with your Event Coordinator and we will endeavour to find a suitable option for you.

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CELEBRATION BUFFET

ON ARRIVAL

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

BUFFET MAINS

Barramundi with a thai macadamia crust and bush lime aioli
Garlic and rosemary marinated lamb cutlets with a peppercorn reduction
Double smoked ham on the bone with orange marmalade (carved)
Tarragon and garlic marinated chicken breast with lemon buerre noisette

Italian style mezze plated with charred vegetables, marinated olives, charcuterie of cured meats, with italian sausage, salami and sourdough bread.

SALADS

Wild rocket, blistered cherry tomato salad, with shaved parmesan, red onion and cherry balsamic vinaigrette
Tuscan bread salad with charred mediterranean vegetables, basil and extra virgin olive oil

DESSERT

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

Cherry coconut cake

with morello cherry syrup and shaved coconut

Baked New York cheesecake

served with berry coulis and fresh cream

Chocolate truffle mudcake

accompanied by warm chocolate sauce and vanilla bean ice cream

Vanilla bean brulee

with almond and pistachio biscotti, cream and fresh strawberries

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

Please use above Menu as a guide only, menus subject to change





GOURMET BBQ

MAIN DISHES

220 gram scotch fillet steak
Beef and herb sausages
Salt and Pepper Squid

SALADS

Chef's selection of three (3) salads

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

Nespresso coffee machines 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 \$25.00 per child

Please use above Menu as a guide only, menus subject to change



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HIGH TEA (MORNING OR AFTERNOON TEA)

Our High Tea menu can be used for morning and afternoon teas. 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.

Please use above Menu as a guide only, menus subject to change



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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. Beverage Package Prices cannot be listed online due to liquor licensing laws, please contact us on 3721 2121 or at sales@igcgolf.com.au for pricing enquires.

STANDARD BEVERAGE PACKAGE

285ml heavy and light beer on tap (Pure Blonde, 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

285ml heavy and light beer on tap (Pure blonde, Cascade Premium Light, Carlsberg and Carlton Midstrength)
Soft drinks & orange juice, non-alcoholic fruit punch
Devil's Lair 5th Leg Blended White (WA)
Devil's Lair 5th Leg Red Blend (WA)
Fleur De Lys NV Pinot Noir Chardonnay

DELUXE BEVERAGE PACKAGE

285ml heavy and light beer on tap (Pure blonde, Cascade Premium Light, Carlsberg and Carlton Midstrength)
355ml Bottles of Corona
330ml Bottles of Asahi
Soft drinks & orange juice, non-alcoholic fruit punch
2009 Shaw and Smith Sauvignon Blanc
2008 Wynn's Coonawarra Cabernet Shiraz Merlot
2005 Seppelt Salinger
Galway Pipe Port by the glass

SPIRITS AND PORT

Rum, bourbon, vodka, scotch and gin with the mixer of your choice
Personal beverage packages can be tailored to suit clients requirements and budget

NON ALCOHOLIC PACKAGE

Non-alcoholic fruit punch
Orange juice
Soft drinks

Vintages and prices subject to change without notice



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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 limit on the bar tab. Our function staff will liaise with you throughout the night to provide updates on the bar tab.

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SPARKLING WINES

Fleur Pinot Noir Chardonnay (VIC)
Seppelt Salinger (VIC)
Kreglinger Vinatge Brut (TAS)
Moet & Chandon (FRA)

WHITE WINES

Robert Channon Verdelho (QLD)
Rabbit Ranch Pinot Gris (NZ)
Shaw & Smith Sauvignon Blanc (SA)
Leo Buring Eden Valley Riesling (SA)
Yering Station Chardonnay (VIC)
Devil's Lair 5th Leg Blended White (WA)
Matua Valley Sauvignon Blanc (NZ)

RED WINES

Wynns Coonawarra Estate Cabernet Shiraz Merlot (SA)
Catalina Sounds Pinot Noir (SA)
Wynn's Coonawarra Shiraz (SA)
Penfolds BIN 128 Shiraz 128 (SA)
Devil's Lair 5th Leg Red Blend (WA)
Edwards Cabernet Sauvignon (WA)
Wolf Blass Grey Label Cabernet Sauvignon (SA)

HOUSE WINES

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

Vintages and prices subject to change without notice



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BEVERAGES

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DRAUGHT BEERS

Pure Blonde
285ml

Carlton Midstrength
285ml

Cascade Premium Light
285ml

SOFT DRINKS

285ml

BOTTLED BEERS

Peroni Leggera
Crown Lager
Cascade Premium
Peroni
Heineken
Corona
Asahi

BASIC SPIRITS (served with the mixer of your choice)

Rum, Bourbon, Vodka, Scotch, Gin





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 reserves the right to evict disorderly patrons from the venue.

Liquor cannot be supplied to:

Minors
Unduly intoxicated persons
Disorderly patrons

Smoking policies

- All outdoor areas that serve food and 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 and 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 \$600.00. 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 one of our three centrepieces), round tables seating maximum 10 guests with table service, white linen table cloths and pleated skirting around all feature tables and linen serviettes 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 \$1,000.00, 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@igcgolf.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.

If cancellation is made within 7 days of date of event, full catering and beverage costs will be charged.





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 non-refundable security fee.

Damage

The client will be financially responsible for any damage 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.





Function Booking Sheet

2012

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: _____

Please tick if you would like to receive information about any current specials & offers

