



2012 Seminar Package



INDOORROOPILLY
GOLF CLUB

Indooroopilly Golf Club
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INDOOROOPILLY GOLF CLUB

Set amongst 36 championship holes, Indooroopilly Golf Club (IGC) is the ideal venue for your next seminar, meeting, conference or corporate breakfast. IGC is easily accessible and just 7 kilometres or 10 minutes from the CBD. IGC has a range of seminar rooms which will suit any group large or small, with access from every room to private terraces overlooking the fairways and greens. Competitively priced conference and seminar packages which cater for all tastes and experienced event coordinators and function staff will ensure your seminar is a complete success.

PACKAGE INCLUSIONS

* Projection Screen	* Lectern and Cordless Microphone
* Plasma TV (Jacaranda & Wattle Only)	* Conference Pads & Pens
* Whiteboard and Markers	* Iced Water & Mints
* Flipchart Stand and Paper	* Wi Fi

AV EQUIPMENT HIRE

* Data Projector	\$280.00	* Lapel Microphone	\$100.00
* Laptop	\$250.00	* Remote Clicker	\$20.00
* Electronic Whiteboard	\$200.00	* Additional Flipchart	\$20.00
		* Additional Whiteboard	\$20.00

ROOM HIRE

Each seminar room overlooks the greens and fairways of our championship golf course. Couple that with full length windows for maximum natural lighting and your delegates will enjoy a relaxed and welcoming atmosphere.



The Fairways Room

Theatre Style: 90 pax
Classroom Style: 60 pax
U Shaped: 30 pax
Workshop/Cabaret: 80 pax
Price: \$600 per day



The Terrace Room

Theatre Style: 180 pax
Classroom Style: 100 pax
U Shaped: 40 pax
Workshop/Cabaret: 100 pax
Price: \$600 per day



The Wattle Room

Theatre Style: 20 pax
Boardroom: 14 pax
Price: \$300 per day



The Jacaranda Room

Theatre Style: 50 pax
Classroom Style: 30 pax
U Shaped: 24 pax
Workshop/Cabaret: 40 pax
Price: \$450 per day

*Larger room available on request.
Please ask your event coordinator.*

CATERING SELECTIONS - PACKAGES

SERIOUS SANDWICHES \$55.00 PER PERSON

Continuous tea, hot chocolate and Nespresso coffee machines

Bowls of fresh whole fruit on arrival

Morning tea -

- Freshly baked scones with fresh cream & preserves served with a fruit plate

Lunch - make your own sandwich stations

A selection of focacia, panini, baguettes and fresh sliced breads

Moroccan sliced chicken breast

Hungarian salami

Roast beef

Leg ham from the bone

Smoked salmon

Marinated vegetables with feta cheese

Slices of tasty cheese

Rocket, mesclun and baby spinach

Tomato relish, seeded mustard, mustard pickles, chive aioli and basil pesto

Afternoon tea -

- Assorted Slices served with a fruit plate

HEALTHY LIFESTYLE CHOICE \$65.00 PER PERSON

Continuous tea, hot chocolate and Nespresso coffee machines

Bowls of fresh whole fruit on arrival

Morning tea - Your choice of one (1) of the following:

- Bran & fruit muffins
 - Pumpkin seed & oat shortbread
- served with a fruit plate

Lunch - Buffet Style

Select two (2) of the following:

- Beef medallions served with a button mushroom sauce and green beans
- Grilled fish served with steamed chat potatoes
- Tomato salsa meatballs served with steamed rice and napoli sauce
- Vegetarian stir fried hokkien noodles

Served with:

Fresh seasonal salads (2)

Basket of crusty breads & bread rolls

Fresh strawberries with mint

Afternoon tea - Choice of one (1) of the following:

- Ginger bread with organic jam
 - Sesame & muesli slice
- served with a fruit plate

CATERING SELECTIONS - PACKAGES

WORKING BUFFET \$65.00 PER PERSON

Continuous tea, hot chocolate and Nespresso coffee machines

Bowls of fresh whole fruit on arrival

Morning tea - Choice of one (1) of the following:

- Freshly baked scones with fresh cream and preserves
 - Muffins
 - Cashew & muscatel scones
- served with a fruit plate

Lunch - Buffet Style

Select two (2) of the following:

- *Beer battered flathead filets, seasoned wedges, lemon and tartare*
- *Spinach & Ricotta cannelloni with bechamel sauce*
- *Beef or Vegetarian lasagne*
- *Flamegrilled meatballs with napolli sauce and penne pasta*
- *Beef or Vegetarian stir fried hokkien noodles*

Served with:

Fresh seasonal salads (2)

Basket of crusty breads and bread rolls

Afternoon tea - Choice of (1) of the following:

- Assorted Slices
 - Cheese Platter
 - Double chocolate nut cookies
- served with a fruit plate

PERFORM AT YOUR PEAK \$75.00 PER PERSON

Continuous tea, hot chocolate and Nespresso coffee machines

Bowls of fresh whole fruit on arrival

Selection of soft drinks and orange juice served continuously

Morning tea - Choice of one (1) of the following:

- Freshly baked scones with fresh cream and preserves
 - Cashew & muscatel scones
 - Muffins
 - Lemon, marzipan & almond cake
- served with a fruit plate

Lunch -

Poinciana Bar Lunch Menu.

Each guest will be asked to choose from the menu and a pre-order will be taken at morning tea.

Your coordinator will provide you with a menu.

Orange juice, water and soft drinks will be available.

Afternoon tea -

your choice of one (1) of the following:

- Cheese Platter
 - Assorted Slices
 - Double chocolate nut cookies
 - Pumpkin seed & oat shortbread
- served with a fruit plate

Please note: If numbers are above 20 the lunch menu will change to a gourmet buffet.

CATERING SELECTIONS - OTHER

BREAKFAST

BIG BREAKFAST

\$29.50 PER PERSON - MINIMUM 20 PEOPLE

Scrambled eggs, sizzling bacon, chipolata sausages and hash browns served with grilled roma tomatoes, baked beans, toast, platters of fresh fruit and danish pastry platters. Fine tea selection, Nespresso coffee machines and chilled orange juice.

CONTINENTAL

\$17.50 PER PERSON

Assortment of fresh croissants and pastries served with a variety of preserves and fresh fruit. Fine tea, Nespresso coffee machines and chilled orange juice.

MORNING TEA/AFTERNOON TEA

\$10.00 PER PERSON

Continuous Fine tea selection, hot chocolate & Nespresso Coffee Machines with homestyle freshly baked biscuits.

\$14.00 PER PERSON

Fine tea Selection, hot chocolate & Nespresso Coffee Machines with your choice of the following:

- Freshly baked scones with fresh cream and preserves
- Muffins
- Bran & fruit muffins
- Pumpkin seed & oat shortbread
- Ginger bread with organic jam
- Sesame & muesli slice
- Cashew & muscatel scones
- Assorted slices
- Double chocolate nut cookies
- Lemon, marzipan & almond cake
- Chefs Selection of cheeses

All served with a fruit plate

LUNCH

SERIOUS SANDWICHES LUNCH

\$27.50 per person

Make your own sandwich stations

A selection of focaccia, panini, baguettes and fresh sliced breads

Moroccan sliced chicken breast

Hungarian salami

Roast beef

Leg ham from the bone

Smoked salmon

Marinated vegetables with feta cheese

Slices of tasty cheese

Rocket, mesclun and baby spinach

Tomato relish, seeded mustard, mustard pickles, chive aioli and basil pesto

HEALTHY LIFESTYLE LUNCH

\$37.50 per person

Lunch - Buffet Style

Select two (2) of the following:

- Beef medallions served with a button mushroom sauce and green beans
- Grilled fish served with steamed chat potatoes
- Tomato salsa meatballs served with steamed rice and a napoli sauce
- Vegetarian stir fried hokkien noodles

Served with:

Fresh seasonal salads (2)

Basket of crusty breads & bread rolls

Fresh strawberries with mint

WORKING BUFFET LUNCH

\$37.50 per person

Lunch - Buffet Style

Select two (2) of the following:

- *Beer battered flathead fillets, seasoned wedges, lemon and tartare*
- *Beef lasagne or Vegetarian lasagne*
- *Flamegrilled meatballs with a napoli sauce and penne pasta*
- Beef or Vegetarian stir fried hokkien noodles

Served with:

Fresh seasonal salads (2)

Basket of crusty breads and bread rolls



TEAM BUILDING ACTIVITIES

AFTER 5

Why not unwind and network with your team over a ice cold beverage at the end of your seminar. Ask our Sales Coordinators for more information on after work drinks & canapes.

ROUNDS OF GOLF

The perfect before or after meeting activity. Reward your staff with 9 or 18 holes of golf.
Price on enquiry.

PUTTING COMPETITION

Great for a quick activity to break up the day and give your guests a chance to stretch their legs and refocus. Maximum number of 36 players. Competition runs for 1 hour. \$150.00

DRIVING RANGE

Practice your swing at our redesigned driving range.
Option 1 - The Ice Breaker. Purchase Buckets of Balls \$6.00 (36 balls)
Option 2 - The Clinic. \$150.00 per hour including Professional Coach (Maximum 10 people per coach)

EQUIPMENT HIRE

Golf Carts \$ 38.00 per cart
Golf Club Hire \$30.00 per set

ON COURSE DRESS CODE

Neat attire, collared shirt, tailored pants / shorts,
sports socks, no torn or distressed clothing, T shirts, tracksuits, board shorts or football shorts.



CATERING SELECTIONS - OTHER

AFTER 5

HALF HOUR

Half hour of chef's selection Canapes \$12.00 per person

Half hour drink package \$10.00 per person

ONE HOUR

One hour of chef's selection canapes with cheese & antipasto platter \$16.00 per person

One hour drinks package \$15.00 per person

ONE & A HALF HOURS

One hour & 30 minutes of chef's selection Canapes with cheese & Antipasto platters \$21.00 per person

ONE hour & 30 minutes drinks package \$20.00 per person

DRINKS PACKAGE INCLUDES THE FOLLOWING BEVERAGES:

Rothbury Estate Sparkling Cuvee

Rothbury Estate Semillon Sauvignon Blanc

Rothbury Estate Shiraz Cabernet

Tap beers

Pure blonde

Carlton midstrength

Cascade premium light

Soft drinks

One of the above beverage packages can be selected or alternatively drinks can be on consumption.

Please advise your sales coordinator of your preferred option.

If drinks on consumption is selected please choose beverages to be served from the wine list on the following page.



BEVERAGE PRICES

SPARKLING WINES

Fleur Pinot Noir Chardonnay (VIC)	\$34.00
Wolf Blass Yellow Label Pinot Noir Chardonnay (SA)	\$40.00
Seppelt Salinger (VIC)	\$55.00
Kreglinger Vinatge Brut (TAS)	\$65.00
Moet & Chandon (FRA)	\$120.00

WHITE WINES

Leo Buring Eden Valley Riesling (SA)	\$37.00
Wolf Blass Yellow Label Chardonnay (SA)	\$40.00
Wolf Blass Yellow Label Sauvignon Blanc (SA)	\$40.00
Matua Valley Sauvignon Blanc (NZ)	\$40.00
Yering Station Chardonnay (VIC)	\$42.00
Robert Channon Verdelho (QLD)	\$44.00
Rabbit Ranch Pinot Gris (NZ)	\$45.00
Shaw & Smith Sauvignon Blanc (SA)	\$48.00

RED WINES

Wolf Blass Yellow Label Cabernet Sauvignon (SA)	\$40.00
Wolf Blass Yellow Label Shiraz (SA)	\$40.00
Wynns Coonawarra Shiraz (SA)	\$42.00
Wynns Coonawarra Estate Cabernet Shiraz Merlot (SA)	\$44.00
Catalina Sounds Pinot Noir (NZ)	\$44.00
Edwards Cabernet Sauvignon (WA)	\$48.00
Penfolds BIN 128 Shiraz (SA)	\$60.00
Wolf Blass Grey Label Cabernet Sauvignon (SA)	\$62.00

HOUSE WINES

Rothbury Estate Sparkling Cuvee (NSW)	\$28.00
Rothbury Estate Semillon Sauvignon Blanc (NSW)	\$28.00
Rothbury Estate Shiraz Cabernet (NSW)	\$28.00

BEVERAGE PRICES (CONT.)

DRAUGHT BEERS

Pure Blonde	
285ml	\$4.00
Carlton Midstrength	
285ml	\$3.70
Cascade Premium Light	
285ml	\$3.20

BOTTLED BEERS

Peroni Leggera	\$7.50
Crown Lager	\$8.00
Cascade Premium	\$8.00
Peroni	\$8.00
Heineken	\$8.00
Corona	\$8.00
Asahi	\$8.00

SOFT DRINKS

285ML	\$3.10
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BASIC SPIRITS

(served with the mixer of your choice)

Rum, Bourbon, Vodka, Scotch, Gin	
Full nip	\$6.20
Half nip	\$4.70

TERMS AND CONDITIONS

Deposits:

Only when the deposit is paid will the booking be considered confirmed.

Cancellation policy:

If your Seminar is cancelled 31 days prior 50% of the deposit shall be refunded upon successful re-sale of the date.

If your Seminar is cancelled within 30 days there will be no refund.

If your Seminar is cancelled less than 7 days before event full catering and room hire costs will be charged.

Postponement policy:

If your Seminar is postponed 31 days prior the deposit shall be transferred to the new date.

If your Seminar is postponed within 30 days the deposit shall not be transferred or refunded.

Postponement within 7 days of event will be viewed as a cancellation and full catering and room hire costs will be charged.

Account:

7 day account on completion of seminar.

Room usage:

We reserve the right to change room allocation if your numbers fall below those when the initial booking was made.

Confirmation of numbers:

Must take place three (3) working days prior to your seminar.

Signage:

No signage/paper is to be hung without express permission of IGC.

Loss or damage:

The client will be responsible for any loss or damage to property, premises and equipment.

Evening Seminars:

A minimum spend of \$2000.00 is required on evening seminars.

2012 BOOKING SHEET

A TENTATIVE BOOKING WILL BE HELD FOR A MAXIMUM PERIOD OF 7 DAYS. TO CONFIRM YOUR BOOKING PLEASE RETURN THIS BOOKING SHEET ALONG WITH THE DEPOSIT AMOUNT (THE DEPOSIT IS THE FULL ROOM HIRE RATE).

Company name:

Contact person (name):

Company street address:

Company postal address:

Phone:

Email address:

Date of event:

Approximate numbers:

Room(s) required: Terrace Fairways Indooroopilly Jacaranda Wattle Bougainvillea

Signage to read:

Catering selection (please circle): Serious Sandwiches Healthy Lifestyle Choice

Working buffet Perform at your peak

Other (please specify)

After 5 selection (please circle if required): HALF HOUR - Canapes/drinks ONE HOUR - Canapes/drinks

ONE HOUR & 30 MINS - Canapes/drinks

(Please advise of any dietary requirements 3 working days prior to your event)

Seminar timings:

Arrival of organisers -

Arrival of guests -

Morning tea -

Lunch -

Afternoon tea -

Departure -

Audiovisual and equipment requirements: Whiteboard Flipchart Sound Data projector Lapel microphone

Remote Clicker Electronic whiteboard Screen Laptop Own data projector

Room setup requirements: Theatre style U-shaped Boardroom Classroom Workshop/Cabaret Other

I have read and agree to the terms and conditions

Signed: _____

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

Credit Card Type: VISA MASTERCARD AMEX Diners

Credit card number: _____

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