

Imagine...

a venue where nothing is more important than

... You



INDOOROOPILLY
GOLF CLUB



Wedding Packages

Introduction

Thank you for considering the Indooroopilly Golf Club to host one of the most important days of your life – your wedding day.

Indooroopilly Golf Club has a proud tradition of hosting the best weddings in Brisbane with thousands of couples realising their wedding day dreams in an elegant and prestigious setting. Our club house and surrounds are perfect for a ceremony on the sprawling lawns, photographs on the fairways and dinner and dancing in one of our elegantly appointed reception rooms.

Our dedicated wedding coordinators will help you to achieve the day of your dreams. Everything from reception room decisions, menu selections, beverage choices, decorations, flower arrangements and entertainment will be explored to ensure that what you imagined for your special day is delivered to perfection. You'll be free to mingle with guests and enjoy the evening safe in the knowledge that all the finer details have been well taken care of.

When your special day arrives you can take advantage of sections of the course for your photographs and later, a private room for you to refresh and spend a few quiet moments with your bridal party. Have a celebratory champagne while we serve delicious canapés and drinks to your guests on their own private terrace before you make your entrance as husband and wife.

The fabulous food continues into the evening with a choice of plated, buffet or cocktail party options and our delicious selection of desserts will cap off a perfect evening of fine food. We also have an extensive wine list for you to choose from which will compliment your food choices superbly.

But the night isn't over yet. Our DJ will entertain you and your guests throughout the evening. From your grand entrance as husband and wife to the final dance of the night we'll work closely with you to ensure the music choices complement the evening perfectly. We can also organise your wedding night at a major city hotel and limousine transfers for the perfect end to the perfect day.

We're looking forward to assisting you to make one of the most important days of your life a reality.





THE FAIRWAYS ROOM

Enter via our magnificent staircase to this split level room which boasts magnificent views of the lush green surroundings through floor to ceiling windows. You're guests will enjoy pre-dinner drinks on their private terrace then make their way in to the reception room for you to make your grand entrance. The room has a capacity of 110 guests for a 3 course or buffet menu or 200 for a cocktail party.



THE TERRACE ROOM

Views of the city lights from the private terrace of the Terrace Room makes for a romantic backdrop for you and your husband to enjoy your first evening as newlyweds. The room has a capacity of 130 guests for a 3 course or buffet menu but can extend in to the Indooroopilly Room and accommodate 200 guests for a 3 course or buffet menu. The room can accommodate up to 160 guests cocktail style.

THE JACARANDA ROOM

The perfect room for an intimate wedding reception for up to 40 guests or a cocktail function for 70 guests. The Jacaranda Room has fantastic views of the golf course from full length windows and access to your own private terrace.



ALL WEDDING PACKAGES INCLUDE:

- Pre-dinner canapés on arrival
- Drinks package
- Room hire from 5pm for ceremonies not held onsite and 3pm for ceremonies held onsite (for minimum number of guests—see terms and conditions)
- Chair covers with your choice of coloured sash (black, white, silver, gold)
- Your choice of table centerpiece
- Fully decorated bridal table with skirting
- Coloured napery of your choice
- Skirted gift and cake table
- Dance floor
- Private room for the bridal party to enjoy their pre-dinner drinks and canapés
- Lectern and microphone
- Complimentary use of golf carts for on course photographs
- Ample car parking
- Experienced wedding coordinator



Our beautiful garden setting is the perfect place to say “I do” and celebrate your nuptials with family and friends. Included in the cost of the ceremony onsite is the red carpet, 40 chairs (20 covered and 20 uncovered), sun shades, PA system if required and a registration table. The site is green and lush and the perfect place for family photos. A wet weather option is also available.

CEREMONY TIMES:

September, October, November, December, January, February, March, April
3.00pm and 4.30pm

May, June, July, August
2.30pm and 3.30pm

Please confirm your ceremony time when making your booking.

CEREMONY: \$440.00



ULTIMATE INDULGENCE PACKAGE

Chef's choice of canapés served on arrival
 Your choice of either a gourmet seafood buffet or 3 course menu served alternately
 A floral arrangement for each guest table including the bridal table
 A bottle of Moët et Chandon for the bridal table
 Complimentary Romance and Seduction package at the Stamford Hotel including breakfast
 Luxury car transfer to the hotel
 A disc jockey for the evening or a string quartet for pre-dinner drinks
 Minimum number 70 guests
 All other inclusions listed on page 3

3 course plated

\$176 including a 6 hour premium beverage package with basic spirits and port
 \$118 excluding 6 hour premium beverage package

Buffet

\$181 including a 6 hour premium beverage package with basic spirits and port
 \$123 excluding 6 hour premium beverage package

INDOOROOPILLY INDULGENCE PACKAGE

Chef's choice of canapés served on arrival
 Your choice of either a gourmet buffet or 3 course menu served alternately
 Complimentary night at the Marriott Hotel including breakfast and luxury car transfer
 Disc jockey for the duration of the evening
 Minimum number 70 guests
 All other inclusions as listed on page 3

3 course plated

\$139 including a 6 hour standard beverage package
 \$101 excluding 6 hour standard beverage package

Buffet

\$142 including a 6 hour standard beverage package
 \$104 excluding 6 hour standard beverage package

ROMANTIC RENDEZVOUS PACKAGE

Chef's choice of canapés served on arrival
 Your choice of either a gourmet buffet or 3 course menu served alternately
 All other inclusions as listed on page 3

3 course plated

\$112 including a 5 hour standard beverage package
 \$78 excluding 5 hour standard beverage package

Buffet

\$115 including a 5 hour standard beverage package
 \$81 excluding 5 hour standard beverage package

Lunch and cocktail options available on request - ask your Event Sales Coordinator

CHILDRENS MEALS

\$20 chicken schnitzel and chips, ice cream with topping and a soft drink

Prices subject to change without notice



INDOOROOPILLY
GOLF CLUB

Let our experienced Wedding Coordinators take the stress out of planning your wedding by organising the following services.

HOTEL ACCOMMODATION

Accommodation at the Marriott Hotel **\$325.00**

Including one night in a deluxe room

Late checkout

Buffet breakfast

A bottle of chilled sparkling wine and chocolate dipped strawberries on arrival

Complimentary paper and use of the gym, tennis court, spa and pool

Accommodation at the Stamford Plaza **\$515.00**

Including one night in a Superior King River View Room

Soft music playing and rose petals scattered across the bed

A complimentary chilled bottle of French Champagne on arrival, and a selection of canapés and chocolate-dipped strawberries

A bath will be drawn and toiletry products waiting in the bathroom

A bottle of red wine with your very own love note scripted on the label for the one you love

Breakfast in bed for two

Complimentary parking for one car

Late checkout to 1.00pm

LIMOUSINE SERVICES **\$70.00**

Luxury car transfer to a city hotel

Package your city accommodation and a luxury car transfer and save

Marriott Hotel/luxury car package **\$385.00**

Stamford Plaza/luxury car package **\$575.00**

ENTERTAINMENT

Mobydisc DJ's

5 hours **\$395.00**

6 hours **\$435.00**

String Trio **\$POA**

String Quartet **\$POA**

Prices subject to change without notice



INDOOROOPILLY
GOLF CLUB

ON ARRIVAL

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

Please select 2 dishes from each course to be served as an alternate drop

ENTRÉE

Pressed slow roasted duck and potato terrine

On a salad of bitter greens, red onion jam quenelle, ciabatta and jingilli extra virgin olive oil

Kingfish carpaccio

With a tomato and basil vinaigrette

Chilli salted squid and prawns

Dusted in seasoned flour, lightly fried and served on an asian cress salad with a sweet and sour dressing

Pan seared asparagus, sage and grana padano

Wrapped in prosciutto with a reduced balsamic dressing

MAIN COURSE

Char grilled fillet of beef

Topped with a foie gras dauphine potato, caramelised onion red currant jelly, tomato, thyme and bone marrow jus

4 pin rack of lamb

Stuffed with pesto, pine nuts and bacon resting on a white bean and cauliflower puree finished with a port wine jus

1/2 lobster mornay

Delicate medallions of lobster coated in a cheese sauce, gratinated and served with garlic potatoes and seasonal vegetables

Grilled honey and cracked pepper glazed spatchcock

On zucchini spaghetti, pine nuts, sherry soaked raisins and basil

DESSERT

White sicao chocolate mousse

Served with fresh raspberries and coconut shortbread

Dark chocolate truffle teardrop

With a berry compote and double cream

Apple Tarte Tartin

Warm caramelised apples on top of crispy sweet pastry with macadamia nut icecream and Calvados Sabayon

Cheese plate

With quince paste, toasted lavosh and dried fruits

Freshly brewed tea and coffee served with homemade chocolate truffles, tea and coffee



ON ARRIVAL

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

ENTRÉE

Please select 2 entrees to be served as an alternate drop

Peking duck spring rolls

On shredded wombok with hoisin sauce and bean sprouts

Avocado seafood salad

With fresh crab meat, king prawns, oysters and smoked salmon

Honey roasted garlic mushrooms

Resting on a toasted ciabatta with baby spinach and hollandaise sauce

BUFFET MAIN COURSE

Medium king prawns

Natural Pacific oysters

Baked whole snapper infused with lemongrass and ginger (served by the chef)

Char-grilled grain-fed beef medallions with a roasted garlic and cabernet jus

Chicken roulade with spinach and macadamia nuts

Salt and pepper squid with sweet and sour dressing

Minted new potatoes

Cardoman scented pilaf rice

Steamed seasonal vegetables

Antipasto platter with marinated seafood, smoked cured meats, marinated vegetables and stuffed olives

SALADS

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 crispyn croutons and bacon

Assorted condiments

Selection of freshly baked specialty breads

DESSERT

Chefs selection of tempting raspberry tarts, chocolate teardrops, strawberry shortcake, mini tiramisu, lemon tart, berry cheesecake, fresh fruit and a selection of Australian cheeses with lavosh bread

Freshly brewed tea and coffee served with homemade chocolate truffles



ON ARRIVAL

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

Please select 2 dishes from each course to be served as an alternate drop

ENTRÉE

Potato, sundried tomato and feta strudel

Served with a dressed rocket salad

Smoked salmon, avocado salsa and prawn tian

With a lemon vinaigrette and dill & horseradish cream

Teriyaki beef fillet

Marinated eye fillet served on a shredded wombok and bean sprout salad with black sesame seeds

MAIN COURSE

Char grilled fillet of beef

On roasted garlic mash served with fresh asparagus and a cabernet jus, topped with a caramelised red onion, goats cheese, spinach, semi dried tomato tartlet

4 pin rack of lamb

With olive tapenade crust served on a potato galette with roma tomato, asparagus and a cabernet jus

Barramundi fillet

Oven baked wrapped in prosciutto and caper herb butter served with creamed corn and zucchini fritters, garnished with dressed rocket

Macadamia crusted chicken breast

Served with potato mash and an Italian napoli sauce with shredded basil and parmesan
All meals are served with seasonal fresh vegetables

DESSERT

Chocolate and pecan brownie

Served with a warm chocolate sauce and French vanilla ice cream

Wild berry pavlova

Served with fresh chantilly cream, berry compote and coulis

Raspberry and almond tart

Accompanied with crème anglaise and French chantilly cream

Vanilla bean brulee

Served with berries, cream and pistachio biscotti

Cheese plate (one per table) with quince jam, toasted lavosh and dried fruit

Freshly brewed tea and coffee served with homemade chocolate truffles



ON ARRIVAL

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

ENTRÉE

Please select 2 entrees to be served as an alternate drop

Peking duck spring rolls

On shredded wombok and bean sprouts with hoisin sauce

Roasted pumpkin soup

With organic chicken & coriander dumplings

Smoked salmon, avocado salsa & prawn tian

With a lemon vinaigrette and dill & horseradish cream

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

Caesar salad with crispy croutons and bacon

Chicken and seeded mustard pasta salad

Indian style potato salad

Mixed leaf salad with semi dried tomatoes and red wine vinaigrette

Pumpkin, chickpea and chorizo salad with sesame

Assorted condiments

Selection of freshly baked breads

DESSERT

Please select two desserts to be served alternately

Chocolate and pecan brownie

Served with a warm chocolate sauce and French vanilla ice cream

Wild berry pavlova

Served with fresh chantilly cream, berry compote and coulis

Raspberry and almond tart

Accompanied with crème anglaise and French chantilly cream

Vanilla bean brulee

Served with berries, cream & pistachio biscotti

Cheese plate (one per table) with quince jam, toasted lavosh and dried fruits



ON ARRIVAL

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

Please select 2 dishes from each course to be served as an alternate drop

ENTRÉE

Please select 2 entrees to be served as an alternate drop

Roast vegetable, pesto and smoked chicken frittata

With a roma tomato & bocconcini salad

Beef tortellini

Caramelised onion, red wine & beef tortellini with a rich napoli sauce and parmesan

Chilli salted squid

With Asian noodle salad and a sweet 'n' sour dressing

MAIN COURSE

Barramundi puttanesca

Grilled barramundi fillet topped with a salsa of capers, tomato, and red onion served with cocktail potatoes, green beans, black olives and French vinaigrette

Fillet of beef

On a roasted garlic mash, fresh asparagus and cabernet jus, garnished with a caramelised red onion, goats cheese, baby spinach and semi dried tomato tart

4 pin rack of lamb

Infused with rosemary and garlic, served on a potato rosti with roma tomato, asparagus and a rich balsamic jus

Chicken mignon

Succulent chicken wrapped in bacon and served with sweet potato galette, herb butter and seasonal vegetables

Accompanied by fresh seasonal vegetables

DESSERT

White chocolate mousse puffs

Served with warm baileys chocolate sauce and Chantilly cream

Warm banana and choc chip tartlet

With sauce anglaise and French vanilla ice cream

Trio of sorbet

With almond, coconut and pistachio biscotti

Freshly brewed coffee and tea served with after dinner mints



ON ARRIVAL

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

ENTRÉE

Please select two entrees to be served alternately

Peking duck spring rolls

On shredded wombok and bean sprouts with hoisin sauce

Roasted pumpkin soup

With organic chicken & coriander dumplings

Chilli salted squid

With Asian noodle salad and a sweet 'n' sour dressing

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

Caesar salad with crispy croutons and bacon

Chicken and seeded mustard pasta salad

Indian style potato salad

Mixed leaf salad with semi dried tomatoes and red wine vinaigrette

Pumpkin, chickpea and chorizo salad with sesame

Assorted condiments

Selection of freshly baked bread

DESSERT

Please select two desserts to be served alternately

Chocolate and pecan brownie

Served with a warm chocolate sauce and French vanilla ice cream

Wild berry pavlova

Served with fresh chantilly cream, berry compote and coulis

Raspberry and almond tart

Accompanied with crème anglaise and French chantilly cream

Vanilla bean brulee

Served with berries, cream and pistachio biscotti

Freshly brewed coffee and tea served with after dinner mints



Options Vegetarian

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

Please advise of your dietary requirements at your final meeting with your wedding coordinator which will occur 1 month before your wedding.



All packages are for a five (5) hour duration

STANDARD BEVERAGE PACKAGE

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

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

Can be added to any of the above packages for an additional \$22 per person for 5 hours

NON ALCOHOLIC PACKAGE

\$20

Non-alcoholic fruit punch
Orange juice
Soft drinks



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)	\$64.00
NV	Pommery Brut Royale (FRA)	\$200.00

WHITE WINES

2006	Penfolds Koonunga Hill Semillon Sauvignon Blanc (SA)	\$36.00
2007	Wynns Coonawarra Riesling (WA)	\$36.00
2006	3 Drops Riesling (WA)	\$38.00
2007	Rosemount Estate Chardonnay (NSW)	\$39.00
2005	Allandale Unwooded Chardonnay (NSW)	\$39.00
2008	Rosemount Estate Sauvignon Blanc (SA)	\$39.00
2007	Devil's Lair Fifth Leg White (WA)	\$40.00
2007	Matua Valley Sauvignon Blanc (NZ)	\$48.00
2007	Alta Sauvignon Blanc (VIC)	\$53.00
2007	Isabel Sauvignon Blanc (NZ)	\$66.00

RED WINES

2006	Penfolds Koonunga Hill Shiraz (SA)	\$36.00
2006	Lindemanns Reserve Merlot (VIC)	\$36.00
2005	Rosemount Estate Cabernet Sauvignon (NSW)	\$39.00
2007	T'Galant "Juliet" Pinot Noir (VIC)	\$42.00
2006	Wynns Coonawarra Shiraz (SA)	\$44.00
2006	Wynns Cabernet Shiraz Merlot (SA)	\$44.00
2006	Devil's Lair Fifth Leg Red (WA)	\$45.00
2007	Ninth Island Pinot Noir (TAS)	\$56.00
2006	Yering Station Shiraz Viognier (VIC)	\$59.00
2005	Mt Langi Ghiran "Cliff Edge" Shiraz (VIC)	\$64.00
2004	Xanadu Cabernet Sauvignon (WA)	\$64.00
2004	Coldstream Hills Merlot (VIC)	\$64.00
2005	Penfolds Bin 407 Cabernet Sauvignon (SA)	\$75.00

HOUSE WINES

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

Vintages and prices subject to change



List

DRAUGHT BEERS

VB and Carlton Midstrength	
285ml	\$3.50
Cascade Premium Light	
285ml	\$3.00

SOFT DRINKS

285ml	\$3.00
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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

Beverage



We are delighted to have this opportunity to present our reception services to you. We pride ourselves on the provision of quality services so it is important to us that your reception is successful. The pre-wedding organisation should run as smoothly as the reception itself, and consequently we would appreciate your attention to the following details.

RECEPTION ROOM BOOKING AND CANCELLATION POLICIES

A booking will only be confirmed after receipt of the deposit along with a completed booking form, which complies with the "wedding reception information, terms and conditions of hire". Please fill out the accompanying booking form and send it to the address provided.

Deposits and payment of accounts

A deposit is required for every reception. All payments by cheque must be made out to Indooroopilly Golf Club. The full deposit is a minimum of \$1500.00 but this may be paid with an initial installment of \$750.00 (at the time of handing in the booking sheet) with the balance to be paid within 2 months. Pre-payment of the catering account and beverage expenditure projection is required 7 working days prior to the date of your reception and must be either cash, credit card (credit cards incur a payment processing fee reflecting bank fee charges to Indooroopilly Golf Club for card payments - American Express & Diners Club incur an additional 2.5% and Mastercard and Visa incur an additional 0.75%), or bank cheque only.

Late licences

Trading ceases at 12 midnight.

Minimum numbers

Minimum numbers will be strictly adhered to:

Ultimate and Indooroopilly Indulgence - 70 minimum all year round.

March, April, May, September, October, November and December—70 guest minimum for Saturday wedding receptions. 70 guest minimum for Sunday weddings all year round. If confirmed numbers are less than 70 then a room hire fee of \$500 applies. For all other wedding receptions the minimum numbers will be negotiated with your Event Sales Coordinator.

Cancellations

All cancellations must be made in writing. If your function is cancelled, the following conditions apply:

Notice of more than 6 months: 50% deposit will be refunded provided that the room is subsequently re-sold to the satisfaction of Indooroopilly Golf Club.

Notice of 6 months or less: due to costs incurred by this stage, unfortunately no refund can be made.

Choosing your menu

We would be pleased to assist you in your 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. We have a variety of wedding packages available, however our Sales Staff and Chef are more than happy to design a specific menu and package to suit your needs. Prices are subject to variation prior to confirmation of the selected menu. An appointment will be made 1 month prior to your wedding to finalise all details.



Selecting your beverage requirements

We have a wide range of products on our wine list and they all carry our recommendation. At least 14 days notice is required of your selection and prices charged will be those current at the time of the reception.

Room setup

Each of our wedding packages include:

Chairs covers and a choice of 4 bow colours (gold, silver, black and white) and your choice of 3 table centerpieces (float bowl, hurricane lantern or candelabra).

Clothed and skirted bridal, cake and gift table if required.

Round tables suitable for up to 10 guests, set with quality napery (your choice of colours), cutlery, crockery, and glassware to suit menu and beverage selection.

Large dance floor and a public address system and lectern for your master of ceremonies.

Sole use of the terrace adjacent to your room for the duration of the reception.

Table service by trained hospitality wait staff for the duration of the reception.

Use of a dedicated room for bridal party formal entry, going away clothing change etc.

Foyer board and directional signage to your reception room.

Ample complimentary car parking adjacent to the clubhouse.

Dedicated function supervisor for the duration of your reception.

Room hire

Room hire is included in all of our packages. Couples who marry in the grounds will have access to the function room from the completion of their ceremony. For couples who marry off site access to the function room is from 5pm. The function room will be vacated by 12 midnight or an additional fee of \$250 per hour or part thereof will apply.

Breakfast weddings: room must be vacated by 11.30am.

Lunch weddings: room must be vacated by 3.00pm.

If a package is not chosen a \$500.00 room hire fee will apply.

Extras for hire

Chair covers with sashes are included in all of our standard packages. If a package is not chosen, they can be hired at a cost of \$4.00 per chair cover. Additional chairs can also be hired for use at the ceremony onsite area at \$4.00 per chair.

Ceremony on site

Site hire is \$440.00. The lawn area is surrounded by delightful gardens and fountain - a perfect setting for a wedding service. The club will provide a clothed and skirted registration table, red carpet, ice water buffet table, radio microphone and speaker system (if required) and a CD player. We will provide 20 covered and 20 uncovered chairs for your guests' comfort during the ceremony. Additional chair covers will be charged at \$4.00 per chair.

Confetti, glitter and sprinkles

Throwing or using confetti, glitter and/or sprinkles is not permitted. Rose petal scatters are allowed at the ceremony area only.

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 receptions. Responsibility for arranging any insurances lies with the client if he or she so desires.



Golf Carts

Are available for use on the golf course for photographs. Full care and responsibility for the carts lies with the driver. You must be accompanied by a member of IGC staff at all times on course. No glass is permitted on course.

Damage

The client is financially responsible for any damage suffered to club property during the reception. Any damage will be invoiced to the client on completion of the reception

Fire safety

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

Course renovations

Indooroopilly Golf Club continuously strives to improve our facilities. Course and building renovations are a necessary part of course/building management. We do avoid them where possible and all care is taken to provide correct information about future course renovations at the time of booking but course/building renovations will in no way be cause for us to refund your deposit should you wish to cancel due to course/building renovations.

Smoking Policy

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 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.

1. Food cannot be taken into or consumed in a DOSA
2. Drinks can be consumed in the DOSA
3. No service can be provided for drinks service in the DOSA
4. Only clearing of glasses and ash trays is permitted by staff in the DOSA
5. No entertainment is to be provided to patrons in the DOSA

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

Photography

IGC would like to acknowledge Vaughn Kidd photography for some of the images used in this wedding package.



2009 Booking Sheet

Day and date of the wedding _____

	Bride	Groom
Name	_____	_____
Mobile number	_____	_____
Work number	_____	_____
Email address	_____	_____
Address	_____	_____
Home phone number	_____	_____

Room required	Terrace Room	Fairways Room
Ceremony onsite required	Yes	No
If yes, what time?	_____	
If no, guest arrival time?	_____	

Approximate guest numbers _____

Wedding package selected Ultimate Indulgence
 Indooroopilly Indulgence
 Romantic Rendezvous

Deposit amount	750	1500
I authorise IGC to debit my credit card	Credit card processing fees: 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 weddings and ceremonies as set out in this wedding package

Signature _____

How did you hear about us?	Bridal magazine	Internet search
	Website	Yellow Pages online
	Yellow Pages book	Knew of the Club
	A local	Referral



INDOORROOPILLY
GOLF CLUB

Photographers

Grapeshot Studios

Stephen Walker

www.grape-shot-studios.com

Ph: 3262 3507

Vaughn Kidd Photography

Vaughn Kidd

www.vkp.com.au

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Devine Studios

Normy B

www.divinestudios.com.au

0410 144 132

Decorators

An Arty Atmosphere

Julie

www.anartyatmosphere.com.au

3352 3554

Captivating Moments

Natasha

3422 1032

The Party Girls

Teena or Pam

www.thepartygirls.com.au

3901 8800

Celebrants

A Joyful Memory

Joy Francis

www.ajoyfulmemory.com.au

0414 303 253

Ceremonies for all seasons

Sheryl A Searles

www.ceremoniesforallseasons.com.au

3902 0164

Entertainers

Mobydisc

Book directly through your wedding coordinator

DJ Scooter

Phillip Galletly

dj_phillj@yahoo.com.au

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Rhonda Davidson-Irwin
www.vivalamusica.com.au
0412 185 551

Jarger String Quartet
Amy Tucker
0418 832 769

Cake decorators

A Cake To Remember
Sharyn Farquarson
www.acaketoremember.com.au
3279 7713

Julie Whitehead Cakes
Julie Whitehead
www.juliewhiteheadcakes.com.au
3848 0448

Wedding dress designers

BiBowden Designs
Lis Cuthbert
www.bibowden.com.au
3324 0018

Limousine companies

Hughes Limousines
Sonia Carta
www.hugheslimousines.com.au
1300 306644

Jewellery

I do I do Tiara's
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leanne@lila.com.au

Make up artists

The Powder Room
Karen Sargison
www.mywedding.nu
3254 1786

Florists

St Lucia House of Flowers
Lauren Webb
stluciaflowers@gmail.com
3371 4704

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