

# 2013 Wedding Packages



*Imagine a venue where nothing is more important than you....*

**INDOOROPILLY GOLF CLUB**

*Imagine a venue where nothing is more important than you...*

*Thank you* for considering the Indooroopilly Golf Club to host one of the most important days in 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 will 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 complement 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 will work closely with you to ensure the music choices complement the evening. We can also organise a 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.

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# *Reception Rooms*

## *The Fairways Room*

Enter via our magnificent staircase to this split level room which boasts full length views through floor to ceiling windows of the lush green surroundings. Your guests will enjoy pre-dinner drinks on their private terrace then make their way into 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 150 for a cocktail party.



## *The Terrace Room*

Views of the city lights from the private terrace of the Terrace Room makes 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 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.

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# *Ceremony Onsite*

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 signing 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 and April**  
3.00pm and 4.30pm

**May, June, July, August**  
2.00pm and 3.30pm

Please confirm your ceremony time when making your booking.

## *Ceremony Costs*

**\$560.00**

Price includes:

- \* 40 Chairs (20 covered with white chair covers and sashes, 20 uncovered)
- \* sun shades
- \* signing table
- \* water station for guests
- \* PA system if required

### **Additional Extras:**

- \* Additional Chairs, Covers and Sashes

\$6.00 each

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# *Package Inclusions*

## **ALL WEDDING PACKAGES INCLUDE:**

- Room hire from 5pm for ceremonies not held onsite and 3pm for ceremonies held onsite (for minimum number of 70 adult guests—see terms and conditions)
- Chair covers with your choice of coloured sash
- Your choice of table centrepiece
- Fully decorated bridal table with skirting
- Linen Napkins for all guests
- 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



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# *Package Descriptions*

## **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 OR an upgraded centrepiece for each guest table including the bridal table

A bottle of Moët 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 (1 hour)

Minimum number 70 guests

All other inclusions listed on page 4

### **3 course plated**

\$203 including a 6 hour deluxe beverage package

\$145 excluding 6 hour deluxe beverage package

### **Buffet**

\$208 including a 6 hour deluxe beverage package

\$150 excluding 6 hour deluxe beverage package

## **INDOOROPILLY 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 a Luxury 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 4

### **3 course plated**

\$165 including a 6 hour standard beverage package

\$125 excluding 6 hour standard beverage package

### **Buffet**

\$168 including a 6 hour standard beverage package

\$128 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 4

### **3 course plated**

\$136 including a 5 hour standard beverage package

\$ 98 excluding 5 hour standard beverage package

### **Buffet**

\$139 including a 5 hour standard beverage package

\$ 101 excluding 5 hour standard beverage package

Breakfast, lunch and cocktail options available on request - ask your Event Sales Coordinator. For any dietary requirements, talk with your wedding coordinator and we will find a suitable option for you.

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# Package Descriptions

## TOTALLY TRADITIONAL PACKAGE

Chef's choice of canapés served on arrival

2 course plated menu with your wedding cake served for dessert.

All other inclusions are listed on page 4

2 course plated

\$119

including a 4 hour standard beverage package

\$ 89

excluding 4 hour standard beverage package

### CHILDRENS MEALS (2-12 years only)

\$30

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

## Additional Extras

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

### HOTEL ACCOMMODATION

Accommodation at Stamford Plaza

\$365.00

One night accommodation

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

Romance & Seduction Package at the Stamford Plaza

\$555.00

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

Luxury car transfer to a city hotel

\$100.00

### Package your city accommodation and a luxury car transfer and save

Stamford Plaza/luxury car package

\$445.00

Romance & Seduction Package/luxury car package

\$635.00

### ENTERTAINMENT

5 hours

\$575.00

6 hours

\$675.00

Note: All prices and menus are subject to change.

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# *Ultimate Indulgence Plated Menu*

Please choose 2 dishes from each course as an alternate drop

Chefs Selection of Canapes served for 30 minutes

## **ENTREE**

Oysters Three Ways

Bloody Mary - Natural with shallots and red wine vinegar, Kilpatrick, micro herbs  
lemon, celery & chives

Smoked duck breast

thinly sliced smoked duck breast, fennel, radish, figs, pecan nuts, Persian fetta  
& orange syrup

Peppered Quail

with thyme oil, herb salad & crispy prosciutto

Venison Carpaccio

with black berries, blood orange, horseradish, frizze leaves, black pepper, chives  
& rosemary oil

## **MAINS**

Lamb Tender Loin

with roast fennel, star anise & juniper berry jus, grilled zucchini, fennel, radish &  
herb salad, truffled mash potatoes

Confit duck

with pickled fig, red onion jam, micro herb salad, green pea puree,  
buttered kipflers, baby carrots, thyme jus

Beef fillet

with roasted truss tomatoes & fetta risotto, rosemary oil, rosemary grilled baby  
leeks, lamb jus & broccolini

Half Lobster Mornay

with creamed potato, baby root vegetable & broccolini

## **DESSERT**

Coffee & Cardamom brulee

with vanilla ice-cream, berry compote & shredded mint

Pecan Pie

with vanilla ice cream, chocolate sauce, strawberries & cream

Chocolate Mousse

berry compote, shaved chocolate, mascarpone, praline dust

Passionfruit Cheese Cake

passion fruit couli, fresh passionfruit & cream

Fine Tea Selection and Nespresso coffee machine buffet  
served with homemade chocolate truffles

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# Ultimate Indulgence Buffet Menu

Chefs Selection of Canapes served for 1 hour

## **BUFFET MAIN**

Platters of fresh prawns, pacific oysters, mussels and sand crabs

Emerald Valley Ribfillet carved at the buffet (by chef) with cabernet jus  
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 beurre noisette

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

Garlic, chilli and lime marinated prawns with a lemon myrtle fettuccine  
Barramundi with a Thai macadamia crust and bush lime aioli  
Salt & Pepper Squid with sweet chilli dressing

Duo of sweet potato and potato gratin with parmesan cheese  
Steamed seasonal buttered greens with sage and hazelnuts

## **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 choose 2 dishes to be served as an alternate drop)*

Chocolate, salted caramel and hazelnut delice  
served with vanilla bean ice cream and chocolate sauce  
Caramel Parfait  
encrusted with candied popcorn served with raspberry coulis  
Basil & black pepper marinated strawberries  
in a chocolate case, rum mascarpone & vanilla persian fairy floss  
Chamomile pannacotta  
with candied lemon rind and syrup

Fine Tea Selection and Nespresso coffee machine buffet  
served with homemade chocolate truffles

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# *Indooroopilly Indulgence Plated Menu*

Please choose 2 dishes from each course as an alternate drop

Chefs Selection of Canapes served for 30 minutes

## **ENTREE**

Roast Field Mushrooms

with grilled Turkish bread, garlic confit, shaved parmesan, olive tapenade, basil oil & herb salad

Smoked salmon

with horseradish cream, salmon roe, caper berries, red onion, grilled lime, frizze salad & melba toast

Salt & Pepper Squid

frizze salad, lime, chilli, sprouts, coriander, spring onion, crispy ginger, thai basil & house made chilli sauce

Smoked lamb cutlet

confit shallots, macadamia nuts, raspberry vinaigrette, baby cos & mint

## **MAINS**

Lamb Rump

served with sweet potato galette, vine ripened tomatoes, red wine & mint reduction, green beans & micro herbs

Beef Fillet

with thyme jus, confit garlic, roast baby capsicums, potato gratin, baby carrots & asparagus spears

Prosciutto Wrapped Fish

with roast tomato, red pepper puree, chive mash, micro herbs, baby carrots, radish salad & lemon zested asparagus

Roast Spatchcock

served with bacon thyme jus, baby red peppers, confit garlic, fetta, steamed kiplers, watercress puree, baby carrots & broccolini

## **DESSERT**

Strawberry Cheesecake

with macerated strawberries, cream, mint, star anise syrup

Creme Caramel

accompanied by fresh strawberries, mint & tuille biscuit

Caramelized Lemon tart

served with truffled honey, mascarpone & vanilla ice-cream

Tiramisu

with mascarpone, chocolate covered coffee beans & berry compote

Fine Tea Selection and Nespresso coffee machine buffet served  
with homemade chocolate truffles

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# *Indoocropilly Indulgence Buffet Menu*

Chefs Selection of Canapes served for 1 hour

## **BUFFET MAINS**

Pappardelle Pasta with duck ragout

Chicken Tajine served with preserved lemon and olives

Double smoked ham on the bone with orange marmalade (carved)

Braised spiced pork belly with smoked whole garlic

Barramundi with a thai macadamia crust and bush lime aioli

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

Garlic spiked mushrooms with salsa verde and creamy polenta

Steamed seasonal greens with caper and raisin dressing

## **SALADS**

Burnt carrot and beetroot salad with goats cheese and rocket

Potato salad with creme fraiche, spanish onion and dill

Caesar Salad with Chargrilled Cajun Chicken, shaved parmesan, crispy prosciutto & creamy Caesar Salad dressing

## **DESSERT**

Cherry Coconut cake

with morello cherry syrup and shaved coconut

Chocolate truffle mudcake

accompanied by warm chocolate sauce and vanilla bean ice cream

Pecan Pie

with ice cream & sauce anglaise

Coffee & Cardamom Brulee

with pistachio biscotti, cream & fresh strawberries

Fine Tea Selection and Nespresso coffee machine buffet served  
with homemade chocolate truffles

*Imagine a venue where nothing is more important than you...*

# *Romantic Rendezvous Plated Menu*

Please choose 2 dishes from each course as an alternate drop

Chefs Selection of Canapes served for 30 minutes

## **ENTREE**

Thai Chicken Salad

with red onion, wombok, chilli, carrot, sprouts, thai basil, peanuts & grilled lime

Fresh Figs

with prosciutto, Persian feta, rocket, vinaigrette, macadamia nuts & micro herbs

Pork belly

with balsamic reduction, roast baby beetroot, watercress and pear puree

Caramelised scallops

with pork belly, curry vinaigrette, Israeli cous cous, roasted cherry tomatoes & crispy leeks

## **MAINS**

Roast Salmon

grilled lime, blackened sweet corn salsa, coriander, chilli, micro herbs, pommes rissoles & herbed asparagus

Chicken Supreme

stuffed with basil ricotta & mushrooms, wild mushroom jus, truffled chive mash, baby carrots, roast beetroot & steamed broccolini

Porcini rubbed Beef Fillet

with porcini jus, asparagus, duchesse potatoes, rosemary & confit shallots

Roast Lamb Rack

Pumpkin and feta risotto, rosemary oil, rosemary, grilled baby leeks, lamb jus & broccolini

## **DESSERT**

Spiced Red Wine Poached Pears

with mascarpone, red wine syrup, Tuille Biscuit & Mixed Berries

Apple Pie

served with creme anglaise, vanilla ice cream, chocolate sauce garnished with strawberries & cream

Cherry Strudel

accompanied by creme anglaise, cherry compote, cream & shredded mint

Chocolate bavarois

with chocolate ice-cream, berry couli, cream & strawberries

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

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# *Romantic Rendezvous Buffet Menu*

Chefs Selection of Canapes served for 1 hour

## **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 beurre noisette

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

Duo of sweet potato and potato gratin with parmesan cheese

Steamed seasonal buttered greens with sage and hazelnuts

## **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**

Passion Fruit Cheesecake

with passionfruit couli, fresh passionfruit & cream

Tiramisu

served with mascarpone, chocolate covered coffee beans & berry couli

Creme Caramel

served with chantilly cream & tuille biscuit

Vanilla bean brulee

with pistachio biscotti, cream and fresh strawberries

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

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# *Totally Traditional Plated Menu*

Chefs Selection of Canapes served for 30 minutes

## **ENTREES**

Tortellini

with wild mushroom cream, pine nuts, shredded herbs, semi dried tomatoes, basil oil & fetta

Roast Beef Salad

with baba ganoush, trussed tomatoes, sweet potato crisp, olive oil

Prawn cocktail

served with cocktail sauce, baby cos, avocado, cherry tomatoes, lemon, micro herbs, chives & salmon roe

## **MAINS**

Beef fillet

with mustard jus, goats cheese, stuffed red peppers, baby beetroot, chive mash & herbed asparagus

Parma Ham Wrapped Supreme of Chicken

served with balsamic red onions, green beans, thyme jus, crushed chats with bacon & onion

Grilled Reef Fish

served with tarragon oil, bearnaise sauce, lemon, Lyonnaise potato & charred baby vegetables

## **DESSERT**

Your wedding cake with cream and coulis

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

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# *Beverage Packages*

The following beverage packages are for a five (5) hour duration.

## **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

Devil's Lair 5th Leg Red Blended

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 (must be taken with one of above beverage packages)**

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

## **NON ALCOHOLIC PACKAGE**

Non-alcoholic fruit punch

Orange juice

Soft drinks

To view beverage prices please contact the sales coordinator.

Personal beverage packages can be tailored

to suit clients requirements and budget

Note: Prices and vintage are subject to change.

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# *Beverage Prices*

A bar tab is another option for providing your guests with alcoholic (and non-alcoholic) beverages throughout your function.  
To view beverage prices please contact the sales coordinator.

## **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 (NZ)  
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)

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## *Beverage Prices (cont)*

### **DRAUGHT BEERS**

Pure Blonde

285ml

Carlton Midstrength

285ml

Cascade Premium Light

285ml

### **BOTTLED BEERS**

Peroni Leggera

Crown Lager

Cascade Premium

Peroni

Heineken

Corona

Asahi

### **SOFT DRINKS**

285ml

### **BASIC SPIRITS**

(served with the mixer of your choice)

Rum, Bourbon, Vodka, Scotch, Gin

Full nip

Half nip

# *Terms & Conditions*

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**

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 \$1 500.00 but this may be paid with an initial instalment of \$750.00 (at the time of handing in the booking sheet) with the balance to be paid within 2 months. Prepayment 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. Bookings made on public holidays incur a 15% surcharge.

### **Trading ceases at 12 midnight.**

### **Minimum numbers**

If confirmed numbers in any package chosen are less than 70 adults then a room hire fee of \$600 applies.

Minimum numbers will be strictly adhered to:

Ultimate and Indooroopilly Indulgence - 70 adult guests minimum all year round.

70 adult guests minimum for Sunday weddings all year round for all packages.

For all other wedding receptions the minimum numbers will be negotiated with your Event Sales Coordinator.

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# *Terms & Conditions Cont.*

## **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.

Notice in the 7 days prior to the event, full catering and room hire costs will be charged.

## **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 Wedding Coordinators 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 bow colours and your choice of 3 table centrepieces (crystal candle holders, 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, 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.

Plasma and directional signage to your reception room.

Ample complimentary car parking adjacent to the clubhouse.

Dedicated function supervisor for the duration of your reception.

# *Terms & Conditions Cont.*

## **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 in line with our liquor license.

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 \$1000.00 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 \$6.00 per chair cover. Additional chairs can also be hired for use at the ceremony on site area at \$6.00 per chair.

## **Ceremony on site**

Site hire is \$560.00. The lawn area is surrounded by delightful gardens - a perfect setting for a wedding ceremony. We 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 also provide 20 covered and 20 uncovered chairs for your guests' comfort during the ceremony. Additional chairs and chair covers will be charged at \$6.00 per covered and sashed 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 insurance lies with the client.

## **Golf Carts**

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.

# *Terms & Conditions Cont.*

## **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/building renovations at the time of booking. Course/building renovations will in no way be cause for us to refund your deposit should you wish to cancel due to course or building renovations.

## **Smoking Policy**

All outdoor areas that serve food and 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.

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 reserves the right to evict disorderly patrons from the venue.

Liquor cannot be supplied to:

- Minors
- Unduly intoxicated persons
- Disorderly patrons

## **Photography**

IGC would like to acknowledge Grapeshot Studios and Studio SW19 for some of the beautiful images used in this wedding package.

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# *Preferred Suppliers Cont.*

## **Jewellery**

**Lila Designs**  
**Leanne Cutuli**  
**[www.lila.com.au](http://www.lila.com.au)**

## **Make up artists**

**The Powder Room: Brisbane Bridal Hair & Make Up**  
**Karen Sargison**  
**[www.powderroom.com.au](http://www.powderroom.com.au)**  
**3254 1786**

## **Ceremony Site**

**Broadway Chapel**  
**Woolloongabba**  
**[www.broadwaychapel.com](http://www.broadwaychapel.com)**  
**3392 0106**

## **Lolly Buffet**

**Rather Chic**  
**[www.ratherchic.com.au](http://www.ratherchic.com.au)**  
**0415 969 725**

## **Invitations & Stationery**

**Blis Design**  
**[www.blisdesign.com.au](http://www.blisdesign.com.au)**  
**0413 334 291**

*Imagine a venue where nothing is more important than you...*

# *Preferred Suppliers*

## **Photographers**

Grapeshot Studios  
Stephen Walker  
[www.grape-shot-studios.com](http://www.grape-shot-studios.com)  
07 3262 3507

Studio SW19  
[www.studiosw19.com.au](http://www.studiosw19.com.au)  
3269 1938

## **Decorators**

Styled Events  
[www.styledevents.com.au](http://www.styledevents.com.au)  
07 3852 3339

## **Florists**

Jacqui M Design  
[www.JacquiM.com.au](http://www.JacquiM.com.au)  
0408 066 391

## **Celebrants**

AC Celebrations  
Amanda Church  
[www.accelebrations.webs.com](http://www.accelebrations.webs.com)  
0429 053 974

## **Car Transfers**

Limoso  
[www.limoso.com.au](http://www.limoso.com.au)  
1300 546 676

## **Entertainers**

DJ Lennie  
Lennie Pocio  
[www.myspace.com/djlennie](http://www.myspace.com/djlennie)  
0410 654 590

GM Solutions  
[www.gmsolutions.com.au](http://www.gmsolutions.com.au)  
1300 736 233

## **Cake Decorators**

Cake and Icing Centre  
[www.cakeandicingcentre.com.au/](http://www.cakeandicingcentre.com.au/)  
[07 3355 3443](http://www.cakeandicingcentre.com.au/)

## **Wedding dresses & formal wear**

Brides Desire by Airs and Graces  
[www.bridesdesire.com.au](http://www.bridesdesire.com.au)  
07 3229 6559

Tony Barlow Formal Hire  
[www.tonybarlow-formalhire.com.au/qld/](http://www.tonybarlow-formalhire.com.au/qld/)  
07 3229 6559

## **Photo Booth**

The Photobooth People  
Matt & Nikki  
[www.thephotoboothpeople.com.au](http://www.thephotoboothpeople.com.au)  
0415 575 530

**IGC Exclusive Rates Apply**

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# 2013 Booking Sheet

Day and date of the wedding \_\_\_\_\_

**Bride**  
Name .....  
Mobile number .....  
Work number .....  
Email address .....  
Address .....  
Home phone number .....

**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  
Totally Traditional

Beverage Option                      Package                      Duration      .... Hours  
Standard                      Premium                      Deluxe  
Bar Tab                      Amount \$.....

