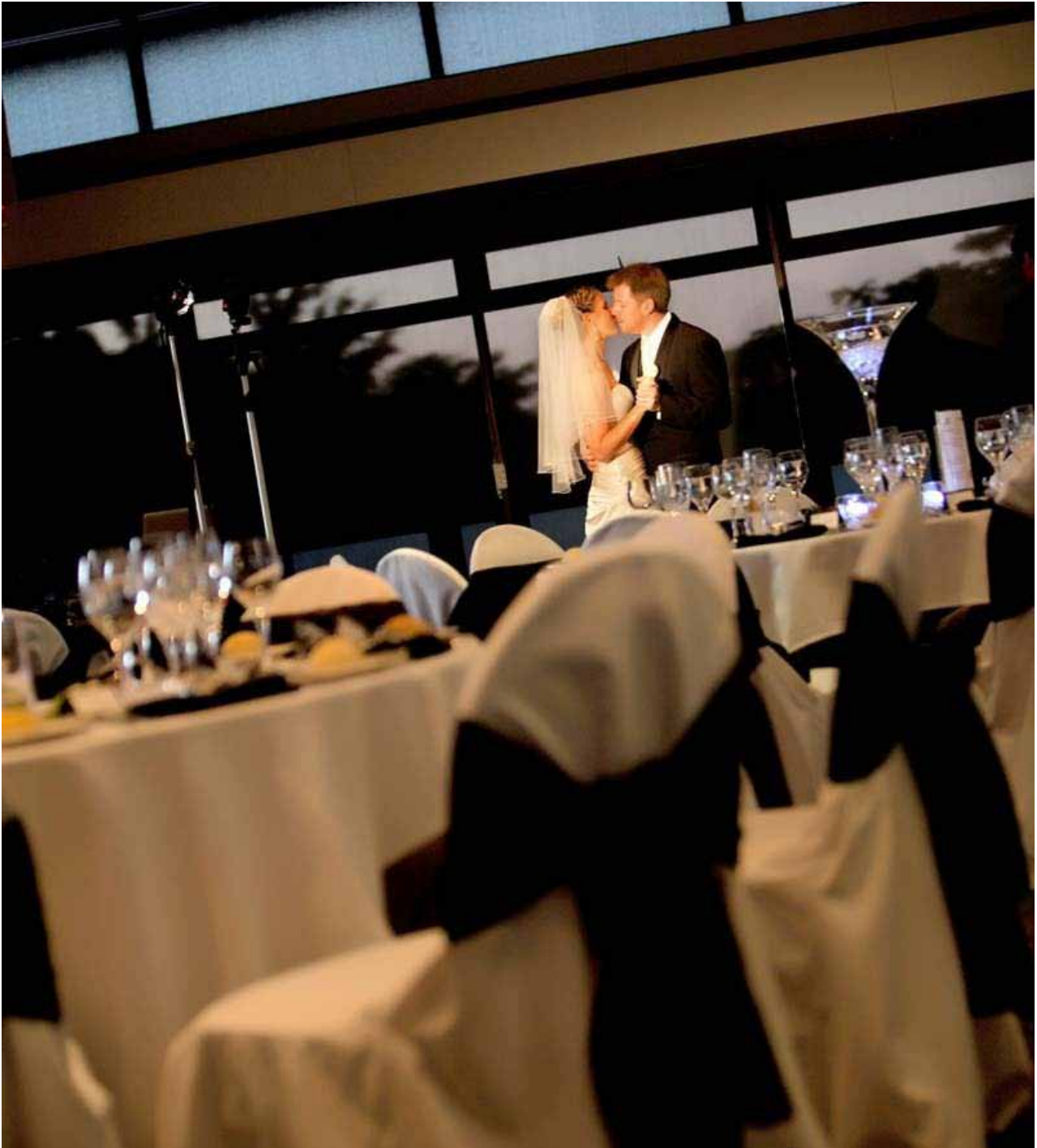


2012

Wedding Packages



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

INDOOR OPILLY 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 perfectly. 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.

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

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.

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

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

\$550.00

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

Package Inclusions

ALL WEDDING PACKAGES INCLUDE:

Room hire from 5pm for ceremonies not held on site and 3pm for ceremonies held on site (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

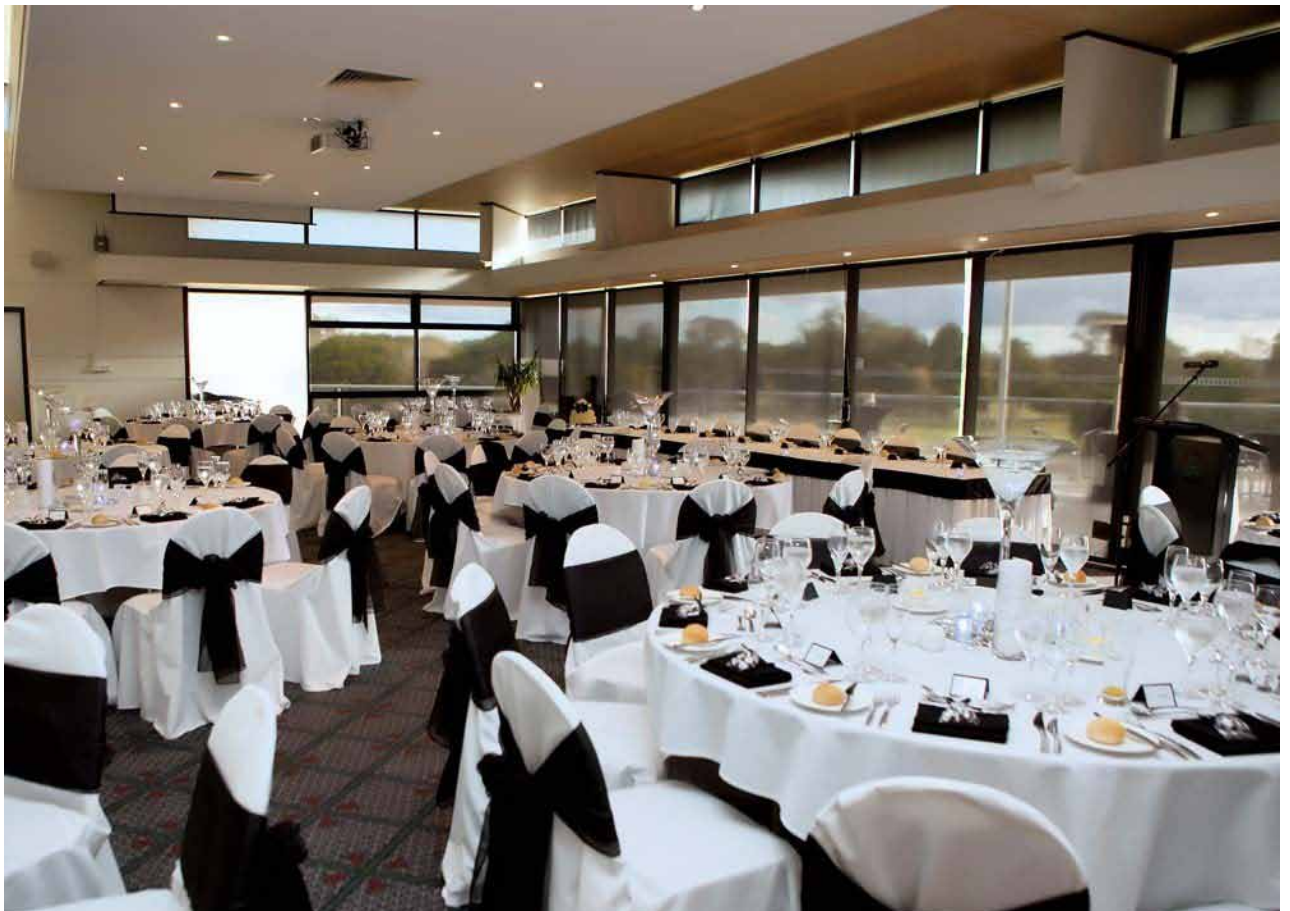
Private room for the bridal party to enjoy their pre-dinner drinks and canapés

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

\$198 including a 6 hour deluxe beverage package

\$140 excluding 6 hour deluxe beverage package

Buffet

\$203 including a 6 hour deluxe beverage package

\$145 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

\$160 including a 6 hour standard beverage package

\$120 excluding 6 hour standard beverage package

Buffet

\$163 including a 6 hour standard beverage package

\$123 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

\$131 including a 5 hour standard beverage package

\$ 93 excluding 5 hour standard beverage package

Buffet

\$134 including a 5 hour standard beverage package

\$ 96 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 endeavour to find a suitable option for you.

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

\$114

including a 4 hour standard beverage package

\$ 84

excluding 4 hour standard beverage package

CHILDRENS MEALS (2-12 years only)

\$25

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

Including 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

Jukebox & Karaoke Machine

\$250.00

5 hours

\$600.00

6 hours

\$675.00

Note: All prices and menus are subject to change.

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

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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

Pumpkin and fresh herb risotto

with quail marylands and a mandarin and ginger glaze

Mushroom and Blue cheese tart

with beetroot, a star anise glaze and pickled red onion jam

Salt and Pepper prawns

on a vietnamese noodle salad with nuoc mam

Confit duck salad

with crisp sourdough croutons, rocket, figs and red onion jam

MAINS

Miso glazed atlantic salmon

with japanese noodles, edamame beans, wood ear mushrooms, marinated tofu and dashi broth

Lamb rack

with sautéed artichokes, salted capers, pomme mousseline, salsa verde and pan jus

Maple syrup cured king rib pork cutlet

with a grain mustard mayonnaise, veal jus served with a potato and leak galette

Crispy skinned, fennel spiced chicken supreme

with bean and chorizo cassoulet and roasted vegetables

DESSERT

Chocolate, salted caramel and hazelnut delice

served with vanilla bean ice cream and dark chocolate sauce

Caramel Parfait

encrusted with candied popcorn served with sauce anglaise and 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

Ultimate Indulgence Buffet Menu

Chefs Selection of Canapes served for 1 hour

BUFFET MAIN

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

Rangers Valley Sirloin 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 buerre 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

Salt and pepper squid with a sweet chilli dressing

Barramundi with a Thai macadamia crust and bush lime aioli

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 mascapone & 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

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

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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

Twice baked Gruyere soufflé
with a crispy waldorf salad

Saffron and chive Risotto
with scallops, lemon puree and crispy pancetta

Cedar smoked salmon
with orange, avocado, micro herbs with a chilli and pernot dressing and a
beetroot vinaigrette

Spicy Moroccan lamb and pumpkin soup
with preserved lemon, chickpeas and coriander

MAINS

Barramundi fillet
served with roast garlic pomme mousseline, roasted vine tomatoes, verjuice
and a fresh herb, caper and lemon butter

Fennel spiced chicken supreme
with a chorizo cassoulet and roasted vegetables

Pan fried gnocchi
with braised veal shank ragout, caramelised onion, sicilian green olives and
shaved parmesan

Eye fillet
served with shallot crushed potato, french green beans, tomato and bug butter
and a red wine jus

DESSERT

Vanilla bean brulee
with almond and pistachio biscotti, cream and fresh strawberries

Chocolate truffle mudcake
accompanied by warm chocolate sauce and vanilla bean ice cream

Lemon citrus tart
served with a lemon syrup and fresh cream

Raspberry jellied almond cakes
with amaretto cream and meringues

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

Indooroopilly Indulgence 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

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

DESSERT

Vanilla bean brulee

with almond and pistachio biscotti, cream and fresh strawberries

Chocolate truffle mudcake

accompanied by warm chocolate sauce and vanilla bean ice cream

Lemon citrus tart

served with a lemon syrup and fresh cream

Raspberry jellied almond cakes

with amaretto cream and meringues

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

Imagine a venue where nothing is more important than you.

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Romantic Rendezvous Plated Menu

Please choose 2 dishes from each course as an alternate drop

Chefs Selection of Canapes served for 30 minutes

ENTREE

Creamy potato and spinach soup
topped with crispy chorizo sausage

Caramelised onion and 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 & a grain mustard sauce

Quarter Roast chicken
on top of creamy polenta and wild mushroom sauce

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

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

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

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

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

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Totally Traditional Plated Menu

Chefs Selection of Canapes served for 30 minutes

ENTREES

Spicy Morrocan lamb and pumpkin soup
with preserved lemon, chickpeas and coriander

Spinach and ricotta ravioli
in a cepe mushroom cream with pecorino ramano and micro herbs

Char sui pork fillet
with citrus segments, fresh herbs, noodles and a chilli and lime dressing

MAINS

Fennel spiced pork cutlet
with bean and chorizo cassoulet and roasted vegetables

Pan Fried Chicken Supreme
served with pommes mousseline with saffron, eggplant and red pepper
ragout

Fillet of Seasonal Fresh Fish
served with housemade chunky chips, roasted baby root vegetables and
a citrus beurre blanc

DESSERT

Your wedding cake with cream and coulis

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

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 endeavour to
find a suitable option for you. Note: All prices & menu choices are subject to change.

Beverage Packages

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

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, Peroni and Carlton Midstrength)

Soft drinks & orange juice, non-alcoholic fruit punch

Please select one white, one red & one sparkling from the list below:

Wolf Blass Yellow Label Chardonnay or Wolf Blass Yellow Label Sauvignon Blanc

Wolf Blass Yellow Label Cabernet Sauvignon or Wolf Blass Yellow Label Shiraz

Wolf Blass Yellow Label Pinot Noir Chardonnay or Fleur De Lys NV Pinot Noir Chardonnay

DELUXE BEVERAGE PACKAGE

285ml heavy and light beer on tap (Pure blonde, Cascade Premium Light, Peroni 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

\$22 per person

Non-alcoholic fruit punch

Orange juice

Soft drinks

Personal beverage packages can be tailored
to suit clients requirements and budget

Note: Prices and vintage are subject to change.

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

Beverage Prices

A bar tab is another option for providing your guests with alcoholic (and non-alcoholic) beverages throughout your function.

SPARKLING WINES

Fleur Pinot Noir Chardonnay (VIC)
Wolf Blass Yellow Label Pinot Noir Chardonnay (SA)
Seppelt Salinger (VIC)
Kreglinger Vinatge Brut (TAS)
Moet & Chandon (FRA)

WHITE WINES

Leo Buring Eden Valley Riesling (SA)
Wolf Blass Yellow Label Chardonnay (SA)
Wolf Blass Yellow Label Sauvignon Blanc (SA)
Matua Valley Sauvignon Blanc (NZ)
Yering Station Chardonnay (VIC)
Robert Channon Verdelho (QLD)
Rabbit Ranch Pinot Gris (NZ)
Shaw & Smith Sauvignon Blanc (SA)

RED WINES

Wolf Blass Yellow Label Cabernet Sauvignon (SA)
Wolf Blass Yellow Label Shiraz (SA)
Wynn's Coonawarra Shiraz (SA)
Wynns Coonawarra Estate Cabernet Shiraz Merlot (SA)
Catalina Sounds Pinot Noir (NZ)
Edwards Cabernet Sauvignon (WA)
Penfolds BIN 128 Shiraz 128 (SA)
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 \$1500.00 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.

Late licences

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 \$500 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.

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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 \$550.00. The lawn area is surrounded by delightful gardens - a perfect setting for a wedding service. 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

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

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 but 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.

Smoking is permitted in areas where food and 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 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 images used in this wedding package.

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Preferred Suppliers Cont.

Jewellery

Lila Designs
Leanne Cutuli
www.lila.com.au

Make up artists

The Powder Room: Brisbane Bridal Hair & Make Up
Karen Sargison
www.powderroom.com.au
3254 1786

Ceremony Site

Broadway Chapel
Woolloongabba
www.broadwaychapel.com
3392 0106

Lolly Buffet

Rather Chic
www.ratherchic.com.au
0415 969 725

Invitations & Stationery

Blis Design
www.blisdesign.com.au
0413 334 291

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Preferred Suppliers

Photographers

Grapeshot Studios
Stephen Walker
www.grape-shot-studios.com
07 3262 3507

Studio SW19
www.studiosw19.com.au
3269 1938

Decorators

Styled Events
www.styledevents.com.au
07 3852 3339

Florists

Jacqui M Design
www.JacquiM.com.au
0408 066 391

Celebrants

AC Celebrations
Amanda Church
www.accelebrations.webs.com
0429 053 974

Car Transfers

Limoso
www.limoso.com.au
1300 546 676

Entertainers

DJ Lennie
Lennie Pocio
www.myspace.com/djlennie
0410 654 590

GM Solutions
www.gmsolutions.com.au
1300 736 233

Cake Decorators

Cake and Icing Centre
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
07 3229 6559

Tony Barlow Formal Hire
www.tonybarlow-formalhire.com.au/qld/
07 3229 6559

Photo Booth

The Photobooth People
Matt & Nikki
www.thephotoboothpeople.com.au
0415 575 530

IGC Exclusive Rates Apply

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2012 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 \$.....

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2012 Booking Sheet Cont.

Deposit amount 750 1500

I authorise IGC to debit my credit card VISA/MASTERCARD AMEX DINERS

Credit card processing fees will apply Diners Club/Amex 2.5%
Visa/Mastercard 0.75%

Credit card

Exp. date _____

Card Holders 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?
