Wedding Tackages



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

INDOOROOPILLY GOLF CLUB

hank 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.

Reception Rooms

The Fairways Room

Enter via our magnificent staircase this split level room which boasts full length views through floor to ceiling windows of the 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.

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.



\$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

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





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 Moet 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

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 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.

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

 Jukebox & Karaoke Machine
 \$250.00

 5 hours
 \$600.00

 6 hours
 \$675.00

Note: All prices and menus are subject to change.

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

Passionfruit Cheese Cake

passion fruit couli, fresh passionfruit & cream

Basil & black pepper marinated strawberries

with chocolate, rum mascarpone & vanilla persian fairy floss

Chamomile pannacotta

with candied lemon rind and syrup

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)

Coffee & Cardamom brulee

with vanilla ice-cream, berry compote & shredded mint

Passionfruit Cheese Cake

passion fruit couli, fresh passionfruit & cream

Basil & black pepper marinated strawberries

with chocolate, 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

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 kipflers, watercress puree, baby carrots & broccolini

DESSERT

Strawberry Cheesecake

with macerated strawberries, cream, mint, star anise syrup

Caramelized Lemon tart

served with truffled honey, mascarpone & vanilla ice-cream

Chocolate truffle mudcake

accompanied by warm chocolate sauce and vanilla bean ice cream

Pecan Pie

with ice cream & sauce anglaise

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

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

Strawberry Cheesecake

with macerated strawberries, cream, mint, star anise syrup

Caramelized Lemon tart

served with truffled honey, mascarpone & vanilla ice-cream

Chocolate truffle mudcake

accompanied by warm chocolate sauce and vanilla bean ice cream

Pecan Pie

with ice cream & sauce anglaise

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

Romantic Rendexvous 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 fetta, 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 fetta risotto, rosemary oil, rosemary, grilled baby leeks, lamb jus & broccolini

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

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 buerre 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

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

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

Note: Prices and vintage are subject to change.



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)

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.

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.



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.

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



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 <u>www.myspace.com/dilennie</u> 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

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



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

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	••••••
Hana abana amban	••••••
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	
M/s daling a society as a society of	I llating out a line declaration
Wedding package selected	Ultimate Indulgence Indooroopilly Indulgence
	Romantic Rendezvous
	Totally Traditional
	iolan, ilaamona
Beverage Option	Package Duration Hours
• •	Standard Premium Deluxe
	Bar Tab Amount \$

2013 Booking Sheet Cont.

Deposit amount I authorise IGC to debit	my credit card	750 VISA/MASTERCARD	1500 AMEX DINERS
Credit card processing f	•	Diners Club/Amex Visa/Mastercard	2.5% 0.75%
Credit card			
Exp. date			
Card Holders Signature			
l agree to	the full terms and co monies as set out in th	nditions for weddings ar is wedding package	nd
l agree to			nd
I agree to cere! Signature How did you hear about us?		is wedding package	nd Easyweddings, Bride Online
I agree to cere! Signature How did you hear about us? (Please circle one)	monies as set out in th	is wedding package	

Indooroopilly Golf Club PO Box 188 Indooroopilly QLD 4068