



Function Package

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Indooroopilly Golf Club Functions

Indooroopilly golf club offers more than just a tranquil and relaxing setting for your event - we offer the complete package. Just 10 minutes from the heart of the CBD and located on a peaceful bend of the Brisbane River, the picturesque gardens and landscaped lawns provide your guests with the perfect surroundings to celebrate any occasion. 200 complimentary car park spaces are available for your convenience.

Terrace Room

The Terrace Room boasts a sweeping balcony with glass balustrades offering views to the fairways and Mt Coot-tha setting the perfect view to enjoy pre-dinner canapés and drinks. The room is fully air-conditioned, has direct access from the car park.

Cocktail: 200 | Seated: 140



Fairways Room

The Fairways Room has floor-to-ceiling windows with uninterrupted views to the landscaped gardens and fairways. With the split-level room dine on the lower level and dance the night away on the upper level. Private bar facilities, air-conditioning and a private terrace for pre-dinner drinks and canapés creates the ideal atmosphere for your evening.

Cocktail: 200 | Seated: 110



Poinciana Bar

The Poinciana Bar, our private members bar, is our jewel in the crown with large glass doors with uninterrupted views of the fairways from every angle. The bar spreads over 3 levels and is perfect for a 21st birthday party, anniversary or Christmas party with cocktails and dancing or a sit down dinner.

Cocktail: 200 | Seated: 110



Jacaranda Room

The Jacaranda Room is perfect for smaller functions accommodating 40 guests for a sit down dinner and 70 guests for a cocktail function. With its own private terrace overlooking the golf course it is the perfect room to celebrate an intimate evening with family and friends.

Cocktail: 70 | Seated: 40



Function Package Inclusions

Dedicated Events Coordinator to assist with all function planning
5 hours room hire (minimum number of 50 guests)
Your choice of table centrepiece
Microphone and lectern
Experienced function staff including a function supervisor
Dance floor
Round tables seating maximum 10 guests with table service
White linen table cloths and pleated skirting around all feature tables
Linen Serviettes

Additional Extra's

D.J

4 Hours - \$660.00

5 Hours - \$770.00

Chair cover with sashes - \$6.00 per chair



Indooroopilly Golf Club Function Package

Indooroopilly Golf Club Function Package Pricing

Celebration Cocktails

All function package inclusions apply

Canapés, noodle boxes, petit fours, 5 hour standard beverage package	\$108.00 per person
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Celebration Plated

All function package inclusions apply

Canapés, 2 course menu, 5 hour standard beverage package	\$118.00 per person
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Canapés, 3 course menu, 5 hour standard beverage package	\$134.00 per person
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Celebration Buffet

All function package inclusions apply

Canapés, buffet menu, 5 hour standard beverage package	\$137.00 per person
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High Tea

All function package inclusions apply

Sweets, sandwiches, savouries tea & coffee	\$45.00 per person
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Celebration Cocktail Package

Cold Canapés

Please select three (3) from the following:

- Pork San Choy Bow in baby gem lettuce **GF, DF**
- Double Brie, Melba Toast and caramelized red onion jam **V**
- Rare Roast Beef on potato rosti and tomato relish **GF, DF**
- Heirloom Tomato, Basil, Buffalo Mozzarella on garlic croute **V**
- Pumpkin, Roast Capsicum and Persian Feta tartlet **GF, V**
- Rice Paper Rolls with chilli & cucumber dressing **GF, DF, V**
- Seared Sesame Tuna with wakame and wasabi citrus dipping sauce **GF, DF**

Hot Canapés

Please select four (4) from the following:

- Beetroot and Feta Arancini with garlic aioli **V**
- Pork Belly Croquettes with mango chutney **DF**
- Spinach and Ricotta filo pastries **V**
- Peking Duck Spring Roll with Hoisin dipping sauce **DF**
- Mini Beef Wellington with horseradish cream
- Satay Chicken with spicy peanut dipping sauce **GF, DF**
- Prawn Twisters with sweet chilli sauce **DF**

Cocktail Bowls

Please select two (2) from the following:

- Panko Crumbed Whiting and Chips with lemon and tartare
- Lamb Koftas with spiced cous cous and yoghurt dressing **GF**
- Mild Vegetable Korma with pita bread **V**
- Pulled Pork Sliders with apple slaw
- Chicken and Chorizo Penne Pasta with tomato fondue **GF**

To Finish

- Chef's selection of petit fours & sweets
- Fine Tea Selection and Nespresso coffee machine buffet

GF - Gluten Free DF - Dairy Free V - Vegetarian

For any dietary requirements, talk with your event coordinator and we will endeavour to find a suitable option for you.

Please use above menu as a guide only, menus subject to change.

Celebration Plated Package

On Arrival

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

Entrées

Please select two (2) of the following for alternate drop:

Smoked Kingfish with watercress aioli and radish salad **GF, DF**

Thai Beef Salad with pickled vegetables, vermicelli noodles and chilli dressing **GF, DF**

Crispy Pork Belly with waldorf salad and pomegranate glaze **GF, DF**

Spinach & Ricotta Tortellini with pumpkin and pinenuts **V**

Mains

Please select two (2) of the following for alternate drop:

Atlantic Salmon with mango, red coconut and avocado salad, steamed rice and Nam Jim dressing **GF, DF**

Herb Crusted Lamb Rack with potato galette, baby carrots and mint jus

Confit Duck Maryland with roast root vegetables, broccolini and citrus reduction **GF**

Grilled Beef Fillet with portabello mushroom, kipfler potatoes, asparagus and port wine jus **DF**

Desserts

Please select two (2) of the following for alternate drop:

Deconstructed Lemon Tart with pistachio crumble, lemon curd ,meringue and dehydrated raspberries

Saffron Poached Pear with strudel crumb and vanilla bean ice cream

Espresso Brulee with citrus & pistachio biscotti and Kahlua infused cream

Dark Chocolate Mousse with macerated strawberries and minted mascarpone **GF**

Finish with a Fine Tea Selection and Nespresso Coffee Machine Buffet

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Menu as a guide only, menus subject to change

Celebration Buffet Package

On Arrival

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

Buffet Mains

Please select two (2) of the following:

Dukkah Striploin with port wine jus **GF**

Coriander, Sesame and Coconut crusted Barramundi with kaffir lime sauce **GF**

Roasted Chicken Kiev, chorizo and cherry tomatoes **GF, DF**

Slow Roasted Lamb Shoulder with lemon zest and rosemary **GF, DF**

Please select one (1) of the following:

King Prawn and Green Pea Risotto **GF**

Pumpkin & Spinach Ravioli in creamy mushroom sauce **V**

Smokey Barbecue Pork Ribs **GF**

Accompanied by:

Please select one (1) of the following:

Duck Fat Roasted Kipfler Potato

Pumpkin & Spinach Ravioli in creamy mushroom sauce **V**

Steamed Jasmin Rice

Please select one (1) of the following:

Cauliflower and Broccoli Gratin

Seasonal Vegetables

Salads

Please select two (2) of the following:

Caprese Salad with heirloom tomatoes, grilled peppers, basil, buffalo mozzarella and balsamic glaze

Thai Glass Noodle Salad with pickled vegetables, coriander, toasted peanuts and tangy lime dressing

Seasonal Garden Salad

Traditional Caesar Salad with crispy prosciutto, soft boiled eggs, golden croutes and confit garlic aioli

Dessert

Please select two (2) of the following for alternate drop:

Deconstructed lemon tart with pistachio crumble, lemon curd, meringue and dehydrated raspberries

Saffron poached pear with strudel crumb and vanilla bean ice cream

Espresso Brulee with citrus & pistachio biscotti and Kahlua infused cream

Dark chocolate mousse with macerated strawberries and minted mascarpone **GF**

Finish with a Fine Tea Selection and Nespresso Coffee Machine Buffet

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High Tea

Our High Tea menu can be used for morning and afternoon teas. Towers of delicious savoury and sweet treats served with a selection of fine teas and freshly brewed espresso coffee. The perfect menu for a baby shower, christening, memorial, brunch or birthday celebration.

Towers of

Petite scones with jam and cream
Assorted petite fours
Petit baked lemon tarts

Finger Sandwiches

Smoked salmon, lemon chive cream
Smoked chicken and whipped cranberry and brie
Cucumber and watercress

Savoury Gourmet Treats

Petit gourmet quiche
Petit gourmet pies
Bruschetta with basil and tomato

A pot of tea or freshly brewed coffee for each guest.

Beverage Packages

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

Standard Beverage Package \$40.00 per person

285ml heavy and light beer on tap (Pure Blonde, Cascade Premium Light and Carlton Midstrength)

Soft drinks & orange juice

BTW by Zilzie Selection 23 Sparkling

BTW by Zilzie Sauvignon Blanc

BTW by Zilzie Shiraz

Premium Beverage Package \$48.00 per person

285ml heavy and light beer on tap (Pure blonde, Cascade Premium Light, Crown Lager and Carlton Midstrength)

Soft drinks & orange juice, non-alcoholic fruit punch

Cavalier Blanc de Blanc NV (FRA)

Please select two white & two red from the list below:

BTW by Zilzie Sauvignon Blanc or BTW by Zilzie Chardonnay or BTW by Zilzie Pinot Gris

BTW by Zilzie Cabernet Merlot or BTW by Zilzie Shiraz or BTW by Zilzie Pinot Noir

Spirits & Port \$30.00 per person

(must be taken with one of above beverage packages)

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

Non Alcoholic Package \$27.00 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.

Beverage Selections For Bar Tabs

A bar tab is another option for providing your guests with alcoholic (and non-alcoholic) beverages throughout your function. Please advise your Event Sales Coordinator of your choices and limit on the bar tab. A minimum spend of \$25 per person is required on all bar tabs. Our function staff will liaise with you throughout the night to provide updates on the bar tab.

Sparkling Wines

	B
NV Chevalier Blanc de Blanc Cremant, Burgundy FR	\$44.00
NV La Prova Sparkling Pinot Grigio, Adelaide Hills SA	\$52.00
NV Chandon Sparkling Brut Rose, Yarra Valley VIC	\$62.00
NV Moet & Chandon Imperial Brut, Epernay FR	\$99.00

White Wines

	B
14 Tai Nui Sauvignon Blanc, Marlborough NZ	\$38.00
13 Mount Adam Chardonnay, Barossa Valley SA	\$44.00
14 Long Pocket Riesling, Clare Valley SA	\$38.00
13 Gregoris Pinot Grigio, Veneto, IT	\$54.00
13 Robert Channon Verdelho, Granite Belt, QLD	\$52.00

Red Wines

	B
13 Black Cottage Pinot Noir, Marlborough NZ	\$44.00
14 Long Pocket GSM, McLaren Vale SA	\$44.00
13 Willow Bridge 'Dragonfly' Shiraz, Ferguson Valley WA	\$42.00
14 Tigers Tale Cabernet Merlot, Margaret River WA	\$62.00
12 Henry's Drive 'Pillar Box' Cabernet Sauvignon, Padthaway SA	\$42.00

Personal beverage packages can be tailored to suit clients requirements and budget.
Note: Prices and vintage are subject to change.

Beverage Selection For Bar Tabs

Draught Beers

285ml

Cascade Premium Light	\$3.50
Carlton Midstrength	\$4.00
Pure Blonde	\$5.00
Crown Larger	\$5.80

Bottled Beers

Cascade Premium Light	\$5.00
XXXX Gold	\$5.80
Peroni Leggera	\$7.80
James Boag's Premium	\$8.00
Corona	\$8.20
Heineken	\$8.50

Soft Drinks

285ml	\$4.00
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Basic Spirits & Port

(served with the mixer of your choice)

Rum, Bourbon, Vodka, Scotch & Gin	
Full Nip	\$7.50
Half Nip	\$5.50
Galway Pipe Port by the glass	T.B.C

Personal beverage packages can be tailored to suit clients requirements and budget.
Note: Prices and vintage are subject to change.

Terms & Conditions

We are delighted to have this opportunity to present our function packages to you. We pride ourselves on our professional coordination and implementation of your function to ensure its complete success. The organisation of your function should run as smoothly as the function itself so we would appreciate your attention to the following terms and conditions.

Choosing your menu

We would be pleased to assist you in the 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. Prices are subject to variation prior to confirmation of selected menu.

Selecting your beverage requirements

A wide range of products on our wine list are readily available and carry our recommendation. Should you desire an alternate selection, your function co-ordinator would be happy to discuss this with you. At least 14 days notice is required of your selection. Prices charged will be those current at the time of the function. Vintages may also change and will be those current at the time of the function.

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

Smoking policies

- All outdoor areas that serve food and beverage are no smoking areas and smoking is not permitted for any reason.
- The golf course is also a licensed area and only holes 3, 5, 7 & 9 on each nine are permitted for smoking.
- There are Designated Outdoor Smoking Areas (DOSA) 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.
- Food cannot be taken into or consumed in a DOSA.
- Drinks can be consumed in the DOSA.
- No service can be provided for drinks in the DOSA.
- Only clearing of glasses and ash trays is permitted by staff in the DOSA.
- No entertainment is to be provided to patrons in the DOSA.

Function rooms booking policy

The room hire charge is currently \$650.00. However, if you choose from one of our packages and have a minimum of 70 adult guests the room hire may already be included in the price. Please check with your Event Sales Coordinator if the room hire charge is applicable to your booking.

Room hire inclusions

Table centrepiece (Please ask your coordinator for centrepiece options), round tables seating maximum 10 guests with table service, white linen table cloths and pleated skirting around all feature tables and linen serviettes are also available. We provide a dedicated function supervisor along with staff for table service throughout the function.

Confirmation of guest numbers

Your guarantee of the minimum number of guests attending your function must be given to us seven (7) working days before the function takes place. We will invoice you for those confirmed numbers.

Deposits and payment of accounts

A deposit is required for every function. The deposit is a minimum of \$1,000.00, which may be increased should any special arrangements be required or the sales co-ordinator deems it appropriate. Please fill out the booking sheet attached to this function package and send it to the address provided, email it to sales@igcgolf.com.au or fax it to 3870 5013. A booking will only be considered as confirmed after receipt of a booking sheet along with payment of a deposit. All payments by cheque must be made out to Indooroopilly Golf Club.

Pre-payment of the catering account and beverage expenditure projection or fixed price beverage package is required 7 working days prior to the date of your function and can only be paid by credit card (credit cards incur a payment processing fee - American Express & Diners Club incur an additional 2.5% and Mastercard and Visa incur an additional 0.75%) cash, cheque or bank cheque.

Late licences

Standard trading ceases at 12 midnight. No extensions are available.

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 functions. Responsibility for arranging any insurance lies with the client if he or she so desires.

Security

Any function the club deems appropriate may be subject to a non-refundable security fee.

Damage

The client will be financially responsible for any damage to club property during the function.

Fire safety

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

Cancellation Policy

If your function is cancelled, the following conditions apply;

Notice of more than 30 days: 50% deposit will be refunded provided that the room is subsequently re-sold.

Notice of 30 days or less: due to costs incurred by this stage, unfortunately no refund can be made.

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

Function Booking Sheet 2016

Name (company or organiser):

Street address:

Postal address:

Contact person (name):

Phone:

Email address:

Contact person on the day (name):

Date of event:

Approximate numbers:

Room(s) required:

Terrace Room

Fairways Room

Jacaranda Room

Poinciana Bar

Signage to read:

Catering selection (please circle):

Celebration Cocktails

Celebration plated

Celebration Buffet

High Tea

(Please advise of any dietary requirements)

Function timings:

Arrival of organisers -

Arrival of guests -

Entree -

Mains -

Dessert -

Cutting of the cake -

Tea and coffee service -

Departure -

I have read and agree to the terms and conditions

Signature:

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

Credit card number:

Expiry date:

Signature:



INDOORROOPILLY
GOLF CLUB