

# 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

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 canapes 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



Indooroopilly Golf Club Function Package

### 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

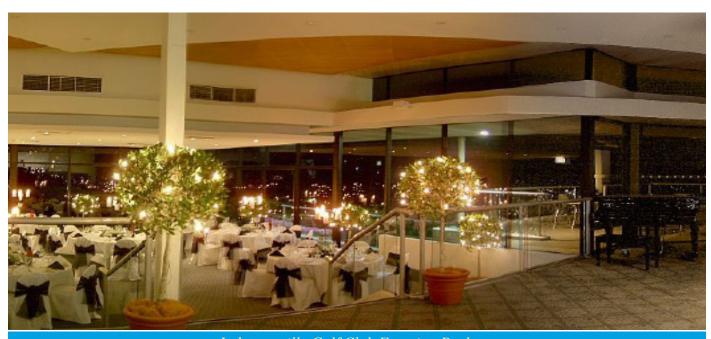
Dedicated Events Coordinator to assist with all function planning
5 hours room hire (minimum number of 50 guests)
Your choice of table centrepiece
Microphone and lectern
Experienced function staff including a function supervisor
Dance floor

Round tables seating maximum 10 guests with table service White linen table cloths and pleated skirting around all feature tables Linen Serviettes

Additional: Chair cover with sashes - \$6.00 per chair

### Additional Extra's

D.J 5 hours \$770.00 6 hours P.O.A



Indooroopilly Golf Club Function Package

## Indooroopilly Golf Club Function Package Pricing

### Celebration Cocktails

All function package inclusions apply

Antipasto platters, canapes, petit fours, 5 hour standard beverage package

\$108.00 per person

Celebration Plated

All function package inclusions apply

canapes, 2 course menu, 5 hour standard beverage package \$118.00 per person

canapes, 3 course menu, 5 hour standard beverage package \$134.00 per person

Celebration Buffet

All function package inclsuions apply

Canapes, buffet menu, 5 hour standard beverage package \$137.00 per person

High Tea

All function package inclusions apply

Sweets, sandwiches, saviours, tea & coffee \$45.00 per person

## Celebration Cocktail Package

#### **To Start**

Antipasto platters to start

#### **Cold Canapes**

Tomato Bruschetta - V
Fresh tiger prawn with fruit salsa - GF
Smoked Salmon, crème fraiche & chive crepe roulade
Sundried tomato, spinach crepe roulade
Smoked Chicken waldorf
Trio Melon balls with crispy prosciutto

#### **Hot Canapes**

Cheese and Spinach filo parcels - V
Petite vegetable tart - V
Salt & Pepper squid
Tempura whiting fillets
Fennel crusted Lamb skewers
Tandoori Chicken Skewers
Arancini Balls
Prawn twisters
Vegetarian Spring Rolls
Satay Chicken skewers - GF

#### To Finish

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

#### Add - Cocktail Bowls

Cocktail bowls - \$10 per person, per selection.

Please select from the following:
Thai Green Chicken curry with jasmine rice
Saffron & prawn risotto
Spanish chorizo penne pasta
Beer battered flathead & chips
Vegetarian stir fry
Chicken stir fry

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 of the below to be served as an alternate drop)

Smoked Kingfish with watercress aioli and radish salad

Thai beef salad with pickled vegetables, vermicelli noodles and chilli dressing.

Crispy pork belly with waldorf salad and pomegranate glaze.

Spinach & Ricotta tortellini with pumpkin and pinenuts.

#### **Mains**

(Please select two of the below to be served as an alternate drop)

Atlantic Salmon with mango, red coconut and avocado salad, steamed rice and Nam Jim dressing.

Herb crusted Lamb rack with potato galette, baby carrots and mint jus.

Contfit Duck Maryland with roast root vegetables, broccolini and citrus reduction.

Grilled Beef fillet with portabello mushroom, kipfler potatoes, asparagus and port wine jus.

#### **Desserts**

(Please select two of the below to be served as an 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.

Finish with a Fine Tea Selection and Nespresso Coffee Machine Buffet

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 Buffet Package

#### **On Arrival**

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

#### **Buffet Mains**

Dukka Striploin with port wine jus

Coriander, Sesame and Coconut Crusted Barramundi with kaffir lime sauce

Slow Cooked Morrocan Chicken Tagine with green olives, apricots and preserved lemons

Grilled King Rib Pork Cutlet with chilli cucumber salsa

#### Accompanied by:

Duck Fat Roasted Kipfler Potato Sweet Potato Galette Cauliflower and Broccoli gratin Asian Styled Fried Rice Seasonal Vegetables

#### Salads

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 desserts to be served as an 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.

Finish with a Fine Tea Selection and Nespresso Coffee Machine Buffet

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



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 Selections

Please contact our Event Coordinator on 07 3721 2121 or sales@igcgolf.com.au for a detailed list of available Beverage Packages and Bar Tab options for your event.

### 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 (nar	me):		
Phone:	Email addr	ess:	
Contact person on t	he day (name):		
Date of event:			
Approximate number	ers:		
Room(s) required:			
Terrace Room	Fairways Room	Jacaranda Room	Poinciana Bar
Signage to read:			
Catering selection (	please circle):		
Celebration Cocktai	ls Celebration plate	ed Celebration Buffet	High Tea
(Please advise of ar	ny dietary requireme	nts)	
Function timings:			
Arrival of organisers	<b>3</b> -		
Arrival of guests -			
Entree -			
Mains -			
Dessert -			
Cutting of the cake -	-		
Tea and coffee serv	ice -		
Departure -			
I	have read and agree	e to the terms and cond	litions
Signature:			
Please debit my cre	dit card (credit card	processing fees - 0.75%	% Mastercard and Visa
2.5% AMEX and Dir	ners)		
Credit card number:	•		
Expiry date:			
Signature:			

