



Weddings



The Golden Ox
WEDDING &
GARDEN VENUE

PRICES ALL INCLUSIVE
NO HIDDEN COSTS

Situated on the picturesque Redcliffe peninsula, The Golden Ox is a unique, award-winning wedding venue that has it all. We are passionate about food, service and the little touches that will make your wedding day truly memorable.

Our ceremony garden offers you an intimate, natural setting perfect for exchanging your wedding vows.

Following your ceremony, guests will be escorted to one of two modern reception rooms perfectly decorated to suit your individual style and personality.

Or consider spending the evening under the stars and host your reception cocktail style in our gardens.*

Choose from one of our carefully designed menus prepared by our team of passionate chefs, or work with us to create a menu that suits your preferences.

Our fully inclusive packages make planning your wedding enjoyable and hassle-free, with no hidden extras along the way.

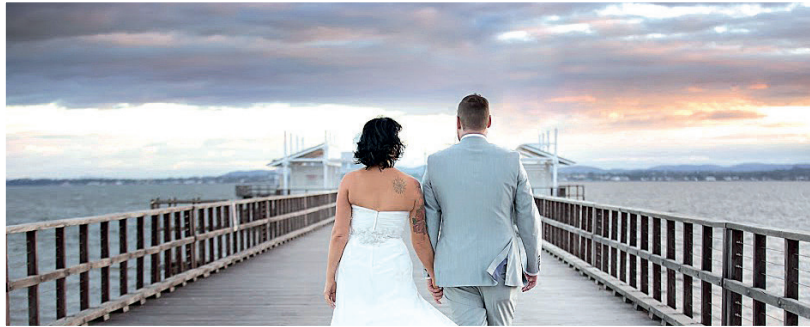
Whether you want an informal cocktail style soirée or a gala banquet dinner, our dedicated events team look forward to making your dream wedding day become a reality.

We want you to relax and totally enjoy your wedding day, creating the memories that will last a lifetime, and what better way to do that than to choose a venue that has everything available to make your day.

Our committed and professional team will help you create your dream wedding exactly as you imagined it to be.

Prices are all inclusive with no hidden costs.





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Ceremony

WEDDING GARDENS



Our secluded gardens provide a private oasis for your ceremony and pre-reception celebrations. With vibrant green lawns, tropical plants, relaxing water features and an elevated walkway for your grand entrance, the gardens are the perfect backdrop for your nuptials along with multiple photo opportunities to capture your special day.

Following the ceremony, you and your guests can relax among the gardens with pre-reception drinks and canapés, before moving upstairs to one of our beautifully appointed rooms to continue your celebrations.

GARDEN HIRE:

Monday-Thursday \$440

Friday \$550

Saturday-Sunday \$750

CEREMONY PACKAGE INCLUDES:

- Red carpet entrance over our elevated Monet Bridge
- Rustic timber arbour
- Tiffany chairs
- Dressed registry table
- Complimentary wedding bubbles
- Private bar and staff
- Dedicated events team member to oversee your ceremony
- Sound system with iPod and MP3 connectivity
- Wet weather options
- Water features and stunning gardens

Our wedding gardens provide a beautifully vibrant setting, with the added benefit of zero travel time from ceremony to reception venue. Your guests can relax and enjoy the gardens, giving you more time with your friends and family. With its own private bar area, the space has facilities to enjoy pre-reception drinks and canapés following your ceremony.

PLEASE NOTE: Our on-site garden ceremony location is exclusively available to couples who hold their reception with us at The Golden Ox.



Reception Inclusions



THE FOLLOWING SERVICES AND ITEMS ARE INCLUDED IN ALL PACKAGES:

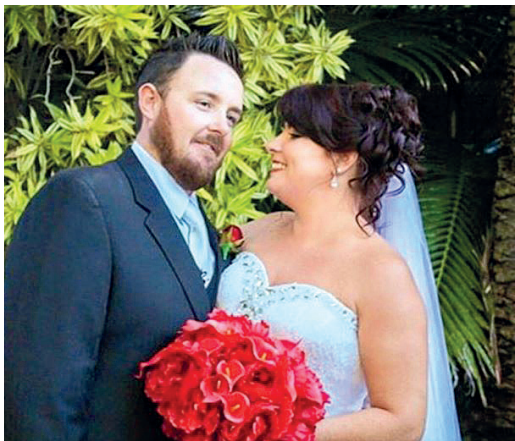
Our all-inclusive packages take the hassle out of planning your perfect day.

Whether you are organising a grand celebration or a more intimate affair, our stunning reception rooms offer two perfect spaces, which can also be combined to allow for larger gatherings. Our wedding gardens are also available for cocktail style receptions under the stars.

- Room Hire
- White chair covers with your choice of coloured sash from our large selection
- Easel for your seating chart
- Choice of traditional wishing well or birdcage
- Dressed cake table with silver cake knife
- Dressed bridal and gift tables
- A wide selection of theming options for the bridal and guest tables
- Oval tables
- White linen napery (tablecloths and napkins)
- Complimentary place cards, menus, table numbers and cake bags
- Large dance floor, microphone and lectern, multi-media screens
- Professional food and beverage service team
- Unlimited consultations with both our wedding coordinators
- Professional team member to oversee your day

At The Golden Ox we cater for any special dietary requirements as well as for younger guests with our delicious children's menu (see page 16).

Our 43 years of combined experience and knowledge guarantees that your wedding day will be exactly as you imagined it to be and more...





Canapes



PREMIUM CANAPÉS

(Included in the Pearl Package, Topaz Buffet and Golden Ox Special)

- Sesame-crumbed barramundi goujons, dill caper mayonnaise
- Vegetarian spring rolls, sweet chilli coriander dipping sauce
 - Lemon thyme marinated chicken tenderloins
 - Vegetarian samosas, tomato relish
 - Mushroom & parmesan arancini tomato coulis

DELUXE CANAPÉS

(Included in Diamond Package and Aquamarine Buffet)

- Lemon thyme marinated chicken tenderloins
- Vegetarian spring rolls, sweet chilli coriander dipping sauce
- Teriyaki Chicken & avocado sushi, japanese dipping sauces
- Sesame-crumbed barramundi goujons, dill caper mayonnaise
 - Mushroom and parmesan arancini, tomato coulis
 - Smoked salmon & avocado blini

Pearl

PACKAGE

PREMIUM CANAPÉS (see page 9)
FRESHLY BAKED BREADS WITH BUTTER

Please select two dishes from each course to be served alternately to your guests

ENTRÉES

- Herb marinated chicken breast, cos, pear, walnut and shaved parmesan salad
- Beef medallions, sweet potato, rocket & spinach salad, ginger lime dressing
 - Char-grilled Mediterranean vegetable stack strudel cherry tomato coulis
- Grilled barramundi fillet, buffalo mozzarella, vine ripened tomato, olives, basil, sea salt, balsamic, evoo
- Exotic Mushroom risotto of Swiss brown, button and king mushrooms, black truffle, herbs and shaved parmigiano-reggiano

MAINS

- Queensland barramundi fillet, paris mash, lemon dill beurre blanc
 - Grilled chicken breast supreme filled with sun-dried tomato and brie, roast garlic and lemon potato fondant, romesco sauce
 - Herb & mustard crusted Victorian lamb rump, tarragon ratatouille, tabouleh, roast beetroot and Persian fetta sauce, red wine jus
 - Char-grilled eye fillet medallions served with creamy mash, oven roasted tomato, spinach, beef red wine jus
 - Crispy skin chicken breast filled with herbed ricotta, paris mash, zucchini carpaccio, chicken demi glace
- (All main courses served with seasonal vegetables)

DESSERTS

- Flourless chocolate cake, frangelico mousse, macerated strawberries
- Bread and Butter pudding, whisky poached raisins, vanilla ice cream, anglaise
 - Lemon curd tart, fresh berries, cream, redcurrant coulis
 - Pavlova, fresh fruit, double cream, raspberry coulis
 - Crème caramel, chantilly cream, fresh fruit garnish
 - Freshly brewed tea and coffee with mint chocolates



MONDAY TO THURSDAY

with 4hr premium drinks package \$110pp**
without drinks package \$85pp

FRIDAY

with 4hr premium drinks package \$115pp**
without drinks package \$88pp

SATURDAYS AND SUNDAYS

with 5hr premium drinks package \$128pp**
without drinks package \$95pp

If you choose to use your wedding cake for dessert plated by our chefs reduce the above prices by \$6.00pp

**Add \$14 for 4 hours or \$18 for 5 hours to upgrade to the Platinum Drinks Package

Diamond

PACKAGE

DELUXE CANAPÉS (see page 9)

FRESHLY BAKED BREADS WITH BUTTER

Please select two dishes from each course to be served alternately to your guests

ENTRÉES

- Fresh Mooloolaba ocean king prawns, tomato salsa, guacamole, cocktail sauce
 - Peppered duck breast, black grapes, pickled bell pepper, rocket, roast hazelnut, pear & ginger dressing
- Lime ginger marinated grilled whole prawns, shredded wombok, pickled vegetable and coriander salad
- Queensland half shell scallops, corn puree, fennel endive and basil salad, balsamic nectar
- Caper crusted salmon fillet, avocado, pink grapefruit, watercress, mousseline
 - Grilled chicken breast fillet, chorizo and sundried tomato risotto, sauce vierge
 - Beef medallions, roast garlic and mushroom risotto, pine nuts

MAINS

- Char-grilled eye fillet, potato gratin, oven roasted tomato, mushroom duxelle spinach, beef red wine jus
- Grilled Queensland barramundi fillet, Mediterranean vegetable gratin, fennel and artichoke remoulade

- Moroccan marinated salmon, crushed desiree potato, champagne sauce
- Chicken breast supreme filled with basil pesto and bocconcini, prosciutto crisp, potato, cherry tomato coulis
- Rosemary marinated Victorian lamb rump, roast sweet potato, tabouleh, roast beetroot and Persian fetta, jus
 - Herb and Mustard Crusted Sovereign Gold 3 rib lamb rack, pea puree, honey baby carrot, tarragon mint gremolata, jus
 - Twice cooked duck breast, pureed sweet potato, snow peas, fig orange marmalade, star anise duck jus

(All main courses served with seasonal vegetables)

DESSERTS

- White chocolate brulee, fresh berries, Baileys ice cream
 - Bombe Alaska Extravaganza
- Flourless chocolate cake, frangelico mousse, macerated strawberries
 - Crème caramel, chantilly cream, fresh fruit garnish

(this dessert is presented to the bridal table flaming)
- Strawberry tart with lemon curd, fresh strawberries, chocolate sauce
- Freshly brewed tea and coffee with mint chocolates



MONDAY TO THURSDAY

with 4hr premium drinks package \$120pp**
without drinks package \$94pp

FRIDAY

with 5hr premium drinks package \$128pp**
without drinks package \$96pp

SATURDAYS AND SUNDAYS

with 5hr premium drinks package \$136pp**
without drinks package \$102pp

If you choose to use your wedding cake for dessert plated by our chefs reduce the above prices by \$6.00pp

*****Add \$14 for 4 hours or \$18 for 5 hours to upgrade to the Platinum Drinks Package.***

Topaz

BUFFET

PREMIUM CANAPÉS (see page 9)

SEAFOOD PLATTERS

- Barramundi fillet, leek and fennel braised
 - Salt and pepper calamari
 - Reef fish with mornay sauce

CARVERY

Choose 2 of the following

- Mustard & herb crusted roast beef
 - Roast leg pork, pork crackling
- Rosemary & garlic marinated leg of Victorian lamb

WET DISHES

Choose 1 of the following

- Thai-style green curry chicken
- Mediterranean vegetable casserole
- Braised beef & red wine ragout with Rigatoni
 - Moroccan chicken, chorizo and sundried tomato pilaf rice

SEASONAL VEGETABLES

- Thyme & garlic desiree potatoes
- Buttered seasonal vegetables

COLD PLATTERS

- Sliced leg of ham carved off the bone
- Honey, soy & ginger marinated chicken

SALADS

Choose 3 of the following

- Traditional Caesar
- Greek salad of vine ripened tomato, cucumber,
 - Sweet potato salad, dill mayonnaise
 - Mediterranean roasted vegetables and quinoa salad, pesto dressing
 - red onion, lettuce, olives, feta
- Desiree potato and chive salad

Baskets of freshly baked breads and a variety of condiments and sauces to complement

DESSERTS

Please choose up to two to be served alternately

- Flourless chocolate cake, frangelico mousse, macerated strawberries
- Bombe Alaska Extravaganza - (this dessert is presented to the bridal table flaming)
- Sticky date pudding, butterscotch sauce, vanilla ice cream
 - Crème caramel, chantilly cream, black cherry compote, fresh fruit garnish
- Pavlova with fresh fruit, double cream and raspberry coulis
- Lemon curd tart, fresh berries, cream, redcurrant coulis
 - Freshly brewed tea and coffee with mint chocolates



MONDAY TO THURSDAY

with 4hr premium drinks package \$112pp**
without drinks package \$86pp

FRIDAY

with 4hr premium drinks package \$118pp**
without drinks package \$89pp

SATURDAYS AND SUNDAYS

with 5hr premium drinks package \$128pp**
without drinks package \$96pp

If you choose to use your wedding cake for dessert plated by our chefs reduce the above prices by \$6.00pp

**Add \$14 for 4 hours or \$18 for 5 hours to upgrade to the Platinum Drinks Package

Aquamarine

BUFFET

DELUXE CANAPÉS (see page 9)

SEAFOOD PLATTERS

- Fresh Mooloolaba ocean king prawns
- Fillets of caper crusted Tasmanian salmon
 - Half shell Hervey Bay scallops
- Macadamia-crusted barramundi fillet
 - Salt and pepper calamari

CARVERY

Choose 2 of the following

- Dijon mustard and herb crusted roast baron of beef
- Herb-marinated baked leg of Victorian lamb
- Roast rolled loin of pork filled with caramelised apple and prune with pork crackling

SEASONAL VEGETABLES

- Roasted baby potatoes
- Buttered seasonal vegetables

WET DISHES

Choose 2 of the following

- Lemongrass & ginger yellow curry chicken
 - Mediterranean seafood casserole
- Braised beef & red wine ragout with rigatoni
 - Moroccan chicken, chorizo and sundried tomato pilaf rice

COLD PLATTERS

Choose 2 of the following

- Sliced whole baked leg of ham
- Mediterranean herb-marinated roast chicken
 - Roasted turkey breast

SALADS

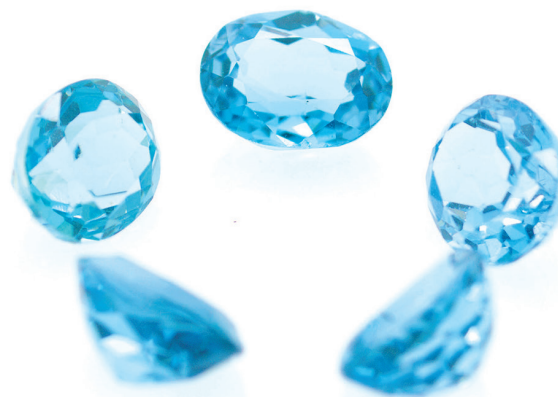
Choose 4 of the following

- Rocket, pear, roasted beetroot and parmesan salad
 - Traditional caesar
- Greek salad of vine ripened tomato, cucumber, red onion, lettuce, olives, feta
- Duo desirée and sweet potato salad
 - Asian slaw salad
- Mediterranean roasted vegetables and quinoa salad, pesto dressing
- Baskets of freshly baked breads and a variety of condiments and sauces to complement

DESSERTS

Please choose up to two to be served alternately

- Bombe Alaska Extravaganza - (this dessert is presented to the bridal table flaming)
- Flourless chocolate cake, frangelico mousse, macerated strawberries
- Sticky date pudding, butterscotch sauce, vanilla ice cream
- Crème caramel, chantilly cream, black cherry compote, fresh fruit garnish
- Pavlova with fresh fruit, double cream and raspberry coulis
- Lemon curd tart, fresh berries, cream, redcurrant coulis
- Freshly brewed tea and coffee with mint chocolates



MONDAY TO THURSDAY

Minimum of 35 adults (may be negotiated)
with 4hr premium drinks package \$124pp**
without drinks package \$96pp

FRIDAY

with 5hr premium drinks package \$133pp**
without drinks package \$99pp

SATURDAYS AND SUNDAYS

Minimum of 40 adults (may be negotiated)
with 5hr premium drinks package \$144pp**
without drinks package \$110pp

If you choose to use your wedding cake for dessert plated by our chefs reduce the above prices by \$6.00pp

**Add \$14 for 4 hours or \$18 for 5 hours to upgrade to the Platinum Drinks Package.

Add fresh Tasmanian oysters or Moreton Bays bugs to Buffet – price on request.

Crystal Cocktail

CELEBRATIONS

PLATTERS

- Charcuterie boards of prosciutto, calabrese, mortadella and accompaniments
- Toasted breads with our chefs selection of dips

HOT SELECTION

Choose 4 of the following

- Sweet corn basil and mozzarella arancini with tomato relish
- Sesame-crumbed barramundi goujons with dill caper mayonnaise
 - Vegetable spring rolls with sweet chilli coriander sauce
 - Mini steak and cheese sliders
- Grilled haloumi, charred zucchini and basil pesto
 - Lamb koftas with mint yoghurt
 - Lime ginger chicken skewers with coriander and chilli pickle
 - Marinated beef skewers with aioli
 - Spicy chicken drumettes
 - Mini spinach feta quiche
 - Prawn spring rolls with sweet chilli and lime sauce

COLD SELECTION

Choose 4 of the following

- Smoked salmon, avocado and chive crème fraiche blini
- Mediterranean vegetable frittata
 - Mini bruschetta
- Duck liver pate, toasted brioche
- Chicken teriyaki and avocado sushi
- Cuban pulled pork and ham slider

FORK DISHES

Choose 1 of the following

- Greek style braised lamb shoulder and lemon oregano potato
- Wild mushroom beef and shiraz ragout, herbed pilaf rice

DESSERT

- Your wedding cake is served on a platter on the tea and coffee station
 - Mini Magnum ice creams



MONDAY TO THURSDAY

Minimum of 30 adults
(food over a 2 hour period)
with 3hr premium drinks package \$80pp**

FRIDAY

Minimum of 35 adults
(food over a 2 hour period)
with 3.5hr premium drinks package \$90pp**

SUNDAY

(not available Saturdays)
Minimum of 35 adults
(food over a 2 hour period)
with 3.5hr premium drinks package \$95pp**

***Add \$12 per person to upgrade to the Platinum Drinks Package.*

The Golden Ox

SPECIAL

THIS PACKAGE IS ONLY AVAILABLE JANUARY, FEBRUARY, JUNE AND JULY.

CANAPÉS

(Chefs selection of Premium canapés)

FRESHLY BAKED BREADS WITH BUTTER

Please select two mains to be served alternately to your guests

MAINS

- Grilled Queensland barramundi fillet, paris mash, fennel & artichoke remoulade
- Grilled chicken breast supreme filled with sun-dried tomato and brie, roast garlic and lemon potato fondant, romesco sauce
- Herb & dijon mustard crusted Victorian lamb rump, exotic mushroom risotto, spinach, oven roasted tomato, gremolata, red wine jus
- Crispy skin chicken breast filled with herbed ricotta, paris mash, zucchini carpaccio, chicken jus
(All main courses served with seasonal vegetables)

DESSERTS

- Your wedding cake plated with chantilly cream and berry coulis
- Freshly brewed tea and coffee with mint chocolates



MONDAY TO THURSDAY

Minimum of 30 adults
with 3.5hr premium drinks package \$88pp**

FRIDAY

Minimum of 35 adults
with 4hr premium drinks package \$95pp**

SATURDAYS AND SUNDAYS

Minimum of 40 adults
with 4hr premium drinks package \$99pp**

***Add \$14 per person for 4 hours to upgrade to the Platinum Drinks Package.*



Children

AT THE GOLDEN OX



At The Golden Ox, we welcome the younger guests and have compiled a few enticing menu options to keep the youngsters happy while you sit back and enjoy your night.

Select one from the following two options

OPTION ONE - PLATED MAIN AND DESSERT

MAIN

- Crumbed chicken, chips and garden salad
- Grilled eye fillet medallions, chips and garden salad
- Crumbed barramundi fillet, chips and garden salad

DESSERT

- Ice-cream sundae with chocolate, strawberry or caramel topping
- Fresh fruit salad with whipped cream

OPTION TWO - HALF THE SIZE, HALF THE PRICE

Children aged 2-10 years old may eat off the adult's menu for half price when choosing from either a plated, buffet or cocktail style menu.

PLEASE NOTE: Both option one and two includes canapés, a colouring pack, chair covers and sashes, table decorations and room hire. Price shown is per person.

\$28.00pp
(aged 2-10 years)



Beverage PACKAGES



BAR TAB

A choice of beverage options for your reception.

Prices shown are per person.

Beverage package extensions are available on request.

Please choose from our extensive beverage list the drinks you would like to be served to your guests.

Please set the amount you wish to spend. The duration of the bar tab depends on your guests consumption. The set limit is pre-paid and either added to or refunded accordingly on conclusion.

*Conditions apply – Minimum Spend of \$23 per person required.

Premium Package

3.5 hours \$32.00pp / 4 hours \$35.00pp

WINES

Riddle - Sauvignon Blanc, Chardonnay, Cabernet Merlot, Moscato, Sparkling Brut

DRAUGHT BEERS

XXXX Gold, Hahn Light

NON-ALCOHOLIC

Fresh orange juice, fruit punch, soft drinks, mineral water

Platinum Package

3.5 hours \$44.00pp / 4.5 hours \$54.00pp

WINES

Benchmark - (Grant Burge), Semillon Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot, Hardy's Moscato, Houghton's - Quill NV Pinot Noir sparkling

BOTTLED BEERS

Corona, Coopers Pale Ale, James Squire Golden Ale, Great Northern

DRAUGHT BEERS - Great Northern Crisp, XXXX Gold, Hahn Light

CIDER - Bulmers Apple Cider

NON-ALCOHOLIC - Fresh orange juice, fruit punch, soft drinks, mineral water

Non-Alcoholic Packages

3 hours \$22.00pp / 4 hours \$26.00pp

Fresh orange juice, fruit punch, soft drinks, and non-alcoholic sparkling for toasts



Our Event Spaces



RECEPTION ROOMS

We have two elegant reception rooms to choose from depending on the number of guests you are having, and can be combined to seat up to 220 guests comfortably. Our rooms have been purpose built and designed with a palette of neutral tones, which allows each of the spaces to be easily styled to suit your theme and colours. Both rooms are air-conditioned, soundproof and have free access to undercover and off-street parking.

THE REGENCY ROOM

For more intimate receptions of up to 75 guests, The Regency room offers the perfect backdrop for your celebrations with a stunning backlit marble feature and polished timber dance floor.

THE GRANDE ROOM

For larger receptions, The Grande Room can comfortably seat 110 guests and has access to our marble bar, an elevated stage, large polished timber dance floor and fairylight backdrop.

THE GOLDEN OX RESTAURANT

The restaurant is available for intimate receptions, offering a unique and memorable dining experience.

THE PELICAN DECKS

The casual decks are the perfect alternative for smaller, more intimate gatherings. Available for lunch and dinner receptions, with both sit down and cocktail-style menu options, the space is ideal for celebrations with 10 to 50 guests.

THE GARDENS

Our wedding ceremony gardens are available for more than just your wedding ceremony.

The choice is yours... plated, buffet or cocktail style reception under the stars with a tropical backdrop.





Booking Guidelines



THANK YOU KINDLY FOR CONSIDERING THE GOLDEN OX FOR YOUR WEDDING.
WE WOULD LOVE TO HELP YOU CELEBRATE YOUR SPECIAL DAY IN GREAT STYLE!

Bookings for weddings are confirmed upon receipt of an \$800 deposit per room. This amount is fully deducted from your final account. Gardens are paid in full at the time of booking. All prices include 10% GST, but exclude any future government charges. Prices are subject to change without notice.

Our menus change on a regular basis so you can enjoy the freshest produce available at the time. For public holidays a different price list applies. If your event is to be held on a public holiday please ask for more details. For Saturday evening functions, there is a minimum requirement of a three course menu (entrée, main course, dessert and coffee) or a buffet.

MINIMUM NUMBERS apply for complimentary room hire.

CANCELLATIONS must be submitted in writing. Deposit will only be refunded on us re-booking the room(s) and/or the gardens otherwise the deposit will be forfeited.

FINAL DETAILS are required 6 weeks before your event. Please call us to arrange an appointment to see one of our friendly wedding co-ordinators.

PAYMENT after the initial deposit, two further deposits are required each of \$1,000 at 5 months and at 3 months prior to the wedding.

FINAL NUMBERS: Are required 3 weeks prior to your event with your final payment.

LICENSING: The Golden Ox Restaurant and Wedding Centre operates within the responsible service of alcohol guidelines.

These laws dictate that no alcohol is to be served to anyone under the age of 18 or anyone who is unduly intoxicated.

No BYO applies at The Golden Ox.

CHANGES: All changes must be in writing.

ALL FUNCTIONS: Are subject to venue availability.

SMOKING: No smoking permitted inside The Golden Ox function rooms and restaurant.

TAKEAWAY: Health regulations stipulate food not eaten at the venue cannot be taken away.

DAMAGES: Clients are financially liable for any damage or breakages sustained to the venue by the action of their guests and will be charged to the client.

BAR TAB: Minimum of \$23 per person required







WEDDING AND GARDEN VENUE

Family owned and operated

330 Oxley Avenue, Margate QLD 4019

On the Redcliffe Peninsula

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2017 QUEENSLAND & NT
RESTAURANT CATERER
WINNER