



# *Weddings*





*Our spacious members lounge with views overlooking lush fairways and the Tinbeerwah mountains, the air conditioned lounge is the perfect room with its own bar, large deck and dance floor.*

*We cater to all your wedding needs, for larger or more intimate functions we can tailor a package to suit your requirements.*

*Thank you for considering Noosa Golf Club for your special day. We look forward to providing a memorable experience for you and your guests.*

## Noosa Golf Club

46 Cooroy Noosa Road, Tewantin Qld 4565

W: [noosagolfclub.com.au/weddings](http://noosagolfclub.com.au/weddings)

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# Wedding Packages

All packages include:

- Full room hire
- Arrival canapes
- Alternating 2 or 3 course menu
- Personalized individual menus
- Table seating board to match on easel
  - White table cloths and napkins
  - Skirted bridal, cake & present table
  - Fairy light & silk chiffon backdrop
- Custom designed floral centrepieces with candles and vases
- Chair covers with choice of coloured sash or White American Chairs
  - Wide screens for audio-visual presentations
    - Cordless Microphone
    - Parquetry dance floor
  - Cutting and service of your wedding cake



# Package 1

Select two dishes to be served alternate drop

2 course      \$90 per person

3 course      \$105 per person

## Entree

Roast pumpkin & macadamia soup w/ toasted ciabatta

Spinach, roast pumpkin & fetta frittata on a rocket salad w/ semi dried tomato & basil pesto sauce

Smoked salmon, asparagus & cream cheese noisettes w/ lemon caper dressing

Grilled field mushrooms stuffed w/ semi dried tomatoes, bacon, feta & basil

Asian beef salad w/ chilli, lime & coriander dressing

Tandoori chicken pappadum stack w/ a spiced mango yogurt dressing

## Main

Oven baked snapper fillet topped w/ fresh mango & roast macadamia hollandaise

Macadamia & citrus crusted barramundi fillet w/ lime aioli

Chicken breast stuffed w/ bacon & camembert, finished w/ a mushroom cream sauce

Portuguese chicken – marinated chicken breast topped w/ semi dried tomatoes, avocado & brie

Mushroom & spinach stuffed sirloin steak wrapped in bacon & finished w/ a red wine jus

Fig & walnut stuffed lamb rump wrapped in prosciutto w/ a balsamic reduction

## Dessert

Mocha crème brulee w/ vanilla bean ice cream

Chocolate soft centred pudding w/ a mars bar custard

Jamaican cheesecake w/ fresh mango, coconut & Malibu

Sticky date pudding w/ butterscotch sauce & vanilla bean ice cream

# Package 2

Select two dishes to be served alternate drop

2 course      \$100 per person

3 course      \$115 per person

## Entrée

Spinach & ricotta filled ravioli in a creamy semi dried tomato & char grilled capsicum sauce

Tropical seafood cocktail w/ flavours of chilli, lemongrass & coconut

King prawn & scallop skewers wrapped in prosciutto w/ a burnt sage butter

Coconut crusted chicken tenderloins on a rocket & mango salad

Asian beef salad with a lime, chilli & coriander dressing

Korma lamb & vegetable tartlet

## Main

Poached Atlantic salmon in a smoked salmon, white wine & avocado cream sauce

Thai spiced barramundi fillet topped w/ coconut chilli king prawns

Chicken breast stuffed w/ garlic king prawns in a garlic cream reduction

Macadamia & semi dried tomato encrusted chicken breast filled w/ avocado & a silky béarnaise sauce

Mint & almond pesto encrusted rack of lamb w/ a balsamic reduction

Char grilled eye fillet atop a garlic buttered field mushroom w/ wilted spinach & peppercorn jus

Apricot & pistachio encrusted king pork cutlet w/ an apricot glaze

## Dessert

Individual croquembouche filled w/ a grand marnier cream, covered in rich chocolate ganache & Chantilly cream

'Baci' – a rich hazelnut marquise on a layer of chocolate sponge & finished w/ chocolate ganache

Raspberry & white chocolate cheesecake w/ a berry coulis & Chantilly cream

Lemon meringue pie w/ Chantilly cream

Summer fruit tartlet w/ a vanilla bean anglaise

Lime & ginger crème brulee w/ caramelised pineapple & vanilla bean ice cream

# Canapé

## Menu

Choose 4 canapés to be served to guests as complimentary pre dinner canapés:

### Cold selection

Trio of dips with toasted Turkish

Roast pumpkin, spinach & feta frittata

A platter of brie, blue vein & Mersey valley cheeses w/ cold meats & crackers

Potato rosti topped w/ chargrilled Mediterranean vegetables & basil pesto

Moroccan spiced lamb bruschetta

Blini topped w/ king prawn & mango salsa

Mixed Bruschetta

### Hot selection

Tempura battered vegetables cauliflower, broccoli, mushrooms, & zucchini

Indian pakorhas w/ minted yoghurt dressing

Crumbed camembert cheese served w/ spiced cranberry sauce

Chicken skewers in a spicy peanut coconut sauce

Moroccan beef & vegetable skewers

Grilled mushrooms stuffed w/ semidried tomatoes, basil, and bacon & feta cheese

Herb & garlic battered fish goujons

Spiced lamb koftas w/ a cucumber yoghurt

Pan fried salt & pepper calamari

Thai fish cakes w/ a pickled cucumber relish

Mexican beef pies topped w/ guacamole & sour cream

Indian curried beef triangles w/ a mango yoghurt sauce

Spinach & feta filo triangles

Additional information

### **Menu Selection**

We aim to be flexible at all times and are only too happy to design a menu to suit your particular needs including any specific dietary requirements. Children's menu and prices are also available upon request.

### **Confirmation**

Tentative bookings will be held for a period of 7 days. To confirm your booking a security deposit is required. The amount of the security deposit required is \$500 payable in Administration. We reserve the right to cancel a tentative booking not confirmed within 7 days.

### **Payment**

Full payment for the confirmed final number of guests at your function will be required 5 working days prior to your event. Refunds for a decrease in numbers will not be given after final numbers are confirmed. Anticipated bar credit is also to be paid at this time. In the event that you do not reach the bar credit, a refund will be made within 5 days after the event. Should the party wish to extend the bar credit during the event, payment will need to be made via cash, cheque, eftpos or credit card at that time.

### **Periodic Payments**

We recommend that you make periodic payments. Payments can be made by direct deposit, cheque made to Tewantin Noosa Golf Club, or by Visa or MasterCard.

### **Cancellation**

Cancellations must be submitted in writing to the venue. If a cancellation is made within 4 weeks of the event, the security deposit for the function will be forfeited should the venue not be re-booked.

### **Liability**

The club will not accept responsibility for any belongings or merchandise left in the club before, during or after functions. Any damage or breakages that occur to the Noosa Golf Club property must be paid for by the event Client.

### **Responsible Service of Alcohol**

In accordance with our Responsible Service of Alcohol policy, we reserve the right to refuse supply of alcohol if we feel a patron or guest appears to have over consumed or may cause disruption to the event organizers, and staff.

### **Cake**

In the event a cake is brought to Noosa Golf Club Inc., the Club requires exact instructions as to storing; cutting and any specific instructions i.e. garnish requirements, keeping a portion of the cake etc.

### **Music**

Noosa Golf club has only basic music facilities. If you would like background music, we can certainly help you out.

### **Dress/Conduct**

You are responsible for your guests' behaviour. Please ensure they adhere to the Club's Dress Regulations and behave accordingly.

### **Non-Smoking**

This Clubhouse is completely non-smoking. The designated smoking area is the deck

### **Contact**

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