



Weddings at Townsville Golf Club

Thank you for contacting us at the Townsville Golf Club. The club, centrally located at Rosslea, within walking distance to the motel strip and only minutes from the city centre, boasts a beautiful lush tropical setting. The club offers a true North Queensland backdrop for functions, wedding receptions, ceremonies and photography.

Whether it is an intimate wedding for 50 guests or a larger event for 100 our dedicated and experienced team will endeavour to plan and assist in every way to ensure that your special day is both enjoyable and memorable.

Ceremonies

Townsville Golf Club is also an ideal location for your wedding ceremony. The well-maintained surroundings boast unsurpassed views and offer inspiration for those perfect wedding photos. As well as an outdoor setting, we have available an indoor "chapel style" option for up to 50 guests seated.

Wedding Ceremony - \$350

Choose between Chapel Style in Brolga Room

Or

Outside Under the rain trees

Red carpet

Registry table with 2 chairs

60 garden chairs

Wedding arch



Reception options

Cocktail Wedding Package - \$800

- Hire of the Bistro Room overlooking the golf course.
- Room facilities include bar tables and chairs, jukebox, pool table, lounge area, data projector & screen.
- 5 x dry bar cocktail tables with lycra cover in black or white
- Lectern & Microphone
- Colour Coordinated paper napkins
- Complimentary game of golf for four people
- Skirted gift table with tablecloth
- Skirted cake table with tablecloth
- Wishing well

Celebrate Wedding Package - \$1,200

(up to 100 guests)

- Hire of the Fairways Room
- Skirted gift table and wishing well
- Skirted cake table, with silver knife
- Skirted and draped bridal table
- Chair covers with sashes for the bridal table
- Round guest tables and linen tablecloths
- Lectern and microphone
- Table numbers and stands
- Easel for seating plan
- Complimentary beverage for the bridal party upon arrival
- Game of golf for four people

Dream Wedding Package - \$1,500

(up to 60 guests)

- Hire of the Fairways Room
- Skirted gift table and wishing well
- Skirted cake table, with silver knife
- Skirted and draped bridal table
- Chair covers with sashes for the bridal table and all guests
- Round guest tables and linen tablecloths
- Lectern and microphone
- Table numbers and stands
- Easel for seating plan
- Complimentary beverage for the bridal party upon arrival
- Game of golf for four people
- 2 tier candelabra centrepiece for each of the guest tables
- Two bottles of Yellowtail sparkling wine per table

**The Fairways room can fit up to 170 people seated. If you wish to have more guests than stated in our packages, we are able to make a quote for the extra guests.. **

Beverages

Beverages can be paid for on a consumption basis using a 'Dry Till' with the balance being paid at the end of the function. It is the policy of the management that the person responsible for the payment of the beverage account is kept informed about the ongoing balance throughout the function. Please see terms and conditions for more details on payment options.

Catering

Cuisine to Go is our dedicated onsite catering company that we use for all our functions.

Cuisine to Go are a team of professional chefs and support staff with one aim - to provide great food using the best products available.

Plus we take great pride in ensuring everything we serve to you is made by us!

A diverse range of our menus is below - let us know if you would like any other selections forwarded.

We look forward to discussing your catering needs in more detail in the near future.

Regards

Nancy Foyen & Sharon Cameron
Director HeadChef

Breakfast - Morning & Afternoon Teas - Lunches - Platters - Finger Food - Cocktail Party
Barbeques - Roasts - Buffet - Fork Buffet - Alternative Serve

Cuisine to Go

P 4779 5355
F 4779 5322
E office@cuisinetogo.com.au

PO Box 1488
Townsville QLD 4810
ABN 55 839 532 813

ROAST MENU *

No of Guests @ \$26.00 per person

Select three (3) Roast Meats & three (3) Vegetable dishes and two (2) Desserts
Minimum of 30 guests; for less, the price is on request.
Served with Rolls & Butter, Red Wine Pan Gravy and Condiments to complement.
Professional staff to ensure your function runs smoothly.

Mains

- Succulent Mustard Roast Beef
- Rosemary & Garlic Leg of Lamb
- Honey Glazed Pork & Crackling
- Country Style Corned Silverside

Vegetable Dishes

- Garlic Roasted Potato & Pumpkin
- Seasonal Steamed Vegetables
- Creamy Potato & Sweet Potato Bake
- Broccoli & Cauliflower Cheese
- Traditional Garden Salad with Mixed Leaves & Light Salad Dressing
- Tangy Red Cabbage Coleslaw
- New Potatoes, Yoghurt & Fresh Mint Salad

Dessert

- Apple Crumble with Custard
- Chocolate Pudding with Vanilla Ice-Cream
- Sticky Date Pudding with Butterscotch Sauce
- Profiteroles with Chocolate Sauce
- Berry Cheesecake
- Pavlova with Tropical Fruit
- Fresh Fruit Salad with Cream

* Prices quoted are for a two hour un-interrupted function.

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BUFFET MENU *

No of Guests @ \$38.00 per person

Choose one (1) Roast Meat plus three (3) Main Dishes, three (3) Salad or Vegetable Dishes and two (2) Dessert.
Served with Bread Basket Selection and condiments to complement. Professional staff to ensure your function runs smoothly.

Minimum of 50 guests; for less, the price is on request.

Roasts

Succulent Mustard Roast Beef

Rosemary & Garlic Leg of Lamb

Honey Glazed Pork & Crackling

Main Dishes

Indian Butter Chicken

Chicken Minions with Creamy Garlic Sauce

Rich Hearty Red Wine & Beef Casserole

Traditional Veal Parmigiana

Grilled Lamb Cutlets with a Purple Grape & Red Wine Jus

Steamed Reef Fish in a Lime Burre Blanc

Sweet Potato & Green Bean Tagine

Gourmet Selection of Cold 'Deli' Meats

Chicken, Hoisin & Ginger Hokkien Noodle Stir Fry

Succulent BBQ Marinated Chicken Pieces

Thai Red Vegetable & Tofu Curry

Pumpkin & Coriander Lasagne

Traditional Beef Lasagne

Tandori Chicken Skewers with a Mint Raita

Asian Braised Thai Reef Fish

See next page for Gourmet Salads, Vegetables & Desserts

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Gourmet Salads and Vegetables

- Traditional Green Salad with Mixed Leaves & Light Salad Dressing
- Traditional Caesar Salads with Crispy Bacon, Garlic Croutons & Poached Eggs
- New Potato, Yoghurt & Fresh Mint Salad
- Traditional Greek Salad with Kalamata Olives & Feta Cheese
- Tangy Red Cabbage Coleslaw
- Pesto Marinated Mushroom Salad
- Char-grilled Vegetables with Mixed Leaves
- Moroccan Couscous & Almond Salad
- Creamy Potato & Sweet Potato Bake
- Idaho Potatoes with Sour Cream
- Traditional Beef Lasagne
- Steamed Seasonal Vegetables
- Roasted Potato, Pumpkin and Sweet Potato
- Cauliflower & Broccoli Cheese Bake
- Steamed Jasmine Rice

Dessert

- Apple Crumble with Custard
- Chocolate Pudding with Vanilla Ice-Cream
- Sticky Date Pudding with Butterscotch Sauce
- Profiteroles with Chocolate Sauce
- Berry Cheesecake
- Pavlova with Tropical Fruit
- Fresh Fruit Salad with Cream

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ALTERNATE SERVE DINNER MENU *

Choose two (2) items from each selection

Minimum of 30 guests; for less, the price is on request. Professional staff ensures your function runs smoothly.

No of Guests @ \$50.00 per person

Entree

- Sang Choy Bow Asian Flavoured Pork in Crisp Lettuce Cups
- Char Grilled Beef Fillet with a Baby Corn, Glass Noodle Salad
- Poached Chicken in a Asian Fragrant Broth
- Twice Baked Avocado Soufflé with Tasmanian Salmon & a Caper Mascarpone
- Blue Cheese Risotto with Fresh Asparagus & Spiced Almonds
- Lamb Cutlets on a bed of Wilted Asian Greens with a Tomato Chilli Jam
- Ricotta & Spinach Tartlet with Vine Ripe Roasted Tomatoes & Crispy Prosciutto drizzled with a Basil Aioli
- Barbequed Duck Spring Rolls with a Capsicum & Chilli Relish
- Seared Prawns in a Spicy Mango Curry Sauce with Fragrant Jasmine Rice

Main Courses

- Slow Roasted Lamb Shanks in Pan Juices on a Creamy Mash with Steamed Broccolini
- Char-Grilled Fillet Steak with Roasted New Potatoes, Pan Juices & Fresh Tarragon Hollandaise
- Rich Beef Bourguignon in a Pastry Crust with a Creamy Mash & Buttery Green Beans
- Seared Pork Loin filled on Soft Polenta with a Rich Port Jus
- Seared Atlantic Salmon Fillet with a Creamy Lime Risotto and Wilted Spinach
- Roasted Rack of Lamb with Mediterranean Roasted Vegetables, a Capsicum Coulis & Basil Pesto
- New chicken dish
- Crispy Skinned Duck on a Creamy Polenta with a Fig & Red Wine Sauce
- Macadamia-Crusted Barramundi with Sautéed New Potatoes & a Strawberry Salsa

Desserts

- Rich Chocolate Baked Cheesecake with Maraschino Sauce
- Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream
- Vanilla Panna Cotta with a Berry Compote
- Passion Fruit Curd Tart with a Honey Mascarpone
- Tiramisu Cups
- Banana Spring Rolls with Cinnamon Sauce
- Deep Dish Apple & Raspberry Crumble with Vanilla Bean Ice Cream
- Espresso Crème Brûlée with a Walnut Ice Cream & Warm Chocolate Fudge

* Prices quoted are for an un-interrupted function.

PLEASE NOTE:

Items of food / drink are not permitted to be brought onto the club's premises in accordance with our licensing regulations.

Terms and Conditions

1. Please note if you wish to proceed, you are required to pay a deposit (which comes off your chosen package) to secure the date. A deposit is required with in seven days of confirming the booking. TGC can not guarantee the date will still be available if a deposit has not been paid.

2. The booking referred to above is valid only upon payment of deposit. By paying the deposit you are agreeing with the terms and conditions stipulated below.

3. Notice of cancellation or transfer of a confirmed booking must be given in writing by the client and received by The Townsville Golf Club. In the case of cancellation, the following fees would be applicable:

- a. More than six months from your event, full function deposit refunded
- b. Less than six months, full function deposit forfeited.
- c. Less than one month, full function deposit and catering deposit forfeited

4. Final details regarding room set-up, menu and audiovisual equipment - is required 7 days prior to the event.

5. No later than seven working days prior to the function, the client will provide the final number of guests and seating plan if applicable.

6. Full payment for your function is required 3 days prior to the event. Final payment for the function shall be made by the client by cash or bank cheque, credit card or electronic funds transfer.

7. In the event of the account not being paid on the day, an interest rate of 20% per annum calculated daily will accrue on any outstanding balance from the date of default to the date of payment.

8. If you wish to display decorations, you must obtain prior written consent of the Townsville Golf Club.

Under no circumstances are you or your employees, agents, contractors or guests allowed to use nails, screws, staples, tape or any other adhesive to any wall, door, ceiling or other surface or part of the building. You are liable for any loss or damage caused by the placement or the removal of any such material.

9. *The client* shall be responsible for any loss or damage to the premises, its fittings and/ or equipment or injury to any staff member caused by any guest of or contractor engaged by *the client*, or his servants or agents prior to, during or after the function. *The client* shall also be responsible for loss of or damage to the property of any guest or contractor engaged by *the client* or his servant or agent, left on the premises prior to, during or after the function; and shall indemnify Townsville Golf Club in respect of any such loss or damage.

10. Townsville Golf Club reserves the right to exclude or reject any guest from the function or from the premises without refund to the client.

11. Townsville Golf Club, although not taking responsibility for, will take particular care with any goods delivered to the premises prior to your event. However, delivery of goods cannot be more than two days out from your function, due to limited storage space.

12. All breakages and damages will be charged to the hosting party in full.

13. No amendment to these terms and conditions shall be binding without written agreement

14. All packages and prices are based on functions held prior to midnight. A labour charge of \$100.00 per hour will be incurred for any function extending past midnight.

15. A 10% surcharge will be charged by the Townsville Golf Club for any functions on Public Holidays and Sundays unless otherwise stipulated.

16. If you choose to have a bar tab, credit card details must be provided before the event. All bar tabs need to be paid on or before the event, unless otherwise arranged. If payment of the bar tab has not been paid within 48 hours of event, the credit card details given will be used for payment.