



Weddings at the 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.

Simply Elegant - \$310

- Red carpet
- Registry table with 2 chairs
- 60 garden chairs
- Wedding arch
- Hire of 4 Golf Buggies (for photos on the golf course)





Reception options

Classic Indoor Wedding Package - \$995

(up to 100 guests)

- Pre-function drinks area overlooking the golf course
- 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

Ultimate Indoor Wedding Package - \$1,380

(up to 60 guests)

- Pre-function drinks area overlooking the golf course
- 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

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.



Catering

Cuisine to Go

Business & Private Caterers

ABN Number 55839 532 813

Upper Level, The Townsville Golf Club, Rosslea

PO Box 1488, Townsville, Queensland 4810

Phone 4779 5355; Mobile 0439 777 973; Fax 4779 5322

Cuisine To Go is the Townsville Golf Club's resident caterer. We are a team of dedicated chefs and support staff with one aim - to provide great food using the best products available to us.

We have listed out our full range menus 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
Director

& Sharon Cameron
Head Chef

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



Roast Menu

Choice of 3 Roast Meats

*We are happy to cater for any
Special Dietary Needs*

Mustard Roast Beef
Rosemary Boned Leg of Lamb
Roast Pork & Crackling
Boned and Rolled Chicken
Country Style Corned Silverside

Choice of 3 Vegetable Dishes

Roasted Assorted Vegetables
Seasonal Steamed Vegetables
Idaho Potatoes
Broccoli and Cauliflower Cheese

All served with Freshly Baked Rolls with butter and condiments to compliment.

Desserts

Apple Crumble and Custard
Individual Pavlova with Tropical fruit

\$25.00 Price per person

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

Our menu may vary without notice subject to availability of produce.

Prices include GST and are fixed until 30 June 2009. A 10% Surcharge applies to Sundays and Public Holidays



Buffet Menu

Choose one of the following roasts

- Mustard Roasted Beef
- Minted Leg of Lamb
- Honey Glazed Pork with Crackling

Choose three of the following dishes

- Beef Madras Curry
- Hearty Red Wine & Beef Casserole
- Veal Parmigana
- Tandori Lamb with Cucumber Raita
- Gourmet Selection of Cold 'Deli' Meats
- Chicken & Asparagus in a Creamy Cheese Sauce
- Chicken with Pesto Cream Cheese wrapped in a crispy filo pastry parcel
- Thai Green Chicken Curry (Medium)
- Chicken Mignons with Seeded Mustard Sauce
- Succulent BBQ Marinated Chicken Pieces
- Reef Fish Fillets in a Lemon and Caper Sauce
- Parmesan and Dill Encrusted Fish filets
- Reef Fish Fillets with Roasted Capsicum Aioli
- Beef Lasagne
- Penne Bolognaise
- Sweet Asian Vegetable and Cashew Stir fry (Vegetarian)
- Chick Pea and Pumpkin Curry (Vegetarian)
- Pumpkin and Coriander Lasagne (Vegetarian)

Choose Four Salads or Vegetable Dishes from the selection below

- Tossed Hydro Salad
- Chats Potato Salad with Dill, Mint & Yoghurt Dressing
- Caesar Salad
- Mushroom & Pesto Salad
- Roast Vegetable Medley
- Steamed Seasonal Vegetables with garlic
- Potato & Sweet Potato Bake
- Cauliflower & Broccoli Cheese
- Steamed Rice
- Idaho Potatoes with Sour Cream

All served with Freshly Baked Rolls with butter and condiments to compliment

...../continued



Buffet Menu (continued)

Choose 3 Desserts from the selection below

- Profiteroles with Chocolate Sauce
- Continental Cheesecake
- Chocolate Mud Cake
- Fresh Seasonal Fruit Salad & Cream
- Pavlova
- Apple Crumble with Custard
- Sticky Date Pudding with Butterscotch Sauce

\$35.00 per person

Seafood Additions

Prawns, Bugs, Oysters and Crab - subject to availability at market price

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

Our menu may vary without notice subject to availability of produce.

Prices include GST and are fixed until 30th June 2009. A 10% Surcharge applies to Sundays and Public Holidays



Alternate Serve Dinner Menu 1

Choose 2 from each category

Entrees

Chef's Seasonal Soup with Poppy Seeds & Cheese Straws
Roasted Vegetable and Bocconcini Stack with Pesto
Marinated Beef on Oriental Vegetable Noodle Salad
Succulent Chicken, Sun Dried Tomato, Baby Spinach and Cashews in a Crispy Panier

Main Courses

Slow Roasted Lamb Shanks in Red Wine and Garlic
Peppered Eye Filet with Oyster Mushroom Sauce
Chicken Mignons with a Rich Chasseur Sauce
Pan-fried Reef Fish fillets topped with Smoked Salmon in a Tangy Lime Sauce

All mains served over a creamy Garlic Mash with medley of seasonal vegetables and Rolls & Butter

Desserts

New York Baked Cheesecake
Sticky Date Pudding with Butterscotch Sauce
Chocolate & Praline Mousse
Lemon Tart with Fresh Cream

Tea, Coffee & Mints

\$38.00 per person

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

Our menu may vary without notice subject to availability of produce.

Prices include GST and are fixed until 30th June 2009. A 10% Surcharge applies to Sundays and Public Holidays



Alternate Serve Dinner Menu 2

Choose 2 from each category

Entrees

Chef's Seasonal Soup with Poppy Seed & Cheese Straws
Smoked Salmon Salad with Marinated Vegetables in a Tortilla Cup with Aioli Dressing
Grilled Double Lamb Cutlet on a bed of Almond Couscous with a Mango and Mint Salsa
Seared Tenderloins of Chicken Served in a Creamy Mushroom sauce on a Bed of Spinach Fettuccine
Peking Duck Spring Rolls on a bed of Mescaline with a Spicy Dipping Sauce

Main Courses

Whole Roasted Fillet of Beef Marinated in Sweet Asian Flavours

Reef Fish with a Fresh Herb and Mustard Crust on a bed of Sautéed mushroom and a Tarragon Sauce

Lamb Loin Rolled with Spinach, Fetta and Pine Nuts served with Roasted Tomatoes and a Creamy Pesto Sauce

Atlantic Salmon drizzled with Salsa Verde

Tender Chicken Breast Stuffed with Camembert and Fresh Basil, wrapped with Proscuttio, with a Roasted Capsicum Coulis

All mains served over a creamy garlic mash with medley of seasonal vegetables and Rolls & Butter

Desserts

Rich Chocolate Espresso Gateaux
Chocolate Filled Profiterols with White Chocolate Sauce and Strawberry Coulis
Banana Spring Rolls with a Cinnamon Sauce
Panacotta with Caramel and Poached Strawberries
Coconut Tart with Passion Fruit Sauce

Tea, Coffee & Mints

\$42.00 per person

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

Our menu may vary without notice subject to availability of produce.

Prices include GST and are fixed until 30th June 2009. A 10% Surcharge applies to Sundays and Public Holidays



Terms and Conditions

1. The booking referred to above is valid only upon full payment of the room hire ("The function deposit"), 25% of the anticipated catering invoice ("catering deposit") and execution of these terms and conditions by the client.
2. 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, catering deposit forfeited
3. No later than **seven** working days prior to the function, the client will provide the final details regarding room set-up, and audiovisual equipment - as well as the **final number of guests** to attend the function.
4. Full payment for your function is required 3 days prior to the event.
5. 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.
6. Final payment for the function shall be made by the client by cash or bank cheque, credit card or electronic funds transfer, on or before three business days prior to the function date.
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. *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 the Townsville Golf Club in respect of any such loss or damage.
9. Townsville Golf Club reserves the right to exclude or reject any guest from the function or from the premises without refund to the client.
10. 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.
11. All breakages and damages will be charged to the hosting party in full.
12. No amendment to these terms and conditions shall be binding without written agreement



2.

1. 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 or past the arranged finishing time.

Name: _____

Signature: _____ Date: / /

Name: _____

Signature: _____ Date: : / /

Office Use Only

Deposit Paid: \$ _____ Please tick Cash Cheque Credit Card

Date: / /

