

Wedding Menu 1

\$29.50

Roast Dinner

Dinner Roll and Butter

Main

(Choose 2 of the following)

Served Alternate Drop or Buffet Style

Moisture infused prime roast beef with gravy

Rolled loin of pork and apple sauce

Boned and rolled chicken with chicken jus

Boned leg of lamb and minted gravy

All meals served with roast and seasonal vegetables

Desserts

(Choose 2 of the following)

Apple strudel and chantilly cream

Sticky date with butterscotch sauce

Individual pavlova with wild berry coulis

Caramel cheesecake

Tea & Coffee

(Self serve)

Wedding Menu 2

Dinner Roll and Butter

(Choose 2 alternatives from the following)

Entree and Main OR Main and Dessert
\$34.50

Entree, Main and Dessert
\$41.50

Entrees

Roasted tomato and orange soup
Baked BBQ pork belly on fragrant rice
Spicy mexican style chicken on rice
Thai sweet chilli and lime chicken skewers
Smokey BBQ beef skewers
Honey and soy pork strips

Mains

Char grilled marinated chicken on potato mash
Baked fish with fresh dill butter and lemon
Lamb ragout with mashed potato upside down pie
Rump char grilled (cooked medium) on potato mash served
with a roasted mushroom sauce
Roasted rolled pepper pork

All served with fresh seasonal vegetables and potato

Desserts

Freshly made cheesecake of the day
Apple and wild berry crumble
Chocolate brownies and chocolate sauce
Black forest torte

Tea & Coffee (Self Serve)

Wedding Menu 3

Diamond Prestige Menu

\$54.90

Canapés

Toasted foccacia and balsamic dipper
Bruschetta with tomato and basil salsa

Entree

(Choose 3 of the following)

Roasted tomato and orange soup
Chicken and mushroom puffs
Atlantic salmon on rocket with hollandaise sauce
Smokey lamb medallions with roasted capsicum coulis,
pickled ginger and roasted almonds
Veal marsala

Main

(Choose 3 of the following)

Caesar style salad with spicy chicken
Chicken, champagne and apricot with macadamia nuts
Slow roasted rib fillet with field mushroom sauce
Baked barramundi with lemon and dill butter
Baked lamb rump with rosemary jus on potato mash

Dessert

(Choose 3 of the following)

Pavlova and wild berry coulis
Ginger sticky date pudding
Cheesecake of the day
Apple and berry crumble
Chocolate and macadamia brownies with choc sauce

Tea & Coffee
(Self Serve)

**Create Your Own Menu
(Up to Three Choices)**

Soups

\$6.90

Chicken and sweet-corn

Thai chicken and green curry

Roasted pumpkin and honey

Baked tomato and orange

Potato and leek

French beef and onion with cheese croutons

Ploughman's roasted sweet potato, corn, pumpkin and potato

Creamy mushroom soup

Entrees

Smokey BBQ Beef Skewers on fragrant rice (2 per serve) \$9.90

Dutch Chicken Croquette with a mild seeded mustard and honey
sauce \$9.90

Ocean Fresh Prawn Platter \$18.90

Caesar Style Salad with spicy chicken \$14.50

Cold Oysters with avocado, spring onions and verjuice (each) \$3.90

Antipasto Platter (Serves 4) \$36.00 or \$9.00 each

Greek Chicken marinated in fresh greek herbs and lemon juice
served on rocket and cherry tomato salad topped with
tzatziki yoghurt \$15.90

Thai Chilli Prawns skewered grilled green prawns marinated in
chilli and kaffirlime on jasmine rice \$16.90

Vegetable Patties made with fresh diced vegetables with thai herbs
and spices blended into patties with a homemade sweet chilli-cucumber
sauce \$9.90

Calamari Fritti coated in fine crumbs tossed in garlic and herbs \$12.50

Chilled Smoked Lamb served on a rocket salad with pickled ginger,
toasted almonds and baked capsicum coulis \$15.90

Mains

All meals served with fresh seasonal vegetables

Pork Sirloin grilled with a creamy mushroom, eschallot and bacon sauce	\$28.80
Fillet Mignon wrapped in prosciutto served on field mushrooms and potato, parmesan and eschallot smash with a beef jus and hollandaise	\$39.50
Veal Fillet oven roasted with a balsamic onion glaze on saffron rice	\$29.90
Atlantic salmon pan seared served on pilaf rice with baby spinach, avocado, tomato and onion salsa salad	\$35.50
Rack of lamb pan-fried then baked in the oven topped with crusted herb butter served on parmesan and potato mash drizzled with a burgundy jus	\$32.50
Chicken Rheanna Pan-fried chicken breast with a creamy sauce of apricots steeped in brandy with macadamia nuts served with golden puff pastry	\$28.50
Baked Barramundi with a lemon and dill butter	\$29.50
Grilled Marinaded Chicken Breast served on potato mash	\$25.50
Lamb Rump oven roasted on potato mash with a rosemary jus	\$29.50

Served with one of the following:

- Pilaf rice
- Sun dried tomato risotto
- Steamed baby chat potato's tossed in parsley butter
- Fresh mashed potato
- Kumara and potato mash
- Roasted potato and pumpkin mash
- Jacket potato with sour cream

Desserts

Fruit salad and chantilly cream	\$6.50
Mini pavlova and wild berries	\$6.50
Chocolate swirl /Caramel/Lemon cheesecake	\$7.50
Sticky date pudding with butterscotch sauce	\$7.90
Apple and wild berry crumble	\$8.50
Black forest torte	\$9.90
Chocolate brownies and chocolate sauce	\$9.90
Cheese selection with extras	\$15.00

Tea & Coffee - \$3.00 per person

Buffet Breakfast

(Minimum of 50 people)

\$20.00 per person

Inclusive of the following:

Assorted cereals
Toast, jams & vegemite
Fresh segmented fruit
Assorted yoghurt
Croissants & danish pastries

Bacon
Sausage
Hash browns
Grilled sauté tomatoes
Mushrooms
Scrambled eggs

Orange Juice

Tea & Coffee
(self serve)

**Pre-Function Cocktail Menu
Selection**

Chefs Selection \$75.00/platter
Hot or Cold

Cold Canapés

\$2.50 per piece

Cheese & chive muffins
Mixed sushi roll
Smoked turkey & cranberry tartlets
Chicken & pistachio on cucumber
Tomato & basil bruschetta
Minted lamb piklets
Mini caesar salad cups

Hot Canapés

\$3.50 per piece

Grilled skewered prawn tails
Chicken skewers
Thai style fish cakes
Vegetable mini spring rolls (4 per serve)
Chicken and sun dried tomato risotto balls
Soy & sesame marinated beef & capsicum skewers
Vegetable samosas (2 per serve)
Sesame chicken with plum sauce
Beef mignon

Suggested Servings-4 pieces First ½ Hr, 2 pieces per ½ hr after that

Functions Beverage List

P.O.A

Please email Jason Leicht

housemanager@toowoombagolfclub.com.au

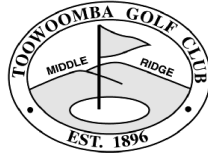
Toowoomba Golf Club Ltd

Wedding Check List

To be returned with final numbers and payment at least 7 days prior to function.

Final Numbers	
Children meals	
Bridal Table	
Round Tables	
Napkin Style	
Chair covers	
Sashes: Gold,Silver,Black or White	
MC	
Music	
Cake table	
Gift table	
Guests arrival time	
Bridal party arrival time	
Enter Diamond Room at	
Drinks served to Bridal Table until after speeches (Y or N)	
Meal selection for Bridal Table	
Buffet-Table service for Bridal Table (Y or N)	
Speeches	
Meal Times	
Canapes	
Entree	
Mains	
Dessert	
Wine selection	

Toowoomba Golf Club Ltd



Terms and Conditions

All Wedding Reception reservations are made in accordance with the following terms and conditions:

- Tentative bookings will be held for 14 days only.
- A payment of \$500 room hire is required to confirm your Wedding Reception booking. Should you choose a Sunday Wedding \$650.00 room hire is required. Further pre-payments will be required on mutually agreed dates.
- Minimum guest number for an evening function must be 40 people (weekdays) and 50 people (weekends).
- Final guaranteed minimum numbers are required seven (7) full working days prior to the Wedding Reception. These final numbers are the minimum for which you will be charged. Changes to final numbers or menu requirements within seven days may attract an extra fee.
- Full pre-payment for your Wedding Reception is required upon confirmation of final numbers (7 days prior).
- All details of your Wedding Reception are to be finalised not less than 14 days prior to the event.
- Should your Wedding Reception cancel, we would share in your disappointment. If your Reception were to cancel 60 days or under, we would need to retain your room hire in the event of the venue not being resold to a function of equal or greater value. Should your Reception cancel five (5) days or under, all food costs will be payable.
- A \$150 per hour service fee will apply for any extensions of time.
- The Club reserves the right to allocate the most suitable room for your function. Should the unexpected happen, we retain the right to re-allocate a comparable room to that originally chosen. In such exceptional circumstances, every effort will be made to inform you.
- The Club is extremely careful when looking after guests and their belongings. Unfortunately, we cannot take responsibility for the damage or loss of items before, during or after a function, and suggest you take your own insurance cover.
- Any damage caused to the Club property or fittings during a Wedding Reception is the financial responsibility of the Wedding Party.
- Please liaise with the Toowoomba Golf Club Function Manager before applying anything to the function room decorative surfaces. Confetti or decorative sprinkles are not permitted inside or outside the function room. A cleaning fee will apply if this requirement is not adhered to.
- Prior permission must be sought from the Toowoomba Golf Club Function Manager (at the time of your booking) if you wish to engage the services of any outside, wedding organisers, decorators or hire contractors.
- A surcharge of 15% will apply on Public Holidays.
- Meal prices are subject to change with new menu's.

I/We the undersigned agree to the Terms & Conditions as stated above

.....
PRINT NAME

DATE

.....
SIGNATURE