



Weddings

McLeod Country Golf Club
The perfect backdrop to your special day.....



McLeod Country Golf Club
61 Gertrude McLeod Crescent, Mount Ommaney,
QLD 4074 Phone: 07 3376 3666



Introducing McLeod Country Golf Club

Set amongst the picturesque landscape of the foothills of Mount Ommaney, McLeod Country Golf Club is the perfect backdrop to your special day.

The Westlake Room offers superb views of the golf course and lakes and is the ideal choice for your wedding reception. With a private entrance and bar, the balcony runs the length of the room and offers the perfect location for your guests to enjoy pre-dinner drinks and canapés.

Our menus are not only delicious they are prepared with great detail by our Executive Chef John Litherland and ensure there will be something for all of your guests to enjoy, even the littlest ones.....

McLeod Country Golf Club is a beautiful backdrop not only for your reception but for your ceremony as well. Our perfectly manicured garden area is the ideal location to say "I Do" and for those precious family photos.

With plenty of off street parking and easy access to the Western Freeway, McLeod Country Golf Club is the ideal choice to celebrate your special day.



McLeod Country Golf Club, Gertrude McLeod Crescent, Mt Ommaney 4074

Tel: 07 3376 3666 Fax: 07 3376 3923

enquiries@mcleodgolf.com.au www.mcleodgolf.com.au



Garden Ceremony Package

McLeod Garden Ceremony Area presents the perfect backdrop to say 'I Do'.

Surrounded by lush tropical and native gardens, views of the lakes and golf course, this area provides a beautiful scenic background for your ceremony and wedding photos.



Our Garden Ceremony Package includes:

- 30 guest chairs—black or white chair covers and sash in your choice of colours
- White linen clothed signing table with 2 x chairs - black or white chair covers and sash in your choice of colours
- Red Carpet—other colours available on request at additional cost
- 2 x golf carts for on course photographs
- Escorted access for all on ground photographs
- Portable PA system with microphone and iPod dock

\$500.00

Additional Chairs ~ covered with sash for ceremony area \$7.50 each

Additional golf cart hire \$40 per cart for on course photos





Room Hire ~ The Westlake Room

Room Hire

- Air-conditioned function room with full length verandah for up to five hours
- Tray service from staff on arrival and table service during meal
- White or black table linen & napery (other colours available at additional cost)
- Bridal cake and gift tables decorated with white skirting
- Dance floor
- Exclusive pre-dinner drinks area on verandah
- Lectern, cordless microphone, MP3 connectivity
- Set-up of tables; including place cards and bonbonnières
- Cake knife provided
- Cutting of wedding cake and placement onto platters
- Wedding co-ordination throughout the planning of your special day

\$500.00

\$150.00 per hour thereafter



Platinum Packages

The Platinum Package Includes:

- Pre dinner canapés (a selection of 4) for half an hour
- 5 hour basic drinks package (Package 1)
- Menu of your choice, plated or buffet
- Chair covers with sashes—both in the colour of your choice



Pre-dinner Canapé Menu

Beef and vegetable Dim Sims

Crispy vegetarian Spring Rolls

Vegetarian curry Samosas

Italian beef meatballs

Assorted Mini Pizzas

Mini Quiches; Brie & semi dried tomato or ham & cheese

Prawn Wontons/ Prawn Twisters

Home Made Sausage Rolls

Asian Prawn Rolls

Smoked Salmon served on croute

Smoked Chicken served on croute

Beef with Olive Tapenade served on croute

Ham & Brie served on croute

Prawn & Avocado served on croute

Melon wrapped in Prosciutto

Deep fried chicken goujons

**For the Platinum Package ~ select 4 of the above.*



Any 4 canapés for ½ hour ~ \$10.50pp

Any 6 canapés for 1 hour ~ \$19.50pp

Any 10 canapés for 2 hours ~ \$32.00pp



Menu One

Alternate Drop

~ Entrée Selection~

- Roasted pumpkin soup served with a warm crusty bread roll
- Crispy fried Calamari with aioli served on an avocado salsa and rocket leaf garnish
- Potato Gnocchi with blue cheese sauce
- Crumbed Whiting fillets served with a petit salad and tartar sauce
- Chicken kebabs with home made peanut sauce served on coconut rice

~ Main Selection ~

- Grilled chicken breast Florentine, topped with a delicious lemon mayo
- Chermoula Crusted Lamb Rump served on a rosti Potato and Vegetable Stack finished with a herb Infused jus
- Tender honey glazed Pork cutlets served with a creamy potato mash and home style gravy
- Grilled Reef Fish with a champagne and orange sauce
- 200g tender Rib Fillet with capsicum and red wine jus

(All meals served with the chef's selection of seasonal or stir-fried vegetables)

~ Dessert Selection ~

- Select any two desserts, served alternately from our Dessert Menu (Page 10)
- Complimentary Coffee, Tea and Mints.

THREE COURSE

\$60.00 PER PERSON

(Select two items from each course, served alternately)

OR

**Platinum Package One* \$103.00 PER PERSON

Full inclusions on Page 4



Menu Two

Alternate Drop

~ Entrée Selection ~

Coconut Prawns served with lime dipping sauce and a petit salad

Crispy fried Calamari with aioli served on an avocado salsa and rocket leaf garnish

Tomato Risotto with herb crusted Chicken tenderloins and pesto sauce

Chicken Caesar Salad

~ Main Selection ~

Chicken Breast with filled with Brie & bacon finished with a macadamia crust

Grilled Salmon Served with creamy mashed potato, asparagus and Hollandaise Sauce

Oven roasted Lamb Rump, served on Cous Cous with roast vegetables, lemon Dressing and rosemary and thyme jus

Grilled Eye Fillet served on rosti potato with a Béarnaise sauce and red wine jus

Grilled Reef Fish with a mango and coriander salsa

(All meals served with the chef's selection of seasonal vegetables)

~ Dessert Selection~

Select any two desserts, served alternately from our Dessert Menu (Page 10)

Complimentary Coffee, Tea and Mints.

THREE COURSE

\$65.00 PER PERSON

(Select two items from each course, served alternately)

OR

**Platinum Package Two* \$107.00 PER PERSON

Full inclusions on Page 4



Menu Three

Deluxe Buffet

~ Cold ~

Cold Meat Selection

Marinated Chicken Pieces

Traditional Greek Salad

Creamy Pasta Salad

Classic garden Salad

Bean Salad with Ginger, Garlic & Lime Dressing or Marinated mushroom salad

~ Hot ~

Freshly Carved Roasts (select any three) Beef, Pork, Ham or Lamb

Baked seasonal vegetables

Steamed seasonal vegetables

Beef Stroganoff or Butter Chicken served with Steamed Rice

Seafood Mornay or Creamy garlic prawns served with Steamed Rice

Condiments & Gravies

Fresh Bread Rolls & Butter

~ Dessert ~

Select any two desserts, served alternately from our Dessert Menu (Page 10)

Complimentary Coffee, Tea and Mints.

DELUXE BUFFET

\$66.00 PER PERSON

(Select two items from each course, served alternately)

OR

Platinum Package Four* **\$111.00 PER PERSON

Full inclusions on Page 4



Menu Four

Seafood Buffet

Platters of Fresh Prawns

Oysters; Natural, Bloody Mary, Lime & Soy

Whole baked salmon

Crispy crumbed Whiting Fillets

Prawn and Mango salad (seasonal)

Seafood Mornay, Creamy Garlic prawns or Beef Stroganoff served with steamed rice

Freshly Carved Leg Ham

Roast Beef or Lamb

Marinated Chicken Pieces

Classic Garden Salad

Creamy Pasta Salad

Bean Salad with Ginger, Garlic & Lime Dressing

Hot baked seasonal vegetables

Condiments & Gravies to suit your meal

Fresh Bread Rolls & butter

~ Dessert ~

Select any two desserts, served alternately from our Dessert Menu (Page 10)

Complimentary Coffee, Tea and Mints.

SEAFOOD BUFFET

\$74.00 PER PERSON

(Select two items from each course, served alternately)

OR

****Platinum Package Four* \$119.00 PER PERSON**

Full inclusions on Page 4



The Dessert Menu

\$15.50 per person



Lemon Tart with fresh cream and berry coulis
John's delicious Pear and Ginger crumble or Apple Crumble
Crème Brulee with Fresh Strawberries
Pavlova with seasonal fruits and whipped Cream
John's Sticky Date Pudding with butterscotch sauce & double Cream
Cointreau marinated fruit salad with vanilla ice cream



Complimentary coffee, tea and mints





Vegetarian Menu

Can be substituted on any plated meal option

~ Entrée Selection~

Avocado salsa and rocket leaf salad
Potato Gnocchi with blue cheese sauce

~ Main Selection ~

Roasted seasonal vegetable stack with shaved parmesan
Grilled reef fish with orange champagne sauce

Children's Menu

\$20.00 per child



(Choose from)

Chicken Nuggets and Chips
Fish and Chips
Assorted mini pizzas and Chips



Includes Ice cream and Topping
Choice of Chocolate, Caramel or Strawberry toppings



A Cocktail Affair

3 hour Cocktail Menu - \$45.00 per person

Please select 10 varieties, served continuously for 3 hours

Beef and vegetable Dim Sims

Crispy vegetarian Spring Rolls

Vegetarian curry Samosas

Italian beef meatballs

Assorted Mini Pizzas

Mini Quiches; Brie & semi dried tomato or ham & cheese

Prawn Wontons/ Prawn Twisters

Home Made Sausage Rolls

Asian Prawn Rolls

Smoked Salmon served on croute

Smoked Chicken served on croute

Beef with Olive Tapenade served on croute

Ham & Brie served on croute

Prawn & Avocado served on croute

Melon wrapped in Prosciutto ham

Deep fried chicken Goujons

Spinach & Fetta Triangles

Fish Goujons

Beer Battered Potato Wedges

Chicken Satay Kebabs

*Standard Drink Packages not available with this Menu. Cocktail Beverage package must be used. (Page 17)



Cocktail Beverage Package

3 hour Cocktail Beverage Package - \$40.00 per person

~ Beverage menu ~

(Tray Service)

Pepsi

Lemonade

Solo

Ginger Ale

Fresh Orange Juice

Fresh fruit punch (alcoholic or non-alcoholic)

On Tap Beers ~ Please Select Two:

Hahn Premium Light, Hahn Super Dry, Hahn Super Dry 3.5

Toohey's New & XXXX Gold

Rothbury Chardonnay, Rothbury Sauvignon Blanc

Rothbury Cabernet Merlot

Omni NV Sparkling



Beverage Package One

Standard Package ~ \$37.00 per person for 5 hours

(Tray Service on arrival and table service during reception)

Pepsi, Lemonade, Solo, Ginger Ale, Orange Juice

On Tap Beers ~ Please Select Two

Hahn Premium Light, XXXX Gold, Toohey's New

Rothbury Chardonnay, Rothbury Sauvignon Blanc

Rothbury Cabernet Merlot, Rothbury Shiraz Cabernet

Rothbury Sparkling Wine

Beverage Package Two

Premium Package ~ \$42.00 per person for 5 hours

(Tray Service on arrival and table service during reception)

Pepsi, Lemonade, Solo, Ginger Ale, Orange Juice, Cranberry juice, Pineapple juice,
Lemon lime and bitters,

On Tap Beers ~ Please Select Two

Hahn Premium Light, Hahn Super Dry 3.5, Hahn Super Dry

Rothbury Chardonnay, Rothbury Sauvignon Blanc

Rothbury Cabernet Merlot, Rothbury Shiraz Cabernet

Omni NV Sparkling Wine, Yellowglen Sparkling Wine

1 hour extension on any alcoholic beverage

package is \$7.00 per person



Beverage Packages

Non-Alcoholic Package - \$20.00 per person for 5 hours

~

Beverage menu ~

(Tray Service on arrival and table service during reception)

Pepsi, Lemonade

Solo, Ginger Ale

Orange Juice

Tomato Juice, Apple Juice

Fresh Fruit Punch on request

Sparkling Non Alcoholic Wine



lease note a drinks tab is also available





Preferred Suppliers

Cakes

Helen's Designer Cakes
www.helensdesignercakes.com.au
Phone: 0422 296 231
Email: helen@helensdesignercakes.com.au

Celebrant

Ceremonies To Say ~ Kirstie Whitmore
www.ceremoniestosay.com
Phone: 0422 905 022
Email: kirstie@ceremoniestosay.com

Dresses and Suits

~ Bridal Emporium
www.bridalemporium.com.au
Phone: 07 3841 2900
Email: info@bridalemporium.com.au

~ Lowes Menswear Mount Ommaney
www.lowes.com.au
Phone: 07 3279 2237

Design and Theming

Wedding Solutions
Phone: 07 3812 2288
Email: weddingsol@optusnet.com.au

Fireworks

Skylighter Fireworks
www.skylighter.com.au
0439 789 677
Email: enquiries@skylighter.com.au

Fitness

Contours Corinda
www.contours.net.au/go/studio/Corinda
Phone: 3278 0401

Hair and Makeup

Hollywood Brides
www.hollywoodbrides.com.au
Phone: 0410 330 848
Email: info@hollywoodbrides.com.au

Music and MC

DJ Brad
www.dj-brad.com.au
Phone: 0410 402 248
Email: info@dj-brad.com.au

Photographer

Studio SW19
www.studiosw19.com.au
Phone: 0418 761 652
Email: smile@studiosw19.com.au

Transport

Princess Luxury Classics
www.princessluxuryclassics.com.au
Phone: 0423 174 609
Email: info@princessluxuryclassics.com.au



2013 Bonuses

~ 80 + Guests ~

If you book a Platinum Package with 80 plus Adult Guests, you will receive your choice of either complimentary **Limousine Transfer*** to your Accommodation on the night of your wedding.



*Limousine Transfer from McLeod to Brisbane CBD only, transfer provided by Princess Luxury Classics

OR

1 nights Accommodation at the Hilton Hotel Brisbane City

* valid only on the night of your Wedding.





Terms and Conditions

Confetti ~

Confetti is not allowed on the premises, non-compliance will incur a cleaning fee. You may like to use an alternative i.e. Bubbles

Cancellations ~

Cancellations must be submitted in writing. In the event of cancellation, confirmation charges will only be refunded upon the successful re-booking of the room

Damage ~

The organisers of the function are financially responsible for any damage to the venue including microphone, sound system, fixtures and fittings caused by their function

Licence ~

Due to licensing laws, we are unable to permit any beverages being brought on to the premises

Photos ~

For safety reasons photographs are permitted to be taken only in those areas specifically designated for that purpose. Under no circumstances are wedding parties, guests attending a function or any persons associated with a function permitted to enter on to any part of the golf course without prior consent

Tentative Bookings & Deposits ~

Tentative bookings will be held for 7 days only. A deposit of \$460.00 is required to confirm the booking. We reserve the right to cancel your tentative booking and allocate the venue to another client if the deposit is not received within the 7 days

~ Public Holidays ~

A 15% surcharge will apply to functions held on public holidays and Sundays

Food & Beverage ~

Details such as food and beverage requirements, guests attending, table requirements and timing must be provided 14 days prior to the function. No external food is to be bought on to the premises

Final Numbers & Payments ~

Final numbers are required 7 days prior to the function. The number of guests confirmed at this time will constitute the minimum guests to be charged. Full payment for your function is to be three business days prior; we accept cash, cheque, EFTPOS and Credit Card. MasterCard and Visa will incur an additional 2.5% and Amex will incur a 3% surcharge

~ Non-Smoking ~ The Westlake Room is a non-smoking venue

~ Minimum Numbers ~ Minimum Guests for functions in September, October & December is 70. Minimum Guests for all other months is 50.



Booking Agreement

Please read the information carefully and sign below in the space provided, to show your agreement. Booking will not be confirmed until this Agreement is sign and returned.

McLeod Country Golf Club is very serious about these conditions and no exceptions will be made to amend the terms below.

Payment for all meals and the number of guest attending must be paid and confirmed to McLeod Country Golf Club a minimum of 48 hours before the event.

All drinks purchased or accrued to an account must be settled on the night of the function.

McLeod Country Golf Club is licensed until 12.00 midnight and therefore cannot serve guests beyond this time.

We are licensed to serve Wedding Guests in the Westlake Room and the balcony area.

Liquor License Act prevents us from serving guests who are showing signs of intoxication or who cannot produce a government issued form of ID for proof of legal age (18 years). Minors who are consuming alcohol (including toasting) or anyone supplying alcohol to minors will be asked to leave the premises.

Property damage to the Clubhouse amenities or surrounds must be paid for by the function room hirer or the persons responsible.

5 hours room hire is included in the function packages. This time begins when serving of the pre-dinner drinks and canapés commences.

Client name

Signed

In the presence of

Signed

Day & Date of the Event _____



Wedding Booking Form

Brides Name: _____

Grooms Name: _____

Date of Wedding: _____

Postal Address: _____

Home Telephone Number: _____

Work Telephone Number: _____

Mobile: _____

Fax: _____ Email: _____

How did you hear about us?: _____

Deposit Amount Enclosed \$ _____

I, the undersigned, agree to have read and accept McLeod Country Golf Club's Terms and Conditions and Agreement clauses set out in the Wedding Brochure.

Signed: _____ Date: _____

Signed: _____ Date: _____