

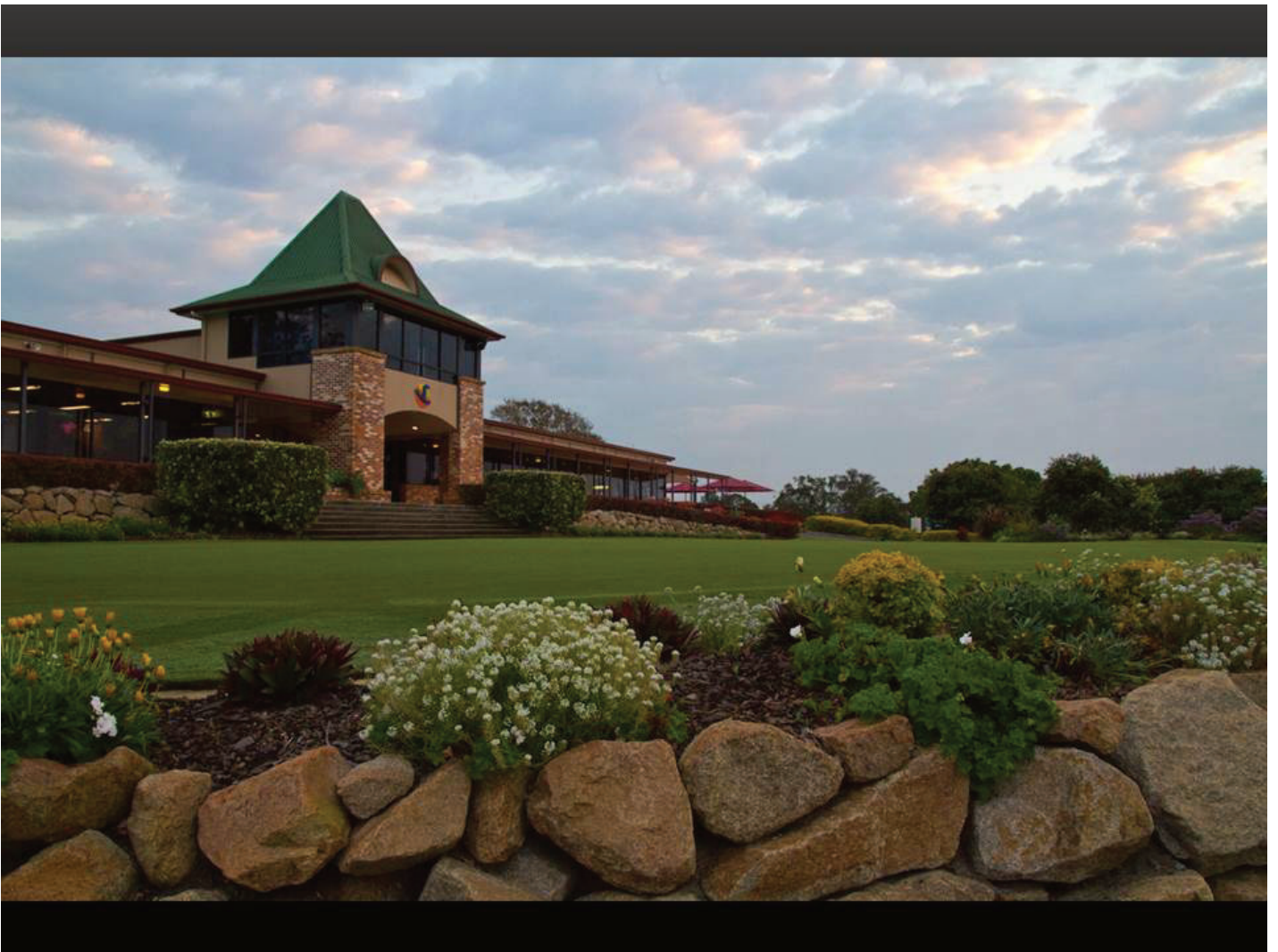


# Nudgee Golf Club

---

FOR YOUR NEXT WEDDING, PARTY OR  
CORPORATE FUNCTION

---



---

1207 Nudgee Road, Nudgee QLD 4014  
P. 07 3267 7744 | E. [functions@nudgeegolf.com.au](mailto:functions@nudgeegolf.com.au)

---

[www.nudgeegolf.com.au](http://www.nudgeegolf.com.au)



---

# Welcome to Nudgee Golf Club

Our modern clubhouse offers comfortable surroundings and a welcoming atmosphere. Air conditioned and well appointed, it provides the ideal venue to celebrate your special occasion.

From a Wedding to a Birthday, we strive to offer a wide range of beverage & menu options that can be modified to suit your specific style and budget.

Situated halfway between the Gold and Sunshine Coast we are easily accessible off the Gateway Motorway with ample free parking for all of your guests. The Brisbane CBD & Airport are within a 20 minute drive and offer a wide choice of 3 to 5 star hotels.

Nudgee Golf Club really is the ideal Party Venue !!

For more details, or to come in and view our Function Room,  
1207 Nudgee Road, Nudgee QLD 4014  
please contact us on (07) 3267 7744  
Or email [functions@nudgeegolf.com.au](mailto:functions@nudgeegolf.com.au)



facebook





---

# Function Facilities

## VINEYARD ROOM

The 'Vineyard Room', is a suitable venue for any style of celebration.

A retractable wall gives us the ability to comfortably cater for up to 200 guests, whilst also providing a more intimate setting for small groups.

Large round tables comfortably seat up to 10 people in a spacious manner, and our portable dance floor gives you the freedom to create the room layout you desire.

\$400 Room Hire Fee  
Minimum of 40 Guests

**FACILITIES :** BAR | DANCEFLOOR  
**CAPACITY -** 250 COCKTAIL | 200 SEATED

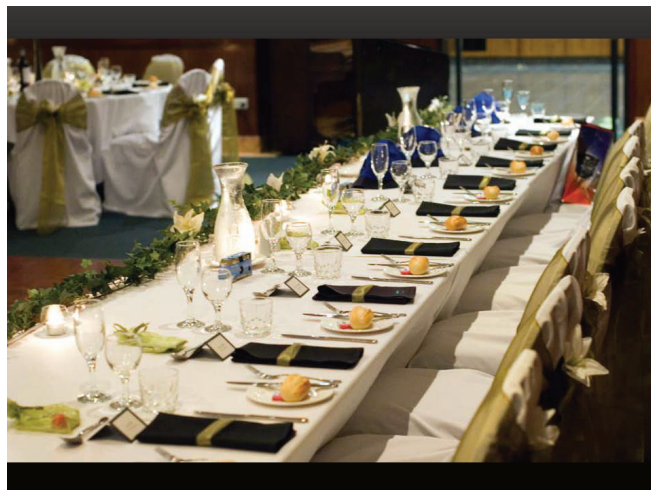
## WILD DUCK TERRACE

Nudgee Wild Duck Terrace is the ideal spot for a relaxed informal gathering.

With stunning views over our Premier 36 Hole complex your guests are sure to relax and enjoy the serenity.

\$150 Booking Fee

**FACILITIES :** BBQ |  
**CAPACITY -** 100 COCKTAIL | 50 SEATED



---

# Wedding & Function Packages



---

## STANDARD

**\$75 Cocktail 2**  
**\$75 2 Course Dinner**  
**\$85 3 Course Dinner**  
**\$85 Buffet 1**

Min 50 PEOPLE

Includes:

5 hour Room Hire (commences from when guest enter the Vineyard Room)  
Round Tables seating up to 10 guests  
Table Centrepiece from Tier 1 choices  
Table Linen & Napkins  
Bridal & Cake Table with Swagging & Skirting  
Chairs Covers with Sashes or Bows  
Welcome Board with Seating Arrangements.  
Dance Floor  
Microphone & Lectern  
Present Table  
Pre selected Canapes for 30 minutes  
Choice of 2 course, 3 course or Buffet  
Use of Cake Knife  
Plating & or Cutting of Cake  
Tea Coffee

---

## PREMIUM

**\$85 Cocktail 2**  
**\$85 2 Course Dinner**  
**\$95 3 Course Dinner**  
**\$95 Buffet 2**

Min 50 PEOPLE

Plus:

Choice of Bombonieres with Name  
Tags attached  
Wishing Well  
Table Centrepiece from Tier 2 choices  
Full Backdrop with Fairy Lights  
behind Bridal Table

---

## OPTIONAL ITEMS:

Drinks Package available  
DJ - \$450 for a 5 hr package  
Childrens prices available upon request  
Data Projector available at no extra charge

---

## OUTDOOR CEREMONY \$400

**We provide a large manicured lawn area surrounded by gardens with the back drop of the lake.**

Includes:

40 Chairs with covers & bows  
Registry table with chairs  
Carpet runner  
Choice of 2 x Topiary trees, pedestools and urns  
Complimentary use of motorised golf carts

Conditions:

Outdoor ceremony available after 3:30pm and is weather permitting.

2 COURSE \$45 OR 3 COURSE \$55

---

# Select 2 or 3 Course Menu



## ENTREE

Moroccan Chicken served on spiced cous cous

Salt and Pepper Squid with aioli and rocket

NZ Mussels with Chorizo in tomato white wine sauce

Beef Ragu Arancini with tomato sugo and parmesan

Goats cheese, caramelised onion and cherry tomato tart

Garlic Prawns on jasmine rice

## MAIN

Rib Fillet with wild mushroom sauce

Roasted Pork Belly with mash potato, greens and  
caramelised apple sauce

Vegetarian Filo served with tomato relish and rocket and  
walnut salad

Barramundi with soy and ginger sauce, asian greens and  
jasmine rice

Chicken Breast in a creamy mustard sauce with crispy  
prosciutto

Braised Beef Cheeks with mashed potato and greens.

All mains served with chefs selection of  
vegetables unless specified.

## DESSERT

Lemon Curd tart with cream and berries

Rich Chocolate tart with cream and coulis

Mango and Macadamia panna cotta

Sticky Date pudding with vanilla anglaise

Raspberry Cheesecake with cream and coulis

## INCLUDES

Tea and Coffee

Table Linen



OPTION 1 \$45 or OPTION 2 \$55

---

# BUFFET Menu

## OPTION 1

Select 1 Hot Dish & 1 Roast with 2 Salads

## OPTION 2

Select 2 Hot Dish & 2 Roast with 3 Salads



## HOT DISH 2

Select 1 or

Beef Lasagna

Pumpkin and Chickpea curry

Beef Penang curry

Chicken Breast in creamy mushroom sauce

## ROAST MEAT

Select 1 or 2

Roast Beef with gravy

Roast Pork with apple sauce, gravy

Honey baked Ham

## SALADS

Select 2 or 3

Potato, egg and bacon

Roast vegetable and quinoa

Pasta salad

Garden salad

Sweet potato, lentil and fetta

Coleslaw

## DESSERT

Chefs selection of sweets

## INCLUDES

Chefs selection of roast vegetables and seasonal greens

Condiments & Dinner rolls

Table Linen

Tea and Coffee

## AVAILABLE

Fresh local Prawns available at additional seasonal rates

OPTION 1 \$32 OR OPTION 2 \$47

---

# Cocktail

## OPTION 1

Choose 4 Cold or Hot canapes & 1 Bowl

## OPTION 2

Add Grazing Buffet



## COLD CANAPES

Tomato Brushetta

Rice Paper rolls

Smoked Salmon roulade

Sushi assorted

Mini Mexican salsa cups

## HOT CANAPES

Salt and Pepper squid with aioli

Mozzarella crumbed with chipotle aioli

Tempura Whiting with tartare

Arancini balls

Prawn and Chorizo skewer

Chicken Kaarage with sriracha mayo

## BOWL SELECTION

Beef Slider, chips & coleslaw

Lamb Kofta, tzatziki, mini greek salad

Vegetable Hokkien noodles and spring roll

Butter Chicken, rice & pappadum

Southern fried chicken strips, chips and coleslaw

Fish Taco with salsa and corn chips

## GRAZING BUFFET

Cheeses, dips, olives, cured meats & kabana, pates,

pickled onions, crackers, breads & dried fruits

## DESSERT add \$7.00 pp

Chefs Selection of sweets

## INCLUDES

Tea and Coffee

Table Linen



---

# Beverage Packages

## STANDARD

\$35PP - 3 HOURS

\$45PP - 4 HOURS

Tap Beers: House tap beer

Wines: House white, red & sparkling

Includes all soft drinks and juices

## PREMIUM

\$45PP - 3 HOURS

\$55PP - 4 HOURS

Beers: House tap beer and 2 premium

Wine: All wine sold by the bottle

Includes all soft drinks and juices

## BAR TAB

\$0.00 - Your BUDGET Your CHOICE

## SOFT DRINK

\$4.00 Post Mix 285ml

## HOUSE TAP BEERS

\$5.10 xxxx Gold

\$6.50 Great Northern Original

\$6.00 Great Northern Super Crisp

\$5.10 Carlton Mid Strength

\$4.90 Cascade Light

\$6.50 Frothy

## PREMIUM TAP BEERS

\$8.00 Lazy Yak

## PREMIUM STUBBIES

\$9.00 Corona

\$9.00 Crown

\$9.00 Peroni

\$7.00 Somersby Cider

## WHITE WINE

\$29.00 Tainui Marlborough Sauvignon Blanc

\$33.00 Credaro Five Tales Chardonnay

\$31.00 Endless Wine King Valley Pinot Grigio

\$28.00 Deakin Estate Moscato

## SPARKLING

\$35.00 Bianca vigna Prosecco Brut

\$32.00 NV Cool Woods Sparkling Brut

\$30.00 Azahara Sparkling Chard Pinot NV

## RED WINE

\$32.00 La La Land Rose

\$32.00 Thorn-clarke 'Sandpiper' Shiraz

\$30.00 Shiraz Endless Valley & Hill Pinot Noir

\$35.00 Cape Barren Cab Sav Merlot





---

# Terms & Conditions

## BOOKINGS & CONFIRMATION

Tentative bookings will be held for 14 days.

The Room Hire charge together with this form signed & completed will confirm your booking.  
Nudgee Golf Club email  
functions@nudgeegolf.com.au

## PAYMENTS

Full payment for your event is required 5 working days prior to your function unless otherwise arranged

## FINAL NUMBERS

Final number of guests with payment is required 5 working days prior to your function to allow for catering & staffing.

Final number of guests will be the cost charged for catering, if more guests arrive unexpectedly the undersigned is required to pay the extra.

There is no refund for guests that cancel.

## BEVERAGES

Beverage Packages and or Bar Tab options are to be paid prior to your function and any additional costs accrued to an account must be settled on the day of your event.

## CATERING AND BEVERAGES

Licensing restrictions and Club Policy prohibit food or beverages being brought onto club premises with the exception of celebration cakes.

## CHILDREN'S MEALS

Guests 12 years and over are considered adults for catering purposes and are charged at Adult rates. Children under 12 years to 4 are charged at 50% of Adult rate or alternatively can order a kids meal.

## GUEST ENTRY

Under Licensing Regulations, guests attending a function held by a private party are not required to sign the visitor's register. As a Host of a privation function, you are responsible for your guests

## MINORS ON LICENSED PREMISES for a Function

Persons under the age of 18 years must remain in the company of their parent or legal guardian at all times. It is an offence for minors to approach or obtain service from the bar.

## LICENSING & CONDUCT

Nudgee Golf Club Inc. is licensed until 12 midnight and therefore cannot serve guests beyond this time.  
The club enforces Responsible Service of Alcohol. The Liquor License Act prevents us from serving guests who show signs of intoxication & cannot produce ID.

## DAMAGE

Any damages sustained other than a few broken glasses will be assessed or charged to the party at a later date. A Security Deposit may be required at the discretion of the Manager.

## BIRTHDAY PARTIES & 21st

Birthday Parties and 21st require a \$500 Security Deposit.  
This will be returned in full when the premises is left in order.  
Security may also be required at the discretion of the Manager.

## PERSONAL PROPERTY

Nudgee Golf Club does not accept or take responsibility for damage or loss of items left in function rooms before, during, or after the event.

## PUBLIC HOLIDAY SURCHARGES

Bookings are not confirmed until the Room Hire Fee is received as the Deposit  
A 15% Surcharge applies to all Menus on Sundays and Public Holidays

## CANCELLATIONS

Notification of cancellation must be received in writing.  
Deposit refunds apply as follows:

- \* Notice of 6 to 12 months from date of event - Full Refund
- \* Notice of 3 to 6 months from date of event - 50% Refund
- \* Notice of 1 week to 3 months from date of event - No Refund

I have read and agree to accept the above terms and conditions.

-----  
Print Name Signature

-----  
Date of your function Start & Finish Times

-----  
Contact Telephone Number or E-mail Address