



*Beaudesert
Golf Club*

**Wedding Packages
2024**

About Us

Nestled in the heart of the beautiful Scenic Rim, Beaudesert Golf Course offers the perfect backdrop to your special day.

From our beautifully manicured lawns, mountain range views and enchanting lakes, we have all the potential to make your dream wedding come true.

We offer a genuine country club experience with our friendly staff and the warm inviting atmosphere in our clubhouse. Our wedding packages can be tailored to suit your desires and you will be working with our Functions Coordinator, who will guide you every step of the way.

Contact one of our helpful staff and we can get started on your happily ever after.





Ceremony

With your choice of location on our gorgeous course or indoor options, including our breath taking 6th hole with stunning lake and mountain views.

\$1200.00

INCLUSIONS

26 Chairs and Covers

8 Sashes

Wedding Arch, Arbour or Bali Flags

Red Carpet or Shepherd Hooks

Dressed Signing Table and Chairs for Bride & Groom



Reception

With plated or buffet options, we offer a stunning backdrop to celebrate your love.

\$3300.00

INCLUSIONS

Ceiling Dressed with Fairy Lights and Cloth
Backdrop
Bridal Table with Skirting and Swagging
Cake Table, Cloth and Swagging
50 Chair Covers and Sashes
5 Tables Dressed with Table Cloths

Minimum of 50 guests. Additional guests \$6.50 each.



A Little More

We understand sometimes you might need a little extra to make your day all the more beautiful. The individual items below can be added to customise your package.

ADDITIONAL OPTIONS

Ceiling Dressed with Fairy Lights and Cloth	\$200.00
3 Column Backdrop with Fairy Lights	\$200.00
Light-up Heart Arch for Cake Table	\$60.00
Basic Table Centres	\$15.00ea
Wishing Well	\$30.00
Table Numbers	\$3.00ea
Easel	\$15.00
Easel and Frame	\$25.00
Linen Chair Cover with Sash Fitted	\$10.00ea
Lycra Chair Cover (not fitted)	\$2.50ea
Sashes (not fitted)	\$1.30ea
Table Clothes	\$15.00ea
Linen Serviettes	\$1.50ea
Bridal Table Dressed	\$90.00
Lights on Bridal Table	\$25.00





Food Packages



Canapes & Platters

Whilst having your beautiful photos taken, we can take care of your guests with our delicious selection of canapes and platters.



Canapes Menu




- Select 8 items - \$26 per guest
 - Select 10 items - \$28 per guest
 - Select 12 items - \$30 per guest
 - Select 15 items - \$35 per guest
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Cold:

- Peking duck, cucumber & shallot pancakes
- Ricotta & sweetcorn fritters with smoked salmon and avocado lime salsa
- Slow roasted tomato & goat cheese tartlets
- Tomato & basil bruschetta
- Mini pumpkin & ricotta tarts with spiced honey
- Prawn cocktail
- Poached tiger prawns with basil & flat parsley aioli on melba toast

Hot:

- Arancini balls with forest mushroom truffle & garlic aioli
 - Caramelised five spiced pork belly
 - Seared scallop with cucumber & chilli salad served with a palm sugar dressing
 - Lamb tikka meatball with fresh coriander chutney
 - BBQ beef brisket slider with chilli mayo
 - Slow cooked bourbon glazed pork slider with apple slaw
 - Chicken karaage with Japanese mayo & lime
 - Crispy Asian style salt & pepper calamari
 - Herb crumbed zucchini with smokey tomato dipping sauce
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Platters Menu

Seafood platter \$80

40 pieces per platter
10x prawn toast
10x crumbed calamari
10x Thai fish cakes
10x fish fillets
Accompanied with sauces

Skewer platter \$85

40 pieces per platter
10x satay chicken skewers
10x Grilled glazed prawn skewers
10x Lamb Kofta skewers
10x Thai beef skewers
Accompanied with sauces

Pizza platter \$75

30 pieces per platter
Variety of toppings available: including vegetarian
GF is also available on separate platters

Indian & Asian platter \$75

60 pieces per platter
20x Beef dim sims
20x Vegetarian spring rolls (V)
20x Vegetarian Samosa (V)
Accompanied with sauces

Pastry platter \$80

40 pieces per platter
10x Beef pies
10x Sausage rolls
10x Variety of quiches
10x Pasties
Accompanied with sauces

Fruit & Cheese platter \$80

Selection of fresh seasonal fruits, 3 cheeses,
nuts and crackers
(Gluten Free crackers available)

Variety Selection platter \$85

40 pieces per platter
Combination of baby baguettes, wraps & sandwiches
Variety of fillings including vegetarian
GF available on separate platter

Mini croissant platter \$75

20 pieces per platter
Mini croissants filled with a variety of fillings
Ham & cheese, Cheese & tomato
Ham, Cheese & tomato
Chicken and avocado

Dips Platter \$50

Selection of 3 dips
Served with Pita chips, crackers & bread sticks

Anti Pasto platter \$80

Sliced salami, ham, cheese, olives,
sundried tomatoes,
Roasted capsicum, 2 dips, pita chips
& crackers

Cheese & Savoury platter \$90

Selection of ham, salami, kabana,
sundried tomatoes,
Olives, carrot, cucumber, celery sticks, cheese, 2 dips
and water crackers

Arancini & Meatball platter \$70

30 pieces per platter
Variety of arancini balls & meat balls
Accompanied with sauces

Slider platter \$90

20 pieces per platter
Variety of beef, lamb and pork sliders

Sweet platter

30 pieces per platter
Selection of mixed mini muffins, cup cakes
Bite size cakes and slices

BREAKFAST PLATTERS

Breakfast Wrap platter \$45.00

24 bite size wraps per platter

- Bacon, egg, BBQ sauce
- Egg mushroom & spinach
- Mixed

Breakfast slider platter \$59.00

12 per platter

- Bacon, egg, tomato relish
- Haloumi tomatoes and rocket
- Mixed

Breakfast Pot platters \$59.00

10 pots per platter

- Cranola and yoghurt and berries
- Chia Pudding topped with berries
- Mixed

Ham and Egg Benedict platter \$59.00

6 Milk buns served with poached egg sliced ham
fresh rocket topped with creamy hollandaise sauce.

Seniors Sandwiches and sweets

\$15 per person

1 piece of each per person

- Mixed sandwiches and scones and jam
- Mixed sandwiches and assorted Danishes
- Mixed Sandwiches and assorted petite slices.

Alternate Drop

A traditional choice for a seated wedding reception. Select your favourites of our available options.



Wedding Alternate Drop Package

Minimum of 2 courses and 10 guests

- 2 courses \$65.00 per person 3 courses \$75.00 per person

*Dietary requirements can be catered for.

(Complimentary bread rolls with butter and cake cutting, plating & serving)

Entrée Options (Choose 2)

- Cajun spiced chicken Caesar salad in tortilla basket
- Roast pork belly on caramelised apple puree (GF)
- Peanut satay chicken skewers with coconut rice
- Moroccan spiced lamb tenderloin on Mediterranean vegetable couscous
- King prawns & chilli avocado tower on a bed of mesclun salad (GF)
- Spiced Thai beef skewers on a bed of jasmine rice
- Rosemary parmesan panko crumbed lamb cutlet on a spinach roasted pumpkin & feta salad topped with balsamic glaze
- Mediterranean vegetable stack on polenta cake (V,GF)
- Garlic king prawn with brandy cream

Main Meal Options (Choose 2)

- Fillet Mignon- Tender eye filler wrapped in bacon, topped with mushroom & champagne sauce served on sweet potato puree & garlic greens
- 200g Eye Fillet- drizzled with creamy green pepper sauce served on creamy potato & butter greens
- Oven baked Rack of Lamb- Marinated in rosemary & garlic, topped with rich merlot jus served with crushed roasted potatoes, tomato and Olives
- Free range organic chicken breast with baby spinach, feta, pine nut salad & mint
- Roast vegetable stack chargrilled served with couscous, drizzled with spiced olive oil (V,GF)
- Roasted vegetable lasagne with goats' cheese, rocket salad, drizzled with balsamic glaze
- Chicken & mushroom on spinach fettuccine
- Seared salmon fillet with salted asparagus on creamy mash drizzled with a dill sauce
- Crispy skin barra served with baby chat potatoes, herb butter, Asian salad and mango chilli sauce

Dessert Options (choose 2)

- Petite pavlova with tropical fruits (GF)
- Strawberry cheesecake with berry coulis
- Tripple choc mud cake with caramel sauce
- Individual warm sticky date pudding with vanilla bean ice-cream & caramel sauce
- Chocolate dipped custard filled profiteroles on butterscotch sauce & cream
- Trio of sorbet
- Lemon meringue tarts with cream
- Key lime pie with vanilla bean ice-cream

Shared Banquet

Our Shared Banquet menu is a great way to enjoy a sit-down event, particularly for weddings as it creates a festive dining experience and encourages interaction between your guests at each table.



Shared Banquet Menu

Designed for guests to share and experience a variety of cuisines in one sitting.

Guests will receive complementary bread and dips on arrival.

Choose options to suit your budget.

Choice of 2, 3, 4 or 5 options. Minimum of 10 people

2 options \$26.50 per person: allow 45 minutes for service

3 options \$34.50 per person: allow 1 hour for service

4 options \$41.50 per person: allow 1.25 hours for service

5 options \$48.50 per person: allow 2 hours for service

Choice of 1 side per dish.

Mains

- Middle Eastern spiced lamb with Hummus and caramelised balsamic
- 8 Hour spiced Moroccan beef
- Baked salmon with maple and soy dressing
- Twice cooked pork belly with apple slaw and chilli caramel
- Lemon and Tarragon Roast Chicken
- Slow roasted lamb shoulder with pear and cumin
- Roast pork loin with baby apples and crackling

Sides

- Baby spinach salad with almond, dates and sumac pita crisps
- Roasted pumpkin with spiced tomatoes and lime yoghurt
- Roasted beetroot, goats' cheese, baby spinach and sunflower seed salad
- Green bean salad with wholemeal dressing
- Roasted baby potatoes with garlic salt
- Classic Greek salad
- Maple roasted pumpkin
- Crispy herb potatoes
- Honey and Lemon Thyme roasted carrots

Desserts

- Twice cooked chocolate fudge cake with double cream
- Baked New York cheesecake with blueberry compote
- Spiced apple pavlova with salted caramel
- Classic lemon tart
- Orange & poppyseed cake with double cream and boozy orange syrup
- Ginger cake with whipped honey cream
- Cheeseboards: an assortment of cheese's and crackers

Roast Buffet

Our classic roast buffet is a great alternative to the traditional wedding dinner; allowing your guests to choose and enjoy what they wish.





Roast Buffet

\$65 per head
Minimum 50 guests

Dinner rolls and butter

Succulent roast pork with crispy crackling and apple puree (GF)

Mustard roasted sirloin with red wine jus (GF)

Crispy roast potatoes (V) (GF)

Roasted sweet baby carrots (V) (GF)


Caramelised roasted pumpkin (V) (GF)

Seasonal steamed vegetables (V) (GF)

Extra \$10 per person for a selection of desserts (Chef's choice)









*We are here to make your
dream come true...*

*If you have a specific vision for your
day, speak with us and we will work
with you to see how we can achieve it.*





Beaudesert Golf Club

CONTACT



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