

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.

\$450.00

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 backbrop to celebrate your love.

\$1100.00

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

Based on 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





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

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

Platters Menu

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Seafood platter \$80	Anti Pasto platter \$80
40 pieces per platter	Sliced salami, ham, cheese, olives,
10x prawn toast	sundried tomatoes,
10x prawn toast 10x crumbed calamari	- //
	Roasted capsicum, 2 dips, pita chips
10x Thai fish cakes	& crackers
10x fish fillets	
Accompanied with sauces	Cheese & Savoury platter \$90
	Selection of ham, salami, kabana,
Skewer platter \$85	sundried tomatoes,
40 pieces per platter	Olives, carrot, cucumber, celery sticks, cheese, 2 dips
10x satay chicken skewers	and water crackers
10x Grilled glazed prawn skewers	and water crackers
10x Lamb Kofta skewers	
10x Thai beef skewers	Arancini & Meatball platter \$70
	30 pieces per platter
Accompanied with sauces	Variety of arancini balls & meat balls
D: 144 055	Accompanied with sauces
Pizza platter \$75	I was a second s
30 pieces per platter	Slider platter \$90
Variety of toppings available: including vegetarian	
GF is also available on separate platters	20 pieces per platter
_	Variety of beef, lamb and pork sliders
☐ Indian & Asian platter \$75	
60 pieces per platter	☐ Sweet platter
20x Beef dim sims	30 pieces per platter
20x Vegetarian spring rolls (V)	Selection of mixed mini muffins, cup cakes
20x Vegetarian Samosa (V)	Bite size cakes and slices
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Accompanied with sauces	BREAKFAST PLATTERS
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Pastry platter \$80	Breakfast Wrap platter \$45.00
40 pieces per platter	24 bite size wraps per platter
10x Beef pies	Bacon, egg, BBQ sauce
10x Sausage rolls	Egg mushroom & spinach
10x Variety of quiches	Mixed
10x Pasties	
Accompanied with sauces	Breakfast slider platter \$59.00
	12 per platter
Fruit & Cheese platter \$80	Bacon, egg, tomato relish
Selection of fresh seasonal fruits, 3 cheeses,	Haloumi tomatoes and rocket
nuts and crackers	_
(Gluten Free crackers available)	Mixed
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Variety Selection platter \$85	Breakfast Pot platters \$59.00
40 pieces per platter	10 pots per platter
	Cranola and yoghurt and berries
Combination of baby baguettes, wraps & sandwiches	☐ Chia Pudding topped with berries
Variety of fillings including vegetarian	Mixed
GF available on separate platter	
	Ham and Egg Benedict platter \$59.00
Mini croissant platter \$75	
20 pieces per platter	6 Milk buns served with poached egg sliced ham
Mini croissants filled with a variety of fillings	fresh rocket topped with creamy hollandaise sauce.
Ham & cheese, Cheese & tomato	
Ham, Cheese & tomato	Seniors Sandwiches and sweets
Chicken and avocado	\$15 per person
	1 piece of each per person
Dips Platter \$50	Mixed sandwiches and scones and jam
Selection of 3 dips	Mixed sandwiches and assorted Danishes
Served with Pita chips, crackers & bread sticks	Mixed Sandwiches and assorted petite slices.
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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 _ 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

Thaved 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

\$35 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)

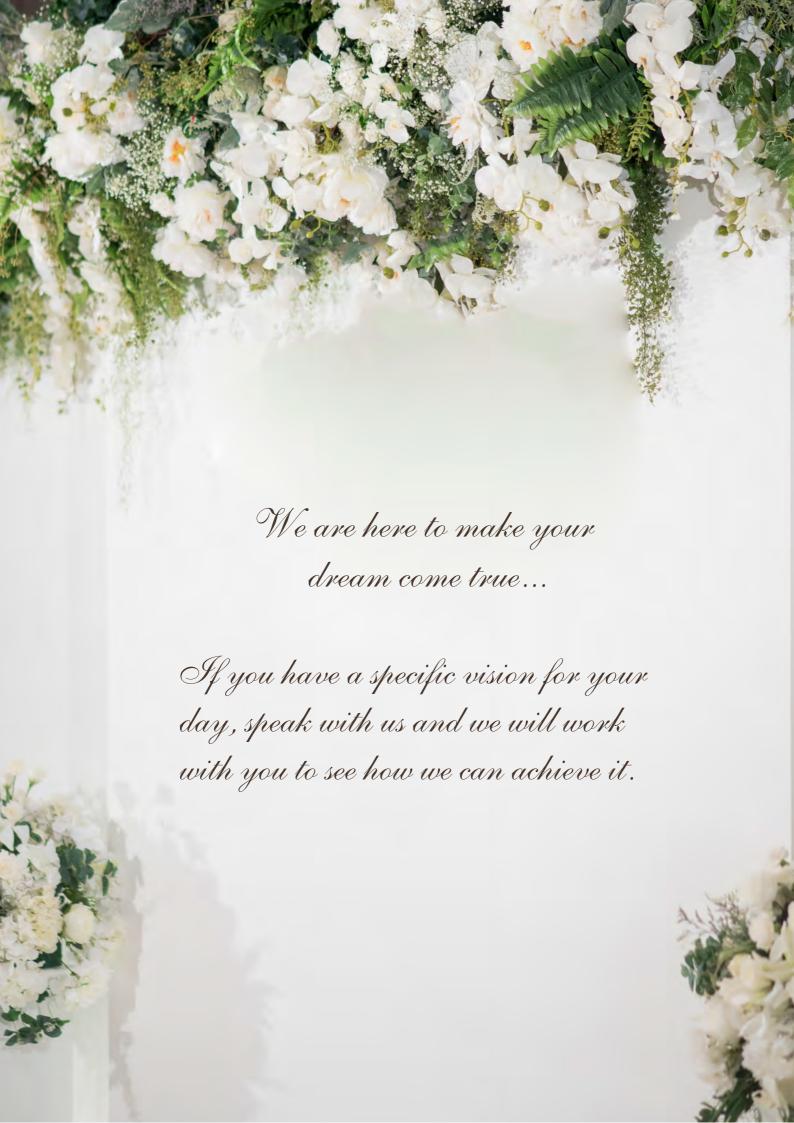
Caramelised roasted pumpkin (V) (GF)

Seasonal steamed vegetables (V) (GF)

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









CONTACT

- 07 5541 2291
- manager@beaudesertgolf.com.au
- 135 KERRY ROAD, BEAUDESERT Q 4285