

# wedding Packages



The University of Queensland Club

41, Staff House Road

St Lucia Qld 4072

January 2009 – June 2010

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# THE VIEWS PACKAGE

## RECEPTION

Half hour of pre dinner drinks

## MENU

### OPTION 1

#### SET PLACEMENT

Please select one starter, main and dessert item from the attached menu

(should you wish to choose an alternate service with two options in each course, an additional \$8.00 pp is added to the package price)

### OPTION 2

#### SELECTION OF TWO BUFFET MENUS

A dressed buffet station is set and guests are invited to the buffet for a selection of cold, hot and sweet dishes from the attached menu

## BEVERAGES

Three and a half hour dinner beverage package:

Hardys Collection Brut Reserve  
Hardys Collection Chardonnay  
Hardys Collection Cabernet Merlot

Coopers Pale Ale & Carlton Mid  
Soft drink, mineral water & orange Juice

### YOUR PACKAGE ALSO INCLUDES:

Head table for the Bridal Party, clothed and skirted in white linen  
Dressed cake table and silver cake knife  
Clothed and skirted gift table upon entry  
White chair cover with coloured sash  
Tea light candles on each table  
Gift table clothed in white linen and skirting  
Seating plan for viewing upon entry  
Personalised menus  
Room hire  
Dance floor area

### PACKAGE COST PER PERSON

**\$95.00**

(based on minimum numbers of 50 guests)

## PLATED MENU'S

Please choose one item per course for all menus.

All plated menus come with freshly brewed coffee & tea with chocolates

### STARTERS

Smoked Salmon Carpaccio, toasted ciabata, olive oil & rocket

Harissa Chicken w Raita and Naam Bread

Qld blue pumpkin soup w macadamia nut cream

Sweet potato, sun dried tomato & spinach risotto

### MAINS

Seared salmon on creamy mash potato w cherry tomato and zucchini ragout

Prosciutto wrapped breast of chicken on potato galette & baked fetta stuffed tomato

Slow roasted beef rib eye & leek mash w green beans, pan jus

Linguini pasta w creamy sun dried tomatoes, mushrooms & asparagus

### TEMPTERS

Vanilla Panna cotta w blood orange sauce

Warm apple strudel w Cherry syrup

Lemon citrus tart & forest berry compote

Freshly brewed coffee, tea w chocolates

## BUFFET'S

### Option One

#### BUFFET MENU

A dressed buffet station is set and guests are invited to the buffet for a selection of cold, hot and sweet dishes from the attached menu

### Bakery Selection

Selection of whole & sliced breads

### **Cold Selection**

Baby cos lettuce, Ciabatta chips, shaved parmesan & bacon salad  
New potatoes with mustard seed & crispy shallot dressing  
Tomato, red onion & basil Salad

### **Hot Selection**

Beef Rib eye rubbed w green peppercorns, garlic & mustard  
Chicken breast, saffron & cream  
Steamed fillets of fish w Pernod & shrimp sauce  
Spinach & Ricotta Canneloni  
Baby roasted potatoes w garlic & rosemary  
Steamed vegies  
Selection of mustards, relishes and chutneys

### **Dessert**

A selection of sliced Qld fruits  
Lemon citrus tart w double cream  
Apple Cobler

Self serve station of freshly brewed coffee & tea w chocolates

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### **Option Two**

BBQ Buffet

### **Bakery Selection**

Selection of whole & sliced breads

### **Cold Selection**

Baby cos lettuce, Ciabatta chips, shaved parmesan & bacon salad  
New potatoes w mustard seed & crispy shallot dressing  
Gourmet tomato salad w Spanish onion & fresh basil

### **Hot Selection from the BBQ**

Lamb & rosemary sausages w caramelized onions  
Garlic & marjoram marinated scotch fillet  
Tandoori chicken pieces  
Fish fillet parcels w lime & coriander butter and Asian vegetables  
Baked potatoes w sour cream  
Corn on the cob  
Selection of mustards, relishes and chutneys

### **Dessert**

A selection of whole & sliced Qld fruits  
Lemon citrus tart w double cream  
Apple Cobler

Self serve station of freshly brewed coffee & tea w chocolates

# THE GARDEN TERRACE PACKAGE

## RECEPTION

Half hour of pre dinner drinks served w the Chefs  
selection of two hot and two cold canapes

## MENU

### OPTION 1

#### SET PLACEMENT

Please select one starter, main and dessert item from the attached menu

(should you wish to choose an alternate service with two options in each course, an additional \$8.00 pp is added to the package price)

### OPTION 2

#### SELECTION OF TWO BUFFET MENUS

A dressed buffet station is set and guests are invited  
to the buffet for a selection of cold, hot and sweet dishes  
from the attached menu

## BEVERAGES

Three and a half hour dinner beverage package inclusive of:

Killawarra Brut NV  
Houghton Quills Classic Dry White  
Houghton Quills Cabernet Shiraz

Coopers Pale Ale & Carlton Mid  
Soft drink, mineral water & orange Juice

### YOUR PACKAGE ALSO INCLUDES:

Head table for the Bridal Party, clothed and skirted in white linen  
Dressed cake table and silver cake knife  
Clothed and skirted gift table upon entry  
White chair covers with coloured sash  
Tea light candles on each table  
Seating plan for viewing upon entry  
Personalised menus  
Room hire  
Dance floor area

### PACKAGE COST PER PERSON

**\$120.00**

(based on minimum numbers of 50 guests)

# PLATED MENU'S

## STARTERS

Searred prawns & scallop salad w avocado & cherry tomato chutney

Individual duck pie w scented jus and caramelised onion jam

Spinach, mushroom & gorgonzola tart

Roasted duck and wild mushroom risotto

## MAINS

Searred beef fillet resting on a potato rosti w green beans, roasted beetroot and cabernet jus

Crispy skinned snapper fillet on a warm salad of new potato, fire roasted peppers, capers, black olives, lemon zest

Pork cutlet on sweet potato mash w caramelized apples, & balsamic glaze

Herb crusted lamb rack on roasted root vegetables, polenta dumplings, roasted cherry tomatoes w rich pan jus

## TEMPTERS

Mango & macadamia nut panacotta

French apple tart w vanilla bean icecream

Individual pavlova w berry compete, dollop King Island Cream

Freshly brewed coffee, tea w chocolates

## BUFFET'S

Option 1

### Bakery Selection

Selection of Crusty breads and rolls

### Cold

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad

New potatoes with mustard seed & crispy shallot dressing

Roma tomato, red onion, Boconcini & basil salad

Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

## **Hot**

Lemon scented roast chicken  
Roasted New York strip loin w mushroom ragout  
Herb crusted pork loin medallions w Moroccan style cous-cous  
Seared salmon fillets w anchovy butter  
Steamed seasonal melange of vegetables  
Rice Pilaf

Selection of condiments

## **Dessert**

A selection of slice Qld fruits w yoghurt  
Citrus Flan  
Warm Apple Strudel  
Passionfruit Cheesecake

Self serve station of freshly brewed coffee & tea w chocolates

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## Option 2

### **Bakery Selection**

Selection of Crusty breads and rolls

### **Cold Selection**

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad  
New potatoes w mustard seed & crispy shallot dressing  
Roma tomato, red onion, Boconcini & basil salad  
Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

### **On Ice**

Whole king prawns w lemon & lime

### **Hot Selection from the Gourmet BBQ**

Marinated rib fillet steak w onion compote  
Home made Pork sausages  
Chicken skewers  
Lamb cutlets w rosemary  
Potato, bacon & spring onion bake  
Selection of mustards, relishes and chutneys

## **Dessert**

A selection of slice Qld fruits w yoghurt  
Citrus Flan  
Apple Cobbler  
Selection of Australian Cheeses & Lavosh

Self serve station of freshly brewed coffee & tea w chocolates

Self serve station of freshly brewed coffee & tea w chocolates

# THE LAKES PACKAGE

## RECEPTION

One hour of pre dinner drinks served w the Chefs  
gourmet selection of three hot and three cold canapés  
in the gardens over looking the lake

## MENU

### OPTION 1

#### SET PLACEMENT

Please select one starter, main and dessert item from the attached menu

(should you wish to choose an alternate service with two options in each course, an additional \$8.00 pp is added to the package price)

### OPTION 2

#### BUFFET MENU

A dressed buffet station is set and guests are invited  
to the buffet for a selection of cold, hot and sweet dishes  
from the attached menu

## BEVERAGES

Four hour dinner beverage package inclusive of

Yarra Burn Sparkling  
Penfolds Koonunga Hill Semillon Sauvignon 06  
Wyndham Estate Bin 555 Shiraz

Coopers Pale Ale, Crown Lager, James Boag & Carlton Mid  
Soft drink, mineral water & orange Juice

### YOUR PACKAGE ALSO INCLUDES:

Head table for the Bridal Party, clothed and skirted in white linen  
Dressed cake table and silver cake knife  
Clothed and skirted gift table upon entry  
Coloured table sash  
White chair covers with coloured sash  
Tea light candles on each table  
Seating plan for viewing upon entry  
Personalised menus  
Room hire  
Dance floor area

### PACKAGE COST PER PERSON

**\$150.00**

(based on minimum numbers of 50 guests)

## PLATED MENU'S

### STARTERS

Carpaccio of waygu beef, w shaved parmesan, wild peppery rocket  
& olive oil

Cajun spiced lamb fillet and roasted vegetables  
on toasted ciabata

Pumpkin & pine nut risotto topped w rocket, seared scallops

Six Tasmanian oysters natural w lime and chilli dressing

### MAINS

Beef tenderloin with grilled Moreton Bay bug,  
truffle mash & roasted baby vegetables

Pan fried barramundi fillet resting on sautéed greens,  
topped w grilled prawns and a tomato, caper & orange salsa

Corn Fed Chicken Breast resting on a potato rosti, layered w bocconcini, fresh basil & grilled  
eggplant w a roast capsicum & tomato relish

Herb crusted lamb rack on sautéed kipfler potato, green peas  
roasted pine nuts and Madeira jus

Seared salmon fillet on grilled polenta croutons w prosciutto wrapped asparagus roulade and  
caramelized balsamic reduction

### TEMPTERS

Crème caramel w walnut crème Anglaise

Apple tart w rum & raisin ice-cream & Bailey's syrup

Butterscotch Panna Cotta w hazelnut praline & roasted pears

Freshly brewed plunger coffee and tea w petit fours

# BUFFET

## **Bakery Selection**

A Display of freshly baked breads with Oils and dips

### **Cold**

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad  
New potatoes with mustard seed & crispy shallot dressing  
Roma tomato, red onion, Bononcini & basil salad  
Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

Seafood Antipasto  
Selection of cold cuts and condiments

### **On Ice**

Fresh Seafood display w dippers & squeezers

### **Hot**

Marinated sirloin steak w mushroom ragout  
Seafood kebabs w lemon yoghurt  
Poached Atlantic salmon with dill and capers dressing

### **From the Carvery**

Crown roast of Herb crusted pork loin  
Glazed leg ham off the bone  
Slow cooked veal rib crusted with seeded mustard

Roast potatoes and vegetables

Selection of potted mustards, relishes and chutneys

### **Sweet**

A selection of slice Qld fruits w yoghurt  
Selection of cheeses w fig paste & lavosh  
Baci torte  
Dutch apple tart w Cinnamon infused King Island cream

Freshly brewed plunger coffee and tea w petit fours

# WEDDING INFORMATION

## DIETARY MEALS

We are happy to accommodate for special dietary requirements. Please advise your event co-ordinator as prior notice to our kitchen team is required.

## CHILDRENS MEALS

Children up to the age of 10 (ten) years of age can enjoy the benefits of your wedding package with a two course meal, unlimited soft drink and orange juice for a cost of \$40.00 per person.

## OTHER MEALS

We are able to provide a hot plated meal and unlimited soft drink for band members, photographers at a cost of \$35.00 per person

## SMOKING

There are designated smoking areas located outside the venue. Please ask your co-ordinator for the locations.

## TABLES & LINEN

Rectangle tables with white linen cloths and serviettes are used for all events. Should you wish to have round tables, these can be arranged with a price on application.

## WEDDING CAKE

Our kitchen team can cut and serve your cake on a platter per table for guests to enjoy with coffee and tea. Should you wish to enjoy your cake as a dessert, our chefs can cut and serve the cake with a berry coulis and cream. Your package price will then be reduced by \$5.00 per person.

# wedding Terms & Conditions



The University of Queensland Club

41, Staff House Road

St Lucia Qld 4072

January 2009 – June 2010

# TERMS & CONDITIONS

## BOOKINGS

A tentative booking will be held for your event for 14 days only. To confirm a booking, a \$1000.00 non refundable (see cancellation policy) deposit, together with a signed Event Contract Agreement including credit card details is required. Should the deposit and signed agreement not be received prior to the due date, the booking may be cancelled.

## PAYMENTS

A further 50% of the confirmed package is required 60 days prior to your event. Final payment of outstanding monies is required 5 working days to the event.

## CANCELLATION POLICY

In the unfortunate circumstance that you may have to cancel your event, notification to your event coordinator must first be in writing. The following associated costs are then applicable:

- Notification of more than 90 days – full refund of monies paid
- Notification of 30 – 90 days – 50% of all monies paid to be refunded (excluding deposit, this may be refunded should the room be re-booked with a deposit paid)
- Notification of less than 30 days – no refund of any monies is available (the deposit may be refunded should the room be re-booked with a deposit paid)
- Should you cancel within 1 week of the event, the following charges will apply:
  - 100% of all food charges
  - 100% of all room hire charges

## CONFIRMED NUMBERS

We require 5 working days notice of final numbers of guests attending your event. This will then be the minimum numbers catered and charged for.

## SURCHARGES

A 15% surcharge of the total package price applies for events held on Public Holidays  
A \$350.00 labour surcharge applies for all cash bar functions

(Valid January 2009 – June 2010)

# TERMS & CONDITIONS

## DURATION OF EVENT

Should you wish to extend the time of your event, a \$250.00 per hour surcharge applies. Events must conclude by 11.30 pm. Should you wish to extend past this time, please speak with your event coordinator as additional charges will apply.

## FOOD & BEVERAGE SELECTION

To ensure our team of chefs provide you with the highest standards in food quality and presentation, we ask for both your food and beverage selections 4 weeks prior to your event. Only food and beverages purchased through the venue can be consumed within the venue at any time.

## RESPONSIBLE SERVICE OF ALCOHOL

The University of Queensland Club is aware of responsible service of alcohol to all patrons attending events within the club. While we are here to ensure you and your guests are enjoying the facilities and the event, when deemed necessary, club staff are bound by law to refuse alcohol service to patrons.

## PRICING

While we always strive to maintain the published prices, these may be subject to increase at the management's discretion due to increasing costs, which are out of our control.

## DAMAGE OR LOSS

While the management of the University of Queensland Club demonstrates great care in ensuring the well being and safety of clientele, contractors, guests and their property, the client agrees to indemnify UQ Staff & Graduates Club for any personal injury, damage, theft or property loss caused by the client or the clients guests, agents or contractors before, during or following an event. The client may take the option of pursuing insurance cover in order to safeguard their guests and self interests.

(Valid January 2009 – June 2010)

# TERMS & CONDITIONS

## ROOM ALLOCATION

Should numbers decrease by more than 10% of original number booked, management of the University of Queensland Club reserve the right to allocate the event to a more suitable size room.

## RESTRICTIONS

The use of pins, glue, double sided tape, staple guns, nails & screws on any walls, floor and ceilings through-out the venue is not allowed. Should you wish to use confetti inside the venue, an additional cleaning charge will apply.

## DELIVERY & PICK UP OF ITEMS

Any items requiring delivery to the venue for your event should be addressed and marked appropriately with the following information:

ATT: (wedding co-ordinators name) FOR THE WEDDING OF (your names) The University of Queensland Club Building 41 Staff House Road St Lucia, QLD 4072
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All items are to be delivered within 24 hours of the event. Prior notification should be given to the club to expect a delivery. The club holds no responsibility for items that have not arrived at the venue. Items are then required to be picked up within 48 hours of the event.

## CLIENT RESPONSIBILITY

By completing and signing the Event order, the client acknowledges the University of Queensland Club's terms and conditions are understood and agreed to.

(Valid January 2009 – June 2010)