

# *Arundel Hills Country Club Weddings*



*For The Perfect Wedding  
Style, Simplicity & Sophistication*



# *Your 2010 / 2011 Wedding Package*

*At Arundel Hills Country Club it is our commitment to ensure the success of your Wedding day, for both you and your guests. Our friendly, professional and qualified team guarantee a sensational day for the wedding couple & guests alike.*

*Our Platinum, Gold & Silver Wedding Packages take care of all the little extras designed to make your special day truly memorable.*

*We have photographic locations including Porte Cochere, Foyer with Marble Inlaid Parquet Floor, Curving Staircase, Grand Piano, Veranda's, Golf Course Views over Lake, Gardens, and Cascading Water Feature*

*Our special gifts to you are the following complimentary inclusions, available for wedding receptions\* held at Arundel Hills Country Club:*

## *Complimentary Inclusions*

*\* Elegant Candelabra and Candles for the Bridal / Guest tables*

*\* Dressed Bridal, Cake and Gift Table*

*\* Silver Cake Knife*

*\* Linen Napkins in the colour of your choice*

*\* Personalised Menus for all Guest Tables*

*\* Complimentary Room Hire for reception package*

*\* Complimentary Guest Parking*

***NOTE: \*Complimentary Inclusions above are subject to guest numbers exceeding 60 Guests for the Grand Ballroom & 40 guests for Members.***

***Room Hire of \$400.00 is incurred if numbers are below the minimum required for each room.***



## *Function Rooms*

### *The Grand Ballroom*

*The Grand Ballroom can accommodate up to 130 guests a la carte, 120 guests buffet style, or 200 guests for a cocktail reception. The Grand Ballroom is air-conditioned and features computer controlled lighting and a terrace area overlooking the manicured gardens. The large fixed square parquetry dance floor is a central feature of the Grand Ballroom.*



### *The Members Lounge & Dining Room*

*The Members Dining Room can accommodate up to 75 guests for buffet or a la carte & up to 140 guests for a cocktail reception. The Members Lounge and Dining Room is air-conditioned and features computer controlled lighting and a separate buffet room. The fixed round dance floor beneath the dome ceiling is the central feature of the Members Dining Room. Pre Dinner Drinks are held in the adjoining Members Lounge which features an open wood fire place, library and baby grand pianola creating an “old world” charm and feel.*



### *The Players Lounge*

*The Players Lounge is available for Pre Dinner Drinks for wedding receptions hosting their reception in the Grand Ballroom. The Players Lounge features an open wood fireplace and overlooks the putting green / driving range. This room also has access to an out door terrace were guests can sit in the fresh air and enjoy the views of the golf course. The room is air-conditioned and features computer controlled lighting.*

# *The Silver Wedding Package*

## *Inclusions*

- \* *Room hire & Service staff for a 4 hour duration*
- \* *The Classic Buffet or the Classic A La Carte Wedding Menu*
- \* *Disc Jockey complete for 4-hour period - **Peppers Entertainment***
- \* *White / Black Chair Covers with your choice of colour Sash*
- \* *Fresh Floral Table Centerpieces –**Style on Q***
- \* *Striking Fairy light Lit Backdrop to accentuate the Bridal Table*
- \* *Linen napkins*
- \* *Beautifully decorated Bridal, Cake and Gift Table with Skirting & Flouncing*
- \* *Personalized Menus for all Guest Tables*
- \* *Lectern and Microphone for Speeches*

**\$99.00 per person**

*Minimum & Maximum numbers apply for each room*

- \* *A private cocktail lounge with sweeping verandah views for  
Pre-dinner drinks is available  
From \$150*

# *The Gold Wedding Package*

## *Inclusions*

- \* *1/2 Hour service - Chefs Selection of Hot & Cold Pre Dinner Canapés*
- \* *Room hire & Service Staff for a 5 hour duration*
- \* *Your Choice of the Deluxe Buffet or the Elegant A La Carte Wedding Menu*
- \* *5 hour Basic Beverage Package*
- \* *Sparkling Wine for toasting (optional)*
- \* *Disc Jockey complete for 5-hour period - **Peppers Entertainment***
- \* *White/Black Chair Covers with your choice of colour Sash*
- \* *Tea Light Candles*
- \* *Fresh Floral Table Centerpieces –**Style on Q***
- \* *Striking Fairy light Lit Backdrop to accentuate the Bridal Table*
- \* *Linen Napkins*
- \* *Beautifully decorated Bridal, Cake and Gift Table with Skirting & Flouncing*
- \* *Lectern and Microphone for Speeches*
- \* *Wedding Cake Bags*

**\$125.00 per person**

*Minimum & Maximum numbers apply for each room*

***Upgrade to the Premium Beverage Package for \$10.00pp***

# *The Platinum Wedding Package*

## *Inclusions*

- \* 45 Min service – Chefs Selection of Hot & Cold Pre Dinner Canapés
  - \* Room hire & Service Staff for a 5 ½ hour duration
- \* Your choice of The Deluxe Buffet or Elegant A La Carte Wedding Menu
  - \* 5 ½ hour Premium Beverage Package
  - \* Sparkling Wine for toasting (optional)
- \* Disc Jockey complete for 5 ½ hour period - **Peppers Entertainment**
  - \* White/ Black Chair Covers with your choice of colour Sash
  - \* Tea Light Candles
  - \* Fresh Floral Table Centerpieces – **Style on Q**
- \* Striking Fairy light Lit Backdrop to accentuate the Bridal Table
  - \* Linen Napkins
- \* Beautifully decorated Bridal, Cake and Gift Table with Skirting & Flouncing
  - \* Lectern and Microphone for Speeches
- \* Limousine Transfers to your Gold Coast wedding night accommodation
  - \* Wedding Cake Bags

**\$150.00 per person**  
*Minimum & Maximum numbers apply for each room*

# *The Classic Wedding Buffet*

## *Carvery Selection*

*(Pre select 2 of the following Carvery selections)*

*Roast Turkey Breast and Cranberry Sauce  
Rare Roast Beef and Horseradish Sauce  
Honey Glazed Leg Ham and Hot English Mustard  
Marinated Soy Chicken Pieces  
Roast Pork and Crackling served with Apple Sauce*

## *Hot Selection*

*(Pre select 2 of the following hot dishes)*

*Traditional Meat or Vegetable Lasagne  
Thai Green Chicken or Beef Curry served with Steamed Rice  
Authentic Chicken, Pork or Vegetable Asian Hokkien Noodles  
Dory Fillets coated in a Lemon Butter Sauce  
Traditional Oriental Fried Rice*

## *Inclusions*

*Gourmet Antipasto Platter  
Crisp Garden Salad  
German Potato Salad  
Home Style Pasta Salad  
Steamed Garden Vegetables  
Traditional Roast Vegetables  
  
Continental Bread Basket  
Selection of Condiments*

## *Dessert Selection*

*(Pre select 3 of the following Desserts)*

*Black Forest Torte  
Profiteroles  
Tropical Fruit Topped Pavlova  
Chocolate Mousse Cake  
Citrus & Passionfruit Torte  
Fresh Seasonal Tropical Fruit Platter  
Australian Cheese Selection with Dried Fruit and Water Crackers*

*Freshly Brewed Tea & Coffee with After Dinner Chocolates*

# *The Deluxe Wedding Buffet*

## *Carvery Selection*

*(Pre select 2 of the following Carvery selections)*

*Roast Turkey Breast served with Cranberry Sauce*  
*Rare Roast Beef served with a Horseradish Sauce*  
*Honey Glazed Leg Ham served with Hot English Mustard*  
*Rosemary and garlic infused Roast Lamb with Mint Jelly*  
*Marinated Soy Chicken Pieces*  
*Roast Pork and Crackling served with Apple Sauce*

## *Hot Selection*

*(Pre select 3 of the following hot dishes)*

*Traditional Meat or Vegetable Lasagne*  
*Thai Green Chicken or Beef Curry served with Steamed Rice*  
*Authentic Chicken, Pork or Vegetable Asian Hokkien Noodles*  
*Skewered Tandoori Chicken served with Yoghurt & Cucumber*  
*Beef Stroganoff and Hot Buttered Noodles*  
*Veal Ravioli in a Tomato & Red Wine Sauce*

## *Inclusions*

*Gourmet Antipasto Platter*  
*Greek Salad*  
*Crisp Garden Salad*  
*Home style Pasta Salad*  
*Steamed Garden Vegetables*  
*Traditional Roast Vegetables*  
*Continental Bread Basket*  
*Selection of Condiments*

## *Dessert Selection*

*(Pre select 4 of the following Desserts)*

*Black Forest Torte*  
*Profiteroles*  
*Tropical Fruit Topped Pavlova*  
*Chocolate Mousse Cake*  
*Fresh Seasonal Tropical Fruit Platter*  
*Individual Apple & Rhubarb Tarts*  
*Australian Cheese Selection with Dried Fruit and Water Crackers*  
  
*Freshly Brewed Tea & Coffee with Chocolates*

# *The Classic Ala Carte Wedding Menu*

## *Entrée*

*(Pre select 1 Entree)*

*Chefs Traditional Creamy Pumpkin Soup*

*Braised Scallops accompanied by sautéed Baby Spinach*

*Spinach & Ricotta Cannelloni served on a Fresh Tomato Concasse and*

*topped with a Creamy Cheese Sauce*

*Traditional Chicken Caesar Salad*

## *Main Course*

*(Pre select 2 Main Courses to be served alternately)*

*Baked Queensland Barramundi topped with a Lemon Butter Sauce*

*Lamb Fillet Wrapped in Filo Pastry and served with a Rosemary Sauce*

*Apricot & Feta stuffed Chicken Breast accompanied with Steamed Greens and Baby Carrot*

*Premium Beef Eye Fillet topped with Mushroom Gravy and a selection of Steamed Baby Vegetables*

## *Dessert*

*(Pre select 1 Dessert)*

*Strawberry & Passionfruit Baked Cheesecake with a Fresh Strawberry Compote*

*White Chocolate Mousse served with a Gelatine Top & Fresh Cream*

*Profiteroles filled with Custard & served with a Warm Chocolate Sauce*

*Freshly Brewed Tea & Coffee with After Dinner Chocolates*

# *The Elegant Ala Carte Wedding Menu*

## *Entrée*

*(Pre select 2 Entrées to be served alternately)*

*Tandoori Chicken served in a Wonton Crisp with Minted Yoghurt*

*Sautéed Prawns in a Mango & Coconut Sauce served with a Pappadum*

*Pine Nut & Pumpkin Ravioli coated with a Creamy White Wine Sauce*

*Seafood Medley served with an Avocado Blend*

*Prosciutto and Rockmelon served on assorted Green Salad & Condiments*

## *Main Course*

*(Pre select 2 Main Courses to be served alternately)*

*Eye Fillet sliced on a Pumpkin Fritter surrounded by deep Fried Baby Chat Potatoes*

*Chicken Tenderloin wrapped in a Prosciutto resting on bed of Steamed Greens with Rosemary Gravy*

*Grilled Atlantic salmon served with Roast Potatoes with Steamed Greens w Mediterranean Salsa*

*Baby Barramundi Grilled & served on a Citrus Infused Salad*

*Rack of Lamb served with a Rosemary Jus on a Garlic Mash with Steamed Greens*

## *Dessert*

*(Pre select 2 Dessert to be served alternately)*

*Chocolate Basket filled with Marinated Strawberries and served with Vanilla Ice Cream*

*Sticky Date Pudding served with a Warm Butterscotch Sauce and Fresh Cream*

*Chocolate Lava Pudding coated in a Chocolate Ganache*

*Crisp Brandy Snap Basket filled with Vanilla Ice Cream and served with a Melody of Fresh Berries*

*Individual Pavlova served with Fresh Tropical Fruits*

# Beverage Packages

## Basic Package

### *Inclusions*

Arundel Hills Chardonnay and Dry White	<b>½ hour \$12.00 pp</b>
Arundel Hills Shiraz Cabernet and Merlot	<b>1 hour \$18.00 pp</b>
Arundel Hills Sparkling Wine	<b>2 hours \$25.00 pp</b>
Local Beers including VB, Carlton Cold, XXXX Gold and Bitter, Hahn Premium Light,	<b>3 hours \$30.00 pp</b>
Carlton Mid Strength, Cascade Light	<b>4 hours \$35.00 pp</b>
Orange Juice	<b>5 hours \$40.00 pp</b>
Assorted Soft Drinks	

## Premium Package

### *Inclusions*

<i>As per the basic package, but including the below</i>	<b>½ Hour \$18.00 pp</b>
Toohey's Extra Dry, Crown Larger & Corona	<b>1 Hour \$25.00 pp</b>
	<b>2 Hours \$35.00 pp</b>
	<b>3 Hours \$40.00 pp</b>
	<b>4 Hours \$45.00 pp</b>
	<b>5 Hours \$50.00 pp</b>
 White Wine ( <i>Select two</i> )	
~ Yalumba Unwooded Chardonnay	
~ Yalumba Sauvignon Blanc	
~ Twin Island Sauvignon Blanc	

### Red Wine (*Select two*)

- ~ Yalumba Merlot
- ~ Yalumba Cabernet Sauvignon
- ~ Rosemount Cabernet Sauvignon
- ~ Rosemount Merlot

### Sparkling Wine (*Select one*)

- ~ Arundel Hills Sparkling Wine
- ~ Yellowglen Sparkling

# Beverage List

The below options are for Cash Bar, where your guests pay for their own beverages or Bar Tab which would be to a limit & finalised at the end of the event.

	Glass	Bottle
<b>Sparkling Wine</b>		
Arundel Hills Blanc de Blanc	\$5.50	\$19.00
Yellowglen Sparkling		\$25.00
<b>White Wine</b>		
Arundel Hills Chardonnay/ Dry White	\$5.50	\$19.00
Yalumba "Y" Unwooded Chardonnay	\$6.50	\$23.00
Yalumba "Y" Sauvignon Blanc	\$6.50	\$23.00
Twin Island Sauvignon Blanc	\$7.50	\$29.00
<b>Red Wine</b>		
Arundel Hills Shiraz Cabernet / Merlot	\$6.00	\$20.00
Yalumba "Y" Merlot	\$6.50	\$22.00
Rosemount Merlot	\$6.50	\$24.00
Yalumba "Y" Cabernet Sauvignon	\$6.50	\$23.00
Rosemount Cabernet Sauvignon	\$6.50	\$24.00
<b>Beer</b>		
Victoria Bitter		\$4.80
XXXX Gold		\$4.30
XXXX Bitter		\$4.80
Hahn Light		\$4.30
Cascade Premium Light		\$4.30
Carlton Mid Strength		\$4.30
Carlton Cold		\$4.80
Toohey's Extra Dry		\$6.50
Crown Lager		\$6.50
Corona		\$6.80
<b>Spirits</b>		
Standard Spirits	from \$6.00	
Ports	from \$5.00	
Liqueurs	from \$6.00	
<b>Non Alcoholic</b>		
Soft Drinks	\$3.00	
Fresh Orange Juice	\$3.50	

*\*Prices subject to change without notice*

## *The Classic Wedding Ceremony*

### *Inclusions*

- \* Tropical Garden Ceremony
- \* Registry Table with Two Sashed & Covered Signing Chairs
- \* Stunning Red Carpet for Aisle
- \* 50 Guest Chairs

**\$450.00 with a Reception Pkg**  
**\$500.00 Ceremony Only**

## *The Elegant Wedding Ceremony*

### *Inclusions*

- \* Tropical Garden Ceremony
- \* Registry Table with Two Signing Chairs with Sashes & Chair Covers
- \* 50 Guest White Linen Chair Covers with your choice of White Satin, Black Satin, Gold Organza or Silver Organza Sash
- \* Stunning Red Carpet for Aisle

**\$550.00 with a Reception Pkg**  
**\$650.00 Ceremony Only**

## *The Porte Cochere Wedding Ceremony*

### *Inclusions*

- \* Panoramic Ceremony location
- \* Registry Table with Two Sashed & Covered Signing Chairs
- \* Stunning Red Carpet for Aisle
- \* 40 Guest White Chair Covers with your choice of White Satin, Black Satin, Gold Organza or Silver Organza Sash



**\$650.00 with a Reception Pkg**  
**\$750.00 Ceremony Only**



## *Essential Wedding Reception Extras*

*\* Additional hour of DJ services*  
**\$120.00 per hour**

*\*Additional Room Hire before Midnight*  
**\$150.00 per hour**

*\*Additional Room Hire after Midnight*  
**\$250.00 per hour**

## *Canapé Addition to Menus*

*Chef's selection of hot and cold Canapés - half hour service*  
**\$10.00 per person**

*Chef's Selection of Hot & Cold Canapés – 1 hour Service*  
**\$20.00 per person**

## *Children's Meals*

*\* Your choice of Crumbed Chicken Tenderloins or Crumbed Fish served with Hot Chips*

*\* Vanilla Ice Cream with Chocolate topping*

*\* Bottomless soft drink all night*

**\$25.00 per child**  
**Available 4-12 year olds**

# Preferred Wedding Specialists

## Celebrants

Margaret Donaldson (07) 5573 5588  
Judy Williams 0422 993 201  
Rev. Max Warmington (07) 5577 4122

## Bon Bonniere / Invitations

Sarbe Invitations (07) 5528 0330  
[www.sarbe.com.au](http://www.sarbe.com.au)  
Style on Q (07) 5591 3636  
[nikki@styleonq.com.au](mailto:nikki@styleonq.com.au)

## Wedding Cakes

Toby's Wedding Cakes 0416 967 272  
Elaine's Wedding Cakes (07) 5593 1266  
Yenmart Pastry Art (07) 5593 8282  
Cake Fantasy (07) 5571 7154  
Madisons (07) 5592 6933

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

## Bouquets

Style on Q (07) 5591 3636  
[nikki@styleonq.com.au](mailto:nikki@styleonq.com.au)

## Music & Entertainment

Peppers Entertainment (07) 5571 6845  
[www.peppersentertainment.com](http://www.peppersentertainment.com)  
Naomi Terashima - Harpist (07) 5578 2334

## Wedding Decorators

Style on Q (07) 5591 3636  
[nikki@styleonq.com.au](mailto:nikki@styleonq.com.au)  
[www.styleonq.com.au](http://www.styleonq.com.au)

## Videography

Coastline weddings 0420 989 331  
[www.coastlineweddings.com.au](http://www.coastlineweddings.com.au)

## Photography

Ashford Studio Photography (07) 5562 2295  
[info@ashfordstudio.com.au](mailto:info@ashfordstudio.com.au)  
Voice Photography 0432 471 953  
[luke@voicephotography.com](mailto:luke@voicephotography.com)

## Hair & Makeup

Chantelle Marwood Make up 0433 034 140  
United Hair Artists – Arundel (07) 5594 6556  
Be Jewel make-up 0403 384 352  
[www.bejewel.com.au](http://www.bejewel.com.au)

## Transfers

Sunstate Cars & Limousines (07) 5573 0700  
[www.sunstatecarsandlimousines.com.au](http://www.sunstatecarsandlimousines.com.au)