



LAKELANDS
GOLF CLUB

WEDDING CEREMONIES

Standard Ceremony

Complimentary with your reception

- 30 Garden chairs
- Red carpet aisle
- Registry table with 2 covered chairs
- Microphone (optional)
- Lectern (optional)
- Stereo (optional)

Deluxe Ceremony

\$600.00

- Standard ceremony inclusions
- 30 luxury white draped chair covers
- Fresh orange fruit drink station
- Iced water station
- Singer guitarist for ceremony and post ceremony drinks

Optional extras

- Market Umbrellas POA
- Garden Arch \$300.00
- Floral arrangements from \$40.00
- Ceremony Marquee from \$1000.00
- 20 additional garden chairs \$50.00

Northern Lawns

Situated at the Northern end of the clubhouse and adjacent to Signatures Apartments this lawn is our most popular ceremony location. It truly is picture perfect. As your guests watch you take your vows the full waterfront backdrop, jetty and largest bridge on course will front the skyline of Broadbeach CBD. With privacy away from the golf course this location is made for weddings with a convenient concrete aisle where your heels won't sink into the grass and the frame of Jacaranda trees that come into full bloom in Spring this location is truly unforgettable.

Podium Lawns

Podium Lawns is for the couple who truly wants to have the surrounds of Lakelands unique and picturesque golf course. Located on the southern side of our clubhouse adjacent to Lakelands Golf Shop your guests will not only be surrounded by fairways and lakes but also the Gold Coasts hinterland and mountains as far as the eye can see. An open grassed surface framed by hedges and pathways this ceremony location will truly reflect the theme and locality of Jack Nicklaus' Signature Golf Course.



LAKELANDS
GOLF CLUB

ONSITE AND NEARBY FACILITIES

Photo Facilities:

- Access to one of the Gold Coast's most prestigious golf courses
- 3 bridges
- Cascading waterfall
- Private jetty
- Escorted golf buggies for you and your bridal party
- **Ask for Lakelands Photography packages from www.manfredphoto.com.au**

Serviced Apartment Facilities:

- Signatures serviced holiday apartments 100 metres walk from Clubhouse
- 2 and 2 ½ bedroom apartments
- Lap Pool
- Gymnasium
- Secure parking (1 space per apartment)
- Internal Laundry, Kitchen and 2 bathrooms per apartment
- Waterfront location
- Some apartments overlook our ceremony location Northern Lawns
- Connecting walkway to Lakelands Northern Lawns (Ceremony location)
- **Ask for our special Apartment only rates**

Hotel Resort Facilities:

- 3km to Radisson Hotel Style Resort Accommodation
- Standard to Spa Suite accommodation
- 24 hour room service
- Day Spa
- 24 hour reception
- A La Carte Restaurant & Buffet
- Business Centre
- **Ask for our special resort accommodation rates including return transfers and breakfast for two**

Golf Facilities:

- First Jack Nicklaus Signature Golf Course in Australia
- Ranked one of Gold Coast's most prestige golf courses
- **Ask for special members guest rates when you book your wedding**



LAKELANDS
GOLF CLUB
WEDDING RECEPTIONS

Elegance Package

2010 – 31st January 2011

\$76.50 per person (minimum 60 people) excluding beverages

\$101.50 per person (minimum 60 people) including beverages

February 2011 – January 2012

\$79.00 per person (minimum 60 people) excluding beverages

\$104.00 per person (minimum 60 people) including beverages

- Black or White lycra Fit Chair Covers with your choice of sash in satin or organza
- Fresh floral guest table centerpieces
- Bridal Table stage (up to 8 people)
- Dressed bridal table and cake table
- Silver plated cake knife
- White linen table cloths, napkins and overlays
- Parquetry dance floor (four metres by five metres)
- Lectern and Microphone
- Standard selection canapés (30 minutes)
 - ✓ Spring Rolls – Mini Italian Bruschetta – Samosas
- Create your own buffet
 - ✓ 1 Soup or basic salad – 2 Gourmet Salads – 3 Mains – 2 Dessert
- 4 hour standard beverage package (optional)
 - ✓ Beelgara the vines wines; red, white and sparkling
 - ✓ Local tap beers
 - ✓ Orange juice and soft drink
- DJ for the duration of your reception (5 hours)
- Golf Carts to match your bridal party numbers while on course
- Fresh cut finger sandwiches for the bridal party while on course
- Bridal Party on course beverages (2 beverages per person)
- Access to special accommodation rates



Indulgence Package

2010 – 31st January 2011

\$91.50 per person (minimum 60 people) excluding beverages

\$116.50 per person (minimum 60 people) including beverages

February 2011 – January 2012

\$93.50 per person (minimum 60 people) excluding beverages

\$118.50 per person (minimum 60 people) including beverages

- Black or White lycra Fit Chair Covers with your choice of sash in satin or organza
- Fresh floral guest table centerpieces
- Bridal Table stage (up to 8 people)
- Dressed bridal table and cake table
- Silver plated cake knife
- White linen table cloths, napkins and overlays
- overlays
- Parquetry dance floor (four metres by five metres)
- Lectern and Microphone
- *2 hot and 2 cold gourmet canapé selections (30 minutes)*
- *2 Course alternate plated menu (select 2 entrées and 2 main courses)*
- *Or Create your own buffet*
 - ✓ 1 Soup or basic salad – 1 Cold Platter - 3 Gourmet Salads – 4 Main
 - ✓ 3 Dessert
- Clients own wedding cake will be served individually plated with cream and coulis
- 4 hour standard beverage package (optional)
 - ✓ Beelgara the vines wines; red, white and sparkling
 - ✓ Local tap beers
 - ✓ Orange juice and soft drink
- DJ for the duration of your reception (5 hours)
- Golf Carts to match your bridal party numbers while on course
- Fresh cut finger sandwiches for the bridal party while on course
- Bridal Party on course beverages (2 beverages per person)
- Access to special accommodation rates



Decadence Package

3 COURSE ALTERNATE PLATED WITH FIREWORKS

2010 – 31st January 2011

\$124.00 per person (minimum 60 people) excluding beverages

\$149.00 per person (minimum 60 people) including beverages

February 2011 – January 2012

\$126.00 per person (minimum 60 people) excluding beverages

\$151.00 per person (minimum 60 people) including beverages

- Black or White lycra Fit Chair Covers with your choice of sash in satin or organza
- Fresh floral guest table centerpieces
- Bridal Table stage (up to 8 people)
- Dressed bridal table and cake table
- Silver plated cake knife
- White linen table cloths, napkins and overlays
- Parquetry dance floor (four metres by five metres)
- Lectern and Microphone
- *2 hot and 2 cold gourmet canapé selections (30 minutes)*
- *3 Course alternate plated menu (select 2 entrées, 2 main courses and 2 desserts)*
- Clients own wedding cake will be served individually plated with cream and coulis
- 4 hour standard beverage package (optional)
 - ✓ Beelgara the vines wines; red, white and sparkling
 - ✓ Local tap beers
 - ✓ Orange juice and soft drink
- DJ for the duration of your reception (5 hours)
- *Decadent FIREWORKS display*
- Golf Carts to match your bridal party numbers while on course
- Fresh cut finger sandwiches for the bridal party while on course
- Bridal Party on course beverages (2 beverages per person)
- Access to special accommodation rates

Additional Items

- | | |
|---|-------------------|
| • Upgrade any beverage package to 5 hours | \$4.00 per person |
| • 6 metre Fairylit bridal backdrop (up to 8 people) | \$400.00 |
| • 7 metre Fairylit backdrop (9-12 people) | \$500.00 |
| • Photography | Ask for packages |
| • Bands | From \$800.00 |

Menus

GOURMET CANAPE MENU (Indulgence & Decadence)

Cold

Persian Fetta, Roasted Capsicum Tartlets
Mini Italian Bruschetta
Chefs Assorted Selection of Japanese Nori Rolls
Tomato and Boccocini
Tandoori Smoked Chicken, Mango Relish, Crushed Cashews
Tea Smoked Chicken and Mango Relish
Smoked Salmon, Wasabi Mayonnaise, Rice Cracker
Fresh Prawns on Chinese Spoons with Mango Salsa
Roast Beef, Caramelised Beetroot, Horseradish Crème Fraiche
Cucumber cups with Thai beef salad
Moroccan Lamb on Sourdough with Minted Yoghurt
Rice Paper Rolls - Char Siu Pork, Asian Vegetables

Hot

Crumbed Whiting, Caper and Lime Mayo
Salt and Pepper Squid, Sweet Chilli and Lemongrass Sauce
Queensland Scallops, Bacon wrapped, BBQ Glaze
Coconut Fried Prawns, mild Curry Paste
Vegetarian Spring Rolls, Hoi Sin Sauce
Spinach and Ricotta Pastry Tart
Chicken Satay Skewers with a Peanut dipping Sauce
Chicken Sang Choi Bow served on Chinese Spoons
Smokey BBQ Chicken Wings
Honey Mustard Glazed Lamb Skewers
Pork Sang Choi Bow served on Chinese Spoons
Spicy Beef Meatballs with Gourmet Tomato Chutney
Gourmet Mini Quiches

CREATE YOUR OWN BUFFET MENU

Soups

- Potato & Leek -
- Pumpkin -
- French Onion -
- Minestrone -

Basic Salads

- Homemade Coleslaw
- Pasta Salad
- Potato Salad

Cold Platters

- Antipasto – Char Grilled Eggplant, Mushrooms, Zucchini, Bocconcini, Sun Dried Tomatoes -
- Deli Style Cold Cuts – Smoked Leg Ham, Turkey Breast, Hungarian Salami, Rare Roast Beef -
- Oven Roasted Chicken Drumsticks -

Gourmet Salads

- Marinated Tuscan Vegetable Salad, Basil Pesto and Fussily -
- Grape and Pear Tomatoes, Cherry Bocconcini, Basil and Cracked Black Pepper -
- Caesar Salad, Pancetta Crisps, Croutons and shaved Parmesan -
- Fresh Baby Beetroot, Wild Rocket Leaves, Persian Fetta and Balsamic Reduction -
- Mediterranean Style Greek Salad with Roasted bell Peppers and Semi Dried Tomatoes -
- German Potato Salad with Boiled Eggs, Bacon, Chopped Parsley and Green Onions -

Mains

- Roasted Pork Loin, Fried Leek, Sticky Fig Jus -
- Black Sesame Salmon, wilted Bok Choy, Green Curry and Kaffir Lime Sauce -
- Whole Baked King Snapper, Infused Thai Herbs -
- Tandoori Roasted Leg of Lamb with Cucumber and Pickled Ginger Riata -
- Garlic and Rosemary Roasted Leg of Lamb with Mint Jelly -
- Pepper Seared Sirloin of Beef with a Shiraz Reduction and Horseradish Cream -
- Veal Scaloppini, exotic Mushroom Cream, Chives -
- Japanese Style Beef Curry -
- Chicken Breast pieces, Baby Wilted spinach, Chardonnay and Saffron Cream –
- Mild Butter Chicken -
- Roast Chicken Pieces -

Desserts

- Tropical Fruit Platter -
- Gourmet Cheese Platter -
- Caramello Torte Banoffe Pie -
- Boston Mud Cake -
- Lemon Lime Citrus Tart -
- Fresh Fruit Flan -
- Truffle Torte -
- Custard filled Profiteroles -
- Rich Belgium Chocolate Mousse –
- Apple Crumble with Custard -

PLATED MENUS (Indulgence & Decadence)

Entrée	
<i>Cold</i>	<i>Hot</i>
<p>Marinated King Prawns resting on a Water Cress Salad finished with a Chilli, Lime and Coriander Dressing</p> <p>Thai Chicken Salad with pickled Cucumber and Lime Yogurt Dressing</p> <p>Barbecue Pork and Vermicelli Noodle Salad</p> <p>Four Fresh Sydney Rock Oysters garnished with Mesculin Greens and served with Fresh Limes</p> <p>Smoked Tasmanian Salmon with Capers served on Kipfler Potatoes with a Honey and Seeded Mustard Dressing</p>	<p>Wild Mushroom Risotto with seared Duck Breast and Honey Szechwan Jus</p> <p>Grilled Fillet of Barramundi served with a Julienne Snow Pea and Grape Tomato salad, finished with Salsa Verde</p> <p>Sliced Beef Sirloin resting on a Saffron Pilaf with Creamy Dijon Sauce</p> <p>Thai Spiced Chicken Tenderloin on Butternut Pumpkin Risotto</p> <p>A duo of Fresh Sea Scallops and Oven Roasted Pork Belly served with Marinated Red Cabbage and Apple Balsamic</p>
<i>Vegetarian</i>	
<p>Grilled Vegetable & Mozzarella stack with a Herb Salad</p> <p>Pesto roasted Field Mushrooms on Yellow Split Pea Mash, Roma Tomato salsa and Red Onion Marmalade</p>	

Main Course	
<i>Beef</i>	<i>Chicken</i>
<p>Rib Fillet on Truffle Mash accompanied with Grilled Asparagus Spears and Thyme infused Jus</p> <p>Fillet Mignon on Scallops of Potato with wilted English Spinach, Confit of Eshallots and Red Wine Jus</p> <p>Rib Eye Fillet and Lyonnaise Potatoes with Seasonal Vegetables and a Green Peppercorn Jus</p>	<p>Oven Baked grain fed Chicken Breast stuffed with Brie and Garlic Chives served with a Roast Vegetable Ratatouille and crisp Basil Leaves</p> <p>Baked Pesto crusted Chicken Breast served with crunchy Rosemary Potatoes and grilled Zucchini Ribbons finished with a Port Wine Jus</p> <p>Prosciutto Wrapped Chicken Breast served on a bed of Pesto Mash with Broccolini and a Champagne Sauce</p>
<i>Fish</i>	<i>Pork</i>
<p>Roasted Snapper Fillet, Kipfler Potatoes, Spanish Salsa and Verjuice Dressing</p> <p>Oven Roasted Atlantic Salmon, Beetroot Risotto, Chardonnay Cream and baby Watercress</p>	<p>Pork Medallions served on Roasted Root Vegetables with a homemade Granny Smith Compote and Wine Jus</p> <p>Pork Loin marinated in Lemon and Thyme served with a Date Cous Cous and finished with a Roasted Tomato Reduction</p>
<i>Veal</i>	<i>Lamb</i>
<p>Veal Scallopini on Truffle Mash served with a Mushroom Cream Sauce</p>	<p>Tender lamb cutlets with Garlic Mash, Semi Sun Dried Tomatoes and finished with a Balsamic Jus</p> <p>Balsamic Marinated Lamb Rump, Caramelised Sweet Potato and a Rosemary Port Wine Jus</p>
<i>Vegetarian</i>	
<p>Pan-fried Gnocchi with Sun Dried Tomatoes, Asparagus Spears and Persian Fetta</p> <p>Spinach and Ricotta Canneloni with Roma Tomato Napoli and Grand Padano</p>	

Dessert

Individual petite Pavlova with Kind Island Cream and Berry Puree

Custard filled Profiteroles drizzled with Chocolate Sauce and garnished
with fresh Strawberries and Cream

Individual Ginger Sticky Date Puddings dressed with Butterscotch Sauce

Trio of Chocolate, Belgium Mousse, Dark Chocolate Cup
and White Chocolate Cream

Individual Apple Tart with Caramelised Cinnamon Apples
with Vanilla Ice Cream

Brandy Basket with Fresh Strawberries and Cream

Crème Caramel served with Berry Compote