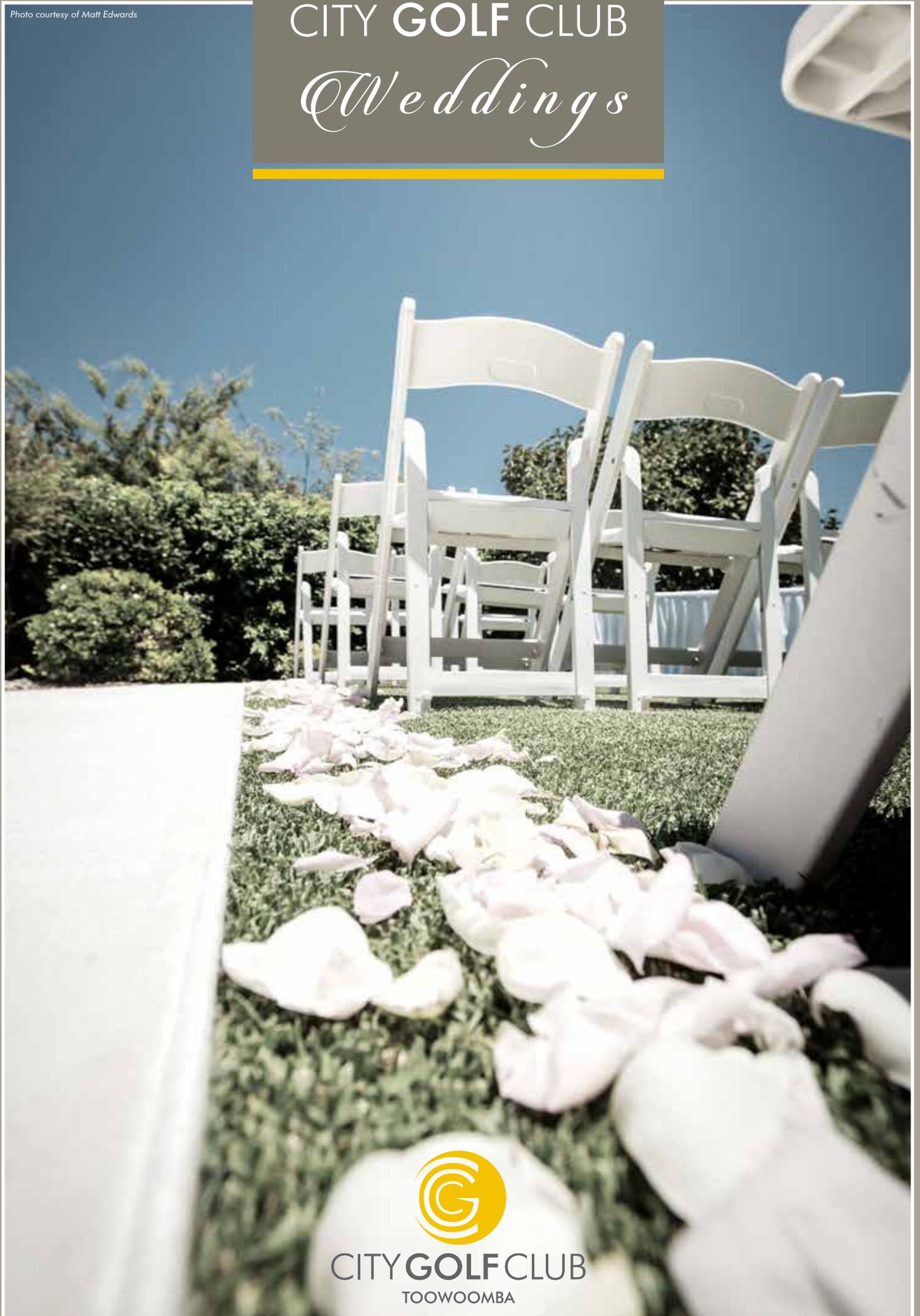


Photo courtesy of Matt Edwards

# CITY GOLF CLUB

## *Weddings*



**CITY GOLF CLUB**  
TOOWOOMBA

# Congratulations



## Congratulations

Thank you for considering the City Golf Club as the venue for what will be one of the most memorable days of your life. Our function rooms will offer you a tranquil and elegant setting for your Wedding Reception, and we take great pride in our ability to offer you a friendly and informative service to help make your day stress free and exactly as you had planned.

Our Award-winning Function rooms are fully licensed, air-conditioned and provide wheelchair access. The car park has 300 sealed parks and twelve disabled parks. For guests staying at the City Golf Club Motel we offer the convenience of a courtesy transfer before and after your reception. Book direct with the motel to receive the best rates.

Your room hire costs include bar and wait staff, round tables comfortably seating 8-10 people, table setting with linen tablecloths and napkins and black or white table skirting for your Bridal cake and gift tables.

Our Functions Team Leaders will be on hand to ensure your reception runs smoothly and will be available in the months leading up to your reception to help with floor plans, menu and bar requirements, and suggestions that can make planning your day easier for you.

A deposit is required upon confirmation of your booking, which will be deducted from your final account.

Our chefs have prepared a selection of elegant menus for your selection. We pride ourselves on flexibility and are more than happy to help you create your own special menu including any dietary requirements.

As the success of your wedding reception is as important to us as it is to you, we promise to provide excellent service and to do everything in our power to make your day a success. We invite you to make an appointment with City Golf Club's experienced Weddings & Events Team to inspect our venue.

P: (07) 4636 9060

E: [functionsmanager@citygolf.com.au](mailto:functionsmanager@citygolf.com.au)

W: [www.citygolf.com.au](http://www.citygolf.com.au)

## PRESIDENT'S ROOM

# *Understated Elegance*

Our largest function space featuring:

Built in PA system for music, compatible with Android  
Fully air conditioned  
Pre-dinner drinks area  
Private bar  
Permanent dance floor  
Full access for wheelchair and other mobility aides

### **Room Hire Includes:**

Venue hire  
Wedding Coordinator  
Floor plans and run sheet guidance from our Wedding Coordinator  
All tables clothed in white or black linen including gift table, cake table, bridal table  
Linen napkins in your choice of colour  
Floor easel  
Silver cake knife for your wedding cake  
Lectern & microphone  
Complimentary on-site car parking

### **Capacity:**

Seated, Dance Floor & Bridal Table  
220

Cocktail & Dance Floor  
400



## EAGLE ROOM

# *Classic and Charming*

A flexible function space featuring:

Built in PA system for music, compatible with Android  
Fully air conditioned  
Private bar  
Permanent dance floor  
Full access for wheelchair and other mobility aides

### **Room Hire Includes:**

Venue hire  
Wedding Coordinator  
Floor plans and run sheet guidance from our Wedding Coordinator  
All tables clothed in white or black linen including gift table, cake table, bridal table  
Linen napkins in your choice of colour  
Floor easel  
Silver cake knife for your wedding cake  
Lectern & microphone  
Complimentary on-site parking

### **Capacity:**

Seated, Dance Floor & Bridal Table  
100

Cocktail & Dance Floor  
175



# Wedding Ceremonies

AT

## CITY GOLF CLUB



For illustrative purposes only.

## ON THE COURSE

We are delighted to host your wedding ceremony on our award-winning professional golf course. Prices for the ceremony start at \$500, which includes a signing table with two chairs and seating for up to 24 guests.

For an additional \$300, why not take advantage of the luxurious grounds for your bridal photos? Our Function team are happy to chauffeur you and your bridal party to some of the most breathtaking locations on course, while your guests enjoy a refreshing beverage in our Clubhouse. Check course availability when you book.

Additional decorations available. Please enquire for pricing options.



# Weddings

## PRE-DINNER CANAPES



### HOT SAVOURY 1

Tempura prawn with soy dip  
Assorted petit pies with a tomato relish  
Sweet potato and cashew money bag (v)  
Thai fish cake with coriander dipping sauce  
BBQ vegetable pastry puffs

### HOT SAVOURY 2

Potato string prawn cutlet lime and mango coulis  
Assorted petit quiches with shortcrust pastry (v)  
Semi-dried tomato and bocconcini arancini (v)  
Mushroom and vegetable siu mai with light soy (v)  
Chicken and prawn won ton

### COLD SAVOURY

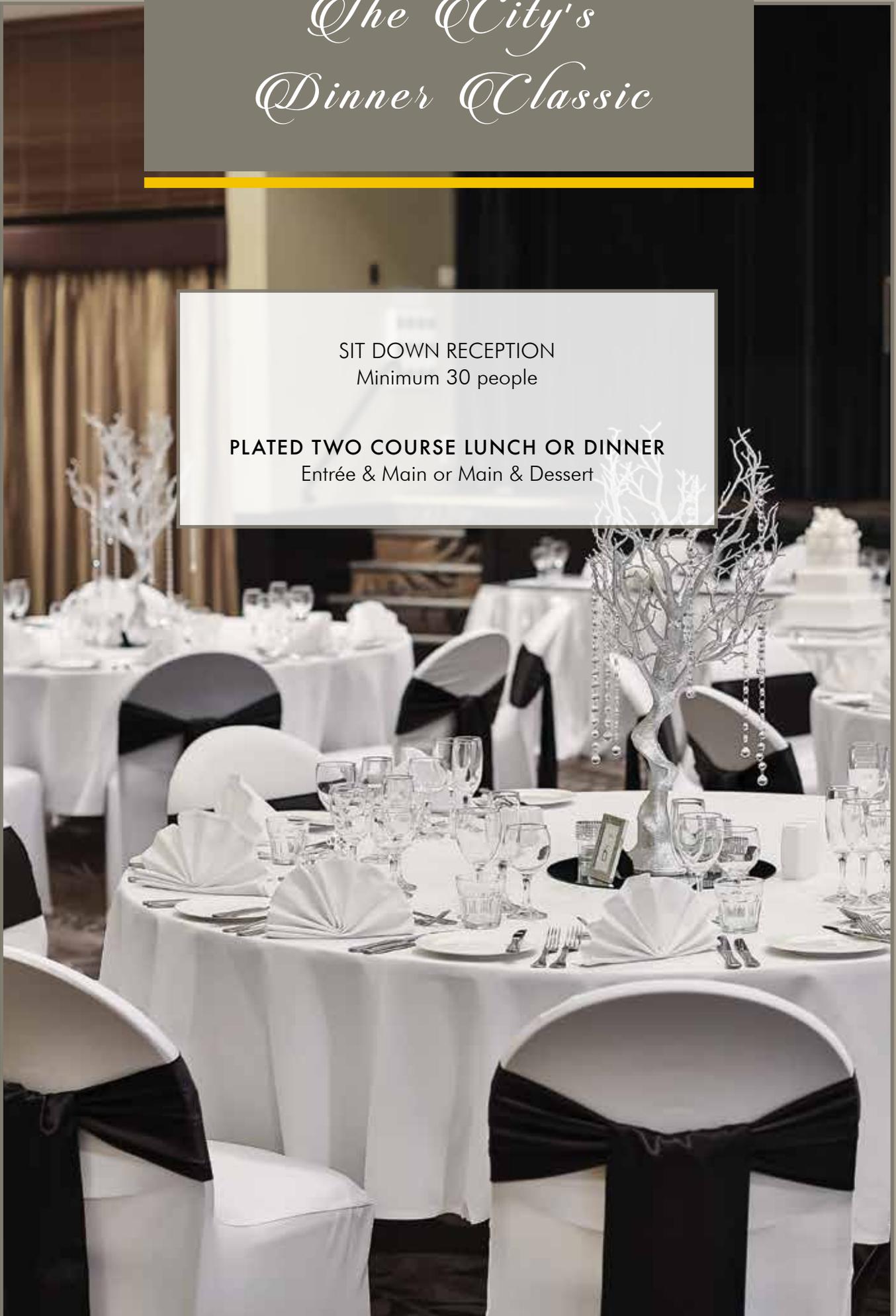
Wood smoked salmon with potato rosti and citrus crème fraiche  
Teriyaki chicken rice paper roll served with a toasted sesame dressing  
Crushed avocado, shallot and lime tarts with cherry tomato salsa  
Smokey eggplant 'baba ganoush' on rice crouton with hazelnut dukkah



# *The City's Dinner Classic*

SIT DOWN RECEPTION  
Minimum 30 people

**PLATED TWO COURSE LUNCH OR DINNER**  
Entrée & Main or Main & Dessert



# *The City's Dinner Classic*

## MENU

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### ENTRÉES

**Choose two (2) items served alternate drop**

Twice cooked pork belly with apple and celery remoulade  
Mediterranean vegetable timbale with pesto cream and rocket  
Sweet chilli calamari with zesty lime aioli

### MAINS

**Choose two (2) to be served alternate drop**

Pan seared chicken supreme with potato gratin,  
baby carrots and broccolini with a mushroom sauce  
  
Slow roasted pork loin medallion with potato gratin,  
baby carrots and broccolini with a red wine sauce  
  
Fillet of Tasmanian salmon with potato gratin, baby carrots and  
broccolini with white wine sauce  
  
Slow roasted prime beef with potato gratin,  
baby carrots and broccolini and a jus

### DESSERTS

**Choose two (2) to be served as an alternate drop**

Sticky date pudding with a butterscotch sauce and vanilla ice cream  
  
Chocolate mud cake with a toasted coconut ice cream  
  
Strawberry pavlova with chantilly cream and fresh marinated strawberries  
  
Traditional apple crumble with vanilla ice cream and anglaise custard cream

### AFTERWARDS

Individual tea assortment and freshly brewed coffee  
After dinner mints



# *The City's Finest*

SIT DOWN RECEPTION  
Minimum 30 people

**PLATED TWO COURSE DINNER**  
Entrée & Main

**PLATED TWO COURSE DINNER**  
Main & Dessert

# The City's Finest

## MENU

### ENTRÉES

**Choose two (2) items served alternate drop**

Grilled prawn cutlets on a crab salad with a marie rose sauce and fine petit herbs

Gourmet mushroom and confit duck filo pastry, watercress and hazelnut  
with red currant coulis (warm)

Charred lamb tenderloin with Middle Eastern flavours, pumpkin and quinoa,  
preserved lemon and sumac labna, parsley salad GF (cold)

Pan seared scallops with silken cauliflower, burnt orange drizzle, tamari pepita crumble  
and mustard cress herbs

'Vegetables a la Grecque' lemon, garlic and coriander marinated seasonal vegetables  
finished with rocquette and hummus. GF DF (cold) optional char grilled flatbread

### MAINS

**Choose two (2) items served alternate drop**

Quinoa crusted fresh barramundi fillet with kaffir lime scented risotto,  
steamed asparagus and yellow curry sauce (GF)

Prime beef eye fillet served with oven baked pommes anna,  
wilted baby spinach, glazed baby carrots and DeBortoli 15 year port jus (GF)

Supreme of chicken 'Mango & Macadamia' aside a pyramid of scalloped potato,  
broccolini, truss tomatoes and french onion jus (GF)

Slow roasted pork belly, silken parsnip, crispy pommes cigare,  
steamed broccolini with plump muscatels and a Pedro Ximenez finished jus (GF)

Miso grilled portobello mushrooms with roasted root vegetables and  
cashew crumble, baby truss tomatoes (Vegan, GF, DF)

### DESSERTS

**Choose two (2) items served alternate drop**

Salted caramel tartlet with pave of caramelised apple, chocolate sauce  
with rum and raisin ice cream

Raspberry and molten chocolate fondant, bitter chocolate soil, strawberry ice cream

Mango and coconut charlotte, classic mango 'bavarois' mousse set atop an angel sponge,  
raspberry coulis and almond tuile

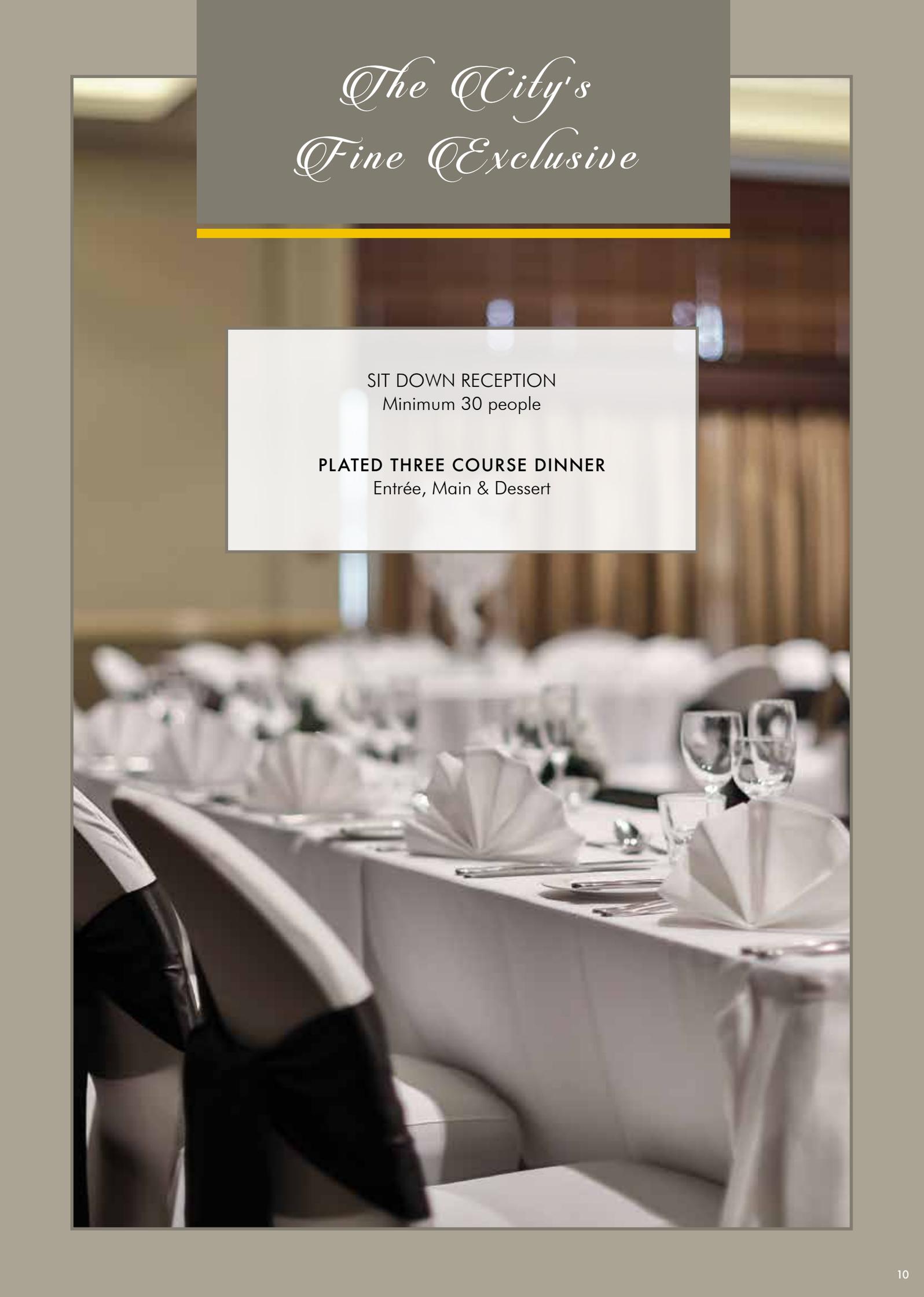
Sticky date pudding with butterscotch sauce and quenelle of vanilla chantilly

White chocolate and Bailey's mousse, coffee brulee centre, caramel sauce

### AFTERWARDS

Selection of teas and freshly brewed coffee

After dinner mints



*The City's  
Fine Exclusive*

SIT DOWN RECEPTION  
Minimum 30 people

**PLATED THREE COURSE DINNER**  
Entrée, Main & Dessert

# The City's Fine Exclusive

## MENU

### ENTRÉES

**Choose two (2) items served alternate drop**

Grilled prawn cutlets on a crab salad with a marie rose sauce and fine petit herbs

Gourmet mushroom and confit duck filo pastry, watercress and hazelnut  
with red currant coulis (warm)

Charred lamb tenderloin with Middle Eastern flavours, pumpkin and quinoa,  
preserved lemon and sumac labna, parsley salad GF (cold)

Pan seared scallops with silken cauliflower, burnt orange drizzle, tamari pepita crumble  
and mustard cress herbs

'Vegetables a la Grecque' lemon, garlic and coriander marinated seasonal vegetables  
finished with rocquette and hummus. GF DF (cold) optional char grilled flatbread

### MAINS

**Choose two (2) items served alternate drop**

Quinoa crusted fresh barramundi fillet with kaffir lime scented risotto,  
steamed asparagus and yellow curry sauce (GF)

Prime beef eye fillet served with oven baked pommes anna,  
wilted baby spinach, glazed baby carrots and DeBortoli 15 year port jus (GF)

Supreme of chicken 'Mango & Macadamia' aside a pyramid of scalloped potato,  
broccolini, truss tomatoes and french onion jus (GF)

Slow roasted pork belly, silken parsnip, crispy pommes cigare,  
steamed broccolini with plump muscatels and a Pedro Ximenez finished jus (GF)

Miso grilled portobello mushrooms with roasted root vegetables and  
cashew crumble, baby truss tomatoes (Vegan, GF, DF)

### DESSERTS

**Choose two (2) items served alternate drop**

Salted caramel tartlet with pave of caramelised apple, chocolate sauce  
with rum and raisin ice cream

Raspberry and molten chocolate fondant, bitter chocolate soil, strawberry ice cream

Mango and coconut charlotte, classic mango 'bavarois' mousse set atop an angel sponge,  
raspberry coulis and almond tuile

Sticky date pudding with butterscotch sauce and quenelle of vanilla chantilly

White chocolate and Bailey's mousse, coffee brulee centre, caramel sauce

### AFTERWARDS

Selection of teas and freshly brewed coffee

After dinner mints

# Buffet



Sourdough dinner rolls and butter

## MAINS

- Slow roasted grain fed beef on roasted potatoes with onion gravy
- Spinach and ricotta ravioli in butter sauce
- Mesquite rubbed roasted chicken with a kale and ranch style slaw
- Baked barramundi fillets in a lemon and dill butter sauce
- Greek sheftalies with honey and oregano roasted carrot, feta and pistachios

## VEGETABLES

- Roasted root vegetables with rosemary and garlic
- Broccoli and cauliflower mornay
- Steamed panache of vegetables with cultured butter
- Associated condiments

## SALADS

- A selection of assorted basic salad items
- A selection of compound salads including coleslaw, potato salad
- Two (2) salads of our chef's choice

## DESSERTS

- Mini pavlovas with a raspberry and mango coulis
- Chocolate coated profiteroles with fresh strawberries
- New York baked cheesecake squares
- Fresh fruit platter

## AFTERWARDS

- Selection of teas and freshly brewed coffee
- After dinner mints - Optional