

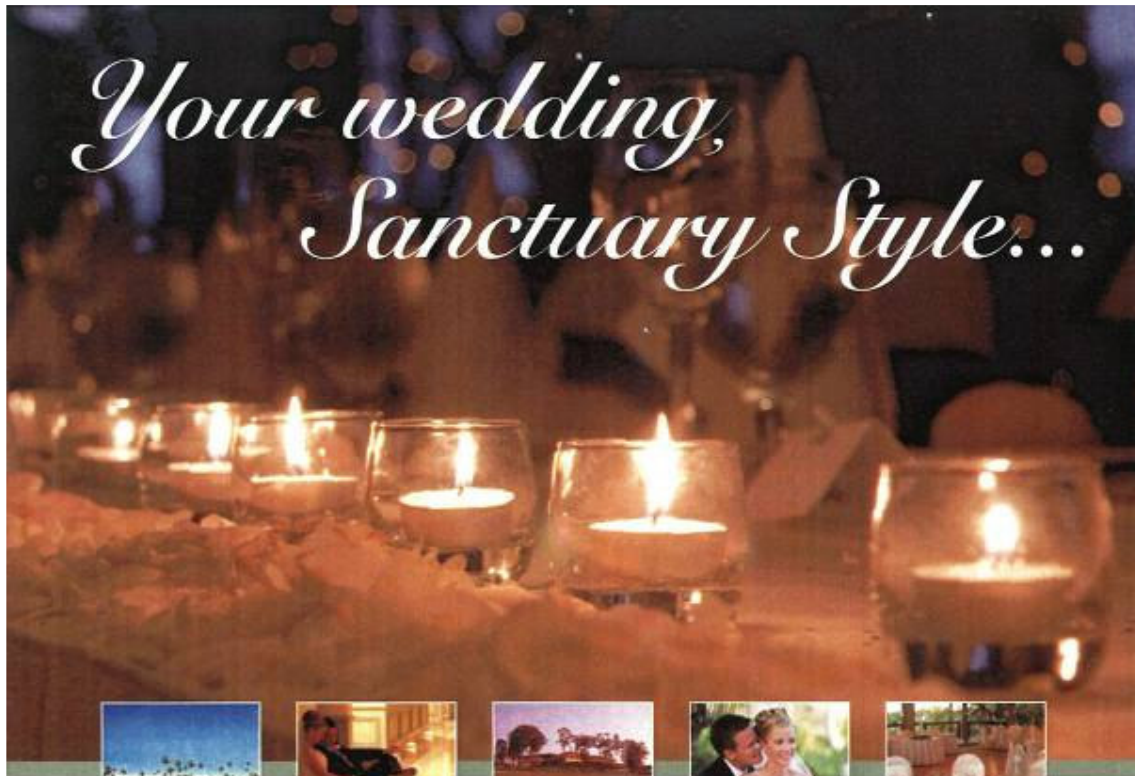


Weddings



SANCTUARY COVE
GOLF AND COUNTRY CLUB

Welcome



*Your wedding,
Sanctuary Style...*



A beautiful dilemma...

Should you celebrate your wedding day on the graceful lawns, within The Country Club's elegant rooms or within a relaxed atmosphere at Signatures Café Restaurant?...

From the most intimate ceremony and reception through to an extravagant celebration, Sanctuary Cove hosts your wedding in a truly enchanted fashion.

The Country Club has breathtaking views over The Palms golf course, lakes and manicured gardens all providing a stunning location and photo backdrop. Select from the smaller function rooms for more intimate receptions, or perhaps the

relaxed elegance of The Terrace or The Lawns for the larger receptions? Or if you desire an irreplaceable experience, select from the marbled grandeur of The Country Club entry hall, The Grill Room or Michaels Restaurant.

Sanctuary Cove's event specialists are available to ensure your special day becomes the memory of a lifetime for both you and your guests.

For more information and assistance on creating your own affair to remember, contact our event specialists on (07) 5577 6006 or email: functions@sanctuarycove.com.


SANCTUARY COVE.



Deluxe Wedding Package

- Five (5) Hour Deluxe Beverage Package
- A Three (3) Course Deluxe Menu
- Five (5) Hour Room Hire
- Professional Disc Jockey & Master of Ceremony for Five (5) Hours
- Fresh Floral Centrepieces for Guest's Tables
- Personalised Menus for each Table
- Skirted Bridal Table, Gift Table & Cake Table with Cake Knife
- Linen Napkins in the Colour of your choice
- Microphone & Lectern for Speeches
- Complimentary Golf Buggies for Superb Photographic Locations on Our Golf Courses
- One (1) Nights Accommodation at the Hyatt Regency Sanctuary Cove
- Friendly Advice from our Functions Coordinator

Minimum of Fifty (50) Guests



Three Course Deluxe Menu

Fresh Crusty Bread Rolls served with Butter

Entrée

Potato and Leek Soup with Prosciutto Crisps

Queensland Pumpkin Soup with Toasted Pimentos

Traditional Caesar Salad

King Prawn Salad with Corn and Avocado Salsa, Coriander and Lime Dressing

Char Grilled Chicken, Spiced Vietnamese Noodle Salad

Mains

Honey and Mustard Roasted Sirloin served with a Roast Pumpkin Mash, a Port Wine Jus and Red Onion Jam

Thyme and Garlic Chicken served with Creamed Potatoes, Tarragon and a Corn Jus

Crisp Skin Barramundi served with Crushed New Potatoes, Wild Rocket and a Chive Butter Sauce

Herb and Mustard Lamb Loin served with Roast Vegetable Cous Cous, Garlic and a Rosemary Sauce

Desserts

Sticky Date and Ginger Pudding served with Double Cream and Pistachio Nut Biscotti

Mini Pavlova, Strawberries, Kiwi Fruit and Passionfruit Coulis

Apple and Berry Oatmeal Crumble served with Vanilla Ice-cream

Selection of Australian Cheeses with Dried Fruit and Crisp Breads

Freshly Brewed Coffee, Tea & Homemade Chocolates

Choose One Dish from Each Course

(For an alternate menu an additional charge of \$5.00 per course will apply)

Premium Wedding Package

- Five (5) Hour Beverage Package from the Premium Selection
- A Three (3) Course Premium Alternate Menu
- Chef's Selection of Three (3) Hot Canapés & Three (3) Cold Canapés
- Five (5) Hour Room Hire
- Professional Disc Jockey & Master of Ceremony for Five (5) Hours
- Fresh Floral Centrepieces for Guest's Tables & the Bridal Table
- Personalised Menus for Each Table
- Skirted Bridal Table, Gift Table & Cake Table with Cake Knife
- Chair Covers with your Choice of Coloured Sash
- Linen Napkins in the Colour of your choice
- Microphone & Lectern for Speeches
- Complimentary Golf Buggies for Superb Photographic Locations
on our Golf Courses
- Two (2) Nights Accommodation at the Hyatt Regency Sanctuary Cove
- Limousine Transportation from the Country Club to The Hyatt Regency at the Conclusion
of Your Wedding
- Friendly Advice from our Functions Coordinator

Minimum of Fifty (50) Guests



Three Course Premium Menu

Freshly Baked Bread Rolls with Butter

Entrée

Roasted Field Mushroom with Rocket Leaves, Goats Milk Fetta and Toasted Almonds

Mediterranean Mezze Plate

Salad of Smoked Chicken with Baby Spinach and Beetroot Relish

Soft Shell Crab and Sweet Corn Soup

King Prawn Salad with Corn and Avocado Salsa, Coriander and Lime Dressing

Mains

Slow Roasted Pork Loin served with a Sweet Potato Mash, Roasted Parsnips and Apple and Gin Relish

Beef Tenderloin served with Roasted Kipfler Potatoes, French Beans and a Red Wine Jus

Baked Snapper served with Baby Bok Choi, Coriander Pesto Mash and Thai Curry Foam

Adobe Lamb Medallions served with Green Garlic Mash, Semi Dried Plum Tomatoes and Rosemary Sauce

Grain Fed Chicken Breast served with a Chive and Crab Mash, Roasted Red Capsicum and Asparagus

Desserts

Tiramisu Cake with Espresso Cream and Fresh Berries

White Chocolate and Raspberry Crème Brulee

Chocolate Torte, Poached Pears, Hazelnut Praline and Chocolate Ice-cream

Selection of Australian Cheeses with Dried Fruit and Crisp Breads

Freshly Brewed Coffee, Tea & Homemade Chocolates

Select Two Dishes from Each Course



Platinum Wedding Package

- Five (5) Hour Beverage Package From the Platinum Selection
- A Three (3) Course Platinum Alternate Menu
- Your Choice of Five (5) Hot & Five (5) Cold Canapés on Arrival
- Five (5) Hour Room Hire
- Professional Disc Jockey & Master of Ceremony for Five (5) Hours
- Fresh Floral Centrepieces or Candle & Flower Arrangements for Guest's Tables & the Bridal Table
- Personalised Menus for Each Table
- Skirted Bridal Table, Gift Table & Cake Table with Cake Knife
- Chair Covers with your Choice of Coloured Sash
- Linen Napkins in the Colour of your choice
- Microphone & Lectern for Speeches
- Complimentary Golf Buggies for Superb Photographic Locations
on Our Golf Courses
- Two (2) Nights Accommodation at The Hyatt Regency Sanctuary Cove
- Limousine Transportation from The Country Club To The Hyatt Regency
- Small Fireworks Display or Bride & Groom's Name in Pyrotechnic Fire Writing
- Friendly Advice from Our Functions Coordinator

Minimum of Fifty (50) Guests

Three Course Platinum Menu

Freshly Baked Bread Rolls & Butter

Entrée

Roasted Tomato and Capsicum Soup with Garlic Bug Tails
Seafood Antipasto Plate Bouquet Salad and Selected Condiments
Ceviche Tuna with Rocket Leaves, Red Onions and Capers
Roasted Five Spice Quail with Mediterranean Vegetables, Candied Balsamic and Gremolata
Goats Cheese Pumpkin Tart with Prosciutto Wrapped Scallops and Wild Roquette Salad

Mains

Crisp Skin Ocean Trout served with Slow Roasted Fennel and a Sweet Pea Puree
MSA Beef Tenderloin served with French Mash, Baby Asparagus and a Seeded Mustard Sauce
Roast Lamb Rack served with Cumin and Coriander Baked Eggplant, Garlic Mash and a Honey-Rosemary Jus
Tender Bobby Veal served with Fondant Potatoes, Steamed Brocollini and Garlic Thyme Jus
Corn Fed Chicken Breast served with Sweet Corn and Prosciutto Risotto, Snap Peas and Sweet Marsala Jus

Desserts

Liqueur Cream Filled Profiteroles served with Chocolate Sauce and Toffee Strawberries
Bailey's and Coffee Brulee with Rum and Raisin Ice-cream
Mini Strawberry and Cream Gateaux served with Macerated Berries
Warm Apple Strudel with Sauce Anglaise and Vanilla Bean Ice-cream

Freshly Brewed Coffee, Tea & Homemade Chocolates

Choose Two Dishes from Each Course



Canapé Selection

Cold

Melon and Prosciutto Ham
Seafood Rillettes Toast
Roast Beef, Horseradish & Pumpernickel
Tandoori Chicken, Mint Yoghurt
Smoked Salmon on Cucumber
Moreton Bay Rillettes on Rye
Black Forrest Ham with Dill Pickles
Calvados Quail & Apple
Cajun Fish & Pineapple
Smoked Lamb & Artichoke
King Prawn & Avocado
Chicken & Vegetable Tortilla
Brie & Black Grape
Smoked Salmon & Pesto
Steak Tartare on Rye

Hot

Steamed Seafood Wonton
Honey & Ginger Chicken Winglet
Mini Bacon & Onion Quiche
Vegetable Curry Samosas
Tempura Prawn
Lamb Satays with Sambal
Seafood Wonton
Soy & Chilli Marinated Chicken Drumsticks
Oysters Kilpatrick
Pork & Calvados Turnovers
Mini Baked Potato, Bacon & Onion
Chicken Satay, Peanut Sauce
Mini Smoked Salmon Croissant
Fried Fish Goujons
Vegetable Spring Rolls, Sweet Chilli

Beverage Packages

Deluxe

Local Beer
House Wine - Seppelt Stony Peak Chardonnay (S.A) / Seppelt Stony Peak Shiraz Cabernet (S.A)
House Champagne – Killawarra Klassic Brut
Soft Drinks For Five (5) Hours

Premium

Your Choice of One Red & One White Wine from The Following

De Bortoli ‘Montage’ Semillon Sauvignon Blanc – *Hints of citrus & a blackcurrant leaf tang. Has intensity & lively acidity.*
Penfolds Private Release Chardonnay – *Sweet pineapple & melon flavours supported by spicy roasted nut characters.*
Sticks Cabernet Merlot Petit Verdot (Yarra Valley, VIC) - *Bouquet of fresh blackberries with a hint of anise, and succulent middle palate.*
Koonunga Hill Cabernet Sauvignon (S.A.) – *Black fruit aromas, medium weight palate with fig, quince & dark berries fruit flavours.*
Local Beer
House Champagne – Kilawarra Klassic Brut
Soft Drinks For Five (5) Hours

Platinum

Your Choice of Two Red & Two White Wines from The Following

De Bortoli ‘Montage’ Semillon Sauvignon Blanc – *Hints of citrus & a blackcurrant leaf tang. Has intensity & lively acidity.*
Penfolds Private Release Chardonnay – *Sweet pineapple & melon flavours supported by spicy roasted nut characters.*
Four Sisters Sauvignon Blanc Semillon (VIC) - *Herbaceous, spicy fruit flavours, crisp balanced finish*
Gnangara Unwooded Chardonnay – *A Sanctuary Cove favourite.*
Sticks Cabernet Merlot Petit Verdot (Yarra Valley, VIC) - *Bouquet of fresh blackberries with a hint of anise, and succulent middle palate.*
Koonunga Hill Cabernet Sauvignon (S.A.) – *Black fruit aromas, medium weight palate with fig, quince & dark berries fruit flavours.*
Bimbadgen Estate Shiraz– *Full bodied, complex fruit flavours & aromatic oak balanced by soft tannins & gentle acids*
Penfolds Private Release Shiraz Cabernet – *Generous sweet flavours of raspberry, spice green olive & truffle. Creamy coconut oak & soft tannins.*
Premium & Local Beer
Fleur de Ly’s Chardonnay Pinot Noir
Soft Drink
Juices For Five (5) Hours

Wedding Specialists

Photographers / Videographers

Ray Lawler	07 5534 2740	www.ray-lawler.com.au
Peter Crichton	07 5528 2557/0419 774 789	www.pc-photo.com.au

Florists

Flowers by Tina	07 5573 0736	www.flowersbytina.com.au
Dianne Waters	07 5580 0772	

Decorators

Elegant Events	07 5572 2880/ 0404202850	www.eleganteventsqld.com.au
Wedding Warehouse	07 5527 5665	www.weddingwarehouse.com.au

Entertainment

Peppers Entertainment	07 5571 6845 /0411 755 444	www.peppersentertainment.com
MAS Entertainment	07 5526 0842	
Naomi Terashima – Harpist	07 5578 2334	www.naomiterashima.com.au

Celebrants

Michelle Provest	07 5592 6025	
Carol Peucker	07 5539 2829	www.celebrantsgoldcoast.com
Karen Myles	0431 485 045	www.asyourcelebrant.com

Hair Designers / Make up Artists

RB Studio (Hope Island)	07 5530 8422	
Allure Professional Make Up	07 5576 2887	www.allurehairandmakeup.com.au

Transport

Affordable Limousines	1800 357 800	
Classique Limousines	1800 333 234	

Travel Agent

Flight Centre – Arundel Plaza	07 5571 6934	www.flightcentre.com.au
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Wedding Terms & Conditions

The Country Club, Sanctuary Cove has developed into a prestigious and sophisticated facility, comparable with the country's best and has previously been awarded the title of "Best Club House" in Australia.

Due to the nature of the venue a certain criteria is required when confirming a wedding within The Country Club.

Confirmation of Reservations and Deposits

- If you do not hold a current membership with The Country Club you must secure your function booking with accommodation at the Hyatt Regency Sanctuary Cove.
- A non - refundable deposit of \$500.00 must be paid upon booking. This deposit will be deducted from the total account which must be paid in full seven (7) days prior to the wedding together with final numbers. This deposit is payable by cash, personal/bank cheque, credit card, or member charge.
- When we receive your deposit and date confirmation we will confirm in writing your wedding date booking.
- We are able to hold a tentative booking for one date only for seven (7) days.
- The booking deposit is non - refundable in the event of a cancellation. It is, however, transferable to another date (within 12 months), should unforeseen circumstances require you to change your wedding date.
- The client must advise Sanctuary Cove Golf & Country Club in writing of their intention to cancel their booking. If the event is cancelled within 90 days of the date booked, 30% of the expected revenue must be paid to Sanctuary Cove Golf & Country Club.
- Sanctuary Cove Golf & Country Club shall not be required to cater for more than 10% increase of persons above the number confirmed.

Public Holidays: A 15% surcharge will apply on public holidays (i.e. Good Friday, Easter Saturday, Easter Sunday, Easter Monday, Anzac Day, Labour Day, Boxing Day, etc)

Infants under 4 & under: No Charge

Children aged 5 to 12: Children's meals are available upon request

Children aged 13 and over: Will be charged as an adult excluding alcohol package

Underage drinking: As a licensed premise, regulations against under-age drinking are strictly enforced.

Special Meal Requirements: With prior notice, we can cater for any special dietary needs.



Booking Agreement

Date of Wedding _____

I, _____ have read and agree to The Country Club's terms and conditions. I understand that by signing this agreement I must pay a \$500.00 booking fee upon confirmation of my wedding date.

Signed: _____

Date: _____

Contact Details

Name of Bride: _____

Name of Groom: _____

Address: _____

Home Phone: _____ Work: _____

Phone: _____ Mobile: _____

Fax: _____

Email: _____

Office Use Only

Date Paid: _____

Receipt Number: _____

THE COUNTRY CLUB Rules & Regulations

1. Disclaimer of Liability

The Country Club, Sanctuary Cove will not accept responsibility for any damages to, or loss of goods before, during or after an event. The Host member is responsible for any damages or loss to the Club contributed or caused by any guests or invitees.

2. Dress Standards of the Country Club

Good quality smart casual dress is mandatory within the Club. Men's and boy's shirts must have collars. Short shorts are prohibited. Clothing with advertising, with the exception of makers brand labels and club or resort logos, is not acceptable.

Denim jeans are not acceptable anywhere in the Club.

Men and boys are not to wear any form of headgear in the Club or on the Terrace.

Shorts are not acceptable in the foyer lounge or restaurants after 6 pm.

3. Access

Children under 13 years of age are not permitted anywhere in the Club unless accompanied and supervised by an adult.

Children under 16 years of age are not permitted in the ladies' or gentleman's locker rooms except in the company of a supervising adult.

Persons under 18 years of age are not permitted in the Members lounges except in the company of a supervising adult.

4. Behaviour

This is an exclusive private club. All members, their families, children and guests are expected to conduct themselves in a manner which would not intrude upon or cause offence or nuisance to other members enjoying the peace and privacy of their Country Club.

5. Prices

All menu prices are based on current prices and inclusive of 10% GST, however, these prices may be subject to variation as a result of any movement in the CPI index and wage/salary movements.

6. Confirmations

Menu selection and beverages should be confirmed two weeks prior to your function. Confirmation of final numbers is required 7 days prior to the function. This number will be considered guaranteed, not subject to reduction and charges will be made accordingly.

7. Licensing

The Country Club is licensed to serve alcohol until 11:30pm. No alcoholic beverages will be served after that time.

8. A 15 % surcharge applies to all food and/or beverages on public holidays.