



*Exquisite Weddings*  
at Gainsborough Greens

2023 / 2024



Gainsborough  
Greens  
Golf Club



# Gainsborough Greens

Gainsborough Greens is the ideal setting for your garden ceremony and wedding reception. Our goal is to make your day absolutely perfect and our staff are well qualified to do so with their experience and personal approach to each individual wedding.

The serenity of the lagoons and trees create a perfect setting for a garden ceremony. The flowering gardens, waterways and natural surroundings are a photographer's paradise, ensuring your special day is remembered in a way that will last an eternity. The reception room, located in the clubhouse, offers magnificent views. Garden lights and a candle-lit room create a romantic atmosphere. The reception area is capable of comfortably seating 120 guests. Choose a menu from our extensive range, both buffet and à la carte or consult with our Executive Chef to design a menu to suit your individual requirements.

Upon arrival, your guests are greeted by our friendly staff and shown through to the gardens overlooking the golf course, where they are served pre-function drinks and hors d'oeuvres. As your guests relax and enjoy the beautiful surrounds, the bridal party proceed to the awaiting golf carts for photos on and around the course with breathtaking backdrops of mountains, lilly covered ponds, prolific wildlife (mostly the hopping kind) and much more. As dusk approaches, your guests adjourn to the fully decorated, candle-lit reception area ready for the grand entrance of the newlyweds.

Here at Gainsborough Greens we know just how important your day is and our experienced wedding team will ensure a truly memorable occasion.

# Venue

The reception room, located in the clubhouse, offers magnificent views of the golf course and garden surrounds. The gardens lights and a candle-lit room create a romantic atmosphere. The reception area is capable of comfortably seating 120 guests. Room hire and setup is included for all reception packages based on minimum numbers.

## *Inclusions*

Black or White Table Linen  
Linen napkins  
Black or White Chair Covers  
Choice of Sash Colour  
Dressed Bridal Table with Swag  
Mr and Mrs. sign for Bridal Table  
Dressed Cake Table  
Dressed Gift Table  
Signature Centerpieces with Mirrored Base  
Scattered Tea Light Candles  
Table Numbers  
Polished Dance Floor  
Lectern with Portable Microphone for your M.C  
Garden Lighting for a Very Romantic Outlook  
Personalised Welcome Board  
Experienced and Friendly Uniformed Staff including Wedding Coordinator  
Use of Function Room Until 11.30pm  
Fully Air-conditioned Room

## *Optional Extras*

Premium Centrepieces  
Fairy Light Bridal Backdrop  
Wishing Well  
Bridal Pillars  
Place Cards & Menus  
Photobooth

## *Other Features*

Complimentary use of electric golf carts for on-course photographs  
Receive a gift voucher for 2 rounds of golf mid-week including an electric golf cart  
Discounts and special menus available for children under 13 years



# *Ceremony*

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## *Simplistic - \$695*

30 Americana Chairs  
12m Red Aisle Carpet  
Wedding Posts w/ Silk Florals  
Signing Table w/ White Cloth

## *Elegant - \$895*

30 Americana Chairs w/ themed sashes  
12m Red Aisle Carpet  
Single Arbour w/ Chiffon Draping  
Wedding Posts w/ Silk Florals  
Signing Table w/ White Cloth



# *Packages*

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## *Indulgent - \$1095*

30 Americana Chairs w/ themed sashes

6m White Aisle Carpet

Double Arbor w/ Chiffon Draping

Wedding Posts w/ Silk Florals

Shepherds Hooks w/ White Kissing Balls

Signing Table w/ White Cloth

## *Additional Extras Available*

Tiffany Chairs

White Aisle Carpet

Double Arbor

Parisoles

Shepherds Hooks

Aisle Accessories



# Cocktail Menu

*\$69.50 per person*

**Minimum 70 People**

Gainsborough Greens cocktail package includes the following

## Canape Selections

### *Standard*

**Choice of 3**

Mince Savories  
Sausage Rolls  
Spring Rolls  
Samosas  
Fish Goujons  
Assorted Pizza's  
Spicy Meatballs  
Mini Quiches

### *Delux*

**Choice of 2**

Assorted Sushi  
Chicken Satay Skewers  
Risotto Balls  
Tomato & Basil mini Bruschetta  
Pumpkin & Spinach Frittata  
Chicken & Veg. Rice Paper Rolls  
Brie with Olive Toast & Tomato Jam  
Mascarpone & Mushroom Tartlets

### *Premium*

**Choice of 2**

Crispy Wonton Wrapped Prawns  
Honey Soy Pork Belly  
Crab & Avocado on Coute  
Tempura Oysters with Lime Aioli  
Duck Rice Paper Rolls  
Roast Pumpkin & Persian Fetta Tarts  
Brie with Olive Toast & Tomato Jam

### *Substantial*

**Choice of 2**

Cider Glazed Pulled Pork Slider  
Mini Cheese Burger  
Chicken Taco  
Lamb Koofta

### *Dessert*

**\$4.50pp**

Cheese Cake  
Mini Pavolva  
Apple Crumble

## Cocktail Menu + 4 Hour Beverage Package

*\$109.50 per person*

**Minimum 50 People**

Beverage package includes: Domestic beer, bottled wine, soft drink, juice & toasting champagne

Decoration limitations apply to all cocktail receptions



Antipasto grazing platter extra \$8.00 per person.

If you are interested in redesigning a package to suit your requirements, we are more than happy to accommodate.



# Silver Buffet Menu

*\$86.50 per person*

**Minimum 70 People**

Gainsborough Greens Silver Buffet package includes the following

## *Canapes*

Spring Rolls, Samosas, Assorted Mini Quiches, Fish Goujons, Bruchetta & Arancini

## *Main Courses*

**Choice of 4**

Chicken Lasagne

Beef Bourguignon – Braised Beef in Red Wine, Garlic & Bacon

Whole Roasted Rib Fillet with Ratatouille & Dianne Sauce

Roasted Loin Pork with Poached Apples

Penne Pasta with Roast Pumpkin, Baby Spinach, Asparagus, Peas, Semi-Dried Tomatoes & Tarragon Cream Sauce

Poached Chicken with Coconut, Lime & Sweet Chilli

Seasonal Fish Fillets with Prawn, Sweet Corn & Chive Salsa & Lemon Butter

## *Vegetables*

Medley of Steamed Seasonal Vegetables

Roasted Chat Potato w/ Sour Cream &

Fresh Herbs

## *Salads*

**Choice of 4**

Potato Salad

Garden Salad

Coleslaw

Pasta Salad

Couscous, Pumpkin & Spinach Salad

Ricotta, Mesclun, Avocado & Cashew Nut Salad

## *Desserts*

Mini Pavlova's

Chocolate Brownie

Cheesecake

Sticky Date Pudding

w/ Butterscotch Sauce

# *Silver Buffet Menu + 4 Hour Beverage Package*

*\$126.50 per person*

**Minimum 50 People**

Beverage package includes: Domestic beer, bottled wine, soft drink, juice & toasting champagne

Package may start either at the conclusion of the ceremony or the commencement of the reception



Includes tea, coffee and a mixed bread basket. Antipasto grazing platter extra \$5.00 per person.

If you are interested in redesigning a package to suit your requirements, we are more than happy to accommodate.

# Silver À La Carte Menu

*\$89.50 per person*

**Minimum 70 People**

Gainsborough Greens Silver À la Carte package includes the following

## *Canapes*

Spring Rolls, Samosas, Assorted Mini Quiches, Fish Goujons, Bruchetta & Arancini

## *Entrées*

**Choice of 2 - Alternate Serve**

Roast Butternut Pumpkin & Coconut Soup

Smoked Chicken Salad with Fetta, Semi-Dried Tomatoes, Black Olives, Pine Nuts, Shaved Onion & Balsamic Dressing

Roast Duck Breast with Chorizo Risotto, Cherry Tomato, Bok Choy & Shaved Parmesan

Pork Belly with Cauliflower Puree, Apple & Chestnut Relish, Soy & Honey Glaze

Button Mushrooms with Leek & Ricotta, Basil & Tomato Sauce

## *Main Courses*

**Choice of 2 - Alternate Serve**

Crispy Skinned Salmon, Potato & Zucchini Rosti, Tempura Asparagus & Dill Cream Sauce

250g Rib Fillet, Potato Fondant, Roasted Capsicum, Baby Spinach, Rosemary Jus

Pork Cutlet with Creamy Mash Potato, Buttered Beans, Ratatouille, Honey & Soy Glaze

Herb Crusted Chicken Breast with Wild Mushroom and Pumpkin Risotto & Red Wine Jus

## *Desserts*

**Choice of 2 - Alternate Serve**

Mini Pavlova with Chantilly Cream, Fresh Fruit & Wild Berry Compote

Apple and Rhubarb Crumble, Vanilla Bean Ice Cream

Strawberry White Chocolate Cheesecake with Raspberry Compote and Vanilla Ice Cream

Chocolate Fudge Cake with Chocolate Sauce and Strawberries

# Silver À La Carte Menu + 4 Hour Beverage Package

*\$129.50 per person*

**Minimum 50 People**

Beverage package includes: Domestic beer, bottled wine, soft drink, juice & toasting champagne

Package may start either at the conclusion of the ceremony or the commencement of the reception



Includes tea, coffee and a mixed bread basket. Antipasto grazing platter extra \$5.00 per person.

If you are interested in redesigning a package to suit your requirements, we are more than happy to accommodate.

# Gold Buffet Menu

*\$120.50 per person*

**Minimum 70 People**

Gainsborough Greens Gold buffet package includes the following

## *Canapes*

Satay Chicken Skewers, Seared Scallops with Creamed Leek, Crab and Avocado on Mini Toasts, Pumpkin, Fetta & Pine Nut Tarts, Assorted Mini Quiches, Mushroom Arancini

## *Main Courses*

Rib Fillet with Mushrooms, Creamed Spinach and Red Wine Jus  
Goldband Snapper Fillets with Prawn, Sweet Corn and Chive Salsa, & Lemon Butter  
Chicken Mignons with Puff Pastry and Bacon  
Pork Loin Stuffed with Macadamia Nuts, Apricots and Bacon  
Tortellini Pasta with Roast Pumpkin, Black Olives, Baby Spinach, Roast Capsicum, Ricotta & Tomato Cream Sauce  
Oysters - Natural and Kilpatrick  
Fresh King Prawns with Cocktail Sauce  
Assorted Cold Meats and Antipasto Platter

## *Vegetables*

Steamed Medley of Seasonal Vegetables  
Roasted Chat Potatoes with Sour Cream and Fresh Herbs

## *Salads*

Garden Salad  
Coleslaw  
Pasta Salad  
Couscous, Pumpkin and Spinach Salad  
Ricotta, Mesclun, Avocado and Cashew Nut Salad

## *Desserts*

Chocolate Mud Cake  
Mini Pavlova's  
Selection of Cheesecakes  
Profiteroles with Chocolate Sauce  
Apple & Berry Crumble and Custard

# Gold Buffet Menu + 4 Hour Beverage Package

*\$160.50 per person*

**Minimum 50 People**

Beverage package includes: Domestic beer, bottled wine, soft drink, juice & toasting champagne

Package may start either at the conclusion of the ceremony or the commencement of the reception



Includes tea, coffee and a mixed bread basket. Antipasto grazing platter extra \$5.00 per person.

If you are interested in redesigning a package to suit your requirements, we are more than happy to accommodate.

# Gold À La Carte Menu

*\$123.50 per person*

**Minimum 70 People**

Gainsborough Greens Gold À la Carte package includes the following

## *Canapes*

Satay Chicken Skewers, Seared Scallops with Creamed Leek, Crab and Avocado on Mini Toasts, Pumpkin, Fetta & Pine Nut Tarts, Assorted Mini Quiches, Mushroom Arancini

## *Entrées*

**Choice of 2 - Alternate Serve**

Potato and Sweet Corn Soup with Sand Crab and Basil Pesto

King Prawn, Saffron and Creamed Leek Risotto with Shaved Parmesan and Prosciutto

Goats Cheese Stuffed Zucchini Flowers, Creamed Corn, Roasted Roma Tomato and Watercress

Slow Roasted Tomato Tart, Persian Fetta, Rocket Leaves, Shaved Parmesan, Pancetta and Apple Balsamic Glaze

Salad of Confit Duck, Shiitake Mushrooms, Cucumber Ribbons, Crumbled Fetta and Green Olive Dressing

## *Main Courses*

**Choice of 2 - Alternate Serve**

Roast Dukkha Spiced Chicken Breast with Pumpkin, Asparagus, Semi-Dried Tomato, Baby Spinach Risoni, Lemon & Tarragon Dressing

Rib Fillet Wrapped in Bacon, Creamy Mash Potato, Buttered Broccolini, & Port Wine Jus

Spiced Duck Breast with Cheesy Polenta Mash, Asian Greens, & Red Wine Jus

Crispy Skinned Snapper with Asparagus, Baby Spinach and Prawn Risotto and Cashew Nut Pesto

Dukkha Lamb Cutlets with Kipfler Potato, Roasted Capsicum, Black Olives, Green Beans & Minted Yoghurt Dressing.

## *Desserts*

**Choice of 2 - Alternate Serve**

Mars Bar Cheesecake with Double Island Cream and Berry Compote

Toasted Waffle with Butterscotch Bananas, Vanilla Ice Cream and Praline

Chocolate Brulee with Almond Biscuit and Fresh Berries

Lemon Meringue Pie with Chantilly Cream and Strawberries

# Gold À La Carte Menu + 4 Hour Beverage Package

*\$163.50 per person*

**Minimum 50 People**

Beverage package includes: Domestic beer, bottled wine, soft drink, juice & toasting champagne

Package may start either at the conclusion of the ceremony or the commencement of the reception



Includes tea, coffee and a mixed bread basket. Antipasto grazing platter extra \$5.00 per person.

If you are interested in redesigning a package to suit your requirements, we are more than happy to accommodate.

# *Preferred Suppliers*

Circle of Love – Rikki Turner

P: 0435 841 953

E: rikki@circleofloveweddings.com.au

W: www.circleofloveweddings.com.au

Ange B Ceremonies – Ange Buttigieg

P: 0417 728 337

E: angebceremonies@bigpond.com

W: www.angebceremonies.com.au

Toni Paget Celebrations – Toni Paget

P: 0400 161 229

E: tonipaget@outlook.com

W: www.goldcoastmarrigecelebrant.com.au

E.K Studio Photography – Ethan & Kaity Street

P: 0478 905 404

E: kaity@ekstudio.com.au

W: www.ekstudio.com.au

In The Booth – Brett Connell

P: 1300 026 684

E: goldcoast@inthebooth.com.au

W: www.inthebooth.com.au





## *General Information*

### **Menus**

The menus provided are suggestions. We would be happy to personalise a menu to suit your needs. It is essential that you notify our Wedding Co-ordinator if there are any specific dietary requirements or food allergies, prior to your function (2 weeks recommended). At the close of your function Gainsborough Greens will retain all remaining food on the Buffet.

### **Price Changes**

Menu prices are guaranteed once your booking has been confirmed by payment. However, menus are subject to change at the discretion of our Executive Chef.

### **Confirmations**

Tentative bookings will be held for 4 weeks, after which a deposit of \$500.00 is required to confirm the booking. Balance of account is to be paid a minimum of 7 days prior to your function, with any additional bar tabs to be settled on the evening. It is the policy of Gainsborough Greens that deposits are non-refundable upon cancellation unless we have been notified 12 months prior to the booking date.

### **Change of Date**

If you would like to change the date of your booking, you are required to make this request in writing.

### **Attendance**

The final numbers of guests are to be confirmed 7 days prior to the function with settlement of your account. This will be considered final and charges will be made accordingly. Minimum numbers apply for all weddings

### **Liquor**

We are a fully licensed establishment, therefore we can meet all your drink requirements for your function. BYO is not permitted at all, prior to, during or after the Ceremony & Reception.

### **Minimum Guests**

Food and Drink packages require minimum of 50 guests. Non-packaged require a minimum of 70 guests.



## **Surcharge**

A surcharge of 10% is applicable on Sundays and Public Holidays on the total food and beverage account. Events that conclude after midnight will incur labour charges for each additional hour or part thereof (1hour - \$120.00).

## **Insurance**

Gainsborough Greens will take all possible care, but accepts no responsibility for damage or loss to merchandise or other property prior to, during or after a function.

## **Wheel Chairs**

We are a Wheel Chair friendly venue. Staff will invite guests requiring extra time or assistance prior to all other guests

## **Room Hire**

The Room Hire fee includes black or white table linen, with themed centerpieces and the sole use of our room until 11.30pm. It is highly recommended that farewells are completed by 11pm to allow half an hour for guests to depart.

## **Liability**

Whilst taking photographs on the golf course please do so at your own risk as Gainsborough Greens is not liable for any injury or accidents that may occur from a stray golf ball or other.

## **Smoking Laws**

As of 1st July, 2006 there were new Smoking Laws introduced into Queensland. Due to these new laws, smoking will only be allowed in designated smoking areas. No FOOD or ALCOHOL is to be purchased or consumed in these designated smoking areas. The designated smoking areas will be clearly marked around the clubhouse and golf course. We would appreciate your co-operation by only smoking in these designated smoking areas. Failure to comply with these laws will result in being refused service for Food and Alcohol.

## **Damage / Loss**

Clients are financially responsible for any damage or loss caused to the Clubhouse, its facilities or property.



# **Gainsborough Greens**

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