



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.



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 Silver and Gold packages based on minimum numbers.

Inclusions

Use of function room until midnight
Black or white table linen with black or white folded napkins
Black or white chair covers with your choice of sash colour
Decorated bridal table with skirting
Mr and Mrs. sign for bridal table
Themed centerpieces
Scattered tea light candles for each table
Decorated gift table and decorated cake table
Lectern with portable microphone for your M.C
Polished dance floor
Experienced and friendly uniformed staff including Wedding Coordinator and Function Supervisor
Lights with dimming switches
Gardens lights for a very romantic evening outlook
Fully air-conditioned room

Optional Extras

Professional DJ service Fairy light bridal backdrop Wishing well

Other Features

Complimentary use of electric golf carts for on-course photographs

Free carpark facilities for all guests

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

Pre-payment plans available upon request







With first class catering and a team of dedicated wedding planners,

Gainsborough Greens offers you a truly amazing celebration to remember.

Gainsborough Greens wedding packages include a number of extras at no additional cost and can be fully customised to suit your event requirements.

Ceremony Packages

Package - \$550

Americana chairs in theatre style seating for 30 guests
12m red carpet
Wedding posts
Decorated registry table and chairs

Upgrade Packages Available

6m white carpet
Single bamboo or white arch with chiffon or lace draping
and silk florals
Four post bamboo or white arch with chiffon or lace draping
and silk florals

Silver Buffet Menu

\$69.50 per person Minimum 70 people

Gainsborough Greens Silver buffet package includes the following:

Canapés

Spring Rolls, Samosas, Assorted Mini Quiches, Fish Goujons, Bruschetta and Risotto Arancini Balls

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

Perch Fillets with Prawn, Sweet Corn & Chive Salsa & Lemon Butter

Vegetables

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

Salads - Choice of 4

Potato Salad Garden Salad Coleslaw

Beetroot and Red Onion Salad Pasta Salad

Couscous, Pumpkin and Spinach Salad Crunchy Noodle and Wombok Salad Ricotta, Mesclun, Avocado and Cashew Nut Salad

Dessert Buffet

Mini Pavlova's
Chocolate Brownie
Cheesecakes
Selection of
Apple & Berry Crumble & Custard Sticky
Date Pudding & Butterscotch Sauce

Silver Buffet Menu + 4 hour drinks package \$104.50 per person Minimum 50 people

Beverage package includes: Domestic beer, bottled wine, soft drinks, orange juice, toasting champagne Drinks package may start either at the conclusion of your ceremony or the commencement of the reception.



Includes Tea, Coffee, After Dinner Mints and Mixed Bread Basket. Cheese and Fruit Platter extra \$3.00 per person.

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

Pictures are for illustrative purpose only.

Silver À La Carte Menu

\$69.50 per person Minimum 70 people

Gainsborough Greens Silver À la Carte package includes the following:

Canapés

Spring Rolls, Samosas, Assorted Mini Quiches, Fish Goujons, Bruschetta and Risotto Arancini Balls

Entrées - Choice of 2 (Alternate Drop):

Roast Butternut Pumpkin & Coconut Soup

Smoked Chicken Salad with Fetta, Semi-Dried Tomatoes, Black Olives, Pine Nuts, Shaved Onion & Balsamic Dressing
Roast Duck Breast Risotto with Chorizo Sausage, Cherry Tomato, Bok Choy & Shaved Parmesan
Pork Belly with Cauliflower Puree, Apple & Chestnut Relish, Soy & Honey Glaze
Button Mushrooms with Leek, Bacon & Ricotta, Basil & Tomato Sauce

Main Courses - Choice of 2 (Alternate Drop):

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 Tartlet, Honey & Soy Glaze Herb Crusted Chicken Breast with Wild Mushroom and Pumpkin Risotto & Red Wine Jus

Desserts - Choice of 2 (Alternate Drop):

Mini Pavlova with Chantilly Cream, Fresh Fruit & Wild Berry Compote
Apple and Rhubarb Crumble, Vanilla Bean Ice Cream
White Chocolate and Raspberry Bread & Butter Pudding, Butterscotch Sauce and Vanilla Ice Cream
Vanilla Custard Profiteroles with Chocolate Sauce and Strawberries

Silver à La Carte Menu + 4 hour drinks package \$104.50 per person Minimum 50 people

Beverage package includes: Domestic beer, bottled wine, soft drinks, orange juice, toasting champagne Drinks package may start either at the conclusion of your ceremony or the commencement of the reception.



Gold Buffet Menu

\$99.50 per person Minimum 70 people

Gainsborough Greens Gold buffet package includes the following:

Canapés

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

Main Courses

Eye 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 or Creamy Potato Gratin

Salads - Choice of 4

Potato Salad
Garden Salad
Coleslaw
Beetroot and Red Onion Salad
Pasta Salad
Couscous, Pumpkin and Spinach Salad
Crunchy Noodle and Wombok Salad
Ricotta, Mesclun, Avocado and Cashew
Nut Salad

Dessert Buffet

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

Gold Buffet Menu + 4 hour drinks package \$134.50 per person Minimum 50 people

Beverage package includes: Domestic beer, bottled wine, soft drinks, orange juice, toasting champagne

Drinks package may start either at the conclusion of your ceremony or the commencement of the reception.



Includes Tea, Coffee, After Dinner Mints and Mixed Bread Basket. Cheese and Fruit Platter extra \$3.00 per person.

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

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Gold À La Carte Menu

\$99.50 per person Minimum 70 people

Gainsborough Greens Gold À la Carte package includes the following:

Canapés

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

Entrées - Choice of 2 (Alternate Drop):

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 Drop):

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

Eye 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 Drop):

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 drinks package \$134.50 per person Minimum 50 people

Beverage package includes: Domestic beer, bottled wine, soft drinks, orange juice, toasting champagne

Drinks package may start either at the conclusion of your ceremony or the commencement of the reception.



Photography

Gainsborough Greens is a photographer's paradise, surrounded by serene lagoons, gardens as well as natural bush land with all its beautiful wildlife. With the sun setting over immaculate fields and fairways, there is endless photographic opportunities.

Below are some photographers who have visited Gainsborough Greens on many occasions and are familiar with our premises. The benefit of having a photographer who is experienced with your venue is evident and the following come highly recommended.

Matt Eastgate Photography

Mobile: 0405 205 716

Email: admin@mattheweastgatephotography.com.au

Ray & Bernadette Lawler Photography & Video Specialists "Carlyle Manor"

Mobile: Ray - 0408 551157 or Bernadette - 0408 768 650 Email: bern@raylawler.net

Preferred Suppliers

Circle of Love - Stacey Hammond

Mobile: 0418 845 911

Email: stacey@circleofloveweddings.com.au

Toni Paget Celebrations

Mobile: 0400 161 229

Email: tonipaget@outlook.com

Web: www.goldcoastmarriagecelebrant.com.au

The Youngkeys Entertainment

Mobile: 0413 860 901

Email: cerisjames@hotmail.com

Facebook: www.facebook.com/theyoungkeys/ Instagram: www.instagram.com/theyoungkeys/





General Information

For Weddings at Gainsborough Greens Golf Club

Menus

The menus provided are suggestions. We would be happy to personalise a menu to suit your budget or theme. 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 Saturday 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.

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.

Damage / Loss

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

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 midnight. It is highly recommended that farewells are completed by 11:30pm to allow half an hour for guests to depart.

Minimum Guests

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

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.



Gainsborough Greens

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