



Exquisite Weddings
at Gainsborough Greens

2020 / 2021



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

Simplistic - \$595

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

Elegant - \$795

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

Indulgent - \$995

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



Silver Buffet Menu

\$76.50 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 Course

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

Dessert

Mini Pavlova's

Chocolate Brownie

Cheesecake

Sticky Date Pudding

w/ Butterscotch Sauce

Silver Buffet Menu + 4 Hour Beverage Package

\$116.50 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

\$79.50 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

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 Beverage Package

\$119.50 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

\$110.50 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 Course

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

Salads

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

Dessert

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

\$150.50 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

\$113.50 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

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 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

\$153.50 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 nonrefundable 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.

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

1 Halcyon Drive, Pimpama, Queensland 4209

E: weddings@gainsboroughgolf.com.au

P: 07 5546 6003

W: www.gainsboroughgolf.com.au