

The Glades Wedding Packages

2018

beautiful garden weddings & elegant receptions



Experience the difference... at The Glades

Congratulations on your engagement and thank you for considering The Glades Golf Club to host your special day!

Upon entering The Glades your journey begins. Driving down along the tree lined driveway, you will be led to the club house, which stands impressively overlooking its own world class 18 hole golf course, complete with meandering waterways and stunning landscaped gardens.

The Glades offers a variety of function spaces and ceremony locations, catering for an intimate wedding of 40 guests through to a grand affair of 140 guests.

Relax & prepare for the celebrations ahead in our bridal room that overlooks the golf course and ceremony location. Ask us about our special golf offer for the groom and the groomsmen!

The ever green lawn which overlooks our magnificent lake sets the scene for a picture perfect wedding ceremony. To keep your mind at ease we including a wet weather alternative, that also has views of the lake and its surroundings.

After the ceremony your guests can enjoy canapés and drinks on the terrace, whilst the bridal party have their formal photos taken amongst the manicured grounds, adventuring through the course in golf buggies and enjoying a picnic.

Once wedding photos are complete join your guests in the stunning Ballroom where you can dance the night away until 11:30pm. Choose from a variety of all-inclusive reception packages to suit your wedding needs and style.







Say I-do

CEREMONY PACKAGES

The I-do Package

\$600*

- 24 white ceremony chairs
- Glades arbour
- Beige or red entrance carpet
- Dark wood or white clothed & skirted registry table with 2 white chairs
- Directional signage
- Alternative wet weather location
- Golf buggies & golf course access for bridal party photos





The Glades Package

\$800*

- 48 white ceremony chairs
- Glades arbour
- Beige or red entrance carpet
- Dark wood or white clothed & skirted registry table with 2 white chairs
- 2 dark wood or white pedestals with white silk floral arrangements
- Dircetional signage
- Alternative wet weather location
- Golf buggies & golf course access for bridal party photos
- Picnic hamper and drinks for bridal party photos
- Use of the Loft suite for the bridal preparation
- Tea & coffee station, lunch, a bottle of sparkling wine served in the bridal preparation room for up to 5 guests

Special golf packages available

*A wedding ceremony can only be held in conjuntion with an on-site reception package

A party to remember

RECEPTION PACKAGES

The Classic Package

\$98PER PERSON (MIN 60 ADULTS)

- Reception Ballroom hire until 11:30pm
- Half hour Chef's canapés
- Cocktail style pre reception area
- Buffet or a 2 course alternate serve menu
- Your wedding cake cut and presented on platters
- Full table setting including cutlery, glassware, white or black linen table cloths & napkins
- Dressed bridal, cake table & gift table
- Choice of house range centerpieces from our preferred stylist
- Chair covers & sashes from our preferred stylist
- Welcome board & seating plan
- Wooden dance floor
- Microphone & lectern for speeches
- Wedding Coordinator bar & wait staff

\$130pp with a 4 hour Glades beverage package

40-59 adults \$110 pp without beverage package / \$140 pp with a 4 hour Glades beverage package

Children under 12 \$45, Teenager packages also available



The Platinum Package

\$110 PER PERSON (MIN 60 ADULTS)

- Reception Ballroom hire until 11:30pm
- Half hour Chef's canapés
- Cocktail style pre reception area
- Buffet or a 2 course alternate serve menu
- Your wedding cake plated per person with fresh cream & fresh berry coulis
- Tea and coffee station
- A nights accommodation @ Crowne Plaza Gold Coast including breakfast for the Bride & Groom
- Limousine transfer to Crowne Plaza for the Bride & Groom
- Full table setting including cutlery, glassware, white or black linen table cloths & napkins
- Dressed bridal, cake table and gift table
- Bridal table back drop from our preferred stylisit
- Choice of table centerpieces from our preferred stylist
- Chair covers & sashes from our preferred stylist
- Microphone & lectern for speeches
- Wodden dance floor
- Personalised menus, welcome board & seating plan
- Place card & bonbonniere set up (client to supply)
- Wedding coordinator, bar & wait staff

\$140pp with a 4 hour Glades beverage package

40-59 adults \$120 pp without beverage package / \$150 pp with a 4 hour Glades beverage package

Children under 12 \$45, Teenager packages also available

Deliciously decedent

PLATED MENU

Our plated menu is alternate serve and is served with a freshly baked dinner roll

ENTREE

Shaved pear, walnut, rocket & parmesan salad with citrus vinaigrette (GF/V)

Smoked salmon, watercress, orange & shaved fennel salad with horseradish aioli (GF)

Prawn & avocado salsa tower, watercress salad, saffron & citrus aioli (GF)

Beetroot risotto, rocket leaves & crumbled goat's cheese with micro cress (GF V)

Sticky soy & chilli pork belly with mustard apple pickle & watercress salad (GF)

Sage & garlic coated chicken, pickled onion, fennel, heirloom tomatoes with harissa aioli

Sumac & cumin spiced lamb, quinoa & kale tabouli with beetroot & chickpea puree (GF)

Your wedding
package includes
a complementary
2 course menu
tasting for the
Bride and Groom

MAIN

Prosciutto wrapped chicken breast with crushed potato rosti, broccolini & blistered tomatoes (GF)

Pan seared barramundi fillet, lemon & caper mash, asparagus, pea puree with confit tomato jam (GF)

Pork belly, carrot puree, sautéed red cabbage, garden peas, honey glazed carrots & apple cider jus (GF)

Beef medallion served with garlic mash, truffle beans, oven roasted tomatoes with rosemary jus (GF)

Slow cooked beef brisket, soft parmesan & herb polenta, blistered tomatoes with micro salad (GF)

Chimichurri Lamb with sweet potato gratin, honey glazed carrots, wilted spinach with red wine jus (GF)

Grilled halloumi, mediterranean cous cous, white bean puree & pesto dressing (V)

DESSERT

Upgrade your wedding package to include dessert for \$10 per person

Honey & lemon myrtle panna cotta, cubed jelly & pistachio dust (GF)

Peach & passionfruit cheesecake with passionfruit coulis (GF)

White chocolate & baileys charlotte, shattered praline with chocolate sauce

Dark chocolate ganache tart, honey roasted hazelnuts with raspberry coulis

Apple & rhubarb crumble, crushed almond biscuit with sweetened cream

GF = Gluten Free

V = Vegetarian

A feast for royalty

BUFFET MENU

Choose 3 salads & 3 hot dishes

SALADS

Caesar salad with garlic croutons, crispy bacon, parmesan cheese with Glades Caesar dressing

Moroccan spiced pearl cous cous, roasted vegetables and toasted seeds

Sumac roasted sweet potato $\mathscr E$ chickpea salad with baby spinach $\mathscr E$ coriander (GF)

Coleslaw dressed in homemade mayo (GF)

Greek salad with cucumber, tomato, capsicum, fetta & olives (GF)

Garden salad with a honey seeded mustard dressing (GF)

Rice noodle salad with nahm jim dressing & toasted peanuts (GF)

Tomato and bocconcini salad with basil pesto dressing (GF)

Chat potato & bacon salad with eggs, seeded mustard, gerkins, parsley & red onion (GF)

Mediterranean pasta salad with roasted pumpkin, red onion, spinach ℰ pesto (V)

HOT DISHES

Chicken thigh marinated in Tandoori, served with tatziki with saffron rice (GF)

Moroccan spiced chicken, roasted red peppers, coriander yoghurt & roasted root vegetables (GF)

Barramundi with lemon butter served with bok choy (GF)

Tempura whiting fillets & lemon wedges

Roasted beef loin with rosemary chats, mustard crust & port wine jus (GF)

Grilled chorizo sausages with barbequed red onion & creamy mash (GF)

Slow cooked beef curry with sweet potato & toasted coconut scented pilaf rice (GF)

Char siu pork & Asian vegetables with steamed rice (GF)

Herbed boneless leg of lamb with roasted root vegetables & green peas

Penne pasta in Napoli sauce with olives, roasted capsicum, chilli & parsley

Roasted pumpkin, chickpea, lentil tagine with fennel steamed rice (GF V)

UPGRADES

GF = Gluten Free

King pawns and oysters with seafood sauce, lemon & limes - \$12 per person

Select an extra hot dish & salad - \$10 per person

V = Vegetarian Selection of local and imported cheeses, dried fruit, nuts & crackers - \$80 per platter

The Glades

Cheers

BEVERAGE MENU

GLADES PACKAGE

Rothbury Estate Sparkling Cuvée

Rothbury Estate Semillon Sauvignon Blanc

Rosemount Estate Encore Moscato

Rothbury Estate Cabernet Merlot

Draft Beer - Carlton Draught, Pure Blonde, Great Northern, Cascade Light (bottle)

Soft drinks & fruit juice

PREMIUM PACKAGE

Upgrade your wedding package for \$10 per person

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir

Rosemount Estate Encore Moscato

Rosemount Estate Encore Sauvignon Blanc

Rosemount Estate Encore Shiraz

Draft Beer - Carlton Draught, Pure Blonde, Great Northern, Cascade Light (bottle)

Soft drinks & fruit juice

BAR TABS

You may choose to have a bar tab for your event. You are welcome to personally select your beverage from our extensive beverage list and pre nominate a bar tab limit (minimum of \$30 per person).

All menus are subject to change

Wedding dreams do come true

ACCOMMODATION

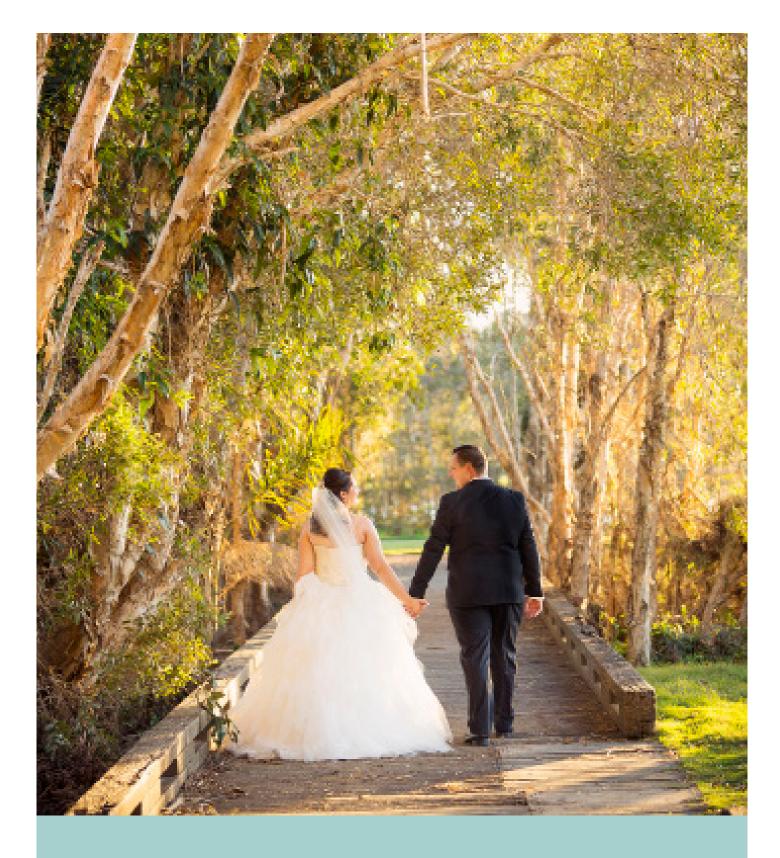
The bride & groom will receive one complimentary nights accommodation at Crowne Plaza Surfers Paradise in a Superior King ocean view room for the night of the wedding when booking The Glades Platinum Package. A buffet breakfast for 2 the following morning is also included.

Crowne Plaza Surfers Paradise will be able to provide a group rate for your wedding guests. Depending on the hotel's availability, the hotel can block a number of rooms upon acceptance of a hotel contract. The hotel will set up an online group code and a customised link and/or website for the attendees to access the special group rate directly online. Guests simply open the link and book their own accommodation and provide their credit card details. This will be managed by the hotel.

The following dates have minimum nights stays and additional peak period charges that the bride & groom will be responsible for: 25th March to 20th April 2018, October 19th to 22nd October 2018, 22nd to 31st December 2018.

TERMS & CONDITIONS

- Ceremonies are only offered with an onsite reception.
- Package prices included are current for bookings up to December 2018.
- All package menus are subject to availability & change.
- Minimum adult numbers apply to all packages.
- In the event of rain or high winds, your nominated ceremony wet weather location will be set. This will be discussed on your wedding day and finalised 2 hours prior to your ceremony commencing. Unfortunately refunds due to inclement weather are not possible.
- Reception decorations included in the packages are to be booked through our preferred theming companies, please contact them directly and advise on chosen package.
- The Glades ceremony package includes lunch in the bridal preparation room (sandwiches and wraps) for up to 5 guests, any additional guests may attract a further charge.
- The Glades ceremony package includes bridal party picnic hamper and drinks for up to 8 guests, any additional may attract a further charge.
- Weddings held on public holidays and Sundays may attract a further charge.
- Confirmation and deposit No booking will be confirmed until The Glades receives a signed wedding agreement and a \$1000 non-refundable deposit.
- Full terms and conditions are listed on the wedding agreement.



Contact us today for a site inspection

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