

Weddings 2023







YOUR WEDDING, YOUR WAY

The Wynnum Golf Club is the ideal venue to celebrate your special day. Located on Brisbane's bayside, the federation style building overlooks stunning natural landscapes. Enjoy panoramic views of the beautifully manicured grounds and sparkling lake. The experienced wedding team will help you every step of the way, ensuring both you and your guests experience a magical occasion full of cherished memories.

Wynnum Golf Club can accommodate 250 guests cocktail and 150 guests seated.

We are here to make your wedding day perfect.

Contact us to organise a no obligation quote and venue viewing.







The Reception

Venue Hire \$500

INCLUSIONS

Full Day Venue Hire
Dedicated Wedding Coordinator
Experienced Hospitality Staff
Private Bar Facilities
Exclusive Wrap-Around Verandah with Fairy Lights
Permanent 6m x 6m Dance floor
Wishing Well & Wedding Easel
Cake Knife
Table Numbers
Lectern, Wireless Microphones, Audio System & Projector
Linen Table Cloths & Napkins
Skirted Bridal, Cake & Gift tables
Ample Onsite Parking







CHEF'S SELECTION OF CANAPES

Vine Ripened Tomato & Basil Bruschetta (V)

Tasmanian Smoked Salmon, Herb Crepe & Dill Crème Fraiche

Assorted Sushi With Soy Ginger Dipping Sauce (V)

Warm Assorted Mini Quiches

Moroccan Chicken Kebabs With Mint Yoghurt Dipping Sauce (GF)

Tempura King Prawns With Garlic Aioli

Pumpkin & Marinated Fetta Arancini (GF) (V)

BBQ Bourbon Meatballs (GF)

Crumbed Barramundi Goujons With Lemon Tartare

Petite Lamb & Rosemary Pies, House Made Tomato Relish

Salt & Pepper Calamari With Sweet Chilli Mayo (GF)

Barbecued Beef Satays With Malaysian Peanut Dipping Sauce (GF)

FORK DISHES | SELECT TWO

Penang Chicken Curry, Fragrant Rice

Lamb Kofta, Tzatziki & Flat Bread

Mini Cheeseburgers With Shoestring Fries

Wok Fried Asian Vegetable & Noodle Stirfry (GF) (V)

Cajun Beef Risotto With Shaved Pecorino & Truffle Oil (GF)

DESSERT

Your Wedding Cake With Berry Coulis & Cream

Chef's Selection Of Petit Desserts

FOUR HOUR BEVERAGE PACKAGE

White Wine | Willowglen Semillon Sauvignon Blanc, Willowglen Chardonnay, Willowglen Moscato

Red Wine | Willowglen Merlot, Willowglen Cabernet Shiraz

Sparkling Wine | Willowglen Cuvee Brut

Draught Beers | Hahn Light, XXXX Gold, Tooheys New, Hahn Super Dry 3.5

Tap Soft Drink | Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Lemon Lime Bitters, Tonic & Soda Water

Vivo Coffee & Tea

DECORATIONS STYLED BY BEAUTIFUL ILLUSIONS

To Suit Your Space





\$105 PP

BUFFET

HOT MAIN DISHES

Tandoori Chicken, Herb Couscous & Cucumber Raita

Grilled Reef Fish With Lemon Butter Sauce

Petite Sirloin Steaks, Red Wine Jus & Herb Butter

Wok Fried Asian Vegetable & Noodle Stirfry (GF) (V)

Roast Pork With All The Trimmings

Herbed Potato Gratin

Seasonal Steamed Vegetables

Bread Rolls & Butter

SALADS

Mixed Leaf Garden Salad With A Honey Mustard Vinaigrette

Roast Pumpkin, Persian Fetta, Pinenut & Spinach Salad

Classic Caesar Salad

DESSERT BUFFET

Your Wedding Cake Served With Berry Coulis & Cream

Chef's Selection Of Petit Desserts

FOUR HOUR BEVERAGE PACKAGE

White Wine | Willowglen Semillon Sauvignon Blanc, Willowglen Chardonnay, Willowglen Moscato

Red Wine | Willowglen Merlot, Willowglen Cabernet Shiraz

Sparkling Wine | Willowglen Cuvee Brut

Draught Beers | Hahn Light, XXXX Gold, Tooheys New, Hahn Super Dry 3.5

Tap Soft Drink | Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Lemon Lime Bitters, Tonic & Soda Water

Vivo Coffee & Tea

DECORATIONS | STYLED BY BEAUTIFUL ILLUSIONS

Includes Your Choice of:

Tier 1, 2 or 3 Centrepieces

6m Scallop, Giant Swag or Plain Backdrop

Chair Covers and Sashes

Runners: Bridal, Guest, Cake & Gift Tables





ENTREE | SELECT TWO

Caramelised Onion & Goats Cheese Tart, Cherry Tomatoes & Rocket Salad

Warm Korean Bbq Beef Salad, Glass Noodles & Honey-Roasted Peanuts

Peking Duck Spring Rolls, Asian Green Salad & Chilli-Ginger Lime Dressing

Pork Belly, Char Sui Sauce On Asian Slaw

Moroccan Chicken, Slow-Roasted Pumpkin And Cashew Nut Salad & Honey Mustard Dressing

MAIN COURSE | SELECT TWO

Barramundi Fillet, Herb Pilaf, Ginger & Lemon Butter Sauce (Gf)

Char-Grilled Sirloin Steak, Garlic And Rosemary Sauteed Potatoes & Red Wine Jus

Slow Roasted Shoulder Of Lamb, Tuscan Roasted Vegetables, Mint Jus & Lemon Yoghurt

Pan-Roasted Breast Of Chicken, Pumpkin And Spinach Risotto & Creamy Mustard Sauce

DESSERT

Your Wedding Cake Served With Berry Coulis & Cream

FOUR HOUR BEVERAGE PACKAGE

White Wine | Willowglen Semillon Sauvignon Blanc, Willowglen Chardonnay, Willowglen Moscato

Red Wine | Willowglen Merlot, Willowglen Cabernet Shiraz

Sparkling Wine | Willowglen Cuvee Brut

Draught Beers | Hahn Light, XXXX Gold, Tooheys New, Hahn Super Dry 3.5

Tap Soft Drink | Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Lemon Lime Bitters, Tonic & Soda Water

Vivo Coffee & Tea

DECORATIONS | STYLED BY BEAUTIFUL ILLUSIONS

Includes Your Choice of:

Tier 1, 2 or 3 Centrepieces

6m Scallop, Giant Swag or Plain Backdrop

Chair Covers and Sashes

Runners: Bridal, Guest, Cake & Gift Tables







\$140 I I

CANAPES ON THE VERANDAH

Chef's Selection Of Hot & Cold Canapes

ENTREE | SELECT TWO

Caramelised Onion & Goats Cheese Tart, Cherry Tomatoes & Rocket Salad

Cajun Chicken Caesar In A Parmesan Basket With Bacon Chips & Dressing

Warm Korean Bbq Beef Salad, Glass Noodles & Honey-Roasted Peanuts

Peking Duck Spring Rolls, Asian Green Salad & Chilli-Ginger Lime Dressing

Warm Prawn Salad, Mango-Macadamia Dressing (Gf)

Moroccan Chicken, Slow-Roasted Pumpkin And Cashew Nut Salad & Honey Mustard Dressing

MAIN COURSE | SELECT TWO

Pan-Seared Duck Breast, Coconut Rice, Wok Tossed Asian Greens & Soya Ginger Dressing

Barramundi Fillet, Sauteed New Potatoes & Lemon Butter Sauce (GF)

Char-Grilled 90-Day Aged Eye Fillet Of Beef, Garlic And Parmesan Mash & Red Wine Jus

Slow Roasted Shoulder Of Lamb, Tuscan Roasted Vegetables, Mint Jus & Lemon Yoghurt

Pan-Roasted Breast Of Chicken, Pumpkin And Spinach Risotto & Creamy Mustard Sauce

Pork Belly, Char Sui Sauce & Slow Roasted Root Vegetables

DESSERT

Your Wedding Cake Served With Berry Coulis & Cream

Chef's Selection Of Petite Desserts to Share

To Include: Individual Crème Brulée, Pannacotta, Chocolate Eclairs & Profiteroles

FOUR HOUR BEVERAGE PACKAGE

White Wine | Willowglen Semillon Sauvignon Blanc, Willowglen Chardonnay, Willowglen Moscato

Red Wine | Willowglen Merlot, Willowglen Cabernet Shiraz

Sparkling Wine | Willowglen Cuvee Brut

Draught Beers | Hahn Light, XXXX Gold, Tooheys New, Hahn Super Dry 3.5

Tap Soft Drink | Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Lemon Lime Bitters, Tonic & Soda Water

Vivo Coffee & Tea

DECORATIONS | STYLED BY BEAUTIFUL ILLUSIONS

Includes Your Choice of:

Tier 1, 2 or 3 Centrepieces

6m Scallop, Giant Swag or Plain Backdrop

Chair Covers and Sashes

Runners: Bridal, Guest, Cake & Gift Tables





Package Upgrades & Extras

BEVERAGE PACKAGE - ADDITIONAL HOURS

Standard Package \$15PP Per Hour Platinum Package \$20PP Per Hour

PLATINUM BEVERAGE UPGRADE \$20PP

White Wine | 3 Tales Sauvignon Blanc, Regional Reserve Chardonnay, Willowglen Semillon Sauvignon Blanc, Willowglen Chardonnay, Willowglen Moscato

Red Wine | DB Winemakers Selection Merlot, Reginal Reserve Shiraz, Willowglen Cabernet Merlot, Willowglen Shiraz Cabernet

Rose | Rutherglen Estate Rose

Sparkling Wine | Rococo Premium Cuvee, Willowglen Brut Cuvee, De Bortoli Prosecco 200 ml, Emri Pink Moscato 200ml

Draught Beers | James Squire 150 Lashes Pale Ale, James Squire Ginger Beer, Hahn Light, XXXX Gold, Tooheys New, Hahn Super Dry 3.5

Bottled Beers | Great Northern Super Crisp, Great Northern Original, Corona, 4 Pines
Pacific Ale

Tap Soft Drink | Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale, Lemon Lime Bitters, Tonic & Soda Water

Vivo Coffee & Tea

BAR TABS

\$1000 Minimum Spend



Package Upgrades & Extras

CANAPES

\$16.5 per person

GRAZING STATION

\$16.5 per person

LAWN GAMES

From \$20

DECORATION UPGRADE

\$4 PP
Your Choice Of:
Table Numbers
Charger Plates
Coloured Napkins

TIFFANY CHAIR UPGRADE

\$3 PP

Want something different?
Our styling team can make your dream come true!





Contact Us

Thank you for considering the Wynnum Golf Club to host your special day. We understand that every couple will have their own unique vision of their special day. Let us tailor a package to create your perfect wedding ceremony and reception for a truly unforgettable day.

If you would like more information or to arrange a meeting with our experienced wedding coordinator please contact us.

We look forward to creating the day of your dreams.

events@wynnumgolf.com.au (07) 3396 9000 WynnumGolf.com.au

Need more inspiration? Check out our social media pages!
Wynnum Golf Club Weddings

@wynnumgolfweddings







