



THE CLUB

PARKWOOD VILLAGE

OFFICIAL CLUB OF THE GOLD COAST TITANS



Function & Event Packages



2024

events@parkwoodgc.com.au

07 5563 3342



COME AND CELEBRATE WITH US

The Club at Parkwood Village provides the ultimate party destination. Our beautiful landscaped gardens and grounds provide a picturesque & memorable backdrop to host your next celebration.

The Club at Parkwood consists of 8 main dining spaces, each with their own unique features and personalities. For exclusive celebrations, we also offer 3 private event spaces.

Our award winning events team can tailor any package to suit, from an intimate family gathering to a milestone birthday, or large celebration.

Along with our dining spaces, The Club is the ultimate entertainment destination. We are proud to host the first Topgolf Swing Suite in Australia. Topgolf Swing Suite delivers 5 state of the art virtual simulators with a massive high definition screen and a selection of virtual games, that's fun for golfers & non-golfers alike.

Our Boulders and Badlands is the biggest and best mini golf course on the Gold Coast, open 7 days a week and fully licensed. The outdoor 18 hole golf course weaves through rocky terrain, streams and water traps, testing the skills of even the most experienced golfer. The Club mini golf is perfect for social team building events, family activities and kids parties.

Enjoy the journey that is everything The Club at Parkwood Village has to offer. To start planning your next event, contact our events team today.

events@parkwoodgc.com.au
07 5563 3342

Kind regards,

The Events Team

A photograph of a modern bistro courtyard. The space is covered by a dark metal roof with a corrugated metal ceiling. The floor is covered in artificial green grass. On the left, there are long wooden tables and benches. On the right, there are square wooden tables with wicker chairs that have black and white patterned cushions. The courtyard is decorated with numerous hanging plants, including large ferns and trailing vines, suspended from the roof. String lights are strung across the ceiling. In the background, there are glass doors leading into the building. A small sign on the left wall reads "BYRON BAY".

BISTRO SPACES



Introducing the Lawn

Enjoy the social setting and chill vibes of the lawn. Next to the bistro, bar and Swing Suite powered by Topgolf, the lawn is the ultimate party location. With large tv screens for the sports fans, heating & cooling, surround sound system, luscious greenery and breathtaking views, The Lawn is a crowd favourite.

CAPACITY	
80 Banquet	100 Cocktail
MINIMUM SPEND MUST HAVE A RESERVED BAY IN THE TOPGOLF SWING SUITE TO ADD ON A LAWN SPACE FLAT RATE: \$4000	



Introducing the Terrace

The terrace offers the perfect setting for family dining and larger seated events. With its ambient festoon lighting, booth seating and mosaic floor tiles, the terrace is the perfect location all year round. It boasts enclosed heating, ceiling fans and surround sound system, ensuring that your event is one to remember

CAPACITY

60
Banquet

80
Cocktail

MINIMUM SPEND

PEAK SEASON: THURS - SUN \$4000
OFF PEAK SEASON: THURS - SUN \$2500



Introducing the Pavilion

The perfect setting for larger family gatherings, our pavilion has some of the best views in the house, from overlooking the golf course to the kids backyard. Sit back, relax and enjoy the view while the kids have fun.

*For bookings for 30 or less, contact the Bistro
on 5563 3342 ext. 2*

CAPACITY

60

Banquet

100

Cocktail

MINIMUM PRE-ORDERED SPEND FOR EXCLUSIVE USE

MON - WED \$1500 (PRE-ORDERED FOOD & BEVERAGE)

PEAK SEASON: THURS - SUN \$4000 OFF PEAK SEASON: THURS - SUN \$2500



Introducing the Boulders Lounge

Overlooking our ultimate mini golf course, the boulders lounge is ideal for birthday parties. Enjoy the fresh air and exclusivity of picturesque views, the perfect location for mini golf and team building parties.

CAPACITY

20
Banquet

40
Cocktail

ROOM HIRE \$500
+ MINIMUM SPEND ON F&B \$500



Introducing the Backyard

Our brand new private teepee is perfectly situated with breathtaking views overlooking the golf course. Great for cocktail events, elopements, birthdays and baby showers. Our teepee also offers the best seats in the house to take in our incredible sunsets.

CAPACITY

150	300
Banquet	Cocktail

MINIMUM SPEND REQUIREMENTS
MAY APPLY, SPEAK TO OUR EVENTS TEAM*

A warm, bokeh-filled photograph of a social gathering. In the foreground, a person's hand holds a flute glass of champagne. The background is filled with other guests, tables, and strings of warm-toned lights, creating a celebratory atmosphere.

BE THE

Entertainer

Impress your guests with these amazing party add ons!

ADD ON MINI GOLF



Enjoy 18 holes on Australia's largest mini golf course. Tackle the Boulders and Badlands. Weaving through waterways, sand stone boulders and manicured gardens, our mini golf offers the perfect activity for your next function or team building day. Make mini golf the highlight of your next kids party! Enquire with our events team for our packages.

FOR OVER A
GROUP OF 20 > **\$15pp**

	MEMBERS	PUBLIC
Kids	\$11	\$14
Concession (<i>Students & Seniors</i>)	\$13	\$16
Adults	\$18	\$20
Family Pass (<i>2 Adults & 2 Kids</i>)	\$45	\$55

Ask our Events team about our kids parties and team building packages.



BOOK A

Swing Suite Party



WHAT IS A SWING SUITE?

Swing Suite powered by Topgolf is an immersive social experience offering guests a comfy air-conditioned lounge to play and enjoy fantastic food and beverage service.

Our Swing Suites powered by Topgolf at The Club Parkwood Village offers 5 state of the art virtual simulators with a massive screen and a selection of virtual games, that's fun for golfers and non-golfers alike.

Swing Suite powered by Topgolf has a range of games sure to suit all interests and abilities, these include favourites from TopGolf like TopPressure and TopContender as well as over 80 of the world's best Golf courses. **Topgolf Swing Suite** also has a list of non-golf games including Soccer shootout, Baseball pitching, Quarterback Challenge, Hockey shots and Zombie Dodgeball.



BOOK A



SWING SUITE
POWERED BY TOPGOLF

BOOK A BAY
AND LAWN
FOR ONLY



\$110
PER HR

Topgolf Swing Suite is an immersive social experience offering guests a comfy air-conditioned lounge to play and enjoy fantastic food and beverage service. Enjoy our 5 state of the art virtual simulators with a massive screen and a selection of virtual games, that's fun for golfers and non-golfers alike.

MONDAY - FRIDAY

10 AM - 5 PM

\$50

PER HOUR
AS LOW AS

\$6.25^{PP}

MONDAY - THURSDAY

5 PM - 12 AM

\$70

\$8.75^{PP}

FRIDAY

5 PM - 12 AM

\$90

PER HOUR
AS LOW AS

\$11.25^{PP}

SATURDAY - SUNDAY

10 AM - 12 AM

\$90

\$11.25^{PP}

- BASED ON A BAY WITH 8 PLAYERS -

- BASED ON A BAY WITH 8 PLAYERS -



OR
CHOOSE A PACKAGE

Choose from one of the packages below or speak to our events team to have a custom package tailored perfect for your day!

PACKAGE 1

UP TO 20 GUESTS

\$600

2 x Pizza Slabs
2 x Arancini Balls (80 pieces total)
2 x 3L Beverage Towers
2 hours in Swing Suite

PACKAGE 2

UP TO 40 GUESTS

\$1,200

4 x Pizza Slabs
4 x Arancini Balls (160 pieces total)
4 x 3L Beverage Towers
2 hours in Swing Suite

PACKAGE 3

UP TO 60 GUESTS

\$1,700

6 x Pizza Slabs
4 x Arancini Balls (160 pieces total)
2 x Spring Rolls & Samosas (140 pieces total)
6 x 3L Beverage Towers
2 hours in Swing Suite

A young child wearing a blue Superman baseball cap and a blue t-shirt with a red excavator and the word 'DADDY' is standing on a green artificial turf mini-golf course. The child is holding a yellow-handled golf club. In the background, there are large, spiky green plants and a stone wall. To the right, another person is crouching, wearing a red and white striped shirt and red shoes, also on the mini-golf course.

BOOK A

Kid's Party

\$29.90*

**PICK
'N' PLAY**

- **Topgolf Swing Suite** OR
- **Boulders & Badlands Mini Golf**
- Personal Host (2 Hr Duration)
 - Food & Beverage
- Reservation in the Backyard
- Bouncy castle and Kids Arcade Play

*PRICE (PP) MIN 8 PAX

\$42.90*

**PICK 'N' PLAY
PLUS**

- **Topgolf Swing Suite** OR
Boulders & Badlands Mini Golf
- **Jummps Trampoline Park**
- Personal Host (3 Hr Duration)
 - Food & Beverage
- Reservation in the Backyard
- Bouncy castle and Kids Arcade Play

*PRICE (PP) MIN 8 PAX

\$39.90*

**EPIC PARKWOOD
PART-TEE**

- **Topgolf Swing Suite** AND
- **Boulders & Badlands Mini Golf**
- Personal Host (3 Hr Duration)
 - Food & Beverage
- Reservation in the Backyard
- Bouncy castle and Kids Arcade Play

*PRICE (PP) MIN 8 PAX

Decorations (balloons, invitations & welcome signs) included in all packages!

FOOD OPTIONS

CHOOSE **ONE** OF THE BELOW:

- **Pluto Pups**
2 pieces served w/ chips and tomato sauce
- **Mini Pies**
3 pieces served w/ chips and tomato sauce
- **Chips & Nuggets**
6 pieces served w/ chips & tomato sauce
- **Ham, Salad, Cheese & Mayo Wrap**
Served w/ chips and tomato sauce

KIDS PLATTERS OPTIONAL ADD ON'S

Zooper Dooper (per unit)

\$2



BOOK A

Round of Golf



ADD GOLF TO YOUR PARTY

Get the gang together and enjoy a round of golf. What better way to spend a few hours than swinging through native bush land and waterways on the Parkwood Village Golf Course. Play on our a pristine, par 70 Championship layout.

MONDAY - THURSDAY

\$69^{PP}

18 Holes w/ electric cart

\$49^{PP}

18 Holes walking

MONDAY - THURSDAY

\$50^{PP}

9 Holes w/ electric cart

\$35^{PP}

9 Holes walking

FRIDAY, SATURDAY & SUNDAY

\$79^{PP}

18 Holes w/ electric cart

\$59^{PP}

18 Holes walking

FRIDAY, SATURDAY & SUNDAY

\$55^{PP}

9 Holes w/ electric cart

\$40^{PP}

9 Holes walking

Ask our Events team about our social golf bookings and corporate golf packages.



EVENT SPACES



The Grandview Room

FEATURES

- * Split level function space.
- * Private Bar
- * Fully Air-conditioned
- * Exclusive Private Undercover Decking
- * Private Bathrooms
- * Wheel Chair accessible
- * Permanent Dance Floor
- * Exposed Wooden beams

CAPACITY

150	Seated with dancefloor
300	Cocktail

(Minimum 80 adult guests for all Friday & Saturday Bookings)

PEAK (MARCH - MAY & AUGUST - DECEMBER)

\$4000 minimum spend on pre-ordered food & beverage
\$600 room hire

OFF PEAK (JANUARY - FEBRUARY & JUNE - JULY)

\$3000 minimum spend on pre-ordered food & beverage
\$600 room hire

OPTIONAL ADD ON'S

Draping and fairy lights	\$1,200
Fairy light canopy	\$650



The Eden Lounge & Garden

FEATURES

- * Large private deck & garden
- * Private bar
- * Private bathrooms
- * Projector Screen
- * Wheelchair accessible
- * Festoon lighting on deck
- * Wine barrels
- * In house P.A system

CAPACITY

70 Cabaret

100 Banquet

150 Cocktail

PEAK (MARCH - MAY & AUGUST - DECEMBER)

\$3000 minimum spend on pre-ordered food & beverage
\$600 room hire

OFF PEAK (JANUARY - FEBRUARY & JUNE - JULY)

\$2500 minimum spend on pre-ordered food & beverage
\$600 room hire

OPTIONAL ADD ON'S

Fairy light backdrop	\$300
Eden deck fairy lights	\$250



The Estate Room and Garden

FEATURES

- * Private covered deck & garden
- * Private bar
- * In-house sound system
- * In house P.A system
- * Fully air-conditioned
- * Built-in projector & screen

CAPACITY

80 Cabaret

100 Banquet

200 Cocktail

PEAK (MARCH - MAY & AUGUST - DECEMBER)

\$3000 minimum spend on pre-ordered food & beverage
\$600 room hire

OFF PEAK (JANUARY - FEBRUARY & JUNE - JULY)

\$2500 minimum spend on pre-ordered food & beverage
\$600 room hire

OPTIONAL ADD ON'S

Fairy light backdrop

\$300



MENU

Selection

Choose from A la carte or buffet and enjoy



PLATTER MENU

TROPICAL FRUIT PLATTER *(ve)*

ANTIPASTO PLATTER *(contains gluten)*

Italian preserves of olives and vegetables with focaccia bread

CRUDITES PLATTER *(gf) (df)*

Seasonal organic, raw vegetables with dips

CHEFS CHEESE PLATE

Selection of cheeses with crackers, dried fruits and quince paste

SANDWICHES

Selection of gourmet sandwiches

JALAPENO CHEESE BITES (40 pieces)

ASSORTED MINI QUICHES (24 pieces)

ASSORTED MINI PIES & SAUSAGE ROLLS (12 of each item)

VEGETARIAN SPRING ROLLS AND SAMOSAS (35 of each item) *(df)*

Served with sweet chilli dipping sauce

VEGAN SAUSAGE ROLLS (24 pieces) *(df)*

Served with smoked tomato chutney

BEEF DIM SUM (60 pieces) *(df)*

Served with sweet soy sauce

PORK BELLY BITES (40 pieces) *(df)*

Served with honey soy dipping sauce

BEEF KEBABS (30 pieces) *(gf) (df)*

Served with chilli plum sauce

\$50

\$65

\$50

\$80

\$75

\$55

\$85

\$70

\$65

\$60

\$60

\$75

\$85

CHICKEN KEBABS (35 pieces)

Choice of satay/Moroccan/honey soy

CHICKEN WINGS (30 pieces)

Choice of honey soy/bbq *(gf)*/buffalo hot sauce *(gf)*

LAMB KOFTA (30 pieces) *(gf)*

Served with Tzatziki dipping sauce

CHORIZO EMPANADAS (25 pieces) *(df)*

Served with a Salsa Verde mayo

FALAFEL (30 pieces) *(ve)*

Chickpea falafel served with beetroot hummus

SPINACH AND RICOTTA PUFFS (50 pieces) *(vg)*

BOLOGNAISE ARANCINI BALLS (40 pieces)

Served with an aioli dipping sauce

TACOS (20 pieces) *(df)*

Whole wheat tacos with pulled pork & slaw, served with chipotle mayo

SLAB PIZZA (16 slices)

Choose from the following: margherita, pepperoni, tropicana, chicken or carnivore

ASSORTED MINI PASTRIES (25 pieces)

CAKES & SLICES (30 pieces)

GRAZING STATIONS

\$80

\$60

\$85

\$60

\$60

\$75

\$60

\$115

\$60

\$75

\$75

starting from \$350

For Bistro bookings, a minimum spend of \$500 is required for event platters



CANAPE MENU

Minimum 40
Choose 6 selections
1 HOUR \$32 PP

Minimum 40
Choose 8 selections
2 HOURS \$39 PP

CANAPE SELECTION

House made assorted sushi rolls *(df)*

Spinach and ricotta puffs *(vg)*

Bruschetta with tomatoes and balsamic reduction *(df)*

Roasted butternut pumpkin, spinach, and goats cheese frittata *(vg) (gf)*

Whipped feta and honey tartlets *(vg)*

Vol au Vonts filled with dill cream cheese and smoked salmon.

Char sui beef skewers *(df)*

Pork belly bites with honey soy dipping sauce *(df)*

Chinese money bags sweet chili mayo

Jalapeno cheese bites with tomato chutney *(vg)*

Chorizo empanadas, salsa Verde mayo

Bolognese and parmesan cheese arancini balls

Chicken satay skewers with peanut dipping sauce *(df)*

Falafel bites with Beetroot hummus *(df) (ve) (gf)*

Lamb kofta with tzatziki *(gf)*

Prawn & Crab Rice Net Spring Rolls *(df) (gf)*

DESSERT CANAPE *(Additional \$15pp)*

Chefs selection of mini desserts, tarts & slices.



A LA CARTE MENU

(Minimum 40 adult guests)

WEDDINGS

2 course a la carte - \$60 pp

2 course a la carte w/ upgrade - \$75 pp

Served alternate drop w/ dinner roll (gf option available)

FUNCTIONS

2 course a la carte - \$60 pp

2 course a la carte w/ upgrade - \$75 pp

3 course a la carte including dessert - \$75 pp

3 course a la carte w/ upgrade - \$90 pp

Served alternate drop w/ dinner roll (gf option available)

ENTRÉES (CHOICE OF 2)

Salt water poached prawns, lettuce, cucumber, cocktail sauce

Coconut poached Thai chicken salad with spinach, herbs, and peanuts

Falafel salad with beet hummus, quinoa tabouli

Cold soba noodle salad sesame ginger dressing with kewpie mayo and crispy karaage chicken

Spinach and feta tortellini alla vodka sauce with basil and parmesan

Crispy pork belly, Asian salad, chilli ginger caramel.

Prawn and crab ravioli with tarragon marinara sauce and shaved parmesan

12 hour Lamb shoulder ragu with potato gnocchi and shaved parmesan

UPGRADES

Frasier island spanner crab salad with avocado and butter lettuce

Twice baked cheese souffle with walnuts and apple

Peeking duck salad with cucumbers, wombok and peanuts and a hoisin vinaigrette



MAINS *(CHOICE OF 2)*

Black Angus Sirloin steak served with parsley mash, broccolini, confit garlic and jus

Oven baked crispy skin barramundi, asparagus, red cabbage remoulade, brown butter sauce, lemon

Herb rubbed chicken breast, sweet potato and kale colcannon, broccolini, jus

Oven roasted pork loin with roasted fennel, almond, and green bean salad, mustard sauce

Pressed lamb shoulder with potato pave, Dutch carrots, and jus

Barley and broccoli risotto with charred pumpkin and walnuts *(ve)*

UPGRADES

Black Angus sirloin to eye fillet

Chicken to duck leg

Barramundi to ocean trout

DESSERTS *(CHOICE OF 2)*

Chocolate mud gâteau with vanilla bean ice-cream and chocolate sauce

Raspberry New York cheesecake passionfruit coulis and berries

Individual mini-pavlovas with berry compote and cream *(gf)*

Pecan pie with chantilly cream and salted caramel sauce

Tiramisu cake with vanilla anglaise and chocolate soil



HOT & COLD BUFFET MENU

Hot & Cold Buffet - \$60 pp

Dessert - Additional \$15.00 pp

(Minimum 40 adult guests)

ACCOMPANIMENTS *(ALL INCLUDED)*

Antipasto and crudité selection

Selection of breads and crackers

Steamed rice and Potato Dauphinoise

HOT DISHES *(SELECT 3)*

Roasted chicken, sage jus *(gf)*

Thai Green vegetable curry *(gf)*

Indian spiced Lamb Rogan Josh curry *(gf)*

Slow roasted pork shoulder with crackling and apple sauce *(gf)*

Slow roasted beef with red wine sauce *(gf)*

Barramundi in a Beurre Blanc sauce *(gf)*

VEGETABLES *(SELECT 1)*

Steamed greens with butter *(gf)*

Roasted root vegetables *(gf) (df)*

SEAFOOD OPTION *(+ \$29 PP)*

Coffin bay oyster with Champagne Mignonette dressing

Salt water poached QLD prawns with cocktail sauce

SALADS *(SELECT 3)*

Chefs' leafy greens with lemon vinaigrette *(ve)*

Make your own Caesar salad.

Potato salad with walnuts, apple and mustard aioli *(gf) (df)*

Three bean salads with tomato, cucumbers, and feta *(gf)*

Moroccan cous cous salad with roasted vegetables. apricots, olives, preserved lemon dressing *(gf) (df)*

Mediterranean quinoa and chickpea salad *(gf) (df)*

Tuscan style pasta salad with semi dried tomatoes, olives, spinach, and feta

Vietnamese rice noodle salad nuoc cham dressing and Asian slaw. *(gf) (df)*

DESSERT

Full buffet dessert - Chefs selection of gateaux, tortes and desserts

Assorted cheeses with crackers and seasonal fruits served with freshly brewed coffee and tea

THE CROWD PLEASER (MIN 20 GUESTS)

\$25 PP

- Southern fried chicken wings w/ smokey BBQ sauce *(gf) (df)*
- Woodfired pizza
- Whole wheat tacos with pulled pork & slaw, served with chipotle mayo

BUILD-A-BURGER (MIN 20 GUESTS)

\$25 PP

Beef patties, tomato, lettuce, onion, sliced tasty cheese, beetroot, mixed salad leaves. Served w/ fries and condiments

For numbers under 20 guests, Bistro burger options are available.
Bistro opening hours are 11:30am - 2:30pm & 5:30pm - 8:30pm

BACKYARD BBQ (MIN 30 GUESTS)

\$45 PP

- Grilled 110g tender Black Angus rib fillet *(Vegetarian option available)*
- Gourmet beef sausages w/ balsamic caramelised onions
- Smokey BBQ chicken wings

COMES WITH:

- Seasoned chips
- Creamy coleslaw
- Leafy green salad
- Pasta salad
- Sliced tasty cheese
- Beetroot
- Sliced tomato
- Dill pickles

SAUCES & CONDIMENTS INCLUDING:

- Tomato relish
- Sweet mustard pickle
- Tomato sauce
- BBQ sauce

ADD ON

Add mini golf to both packages for an additional \$15 PP

BBQ MENU SELECTION



Christmas SPECIAL

Tis the season! Make this Christmas an unforgettable time with The Club at Parkwood Village. Our festive specials are sure to please the crowds!

THE XMAS CRACKER (MIN 20 GUESTS) **\$25 PP**

- Buffalo wings w/ ranch dressing *(gf)*
- Woodfired slab pizzas
- Whole wheat tacos with slaw, chipotle mayo and pulled pork *(df)*

CHRISTMAS ROAST (MIN 20 GUESTS) **\$39 PP**

- Cola glazed ham and roasted turkey roasted vegetables, buttered greens, and house made yorkie topped with gravy and cranberry sauce
- Dessert alternate drop: Mini pavlovas w/ seasonal fruit & Christmas pudding served w/ custard

**Available most weekends between November & December or available upon request. Bookings subject to table & function venue availability.*





HOT & COLD CHRISTMAS BUFFET MENU

Hot & Cold Buffet - \$60 pp

Dessert - Additional \$15pp

(Minimum 40 adult guests)

HOT DISHES (SELECT 3)

Cola glazed ham (gf) (df)

Herb rubbed roast turkey (gf) (df)

Roasted chicken, sage jus

Thai Green vegetable curry

Indian spiced Lamb Rogan Josh curry

Slow roasted pork shoulder with crackling and apple sauce

Slow roasted beef with red wine sauce

Barramundi in a Beurre Blanc sauce (gf)

SEAFOOD OPTION (+ \$29 PP)

Coffin bay oyster with Champagne Mignonette dressing

Salt water poached QLD prawns with cocktail sauce

SALADS (SELECT 3)

Chefs' leafy greens with lemon vinaigrette (gf) (df)

Make your own Caesar salad.

Potato salad with walnuts, apple and mustard aioli (gf) (df)

Three bean salads with tomato, cucumbers, and feta (gf)

Moroccan cous cous salad with roasted vegetables. apricots, olives, preserved lemon dressing. (gf) (df)

Mediterranean quinoa and chickpea salad (ve)

Tuscan style pasta salad with semi dried tomatoes, olives, spinach, and feta

Vietnamese rice noodle salad nuoc cham dressing and Asian slaw (gf) (df)

VEGETABLES (SELECT 1)

Steamed greens with butter (gf)

Roasted root vegetables (gf) (df)

DESSERT

Full buffet dessert - Chefs selection of gateaux, tortes and desserts

Assorted cheeses with crackers and seasonal fruits served with freshly brewed coffee and tea



KID'S PLATTER OPTIONS

CHICKEN NUGGET PLATTER (40 NUGGETS)	\$40	ZOOPER DOOPER	\$2PP
PLATTER OF FRIES	\$30	FAIRY BREAD PLATTER	\$15
MINI PIES & SAUSAGE ROLLS (12 OF EACH)	\$70	SOFT DRINK/JUICE (3L TOWER)	\$45
SLAB PIZZA (PEPPERONI, MARGHERITA, TROPICANA, CARNIVORE)	\$60	WATER (PER BOTTLE)	\$4.5
TROPICAL FRUIT PLATTER	\$50		
KID'S SANDWICH PLATTER (APPROX 10)	\$35		



FREQUENTLY ASKED QUESTIONS

WHAT IS THE DIFFERENCE BETWEEN CANAPES & PLATTER SERVICE?

Canapes are a tray service, served to your guests. Platters are placed on serving tables, with guests able to help themselves.

WHEN DO WE HAVE TO MAKE FINAL PAYMENT & CONFIRMATION?

Final numbers, dietary requirements, food & beverage selection and payment are due fourteen days prior to the event.

WHEN CAN WE SET UP FOR OUR EVENT?

Set up times are usually one hour prior to event commencing, please arrange with our sales coordinators when bookings for bump in times.

CAN WE HAVE MUSIC IN A BISTRO SPACE?

As the bistro is a shared space with other patrons, we are unable to provide a customised music experience. Our private spaces allow own arrangement of music, however please note in our Eden room we are unable to have bands due to close proximity of residents to the venue.

DO YOU PROVIDE LINEN FOR OUR EVENT?

For our private event spaces, we provide an option of either black or white linen. In the Bistro spaces fees will apply.

ARE WE ABLE TO BRING IN OUR OWN DECORATIONS?

Absolutely! You are more than welcome to bring in decorations and balloons. Please speak with our sales coordinators on your plans before the day.

ARE WE ABLE TO BRING IN OUR OWN FOOD & BEVERAGE?

Unfortunately due to our licensing at The Club, we are unable to provide a B.Y.O service for alcohol or outside food. We are happy to cater to all of your needs!

CAKEAGE

Want to bring in your own cake? No problem! A \$10 cakeage fee will be required.

Want it cut buffet style? \$35

Want it cut buffet style accompanied with berry coulis and cream? \$50

Plated, served with berry coulis, cream & a strawberry? \$2.50^{PP}

DO YOU HAVE A CLEANING FEE IN BISTRO SPACES?

If using confetti, a \$75 cleaning fee will be required.

PLEASE NOTE

Due to COVID-19, certain restrictions and changes may apply. Contact our events team to discuss further. For the most up to date information on COVID - 19 restriction, visit www.qld.gov.au

BEVERAGES

NOMINATE BAR TAB AMOUNT & SELECTION

SELECT BEVERAGES TO BE SERVED ON POP UP BAR

CASH/EFTPOS AVAILABLE FOR YOUR GUESTS

Beverage Selection can be tailored to suit your event. We offer Beverage packages, Bar tabs, popup bars & cash bar facilities available.

(MIN 40 GUESTS)

BEVERAGE PACKAGES

4hr House Beverage Package	\$45 ^{PP}
Additional hour \$10 pp	
4hr Premium Beverage Package	\$64 ^{PP}
Additional hour \$15 pp	

HOUSE BEVERAGE SELECTION

Craigmoor Sparkling, NV	Young Poets Pinot Grigio
1858 Circa Sauvignon Blanc	Local house draught beers
1858 Circa Chardonnay	House beer stubbies: Cascade Light
1858 Circa Shiraz Cabernet	Great Northern Crisp, Great Northern Original, Carlton Dry
Young Poets Moscato	Soft drinks & fresh juice

PREMIUM BEVERAGE SELECTION

Wildflower Prosecco	Brookvale Ginger Beer	ON TAP
Pikorua Sauvignon Blanc	Great Northern Crisp	ON TAP
Rymill ‘The Yearling’ Cabernet Sauvignon	Great Northern Original	ON TAP
Marquis De Pennautier Rose	Carlton Dry	ON TAP
The Hidden Sea Pinot Noir	Corona	BOTTLED
Ziegler “The Brickyard” Shiraz	Balter XPA	CANNED
	Carlton Mid	BOTTLED
	Peroni Nastro Azzuro	BOTTLED
	Pure Blonde Apple Cider	BOTTLED
	Somersby Pear Cider	BOTTLED



OUR

Suppliers

Our preferred local service providers



Preferred DJ

EXPLOSIVE ENTERTAINMENT DJ

\$850 inc GST

Professional and experienced DJ for 5.5 hours music planning, led light effects, microphone DJ facade booth

Explosive Entertainment is an exclusive up market professional mobile DJ Company on the Gold Coast and in Brisbane and also services the Sunshine Coast and even Northern NSW. Known for our exceptional service we are owner-operated and we handle each and every event ourselves hence making sure that you receive personal attention and our passion for perfection!

COREY HILL DJ

djcorey.com.au

0424 554 848

Be Entertainment Co.

beentertainmentco.com.au

0400 876 378

DIGITAL AUDIO JUKE BOX

\$350

Latest technology combined with the classic juke box look. Includes over 2600 songs, updates with top 40 tracks, powerful sound system

KARAOKE UPGRADE: \$400 inc GST

Same as above but with the added excitement of karaoke & 2 microphones



CAKES & SWEET TREATS

BAKED & CAKED

bakedandcaked.com.au

0414 386 928

CAKES BY JAYNE - Jayne

Instagram: @cakes_by_jayne

0428 444 430

SWEET ART CREATION CAKES

sweetartcreationcakes.com.au

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CAKEABLE VANESSA - Vanessa

cakeablevanessa.com.au

0404 844 885

CAKEIT4U - Lyn

cakeit4u.com.au

0432 609 645

MILK & HONEY CAKE CREATIVE

milkandhoneycc.com

HAIR & MAKEUP

THRONES BARBER -Amanda

thronesbarber.com.au

0403 806 423

AMANDA HIGL

amandahigl.com.au

0405 155 467

LARA QUINN

laraquinn.com.au

REBECCA EVANS

@rebecca_evans_makeup_artist

0411 622 882

SUGAR MOBILE MAKEUP

sugarmobilemakeup.com.au

HAIR BY LACEY

hairbylacey.wixsite.com

0402 117 527

LIVE MUSIC

KRIS WASON - FLIPSIDE BAND

0458 439 383

BENNY HANNA

bennyhannamusic@gmail.com

0487 059 307

MIKE HICKEY

mtglobal@bigpond.com

0403 059 136

MCGEE ENTERTAINMENT

mcgeeentertainment.com.au

1300 070 671

ADAM BROWN

adambrownmusic.com.au/

CHRIS BENT

chris.bent59@gmail.com

0418 644 674

JANDA EVENTS

gday@jandaevents.com.au

0425 721 769

DANNY DYSON

dannyydyson.com

0401 960 453

FLOWERS

FLOWER STUDIO GOLD COAST

flowerstudio-goldcoast.com.au

07 5594 7774

ENCHANTING LOVE - Nikki

nikki@enchantinglove.com.au

0421 718 078

ALANAH CHERIE FLORISTRY

acfloristry@hotmail.com

0400 116 772

FLOWERS BY KEREN

weddingflowersbykeren.com

0450 514 224





PHOTO BOOTHS

SNAPTURED

enquiries@snaptured.com.au

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IN THE BOOTH GOLD COAST

boothme@inthebooth.com.au

1300 026 684

SIGNAGE

SIGNED WITH LOVE - Nicky

signedwithlove.com.au

0401 205 274

ACE DJ & PHOTO BOOTH HIRE - Shawn

info@acedjhire.com.au

0468 760 750

EXPLOSIVE ENTERTAINMENT

explosiveentertainment.com.au

0417 232 606

BACKDROPS

POPDROP

popdrops.com.au

0427 444 181

THEMING, STLYING & BALLOONS

NEXT EVENT - Sophie

info@nextevent.com.au

0427 444 181

HONEYTUB EVENT HIRE

honeytubeventhire.com.au

0431 528 114

TIMELESS EVENTS CO.

maria@timelesseventsco.com.au

0402 122 404

LOVE N WISHES EVENTS PARTY HIRE

Sammie

0406 862 567

PERFECTION BALLOONS

Rebecca Evans

0411 622 882

PARTY WITH LANA

info@partywithlana.com.au

ILLUMINATED RENTALS

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0412 131 088



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