

WEDDING PACKAGE 2024





Congratulations On Your Engagement!

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 100 guests. We provide a variety of all-inclusive reception packages or we can customise a package to suit your wedding style and needs.

With your very own coordinator relax & prepare for your celebrations in The Loft bridal room, which overlooks the stunning ceremony location & world class golf course.

Ask us how bridal party members can also take advantage of the stunning golf course by enjoying a morning game.

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 include a wet weather alternative, that also has views of the lawn and its surroundings.

After your magical ceremony your guests will enjoy canapes and drinks on the terrace, whilst the bridal party adventure in golf buggies to have their formal photos taken amongst the manicured grounds and enjoy a picnic.

Following your gorgeous wedding photos you will join your guests in the stunning Ballroom where you can dance the night away until 10.30pm!

We look forward to bringing your dream day to life!

Ceremony Packages



The Glades Ceremony \$1500.00

- 40 white ceremony chairs
- Glades white arbour
- White podiums with white silk floral arrangements
- Beige entrance carpet
- White clothed & skirted registry table with 2 white chairs
- Directional signage
- Alternative wet weather location (The Lounge)
- 4 Golf buggies & golf course access for bridal party photos
- Use of the Loft suite for the bridal preparation from 8am on wedding day
- A bottle of sparkling wine for bridal preparation room for up to 5 guests



Reception Packages



I DO PACKAGE

\$135 PER PERSON (MIN 60 ADULTS)

- Reception Ballroom hire until 10:30pm (last drinks at 10pm)
- Cocktail style pre reception area
- 2 course alternate serve menu
- Your wedding cake plated per person or on platters served with cream & berry coulis
- Tea and coffee service
- Full table setting including cutlery, glassware, white or black linen table cloths & napkins
- Dressed bridal, cake table & gift table
- Fairy light bridal backdrop (6m) from our preferred stylist
- Choice of table centerpieces from our preferred stylist
- Chair covers & sashes from our preferred stylist
- Microphone & lectern for speeches
- Dance floor
- Place card & bonbonniere set up (client to supply)
- Wedding coordinator, bar & wait staff

*\$175 per adult with a 4 hour Glades beverage package / \$80 per child (12 & under) & \$135 for teens
40-59 adults \$155 per adult without beverage package or \$195pp including 4 hour Glades
beverage package*

Buffet packages available on request - surcharge of \$20 pp extra applies

1/2 hour chef selection of canapes available from \$20 per person

Plated Menu

The plated menu is alternate served & is served with a freshly baked dinner roll

ENTREE

Smoked salmon with rocket, spanish onion, capers, dill & lemon vinaigrette (GF/DF)

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

Sesame seed chicken tenderloins, herb polenta, spinach with harissa mayonnaise

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

Warm French pastry tart filled with leek, roasted butternut pumpkin, semi dried tomatoes, quince paste & brie nestled on baby greens (V)

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



MAIN

Pan seared barramundi fillet, sweet potato fondant, asparagus & pea puree with lemon butter sauce (GF)

Seared Atlantic salmon fillet served on a roast pumpkin fondant, celeria remoulade, capers & tomato herb salsa (GF)

Prosciutto wrapped chicken breast, gratin dauphinoise, broccolini, oven roasted tomatoes with red wine jus (GF)

Pork belly, creamy mash, bok choy, baby glazed carrots, seeded mustard & maple sauce (GF)

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

Grilled vegetable stack, lentil & chickpea patties, blistered cherry tomatoes served with tzatziki & hummus (GF/V)

DESSERT

Upgrade your wedding package to include dessert for \$20 per person

Lemon myrtle panna cotta, strawberry ice cream & pistachio dust (GF)

Peach & passionfruit cheesecake with passionfruit coulis (GF)

Apple crumble, crushed almond biscuit with sweetened cream

Sticky date pudding served with caramel sauce & vanilla bean ice cream

Orange & almond cake served with vanilla bean ice cream (GF)



All menus are subject to change

GF - Gluten Free

V - Vegetarian

DF - Dairy Free

**We can cater for a variety of dietary requirements so please let our team know.*

Buffet Menu

Choice of 3 salads & 3 hot dishes

SALADS

- Caesar salad with garlic croutons, crispy bacon, parmesan cheese with caesar dressing
- Moroccan spiced pearl cous cous, roasted vegetables and toasted seeds (V/DF)
- Coleslaw dressed in homemade mayo (GF/V)
- Greek salad with cucumber, tomato, capsicum, fetta & olives (GF/V)
- Garden salad with a honey seeded mustard dressing (GF/V/DF)
- Tomato and bocconcini salad with basil pesto dressing (GF/V)
- Chat potato & bacon salad with eggs, seeded mustard, gerkins, parsley & red onion (GF)
- Mediterranean pasta salad with roasted pumpkin, red onion, spinach & pesto (GF/V)
- Walnut, rocket, spanish onion, parmesan cheese with citrus vinaigrette (V/GF)



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HOT DISHES

- Tandoori Chicken thigh, served with tzatziki with saffron rice
- Barramundi with lemon butter sauce served with bok choy (GF)
- Tempura whiting fillets, golden fries & lemon wedges
- Rosemary roasted beef loin & root vegetables with port wine jus (GF)
- Herb rubbed lamb with mixed seasonal greens (GF/DF)
- Grilled pork sausages with barbequed red onion & creamy mash (GF)
- Herb & sage pork loin on a bed on season vegetables (GF/DF)
- Penne pasta in Napoli sauce with olives, roasted capsicum, spanish onion & parsley (V/DF)
- Vegetable bake with parmesan cheese (V)

ALL BUFFETS INCLUDE

- Fresh bread basket & dinner rolls
- Pavlova covered in seasonal fruit

UPGRADES

- King pawns and oysters with seafood sauce, lemon & limes (GF) - \$20 per person
- Selection of local and imported cheeses, dried fruit, nuts & crackers (GF) - \$80 per platter
- Select an extra hot dish & salad - \$20 per person

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Beverage Packages



GLADES PACKAGE * Upgrade from a 4 hour to a 5 hour package for \$15 per person

Craigmoore Cuvee Brut
 Circa 1858 Sauvignon Blanc
 Circa 1858 Chardonnay
 Young Poets Moscato
 Circa 1858 Shiraz
 Draft Beer - XXXX Gold, Balter XPA, Great Northern, Cascade Light (bottle)
 Soft drinks & fruit juice

PREMIUM PACKAGE * Upgrade your package to Premium for \$20 per person

Wildflower Brut Cuvee
 Ara Single Estate Sauvignon Blanc
 Wildflower Rose
 Barefoot Moscato
 Quilty Grandson Shiraz
 Draft Beer - XXXX Gold, Balter XPA, 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).

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Wedding Dreams Do Come True



TERMS & CONDITIONS

- Package prices included are current for bookings up to December 2024
- 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 company, please contact them directly and advise on chosen package.
- Weddings held on public holidays and Sundays attract a further charge.
- Confirmation and deposit – No booking will be confirmed until The Glades receives a signed wedding agreement and a \$1,000 non-refundable deposit.
- Full terms and conditions are listed on the wedding agreement.





Contact us today
for a site inspection

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