

A bride and groom are walking together on a grassy path, holding hands. The groom is wearing a dark suit with a white shirt and a dark bow tie. The bride is wearing a white, off-the-shoulder wedding dress with a long, flowing train and is carrying a bouquet of flowers. They are standing in front of a large, mature tree with dense, green foliage. The background shows a clear blue sky and a line of trees in the distance.

2024 - 2025 Wedding Kit

The logo for The Glades Golf Club, featuring a stylized green tree or plant icon.

THE GLADES
GOLF CLUB



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 PACKAGE

The Glades Ceremony \$1500.00

- 40 white ceremony chairs
- Glades white arbour (outside only)
- 2 white podiums with 2 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



RECEPTION PACKAGE

I DO PACKAGE

\$145 per adult (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

WITH BEVERAGE PACKAGE:

\$185 per adult with a 4 hour Glades beverage package

\$80 per child (12 & under) & \$145 for teens (13-17 years)

Under 60 Adults:

40-59 adults \$165 per adult without beverage package or

\$205pp including 4 hour Glades beverage package

UPGRADES:

- Buffet available on request - additional \$25 per person
- 1/2 hour chef selection of canapes available from \$25 per person



PLATED MENU

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

Entrée

- Avocado, roast pumpkin, mango, baby spinach stack with lemon dressing (GF) (V)
- 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 \$25 per person

- Lemon panna cotta, strawberry ice cream & pistachio dust (GF)
- White chocolate & Raspberry cheesecake with berry coulis & icecream
- 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)



BUFFET MENU

Buffet packages available on request - surcharge of \$25 pp extra applies. Minimum 50 guests required
Choice of 4 salads & 4 hot dishes + 2 desserts

SALADS

- Greek Salad, tomato, cucumber, Spanish red onion, fetta, olives and red capsicum (gf, v)
- Rice salad with celery, apple, dates, almonds & orange dressing (G&V)
- Tossed Garden Salad with seeded mustard dressing (gf, v)
- Potato Salad, with crispy bacon, shallots, egg, red onion and aioli (gf)
- Penne Pasta tossed with roasted butternut pumpkin, Danish fetta, semi dried tomatoes, baby spinach and pesto mayo (gf)
- Roasted Chick peas and lentil salad, sweet potato, cherry tomatoes and balsamic dressing (gf, v)
- Roast Vegetables Spinach salad with seeded mustard dressing (gf, v)

HOT DISHES

- Tandoori Chicken Breast, tzatziki, steamed rice and poppadum
- Grilled Tasmania Salmon, pumpkin fondant, Hollandaise sauce (gf)
- Crispy Pork Belly, sweet soya and chilli sauce, steamed Asian Veg (gf)
- Grilled Gourmet Beef Sausages, creamy mash, onion gravy
- Pan fried Beef Medallion, onion jam, red wine jus
- Penne Pasta, tossed in Napoli sauce, grilled zucchinis, eggplant, red capsicum and basil (v)
- Roast Lamb, roast vegetables and mint jus (gf)
- Roast Pumpkin and Ricotta filo pastry with beetroot hummus
- Grilled Barramundi, sweet potato fondant and avocado salsa

DESSERTS

- Individual Pavlova, seasonal fruits, cream and passionfruit coulis (gf)
- Chocolate Profiterole with double cream and berry coulis
- Panna Cotta, mango coulis and berry compote (gf)
- Fresh fruit Skewers (gf)

BUFFET INCLUDES

- Fresh bread basket & dinner rolls
- Roast baby potatoes, pumpkin & carrots
- Steamed seasonal vegetables

NB: All menus are subject to change & we can cater for a variety of dietary's



COCKTAIL MENU ADD ON

CANAPES

- 1/2 Hour of Service \$25.00 per person (chef selection)
- 1 Hour of Service \$37.00 per person (5 options)
- 2 Hour Service \$52.00 per person (6 options)

COLD

- Chicken spoons with celery & apple (GF)
- Seared peppered beef, pumpkin & caramelized onion jam (GF/DF)
- Smoked salmon, cream cheese, capers & red onion spoons (GF)
- King prawn, avocado & tomato salsa spoons (GF)
- Mini tomato bruschetta on sourdough (V)
- Roast vegetable frittata with beetroot hummus
- Iced tomato tea shot (GF/DF/V)

HOT

- Vegetable spring rolls with sweet chilli dipping sauce (V)
- Savoury mini quiches
- Gourmet pies with relish
- Tempura prawns with sweet chilli mayo
- Tandoori or Satay chicken skewers with dipping sauce
- Pumpkin & Cheese arancini balls with tomato relish (V)
- Lentil & chickpea falafel with hummus and chilli jam (V)

ADDON's - BOATS & BOXES -Served in conjunction with canapes
\$17 per boat or box

- Lamb koftas, quinoa tabouli with tzatziki (GF)
- Tempura battered whiting fillets, chips & tartare sauce
- Thai beef salad with fresh herbs with nahm jim dressing (GF/DF)
- Salt & pepper squid with rocket salad & garlic aioli
- Mini hotdogs with mozzarella, red onion jam & aioli
- Chicken stir fry with hokkien noodles



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, Hahn Light (bottle)
- Soft drinks & fruit juice

PREMIUM PACKAGE

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

- Yves premium Cuvee
- Ara Sauvignon Blanc
- Pocketwatch Pinot Gris
- Young Poets Moscato
- Pocketwatch Pinot Gris
- Quilty & Grandsen Shiraz
- Draft Beer - XXXX Gold, Balter XPA, Great Northern, Hahn 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*



ADDITIONAL INFORMATION

Terms & Conditions

- Package prices included are current for bookings up to December 2025
- 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:

P: 07 5569 1900

E: operations@theglades.com.au

W: www.glades.com.au

A: 1 Glades Drive Robina, QLD, 4226



@THEGLADESGOLFCLUB