





**LEGEND**

- DOSA
- BUILDINGS
- UNDERNEATH LEVEL
- GRASSED AREAS
- GARDENS
- PATHWAY / ROAD
- SERVICES / OUTDOOR SERVICES AREA

WOODLANDS WAS DESIGNED TO BE

*Something special from the start*

### **Our History, Evolution and Today**

In 1870 Charles Smith relocated his sawmilling business based in Marburg onto the property taking advantage of the dense forests of the time. The mill was well equipped with machinery and said to be unequalled in the colony. By 1890, the Woodlands Homestead was completed and became the family home to Thomas Smith, his wife Mary and their 11 children.

As timber resources began to run low, Woodlands became a sugar cane estate and further progressed into a rum distillery which could produce 800 gallons a day.

Yet even the energy, innovation and enterprise of the Smith Family couldn't save the estate from bankruptcy in 1905, barely 15 years after the Mansion's completion. In 1944 Woodlands was sold to the Order of the Divine World, a missionary order founded in Holland. The Mansion was initially used as a rest home for missionaries evacuated from New Guinea during World War II.

In 1946, it became St. Vincent's Missionary Seminary.

The priests and brothers renovated the building, built a grotto and cemetery, and hand dug the half Olympic size swimming pool.

In 1986 St Vincent's Seminary closed and the property was sold to the Ipswich Grammar School which used the property for weekend activities, seminars, school camps and conferences.

In 2002, the school sold the property to a local family, and after extensive renovations and restorations, Woodlands of Marburg was open to the public in 2002 – for the first time in its 110-year history.



*Your happily ever after  
begins at Woodlands*

Woodlands of Marburg offers several wedding ceremony spaces and receptions venues. We specialize in attention to detail and exceeding your expectations whilst creating your perfect wedding day.

Nestled among 250 acres of rolling hills and gardens, the heritage-listed mansion provides the most stunning backdrop creating the perfect “something old”, blended with modern facilities for your “something new”.

Whether you dream of hosting a grand formal event or a small intimate gathering, Woodlands of Marburg has as a variety of options to assist in making your dreams a reality.





Woodlands of Marburg can offer you everything needed to make your day perfect and all in one unique and special location.

Starting your celebrations with your families and close friends, you can enjoy a relaxing dinner the night before your wedding in our exquisite Sugarmill Restaurant or Sandstone Cellar before all guests retire to our luxury accommodation rooms.

Ensuring couples can enjoy and relax on their wedding morning, we offer both Bride and Groom Preparation Rooms allowing vendors to come to the estate rather than the couples running from vendor to vendor to get ready.

*Spoilt for choice*



Our Brides can enjoy their morning in our Mary Stuart Bridal Preparation Room. Mary Stuart was Tommy's beloved, and her bedroom is positioned upstairs in the South East corner of the old bohemian Mansion. Look down from the East facing window to see the guests as they arrive for your special day. With an amazing floor to ceiling mirror complete with furnishings, Mary's room is the ideal place to get ready in style and enjoy the moment with your bridesmaids.

Woodlands of Marburg also has a special place for our Grooms - Hunt Club. This room features 2 billiard tables along with outdoor seating facing the Marburg ranges. Shoot a game of pool or two with your best man and Groomsmen whilst relaxing in these wonderful gentlemanly surrounds.





# Ceremony Spaces

## FIG TREE HILL VINEYARD

Perched atop a hill, the Fig Tree Hill Vineyard features the rolling Marburg hills with the stunning Mansion as your picturesque backdrop. From this scenic location, you will have the opportunity to enjoy all views of this marvellous property. The Fig Tree Hill Vineyard evokes an air of classic romance and contemporary elegance.





## THE GROTTA

Surrounded by magnificent gardens, the Grotto is a place of prayer, hope, peace, respect, unity and silence. When passing through the Grotto or standing in front of it, each person has his or her own personal understanding of what it means. This location provides a unique and special setting for your wedding ceremony.





## COUNTRY HILL CHAPEL

Our quaint Country Chapel overlooks the historic township of Marburg. A heritage listed building originally from Talegalla. Restored to its original historical splendour, the chapel encompasses as old world charm. With its breath-taking views paired with the beautiful sounds of the harp or a string duo guiding you down the aisle we will create for you the perfect wedding ceremony, one that you and your closest friends and family will not soon forget. Capacity 65 people (seated)





## EASTERN LAWN

Surrounded by views of the estate and our heritage listed Mansion as the focal point, the Eastern Lawn is the perfect setting for ceremonies.



## WESTERN LAWN

Situated between Tommy Smith Cafe and the Mansion, the Western Lawn is the popular choice for celebrations creating the perfect setting for evening gatherings and pre-reception canapes.



# Reception Spaces

## SUGARMILL RESTURANT AND LOUNGE

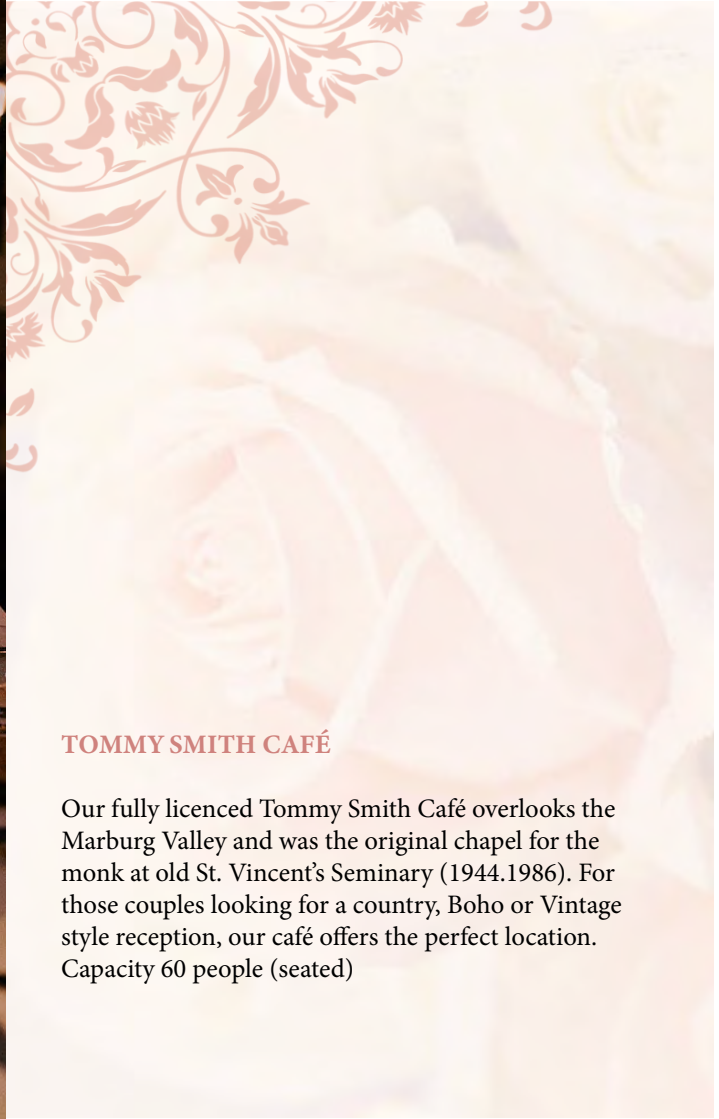
The Sugarmill Restaurant is suited in the historical mansion built by Tommy L Smith in 1890 for his family residence. Guests will be taken back to a time of elegant and sophistication, as they join you in our beautiful, styled lounge area and formal dining room. Featuring warm cedar lined walls, glistening chandeliers and stunning fireplaces, the Mansion offers the perfection location for those smaller and intimate receptions. Capacity 26 people (seated)





## SANDSTONE CELLAR

Flickering candlelight on the sandstone walls and hardwood beamed ceiling set the mood for a small but intimate gathering of family and friends. Capacity 26 people (seated)



## TOMMY SMITH CAFÉ

Our fully licenced Tommy Smith Café overlooks the Marburg Valley and was the original chapel for the monk at old St. Vincent's Seminary (1944.1986). For those couples looking for a country, Boho or Vintage style reception, our café offers the perfect location. Capacity 60 people (seated)



## THE CONSERVATORY

Overlooking the rolling hills, our enclosed marquee surrounded by lush gardens and a ceiling with crystal chandeliers, The Conservatory is the perfect location for our larger weddings.

Capacity 300 people (seated)







# Wedding Packages

## *Intimate* - from \$9,500.00

This package is for 30 people

Ceremony in the Fig Tree Hill Vineyard, The Country Chapel or The Grotto

Reception in the Mansion Restaurant and Lounge

## *Classic* - from \$14,850.00

This package is for 60 people

Ceremony in the Fig Tree Hill Vineyard, The Country Chapel or The Grotto

Reception in the Tommy Smith Café or The Conservatory

## *Deluxe* - from \$20,500.00

The package is for 100 people

Additional guests priced at \$200 per person

Ceremony in the Fig Tree Hill Vineyard, The Country Chapel or The Grotto

Reception in the Tommy Smith Café or The Conservatory

## *Bespoke*

We are always happy to create the bespoke wedding of your dreams. Please give our Wedding and Event Team a call for an appointment to discuss.

## *Inclusions on your wedding day*

- ✦ Wedding Coordinator for the day
- ✦ Complimentary guest parking
- ✦ Lecturer, PA System and Microphone
- ✦ Executive Bridal Suite for the night of your Wedding
- ✦ Discounted Accommodation for Wedding Guests
  
- ✦ Ceremony Venue Hire (Outdoor or indoor venue choice)

### Outdoor Ceremony including:

- 32 x Americana chair
- Isle Carpet - White, black red or hessian
- Registry table with cloth & skirting and 2 chairs
- Bollards - white or natural timber

### Or a Chapel Ceremony including:

- Pew Bows (hessian or satin)
- Silk flower urns & pedestals (several styles available)

### 6 Hour Reception Venue Hire including:

- Catering included based on selected menu
- Tiffany chairs & choice of long or round tables
- Tablecloths, napkins in a wide range of colours
- Centrepiece
- Wishing well
- Cutlery & crockery

## *Optional extras*

- ✦ Bridal Preparation Suite \$250.00
- ✦ Groom Preparation Suite \$250.00
- ✦ Exclusive use of the property without accommodation - \$10,000.00
- ✦ Exclusive use of the property with accommodation \$15,000.00
- ✦ White curtain backdrop with Fairy Lights - \$450.00
- ✦ Arbour Fixed Price - \$320.00
- ✦ Chair Sash - \$3.60 per chair
- ✦ White Carpet - \$50.00
- ✦ Dance Floor - \$400.00
- ✦ Additional Chair Hire - \$5.00 each
- ✦ Lawn Games - \$50.00 Each
- ✦ Patio Heaters - \$175.00 Each
- ✦ Wine Barrels - \$95.00 Each
- ✦ Fresh floral pew arrangements - \$12.00 each
- ✦ Set of two fresh flower urns & pedestal - \$550.00



## *Food & Beverage Inclusions*

- ✦ Wedding Buffet or 2 Course Alternative Drop Menu seasonally tailored by our Executive Chefs
- ✦ Tea and Coffee

## *Optional extras*

- ✦ Additional refreshments for Bridal or Groom Preparation Room - \$15.00 per person
- ✦ Pre-reception Canapes (1 Hour) - \$24.00 per person
- ✦ Wedding Cake served with Cream and Seasonal Berries and Raspberry Coulis - \$5.00 per person
- ✦ Vendor Meal - \$50.00 per person
- ✦ Children's Meal (2-12 years) \$20.00 per person

## *Beverage Packages*

- ✦ Soft Drinks Package- 3 hours of service - \$25.00 + GST per person
- ✦ Standard Beverage Package - Beer, wine & soft drinks 3 hours of service - \$50.00 + GST per person
- ✦ Premium Beverage Package - Beer, wine, basic spirits & soft drinks 3 hours of service - \$70.00 + GST per person
- ✦ Deluxe Beverage Package - Full bar 3 hours of service - \$80.00 + GST per person
- ✦ Table Service For Drinks - Beer, wine & soft drinks 3 hours of service with roaming staff - \$80.00 + GST per person
- ✦ Bar Tab
- ✦ Guests to Pay For Their Own Drinks

# Wedding Menu

## CANAPES

### Select Three Options

Smoked Salmon Blini, Creamy Chive Mascarpone, Fresh Dill and Lemon

Whipped Goats Cheese, Bacon, and Caramelised onion Crostini

Roast Beef, Mushroom and Gruyere Tarts

Chicken Vol Au Vents

Maple Soy Pork Belly skewers with Peanuts (G/F)

Spiced Sweetcorn Fritters with Avocado Salsa (Vegan G/F)



# BUFFET

## Hot Buffet

### Select Three Options

- Tuscan Baked Salmon Fillets, Baby Spinach and Lemon (G/F)
- Grilled Chicken Breasts with Creamy Wild Mushroom Sauce (G/F)
- Slow Roasted Leg of lamb, Rosemary, Lemon, and Garlic (G/F)
- Sticky Twice Cooked Pork Belly (G/F)
- Grilled Barramundi Fillets, Lemon, and Garlic Butter (G/F)
- Grilled Sirloin Steaks with Red Wine Jus (G/F)
- Garlic Baked Portobello Mushrooms, Grilled Halloumi, Baby Spinach and Napoli Sauce (V G/F Vegan option available)

## Hot Sides

### Select Three Options

- Garlic and Rosemary Roasted Potatoes, Sweet Potato, Pumpkin, Carrot and Shallots (V G/F)
- Dauphine Potatoes (G/F V)
- Parmesan and Gruyere Cauliflower Gratin (V)
- Steamed Seasonal Vegetables (G/F Vegan)
- Steamed Saffron Rice (G/F Vegan)
- Jewelled Rice (G/F Vegan)

## Cold Buffet

### Select Three Options

- Roasted Beetroot Salad with Goats cheese and Walnuts (V contains Nuts)
- Buffalo Mozzarella, Roma Tomatoes, Rocket, and Basil Pesto (V contains Nuts)
- Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese
- Mediterranean Vegetable Chickpea Salad (G/F Vegan)
- Pumpkin and Sweet Potato Peel Couscous Salad (Vegan)
- Garden Salad with Herb Vinaigrette (Vegan)

## Dessert Buffet

### Select Two Options

- Strawberries and Cream Pavlovas with Dark Chocolate Sauce
- Decedent Chocolate Mousse, Chantilly Cream and Berries
- Lemon Myrtle Panna Cotta, Orange Segments, Candied Orange Zest and Mango Puree
- Premium Australian Cheese Platter, Fresh Fruit, Dried Fruit, Quince Paste and Lavosh Crackers
- Seasonal Fresh Fruit Platter
- Chef Selection of Petit Fours

# ALTERNATE DROP

## Entrée

### Select Two Options

Grilled Prawns with Chilli, Garlic, and Coriander, Mesclun, cashews, and lime aioli (G/F Contains Nuts)  
Master Stock braised Pork Belly with Sesame scented Bok Choy and a Chilli Caramel (G/F)  
Homemade Peking Duck Spring Rolls, Snow Pea Tendrils with Sweet Chilli and Coriander dipping sauce  
Porcini and Truffle Arancini, Napoli Sauce, Rocket, and Shaved Parmesan Cheese(V)  
Satay Chicken Tenderloins, Peanut Sauce with Thai Cucumber Salad, and Sesame Seeds (G/F Contains Nuts)  
Grilled Egg Plant, Caprese style with Buffalo Mozzarella, Tomato, Rocket, and Basil Pesto (V Vegan option available)

## Main Course

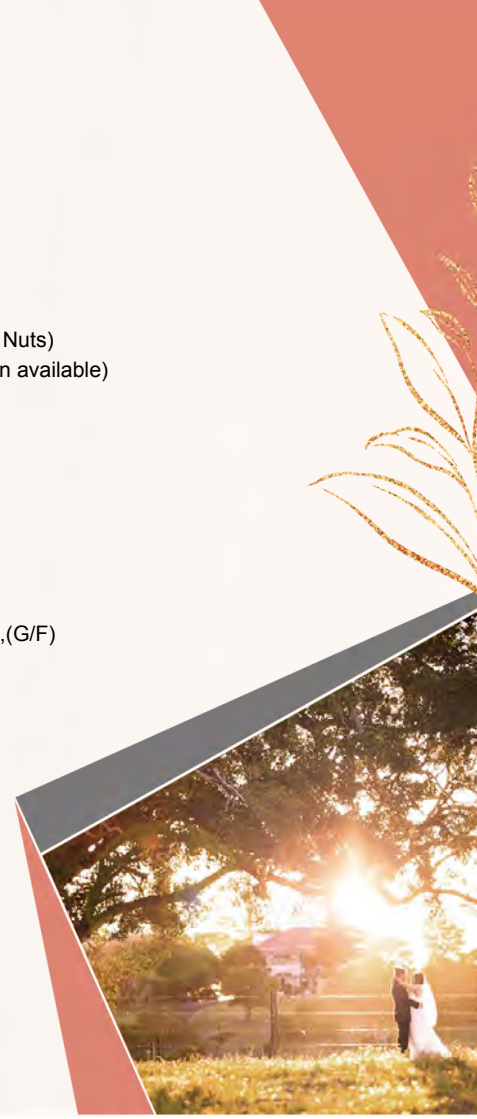
### Select Two Options

Grilled Eye fillet, Dauphin Potato, Sauteed Green Beans and Red Wine Jus (G/F)  
Creamy Tuscan Baked Salmon, Roasted Baby Vegetables and Chat Potatoes (G/F)  
Grilled Barramundi, Mediterranean Vegetables, Baby Potatoes, Basil, and Garlic Butter Sauce (G/F)  
Oven Baked Pork Cutlet, Sauteed Greens, Parmesan and Gruyere Potato Gratin, Wild Mushroom Sauce (G/F)  
Spiced Coconut Chicken Breast, Sauteed Asian Greens, Saffron Rice, fresh Coriander and Limes (G/F)  
Moroccan Pumpkin and Sweet Potato Tagine with Pearl Couscous and Broccolini (Vegan)

## Dessert

### Select Two Options

Rich Chocolate Mousse, Chantilly Cream and Fresh Berries  
Banoffee Pavlova, Chocolate Sauce, Strawberries and Cream  
Lemon Panna Cotta, Lemon Curd, and Meringues  
Traditional Italian Tiramisu with Marsala and Mascarpone  
Strawberry Short Cake Trifle, Layers of Vanilla Cake, Strawberries, Coulis and Vanilla Cream  
Vegan Chocolate Mousse, Raspberry Coulis and Fresh Berries



# PLATTERS

## WOODLANDS ANTIPASTO PLATTER

\$175 serves 10-12

Selection of Premium Cheeses, Cured Meats, Marinated Vegetables, Dips, Olives, Lavosh Crackers and Breadsticks

## SAVOURY PLATTER

\$100 Thirty pieces per platter

Sausage Rolls, Mini Pies and Quiches served with a selection of Sauces and Relishes

## SKEWERS PLATTER

\$130 Thirty pieces per platter

Smokey BBQ Beef Skewers, Satay Chicken Skewers and Moroccan Lamb Koftas with a selection of Sauces

## Sliders

**\$130 Twenty of one variety per platter**

Wagyu Beef Burger, Cheese, Caramelised Onion and Tomato Relish  
Pulled Pork Burger with Asian Slaw and Kewpie Mayonnaise and Coriander  
Vegetarian Burger with Grilled Halloumi and Guacamole

## VEGETARIAN PLATTER

\$130 Thirty pieces per platter

Arancini Balls, Spring rolls, Samosas and Quiches with a selection of Sauces and Relishes

## SEASONAL FRUIT PLATTER

\$70 serves 10-12 people

Fresh Sliced Fruit Platter with a selection of Fresh Berries

## SWEET PLATTER

\$150 Thirty pieces per platter

Selection of Cakes, Petit Fours, Chantilly Cream and Fruit Coulis

## GOURMET SANDWICHES PLATTERS

\$130 Thirty pieces per platter

Selection of Fillings: Honey Smoked Ham, Roast Beef, Chicken Mayonnaise, Smoked Salmon, Salami, Egg Mayonnaise or Fresh Salad  
Condiments: Mustards, Pesto, Tomato Relish or Chutneys

## SCONES ONLY PLATTER

\$120 Thirty pieces per platter

Freshly Baked Scones with Strawberry Preserve, Berry Compote and Chantilly Cream

# COCKTAIL MENU

## FINGER FOODS

Mini Wagyu Sliders, Brioche Bun, Tomato Relish and Cheddar Cheese

BBQ Pulled Pork Sliders, Brioche Bun with Asian Slaw

Honey Garlic Sriracha Chicken Bao Buns with Cucumber Salad

Chorizo Empanadas, Avocado Salsa and Limes

Sweet Corn Fritters with Smoked Salmon, Sour Cream and Chives

(G/F) Vegetable Samosas, Mango Chutney and Raita (V)

Italian Bruschetta with Sliced Baguette and Balsamic Glaze (Vegan)

## SUBSTANTIALS

Beer Battered Flathead with Chips, Aioli and Lemon

Lamb Korma with Steamed Basmati Rice (G/F)

Beef Bourguignon with Sweet Potato Mash (G/F)

Four Cheese Truffled Mac and Cheese (V)

Pumpkin and Sweet Potato Coconut Curry with Steamed Saffron Rice (Vegan)

## DESSERT

Custard filled Profiteroles

Caramel Slice (G/F)

Chocolate Mint Slice

## PACKAGE OPTIONS

**Option 1: Select 4 Finger Foods, 2 Substantials and 1 Sweet - \$65.00 per head**

**Option 2: Select 2 Finger Food, 2 Substantial and 1 Sweet - \$50.00 per head**

**Option 3: Select 2 Finger Food, 1 Substantial and 1 Sweet - \$36.00 per head**

**Option 4: Select 2 Finger Food and 1 Substantial - \$29.00 per head**





## Accommodation

**Executive Rooms:** \$199.00 per room per night  
King sized bed, double shower, flat screen TV, ensuite bathroom, air conditioned, microwave, WiFi, toaster, tea and coffee facilities.

**Deluxe Rooms:** \$180.00 per room per night  
Queen sized bed, double shower, flat screen TV, ensuite bathroom, air conditioned, microwave, WiFi, toaster, tea and coffee facilities.

**Standard Rooms:** \$99.00 per room per night  
Queen bed, shared bathroom one between two rooms with no interlocking doors, flat screen TV, tea and coffee facilities.

**Twin Shared Rooms:** \$99.00 per room per night  
Twin Single bed, shared bathroom one between two rooms with no interlocking doors, flat screen TV, tea and coffee facilities.

**Family Rooms:** \$150.00 per room per night  
Queen bed in one room with twin beds in the opposite room. Both rooms are one unit. Bathroom between the two rooms no interlocking doors, flat screen TV, tea and coffee facilities.

# Some points to note

Menus and beverage options are subject to change.  
The equipment provided including chair and table menus are subject to change.

## **BYO FOOD AND BEVERAGES**

Due to food and liquor licensing regulations, no BYO food or alcoholic drinks are allowed on site with the exception of your Wedding Cake.

## **TENTATIVE BOOKINGS**

A tentative booking will be held for fourteen days only. All bookings are subject to availability and are considered tentative until the full deposit is received.

## **CONFIRMED BOOKINGS AND DEPOSITS**

A deposit of 30% of the total function price is required to confirm your booking along with an original acceptance document including these Terms and Conditions signed by both parties. This document is to be lodged with Woodlands of Marburg at the time your confirmation payment is made.

All prices are valid for 30 days from the date of the quotation.

All functions held on a Sunday or Public Holiday will incur a 10% surcharge.

## **TERMS AND CONDITIONS**

All wedding bookings at Woodlands of Marburg are subject to our standard Terms and Conditions available from Wedding and Event Team.

## **FINAL PAYMENT**

Full payment must be received 14 days prior to the confirmed function date. Should there be any outstanding charges these must be paid within 24 hours of the event.

A late fee of 10% per week will be applicable for any outstanding accounts beyond 24 hours.

## **CANCELLATIONS**

Cancellations must be made in writing and the following conditions apply: If cancellation occurs 6 months outside of your confirmed date, Woodlands of Marburg will retain 50% of the deposit amount.

If cancellation occurs within 6 months of your confirmed date, Woodlands of Marburg will retain 100% of the deposit amount.

If cancellation occurs within 30 days of your confirmed date, Woodlands of Marburg will retain 50% of the total function price.

If postponement occurs at any stage, an administration fee of \$500 will apply.



Woodlands of Marburg is the most magical place for a wedding, We are so glad we chose this beautiful destination. It was the best day of our lives. The staff were incredible, they went above and beyond for our special day. The food was just beautiful, all my guests were extremely pleased with the set menu. The accommodation is so convenient which made is less stressful for everyone! the rooms are gorgeous and very well looked after. I would highly recommend Woodlands of Marburg to anyone who is looking for their dream wedding destination

Charlotte & Harley



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