



# Events

at Woodlands of Marburg





# Welcome

Nestled on 250 acres of lush green gardens and rolling hills, Woodlands of Marburg is the perfect setting to host your celebrations from Schools Formals, Birthdays, Anniversary and Engagement Parties, plus so much more.

Woodlands of Marburg's numerous gardens and lawns provide the perfect backdrop for your event and photos.

We offer a range of delicious catering options as well as accommodation for you and your guests, should you wish to stay and enjoy the festivities.

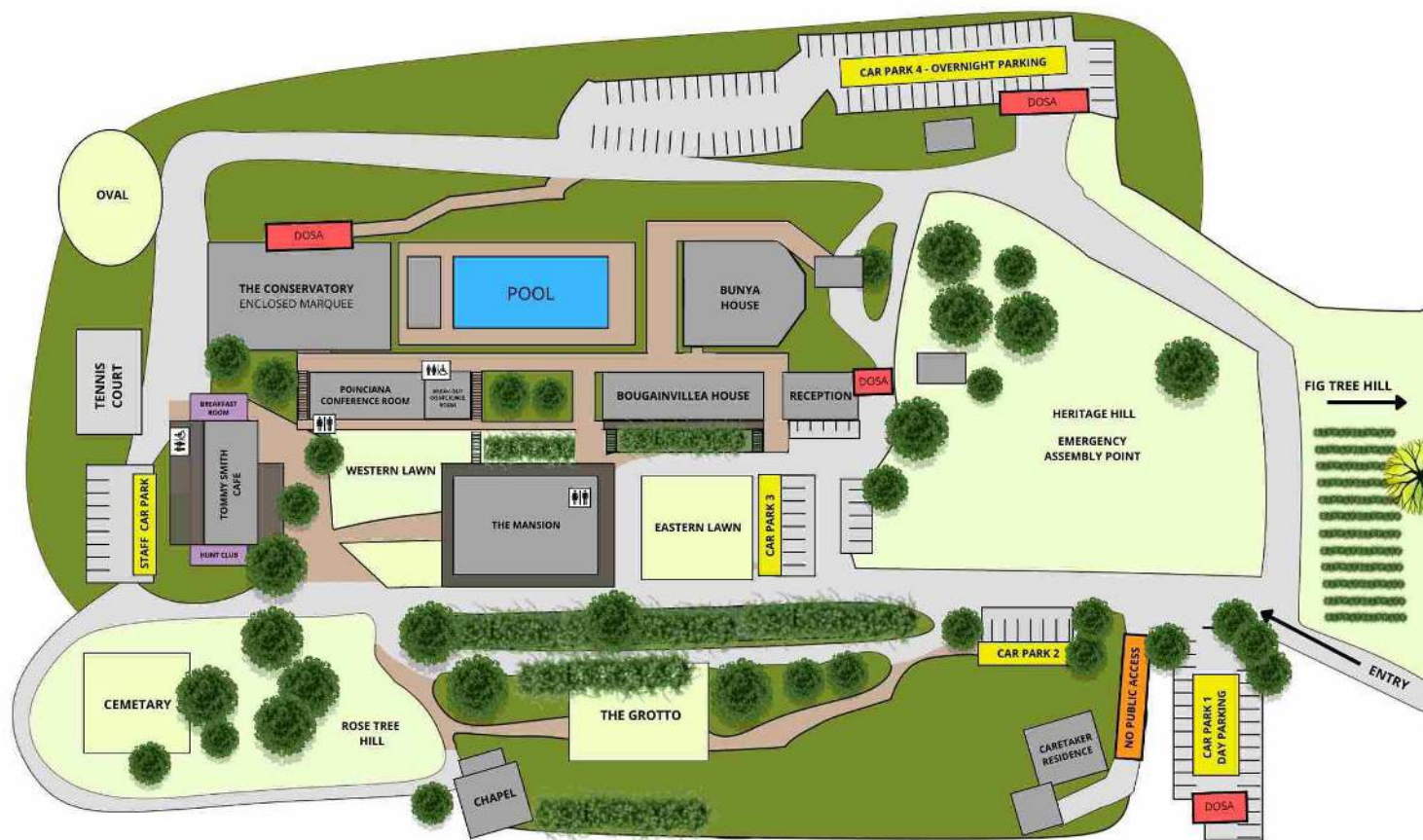
## Location & Contact Details

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Phone: (07) 5464 4777

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### LEGEND

- DOSA  
DESIGNATED OUTDOOR SMOKING AREA
- BUILDINGS
- UNDERNEATH LEVEL
- ROAD
- WALKWAY
- GRASSED AREAS
- GARDENS



# Event Spaces

## 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)





## 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 36 people (seated) - Long square or round table layout options



## 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). With airconditioning, views of the Mansion and western lawn, protection from wet weather, dining and dance floor spaces, we know Tommy Smith Cafe is a perfect choice. 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 events.

Capacity 300 people (seated)



## WESTERN LAWN

Situated between Tommy Smith Cafe and the Mansion, the Western Lawn is the perfect setting for high teas, hens parties and evening gatherings.





# Accommodation

## **BOUGAINVILLEA HOUSE AND BUNYA**

With 53 rooms, Woodlands of Marburg offers a variety of accommodation options from king and queen ensuite rooms to our budget friendly standard, twin share and family spaces.

Our accommodation buildings are closely positioned to all of our facilities, including swimming pool, tennis courts and dining.

**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.





# Catering Options

## High Tea

Minimum 10 Guests

\$60 per person

Selection of Gourmet Finger Sandwiches  
Freshly Baked Scones with Strawberry Preserve,  
Berry Compote and Chantilly Cream Selection of  
Mini Cakes Macarons and Fresh Berries

Complimentary champagne upon arrival with a  
barista made coffee or tea offered during your sitting.



# 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

(Minimum 20 guests – 4 Hour Package)

## *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

# Budget Alternative Drop

## TWO Course Alternative Drop Dinner

Please select two dishes out of the following options

### Main

120g Rib Fillet Steak, Chips, Garden Salad with Red Wine Jus (G/F)

Traditional Spaghetti Bolognese with Fresh Parmesan Cheese

Beer Battered Barramundi Fillets, Battered Chips, Garden Salad with Homemade Tartar Sauce and Fresh Lemon

Chicken Parmigiana, Chips and Garden Salad

Hoisin Pork Stir-fry, Asian Greens with Steamed Jasmine Rice (G/F)

Roasted Pumpkin, Baby Spinach and Penne Pasta with Napoli Sauce and Fresh Parmesan Cheese (G/F, Vegan option available)

### Dessert

Mini Pavlova, Fruit Coulis, Fresh Berries and Cream

Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream

Vanilla Panna Cotta, Fresh Berries and Caramel Sauce

Small Cheese Platter (Brie, Cheddar, Camembert), Fruit and Crackers ( G/F option available)

Raspberry Sorbet (G/F, Vegan, D/F)



# Alternative Drop

## TWO or THREE Course Alternative Drop Dinner

Please select two dishes out of the following options

### Entrée

Grilled Garlic Ciabatta with Gruyere, Parmesan, Italian Herbs and Bacon

Roasted Creamy Butternut Soup served with a Grilled Cheese Crostini (V) #

Pulled Pork Bao Buns with Asian Slaw, Sesame Seeds and Cilantro

Bruschetta, Fresh Tomato, Basil, Garlic and Extra Virgin Olive Oil, on Sliced Toasted Baguette with Roquette, Olive Tapenade and Balsamic Glaze (V, Vegan)

Vegetable Pakoras with Fried Cabbage, Raita and Mango Chutney (V, G/F) #

Caprese Style Salad with Buffalo Mozzarella, Roma Tomato, Fresh Basil, Avocado, Roquette and Balsamic Glaze (V)

Grilled Prawns with Chilli, Garlic, Coriander, Cucumber Salad, Cashews and Lime Aioli (G/F, contains nuts)

# Vegan option available upon request

### Main

200g Rib Fillet with Parmesan and Garlic Au Gratin, Roasted Root Vegetables with Port Red Wine Jus (G/F)

Beef Bourguignon with Sweet Potato Purée, Sautéed Broccolini and Parsnip Crisps (G/F)

Chicken Breast Filled with Bocconcini and Sundried Tomatoes, wrapped in Parma Ham, Roasted Mediterranean Vegetables, Sautéed Chat Potatoes, Basil Pesto and Balsamic Glaze (G/F)

Tuscan Baked Salmon with Sautéed Garlic Potatoes, Asparagus and Wilted Spinach (G/F)

Lamb Korma, Saffron Basmati Rice, Sautéed Green Beans, Crispy Shallots and Naan Bread

Oven Baked Pork Cutlet, Pomme Puree, Braised Cabbage with Bacon, Sautéed Greens with Creamy Mushroom Sauce (G/F)

Moroccan Pumpkin and Sweet Potato Tagine with Pearl Couscous and Sautéed Greens (Vegan)

### Dessert

Chocolate Crème Brûlée with Fresh Berries

Lemon Panna cotta, Lemon Curd and Vanilla Gelato

Strawberry Short Cake Trifle, Layers of Vanilla Cake, Fresh Strawberries, Strawberry Coulis and Chantilly Cream

Traditional Italian Tiramisu with Marsala and Mascarpone

Banoffee Pavlova, Homemade Meringue, Banana, Caramel, Chocolate Sauce, Whipped Cream and Strawberries

Salted Caramel Apple Crumble with Vegan Vanilla Ice Cream (Vegan, G/F - contains Nuts)

Fresh Fruit Salad with Raspberry Sorbet (Vegan, G/F)



# Beverage Package

## Soft Drinks Package

2 Hours \$16pp | 3 Hours \$25pp | 4 Hours \$33pp + GST

## Standard Beverage Package

Beer, wine & soft drinks

2 Hours \$33pp | 3 Hours \$50pp | 4 Hours \$66pp + GST

## Premium Beverage Package

Beer, wine, basic spirits & soft drinks

2 Hours \$46pp | 3 Hours \$70pp | 4 Hours \$93pp + GST

## Table Service For Drinks

Additional charges may apply please enquire with our events team to confirm pricing

## Bar Tab

Your choice of beer, wine, spirits and soft drink can be offered on a bar tab as an alternative to the above packages

## Cash Bar

Guest to buy their own beer, wine, spirits and soft drink as an alternative to the above packages

### SPIRITS

Bundaberg Rum

Jack Daniels

Jim Beam

Johnnie Walker

Gordons Gin

VODKA O

Canadian Club

### BEER

James Boags Premium

Stone and Wood Pale Ale

Corona

Great Northern "ORIGINAL"

XXXX Gold

Cascade Light

### SOFT DRINK

Coke

Coke Zero

Lemon Lime and Bitters

Lemonade

Lemon Squash

Tonic Water

Soda Water

### WINE

Bird Dog Sparkling Brut

Witches Falls Pink Moscato

WITCHES FALLS Sauvignon Blanc

WITCHES FALLS Chardonnay

Bird Dog Cabernet Merlot

Southern Boys Shiraz

\*\* All menus subject to change depending on availability and season

# Book Now

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