



SECRETS GOLF
WEDDINGS & FUNCTIONS

Weddings

2020/2021





Venue

Our purpose built spacious function room boasts large glass areas which capture the fabulous panoramic views of our internationally renowned 18 hole golf course. Our entrance will impress your guests where they will find ample parking within our grounds. We make it easy for your guests to identify the reception by setting up a 'red carpet' entrance which is easily visible when entering the grounds.

Whether your wedding is held in the middle of summer or the chilly winter our climate controlled air conditioning will ensure you and your guests are comfortable throughout your reception. The ambiance and tranquillity of hectares of manicured green lawns could not be captured in a more idyllic location with the Indian Ocean a stone's throw away, making "Secrets" simply perfect for your dream wedding.

Whether your reception is for an intimate gathering or a large celebration, our Wedding Team will ensure that every attention to detail is taken care of throughout the planning process before and on the day. We remove the stress and leave you to concentrate on other important details.

Our qualified Chefs are passionate about the food they produce and understand the importance of making sure your guests have a great experience.

On the following pages you will see details of our various packages and wedding menus. These packages are designed to ensure that your wedding is a day to remember. There will be only a few personal things you need to organise because we take care of the rest.

It is very important to us that we listen to what you have in mind for your special day. Your plans, dreams, ideas and requirements are discussed and arranged with our Functions Coordinator. Every wedding is different, the day is about you and we are here for you to make sure your day is a memorable experience in the best possible way.



CONGRATULATIONS ON YOUR ENGAGEMENT

To arrange a personal tour of our facility please call to make an appointment. You will find that our friendly and accommodating team will do their very best to make you feel welcome.

We fully understand that your wedding day is one of the most important days in your life, nothing should be too much trouble and we will do everything we can to make your day a special time that you will remember forever. It is such an important day that needs to be looked after by professionals and our Functions Coordinator and staff will make sure we fulfil our service promise to you.

Wedding, Functions and Event Coordinator - Leila Hitchin

Email: functions@secretsgolf.com.au

Phone: 08 9524 7133



Wedding Ceremony Package



The perfect start to your Wedding Day is your Ceremony and by combining your Reception and Ceremony in one location, you will be certain to reduce the stress of your day and begin making memories of your special day. Take in the panoramic views of the lush green fairways whilst making your vows.

Following your ceremony, enjoy 1 hour on course for photo opportunities in 3 decorated golf carts.

Ceremony Package

\$600

Included in your package is:

- ♥ Set of up 32 Americana White Chairs decorated with floral kisses
- ♥ Cream Carpet
- ♥ Bali Flags and Florals
- ♥ Signing Table with 2 chairs
- ♥ 1 hour of On Course Photography
- ♥ 3 Decorated Golf Carts and additional non decorated carts for photographer's and videographers.

Ceremony Upgrades

Additional decorated carts

\$25 per cart

Canapés, sparkling wine, beer and orange juice served for 30 minutes following the ceremony to toast the Bride and Groom.

From \$15 per person

Our Packages

Here at Secrets we understand that organising a Wedding can be quite stressful which is why we have put together some simple packages that has it all.

Our “sit down” Emerald, Sapphire and Diamond packages (not including Cocktail menu) include the following for an all inclusive price.

- ♥ Room Hire
(Min 50, Max 150 people)
- ♥ White or Black Table Cloths and Napkins
- ♥ Chair Cover and Sash
- ♥ Table Runner
- ♥ Round Mirrors
- ♥ Tea Lights
- ♥ Skirted Bridal Table including Swagging and Fairy Lights
- ♥ Skirted Cake Table including Swagging and Fairy Lights
- ♥ Gift Table
- ♥ Printed Menus on Tables
- ♥ Display Seating Plan on Decorative Easel
- ♥ Bonbonniere and Seating Card Placement (supplied by you)
- ♥ Quality Table Wear
- ♥ Cake Knife and Cake Cutting
- ♥ Dance Floor
- ♥ Red Carpet Entrance
- ♥ 6 Hour Drinks Package
(Drinks Selection Varies for Each Package)

Please note that table Centre Pieces are **not** included in the Package.

Choose from our Emerald, Sapphire or Diamond package.



Emerald Buffet

\$159 pp

Minimum of 50

HOT SELECTION

Roasted Sirloin of Beef Cooked in White Wine and Fresh Herbs
Chicken Breast in a Rich Tomato, Capsicum and Olive Cacciatore Sauce
Grilled Atlantic Salmon
Gourmet Potatoes Roasted with Olive Oil & Gremolata
Mixed Steamed Season Vegetables

COLD SELECTION (Please choose 3 Salads)

Traditional Greek Salad in a Balsamic Dressing
Mixed Green Leaf Salad with Parmesan Flakes and Extra Virgin Olive Oil
Fresh Coleslaw
Baby Cos Caesar Salad with Bacon Croutons, Parmesan and Egg in a House Caesar Dressing
Fresh Toasted Bread Rolls with Butter
Selection of Sauces and Condiments

DESSERT (Please choose 3 Desserts)

Rocky Road Shards Drizzled with White Chocolate Sauce
Eaton Mess with Crushed Meringue, Mixed Berries and Chantilly Cream
Apple Crumble with Ice Cream
Chocolate Mouse with Mixed Berry Compote

Tea and Coffee

Secrets Beverage Package Included

KIDS MEALS FOR EMERALD AND SAPPHIRE

Children under 15 are charged at 50% of the full package price.
Children 5 years and under are charged at \$20.

Sapphire Buffet

\$169 pp

Minimum of 50

HOT SELECTION

Tender MSA Grilled Scotch Fillet
Chilli and Garlic Prawns
Baked Barramundi with Lemon
Grilled Chicken in a Creamy Mustard, Bacon and Leek Sauce
Pumpkin, Spinach and Fetta Risotto
Creamy Potato Bake with Paprika and a Parmesan Cheese Crust

COLD SELECTION (Please choose 3 Salads)

Wild Roquette with Caramelised Pear, Toasted Walnuts and Blue Cheese Drizzled with Balsamic Glaze
Traditional Greek Salad with Feta and Kalamata Olives, Balsamic and Olive Oil Dressing
Baby Cos Lettuce Leaves with Croutons, Bacon, Flaked Parmesan Cheese and Eggs in a Creamy House Caesar Dressing
Roasted Beetroot, Orange and Fennel Salad with Dill and White Balsamic Dressing
Fresh Coleslaw

Fresh Toasted Bread Rolls with Butter
Selection of Sauces and Condiments

DESSERT (Please choose 3 Desserts)

Classic Tiramisu
Coconut Vanilla Bean Panna Cotta with Honey Whisky Strawberries
Pecan Chocolate Tart with Vanilla Bean Ice Cream and Shaved White Chocolate
Berry Cheesecake Drizzled with Mixed Berry Coulis
Sticky Date Pudding and Caramel Sauce

Tea and Coffee

Secrets Beverage Package Included



Diamond Plated Dinner Menu

\$179 pp

ENTREE (Choice of 2)

Homemade Potato Gnocchi Tossed with Tomatoes, Basil, Extra Virgin Olive Oil and Shaved Parmesan Cheese (v)

Lamb Cutlets with Pickled Mixed Radish and Red Wine Jus

Roasted Crispy Skin Pork Belly Topped with Pomegranate, Vanilla Pear Salsa and Red Wine Jus

Oven Roasted Mediterranean Vegetable Bruschetta (v)

Panko Crumbed Coconut Prawns with a Current and Pineapple Salsa

MAINS (Choice of 2)

Slow Cooked Beef Fillet with Broccolini, Creamy Garlic Mash with Truffle Oil Jus

Rack of Lamb on a Creamy Pureed Potato with Baby Beets and a Port Jus

Grilled Salmon Fillet on a Gourmet Potato Smash, Grilled Asparagus with Citrus Beurré Blanc

Mixed Mushroom Risotto with Spinach, Truffle Oil and Shaved Parmesan (v)

Lightly Crumbed Chicken Breast on a Soft Polenta and Broccoli Finished with Roast Tomato Juslie

Braised Lamb Ragout on Homemade Gnocchi and Red Wine Jus

Grilled Lemon Peppered Sword Fish on Roasted Gourmet Potato's, Baby Carrots Finished with Butter Sauce.

DESSERT (Choice of 2)

Deconstructed Eton Mess

Sticky date Pudding with Caramel Sauce and Vanilla Bean Ice Cream

Apple and Almond Filo with Vanilla Bean Ice Cream and Crème Anglaise

Coconut Vanilla Bean Panna Cotta with Honey Whisky Strawberries

Tea and Coffee

[Premium Beverage Package Included](#)

KIDS MEALS \$25pp

(Available Diamond Menu Only)

Children's meals under 12 years are available and include a main meal and Ice Cream. Menu Choices will be advised at the time of on booking.



Antipasto Platters

Platters for 8-10 people

Platters can be added to any menu. One platter per table is recommended as an additional accompaniment.

BREAD & DIPS \$40

SANDWICH & WRAP \$55

ANTIPASTO \$60

FRUIT PLATTER \$50

MINI BRUSCHETTA PLATTER \$80

PARTY PLATTER \$75

CRUNCHY WEDGES \$60

MEZZE PLATTER \$100

CHEESE PLATTER \$150

MIXED PIZZA SLICES \$90

BEEF OR PORK SLIDERS \$100

SALT AND PEPPER SQUID \$100

FISH & CHIPS SERVED IN NOODLE BOXES \$130

SEAFOOD PLATTER \$180

OYSTER PLATTER \$190

ROAST PORK BELLY PLATTER \$110

MIXED CAKE SELECTION PLATTER \$100

Additional Extras

Pre-Dinner canapés, sparkling wine, beer and orange juice served for 30 minutes prior to your reception
From \$15 per person

DJ & PHOTOGRAPHER MEALS \$45

DJ and Photographer meals are available and include a main meal and a non alcoholic drink.

Emerald Cocktail Menu

\$79pp

Minimum of 50

Your Cocktail Menu Package Includes;

- ♥ Room Hire (Min 50, Max 200 people)
- ♥ White or Black Table Cloths and Napkins
- ♥ Skirted Bridal Table including Swagging and Fairy Lights
- ♥ 5 Cocktail Tables and Table Cloths
- ♥ 2 Round Tables Seating 8 People
- ♥ Round Mirrors
- ♥ Tea Lights
- ♥ Skirted Cake Table including Swagging and Fairy Lights
- ♥ Gift Table
- ♥ Printed Menus on Cocktail Tables
- ♥ Cake Knife and Cake Cutting
- ♥ Dance Floor
- ♥ Red Carpet Entrance

Beverage Packages can be added at an extra cost

Choice of 5 Savoury Options

- ♥ Beef Skewers (Chefs Recommendation)
- ♥ Chicken Skewers (Chefs Recommendation)
- ♥ Tomato Bruschetta
- ♥ Pumpkin Arancini Balls
- ♥ Mushroom Arancini Balls
- ♥ Beef Parcels
- ♥ Fish Goujons
- ♥ Avocado Mousse Croutons

Choice of 3 Desserts

- ♥ Lime Tart
- ♥ Lemon Meringue Pie
- ♥ Glazed Fruit Tart
- ♥ Carrot Cake
- ♥ Chocolate Mud Cake
- ♥ Strawberry Tart
- ♥ White Chocolate Mud Cake
- ♥ Caramel Slice
- ♥ Raspberry Chocolate Mud Cake



Sapphire Cocktail Menu

\$99pp

Minimum of 50

Your Cocktail Menu Package Includes;

- ♥ Room Hire (Min 50, Max 200 people)
- ♥ White or Black Table Cloths and Napkins
- ♥ Skirted Bridal Table including Swagging and Fairy Lights
- ♥ 5 Cocktail Tables and Table Cloths
- ♥ 2 Round Tables Seating 8 People
- ♥ Round Mirrors
- ♥ Tea Lights
- ♥ Skirted Cake Table including Swagging and Fairy Lights
- ♥ Gift Table
- ♥ Printed Menus on Cocktail Tables
- ♥ Cake Knife and Cake Cutting
- ♥ Dance Floor
- ♥ Red Carpet Entrance

Beverage Packages can be added at an extra cost

Seasonal Dips and Crudités Placed on Tables

Choice of 7 Savoury Options

- ♥ Moroccan Chicken Skewers and Minted Yoghurt
- ♥ Thai Beef Skewer
- ♥ Roast Tomato Arancini Balls
- ♥ Pumpkin and Spinach Arancini Balls
- ♥ Mixed Forrest Mushroom Arancini Balls
- ♥ Chilli Garlic Prawns
- ♥ Crumb Prawns in Aioli
- ♥ Fish Goujons
- ♥ Lamb Cutlets in Roast Pepper Salsa
- ♥ Dukka Lamb Cutlets with Yogurt & Pomegranate
- ♥ Beef Parcels
- ♥ Mini Veal Schnitzels with Apple and Aioli
- ♥ Tomato and Avocado Bruschetta
- ♥ Mushroom Potato Gnocchi Ravioli

Choice of 3 Desserts

- ♥ Lime Tart
- ♥ Lemon Meringue Pie
- ♥ Glazed Fruit Tart
- ♥ Carrot Cake
- ♥ Chocolate Mud Cake
- ♥ Strawberry Tart
- ♥ White Chocolate Mud Cake
- ♥ Caramel Slice
- ♥ Raspberry Chocolate Mud Cake

Diamond Cocktail Menu

\$115 pp

Minimum of 50

Your Cocktail Menu Package Includes;

- ♥ Room Hire (Min 50, Max 200 people)
- ♥ White or Black Table Cloths and Napkins
- ♥ Skirted Bridal Table including Swagging and Fairy Lights
- ♥ 5 Cocktail Tables and Table Cloths
- ♥ 2 Round Tables Seating 8 People
- ♥ Round Mirrors
- ♥ Tea Lights
- ♥ Skirted Cake Table including Swagging and Fairy Lights
- ♥ Gift Table
- ♥ Printed Menus on Cocktail Tables
- ♥ Cake Knife and Cake Cutting
- ♥ Dance Floor
- ♥ Red Carpet Entrance

Beverage Packages can be added at an extra cost

Seasonal Dips and Crudités Placed on Tables

Choice of 9 Savoury Options

- ♥ Beef Skewers (Chefs Recommendation)
- ♥ Chicken Skewers (Chefs Recommendation)
- ♥ Arancini Balls (Mix of Tomato, Pumpkin and mushroom)
- ♥ Mushroom Gnocchi Ravioli
- ♥ Beef Parcels
- ♥ Fish Goujons
- ♥ Roast Beef Croutes with Horseradish Crème
- ♥ Mini Veal Schnitzels with Apple and Aioli
- ♥ Chicken Drumlets in Sticky Barbecue Sauce
- ♥ Dukka Lamb and Minted Yoghurt
- ♥ Grilled Lamb Cutlets with Roast Capsicum and Capers Salsa
- ♥ Pork Belly on Mash and Vanilla Pear
- ♥ Beer Battered Fish with Aioli and Fennel
- ♥ Crumbed Fish Goujons with Aioli and Apple
- ♥ Beer Battered Prawns with Aioli
- ♥ Chilli Garlic and Lemon Prawns
- ♥ Coconut Curried Prawns
- ♥ Oysters Natural
- ♥ Oysters Battered

Choice of 3 Desserts

- ♥ Lime Tart
- ♥ Lemon Meringue Pie
- ♥ Glazed Fruit Tart
- ♥ Carrot Cake
- ♥ Chocolate Mud Cake
- ♥ Strawberry Tart
- ♥ White Chocolate Mud Cake
- ♥ Caramel Slice
- ♥ Raspberry Chocolate Mud Cake

Tea and Coffee

KIDS MEALS FOR ALL COCKTAIL MENUS

Children under 15 are charged at 50% of the full package price. Children 5 years and under are not charged.



BEVERAGE OPTIONS

Drinks packages are included in your selection other than the Cocktail Menu. Drinks not included in the package are payable on consumption by your guests. A bar tab for the Bridal Table can be set up if drinks outside the package are required e.g. spirits, bottle/stubbies and premium wine. The bar tab will be required to be settled on the evening.

Drinks packages are available to add to your Cocktail Food Packages, however all 18+ adults in your final numbers will be charged at the per person rate as selected. Under 18's will be charged the soft drink option. All drinks will be served per glass from the bar, however a jug of beer, bottle of 1 red, 1 white and a sparkling wine, will be placed on the table for arrival of your guests.

Beverage packages added to the Cocktail menu must be paid for prior to the event.

Soft Drink Package

5 Hours \$28pp

6 Hours \$32pp

Pepsi | Pepsi Max | Lemon Squash | Lemonade | Soda Water | Orange Juice | Apple Juice | Pineapple Juice | Cranberry Juice | Lime and Soda | Tea and Coffee

Secrets Package

5 Hours \$50pp

6 Hours \$55pp

Hardy's The Riddle Estate Brut Cuvee
Hardy's The Riddle Sauvignon Blanc
Hardy's The Riddle Cabernet Merlot or Shiraz Cabernet
All the below draught beers are available to your guests:
Carlton Dry | Great Northern Classic | Great Northern Super Crisp |
Includes soft drink package, Tea and Coffee.

Premium Package

5 Hours \$60pp

6 Hours \$65pp

Hardy's The Riddle Estate Brut Cuvee
Grand Burge Petit Bubbles
Hardy's The Riddle Sauvignon Blanc
Hardy's The Riddle Moscato
Houghton Crofters Chardonnay
Hardy's The Riddle Cabernet Merlot
Hardy's The Riddle Shiraz Cabernet
Taku Pinot Noir

All the below draught beers are available to your guests:
Carlton Dry | Great Northern Classic | Great Northern Super Crisp | Lazy Yak | Wild Yak | Bulmers Cider

BEVERAGE MENU

White Wine

Hardy's the Riddle Sauvignon Blanc	\$7.50/\$11.50/\$30	
Hardy's the Riddle Moscato	\$7.50/\$11.50/\$30	
Mud House Sauvignon Blanc – <i>Marlborough NZ</i>	\$8.50/\$14.00/\$35	
Houghton's Crofters Chardonnay – <i>WA</i>	\$8.50/\$14.00/\$35	
Tatachilla Little By Little Pinot Grigio - <i>SA</i>	\$30	
Knapstein Clare Reisling - <i>Clare Valley</i>	\$35	
Houghton Sauvignon Blanc Semillon - <i>WA</i>	\$35	

Sparkling Wine

Hardy's The Riddle Brut Cuvee	\$7.50	\$30
Grand Burge Petit Bubbles Dry Sparkling	\$8.00	\$34
Canti Prosecco - <i>VENETO ITALY</i>	\$8.00	\$34

Red Wine

Hardy's The Riddle Cabernet Merlot	\$7.50/\$11.50/\$30	
Hardy's The Riddle Shiraz Cabernet	\$7.50/\$11.50/\$30	
Houghton Crofters Cabernet Sauvignon - <i>WA</i>	\$8.00/\$13.00/\$34	
St. Hallet Garden Of Eden Shiraz - <i>Barossa SA</i>	\$8.50/\$14.00/\$36	
Taku Pinot Noir - <i>Marlborough NZ</i>	\$32	

Rosé

Days of Rose - <i>SA</i>	\$8.00/\$13.00/\$34
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Fortified Wine

Penfolds Club reserve Classic Tawny Port	\$8.50
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Tap Beer

Carlton Dry	\$5.20/\$9.50/\$18.50
Great Northern Super Crisp	\$5.20/\$8.50/\$16.50
Great Norther Classic	\$5.20/\$9.50/\$18.50
Australian Lazy Yak	\$5.70/\$10.50/\$19.50
Wild Yak Pacific Ale	\$5.70/\$10.50/\$19.50
Stella Artois	\$5.70/\$10.50/\$19.50
Stella Legere	\$5.70/\$10.00/\$19.50
Bulmers Cider	\$5.70/\$10.00/\$19.50

Bottled Beer and Premix

Carlton Dry	\$7.00
Peroni Leggera	\$7.50
Corona	\$8.50
Peroni Nastro	\$8.00
Fat Yak	\$8.50
Crown Lager	\$7.50
Guinness	\$7.50
Carlton Mid	\$5.50
Kilkenny	\$7.50
Jack Daniels & Cola	\$9.50
Strongbow Classic Cider	\$7.50
Jim Beam & Cola	\$9.50
Strongbow Sweet Cider	\$7.50
Pure Blonde Cider	\$7.50
Rekordlig	\$8.50

Liqueurs

Baileys Tia Maria Cointreau Kahlúa	\$9.50
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Spirits Including Mixer

Canadian Club Jack Daniels Southern Comfort Wild Turkey Jim Beam Captain Morgans spice Rum Bunderberg Rum Bacardi Rum JW Red José Cuervo Tequila Gordon Gin Smirnoff Vodka Malibu Midori St.Agnes Brandy	\$10.00
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Premium Spirits Including Mixer

Bombay Sapphire	\$10.50
Hendricks Gin	\$11.50
Pimms	\$11.00
Pimms, Lemonade & Fruit Jug	\$28.00

Terms and Conditions

CONFIRMATION AND BOOKING

Upon enquiry the function area will be tentatively booked for a period of 14 days. Unless other arrangements have been made, this booking will automatically expire without receipt of a deposit. **The deposit will not secure menu prices as these are still subject change.**

DEPOSIT/SECURITY BOND

A payment of \$500 is required and will be used as a deposit leading up to the event and if necessary will be utilised as a cleaning/breakage bond to cover any cleaning including professional cleaning of body waste and vomit on the premises. Any excessive glass breakages above and beyond a "reasonable" amount and any other damage to our premises during your Function will be deducted. The Deposit/Security bond is invoiced separately and refundable or part thereof after your event. Should our cleaning/breakage costs exceed \$500 we will invoice you for the additional amount. If payment is not received after the 7th day of the invoice, we reserve the right to charge the amount to the credit card provided by the client listed on the booking form. **21st Birthday Parties** will be considered based on a sit down menu selection. A refundable bond of \$1000 and 1 security guard per 50 people will be required at your expense on the evening of the event. The bond will be refunded or part thereof within 7 days of the event.

*The deposit/bond is required to guarantee the venue within 14 days of placing your tentative booking.

CANCELLATION

In the unfortunate event that you should wish to cancel your confirmed booking, the following fees will apply:

Cancellation more than 6 months - Deposit Returned

Less than 6 months from date - Deposit Retained

30 Days or less - 80% of the contracted amount

14 Days or less - 100% of the contracted amount

PRICE GUARANTEE

All pricing will be fixed for three months from the event.

DIETRY REQUESTS

We are happy to cater for any of your guests with special dietary needs. Please inform us of these requirements when you finalise your menu 14 days prior to the event as we can not guarantee we will be able to accommodate on the day without prior notification.

FINAL NUMBERS AND PAYMENT

Package details and guest numbers are to be confirmed with payment 14 days prior to the event. Any reduction of numbers after this date will not amend the final account. Additional numbers within reason will be considered

PUBLIC HOLIDAYS

A surcharge of 25% applies to the total account if held on a public holiday.

RESPONSIBLE SERVICE OF ALCOHOL

Under the liquor licensing laws of WA, we have a duty of care to all of our guests. Our staff members are instructed not to serve any alcoholic beverages to a person under the age of 18 and if guests appear intoxicated. Identification may be requested and if refused our staff have been instructed not serve that guest and they may be asked to leave the premises.

BEVERAGES

We are a fully licensed establishment and no alcohol is permitted to be brought onto the premises at any time. We reserve the right to confiscate any BYO alcohol and hold it until the next day.

LICENCE EXTENTIONS

Sunday to Thursday - Our liquor license only allows alcohol to be served and purchased until 8pm.

Friday and Saturday - Our liquor license only allows alcohol to be served and purchased until midnight.

Should you wish to extend past this time, you must advise us 3 months prior to the event in order for an extended trading permit can be applied for. The additional cost for this application is \$150.

RESPONSIBILITY

You are responsible for any damage or loss that may be caused to the property including any items removed from the property.

SECURITY

Our staff will take every care with security and protection of your property while on the premises, however we cannot accept any liability.

PHOTOGRAPHY

Secret Harbour Golf Links reserve the right to take photographs of the guests throughout the function. These photographs, with your permission may be used for future marketing purposes only. There is to be no unauthorised access to the golf course for photo opportunities as it is considered unsafe to access the fairways during golfing hours .

SUPPLIERS AND DECORATORS

The venue has no restrictions on suppliers. Please ensure you advise our Function Manager who will be delivering, contact numbers and time of deliveries. Secret Harbour Golf Links does not allow the use of party poppers, confetti, and rice.

LINEN

Standard cleaning is included in the venue price. Excessive or additional cleaning of linen will incur additional charges. Any damage to linen will incur a replacement cost (including candle wax spillage) and will be deducted from your \$500 Bond/Security deposit.

HIRE EQUIPMENT

Where hire equipment etc is required to be organised by us, the charges for this service will be added to the total function invoice and is to be settled in full 14 days prior to your event. Any damages loss on site will be charged at replacement cost.

DELIVERY AND PICK UP OF OWN PROPERTY

We are not responsible for proving personnel for this purpose. Delivery of large items must be approved in advance. All property brought into the venue must be clearly labelled and removed within 24 hours of completion of the event. The client is responsible for their equipment and agrees to accept full responsibility for any loss or damage to the property and/or injury to a person or property.

MUSIC

To comply with our noise management plan, all music must cease at midnight. Our noise management plan will be explained to you at the time of booking



Booking Confirmation

Please complete and sign below to acknowledge that you have read and understand the terms and conditions of Secret Harbour Golf Links.

Name	
Address	
Email	
Contact Number	
Date of Wedding	
Signature	
Witness (Secrets Staff)	
Date	
Credit Card No	
Expiry	
CVC/CSC	
Cardholder Name	
Deposit Received	
Brides Name	
Grooms Name	
Additional Comments	

Please Note: If the above agreement is not signed, "Secret Harbour Golf Links" reserves the right to enforce the above terms and conditions where applicable.

Thank you for your booking and we look forward to planning your special day. Please do not hesitate to contact our Wedding and Events Team if you require any further information on 9524 7133 or email: ronnie@secretsgolf.com.au