



Secret Harbour
Golf Links

Secret Harbour Perth

Weddings

2016/2017





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 Events Manager and staff will make sure we fulfil our service promise to you.

Events Manager - Ronnie Baxter

Email: Ronnie@secretsgolf.com.au

Phone: 08 9524 7133





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, and 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 Events Manager. 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.



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)

Centre pieces are not included, however Foreva Flowers offer a wide range of centrepieces and will be able to accommodate your requirements.

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

Emerald 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 not charged.

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

Sapphire Beverage Package Included



Terms and Conditions Apply. Prices are subject to change.

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 Beurre 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 Jus

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

Diamond Beverage Package Included

KIDS MEALS \$20pp

(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 \$35

Chefs Selection

SANDWICH & WRAP \$45

Chefs Selection of Gourmet Sandwiches and Wraps

ANTIPASTO \$50

Flat Bread, Ham, Salami, Olives, Feta, Dips, Artichoke, and Semi Sundried Tomatoes

FRUIT PLATTER \$45

Selection of Seasonal Fruit

SHUSHI PLATTER \$65

Teriyaki Chicken, Salmon, Avocado, California Rolls, Wasabi, Soy Sauce and Sweet Chilli Sauce

PARTY PLATTER \$70

Sausage Rolls, Mini Pies, Wedges, Samosa, Spring Rolls, with Sweet Chilli and Tomato Sauce

MEZZE PLATTER \$75

Grilled Chorizo, Turkish Bread and Dips, Crumbed Prawns, and Chicken Skewers

CHEESE PLATTER \$95

Selection of Premium Australian Cheeses

SEAFOOD PLATTER \$120

Smoked Salmon, Fresh Oysters, Prawns, Salt and Pepper Squid, Fish Goujons Served with Lemon Wedges, Cocktail and Tatar Sauce

OYSTER PLATTER \$125

Natural, Kilpatrick, Crumbed Oyster and Bloody Mary Shot

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 150 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 150 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 150 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 PACKAGES

Beverage packages are available to add to your Cocktail Selection. Please choose from the selection below

Soft Drink Package

2 Hour	3 Hour	4 Hour	5 Hour	6 Hour
\$16	\$20	\$24	\$28	\$32

Soft Drink:

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

Emerald Package

2 Hour	3 Hour	4 Hour	5 Hour	6 Hour
\$30	\$35	\$40	\$45	\$50

Rothbury Estate Sparkling Cuvee

Rothbury Estate Semillon Sauvignon Blanc

Rothbury Estate Cabernet Merlot

All the below draught beers are available to your guests:

Carlton Dry | Carlton Mid | Pure Blonde |

Includes soft drink package, Tea and Coffee.

Sapphire Package

2 Hour	3 Hour	4 Hour	5 Hour	6 Hour
\$40	\$45	\$50	\$55	\$60

Please choose 2 White, 1 Red and 1 Sparkling from the list below:

Rothbury Estate Sparkling Cuvee | Yellowtail Bubbles Yellow

Rothbury Estate Semillon Sauvignon Blanc | Rare Earth Semillon Sauvignon Blanc | Amberley Chenin Blanc |

Jacobs Creek Shiraz Rosé |

Rothbury Estate Cabernet Merlot | Rare Earth Shiraz |

All the below draught beers are available to your guests:

Carlton Dry | Carlton Mid | Pure Blonde | Miller Draught | Peroni Leggera | Bulmers Cider |

Includes soft drink package, Tea and Coffee.

Diamond Package

2 Hour	3 Hour	4 Hour	5 Hour	6 Hour
\$45	\$50	\$55	\$60	\$65

Please choose 2 White, 2 Red and 1 Sparkling from the list below:

Rothbury Estate Sparkling Cuvee | Yellowtail Bubbles Yellow | Oyster Bay Pink Cuvee

Rothbury Estate Semillon Sauvignon Blanc | Rare Earth Semillon Sauvignon Blanc | Amberley Chenin Blanc |

Oyster Bay Pinot Gris | Wignalls Chardonnay | Brown Brothers Moscato |

Jacobs Creek Shiraz Rosé |

Rothbury Estate Cabernet Merlot | Rare Earth Shiraz | Pepperjack Shiraz | Oyster Bay Pinot Noir | Matua Valley Merlot |

Ingoldby Cabernet Sauvignon

All the below draught beers are available to your guests:

Carlton Dry | Carlton Mid | Pure Blonde | Miller Draught | Peroni Leggera | Bulmers Cider | IGP | Peroni Draught

Includes soft drink package, Tea and Coffee.

* Please note that wines and beers can be subject to change but will be of equal value.

Beverage Menu



White Wine

	Glass		Bottle
	Small	Large	
Rothbury Estate Semillon Sauvignon Blanc - SA	\$7.50	\$11.50	\$30
Rare Earth Semillon Sauvignon Blanc - WA	\$8.00	\$13.00	\$34
Villa Maria Sauvignon Blanc – Marlborough NZ	\$8.50	\$14.00	\$36
Amberley Chenin Blanc - WA	\$8.00	\$12.50	\$37
Wignalls Chardonnay – WA	\$8.50	\$14.00	\$38
Brown Brothers Moscato - VIC	\$8.50	\$14.00	\$38
Oyster Bay Pinot Gris - Marlborough NZ			\$39
Yellow Tail Pinot Grigio (Piccolo 187ml)– NSW	\$8.00		

Sparkling Wine

Rothbury Estate Sparkling Cuvee - SA	\$7.50		\$30
Oyster Bay Pink Cuvee – Marlborough NZ			\$39
Yellowtail Bubbles Pink or Yellow Piccolos 200ml - NSW	\$8.00		

Red Wine

Rothbury Estate Cabernet Merlot - SA	\$7.50	\$11.50	\$30
Rare Earth Shiraz - WA	\$8.00	\$13.00	\$34
Ingloldby Cabernet Sauvignon - Mclaren Vale SA			\$39
Matua Valley Merlot – Hawks Bay NZ			\$38
Pepperjack Shiraz - Barossa Valley SA			\$39
Oyster Bay Pinot Noir - Marlborough NZ			\$39
Yellowtail Shiraz (Piccolo 187ml) - NSW	\$ 8.00		

Rosé Wine

Jacobs Creek Shiraz Rosé - AUS	\$8.00	\$13.00	\$30.00
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Port

Penfolds Club Reserve Classic Tawny	\$8.50	\$13.00	
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Beverage Menu



Beer Tap

	Small	Large	Jug
Carlton Dry	\$5.00	\$9.00	\$17.50
Carlton Mid	\$5.00	\$8.00	\$16.00
Pure Blonde	\$5.00	\$9.00	\$17.50
Miller Draught	\$5.50	\$9.50	\$17.50
Peroni Leggera	\$5.50	\$9.50	\$18.50
Bulmers Cider	\$5.50	\$9.50	\$19.00
Itchy Green Pants	\$6.00	\$10.50	\$20.00
Peroni Draught	\$6.00	\$10.50	\$20.00

Beer Bottle/Can

Carlton Dry	\$6.50
Carlton Mid	\$5.50
Pure Blonde	\$6.50
Crown Lager	\$7.50
Cascade Premium Light	\$5.50
Corona	\$8.50
Heineken	\$8.00
Rogers	\$8.00
Little Creatures Pale Ale	\$8.50
Guinness	\$7.50
Kilkenny	\$7.50
Pacific Radler	\$4.50
Strong Bow Classic	\$8.50
Rekordling Premium Cider	\$12.00

Spirits (Inc Mixer) All \$9.50

Canadian Club, Southern Comfort, JW Red, Jack Daniels, Wild Turkey, Gordons Gin, Bacardi, Malibu, Bunderburg Rum, Smirnoff Vodka, Midori Jose Cuervo Tequila, Mt Gay Rum, Jim Beam

Premium Spirits (Inc Mixer)

Bombay Sapphire	\$10.00
Pimms	\$11.00
Pimms, Lemonade & Fruit Jug	\$28.00

Liquers

Baileys, Tia Maria, Cointreau, St. Agnes Brandy, Kahlúa

All \$9.50

Coffee

	Small	Large
Flat White	\$4.00	\$4.80
Cappuccino	\$4.00	\$4.80
Cafe Latte	\$4.00	\$4.80
Macchiato	\$4.00	\$4.80
Long Black	\$3.50	\$4.00
Short Black	\$3.50	
Mocha	\$4.00	\$4.80
Hot Chocolate	\$4.00	\$4.80
Babychino	\$2.00	
Add Caramel, Vanilla, Hazelnut, White Chocolate, Butterscotch or Irish Cream Syrup	\$1.00	

Tea

	Small	Large
English Breakfast	\$3.50	\$4.00
Malabar Chai	\$3.50	\$4.00
Lavender Grey	\$3.50	\$4.00
Lemongrass	\$3.50	\$4.00
Peppermint	\$3.50	\$4.00
Chamomile	\$3.50	\$4.00
Green	\$3.50	\$4.00

Milkshake and Frappe

Strawberry, Banana, Chocolate, Spearmint, Caramel and Vanilla	\$6.00
Coffee, Chocolate, Tropical and Caramel Frappe	\$7.50
Iced Coffee or Chocolate	\$7.00

Soft Drinks

	Small	Large	Jug
Pepsi, Pepsi Max,	\$4.00	\$5.00	\$14.00
Lemon Squash	\$4.00	\$5.00	\$14.00
Lemonade	\$4.00	\$5.00	\$14.00
Dry Ginger Ale	\$4.00	\$5.00	\$14.00
Soda	\$3.00	\$4.50	
Lime and Soda	\$3.50	\$4.50	
Fire Engine	\$4.50	\$5.00	\$15.00
Lemon, Lime and Bitters	\$5.00	\$6.00	\$16.00
Orange, Pineapple,	\$4.00	\$5.50	\$14.50
Apple, Cranberry Juice			





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 of the premises over and above what is normally required and any excessive glass breakage or other damage to our premises during your function. 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.

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

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.

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.

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 RIGHTS

Secret Harbour Golf Links reserve the right to take photographs of the guests throughout the function. These photographs, with permission of the bride and groom may be used for future marketing purposes only.

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.

PHOTOS

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 and specific areas have been allocated for this. It is your responsibility to ensure that persons driving the carts do so with care and ensure the highest level of safety is adhered to. Furthermore, you will be liable for any damage to the golf carts whilst in use.

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



Secret Harbour
Golf Links

Secret Harbour Perth

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