



Wedding Brochure

2024 – 2025



Your love story begins here at Secret Harbour Golf Links

functions@secretsgolf.com.au | 08 95247133

271 Secret Harbour Blvd, Secret Harbour WA 6173



Welcome to Secret Harbour Golf Links, where love finds its perfect setting against the breathtaking backdrop of our pristine coastal landscape. Nestled along the stunning Western Australian coastline, our venue offers an unparalleled blend of natural beauty and refined elegance, making it the ideal destination for your dream wedding.



@Allanajade_



@Tonita Photography

Venue Overview:

Discover a hidden gem for your special day at Secret Harbour Golf Links. Our picturesque venue boasts panoramic views of the Indian Ocean, creating a magical atmosphere that will enchant you and your guests. With lush greenery, rolling fairways, and the serene sound of waves in the distance, every corner of our grounds radiates romance and tranquility.

Culinary Delights:

Elevate your wedding experience with our exceptional culinary offerings. Our talented culinary team crafts delectable menus featuring locally sourced ingredients, ensuring a gastronomic journey that delights the senses. From elegant plated dinners to lavish buffets, every dish is prepared with precision and passion, catering to your tastes and dietary preferences.

Personalized Service:

At Secret Harbour Golf Links, our dedicated team is committed to bringing your vision to life. From the initial planning stages to the final toast, our experienced staff provides personalized attention to every detail, ensuring a seamless and unforgettable wedding experience for you and your guests.

We understand that your wedding day is a reflection of your unique love story, and at Secret Harbour Golf Links, we take pride in creating timeless moments that surpass your expectations. Let us be a part of your journey as you begin your forever together in a place where beauty, elegance, and love converge seamlessly.

Our Mission

TO CREATE YOUR WEDDING SO IT IS THE MOST STRESS FREE UNFORGETTABLE DAY OF YOUR LIVES.

How it works

The same experts that answers your first email will be the ones there with you on your wedding day ensuring no requests were skipped. After booking your date, we will begin direct planning with you 6 months prior to the big day to provide current options and nail down the details.

We never double book weddings and therefore can promise on focused service. While we will be open for golf operations, our team will be careful not to let them interrupt.

Our team knows the venue, and weddings, inside out. We will assist you and your planning team in making the best decisions for what the venue is capable of and what we have seen work best in the past.

Custom weddings built as uniquely as you! Our packages are designed in a way that we can serve you best. Rehearsals are mandatory. See next page for more!

The start-to-finish wedding timeline can be scheduled between from **4PM and reception commencing at 6PM.**

We understand budget and are here to help. We promise you will always know what to expect in terms of costing so you can relax through the planning process.

- 1. CHOOSE YOUR PACKAGE*
- 2. CHOOSE YOUR WEDDING SITES*
- 3. CHOOSE YOUR DATE*
- 4. GUEST COUNT*
- 5. BEGIN WITH PERSONALIZING*



Ocean or Verdure

OCEAN OR VERDURE GREENERY THE CHOICE IS YOURS

Secret Harbour Golf Links is a picturesque, award winning golf course wedding venue nestled on Perth's gorgeous coast just a stones throw from the ocean. It boasts lush sweeping lawns, a glistening lake with stunning panoramic views.

The function room is spacious with floor to ceiling windows and décor that will compliment any theme or vision. With incredible customer service, a dedicated wedding coordinator, delectable menus and a fantastic location, Secret Harbour Golf Links is a perfect choice for your wedding venue.



‘Wedding Ceremony

If your vision is a picture perfect ceremony in front of verdure greenery followed by a sophisticated cocktail or banquet style reception in an airy, ambient function room, look no further as we can offer both.



‘Inclusions

- Ceremony Space
- 28 Americana White Chairs
- Signing Table
- 3 Golf Carts
(additional golf carts \$25 each)
- 2 Wine Barrels
- Following your ceremony, enjoy up to 1 hour access for on course photography for the perfect backdrop for your photos.
(Photographer not included)

\$650

Please note arbor and chair decorations are not included.





@Tonita Photography



@Flower Nation



6
@Infinity Weddings & Events

Venue Hire

- Exclusive use of the restaurant from 6pm
- Event management support before and on the day of your wedding
- Rectangle banquet seating
- Cross back chairs
- White fabric tablecloths and napkin
- Quality tableware, crockery & glassware
- Setting up of place cards, bonbonniere, menus & guest lists
- Wine barrel for cake table & cake knife
- Cutting & platter service of wedding cake
- Gift table
- Wireless PA System
- Room set up, service & pack down

Inclusions

ROOM HIRE

Saturday

From 6pm to 12am

Minimum 60 Adults

Capacity

130 Seated

200 Cocktail

\$1500

The venue hire is additional to the food & beverage costs. Setting up of chair covers & sashes are not included in the venue hire price.



Set Menu

One Entrée | Two Main | One Dessert | \$99pp

Main meal served as alternate drop | add on Entrée \$5pp | Dessert \$5pp

Entrée

First Course - Choose One

Pork belly with a caramel dressing scattered with mint, coriander, spring onion, red chilli & a lime wedge.

-

Local WA prawns with chilli & garlic on a bed of fennel & tatsoi leaf salad finished with lemon & white wine vinaigrette.

-

Marinated chicken tenders on a potato puree with red wine jus served with a roquette salad.

-

Hand made spaghetti with traditional Italian style meatballs.

-

Trio of pumpkin & feta arancini with aioli & tomato sugar.

Main

Second Course - Choose One

Choice of barramundi or Atlantic salmon, dukkha coated on a cucumber avocado salad with a light lemon & EVOO dressing topped with sour cream.

-

Oven roasted chicken breast on smashed roast baby potatoes topped with a roquette & crispy prosciutto salad with a red wine jus.

-

Lamb cutlets on a couscous salad finished with a Greek yogurt mint dressing.

-

Pork cutlet in milk marinade on a parsnip puree served with a fennel, pear & roquette salad finished with fresh pomegranate & red wine jus.

-

Grilled duck breast on a cauliflower puree with green beans & broccolini with a sweet citrus glaze.

-

Chargrilled sirloin steak on a garlic rosemary potato puree, sautéed greens of zucchini, spinach & beans finished with a baby beetroot jus.

-

Broccolini with grilled lemon scented haloumi cheese on a potato & carrot mash, drizzled with a balsamic reduction.

Dessert

Third Course - Choose One

Berry cheesecake drizzled with mixed berry coulis. v

-

Eton mess with crushed meringue, mixed berries & Chantilly cream. v

-

Homemade sourdough chocolate brownie served with Chantilly cream & berry compote. v

-

Homemade lemon drizzle cake served with vanilla bean cream & candied lemon zest. v

-

Homemade Dutch cherry vlaai pie served with Chantilly cream. v

-

Apple strudel with custard. v

-

Chocolate mud cake with white chocolate ganache. v

Additional :

- Vendor meals \$65 **Include : One meal & drink of choice from package**

Buffet

THE ENCHANTING - Two Course | Main | Dessert | \$95pp

Additional :

Vendor meals \$65 Include : One meal & drink of choice from package

Salad - Choose One

Greek salad with spinach, cucumber, capsicum, red onion, fresh tomato, feta cheese & Kalamata olives with balsamic dressing.

-
Caesar salad with baby cos, crispy bacon, boiled eggs, croutons & parmesan cheese finished with a creamy aioli sauce.

-
Garden salad with tomato, cucumber, red onion, capsicum finished with an Italian dressing.

Hot - Choose One

Penne pasta tossed in Napolitano sauce with capsicum, olives, spinach & chilli.

-
Spaghetti with pan fried garlic, chilli, Italian parsley, crispy bacon & parmesan tossed in EVOO oil.

-
Forest mushroom risotto cooked in a porcini mushroom stock finished with butter, cheese & Italian parsley. gf, vo

-
Basil & spinach pesto risotto with roasted pine nuts with a hint of cream & butter. vo

Main - Choose One

150g scotch beef steak chargrilled and finished with gremolata.

-
Slow roasted beef sirloin, sliced and finished with salsa verde.

-
Roast beef charred & crispy on the outside, succulent & juicy on the inside. Roasted for 5 hours with whole garlic cloves & rosemary. Served with demi glaze.

Main - Choose One

Oven baked chicken breast stuffed with garlic butter, ham & cheese cooked in a creamy cheddar sauce.

-
Chicken marinated in Moroccan spices braised in chicken stock and apricots.

-
Chargrilled chicken breast marinated in rosemary, garlic & fresh lemon zest.

-
Chicken breast coated in panko crumbs topped with Napolitano sauce & mozzarella cheese.

Main - Choose One

Penne pasta tossed in Napolitano sauce with capsicum, olives, spinach & chilli.

-
Spaghetti with pan fried garlic, chilli, Italian parsley, crispy bacon & parmesan tossed in EVOO oil.

-
Forest mushroom risotto cooked in a porcini mushroom stock finished with butter, cheese & Italian parsley. gf, vo

-
Basil & spinach pesto risotto with roasted pine nuts with a hint of cream & butter. vo

Dessert - Choose One

Mango & passionfruit cheesecake with Chantilly cream, sliced mango & passionfruit coulis.

-
Crushed meringue kisses with mixed berry compote, Chantilly cream, fresh strawberries & Persian fairy floss. v

-
Homemade sourdough chocolate brownie served with Chantilly cream & berry compote. v

-
Homemade Dutch cherry vlaai pie served with Chantilly cream. v

Buffet

THE EXQUISITE - Two Course | Main | Dessert | \$115pp



HOT - Choose One

150g scotch sirloin steak chargrilled drizzled with garlic, parsley & extra virgin olive oil.

-

Braised lamb shoulder slow cooked for 5 hours with white wine until tender, then roasted until crispy.

-

Roasted succulent porchetta stuffed with fresh Italian herbs, with a perfect crisped skin with a moist, tender meat.

-

Roast beef charred & crispy on the outside, succulent & juicy on the inside. Roasted for five hours with whole garlic cloves & rosemary. Served with demi glaze.

-

Oven baked beef cheeks cooked for 8 hours in red wine, fresh herbs & vegetables.

HOT - Choose One

Dukkha grilled salmon.

-

Grilled barramundi with gremolata.

-

Grilled bronze whaler oven baked in sugo, roast capsicum, red chili & spinach.

-

Grilled barramundi resting in a creamy lemon & garlic sauce.

-

Prawns cooked with fresh chili & garlic, finished with a drizzle of extra virgin olive oil & fresh lemon juice.

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Creamy garlic prawns with fresh roquette.

HOT - Choose Two

Chicken breast with skin on, stuffed with ham, cheese & oven baked in a white wine sauce finished with fresh chopped Italian parsley.

-

Medallions of chicken layered with fresh sage & wrapped in prosciutto, pan fried in butter, salt & pepper.

-

Chargrilled Maryland chicken pieces marinated in fresh lemon zest, garlic and herbs.

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Chicken breast coated in panko crumbs topped with Napolitano sauce & mozzarella cheese.

-

Marinated Tandoori Chicken pieces oven roasted & finished with riata yogurt & fresh mint.

Additional :

Vendor meals \$65 Include : One meal & drink of choice from package

Buffet

THE EXQUISITE - Two Course | Main | Dessert | \$115pp



Hot - Choose Two

Rice pilaf with fine diced carrot, celery, onion & garlic cooked in the oven with chicken stock, finished with butter & chopped parsley.

- Oven baked potato gratin in a creamy bacon, onion & cheese sauce.

- Forest mushroom or roast pumpkin & rosemary risotto.

- Steamed seasonal vegetables finished with fresh gremolata and EVOO oil.

- Roasted baby gourmet potatoes with gremolata & extra virgin olive oil.

- Penne pasta in a Napolitana sauce with spinach & olives.

- Steamed cauliflower oven baked in a creamy cheese & chive sauce.

- Roasted Mediterranean vegetable medley of capsicum, eggplant, zucchini, red onion, carrots & fresh basil finished with a balsamic reduction.

Cold - Choose Two

Fresh shaved fennel with orange segments, taso leaf, red onion, current & roasted pine nuts.

- Fresh witlof, candied walnuts & baked ricotta salad finished with a white wine vinaigrette.

- Baby beetroot, roquette, red onion & cherry tomato salad finished with a balsamic vinaigrette.

- Chat potatoes, baby cos, green beans, cherry tomato, olives, boiled egg & anchovy salad in a red wine vinaigrette.

- Fresh mesclun leaves, tomato, cucumber, capsicum, red onion garden salad, finished with an Italian dressing.

Dessert - Choose Two

Mango & passionfruit cheesecake with Chantilly cream, sliced mango & passionfruit coulis.

- Crushed meringue kisses with mixed berry compote, Chantilly cream fresh strawberries & Persian fairy floss. v

- Homemade sourdough chocolate brownie served with Chantilly cream & berry compote. v

- Homemade Dutch cherry vlaai pie served with Chantilly cream. v

- Homemade lemon drizzle cake served with vanilla bean cream topped with candied lemon zest. v

- Chocolate & baileys cheesecake with baileys infused whipped cream & chocolate shards.

- Rhubarb & berry ricotta desert cake with double cream & a confit of rhubarb.

- Pear & almond frangipani tart with double cream & almond praline.

Cocktail



The Mirage

Three Cold | Three Hot | One Substantial | One Dessert | \$72pp

The Amethyst

Four Cold | Four Hot | One Substantial | One Dessert | \$82pp

The Starlight

Four Cold | Four Hot | Two Substantial | Two Dessert | \$92pp

Cold

Pickled rainbow beetroot & radish with goats cheese on a crispy tortilla.

- Freshly sliced roma tomato, baby bocconcini, fresh basil, EVOO oil & parmesan cheese on a garlic crouton. v, gfo

- Local fresh prawn, poached with fennel, lemon & peppercorn, cooled then cut into slivers and placed on a crostini, finished with aioli & lemon segment. gfo

- Seared beef on sliced roma tomato topped with a seeded mustard aioli on a toasted brioche.

- Avocado & cream cheese mousse with fresh lemon juice, basil & EVOO oil served on a mini toast. v

- Crispy julienne vegetables of carrot, celery, cucumber & red onion wrapped in a slice of rare roast beef sirloin drizzled with a sesame oil & white wine vinaigrette, finished with sesame seeds. gf

- Fresh fig with blue cheese whip & crispy pancetta, finished with a balsamic reduction. v, gf (seasonal)

- Greek cucumber salad cups. gf

- Roasted pimento & burrata filo bites.

Childrens Meals

Children 11 -17 years are charged at 50% of the adult price.

Children under 10 years - \$30pp
Choice of chicken nuggets, cheeseburger, pizza, fish goujons all served with chips.

Dessert - Ice Cream sundae with a choice of chocolate or raspberry topping.

Gocktail

Hot

Pulled BBQ beef sliders with a tomato relish & garlic aioli.

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Roast pumpkin, spinach & feta arancini topped with kewpie mayo & shaved parmesan. gfo

-

Beef skewer marinated in sesame oil, soy sauce, fresh chili & garlic, chargrilled & finished with fried shallots & parsley. gfo

-

Satay chicken skewers with fresh coriander & roasted peanuts. gf

-

Crumbed whiting, deep fried & topped with celeriac seeded mustard slaw.

-

Vegetarian quiche vol-au-vents with crème fresh. v

-

Australian prawns with aioli. gf

-

In house smoke salmon with honey & seeded mustard on a ciabatta toast & crème fresh.

-

Crumbed camembert with caramelised charred pimento finished with a balsamic reduction

-

Macaroni & cheese cooked with ham, rolled & crumbed then deep fried.

-

Beer battered zucchini flowers stuffed with goats cheese & fresh herbs, finished with kewpie mayo. v

-

Beer battered jalapeno stuffed with mozzarella, feta & ricotta cheese, topped with sour cream. v

-

Smashed chat potato with a garlic & fresh herb ricotta cheese topped with freshly sliced prosciutto finished with a balsamic reduction. gf

Substantial

Gnocchi, handmade & served in a blistered cherry tomato & basil pesto sauce. v

-

Forest mushroom risotto with shaved parmesan. v, gf

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Lamb ribs marinated in salt, brown sugar, cumin, coriander & black pepper, with apple cider vinegar & pomegranate molasses, slowly baked & charred, served with fresh rocket & finished with a lemon & cucumber Greek yogurt. gf

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Beef brisket braised for 9 hours, shredded and served with slaw, served in a bao bun.

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Mini banh mi with pork belly bites, spring onion, julienne carrot, fresh sliced chilli with sweet Chinese wine vinaigrette & sracha sauce.

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Marinated chicken in taco seasoning with a lettuce, guacamole & chipotle mayo served in a soft tortilla.

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Chilli peppered squid served with chips & lemon scented garlic aioli.

Dessert

Mango & passionfruit cheesecake with Chantilly cream, sliced mango & passionfruit coulis.

Crushed meringue kisses with mixed berry compote, Chantilly cream fresh strawberries & Persian fairy floss. v

Homemade sourdough chocolate brownie served with Chantilly cream & berry compote. v

Homemade Dutch cherry vlaai pie served with Chantilly cream. v

Coconut panna cotta with whiskey & icing sugar coated strawberry. gf

Italian doughnut fingers coated in cinnamon sugar topped with your choice of chocolate ganache or Nutella.

Pre- Reception

Let your guests enjoy the verdure surroundings whilst your whisked away for those memorable photos by adding a pre-reception grazing board to curb the hunger until you arrive for your grand entrance into the main room.



Inclusions

ROOM HIRE

Exclusive use of the veranda and grazing board fit for a King and Queen.

(Price does not include beverages)

\$25pp

Beverages

SOFT PACKAGE

\$25pp 5 Hours | \$32pp 6 Hours

Pepsi | Pepsi Max | Solo | Lemonade | Dry Ginger | Tonic | Lime & Soda | Orange Juice | Apple Juice | Cranberry Juice

BASIC PACKAGE

\$60pp 5 Hours | \$65pp 6 Hours

DRAUGHT

Single Fin | Side Track | Hahn 3.5

Wine

Sparkling Brut Cuvee | Hardy's The Riddle | Moscato | Chardonnay | Sauvignon Blanc | Cabernet Merlot | Shiraz

SOFT DRINK

PREMIUM PACKAGE

\$70pp 5 Hours | \$75pp 6 Hours

DRAUGHT

Single Fin | Side Track | Hahn 3.5 | Magners Cider

SOFT DRINK

WINE

Da Luca Prosecco | Taku SB | Grant Burge Chardonnay | St Hallett Gamekeeper Shiraz

DELUXE PACKAGE

\$80pp 5 Hours | \$85pp 6 Hours

DRAUGHT

Single Fin | | Swan Draught | Hazy | Guinness | 150 Lashes | Side Track | Hahn 3.5 | BIB TACO | Magners Cider
BIB Ginger Beer

WINE

Croser Brut New Vintage | Aravina A Collection SSB | Aravina A Collection SSB | Aravina A Collection Shiraz
Tempranillo

SOFT DRINK

Barista style Tea & Coffee add \$4.50pp

Drinks packages can be added, however please note all guests will be required to have the same package and can not be purchased for individuals. Alternatively, guests pay for their own drinks on consumption. You can also choose to have an open bar tab with a \$ amount limit or offer a selection of beverages within the bar tab if you prefer.

To set up a bar tab, a valid credit/debit card accompanied with a valid ID is required to be left with the Approved Manager or the amount can be pre-paid before your event.

Whilst we offer a large range of alcoholic beverage these can be subject to change and will be substituted with a similar product. Staff will always adhere to the responsible service of alcohol guidelines and may refuse service.

Terms & Conditions

Booking Confirmation & Deposits

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. Quotations are valid for 30 days from date of enquiry/ quotation.

Deposit

A non-refundable deposit of \$1000 is required to confirm a function booking. Credit card details are also required for security in case of damages caused by the host or their guests and will only be debited 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.

Cancellation

In the unfortunate event that you should wish to cancel your confirmed booking, the following fees will apply:
30 days or less - 60% of the contracted amount
14 Days or less - 100% of the contracted amount.

Guaranteed Pricing & Numbers

The function room is available to you from 6pm to midnight. For catering purposes final numbers and dietary requirements are required 14 days prior to your event. If your guaranteed numbers decrease from this date you will be responsible to meet the agreed value of the minimum spend. If your numbers increase please contact our functions coordinator to confirm if we are able to accommodate additional guests. (additional fees may apply). Every endeavor is made to maintain prices as published however unforeseen circumstances may prohibit this. It is possible prices may change without prior notice to cover variations in costs.

Final Payment

50% of the final amount is payable 6 months prior, 20% 3 months prior with final number required 14 days prior to your wedding when a final invoice will be issued. Final payment is required 14 days with full payment is required 7 days prior to your event unless prior arrangements have been made.

Public Holiday Surcharge

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

License Hours

Sunday to Thursday - Alcohol can be served and purchased until 8pm. Friday and Saturday - Alcohol can be served and purchased until midnight.

Acceptance of Terms and Conditions

Once a deposit has been paid your function will be deemed confirmed and the terms and conditions have been accepted.

Terms & Conditions

Decorations & Deliveries

The Event Coordinator must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description, and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible. Please confirm with your events coordinator for bump in time. Secret Harbour Golf Links will not accept deliveries prior to the agreed bump in time due to limited storage space within the building. However, in special circumstances, if there is not an event booked the day before or of, we can allow deliveries to be made prior to the event.

BUMP OUT - Bump Out should occur at the conclusion of event or no later than 6am the following morning as we are a restaurant on a day-to-day basis and do not have storage. Please note, Secret Harbour Golf Links is not responsible for any damages for external products & services being brought in

Secret Harbour Golf Links does not allow the use of party poppers, confetti, glitter or rice and accepts no responsibility for guest belongings, damage or loss of property left at the venue.

Music & Entertainment

Any music or entertainment must be discussed at the time of booking and confirmed with our Events Coordinator in writing and to comply with our noise management plan, all music must cease at midnight. Noise levels will be monitored throughout the evening, veranda shutters will be closed at 8pm and we will determine if adjustments need to be made. It is the organisers responsibility to ensure that guests comply with the policy.

Food & Beverage Service

All food and beverage can only be supplied by Secret Harbour Golf Links with the exception of birthday cakes and cupcakes which will incur a cakeage charge unless the venue has been booked in its entirety. Cakes can only be brought into the venue on the day of your booking and we do not accept any responsibility for the cake. We are a licensed venue and drinks or alcohol must not be brought into the venue at any time and in accordance with the Liquor Control Act 1988. No food or beverages can be taken off the premises at any time.

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 Identification may be requested. If refused our staff have been instructed not serve that guest and they may be asked to leave the premises. If guests appear intoxicated they may also be asked to leave the venue. All underage guests must be under strict supervision at all times by a parent or guardian.

Social Media and Photography

Secret Harbour Golf Links from time to time will take photographs of guests throughout the function to use on our website, Facebook and Instagram pages. These photographs, with your permission will be used for future marketing purposes only. Please note that 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.

Booking Confirmation & Deposits

Please Note: If the above agreement is not signed, "Secret Harbour Golf Links" reserve the right to enforce the 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.

P: 08 9524 7133 E: functions@secretsgolf.com.au

NAME	
ADDRESS	
EMAIL	
CONTACT	
DATE OF EVENT	
NUMBER OF ADULTS	
NUMBER OF CHILDREN	
OCCASION	
DATE	
CREDIT CARD NO:	
EXPIRY	
CVC/CSV	
CARDHOLDER NAME	
DEPOSIT RECEIVED	
NAME ON CARD	
ADDITIONAL COMMENTS	

I have read Secret Golf Link's Terms & Conditions, and agree to them. I also acknowledge this is a legally binding contract for both parties between myself and Secret Golf Link.

Date & Signature :

Our Preferred Vendors

Stylist ~ Jasmine The Wedding Place



RECEPTION STYLING

Our Services

One of the most important things for us as your stylists is that your wedding is unique to you. We want to assist you to create an expression, not only of your taste and personality, but of your beautiful love story. Our goal is to create an ambience and a lasting memory for yourself and your guests to cherish. We will provide inspiration, expertise and advice, ensuring that your vision is brought to life in a way that is even more beautiful than you could have ever imagined.

FROM \$23 per person



RECEPTION INCLUDES

BRIDAL TABLE, ALL FLORAL ARRANGEMENTS, TEALIGHTS AND SKIRTING INCLUDED
CENTREPIECES, TEALIGHTS, TABLE NUMBERS
COCKTAIL TABLE COVERS, CAKE TABLE, FLOOR FLORAL ARRANGEMENT, TEALIGHTS AND SKIRTING INCLUDED :
GIFT TABLE, FLORAL ARRANGEMENT, TEALIGHTS, WISHING WELL/CARDS BOX AND SKIRTING INCLUDED
CHAIR COVERS IN BLACK OR WHITE
A1 SIZE WELCOME SIGN, SEATING PLAN COMBINED
3 FACE TO FACE MEETINGS

Contact Us




Please get in touch with our Wedding & Function Manager to book your appointment today.

Ruth Cahill

functions@secretsgolf.com.au

08 9524 7133

[https:// secretsgolf.com.au/weddings-functions/](https://secretsgolf.com.au/weddings-functions/)

 @secret_link

 Secret Harbour Golf Links

NOTES/QUESTIONS FOR SECRET WEDDING COORDINATOR

A large empty rectangular box for notes and questions, framed by a thin black border. The page is decorated with faint floral line art in the corners and two small dark squares on the left and right sides of the box.

THANK YOU FOR YOUR VISIT WE LOOK FORWARD TO ASSISTING YOUR BIG DAY.



Dreams & Themes

Congratulations on your engagement and thank you for considering Secret Harbour Golf Links for your upcoming special day.

Our team understand the importance of your wedding and we work closely with you to create the perfect day.

Your dedicated wedding coordinator is here to listen to your ideas and accommodate all of your needs. With industry expertise and the upmost attention to detail, we will ensure everything is taken care of for you. Each and every wedding is different and the day is centered around you.

We are always happy to accommodate and customise packages to make your wedding truly unique. Whether your seeking a traditional reception, lavish celebration or a casual cocktail style party, our team will help bring your vision to reality.