



# Weddings 2025

Ceremony | Photo Locations | Reception | Golf  
Spa & Accommodation





# Welcome

Thank you for considering us for your wedding celebrations.

Noosa Springs Golf & Spa Resort is Noosa's hidden gem, nestled alongside the lush Noosa National Park and picturesque Lake Weyba, yet only minutes to iconic Hastings Street and world famous beaches.

Our luxury resort has everything you need to prepare for your special day. You can relax, unwind and enjoy the process as we take care of everything. From magnificent ceremony & reception locations, food & beverage options, and we even include your reception stationary.

All your needs are catered for onsite: Ceremony, Photo locations, Reception, Golf, Spa & Accommodation. The perfect all in one destination wedding venue.

- Picturesque ceremony locations offering magnificent views of Lake Weyba or Cooroy Mountain and the Sunshine Coast Hinterland
- 103 hectares of manicured grounds provides endless opportunities for your memories to be captured
- Private location & rooms overlooking the breathtaking golf course and gardens
- Self contained 1 & 2 bedroom apartments
- Exclusive use of ceremony & reception areas
- Pre & post event leisure activities including championship golf, world class spa treatments & parties, high tea, tennis, fitness & swimming in our 25m heated pool.

We welcome weddings of all sizes, from small intimate Elopements to large cocktail and banquet dinners.





## Ceremony Locations

### THE PLATEAU

Private ceremony garden tucked away from the Golf Course, with views of Cooroy Mountain, the Sunshine Coast Hinterland and glimpses of Lake Weyba.

\$850

### THE SUNSET LOUNGE & TERRACE

On the upper level of the Resort Clubhouse, the terrace overlooks the breath-taking championship golf course, manicured gardens & cascading water feature below.

\$850

(Sunset Lounge can also be a wet weather back up)

## ....inclusions

Personal wedding coordinator	Water station for your guests
Wedding ceremony rehearsal	Escorted access for onsite photographs
Registry table + 2 chairs	Golf carts for bridal party on course photos
Up to 32 white wedding chairs	Food & Beverage hamper for bridal party onsite photographs
Microphone and outdoor PA system	Includes secure wet weather alternative (back-up for outdoor weddings)
Seasonal fresh fruit platter for your guests to enjoy, served either on arrival or during family and friends photos after the ceremony.	





# Wedding Receptions

## THE PLANTATION ROOM

The Plantation Room has ceiling-to-floor glass windows with balconies overlooking our stunning golf course and gardens.

*Included in chosen wedding package*

## THE SUNSET LOUNGE

Situated on the upper level of the Resort Clubhouse with its own private bar & spacious terrace that overlooks the perfectly manicured championship golf course, gardens & cascading water feature below. Perfect for cocktail style & small intimate sit down receptions.

*Included in chosen wedding package*

[To have an online tour of our venue please click here](https://noosasprings.com.au/take-a-tour-of-our-event-spaces/)  
noosasprings.com.au/take-a-tour-of-our-event-spaces/







# Wedding Packages

Noosa Springs offers a variety of wedding packages to help assist you in making the perfect decision for your special day. We are also happy to tailor a personal package for you as we understand that every couple deserves a unique experience. Please discuss your ideas with your personal wedding coordinator.

## ....Inclusions

Personal wedding coordinator	Cake table with Vera Wang cake knife
Private space for cocktail hour	Microphone & lectern for speeches
Menu designed using fresh & local ingredients	Timber parquetry dance floor
Clothed and skirted bridal & gift tables	Exclusive venue hire until 11pm
Option to select pre-designed reception stationary, including menus with guests' names, table numbers, seating plan (not included in the 'The Soiree' package) and directional signage for your ceremony & reception	
When booking both your Ceremony & Reception at Noosa Springs, the wedding couple receive 1 nights' complimentary accommodation for their wedding night, including breakfast for 2 the following morning*	
*T's & C's apply & subject to availability	





## The Soiree

Spoil your guests with an elegant cocktail reception offering an abundance of house made appetizers.

### **PACKAGE INCLUSIONS:**

*Inclusions outlined on page 5*

Cocktail Hour Grazing Table Platters  
Canapes x 4 per person  
Sliders x 2 per person  
Boats x 2 per person  
Your Wedding Cake served on platters  
\$115 per person

## The Classic

Our 2 course alternate drop menu is perfect for a more traditional wedding reception.

### **PACKAGE INCLUSIONS:**

*Inclusions outlined on page 5*

Cocktail Hour Canapes x 3 per person  
Alternate Drop Entrée & Main  
Your Wedding Cake professionally cut & served with berry coulis & cream  
\$125 per person

## The Kids

Available for children aged 2 – 12 years old

### **Main**

Battered fish & chips with salad  
House crumbed chicken tenders & chips with salad  
Tomato pasta with parmesan cheese

### **Dessert**

Ice Cream with choice of topping and sprinkles  
\$55 per person

## The Fiesta

Guests enjoy a variety of dishes in this shared feast.

### **PACKAGE INCLUSIONS:**

*Inclusions outlined on page 5*

Cocktail Hour Canapes x 3 per person  
4 Entrees, 3 Mains + 2 Sides all served on shared platters  
Your Wedding Cake professionally cut & served with berry coulis & cream  
\$135 per person

## The Degustation

This unique experience offers a tailored 5 course menu designed by our head chef, to suit your personal preference. Perfect for smaller wedding parties. Maximum of 30 people

### **PACKAGE INCLUSIONS:**

*Inclusions outlined on page 5*

Cocktail Hour Grazing Table Platters  
5 Course Degustation  
Your Wedding Cake professionally cut & served with berry coulis & cream  
\$145 per person

## The Vendors

Chefs' selection of a Main meal served away from the reception room.  
Vendor meals for Photographers, Musicians etc  
\$40 per person

*All packages include freshly brewed coffee and tea selection*

**Dietary requirements** - Can be catered for when advised 2 weeks prior to your wedding





# The Canapes

## COLD SELECTIONS

Oysters with finger lime and ginger (gf/df)  
 Smoked trout rilletes with avocado mousse (gf)  
 Caledonian cheddar and leek fondue tartlets  
 Seared wagyu on French bread with horseradish crema and chives  
 Spicy Nduja salami and pickled pepper crostini (df)  
 Whisky cured salmon, new potato, green goddess dressing (gf)  
 Salt baked baby beetroot with cashew crema and walnut crumble (vegan/gf/df)  
 Smooth chicken parfait with ginger beer gel, pickles, and sourdough  
 Yellowfin tuna tostadas with jalapeno and lime (df)  
 Prosciutto with parmesan mousse and cornichon

## HOT SELECTIONS

Duck spring rolls with hoisin, coriander, and cashews  
 Pork, fennel and burnt apple sausage roll  
 BBQ pork belly skewer with black garlic and rosemary (gf/df)  
 Tandoori chicken with mango glaze, mint yogurt, charred cucumber (gf)  
 Noosa tomato fondue tart with whipped feta and olive crumble (v)  
 Pumpkin and mozzarella arancini (v, #can be adapted to vegan)  
 Croquettes with smoked ham and Manchego cheese  
 Porcini and parmesan risotto spoons (gf/v, #vegan)  
 Salt and pepper calamari with tom yum mayo (df)  
 Achiot chicken tacos with jalapeno crema  
 Spiced honey roast duck breast with green papaya (gf/df)  
 Chorizo con papas (df)  
 Quesadilla, Oaxaca cheese, smoked mushroom, spinach (v, #vegan)  
 Sweet potato falafels with garlic, herb aioli (vegan/gf)

Please make dietary requests at least two weeks in advance when final details are confirmed with your wedding coordinator.

Menu subject to change.

(v) vegetarian (gf) gluten free (#) can be made gluten free, vegetarian, or vegan





## The Boats

Greek style slow cooked lamb with whipped feta, smoky eggplant, chickpeas (gf)

Crispy BBQ pork, coconut rice, green papaya salad (gf)

Fried chicken, smoked potato, charred corn, habanero salsa

Tofu, pumpkin and snake bean yellow curry, tamarind jam, sticky rice (vegan/gf)

## The Sliders

Wagyu Sliders, American cheese, truffle mayo, pickles, and smoked ketchup

Korean Fried Chicken sliders with pineapple mayo, pickles

Cubanos – Slow roast pork, salami, pickles, cheese, mojo verde sauce

Tandoori spiced cauliflower slider with coconut and mint yogurt, pickles, fried onions (vegan)

## The Grazing

### Grazing table platters

#### Vegetarian

BBQ Provencal vegetables, triple cream brie, haloumi and smoked tomato skewers, whipped goats cheese, roast butternut hummus, blackened chilli and capsicum dip, marinated olives, crackers and grilled breads

#### Antipasto

San Danielle prosciutto, fennel sobrasada, truffle salami, BBQ provencal vegetables, house pickles, marinated olives, smoked eggplant dip, whipped goats cheese, crackers and grilled ciabatta

#### Cheese

Woombye triple cream brie, Kenilworth aged cheddar, Riverine blue w quince paste, grapes, truffle honey, rockmelon and charcoal crispbreads

#### Seasonal Fresh Fruit

Local, seasonal fruits served with honey yoghurt

Please make dietary requests at least two weeks in advance when final details are confirmed with your wedding coordinator.

Menu subject to change.

(v) vegetarian (gf) gluten free (#) can be made gluten free, vegetarian or vegan





## The Classic

Please choose 2 entrées and 2 mains to be served alternate drop

### Entrées

Moreton Bay bug and King Prawn tostada with Truffle crema, avocado, pickled chilli, barbeque corn  
 Whisky cured salmon with rye crostini, Green Goddess sauce, Kohlrabi pickles  
 Kingfish ceviche with passionfruit, jalapeño, chives (gf/df)  
 Sesame seared tuna with soba noodle, edamame, wakame aioli, ponzu (df)  
 Crispy duck salad with Asian slaw, cashews, sesame, ginger (gf/df)  
 Sticky lamb ribs with green papaya and lychee salad (gf/df)  
 Grilled ocean trout with celeriac remoulade, lemon pickled Tokyo turnips, miso, lemon myrtle (gf/df)  
 Noosa tomato and olive tart with whipped goats' cheese and basil oil (veg)  
 Moroccan grilled lamb salad, baby spinach, haloumi, cherry tomatoes, yogurt, sambal (gf)

### Mains

Rack of Bangalow pork with crackling and chimichurri (gf/df)  
 Truffled Moya Valley chicken supreme with Jerusalem artichokes puree, jus gras  
 Charred Wagyu rump, Whisky and Pink peppercorn sauce  
 Sticky beef cheek in Indochine sauce with green papaya  
 Coral Coast barramundi fillet grilled with salsa verde, chilli oil, lemon  
 Seared salmon fillet kaffir lime and lemongrass beurre blanc and charred sweet leeks  
 12 hours slow cooked Greek lamb with whipped feta and mint jus (gf)  
 Crispy pork belly porchetta with caramelised apple sauce, shaved fennel salad

*All mains served with duck fat potatoes and rocket, parmesan, pear salads on the tables to share*

Please make dietary requests at least two weeks in advance when final details are confirmed with your wedding coordinator.

Menu subject to change.

(v) vegetarian (gf) gluten free (#) can be made gluten free, vegetarian or vegan



# The Fiesta

## Entrées

Guests share all 4 entrées

Moreton Bay bug and King Prawn tostada with truffle crema, avocado, pickled chilli, barbeque corn  
 Artisan cured meat board, house pickles, Manchego  
 Sticky Lamb ribs with green papaya and lychee salad (gf/df)  
 Noosa tomato bruschetta with whipped feta and olive crumble (v, #gf)

## Mains

Please choose 3 Mains for guests to share

Moroccan spiced slow cooked lamb shoulder with minted lamb jus (gf)  
 Roast pork belly with crackling, burnt apple puree, sage and bacon jus (gf)  
 Truffled roast chicken with chicken crackling and sweetcorn velouté (gf)  
 Grilled salmon with kaffir lime and lemongrass beurre blanc, chervil, chives (gf)  
 Charred Wagyu rump steaks with chimichurri (gf)  
 Barramundi fillets roasted in tamarind and ginger caramel (gf)  
 Crispy duck, miso, soy, sesame, fragrant herbs (gf)

## Sides

Please choose 2 Sides for guests to share

Duck fat roast potatoes with lemon thyme (gf)  
 Baby gem cos and radish salads with green goddess dressing (v, gf)  
 Broccolini, almonds, lemon olive oil (v, gf)

Please make dietary requests at least two weeks in advance when final details are confirmed with your wedding coordinator.

Menu subject to change.

(v) vegetarian (gf) gluten free (#) can be made gluten free, vegetarian or vegan



# The Drinks

## The Silver

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### WINE:

Quilty & Gransden Sparkling Brut Cuvee, Orange, NSW  
Quilty & Gransden Pinot Gris, Orange, NSW  
Quilty & Gransden Sauvignon Blanc, Orange, NSW  
Quilty & Gransden Chardonnay, Orange, NSW  
Quilty & Gransden Rosé, Orange, NSW  
Quilty & Gransden Pinot Noir, Orange, NSW  
Quilty & Gransden Shiraz, Orange, NSW  
Quilty & Gransden Cabernet, Orange, NSW

### BEER:

Cascade Light, Great Northern Super Crisp, Great Northern Original, Pure Blonde, Asahi

### SOFT DRINK / JUICES:

Orange Juice, Apple Juice, Pineapple Juice, Coke, Coke No Sugar, Sprite, Lift, Soda Water, Tonic Water, Lemon Lime & Bitters

3 hours \$45 | 4 hours \$50 | 5 hours \$55  
6 hours \$60 | 7 hours \$65 | 8 hours \$70

## The Gold

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### WINE:

Mio Cappello Prosecco, King Valley, VIC  
Pikorua Sauvignon Blanc, Marlborough, NZ  
Pikes Luccio Pinot Grigio, Clare Valley, SA  
Castelli Silver Series Chardonnay, Great Southern, SA  
Lorgeril Gris de Garille Rosé, IGP Carcassonne, France  
Wicks Estate Pinot Noir, Adelaide Hills, SA  
Hancock & Hancock Shiraz, McLaren Vale, SA

### BEER:

Cascade Light, Great Northern Super Crisp, Great Northern Original, Pure Blonde, Asahi

### SOFT DRINK / JUICES:

Orange Juice, Apple Juice, Pineapple Juice, Coke, Coke No Sugar, Sprite, Lift, Soda Water, Tonic Water, Lemon Lime & Bitters

3 hours \$55 | 4 hours \$61 | 5 hours \$67  
6 hours \$73 | 7 hours \$79 | 8 hours \$85

## The Platinum

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### WINE:

Hentley Farm Villain & Vixen Vint Blanc de Blanc, Adelaide Hills, SA  
Robert Oatley Sauvignon Blanc, Margaret River, WA  
Framingham Pinot Gris, Marlborough, NZ  
Pedestal Chardonnay, Margaret River, WA  
Rockburn Stolen Kiss Rosé, Central Otago, NZ  
The Lane Series Pinot Noir, Adelaide Hills, SA  
Phillip Shaw 'The Idiot' Shiraz, Orange, NSW

### BEER:

Cascade Light, Great Northern Super Crisp, Great Northern Original, Pure Blonde, Asahi, Peroni, Balter Captain Sensible, Balter XPA, Crown Lager, Corona, Bulmers Cider

### SOFT DRINK / JUICES:

Orange Juice, Apple Juice, Pineapple Juice, Coke, Coke No Sugar, Sprite, Lift, Soda Water, Tonic Water, Lemon Lime & Bitters

3 hours \$62 | 4 hours \$69 | 5 hours \$76  
6 hours \$83 | 7 hours \$90 | 8 hours \$97

## Cocktails

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**Margarita** - Jose Cuervo Tequila, Cointreau, lime, salt

**Mojito** - Bacardi white rum, lime, fresh mint, sugar syrup, soda

**Espresso Martini** - Absolut vodka, Kahlua, espresso

**Pornstar Martini** - Absolut vodka, passionfruit, lime juice, sugar syrup

**Aperol Spritz** - Aperol, Villa Fresco prosecco, soda water, orange

**Hugo Spritz** - Elderflower liqueur, Villa Fresco prosecco, soda, fresh mint

Please choose a maximum of 2 cocktails.  
Pre-paid by wedding couple \$18per cocktail.  
Guests purchasing their own \$21per cocktail.

## The Package Details

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Package prices are per person.

When selecting your package please choose the sparkling + 1-2 white wines, 1-2 red wines and 2-3 beers (1-2 heavy beers and 1 light or mid strength).

To upgrade the beer component of the Silver or Gold packages to either Peroni, Balter Captain Sensible, Balter XPA, Crown Lager, Corona, Bulmers Cider an additional \$5 per person applies.

## Bar Tab

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\* Option for Bar Tab available - please ask us for our Bar Tab Beverage Menu (minimum spend of \$45pp applies)



# Hens Parties

## SPA PAMPER PACKAGES

Noosa Springs Spa has created these amazing packages as we believe it is important to celebrate life's special occasions. A Spa party in the lead up to your wedding is the perfect way to relax & connect with friends and family.

### THERMAL SUITE AFTER DARK

Exclusive private access to the Thermal Suite Experience, perfect for a hens night out. Includes cheese & fruit platter and a glass of sparkling wine or juice.

55 minutes | \$110per person

\*Minimum 6 guests. Available Tuesday - Friday from 5pm. \*Thermal Suite Experience includes access to the HydroMassage Pool, Steam Room, Infrared Sauna and Blitz Shower.

### THE SPA HIGH TEA

Unwind with a Thermal Suite Experience\* followed by a decadent High Tea including sparkling wine or juice.

Approximately 2 hours \$120

### SPA ESCAPE

Start your escape with a Thermal Suite Experience\* followed by a Full Body Springs Signature Massage.

Approximately 2.5 hours \$200

\*Thermal Suite Experience includes access to the HydroMassage Pool, Steam Room, Infrared Sauna and Blitz Shower.

### HIGH TEA

Enjoy a traditional, elegant, High Tea whilst taking in the beautiful golf course views from our terrace. It is a perfect way to celebrate a special occasion with loved ones and friends. Only \$50per person. Bookings must be made a minimum 48 hours in advance.

## ACCOMMODATION PACKAGES

Why not turn your hen's party into a weekend of pamper? We have some great packages that include accommodation & spa treatments. Head to our website [noosasprings.com.au](https://noosasprings.com.au)

\*Terms and conditions apply. Subject to availability. Please note that prices & packages may change without notice.





## Bucks Parties

Bring your friends together prior to your big day and enjoy either 18 or 9 holes of golf with the option of including a burger and a beer or lunch. Or if you would prefer to Play and Relax we can combine 9 holes of golf and a Thermal Suite Experience in our Day Spa. We can tailor a day to suit you and depending on the number of players, group discounts may apply.

To book your golf party or for more information please phone the Golf Shop on (07) 5440 3325 or email [golf@noosasprings.com.au](mailto:golf@noosasprings.com.au)



\*Terms and conditions apply. Subject to availability. Please note that prices & packages may change without notice.





# Accommodation

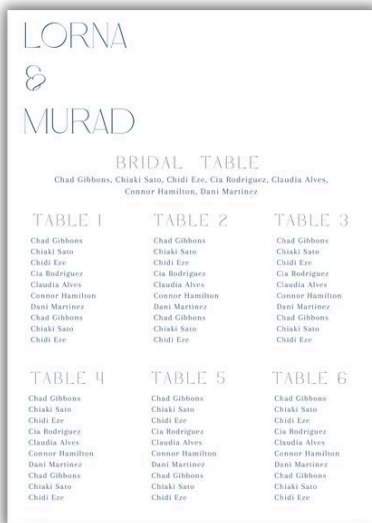
Noosa Springs offers one and two-bedroom apartments that are designed with comfort and convenience in mind. Spacious and self-contained, the apartments are set within a private bushland environment, just a short stroll from the clubhouse and golf course.

- King size beds
- Apartments can be configured to accommodate Single/Twin/Triple/Quad share
  - Ensuite bathroom in each bedroom
  - Two private balconies
  - Air conditioned
  - WiFi
- Washing machine and clothes dryer
- Undercover car park





# Stationary Options

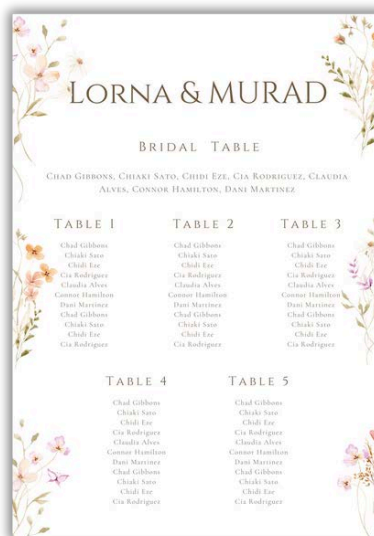


Elegant

Option to change  
font colour is available

Floral

Option to change  
font colour is available



Posh

Option to change  
font colour is available

# Stationary Options

GUEST NAME
ENTRÉE
Moreton bay bug and King prawns in tostadas with truffle crema, avocado, pickled chilli (gf)
Artisan cured meat board, house pickles, manchego (gf)
Sticky Lamb ribs with green papaya and lychees salad (gf/dl)
MAIN
Moroccan spiced slow cooked lamb shoulder with minted lamb jus (gf)
Truffled Roast Chicken with chicken crackling and sweetcorn velouté (gf)
Charred Wagyu rump steaks with Chimichurri (gf)
DESSERT
Wedding Cake served with berry coulis & cream

LORNA & MURAD		
BRIDAL TABLE		
Chad Gibbons, Chiaki Sato, Chidi Eze, Cia Rodriguez, Claudia Alves, Connor Hamilton, Dani Martinez		
ONE	TWO	THREE
Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez
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SEVEN	EIGHT	NINE
Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez



Arch

Option to change colour is available

Classic

Option to change font colour is available

Lorna & Murad				
Bridal Table				
Chad Gibbons, Chiaki Sato, Chidi Eze, Cia Rodriguez, Claudia Alves, Connor Hamilton, Dani Martinez				
One	Two	Three	Four	Five
Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez
Six	Seven	Eight	Nine	Ten
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Guest Name
Entrée
Moreton bay bug and King prawns in tostadas with truffle crema, avocado, pickled chilli (gf)
Artisan cured meat board, house pickles, manchego (gf)
Sticky Lamb ribs with green papaya and lychees salad (gf/dl)
Main
Moroccan spiced slow cooked lamb shoulder with minted lamb jus (gf)
Truffled Roast Chicken with chicken crackling and sweetcorn velouté (gf)
Charred Wagyu rump steaks with Chimichurri (gf)
Desert
Wedding Cake served with berry coulis & cream

GUEST NAME
STARTER
Moreton Bay bug with King prawns in tostadas with avocado, truffle crema, pickled chilli
Noosa tomato bruschetta with whipped feta and olive crumble (v/gf)
MAIN
Moroccan spiced slow cooked lamb shoulder with minted lamb jus (gf)
Truffled Roast Chicken with chicken crackling and sweetcorn velouté (gf)
Charred Wagyu rump steaks with Chimichurri (gf)
DESSERT
Wedding Cake Served with Berry Coulis and Cream
WITH LOVE Lorna & Murad

Lorna & Murad		
BRIDAL TABLE		
Chad Gibbons, Chiaki Sato, Chidi Eze, Cia Rodriguez, Claudia Alves, Connor Hamilton, Dani Martinez		
TABLE 1	TABLE 2	TABLE 3
Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez	Chad Gibbons Chiaki Sato Chidi Eze Cia Rodriguez Claudia Alves Connor Hamilton Dani Martinez
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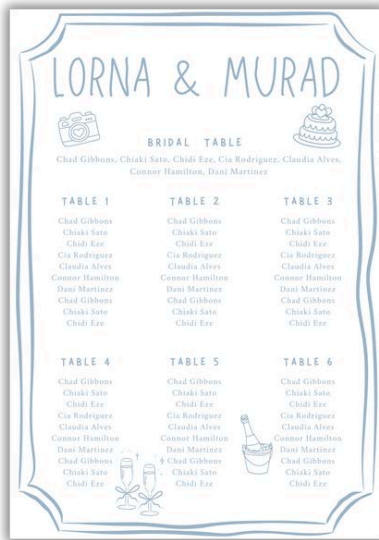


Foliage

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# Stationary Options



Whimsical

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colour is available

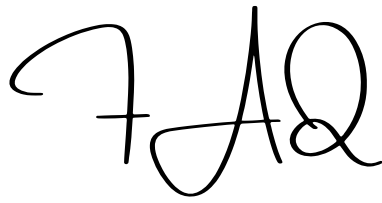
\*\$1 per person surcharge

Tropical

Option to change  
colour is available

\*\$1 per person surcharge





- **Can we arrange a time to view the venue?**

Yes we do offer venue tours by appointment. As we would like to ensure all our venue spaces are available to show you, we do request viewings by appointment only.

- **What time is curfew?**

You can enjoy your celebrations right up until midnight.

- **How many weddings do you host on a day?**

We only ever hold one wedding ceremony and reception a day.

- **Do you have a wet weather back up?**

Yes we do. It is included in your ceremony package if needed or desired. The Sunset Lounge is a private ceremony room & terrace overlooking breath-taking championship golf course and manicured gardens.

- **Do you have plenty of car parking?**

Yes we do and it's complimentary.

- **Do you have onsite accommodation?**

Yes we do. We have 1 & 2 bedroom spacious self contained apartments that are just a short stroll to the clubhouse, ceremony site and reception rooms.

- **Can our Dog be part of our wedding?**

We like you to have all your family members here to celebrate your nuptials, so yes, your dog can be part of your ceremony. Pets aren't allowed inside our function rooms or the accommodation, so you will need to make arrangements for your dog to be taken off-site after your ceremony.

- **How do I book my wedding date?**

To secure your wedding date, we require a deposit of \$1500.

- **What if I need to cancel or postpone my wedding?**

When paying the deposit to secure your wedding date, this stops anyone else from being able to book the function spaces on the same date. Due to this, your deposit is non-refundable and non-transferrable.

- **When are my final numbers and final payment due?**

After your initial deposit to secure your wedding date, we will require a second instalment of 40% of your total spend 2 months prior to your wedding, followed by final numbers and final payment 2 weeks prior to your wedding. After final numbers are given, there will be no refunds.

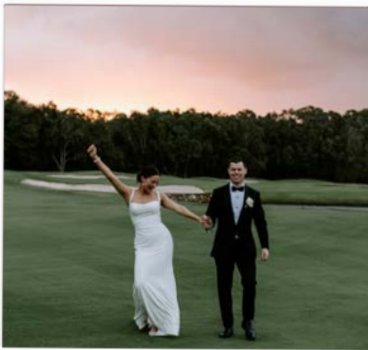
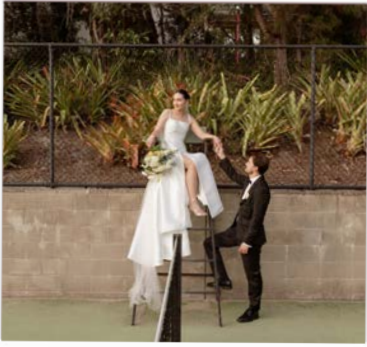
\*Full Terms & Conditions apply

[Click here for full Terms & Conditions](#)  
or scan the code





# Photo Gallery







For further information please contact our  
Wedding Team on:

07 5440 3333

[weddings@noosasprings.com.au](mailto:weddings@noosasprings.com.au)

Links Drive, Noosa Heads, QLD, 4567

[noosasprings.com.au/weddings](http://noosasprings.com.au/weddings)