



# WEDDING RECEPTION & FUNCTION PORTFOLIO

Current as at August 2009



## INTRODUCTION

Sails Restaurant is located in the main resort centre, offering both beachfront and poolside access – not to mention the spectacular sea views of Catseye Beach.

Sails provides the resort with a restaurant and bar that truly captures the tropical environment in which we are situated. The service is efficient and lively, with a large emphasis on attention to detail to create the wedding experience you desire. Our menus are designed to complement the occasion and feature the freshest ingredients.

If you are dreaming of an island wedding followed by an unforgettable, relaxed and unique reception, Sails Restaurant is for you.

## GENERAL INFORMATION

### **Days of Operation**

Open 7 days – Lunch & Dinner

### **Hours of Operation**

#### **Lunch**

Open 12.00 pm – 4.00 pm

#### **Dinner**

Open 6.00 pm – 11.00 pm



## SOLE USE MINIMUM SPEND AMOUNTS

### **Beach front decking or Colonnade**

(Only Available as Sole Use Location)

Minimum spend: Mon- Thu \$3,200  
Fri- Sun \$3,600

### **Poolside decking**

(Only Available as Sole Use Location)

Minimum spend: Mon- Thu \$1,900  
Fri- Sun \$2,200  
Add alcove \$400 extra

### **Main dining room including Beach front and Pool side Decks (Exclusive use)**

Minimum spend: Mon- Thu \$10,000  
Fri- Sun \$11,500

### **Entire Restaurant and Bar area including 2 pool tables, dance floor and live entertainment (Exclusive use)**

Minimum spend: Mon- Thu \$15,800  
Fri- Sun \$18,000

The above sole use fees are the minimum cost to have the applicable area of the venue solely for your use; these fees may then be used towards your food and beverage costs.



## AREA DESCRIPTIONS

### **Cocktail Lounge**

Enjoy pre-dinner drinks and canapés in our piano bar area.

### **Beachfront Decking**

Naturally decorated by the breathtaking views of the Whitsunday Passage and bordered by Catseye Beach and Passage Peak, this is the ideal place for a reception. Exclusive for groups of 30 to 50 guests

### **Poolside Decking**

Softly lit palm trees fringe this romantic poolside location perfect for a more intimate group.

Exclusive for groups of 10 to 20 guests

### **Main Dining Room**

This open style room is surrounded by timber folding doors that open to give almost an 'outdoor feeling' inside.

Exclusive for groups of 80 to 160 guests

### **Colonnade**

Overlooking the main resort pools, bordered by the cocktail lounge is our colonnade area. This terracotta-tiled location is very popular with wedding parties.

Exclusive for groups of 20 to 30 guests

### **Ocean View Alcove**

The Ocean View Alcove is positioned just above our poolside decking to enhance the sensational view over the pool to the ocean beyond. This area can be made more private by closing the doors which open out onto the deck, for an intimate gathering of less than 20. This area can be used in conjunction with the Poolside Decking as a private buffet area or for stand up cocktail parties.



## CANAPÉ MENU

### Canapé choices

All Canapés are served with appropriate dipping sauces

#### Hot selection

Chicken skewers	3.50
BBQ beef balls and Tomato relish	3.50
Assorted Quiches	3.00
Sesame seed prawn toast	3.50
Chicken and Mushroom Filo	3.50
Prawn twisters with soy and chilli sauce	4.50
Parmesan crust mushrooms with aioli	3.00
Mini beef pies	3.50
Curry Korma Pies	3.50
Spinach and Onion Pakoda	3.50
Vegetable samosa	3.50
Peking Duck Spring rolls	4.00

#### Cold selection

Smoked salmon and dill en croute	3.00
Cherry tomato, basil and bococinni skewer	3.50
Avocado and Smoked chicken sandwich	3.50
Honey ham and fresh asparagus	2.50
Assorted California rolls	4.00
Natural Oysters w Chardonnay and shallots	4.00
Tomato and basil bruschetta	2.50
Peking duck rolls	3.50
Rare beef and caramelized onion bruschetta	2.50

**A minimum spend of \$450.00 is required for the supply of Canapés to your group  
A minimum of 20 pieces per canapé choice must be ordered with a maximum number  
of 5 choices.**



## PLATED MENUS

Choice and alternate drop menus are for a minimum 25 guests

### Menu Order Options

1 choice of each: entrée, main & dessert - \$ 50pp  
(All guests have the same meals)

2 choices alternate drop: entrée, main & dessert - \$ 60pp  
(Every second guests has the same meal)

3 choices a la carte - \$ 70pp  
(Guests choose from a menu containing 3 choices of Entrées,  
Mains & Desserts)

### Menu Item Choices

#### Entrée choices

- Smoked salmon ,rocket, spanish onion, dill mascopone and crouton
- Classic Caesar salad with cos, egg, bacon, parmesan and croutons
- Prawn Cocktail , lettuce and cocktail sauce
- Green Peppercorn Pate with onion marmalade &turkish bread
- Thai beef salad with noodles, lime, coriander, peanuts and palm sugar dressing
- Cajun chicken and mango salad with sweet lime dressing
- S&P Calamari with Asian salad greens
- Pumpkin soup with cheese croutons
- Minestrone soup with basil leaves



## PLATED MENU- Continued

### Main choices

- Pan-fried Atlantic salmon served on green pea and potato mash, cherry tomato and basil vinaigrette
- Barramundi fillet encrusted with a macadamia nuts, on asian greens and mango lime salsa
- Rib of beef on crispy chat potatoes and green beans finished with red wine jus
- Eye fillet topped with grilled garlic prawns, served on potato mash and finished with wasabi mayonnaise
- Crispy pork belly served on candied glazed spinach finish with apple balsamic
- Lamb Shank ,sweet potato and fetta mash , green beans and crispy parsnip crisps
- Lamb rack encrusted with parmesan, baked to medium and set on a Greek salad drizzled with lemon and thyme vinaigrette
- Pan-fried chicken breast filled with smoked salmon and avocado on asparagus risotto
- Red Thai duck curry , jasmine rice, asian greens and beanshoot and coriander salad
- Baked eggplant stack layered with goats cheese, roasted red capsicum, basil and Parmesan pesto on a tomato and basil compote
- Penne pasta tossed in rocket oil with pumpkin, zucchini, Spanish onion, Bowen tomatoes and rocket leaves



## PLATED MENU- Continued

### Dessert choices

- Sticky date pudding with vanilla bean ice-cream
- Mini pavlova with fresh strawberries and cream and kiwi fruit coulis
- Lemon meringue pie with King Island double cream
- Apple and rhubarb crumble with rhubarb compote and ice cream
  
- Chocolate mud cake with fudge sauce and ice-cream
- Summer Berry tart berry compote and ice cream
- Fresh mango and strawberries with ice-cream (Seasonal November ~ April)
- Australian cheese selection plate

### Extras (Per person)

- |  |         |
|--|---------|
| • Standard sandwich                    | \$7.50  |
| • Open Danish sandwich                 | \$8.50  |
| • Filled tortilla wraps                | \$15.50 |
| • Fresh fruit plate                    | \$12.50 |
| • Anti pasto platter                   | \$12.50 |
| • Homemade dips and bread              | \$12.50 |
| • Australian cheese plate              | \$16.50 |
| • Chocolate coated strawberries (Each) | \$3.50  |



## SEAFOOD BUFFET MENU

\$95.00 per person- Minimum 40 guests

### Seafood on the rocks

- Fresh prawns
- Fresh Tasmanian oysters
- Snow Crabs and Balmain bugs
- Smoked salmon

### Hot selection

- Roast Sirloin of beef and roast vegetables
- Reef Fish encrusted with macadamia nuts
- Potato gnocchi, pumpkin, spinach, shitake mushrooms and pine nuts
- Chicken laksa with Asian vegetables
- Seasonal vegetables and steamed rice

### Cold selection

- A selection of sushi and California rolls
- Smoked ham, rare beef and roast chicken
- Anti pasto of vegetables, homemade dips and olives
- Chef's selection of seasonal salads

### Breads

Selection of daily baked breads from our own Island Bakery

### Desserts

- Chef's selection of cakes and tarts
- Australian cheese platter
- Tropical fruit salad



## BBQ BUFFET MENU

\$69.50 per person- Minimum 30 guests

### Hot selection

- Lamb cutlets
- Chicken satay skewers
- 180gm sirloin steak
- Garlic prawns
- Gourmet sausages
- Onions

### Cold selection

- Tasmanian oysters and ocean prawns with condiments
- Anti pasto of vegetables, homemade dips and olives
- Smoked salmon and fresh asparagus
- Chef's selection of seasonal salads

### Breads

Selection of daily baked breads from our own Island Bakery

### Desserts

- Chef's selection of cakes and tarts
- Australian cheese platter
- Tropical fruit salad



## SAILS BUFFET MENU

\$59.50 per person- Minimum 30 guests

### Hot selection

- Roast pork with rosemary and garlic chat potatoes
- Reef fish baked with tomato and basil concasse
- Penne pasta, rocket leaves, pumpkin, Bowen tomatoes and mushrooms
- Fresh steamed vegetables and rice

### Cold selection

- Anti pasto of vegetables, homemade dips and olives
- Roast chicken and smoked ham
- Chef's selection of seasonal salads

### Breads

Selection of daily baked breads from our own Island Bakery

### Desserts

- Chef's selection of cakes and tarts
- Tropical fruit salad



## BEVERAGE PACKAGES

### Package 1

Local Beer, Soft drink & Juice  
Domain Chandon Sparkling N/V  
Wild Oats Chardonnay  
Wild Oats Shiraz Viognier

\$60.00 – First 3 Hours  
\$10.00 per hour after

### Package 2

Local Beer, Soft drink & Juice  
Domain Chandon Sparkling N/V  
Cape Mentelle Georgiana SSB  
Evan's and Tate Gngangara Shiraz

\$70.00 – First 3 Hours  
\$15.00 per hour after

### Package 3

Local Beer, Soft drink & Juice  
Domain Chandon Sparkling N/V  
Wild Rock The Infamous Goose Sauvignon Blanc (NZ)  
Wynns Coonawarra Estate Shiraz (SA)

\$80.00 – First 3 Hours  
\$20.00 per hour after

### Please note

Spirits are available upon a consumption basis only and can either be charged to your guests individually over a cash bar, or charged to a pre arranged bar tab set up by you. Please contact your wedding consultant for more information.



## SAILS SPECIFIC TERMS & CONDITIONS

### SET UP INCLUSIONS

- Square tables (Can be joined to create long tables)
- Existing restaurant chairs. Please note, these chairs are not suitable for chair covers, however suitable chairs can be arranged. Chair cover hire should be organised separately through your wedding consultant.
- Linen tablecloths
- Napkins
- Cutlery
- Crockery
- Glassware
- Existing lighting- does not include fairy lights as seen in some images
- Existing restaurant background music
- Buffet set up (if applicable)
- Wedding cake table and cake knife

### A LA CARTE DINING

In the case of guests choosing from the Ala carte menu a set up fee will be applicable. Maximum numbers for the Ala Carte menu option is 25 pax.

### CHAIRS & TABLES

Romanos standard chairs are unable to facilitate chair covers. If you plan to utilise chair covers Romanos will provide appropriate chairs at no additional cost, however it is your responsibility to advise your consultant at least 4 weeks prior that you require these chairs. Chairs appropriate for chair covers are subject to on island availability and are not guaranteed under any circumstances. You will need to source your chair covers through your wedding consultant and this will be at your own cost.



## STANDARD TERMS AND CONDITIONS

### **SOLE USE AND PARTIAL SOLE USE**

Sole use fees, as noted throughout Hamilton Island's reception venue portfolios are the minimum fees required to be paid to utilise the applicable area of that venue or the entire venue itself. These minimum fees as described can then be utilised towards the food and beverage component of the function. The sole use fee and minimum spend books that venue or area for your group only for the standard service period of that venue or area unless otherwise agreed upon in writing. Any shortfall in the use of that minimum spend amount will be forfeited by the client, and cannot be utilised for take away alcohol or be utilised outside the time period agreed upon in the sole use booking and standard agreed service period.

### **SERVICE PERIODS**

Service periods are listed in each individual portfolio and are subject to change without notice and generally cannot be extended. Should an extension be obtained this may incur additional charges and can only be relied upon after written permission has been obtained from the venue manager by your wedding consultant.

### **NOISE CURFEWS**

Noise curfews apply to all reception and function venues including restaurants. All curfews are subject to change without prior notice and may change from that time notified to you at time of booking.

### **BOOKING CONFIRMATIONS**

Your reception or function venue booking is not confirmed until you have received advice in writing from your wedding consultant; verbal notices of availability should be strictly regarded as tentative only and should not be relied upon under any circumstances.

### **A LA CARTE DINING**

Where an a la carte menu is being utilised for a booking, the a la carte menu offered by the restaurant on your chosen function date will be utilised for your function. Any a la carte menu shown to you or viewed prior to your reception or event is to be regarded as a sample only. Maximum numbers may apply to a la carte dining.

### **BEVERAGE CHOICES**

Choices for wine, champagne etc are welcome however cannot be guaranteed, where a wine may become unavailable, you will be notified by your consultant and advised of alternate available choices

### **BYO**

BYO is not available in most Hamilton Island venues, in the rare circumstances where BYO is allowed, this must be pre arranged through your wedding consultant and additional corkage fees will apply and vary between outlets.



## **SET UP INCLUSIONS**

All set up requests must be provided to your wedding consultant no less than one month prior to your wedding date. These details can be changed however no changes will be accepted less than one week prior to your wedding date.

## **SET UP UNDERTAKEN BY YOU, YOUR FAMILY, FRIENDS OR OUTSIDE SUPPLIERS**

While many outlets are happy to allow outside service providers or your own family and friends to conduct set up in their venue for your function. Many restrictions do apply:

- The set up must take place within the standard time frame in which the outlet would have had your function set up. Due to multiple service period in many venues, this timeframe can sometimes be tight leaving only 1 or 2 hours for your set up to be completed. The venue will consider having your function set up earlier to allow for your specific set up needs; however additional fees may apply to reimburse the venue for any lost revenue or additional staff hours required.
- All specific set up needs of you, your outside supplier or family and friends must be arranged with your wedding consultant along with your other set up requirements no less than one month prior to your function date. This information must include detailed timing schedules.
- Set up requirements are only to be regarded as organised once you have received written permission from your wedding consultant that the venue manager has approved these.
- All set up is at the restaurants discretion
- All private set up must be removed from the venue at the conclusion of the function. No responsibility will be taken by the venue for any lost decoration items, and additional fees may be incurred should decorations be left for removal by restaurant staff.

## **CHAIRS**

Many venues standard chairs are not designed to fit chair covers and/or decorations, where this is the case and chair covers are being utilised, the outlet may be able to provide appropriate chairs, subject to availability. Additional costs may be incurred by you for the hire of these chairs however generally these will be supplied by the venue at no additional charge. Where chairs are required, it is your responsibility to ensure you have requested these chairs to be arranged by your wedding consultant. Chair covers are not included in the chair hire cost and must be arranged separately through your wedding consultant.

## **FINAL NUMBERS**

Guaranteed final numbers and signed final event order must be supplied to your wedding consultant no less than one month prior the function date. The minimum final number will dictate the final charge on the night.



## **LOCATION**

If absolutely necessary in the event of unforeseen circumstances your function cannot be held in your chosen venue, the venue reserves the right to supply an alternate venue in its place. All additional costs incurred through the moving of the event or reception will be covered by the venue. Hamilton Island Weddings or the venue will not be held liable for any costs or damages outside those directly incurred by the moving of the function. This condition is not relevant to functions which have been moved due to weather.

## **WET WEATHER**

Where an outdoor venue is booked, a wet weather option will be chosen on your behalf by a Hamilton Island/Hamilton Island Weddings representative where necessary. If, in the event of unfavourable weather, the wet weather option will require additional decoration and set up to make it look appropriate for your wedding reception or function, in all cases these additional requirements will be at your cost.

## **INDIVIDUAL PORTFOLIOS AND VENUES**

By booking your reception or function you are agreeing to choose your requirements from the wedding portfolio current at the time of booking. However, all venues reserve the right to change certain aspects of these portfolios including but not limited to available food and beverage styles and options, table layouts, space availability and curfews. The venue does agree to make all reasonable attempts to supply what was offered before or at time of booking.

Any recommendation, comments, or details regarding a venue which are made verbally by Hamilton Island Weddings or Hamilton Island staff should not be relied upon and can only be relied upon when made to you in writing and specifically about your function, venue and specific situation.

## **BEVERAGE SERVICE**

In accordance with the Queensland Liquor Act, responsible service of alcohol is practiced in all venues. Alcohol will not be served to patrons under the age of 18 years or to intoxicated guests.

## **SMOKING POLICY**

In accordance with the Queensland smoking laws there is to be no smoking in areas that are used for service of food and beverage. Please see the staff at your particular venue for direction to smoking areas. No food or beverage is to be taken into or consumed in any smoking areas.



### **ENTERTAINMENT & SPEECHES ETC**

Entertainment can only be utilised for functions where the entire venue has been booked solely for your function, in all other cases, for the comfort of other resort guests no entertainment or music will be allowed. Other options such as speeches are allowed in non sole use venues however are to be conducted in a way which does not disturb other resort guests who may be utilising the same venue, and are to be pre arranged through your wedding consultant. No amplification of any kind is allowed in non-sole use venues.

All Hamilton Island run venues have sound systems which cannot play standard or burnt CD's and cannot be connected to iPod's or mp3 players. For entertainments options, please contact your Hamilton Island Weddings consultant.

### **WEDDING CAKES AND PERSONAL ITEMS**

No responsibility will be taken for personal items such as wedding cakes, decorations and bonbonniere. It is your or your guest's responsibility to remove or collect all wedding cakes, cake stands, decorations and storage containers at the conclusion of your function. While all care will be taken by the venue staff, any items left behind will be deemed to be disregarded unless obviously a valuable item in which case Hamilton Island standard lost property procedures will be adhered to. General Bomboniere items left by your guests will not be deemed to be valuable items.

### **FINAL PAYMENT & CANCELATION**

Final payment (Based on the final guaranteed numbers and signed event order received by your consultant one month in advance) is payable on the conclusion of the function. You agree to pay for all costs incurred by the venue to supply your reception or function, and understand these costs must be paid either prior to (where applicable) or on your wedding day. Surcharges may apply to payments made with Credit Cards and may vary from time to time without prior notice. You understand that should you cancel your wedding within an unreasonable period of time, that the venue may charge a cancellation fee to cover any costs of your function which are unable to be recovered by the venue.

These terms and conditions are subject to regular change. If you require an updated copy of these terms and conditions, please request a copy from your wedding consultant.

### **MENU OPTIONS**

Adaptions and changes to set menus offered may be requested but cannot always be provided. All effort will be made to provide suitable dietary alternatives upon request no less than one month prior to the function date.

### **ACCEPTANCE OF THESE TERMS AND CONDITIONS**

Your request for a booking at this venue is acceptance of these terms and conditions as set out here and as subject to change from time to time.



**DAMAGES/CLEANING**

Clients are financially responsible for any damages sustained to the venue and its contents and property, prior to, during and after the event by the client, guests or contractors engaged by the client. Clients are responsible for costs incurred due to excessive cleaning required of the venue caused by actions of the client, guests or contractors engaged by the client.

**PUBLIC LIABILITY**

The client needs to determine its public liability responsibilities for activities undertaken by the client, guests or contractors engaged by the client.

**DISCOUNT CARDS/ VOUCHERS/ KIDS EAT FREE PROGRAM**

No discount cards, vouchers or any other special offers are valid at any wedding reception or function. Kids eat free program does not apply to any wedding reception or function.

**PAYMENTS BY CREDIT CARD**

All payments made by credit card attract a surcharge of:

VISA, MasterCard 1.25%

AMEX & Diners 3.36%