HAMILTON ISLAND GOLF CLUB

WEDDING RECEPTION PORTFOLIO

2017/2018

HAMILTON ISLAND
GOLF CLUB
GREAT BARRIER REEF AUSTRALIA

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Designed by champion golfer, Peter Thomson, the par 71 championship Hamilton Island Golf Club on neighbouring Dent Island measures 6,120 metres (6,692 yards). The only championship island golf course in Australia, the course has been designed to challenge all levels of golf enthusiasts, from resort guests to professional golfers.

The changes in course elevation, restricted landing areas and the ever- present breezes provide a definite challenge from the back tees and enjoyable resort golf from the forward markers.

The par 71, 18 - hole course features two distinctly different nine hole circuits returning to a central Clubhouse with panoramic views of Dent Passage and Hamilton Island. The outward nine holes are a more compact layout around the centre of the island and the inward nine are strung out along the ridges to the south.

The island's natural and rugged beauty, together with its mountainous terrain affords stunning 360-degree views across secluded coves and beaches to adjacent passages and islands, and the mainland beyond.

HOURS OF OPERATION

Dinner sole use 6.00pm – 11.00pm daily.

5.30pm is the first ferry from Hamilton Island to Hamilton Island Golf Club. If more than 50 guests attend two return ferries will be required, departing at 10.30pm and 11.00pm.

MAXIMUM NUMBERS

80 guests, (including Bridal party and all guests)
Maximum numbers are determined by the capacity of the venue and cannot be exceeded.

TRANSFERS

The experience begins when you board our custom-built Hamilton Island Golf Club launch that can hold up to 50 guests at the Hamilton Island Marina. Take in the awe-inspiring beauty of the Whitsundays as you cruise your way to Dent Island. At Dent Island you will be greeted at the Golf Club jetty and transferred up to the Clubhouse for your function. Transfers begin from 5.30pm and conclude at 11.00pm.

MINIMUM SPEND

The minimum spend for sole use of the Hamilton Island Golf Club is $7,500. This includes the following:

- Bridal table (size of bridal table may affect the maximum number of guests)
- Round tables (maximum of 10 to a table)
- White linen table cloths
- White linen napkins
- Cutlery
- Crockery
- Glassware
- Wedding cake table
- Present table
- Background music for inside receptions only. If your reception is going to be held outside please liaise with your wedding planner to organise lighting and music
- Basic outdoor ball light

Additional charge of $2,700 for set up and pack down of the function and transfer fees apply. Please note that this cost is not part of the minimum spend.

Please note: HIGC chairs do not fit standard chair covers. Purpose-designed covers are available at a cost of $10pp. Please liaise with your wedding planner to organise these. For outdoor functions, AV and lighting will need to be organised with your wedding planner. The Clubhouse is not suited to a boardroom style set up featuring long rectangle tables, however it may be possible for smaller groups. Please discuss with your planner. A fee may be incurred. Due to fire safety, sparklers and fireworks are not permitted

CANAPÉS

Canapés are available in conjunction with a seated three-course dinner, buffet menu or plattered menu. (45 mins)
Menu A $20 per person – Three items from the selections below
Menu B $30 per person – Five items from the selections below

CANAPÉ SELECTIONS

Cold

- Salmon and avocado sushi rolls, tobikko and wakami (GF)
- Spiced duck crepes, sweet lime dipping sauce
- Cupid oyster spiced gazpacho shots (GF,DF)
- Roasted red peppers and goats cheese in a garlic and thyme tuille basket(V)
- Seared lamb loin, smokey eggplant and roasted almond (GF)
- Crab and sweet corn salad on marinated cucumber (GF,DF)
- Red pepper ceviche of king fish (GF,DF)
- Crab sandwich

Hot

- Buffalo mozzarella and basil arancini (V)
- Salami and olive mini calzone
- Tempura nori wrapped cobia, dipping sauce (DF)
- Wagu beef check pithiver
- Panko crumbed prawns, wasabi mayo (DF)
- Risotto Milanese (GF)
- Confit duck tartlet, poached quail egg
- Mushroom cappuccino, porcini dust (V,GF)
- Pork and cabbage gyoza, soy mirin dressing
- Corn Fritters (V)
- Fried brie in a buckwheat batter (V)
- Seared wagyu, crisp wonton wasabi mayo

OYSTER STATION

- $30 per person (45 mins)
- Oyster station with chefs condiments, complete with chef shucking (six oysters per person).

GRAZING STATION

- $40 per person
- Asorted charcuterie, cheese, fruit and savoury nibbles.

Note: We source our ingredients from local suppliers to give you the freshest produce. Should an item be unavailable we will substitute with a product of the same quality that will continue to complement the dish.

(GF) = gluten free (DF) = dairy free (v) = vegetarian

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THREE-COURSE DINNER MENU

Alternatively a two-course dinner can be served. Simply select either entree and main or main and dessert.

Menu One

Three-Course Menu: $100pp - one choice set menu | $110pp - two choices alternate | $150pp - two choices table d'hôte (max 30)

Two-Course Menu: $80pp - one choice set menu | $90pp - two choices alternate | $130pp - two choices table d'hôte (max 30)

ENTREE

- Thai chicken and coconut salad (GF,DF)
- Char-grilled squid, carrot ribbons, green beans and fennel, dill/capper dressing (GF)
- Potato gnocchi, burnt butter sage, sundried tomato and olive soil (V)
- Confit salmon salad with pea tendrils, pickled beetroot, fennel, dried olives and a crème fraiche lemon zest dressing (GF)

MAIN

- Pan-roasted Salmon, salad nicoise, herb oil (GF,DF)
- Cape grim beef fillet, potato gratin, eshalot, pancetta wrapped green asparagus, red wine jus, horseradish butter (GF)
- Wild mushroom risotto, truffle oil, fresh shaved parmesan (V,GF)
- Duck breast, spelt, roast heirloom beetroot and goats curd gel

DESSERT

- Espresso crème brulee, hazelnut praline
- Local cheese plate, lavosh and spiced pear paste (V)
- Chocolate tart, raspberry sorbet and honeycomb (V)
- Deconstructed lemon meringue pie

Menu Two

Three-Course Menu: $110pp - one choice set menu | $120pp - two choices alternate | $170pp - two choices table d'hôte (max 30)

Two-Course Menu: $90pp - one choice set menu | $100pp - two choices alternate | $150pp - two choices table d'hôte (max 30)

ENTREE

- Veal toranato with tuna espuma, fried cappers (GF)
- Prawns wrapped in pancetta, lemon scented mash, tomato basil oil (GF)
- Braised beef cheek pithiver, mushroom ragout, parsley emulsion
- Pea risotto with seared scallops, prosciutto crumb (GF)

MAIN

- Free range chicken breast stuffed with mushroom, wrapped in pancetta served on a bed of mash potato, sprouts and red wine jus
- Spanish mackerel, cauliflower puree, grilled asparagus, almond and red capsicum salsa (GF)
- Twice cooked pork belly, apple puree and apple chips (GF,DF)
- Open lasagne of roasted vegetables and mozzarella, confit tomato purée (V)

DESSERT

- Vanilla panacotta, raspberry and champagne granita
- International cheese plate, spiced pear, lavosh walnuts (V)
- Date and vanilla custard tart, butter scotch sauce, vanilla ice cream (V)
- Chocolate torte, peanut butter mousse, salted candied popcorn (V,GF)

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SHARED TABLE DINNER MENUS

PLATTERED MENU – $105pp

- Antipasti – on table for arrival
- Sashimi platters
- Grilled king prawns wrapped in zucchini and pancetta
- Ricotta gnocchi confit tomato and basil sauce
- Slow roasted lamb legs, rosemary jus
- Heiloom and cos salad balsamic emulsion
- Roasted chat potatoes garlic and thyme
- Assorted tarts and pastries

BUFFET MENU – $95pp

- Natural Coffin Bay oysters (2pp)
- Cooked Queensland prawns, cocktail sauce
- California rolls and tuna nigiri
- Assorted bread
- Classic caesar salad
- Garden salad
- Rosemary and garlic potatoes
- Steamed reef fish, hot and sour sauce
- Fragrant rice
- Whole BBQ organic corn fed Barossa chickens
- Slow Roasted Lamb, rosemary jus
- Fruit platters
- Cheese platters

CHILDREN'S MENU (4 – 14 years) – $30pp - choice of one of the following which must be selected prior to the event

- Oven-baked macaroni and cheese
- Leg ham, tomato and mozzarella pizza
- Veal schnitzel, steamed corn and baked potato
- Chicken skewers, rice and vegetables
- Lamb cutlets, potato mash and salad

Ice cream sundae to finish

ENTERTAINER'S MEALS – $42pp (main meal only)

DESSERT STATION – $20pp

- Sweet waffle cones
- Cherry ripe panacotta
- Chocolate and caramel tarts
- Lemon meringue tarts
- Passionfruit meringue tarts

CHEESE STATION – $20pp

- Local and international cheeses
- Spiced pear
- Quince paste
- Lavosh
- Fruit bread
- Nuts

WEDDING CAKE

- Cut and plattered – one platter per table – no charge
- Cut and bagged - $3pp – cake bags to be supplied by bride and groom
- Cut and plated (plain) – $4pp
- Cut and plated with garnish - $6pp – garnish to be advised on confirmation of wedding cake

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BEVERAGE PACKAGES

GRASS TREE PACKAGE $75 per person for three hours - $10 per person for each additional hour

- Craigmoor Pinot Noir Chardonnay NV
- Wild Oats Sauvignon Blanc Semillon
- Copia Pinot Grigio
- Signature Series Grenache Shiraz Mourvedre
- Hahn Super Dry and XXXX Gold
- Soft Drinks and Juices

PANDANUS PACKAGE $100 per person for three hours - $15 per person for each additional hour

- Clover Hill Tasmanian Cuvee NV
- Robert Oatley Signature Series Riesling 2014
- Robert Oatley Signature Series Chardonnay 2013
- Robert Oatley Signature Series Pinot Noir 2013
- Robert Oatley Signature Series Shiraz 2013
- Hahn Super Dry, Heineken, James Squire Orchard Crush Cider and Hahn Premium Light
- Soft Drinks and Juices

HOOP PINE PACKAGE $150 per person for three hours - $25 per person for each additional hour

- Piper Heidsieck Brut NV
- Derwent Estate Pinot Gris
- Ad Hoc Hen & Chicken Chardonnay
- Bremerton Tempranillo
- Rymill Dark Horse Cabernet Sauvignon
- James Squire Orchard Crush Cider, James Squire 'one fifty lashes' Pale Ale, Little Creatures Bright Ale and Corona
- Soft Drinks and Juices
- Bottled Cape Grim still and sparkling water

BEVERAGES

SPARKLING WINE		Glass	Bottle
Craigmoor Pinot Noir Chardonnay NV	Mudgee, NSW	8	33
Taltarni T Series Sparkling Brut NV	Pyrenees, VIC		38
Clover Hill Tasmanian Cuvee NV	Pipers River, TAS	12	66
Piper-Heidsieck Cuvee Brut NV	Reims, FRANCE		95
Charles Heidsieck Brut Reserve NV	Reims, FRANCE		140
WHITE WINE			
Pocketwatch Sauvignon Blanc 2016	Western Australia		30
Giesen Estate Sauvignon Blanc 2016	Marlbourough, NZ	12.5	50
Robert Oatley Signature Series Sauvignon Blanc 2017	Margaret River, WA	13	55
Taltarni Fume Blanc 2016	Pyrenees, VIC		34
Wild Oats Sauvignon Blanc Semillion 2016	Western Australia	8.5	34
Robert Oatley Signature Riesling 2016	Great Southern, WA	13	55
Pikes 'Tradionale' Riesling 2016	Clare Valley, SA		80
Copia Pinot Grigio 2016	Western Australia	8.5	35
Derwent Estate Pinot Gris 2016	Tasmania		65
Robert Oatley Signature Series Chardonnay 2015	Margaret River, WA	13	55
Ad Hoc Hen & Chicken Chardonnay 2016	Pemberton, WA		55
Bremerton Battonage Chardonnay 2014	South Australia		75
RED WINE			
Wild Oats Rosé 2016	Mudgee, NSW	8.5	34
Chateau de Sours Rosé 2015	Bordeaux, FRANCE	13	55
Robert Oatley Signature Series Pinot Noir 2016	Yarra Valley, VIC	13	55
Rockburn Pinot Noir 2013	Central Otago, NZ		90
Bremerton Tempranillo 2015	South Australia		65
Conde de Valdemar Rioja Classico Reserva	Rioja, SPAIN		110
Rocca Guiccardia Chianti Classico Riserva	Tuscany, ITALY		110
Robert Oatley Signature Series Grenache Shiraz Mourvedre 2016	McLaren Vale, SA	13	55
Rymill Dark Horse Cabernet Sauvignon 2015	Coonowarra, SA		60
Robert Oatley Signature Series Shiraz 2015	Heathcote, VIC	13.5	60
Pikes 'Eastside' Shiraz 2014	Clare Valley, SA		80
d'Arenberg 'The Dead Arm' Shiraz 2013	McLaren Vale, SA		140
DESSERT & FORTIFIED WINES			
Craigmoor Botrytis 2009	Mudgee, NSW	12	40
The Yard Riversdale Botrytis Riesling 2013	Frankland River, VIC	9	40

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DRAUGHT BEER

XXXX Gold	6.5
Hahn Super Dry	7.5
Heineken	9.0
James Squire Orchard Crush Apple Cider	9.5

IMPORTED BOTTLE BEER

Birra Moretti Lager ITALY	9.5
Corona MEXICO	9.5
Kirin JAPAN	9.5
Stella Artois BELGIUM	9.5

VODKA

Smirnoff Red	9.0
Absolut Vanilla	9.5
Stolichnaya	9.5
Ketel One	10.5
Grey Goose	11.5

GIN

Gordons	9.0
Tanqueray	9.5
Bombay Sapphire	10.5
Hendricks	10.5

BOURBON

Bulleit Bourbon	9.0
George Dickel	9.0
Jack Daniels	9.5
Jim Beam	9.5
Wild Turkey	9.5
Makers Mark	10.0
Woodford Reserve	10.5

RUM

Bundaberg	9.0
Pampero Blanco	9.0
Appleton Estate XV	9.5
Coruba	9.5
Mount Gay	9.5
Pampero Anjo Especial	9.5

AUSTRALIAN BOTTLED BEER

James Squire Pale Ale	9.5
Little Creatures Bright Ale	9.5
Little Creatures Pilsner	9.5
Stone & Wood Pacific Ale	9.5
White Rabbit Dark Ale	9.5
White Rabbit White Ale	9.5

APERITI

Pimms No. 1	9.5
Campari	9.5

WHISKEY

Johnnie Walker Red	9.0
Canadian Club	9.5
Jameson	9.5
Johnnie Walker Black	10.5
Chivas Regal	10.5

TEQUILA

Jose Cuevro Especial	9.0

BRANDY

Rodell Napoleon	9.0

LIQUEURS'

Baileys	9.5
Southern Comfort	9.5
Kahlua	10.0
Malibu	10.0
Tia Maria	10.0
Frangelico	10.5
Midori	10.5
Chambord	11.0
Cointreau	11.0
Drambuie	11.0
Grand Marnier	11.0

WELCOME COCKTAIL

Please enquire with your planner to select a signature cocktail to welcome your guests – $10 each

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STANDARD TERMS AND CONDITIONS

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 entire venue. 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 planner.

BOOKING CONFIRMATIONS

Your reception or function venue booking is not confirmed until you have paid initial non refundable deposit of $1,500 and received advice in writing from your wedding planner; verbal notices of availability should be strictly regarded as tentative only and should not be relied upon under any circumstances.

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, restrictions 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 periods in many venues, this timeframe can sometimes be tight leaving only one or two 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. Access to the room is available two hours prior to the start of the event. Theming and AV companies can have access to the room two hours prior to the start of the event with prior arrangements. All specific set up needs of you, your outside supplier or family and friends must be arranged with your wedding planner along with your set up requirements no less than one month prior to your function date. This information must include detailed timing schedules.

FINAL NUMBERS

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

LOCATION

If absolutely necessary in the event of unforeseen circumstances that 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 own 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, Hamilton Island Golf Club reserves 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 AND 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 wedding planner.

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 bonbonniere items left by your guests will not be deemed to be valuable items.

FINAL PAYMENT AND CANCELLATION

A $1,500 deposit is required to confirm your booking at the Hamilton Island Golf Club. One month prior to the event, confirmation of numbers and full payment is required. The $1,500 deposit is not refundable.

Cancellation of the event prior to one month of the event will incur no extra cancellation charges. Cancellation of the event within one month of the event will incur 100% cancellation fee.

The final payment is based on the final guaranteed numbers and signed event order received by your planner one month in advance. You agree to pay for all costs incurred by the venue to supply your reception or function, and understand these costs must be paid 30 days prior to your wedding day. Surcharges may apply to payments made with credit cards and may vary from time to time without prior notice. 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 planner.

MENU OPTIONS

Adaptations 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.