

# WEDDINGS 2017



Hamilton Island Events



## INTRODUCTION

Thank you for considering Hamilton Island Events for your upcoming wedding reception. Hamilton Island Events can cater for your wedding reception in some very beautiful island locations.

Please read through the information on the following pages to assist you in choosing the appropriate package providing the venue, setup and food and beverage needs for your special occasion.

We know you will look back on this very special day with fond memories of your experience on Hamilton Island.

## CREATE YOUR UNIQUE WEDDING RECEPTION

Create your own unique wedding reception by selecting from 3 components of this banquet kit

1. VENUE PACKAGE
2. MENUS
3. BEVERAGES

## VENUE PACKAGE

Our venue package allows you to choose one of our many unique dining locations on the island and is inclusive of the essential dining and lighting for your function.

### Inclusions

- Food and beverage service for up to 5 hours (fees apply for additional hours)
- Set up, pack-down and venue hire
- Setting of tables, chairs, table linen, white linen napkins and skirting on bridal table
- Bar, buffets and satellite kitchen set up where required
- Basic lighting of venue and pre-dinner drinks area
- Cake table and knife

**0 TO 50 GUESTS = \$1,500.00**

**50 GUESTS AND OVER = \$30.00 per person**

^Please note children under 14 years are included in guest numbers. Infants under 3 years are not included in catering numbers. Venue packages for 200 pax POA. Private venue packages are available and will be individually quoted on application only.

## CELEBRATORY DRINKS

Your friends and family have witnessed you say “I Do”, what better way to celebrate than with a glass of champagne at your chosen ceremony venue. Hamilton Island Events can set up a clothed table, eskies, ice and glassware with a staff member to serve your guests for 30 minutes or 1 hour after your ceremony depending on the package selected. Canapés can also be included.

### **CELEBRATORY DRINKS SET UP FEE**

***\$300.00 up to 150 pax***

Satellite bar set up  
Glassware  
Service staff

### **STANDARD CELEBRATORY DRINKS**

***\$15.50 per person 30 minutes***

***\$18.50 per person 1 hour***

Sparkling house wine  
Orange juice

### **PREMIUM CELEBRATORY DRINKS**

***\$16.50 per person 30 minutes***

***\$19.50 per person 1 hour***

Sparkling house wine  
Orange juice  
Standard Australian Beer

### **PLATINUM CELEBRATORY DRINKS**

***\$23.50 per person 30 minutes***

***\$31.50 per person 1 hour***

La Gioiosa Prosecco Superiore DOCG NV  
Orange juice  
Corona  
Hahn Premium Light

Your wedding planner can also organise a bar tab for your wedding party celebratory drinks at the One Tree Hill bar.

You may also choose a selection of canapés to be served from those listed in this compendium. Please discuss these selections with your wedding planner as some venues may restrict canapé selection.

Please note if children are attending and are over 4 years of age they will be charged \$5 per hour which includes juice and water.

More extensive beverage packages are also listed on page 13.



## VENUE - THE OUTRIGGER

The Outrigger is a function venue perched at the end of Catseye Beach. Formally a restaurant it has been converted into a multipurpose function venue consisting of three adjacent areas. There is an internal area featuring two walls with floor to ceiling windows and doorways, one side opening onto an extensive lawn area and the other to a marquee area. It is the ideal venue for your wedding. The views of Catseye Beach are breathtaking and spectacular from every angle during the day. As the sun goes down the lights of the resort provide the perfect ambience for your special event. The Outrigger has a capacity for up to 200 guests.

### VENUE PACKAGE

A minimum spend of \$8,000.00 with Hamilton Island Events applies to this venue. This spend will consist of a selected venue package fee, plus a menu and beverage option of your choice. This venue has a noise curfew of 10.30pm and bar closure time of no later than 11.00pm.

Your venue package will consist of the following

- Tables which can be dressed in white linen with white linen napkins
- White resin chairs (no covers)
- All cutlery, crockery and glassware
- White skirting on bridal table
- Food and beverage service for up to 5 hours
- Basic lighting of the venue. Additional lighting such as up-lights in palm trees, or fairy lights are considered additional theming. Please speak to your wedding planner if you have specific requirements.

### ADDITIONS

- Other lighting and audio visual needs that are not included in the basic lighting package are additional to the minimum spend.
- The Outrigger is the perfect venue for Fireworks. For further information speak with your Hamilton Island Wedding planner.
- If you require any equipment hire additional fees will apply.
- If you decide to have your wedding ceremony on the outrigger lawns, whilst also having your wedding reception at The Outrigger, there will be a \$200 location fee (not included in minimum spend)

Please note for receptions immediately following the ceremony the reception setup must be completed before the ceremony commences, and therefore the same equipment for the ceremony and reception cannot be used.



## VENUE - POOLSIDE RECEPTION

Hamilton Island Events can cater for your wedding beside the main resort swimming pool.

### VENUE PACKAGE

A minimum spend of \$5,000.00 with Hamilton Island Events applies to this venue. This spend will consist of a selected venue package fee, plus a buffet menu and beverage option of your choice. This venue has a noise curfew of 10.30pm and bar closure time of no later than 11.00pm.

Your venue package will consist of the following

- Tables which can be dressed in white linen with white linen napkins
- White resin chairs (no covers)
- All cutlery, crockery and glassware
- White skirting on bridal table
- Food and beverage service for up to 5 hours
- Basic lighting of the venue. Additional lighting such as up-lights in palm trees or fairy lights are considered additional theming. Please speak to your wedding planner if you have specific requirements.



## VENUE - CATSEYE BEACH

Hamilton Island Events can cater for your wedding on the sand of Catseye Beach.

### VENUE PACKAGE

A minimum spend of \$5,000.00 with Hamilton Island Events applies to this venue. The standard venue package fees apply, along with your buffet menu selection, menus are restricted for Catseye Beach catering and beverage option. This venue has a noise curfew of 10.00pm and bar closure time of no later than 10.00pm. No live music is permitted on the beach due to the proximity of Beach Club (DJ entertainment is permitted). Maximum numbers for a beach function are capped at 50 pax.

Your venue package will consist of the following

- Tables which can be dressed in white linen with white linen napkins
- White resin chairs (no covers)
- All cutlery, crockery and glassware
- White skirting on bridal table
- Food and beverage service for up to 5 hours
- Basic lighting of the venue. Additional lighting such as festoon lights or fairy lights are considered additional theming. Please speak to your wedding planner if you have specific requirements.

Please note beach wedding receptions are not available during December, January or February.



## VENUE - RECEPTION ON THE DOCK

Hamilton Island Events can cater for your wedding on your very own dock overlooking the stunning Marina.

### VENUE PACKAGE

A minimum spend of \$5,000.00 with Hamilton Island Events applies to this venue. The standard venue package fees apply, along with your menu selection and beverage option. This venue has a noise curfew of 10.30pm and bar closure time of no later than 11.00pm. Maximum numbers for a dock reception are capped at 60 pax.

Your venue package will consist of the following

- Tables which can be dressed in white linen with white linen napkins
- White resin chairs (no covers)
- All cutlery, crockery and glassware
- White skirting on bridal table
- Food and beverage service for up to 5 hours
- Basic lighting of the venue. Additional lighting such as up-lights in palm trees or fairy lights are considered additional theming. Please speak to your wedding planner if you have specific requirements.

When considering the dock for your function please be advised that due to the nature of the location this venue is not suitable for young children and entertainment involving large production requirements. Check with your wedding planner before booking entertainment for this venue.

## CANAPÉS

### 4 PIECES PER PERSON - SELECT 2 COLD & 2 HOT CANAPÉS

\$20 per person (served for 30 minute duration)

### 8 PIECES PER PERSON - SELECT 2 COLD & 2 HOT CANAPÉS

\$30 per person (served for 60 minute duration)

### 12 PIECES PER PERSON - SELECT 3 COLD, 2 HOT CANAPÉS & 2 SUBSTANTIAL SELECTIONS

\$40 per person (served for 1 ½ hour duration)

### 16 PIECES PER PERSON - SELECT 4 COLD, 4 HOT CANAPÉS & 2 SUBSTANTIAL SELECTIONS

\$60 per person (served for 2 hour duration)

#### COLD CANAPÉS

Rare roast beef, asparagus and horseradish (gf)  
Crab and cucumber tart with herb crème fraiche  
Cured citrus scallop, fennel and orange salad (df, gf)  
Roast chipotle chicken in a tortilla with mango salsa (df)  
Vietnamese rice paper rolls with poached chicken, nuoc cham dipping sauce (df, gf)  
Prawn and lime mayonnaise rolls (gf)  
Chicken and avocado tartlets with pesto (df)  
Smoked salmon and cream cheese pinwheel  
Thai beef cone with nam jim dressing (df)  
Peking duck pancake with hoi sin sauce (df)  
Fresh curd, dried tomato and basil tart (v)  
Compressed watermelon, soft feta and apple balsamic (v, gf)

#### HOT CANAPÉS

Steamed scallop gow gee with black vinegar dip (gf)  
Homemade sausage rolls  
Sumac spiced lamb skewer with pomegranate molasses dressing (df, gf)  
Peking duck spring roll with hoi sin dipping sauce  
Prawn on lemongrass with sweet chilli dip  
Chilli battered prawns with lime and coriander aioli (df)  
Mini beef Wellingtons  
Satay chicken skewer with spicy peanut sauce (df, gf)  
Steamed pork and vegetable buns with hoi sin dipping sauce  
Mini quiches vegetarian and meat  
Thai fish cake with sweet chilli sauce (df, gf)  
Mini wagyu burgers with Swiss cheese, tomato, beetroot and onion relish  
Goats cheese and roast leek scroll (v)  
Vegetable samosa (v)  
Vegetable spring roll with sweet chilli (v)  
Mushroom arancini with truffle aioli (v)

#### SUBSTANTIAL CANAPÉS

##### BAMBOO BOATS

Thai green chicken curry with jasmine rice (gf)  
Butter chicken with pilaf rice (gf)  
Citrus marinated prawn skewers with mango relish (df, gf)  
Steamed coral trout on Asian greens (df, gf)  
Classic hot wings (df)  
Chilli salt and pepper squid, cucumber and coriander salad (df)  
Three cheese macaroni (v)  
(v) vegetarian (df) dairy free (gf) gluten free

##### NOODLES BOXES

Vegetarian or pork and prawn hokkien noodles (v, df, gf)  
Crumbed barramundi pieces with chips and tartare sauce  
Salt and vinegar chicken strips with potato wedges (df)  
Chilli con carne, steamed rice with sour cream



## PLATED MENUS

For an alternate drop menu, please select 2 dishes from each course.  
Plated menus available at the Outrigger Marquee venue only.

### 2 COURSE MENU

**\$65 per person**

Entrée / Main OR Main / Dessert

### 3 COURSE MENU

**\$80 per person**

Entrée / Main / Dessert

### 4 COURSE MENU

**\$110 per person**

2 Entrées / Main / Dessert

#### ENTRÉES

Chicken liver pate, warm brioche, cumberland jelly and petit herb salad  
Sugar cured beef, Vietnamese herb salad palm sugar peanut oil and chilli dressing (df, gf)  
Prawn cocktail with fresh Queensland prawns (served chilled) (df, gf)  
Heirloom tomatoes, micro basil, ripped mozzarella, olives, ciabatta (v, df, gf)  
Seared peppered tuna nicoise, quail eggs, green beans, kipfler potato, olives and lemon pepper dressing (gf)  
Crispy Thai style prawns with chilli and mango salsa (df)  
Sumac spiced quail, couscous, tomato, quail egg, parsley salad and harissa dressing  
Tea smoked duck, lychee, pear and candied garlic dressing  
Roasted tomato, feta and pine nut tart with baby cos and sherry vinaigrette (v)  
Dukkah crusted kangaroo, shallot puree and roasted vine tomatoes (gf)  
Rosemary scented pan fried scallops, pea puree, bacon lardons, petit herb salad, truffle and citrus mayo  
Roasted heirloom tomato, provincial vegetables, goats cheese, balsamic (v,gf)

#### MAINS

Tarragon scented corn fed chicken, potato puree, bacon, mushrooms, onions and chicken jus (gf)  
Herb crusted lamb rack, white bean and spinach ragout, minted peas, apple balsamic reduction  
Sweet soy braised duck, ginger, bok choy, roasted pear, steam rice and shitake (df)  
Harrimans kingfish, herb and lemon risotto, radish and sauce vierge (gf)  
Barramundi fillet, confit potato, orange, fennel salad and Béarnaise sauce (gf)  
Roasted veal cutlet, garlic gratin potatoes, blackened shallots, beet leaves and mustard cream sauce (gf)  
Beef tenderloin, thyme and garlic roasted kipfler potatoes, butted asparagus, red wine sauce (gf)  
Slow cooked pork belly, roasted root vegetables, sweet pot puree, apples and calvados sauce  
Moroccan spiced pumpkin and spinach pie, pecorino and rosemary polenta, grilled young zucchini, scorched vine tomatoes  
smoked capsicum sauce (v)  
Char-grilled vegetable rotolo, baby spinach, parmesan, sauce napolitaine (v)

#### DESSERTS

Chocolate and raspberry terrine, raspberry compote and baby mint salad  
Lemon meringue tart, berry coulis, vanilla bean ice-cream  
Caramel praline mousse, canned hazelnuts and coffee ice-cream  
Summer berry pudding, berry and mint salad, King Island double cream  
Tiramisu, coffee and kahlúa cream  
Apple and rhubarb crumble, honey comb ice-cream  
Honey panacotta, salted caramel brittle, mango and lime salad (gf)  
A taste of chocolate, choc tart, caramel choc, white choc mousse, choc ice-cream  
Tropical cheesecake, candied fruits, sweet mint sauce  
Chef's selection of cheese with dried fruits and quince paste, and plated to the centre of the table  
Chef's selection of mini desserts, and plated to the centre of the table  
Chef's selection of petit fours (2 per person)

(v) vegetarian (df) dairy free (gf) gluten free

## PLATED MENU CONTINUED.....

### **SIDES TO SHARE \$4 per person**

*Each dish plated to share amongst the table, catering to 10 guests per table.*

Wok fried Asian greens, oyster sauce with crispy shallots (df)  
Roasted root vegetables, herbed butter (v, gf)  
Roasted mushrooms with thyme and garlic butter (v)  
Steamed market fresh vegetables (v, df, gf)  
Roast kipfler potatoes, rosemary, confit garlic (v, df)  
Garden salad, house vinaigrette (v, df)

### **CAKAGE**

Wedding cake cut and plated, one platter per table available free of charge.  
Cut and individually plated - \$4 per person  
Cut and individually plated, with cream or coulis garnish - \$8 per person  
Cut and individually plated, with cream and seasonal berries - \$9 per person

### **BREADS**

Dinner rolls are served with all plated menus, based on 1 per person

Bowls of additional dinner rolls - \$2 per person  
Baskets of assorted garlic and herb bread - \$5 per person

### **ENTERTAINERS/CREW MEALS**

Crew meals for entertainers, photographers etc must be pre-booked and will be served in our back of house area

Crew main meal - \$35 per person

### **CHILDRENS MEALS \$15 per person**

Children aged 0-14 years may be catered for with the children's menu. Children's meals are available at all venues. When the buffet menu is selected children can eat from the buffet for 50% off the buffet per person price. Please choose only one option, this selection must be made prior to the event and cannot be selected on the night.

Chicken nuggets and chips  
Chicken and salad  
Spaghetti Bolognese  
All children's meals are served with ice cream for dessert  
Vegetarian options available upon request  
Bottomless soft drinks included in children's menu price

## BBQ BUFFET DINNER

### CREATE YOUR OWN BUFFET \$88 per person

All buffets served with warm bread (baskets) to the table

#### SALADS - SELECT 3 MENU ITEMS

Thai beef noodle salad, (df, gf)  
Potato salad with citrus mayo and crispy bacon (gf)  
Tuna nicoise salad (gf)  
Pasta, tuna, onion, caper and pesto basil (df)  
Mixed leaves with balsamic (v, df, gf)  
Greek with feta (v, gf)  
Crispy Asian slaw (v, df, gf)  
Chickpea, tomato, coriander and cous cous salad (v, df, gf)

#### COLD OPTIONS - SELECT 2 MENU ITEMS

Roast chicken, crisp carrot, spiced mayo (df, gf)  
Mussels, lemon and herb couscous (df)  
Shaved leg ham, pickles and mustard (df, gf)  
Cantonese style baby octopus, rice noodle salad  
Caprese, vine ripped tomatoes, buffalo mozzarella and basil (v, gf)  
Antipasto selection of roasted vegetables and olives (v, df, gf)  
Cured meat board with grissini and artichokes  
Smoked salmon and gravlax platters (df)

#### HOT OPTIONS - SELECT 3 MENU ITEMS

Tandoori chicken with raita and pappadums (df, gf)  
Today's fish, simply grilled with harissa spiced sour cream (gf)  
Peppered roast sirloin of beef, house made horseradish cream (gf)  
Grilled darne of salmon with a herbed preserved lemon pesto (gf)  
Sumac chicken flavoured with cumin, lemon and garlic (gf)  
Provincial inspired seafood orecchiette, fresh herbs  
Roasted fillet of beef with mustard sauce (gf)  
Barramundi fillets, chilli, mango, coriander salsa (df, gf)  
Zucchini, eggplant and tomato lasagne (v)  
Sweet and sour tofu with pineapple and capsicum (v, df)

#### VEGETABLE DISHES - SELECT 2 MENU ITEMS

Roasted sweet corn on the cob, buttered (v, gf)  
Roasted kipfler potatoes with garlic and thyme butter (v, gf)  
Steamed mixed vegetables tossed with olive oil (v, df, gf)  
Wok tossed market greens, oyster sauce, crisp shallots (v, gf)  
Mediterranean vegetable medley (v, df, gf)  
Roast cumin spiced pumpkin (v, df, gf)  
Steamed rice (v, df, gf)  
Roasted field mushrooms with parmesan and rocket (v, gf)

#### DESSERTS - SELECT 3 MENU ITEMS

Flourless chocolate mud cake (gf)  
Dutch apple pie filled with custard and spiced apples, almond slithers  
Lemon meringue pie  
Tiramisu  
Pecan pie with Jack Daniels cream  
Citrus tart, crème fraiche  
Rocky road bar  
Citrus cheesecake  
Fresh fruit pavlova (gf)  
Sliced and whole fruits of the season (v, df, gf)  
Mango panna cotta almond praline (gf)  
Selection of Australian cheeses, dried fruits and crackers

#### TO ADD MORE SELECTIONS TO THE EXISTING BBQ BUFFET \$88 PER PERSON MENU PLEASE SEE BELOW:

Extra salad, \$8 per person  
Extra cold option, \$8 per person  
Extra hot option, \$12 per person  
Extra vegetable dish, \$10 per person  
Extra dessert, \$12 per person

(v) vegetarian (df) dairy free (gf) gluten free

## UPGRADE OPTIONS

Available as an addition to existing BBQ buffet only

<b>SEAFOOD ON ICE - # 1</b> <i>\$15.50 per person</i>	Queensland prawns and fresh rock oysters
<b>SEAFOOD ON ICE - # 2</b> <i>\$22.00 per person</i>	Queensland prawns, Moreton Bay bugs, fresh rock oysters, cooked spanner crab and BBQ baby octopus
<b>OYSTER SHUCKING</b> <i>\$18.00 per person</i>	Interactive chef shucking station (4 oysters per person) with a selection of condiments

## DINNER ON THE DOCK

**\$90 per person**

This menu has been specifically designed for dining on the dock and features live cooking. This menu is also available for all other venues, excluding Catseye Beach, and can cater to a maximum of 60 people (subject to venue capability).

### ON ARRIVAL

Chef's selection of canapés

### ENTRÉE

Seared scallops, cauliflower puree crispy pancetta and micro salad (gf)

**MAIN** - served platter style to centre of each table

BBQ Queensland king prawns, garlic and chilli sauce (gf)

Barramundi fillets, steamed market greens, herb and preserved lemon salsa (gf)

Marinated lamb cutlets, mint crushed potatoes (gf)

### DESSERT

Cheese platter

## BEVERAGE PACKAGES

Beverages availability and cost may change without notice. Beverage selections are required by your event representative no later than 21 days prior to your event to ensure stock availability on island.

### ARRIVAL COCKTAILS (MISTER MIXER) - \$10 per person

- Can only be added to an existing beverage package for 30 minutes service.

### MIMOSA STATION \$10 per person + champagne on consumption

- A selection of seasonal fruits and juices plus Champagne of your choice charged on consumption.

### SANGRIA STATION \$350 per 7L (serves 35 people, select from the below flavours)

- White sangria station comprising of triple sec, chardonnay, sprite, white rum, passionfruit, mangoes, limes and a touch of castor sugar.
- Red sangria station comprising of triple sec, pocket watch cabernet sauvignon, chambord, sprite, orange, apple, castor sugar and a touch of cinnamon.

### STANDARD BEVERAGE PACKAGE

Craigmoor Pinot Noir Chardonnay

pocketwatch Chardonnay, pocketwatch Sauvignon Blanc, pocketwatch Cabernet Sauvignon, pocketwatch Shiraz

Australian beers (2 selections)\*, Tooheys 5 Seeds Crisp Cider

Soft drinks and assorted juices

1 Hour	\$20.50 per person
2 Hours	\$31.50 per person
3 Hours	\$43.00 per person
4 Hours	\$51.00 per person
5 Hours	\$59.00 per person

*\*Substitute any standard beer to Corona for an additional \$2.00 per person per hour*

### UPGRADE BEVERAGE PACKAGE

La Gioiosa Prosecco Superiore DOCG NV

Wild Oats Chardonnay, Wild Oats Sauvignon Blanc, Wild Oats Shiraz, Argento Classic Malbec

Heineken, Corona, Hahn Premium Light, Tooheys 5 Seeds Crisp Cider

Soft drinks and assorted juices

1 Hour	\$35.50 per person
2 Hours	\$51.00 per person
3 Hours	\$60.00 per person
4 Hours	\$74.00 per person
5 Hours	\$88.00 per person

### PREMIUM BEVERAGE PACKAGE

Clover Hill Tasmanian Cuvee

Robert Oatley Signature Series Pinot Noir, Robert Oatley Signature Series Shiraz, Robert Oatley Signature Series Chardonnay,

Robert Oatley Signature Series Sauvignon Blanc

Heineken, Corona, Hahn Premium Light, Tooheys 5 Seeds Crisp Cider

Soft drinks and assorted juices

1 Hour	\$50.00 per person
2 Hours	\$61.00 per person
3 Hours	\$81.00 per person
4 Hours	\$101.00 per person
5 Hours	\$121.00 per person

### NON-ALCOHOLIC BEVERAGE PACKAGE

Assorted juices, soft drinks, still water

1 Hour	\$11.00 per person
2 Hours	\$17.00 per person
3 Hours	\$26.00 per person
4 Hours	\$34.00 per person
5 Hours	\$42.00 per person

## BEVERAGE LIST

Beverage availability and cost may change without notice. Beverage selections are required by your event representative no later than 21 days prior to your event to ensure stock availability on island.

### SPARKLING WINES

Craigmoor Pinot Noir Chardonnay (Aus)	\$33.00
La Gioiosa Prosecco Superiore DOCG NV	\$45.00
Clover Hill Tasmanian Cuvee (Piper River)	\$66.00

### CHAMPAGNE

Piper Heidsieck Brut NV (France)	\$95.00
Charles Heidsieck Brut Reserve (France)	\$140.00

### WHITE WINES

pocketwatch Sauvignon Blanc (WA)	\$30.00
pocketwatch Chardonnay (WA)	\$30.00
Wild Oats Pinot Grigio (SA)	\$34.00
Wild Oats Sauvignon Blanc (WA)	\$34.00
Fiore Moscato (Mudgee, NSW)	\$35.00
Pikorua Sauvignon Blanc (NZ)	\$35.00
The Lane Channybearup Sauvignon Blanc (WA)	\$55.00
Robert Oatley Signature Series Chardonnay (WA)	\$55.00
Robert Oatley Signature Series Riesling (WA)	\$55.00
Robert Oatley Signature Sauvignon Blanc (WA)	\$55.00

### RED WINES

pocketwatch Shiraz (NSW)	\$30.00
pocketwatch Cabernet Sauvignon (NSW)	\$30.00
Wild Oats Shiraz (SA)	\$34.00
Wild Oats Sangiovese Rose (NSW)	\$34.00
Argento Classic Malbec (ARG)	\$45.00
Giesen Estate Pinot Noir (NZ)	\$50.00
Robert Oatley Signature Series Pinot Noir (Yarra Valley)	\$55.00
Robert Oatley Signature Series Cabernet Sauvignon (Margaret River)	\$55.00
Robert Oatley Signature Series Shiraz (McLaren Vale)	\$55.00
Four in Hand Shiraz (Barossa Valley)	\$60.00

*(Any wines unavailable at the time of the event may be substituted with a wine to the same or greater value)*

### STANDARD AUSTRALIAN BEERS

Hahn Premium Light	\$6.00
XXXX Gold	\$6.50
XXXX Summer Bright	\$7.00
Tooheys New	\$7.00
Hahn Superdry	\$7.50
Tooheys Extra Dry	\$7.50

### PREMIUM/IMPORTED BEERS

Heineken, Corona, Stella Artois,	\$8.50
James Squires Pale Ale,	
Little Creatures Bright Ale	

### CIDER

Tooheys 5 Seeds Crisp Cider	\$7.00
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### Other

Soft drinks	\$4.00 each
Bottled water	\$4.00 each
Juice	\$4.50 each
Tea and coffee (min of 25pax)	\$5.00 per person
Continuous tea and coffee (all guests)	\$10.50 per person

**BASIC SPIRITS** - Smirnoff Vodka, Gordon's Gin, George Dickel Bourbon, Johnnie Walker Red Scotch, Bundaberg Rum, Pampero Blanco Rum - \$8 per nip with mixer

**PREMIUM SPIRITS** - Bacardi Rum, Tanqueray Gin, Mount Gay Rum, Canadian Club Whiskey, Jack Daniels Bourbon, Jim Beam Bourbon, Captain Morgan's Spiced Rum - \$8.50 per nip with mixer

Chivas Regal	\$9.50 per nip with mixer
Johnnie Walker Black	\$9.50 per nip with mixer
Grey Goose Vodka	\$10.50 per nip with mixer

**COCKTAILS (MISTER MIXER)** - Passionfruit Caprioska, Hamilton Iced Tea, Green Apple Mojito \$10 each

*\*Please select one pre-made variety to be served on consumption for up to 50 pax – 1 option only. Groups of more than 50 pax may select 2 options.*

*\*Speciality cocktails can be added to your reception. POA.*

*\*Hamilton Island house policy is that no shots or doubles are to be served under any circumstances.*

## EQUIPMENT HIRE

Hamilton Island Events can also assist with the hire of the following products.

Please discuss all equipment hire with your wedding planner for a quote.

Clothed trestle tables  
Clothed round or oval dinner table  
White tablecloths  
Chairs  
High bar tables  
BBQ with gas bottle  
Esky with ice  
Outdoor heaters  
Table skirting  
Beer/highball glasses  
Wine glasses  
Old-fashioned tumblers  
Champagne glasses  
Main plates  
Entrée plates  
Side plates  
Cups and saucers  
Cutlery  
Service tongs  
Silver food platters  
Silver ice buckets  
Linen napkins - folded  
Staff hire

Gas Flares via AV Partners.

**A minimum spend of \$300.00 applies to all equipment hire (inclusive of delivery and pick up).**

Private venue packages apply if a reception is catered in a private residence. Please request a private venue compendium from your wedding planner.

Should you require the hire of food, beverage or waiting staff, there is a minimum of 2 hours. An indicative measure of staffing levels is 1 staff member per 20 guests. Please liaise with your wedding planner for further details.

# HAMILTON ISLAND TERMS AND CONDITIONS

## BOOKING AND CONFIRMATION

Tentative bookings will be held for a period of two weeks. Within this time a deposit is required to secure your booking. Confirmation of the reservation is made upon receipt of the deposit. Payment of the deposit acknowledges the terms and conditions of the booking. If the deposit is not received within the allocated time, Hamilton Island Events reserve the right to cancel the tentative booking.

## DEPOSIT

Initial deposits must be received within 14 days of booking, or venue space held will be released. A non-refundable deposit of \$1,500.00 is required to confirm the Outrigger venue and a non-refundable deposit of \$500.00 is required for all other venues. Private venue deposits are on application only. Deposits are not transferrable to any other venue. Deposits can be made by using major credit cards, eftpos, cheque, cash or direct deposit. A surcharge will be applicable for all payments made by credit card. Visa, MasterCard and bank cards incur a 1.25% charge, Diners and Amex cards incur a 3.36% charge. Please note credit card fees are subject to change without notice. Eftpos transactions do not attract a surcharge.

## NUMBERS

All venues will have a minimum number of 25 guests. There is a maximum of 200 guests applied to this portfolio. A larger number of guests can be catered for, however, prices are on application only. Please note children under 14 years of age are counted in the guest's numbers; infants under the age of 3 are not.

## CANCELLATION POLICY

Clients are permitted one postponement. Minimum notice for postponement is 28 days of their booking with the deposit being transferred to the revised date. An administration fee of \$50 will be charged. Deposits may not be transferred to another venue. If your function is cancelled less than 28 days prior to your function date the full amount of the function will be charged, including food and beverage charges.

## FINAL NUMBERS

Guaranteed minimum final numbers and signed event order will be required 28 days prior to the function. If this day is a weekend then the previous working day is the requirement. This minimum final number will form the basis of the charging.

## FINAL PAYMENT

Final payment based on guaranteed minimum numbers will be required 21 working days prior to the function date, unless by prior arrangement. If payment is not received 21 days prior to the function we reserve the right to release the venue. Any charges incurred on the day of the function must be paid at the conclusion of the function, or by arrangement with Hamilton Island Events. Payment can be made by credit card, direct deposit, cheque, cash or room charge (only available for guests staying in a property managed by Hamilton Island). Any charges on the day including bar tabs/consumption, or bar consumptions must provide Hamilton Island Events signed authority and credit card details 21 days prior to the event.

## SETUP INCLUSIONS

- Set up is based on round banquet tables of 10 pax per table. Set up consists of tables, chairs, white table cloths, white linen napkins, cutlery, crockery, glassware and any satellite bars and kitchens required as per chosen menu and beverage package selection.
- Should you take an event beverage package, staff service is included in line with the package duration chosen.
- Should you take an event food menu, service staff is provided for up to 5 hours.
- Additional hours of service after the 5 hours will incur a \$200 per hour fee. This is not included in the minimum spend.

Family and friends may not be guaranteed access to the venues any earlier than 1 hour prior to the function commencing. Access times can be discussed 28 days prior to the wedding.

## PRICES

Please check the current pricing on your function before confirmation as prices may change without notice.

## LOCATION

Due to the possibility of inclement weather, Hamilton Island Events reserve the right to change the location of a function to a "wet weather" venue. The "wet weather" venue is subject to availability and a specific venue cannot be confirmed unless a venue fee is paid, price on application. Hamilton Island Events also reserve the right to change, amend, cancel and/or relocate a venue, should other extenuating circumstances arise including unscheduled maintenance.



## **EVENT ORDERS**

All wedding reception first draft banquet event orders must be received by Hamilton Island Events at least 35 days prior to the event, and final banquet event orders must be received no less than 28 days prior to the event. Any amendments received to food requests less than 28 days prior to the event will not be guaranteed. Any reception banquet event order not received at least 28 days prior to the event will be catered by chef selection only for food options.

All final banquet event orders must be issued to the events department with the bride/groom signature attached. The signature must be that of the person authorising credit card charges. Full payment of all wedding reception costs must be received no later than 21 days prior to the event. Should the beverages be on a bar tab, then full credit card details must be supplied no later than 24 hours prior to the event to ensure beverage service. All equipment hire event orders must be received by Hamilton Island Events no later than 48 hours prior to any event. All equipment hire requests are subject to availability. Any/all amendments and/or special requirements must be listed in full upon the banquet event order to enable Hamilton Island Events to be aware of any/all client changes and requests.

## **FOOD AND BEVERAGE SERVICE POLICY**

Client BYO alcohol is not permitted on any Hamilton Island Events premises/venues. Cash bar requirements will allow spirits to be sold by the nip only. No bottle sales are permitted and all alcohol must be serviced by Hamilton Island Events staff only. No doubles or shots will be served. RSA will be strictly adhered to in accordance with house policy. All receptions will be limited to a time frame of 5 hours service of alcohol. Written permission will be required should additional service be requested for your event.

Should you request a specific spirit please specify at time of confirmation, otherwise our 'basic spirits' range will be provided. Special beverage requests will be on a 'request only' basis, which must comply with our 28 day final banquet event order time frame, to ensure quantities are ordered accordingly. Please note due to contractual agreements between the island and our supplier/brands our beverages cannot be changed. Please be aware that a maximum of two red wine selections, two white wine selections, one sparkling wine selection, and two standard strength beers (plus a third light strength beer if required) are permitted per function.

## **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 28 days prior to the function date. These must be listed in detail on the signed event order. Menus are subject to change dependant on availability and substitute products of comparable quality will be offered if any items are unavailable.

## **WEDDING CAKES**

Wedding cakes are the responsibility of the client. Hamilton Island Events will not accept responsibility of wedding cakes which includes storing, setting up or transporting. It is your responsibility to remove, or collect your cake at the conclusion of the function. Wedding cakes, including cake stands, decorations and storage containers remain the responsibility of the client. Hamilton Island Events will serve your cake if requested, however, a charge may be applicable.

## **PERSONAL ITEMS**

Any personal items which include, but are not limited to decorations, bonbonniere and personal effects, remain the responsibility of you. Items left behind at the end of a function are not the responsibility of Hamilton Island Events.

## **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 by the client, guests, or contractors engaged by the client. All external decorators/contractors must supply Hamilton Island Events detailed information of any equipment and installs. No screws, nails or adhesives are to be used unless permission from Hamilton Island Events is granted. All contractors and external providers must adhere to the contractors guidelines and rules set by Hamilton Island.

## **PUBLIC LIABILITY**

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

## **AGREEMENT**

Payment of the deposit is acknowledgment of these conditions.