

Romano's

FUNCTION PORTFOLIO
2018

DAYS OF OPERATION

Dinner 6pm – 11pm.

Open 5 days low season. Open 7 days high season.



INTRODUCTION

Romanos is a beautifully positioned marina side restaurant overlooking the foreshore of Hamilton Island. With its timber floors, high ceiling, split-level dining, relaxed bar lounge and vast deck area, the restaurant can cater for weddings of all sizes.

SOLE USE SPEND & MAXIMUM NUMBERS

The below sole use spends 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	MINIMUM NUMBERS	MAXIMUM NUMBERS	COCKTAIL PARTY	MINIMUM SPEND
Venue Sole Use	40 pax	140 pax	280 pax	\$12,000
Right Deck	No Minimum	36 pax	60 pax	\$4,000
Left Deck	No Minimum	42 pax	80 pax	\$5,000
Entire Deck	40 pax	110 pax	180 pax	\$9,000
V.I.P Section	No Minimum	30 pax	40 pax	\$3,000
Bar Section	No Minimum	30 pax	50 pax	\$3,000

VENUE SOLE USE

Start your evening in the bar lounge for pre dinner drinks and canapés, then head down to the lower deck for your dining experience. Our VIP section is a great space for a band and dance floor, it works well for the guests to utilise this space to celebrate after they have finished their meals. Please note bar section is not included with this option.

RIGHT DECK

Our suggested set up is three vertical boardroom tables parallel with each other, seating up to 12 pax per table and facing the waterfront. The space can also be utilised with two longer boardroom tables seating up to 18 pax per table, they are however set horizontally which limits one side facing the waterfront.

LEFT DECK

Our suggested set up is three vertical boardroom tables parallel with each other, seating up to 14 pax per table and facing the waterfront. The space can also be utilised with two longer boardroom tables seating up to 22 pax per table, they are however set horizontally which limits one side facing the waterfront.

ENTIRE DECK

We like to set the bridal table in the centre of the deck facing your guests, maximising the beautiful sunset with large tables of 10-14 pax either side for your guests. Alternate table configurations are available upon request.

VIP SECTION

This section is best utilised with one large boardroom table for up to 26 pax, alternatively it can be set with three tables of 10 pax for a maximum of 30 pax.

BAR SECTION

The bar area is best utilised hosting three group tables, this unique space offers privacy as it remains distanced from the open restaurant with a maximum capacity of 30 guests. The space can also be utilised with one large boardroom table for up to 20pax.

Romanos

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. Romanos a la carte menu is available for groups under 20 people.

ANTIPASTO

Romanos antipasto menu may change slightly depending on produce and availability, available for groups with a minimum of 20 guests.

\$18 per person - 4 varieties of canapés – based on a serving of one of each per person

\$22 per person - 6 varieties of canapés – based on a serving of one of each per person

- Fried mozzarella & basil crocchette
- Ricotta & spinach rotollo
- Freshly shucked oyster with gremolata
- Local swordfish crudo, preserved lemon, soft herbs & gnocco fritto
- Prosciutto, tomato & basil crostini
- Bresaola & melon
- Zucchini flower fritter filled with rice, soft herbs & aioli

FUNCTION MENU

Choice and alternate drop menus are for a minimum 20 guests.

MENU ORDER OPTIONS

1 choice of each
entrée, main & dessert

\$80pp

(All guests have the same meals)

2 choices alternate drop
entrée, main & dessert

\$90pp

(Every second guest
has the same meal)

Bread & sides (served with all above menu options)

ENTRÉE CHOICES

Insalata caprese

Heirloom tomatoes, buffalo mozzarella, basil, balsamic, extra virgin olive oil

Swordfish carpaccio

Finely sliced swordfish, crème fraiche, soft herbs, grapefruit vinaigrette

Crab linguini

Vermouth, chilli oil, confit garlic, pangrattato

Chargrilled Fremantle octopus

Ndjua, lemon yoghurt, soft herbs

Truffle & marscapone tortellini

Burnt butter sauce

Romano's

MAIN CHOICES

Fish of the day

Chef's risotto of the day

Lamb ragu pappardelle

Rosemary, house made lemon ricotta

Corn fed chicken

Char grilled chicken breast, green pea puree, semolina & parmesan gnocchi, thyme jus

Osso bucco

A Milanese specialty of braised veal shank, soft polenta & gremolata

DESSERT CHOICES

Tiramisu

Savoardi biscuits soaked in coffee, mascarpone zabion & marsarla

Panna cotta

Nutella panna cotta with hazelnut praline & vanilla bean ice-cream

Cannoli

Italian fried pastry filled with a ricotta and pistachio filling, vanilla crème & double chocolate

KIDS MENU

12 years and under

Main meal, dessert, soft drink \$15

Spaghetti bolgnese

Grilled chicken with garden salad & chips

Tempura fish with garden salad, lemon & chips

Vanilla ice cream with topping

Entertainer meals can be arranged for \$40 per entertainer

CAKE CUTTING FEE

Cut and plated on one platter per table

No Charge

Cut and individually plated, plain

\$3 per head

Cut and individually plated, with garnish of fresh cream, ice cream or fruit

\$10 per head



BEVERAGE PACKAGES

Items on the above beverage packages may be subject to change without notice due to unavailability of stock or unexpected price increases etc. In the event of change, a comparable selection will be offered in place of the above mentioned items.

PACKAGE 1

Local beer
Soft drinks & juice
Taltarni T Series Sparkling Brut NV
Wild Oats Sauvignon Blanc
Argento Classic Malbec

\$65.00 per person - First 3 hours
\$15.00 per person- per hour after

PACKAGE 2

Local beer
Soft drinks & juice
Taltarni T Series Sparkling Brut NV
Santi Sortesele Pinot Grigio delle Venezie
Ad Hoc Middle of Everywhere Shiraz

\$75.00 per person - First 3 hours
\$20.00 per person- per hour after

PACKAGE 3

Local beer
Soft drinks & juice
Clover Hill Tasmanian Cuvee
Ad Hoc Straw Man Sauvignon Blanc Semillon
Four in Hand Shiraz

\$85.00 per person - First 3 hours
\$25.00 per person - per hour after



TERMS & CONDITIONS

SOLE USE AND PARTIAL SOLE USE

The sole use spend, as noted throughout Hamilton Island's reception venue portfolios is the minimum spend required to utilise the applicable area of that venue or the entire venue itself. These minimum spends can then be utilised towards the food and beverage component of the function. The sole use spend reserves the venue or area for the standard service period in which the venue would operate unless 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. Neither can it be utilised outside the time period agreed upon in the sole use booking and standard agreed service period.

MENUS

All menus, seating arrangements, table layouts and other details must be supplied to your event planner no less than one month prior to your event date.

FLOOR PLANS

In some cases, maximum guest numbers for each area can only be achieved with a specific table set up. We will consider all floor plan requests however the venue manager will provide options based on number of guests attending the event.

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.

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 event planner; 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 planner and advised of alternate available choices.

BYO & BEVERAGE SERVICE

BYO is not available in most Hamilton Island venues, in the rare circumstances where BYO is allowed, this must be pre arranged through your event planner and additional corkage fees will apply and vary between outlets. In accordance to the Queensland Liquor Act, responsible service of alcohol is practised in all venues. Alcohol will not be served to patrons under the age of 18 or to intoxicated guests.

FINAL NUMBERS

Guaranteed final numbers and signed final event order must be supplied to your wedding planner no less than one month prior to 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 reception or function, in all cases these additional requirements will be at your cost.

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.

INDIVIDUAL PORTFOLIOS AND VENUES

All venue hire fees and minimum spends will be charged as per the portfolio at the time of the booking confirmation. All food and beverage options must be selected no more than four months in advance and will be chosen from the venues current portfolio. However, all venues reserve the right to change certain aspects of these portfolios including but not limited to food and beverage 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.

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 guests' 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.

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 planner. 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 event planner.

SET UP INCLUSIONS

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



SETUP 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 setup in their venue for your function, restrictions do apply

- The setup must take place within the standard time frame in which the outlet would have had your function set up. Due to multiple service periods, this time frame can sometimes be tight leaving only 1-2 hours for your 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 event planner along with your other setup requirements no less than one month prior to your function date. This information must include detailed schedules.
- Setup requirements are only requested until you have received written permission from your event planner, who has then consulted the venue manager and has approved requests.
- All setup is at the restaurant's discretion.
- All private setup 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 the 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 utilized, the outlet may be able to provide appropriate chairs, subject to availability. Additional charges may apply.

DEPOSIT & CANCELLATION

Initial deposits must be received within 14 days of booking, or venue space held will be released. A non-refundable deposit of \$500.00 is required to confirm the venue.

Clients are permitted one postponement. Minimum notice for postponement is 31 days of their 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.

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 for the following:
AMEX 3%