



FUNCTION PORTFOLIO 2018

DAYS OF OPERATION

Lunch 11.30am – 4pm

Dinner 5.30pm – 11pm.

Operating days are subject to change, due to seasonal demands.



INTRODUCTION

Sails is located in the main resort centre, offering both beachfront and pool access- not to mention the spectacular sea views of Catseye Beach. Sails and its Verandah Bar provide a true resort experience. The décor and atmosphere offers a diverse experience with areas suitable for both families and intimate style functions.

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	MINIMUM SPEND (MON- THUR)	MINIMUM SPEND (FRI- SUN)
Venue Sole Use	80 pax	160 pax	\$12,000	\$15,000
Verandah Bar Colonnade	10 pax	25 pax	\$3,000	\$3,500
Poolside Decking	10 pax	20 pax	\$2000 + Alcove \$500	\$2,300 + Alcove \$500
Beachfront Decking	30 pax	50 pax	\$3,500 + Poolside \$1000	\$3,900 + Poolside \$1000

VENUE SOLE USE

Start your evening in the Verandah Bar for pre dinner drinks and canapés, then head down to the restaurant for your dining experience. Our bar area can be set up for a band and dance floor and is fitted with lounges and bar tables for a comfortable atmosphere before or after dinner.

VERANDAH BAR COLONNADE

Nestled alongside the Verandah Bar the covered colonnade area is ideal for an intimate group of 10-25 as a sit down function or up to 40pax for cocktail parties and stand up functions. With beautiful views of the resort pools and Catseye Beach this private area can adapt to your requirements. The colonnade can be made more private by glass sliding doors to make for an intimate and exclusive experience.

POOLSIDE DECKING

Softly lit palm trees fringe this romantic poolside location perfect for a more intimate group. Recommended for groups between 10- 20 people.

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. This area is exposed to the sun until late afternoon.

MAIN DINING ROOM

The Main Dining Room is a very generously spaced and open area allowing flexible table configurations. From the main dining room you can stroll straight onto Catseye Beach and enjoy the beautiful beachfront view. The main dining room is only available in conjunction with a venue sole use.

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.



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

Sails' canapés may change slightly depending on produce and availability, available for groups with a minimum of 20 guests.

CANAPÉS MENU

A minimum spend of \$450 applies for the supply of canapés

A minimum of 20 pieces of one canapé choice must be ordered, or at least 1 per person

Canapés \$4.50 each

Hot selection

Mini gourmet pies

Mini gourmet sausage rolls

Tempura prawns w/ sweet chilli aioli

Kilpatrick oysters

Fried goats cheese ball, beetroot relish, dukkah

Twice cooked Berkshire pork belly, red cabbage slaw and apple sauce

Cold selection

Roast Beef, caramelized onion, horseradish, crouton

Freshly shucked Coffin Bay oysters – natural

Bloody Mary shooter with Coffin Bay oyster

Chilled prawns, wakame seaweed, wasabi aioli

Tomato, bocconcini and basil bruschetta

Smoked salmon, cream cheese and dill cigar

Vegetarian rice paper roll w/Asian dipping sauce

Goats cheese tartlets, cherry tomato, balsamic

FUNCTION MENU

Choice a la carte and alternate drop menus are for a minimum 20 guests

Choice a la carte menus are for a maximum of 60 guests

MENU ORDER OPTIONS

3 course set or alternate drop
entrée, main & dessert

Charged at consumption

(Options selected from the below.)

3 choices a la carte
entrée, main & dessert

\$75pp

*(Guests choose on the day from the
Chef's selection of a reduced
a la carte menu.*

Subject to seasonal change.)

ENTRÉE CHOICES

Chicken terrine, garlic aioli, olive tapenade, watercress	\$23
Ricotta gnocchi, English spinach, taleggio, walnuts	\$24
Wild harvest scallops, confit duck, young coconut, kafir lime, ginger, chilli, green nahm jihm	\$28
Charred cauliflower, cauliflower tahini velvet, sesame dukkah, hibiscus rosella	\$21
Chilled prawn cocktail, mary rose sauce, lettuce, avocado, cherry tomato, lemon	\$23
Twice cooked Berkshire pork belly, boudin noir, carrot puree, green peas, apple jus	\$26

MAIN CHOICES

Market Fish, mussels, bokchoy, tomato, chilli, white wine saffron broth	\$39
300g 'Riverina' porterhouse, hand cut bridge chips, cognac peppercorn jus, truffled baby cos	\$45
220g Eye fillet, braised beets, burnt leek, potato rosti, red wine jus	\$65
Braised Lamb shoulder, roast truss tomato, soft polenta, red wine jus	\$41
Linguini, duck ragu, porcini mushroom, pamesan, sage	\$38
Twice baked three cheese soufflé, asparagus, wood ear mushroom, sweet corn	\$36



DESSERT CHOICES

Chocolate brownie, macadamia, vanilla ice cream	\$17
Chocolate mousse, hokey pokey ice cream, strawberry	\$16
Lemon meringue tart, Chantilly cream, fresh berries	\$16
Seasonal fruit salad, berry compote, passionfruit coulis and raspberry sorbet	\$15
Chef's selection of cheeses for the table, water crackers and fruit	\$16

ADDITIONS

Steamed seasonal vegetables	\$10pp
Fries and aioli	\$10pp
Seasonal wedges with sweet chilli and sour cream	\$10pp
Selection of bread and dips	\$10pp
Chocolate strawberries	\$4 each

KIDS MENU

12 years and under
Main meal, dessert, soft drink \$12

Spaghetti, tomato and basil sauce, parmesan
Kids fish, salad, chips, lemon
Chicken nuggets, salad, chips
Kids steak, potato mash, salad
Hot dog, chips

Vanilla ice cream with topping



BUFFET MENU

\$75 per person. Minimum 20 guests.
Children 12yrs and under \$37.50 per child.

Hot selection

BBQ rib fillet

Gourmet sausages

Marinated chicken skewers

Lamb chops, rosemary jus

Steamed seasonal vegetables

Roasted potatoes

Chef's selection of seasonal salads

Seafood (additional \$25 per person)

Fresh king prawns

Fresh Coffin Bay oysters

Moreton Bay bugs

Market fish, tomato and caper salsa

Cold selection (additional \$15 per person)

Assorted meat platters

Antipasto platters

Selection of fresh daily breads

Desserts

Chef's selection of cakes and tarts

Australian cheese platter

Seasonal fruit platter

CAKE CUTTING FEE

Cut and plated on one platter per table	No Charge
Cut and individually plated, plain	\$2 per head
Cut and individually bagged, bags supplied by bride and groom	\$2 per head
Cut and individually bagged, containers supplied by restaurant	\$3 per head
Cut and individually plated, with garnish of fresh cream, ice cream or fruit	\$4 per head

Entertainer meals can be arranged for \$40 per entertainer



BEVERAGE PACKAGES

Items on the below 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.

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 planner for more information.

PACKAGE 1

Local beer
Soft drinks & juice
Taltarni T Series Sparkling Brut NV (VIC)
Wild Oats Sauvignon Blanc (WA)
Argento Classic Malbec (Argentina)

\$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 (VIC)
Ad Hoc Nitty Gritty Pinot Grigio (WA)
Bremerton Selkirk Shiraz (SA)

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

PACKAGE 3

Local beer
Soft drinks & juice
The Lane Lois Blanc de Blanc NV (SA)
Giesen Estate Sauvignon Blanc (New Zealand)
Robert Oatley Signature Series Shiraz (VIC)

\$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 event 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 of 20 guests apply to a la carte dining for Sails, also cake tables are unavailable when dining a la carte.

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 event 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 wedding 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 eventdate. These details can be changed however no changes will be accepted less than one week prior to your event date.

Additional \$80 per round table (*Non inclusive of min spend*).



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 events 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%