

Mariners

FUNCTION PORTFOLIO 2018

DAYS OF OPERATION

Dinner 6pm – 11pm.

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



INTRODUCTION

With sensational seafood dishes, Mariners enjoys a prime location overlooking the fabulous sights of Hamilton Island Marina.

SOLE USE SPEND & MAXIMUM NUMBERS

AREA OF THE RESTAURANT	MAX PAX	PRICE
Sole Use Entire Restaurant	100	\$10,000

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

For the comfort of other diners groups of over 40 people must book the entire restaurant sole use.

Groups of up to 6 people may book balcony seating on a non-sole use basis.

Non-sole use bookings of more than 6 people will be seated inside.

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.

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FUNCTION MENU

Choice and alternate drop menus are for a minimum 40 guests

CANAPÉ MENU

Confit cuttlefish with a Peruvian aji style sauce GF	\$4.00
Tuna tartare, pickled ginger, wakame, pineapple soy dressing *GF	\$5.00
Tempura soft shell crab with a paprika pepper dip	\$4.00
Smoked bacon wrapped prawn with a spicy chipotle emulsion GF	\$4.50
Citrus & chilli marinated ceviche scallop, cos lettuce GF	\$4.50
Pacific oyster with a gin & tonic granite GF	\$5.00
Rare roast beef, chimichurri, corn tortilla GF	\$4.50
Honey & soy chicken spring roll	\$4.00
Smoked salmon, lemon, dill, cream cheese roulade GF	\$4.00
Beetroot chip, vegetable escobeché, chilli lime dip GF	\$4.00
Spanner crab cannoli, crispy parmesan & ricotta cheese GF	\$5.00

GF gluten free

*GF gluten free upon request

For the assured satisfaction of your guests, we request that you please select a maximum of 6 different canapés options, with a minimum quantity of 10 single pieces per canapés.

MENU ORDER OPTIONS

1 choice of each: entrée, main & dessert - \$85.00 pp
(All guests have the same meals)

2 choices alternate drop: entrée, main & dessert - \$95.00 pp
(Every second guest has the same meal)

MENU ITEM CHOICES

Bread (served with all below menu options)

ENTRÉE CHOICES

Fried aubergine escabeche v

jalapeno, carrot, capsicum, pearl onion, mojo verde

Beef cheek croquettes

green peppercorn aioli, pickled potatoes, fresh radish

Local fish ceviche GF

tiger milk dressing, corn salsa, gem lettuce, coconut espuma

Seared sea scallops GF

radicchio, tomatillo, avocado emulsion, chorizo vinaigrette

Tempura soft shell crab

pimento pepper puree, charred corn & jalapeno salsa, cumin lime curred cabbage

Queensland tiger prawns GF

chilli lime spiced prawns with a spicy sambal aioli

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MAIN CHOICES

Pan roasted reef fish GF

aji verde, cuttlefish, clams, cherry tomatoes, puffed quinoa

Roasted king salmon GF

vermicelli noodle salad, chilli lemongrass dressing, charred baby bok choy, ginger carrot puree

Pinnacle eye fillet *GF

double smoked bacon jus, vintage cheddar grits, glazed pearl onion, carrots

Cumin crusted lamb rack

chipotle sweet potato puree, pulled lamb shoulder jus, sautéed spinach, chimichurri

Corn fed chicken breast *GF

chorizo parsnips, wilted rocket, root vegetable crisps

Pan roasted market fish GF

roast celeriac, grain mustard & bacon, salsa verde

Caramelised halloumi V

charred sweetcorn & jalapeno salad, cumin lime cured cabbage, pimento puree, fresh avocado

DESSERT CHOICES

Salted caramel cheesecake mousse *GF

espresso scented sponge, whiskey bananas, popcorn

Greek yoghurt & lime panna cotta GF

honey, blueberry basil compote

Dark chocolate delice GF

chocolate soil, toasted coconut sorbet, brandied sour cherry compote

Selection of Australian cheeses *GF

lavosh, house made jelly, fresh fruit

CHILDRENS MENU

Oven roasted reef fish, salad and chips	\$20.00
Steak, salad and chips	\$20.00
Ice cream with topping	\$9.00

CAKE

We are happy to cut and serve the cake for no charge.
If you would like cream, ice cream or coulis there will be a \$4 per head charge.

Crew Meal is available for \$40 per entertainer/photographer

V vegetarian
GF gluten free
*GF gluten free upon request



BEVERAGE PACKAGES

The Mariners beverage packages, including wine and other options change regularly depending on stock availability and seasonality.

PACKAGE 1

Local Beer, Soft drinks & Juice
Taltarni T Series NV *Sparkling*
Giesen Estate Sauvignon Blanc
Robert Oatley Signature Series Shiraz

\$65.00 – First 3 Hours
\$15.00 per hour after

PACKAGE 2

Local Beer, Soft drinks & Juice
Clover Hill Cuvee NV
Robert Oatley Signature Series Sauvignon Blanc
Robert Oatley Signature Series Shiraz

\$75.00 – First 3 Hours
\$20.00 per hour after

PACKAGE 3

Local Beer, Soft drinks & Juice
Clover Hill Cuvee NV
The Lane Block 10 Sauvignon Blanc
Taltarni Estate Shiraz

\$85.00 – First 3 Hours
\$25.00 per hour after

Please note, spirits are available upon a consumption basis only and can either be charged to your guests individually over a cash bar, or charged to a pre arranged bar tab set up by you. For Weddings that decide to go with consumption for your beverages, to aid the restaurants in making sure they are carrying the appropriate volumes can you please select a few of your favourite drinks. Please contact your event planner for more information.



MARINERS SPECIFIC TERMS & CONDITIONS

SETUP INCLUSIONS

- Square tables (Can be joined to create long tables)
- Existing restaurant chairs (100)
- Linen tablecloths
- Linen napkins
- Cutlery
- Crockery
- Glassware
- Existing lighting- does not include fairy lights as seen in some images
- Existing restaurant background music
- Wedding cake table and cake knife
- Present table

LOCATION

Mariners has no wheelchair access as the venue is up one flight of stairs on the second floor of the building. There is no ramp or elevator access.

TABLE LAYOUT

Due to the narrow width of our balcony, sole-use functions will be seated inside. The balcony will then be used for welcome drinks, canapés and/or lounge seating. We will be happy to work with any floor plan you have chosen and your event planner will be able to inform you of which layout will work best for your group size and style.

STANDARD TERMS AND CONDITIONS

SOLE USE AND PARTIAL SOLE USE

Sole use fees, as noted throughout Hamilton Island's reception venue portfolios are the minimum fees required to be paid to utilise the applicable area of that venue or the entire venue itself. These minimum fees as described can then be utilised towards the food and beverage component of the function. The sole use fee and minimum spend books that venue or area for your group only for the standard service period of that venue or area unless otherwise agreed upon in writing. Any shortfall in the use of that minimum spend amount will be allocated as a sole use fee 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 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 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

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.

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.

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

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

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

CHAIRS

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

FINAL NUMBERS

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

LOCATION

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

WET WEATHER

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

INDIVIDUAL PORTFOLIOS AND VENUES

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



BEVERAGE SERVICE

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

SMOKING POLICY

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

ENTERTAINMENT & SPEECHES ETC

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

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.

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.

PAYMENTS BY CREDIT CARD

All payments made by American Express credit cards at the Restaurant will attract a surcharge of 3%.