Cantilevering over the Hamilton Island Marina and Dent Passage, the Hamilton Island Yacht Club brings a world class standard of excellence through its unique spirit and style.

Renowned Australian architect Walter Barda, with a vision for contemporary style and luxury, has created a design masterpiece in the Hamilton Island Yacht Club. A stunning pre-weathered green copper roof with a distinctively organic shape is the signature design feature of the club itself and encases three levels of world-class recreation and business facilities.

The Hamilton Island Yacht Club features a contemporary restaurant and bar overlooking the marina and Dent Passage with equally breathtaking views, a private dining room, conference and banquet rooms incorporating a purpose-built auditorium, and an inspiring central atrium.

The Yacht Club also features a range of stand-alone private villas, which are available for holiday rentals. Offering dramatic Dent Passage views and with landscaped gardens by designer Jamie Durie, the Yacht Club Villas feature three or four-bedroom configurations, with timber and stone interiors and deluxe fixtures and appliances.
**FUNCTION SPACE**

<table>
<thead>
<tr>
<th>Venue and Hire Cost</th>
<th>Seated Dinner</th>
<th>Seated Dinner with Dance floor</th>
<th>Cocktail Party</th>
<th>Minimum Spend (Inclusive of Venue hire, food and beverage only)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketch Room - $800</td>
<td>70</td>
<td>50</td>
<td>150</td>
<td>$8,000</td>
</tr>
<tr>
<td>Cutter &amp; Ketch - $1200</td>
<td>130</td>
<td>110</td>
<td>300</td>
<td>$12,000</td>
</tr>
<tr>
<td>Bommie Deck* - $1800</td>
<td>90</td>
<td>70</td>
<td>160</td>
<td>$8,000</td>
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<tr>
<td>Black Coral Room - $400 (See menu restrictions below**)</td>
<td>16</td>
<td>N/A</td>
<td>N/A</td>
<td>$2,000</td>
</tr>
<tr>
<td>Private Dining Room - $600</td>
<td>40</td>
<td>30</td>
<td>60</td>
<td>$6,000 $5,000 (Lunch)</td>
</tr>
</tbody>
</table>

**BOMMIE DECK**

**HOURS OF OPERATION** – 7 Days a Week.

* Umbrellas are a permanent feature on Bommie Deck and are not removable. Decoration & theming choices may be limited due to access times for set-up.

**NOISE CURFEW** - Entertainment on the Bommie Deck has a curfew of 10.30pm with bar to close no later than 11.00pm. Any amplified entertainment must be approved by Yacht Club venue management. Noise curfew for all indoor function spaces is 12.00am.

**BLACK CORAL ROOM** – Is an extension of the restaurant and all menus and beverages are per the restaurant tasting menu on the night only. All receptions serviced as per a normal restaurant booking. Guests requiring linen on the table need to specify with your Planner. Group menus from this compendium are not available in the Black Coral Room. (Black Coral Room is unavailable Sunday or Monday).

**SET-UP INCLUSIONS**

- Guests taking sole use of Cutter & Ketch, Bommie Deck or Ketch Room only will have complimentary use of Flag deck for their wedding ceremony (times of ceremony to be approved). Celebratory & pre dinner drinks on the flag deck may be included in the minimum spend for your reception.
- Reception venue hire, and food and beverage service are for a maximum of 5 hour period
- Bridal table (size of bridal table may affect the maximum number of guests available)
- White skirting for bridal table
- Round tables (maximum of 10 to a table) long style boardroom tables also available.
- White linen table cloths
- White linen napkins
- Cutlery
- Crockery
- Glassware
- Table lighting / centrepiece (not ample for outdoor lighting)
- Skirted wedding cake table and cake knife
- Present table

*Yacht Club chairs do not fit standard chair covers - Yacht Club have purpose designed white covers at a cost of $10 per cover. Dance floor set-up is an additional $500 (on carpet only).

These options can be arrange by your wedding planner. These extras are not included in the minimum spend.
**CANAPÉS SELECTION**

Prices below are per person and charged based on total guests (based on one piece per person). A maximum of 4 cold and 4 hot canapés may be selected for any pre dinner function. If you would like a cocktail function only with no main meal component then a menu selection of 4 cold and 4 hot canapés + at least 2 substantial canapés must be selected to constitute a light meal.

**COLD**

Pumpkin mousse, blue cheese, candied pumpkin seed \( \text{VG} \)
Heritage tomato, smoked aubergine mousse, asparagus \( \text{VG DF} \)
Pacific oysters, vichyssoise, avruga caviar \( \text{GF} \)
Tartare of tuna, chilli, sesame mushroom, soy wasabi, nori espuma
Cured king salmon, pickled fennel, salmon roe washed in yuzu \( \text{GF DF} \)
Duck parfait, apple gel, candied walnut \( \text{GF} \)
Tataki of wagyu, sushi rice, wakame, kimchee gel \( \text{DF} \)
Yellowtail king fish, ruby grapefruit, chilli, shallot, ginger vinegar \( \text{GF DF} \)
Roast lamb rump, fig conserve, truffle emulsion \( \text{DF} \)
Smoked salmon, prawn griliche \( \text{DF} \)
Watermelon almond gazpacho \( \text{VG DF} \)
Pressed chicken confit, miso emulsion, crispy chicken skin \( \text{DF} \)

**HOT**

Reef fish, manchego, dill, jalapeno croquette
Lamb presse, smoked aubergine, picked lemon \( \text{GF DF} \)
Glazed pork jowl, pickled shitake, puffed quinoa \( \text{GF DF} \)
Lentil dahl beignet \( \text{VG} \)
Duck lemongrass and lime steam buns, hoisin siracha, furikake
Gingered teriyaki steam buns, mushroom \( \text{V DF} \)
Roast pumpkin parmesan, basil, garlic cream pie \( \text{V} \)
Tempura prawn with chilli coriander emulsion
Asparagus, green pea, pecorino, soft herb croquette \( \text{V} \)

**SWEET**

PB & J
Strawberries and cream 2019
Lemon curd, coconut crumb and espuma \( \text{GF} \)
Pot au chocolate, liquorice \( \text{GF} \)
Vanilla cheesecake mousse, cinder toffee, berry compote \( \text{GF} \)
Roast pear, frangipani tart

**SUBSTANTIAL**

Smoked pork and chicken terrine, stone fruit compote, sherry vinaigrette
Beef cheek bourguignon, truffle pomme puree
Crisp king salmon, moorish spice, tarragon, avocado mousse \( \text{GF DF} \)
Pulled pork slider, apple relish, montery jack cheese, chipotle emulsion
Grilled chicken slider, iceberg lettuce, pickled ginger, kimchee
Prawn and reef fish laksa, vietnamese mint, thai basil \( \text{GF DF} \)
Bean curd laksa, vietnamese mint, thai basil \( \text{VG DF} \)
Son in law eggs, palm sugar caramel, ginger fried shallot, coriander \( \text{GF DF} \)
Duck lemongrass and lime steam buns, hoisin siracha, furikaki
Gingered teriyaki steam buns, mushroom \( \text{VG DF} \)

**PRE FUNCTION OYSTER BAR**

Oyster display with Chef’s condiments (six oysters per person).
*Minimum numbers of 20 guests applies to the oyster bar menu.*

**PRE OR POST FUNCTION CHEESE AND PINOT STATION**

Chef’s selection of cheeses, crackers, quince paste and muscatel grapes
Cheeses (3 cheeses and an allocation of 50g per cheese per person). Wine is charged on consumption unless on package 2, 3 or 4.
*Minimum numbers of 20 guests applies to the cheese and pinot station menu.*

**PRE FUNCTION ANTIPASTO STATION**

Includes two types of breads, cold cut meats, cured salmon, vegetables and olives.
*Minimum numbers of 20 guests applies to the antipasto station menu.*

GF - gluten free      V - vegetarian      DF - dairy free
DINNER MENUS

Straight set three course: Please select one dish from each course $105pp
Alternate drop three course: Please select two dishes from each course $115pp
Straight set four course: Please select two entrées, one main and one dessert $120pp
Tasting menu: Chefs selection tasting menus are available (1 canapé, 2 entrees, 2 mains and 1 dessert) $150pp

ENTRÉE

Fremantle octopus, compressed melon, persian feta, thai basil, gazpacho GF
Roast quail, butternut, oyster mushrooms, blistered grapes, ginger & shallot GF, DF
Tataki yellowfin tuna, truffle emulsion, wakame, puffed rice, picked cauliflower, wasabi espuma GF
Master stock braised beef cheek, parsnip skordalia, beansprout sea tangle, radish, sweet ginger DF
Smoked king salmon, avocado, cucumber scorched & compressed, salmon roe, yuzu, horseradish GF
Duck parfait, truffle honey, puffed quinoa, spiced pear, warm brioche
Smoked buffalo mozzarella, mushroom jam, shitake, watercress emulsion, roast celeriac and broth GF
60° Hens egg, roast asparagus, ancient grains, roast kelp oil GF, DF
Not-So prawn cocktail, marie rose gel, charred gem lettuce, pickled onion GF, DF
Pressed organic chicken, caramelized fig, burnt onion emulsion, serrano ham GF, DF
Crisy pork belly, fennel pureee, quince mustard GF, DF
Roast golden beets, fennel pollen, chestnut, pear, vichyssoise espuma GF, V

MAIN

Red braised pork hock, kimchee, pickled cucumber, shitake DF
Fillet of beef, sauce bourguignon, truffle potato presse, baby leek, scorched onion, beetroot gel
Roast king salmon, quinoa, smoked almonds, white raisin, roast garlic, creme fraiche, pickled lemon GF
Coral sea barramundi, spanner crab, pea sauce, gem lettuce GF, DF
Confit duck leg, braised purple cabbage, smoked celeriac puree, green peppercorn sauce GF
Reef fish, sauce romesco, confit fennel, black cabbage, olive crumb, manchego croquette
White pyreenees lamb rump, white bean bessara, roast baby carrot, sauce verte GF, DF
Roast organic chicken breast, rolled leg, green peas, bacon, butternut pureee, parmesan crème GF
Crisp skin kingfish, scallop black fungi, seaweed emulsion GF
Roast pumpkin, hummus, parmesan, walnut gnocchi, glazed goats cheese V

DESSERT

Textures of chocolate
Salted caramel mousse, banana, peanut butter powder, honey basil ice cream
Liquorice and lime parfait, compressed pineapple, black sesame sponge
Vanilla cheesecake mousse, ginger bread, pistachio, cumquat preserve, rose ice cream
Roast white chocolate parfait, meringue shards, buttermilk poached pear, caramel
Almond ice cream, nougat, raspberry meringue, lemon balm, lemon curd
Strawberries and cream 2019
Australian and imported cheeses, prune and walnut roulade, lavosh, crisp breads

GF - gluten free   V - Vegetarian   DF - dairy free
* The above menu does not apply for Weddings in the Black Coral Room. Instead guests will dine from the tasting menu from Bommie Restaurant for up to 16 guests.

All prices include GST and subject to change without notice. Options valid until 1st February 2020. (Menus and functions are based on a min 25pax unless otherwise approved)
TASTING MENUS
Multiple course tasting menus are available. These menus change daily in conjunction with the Bommie Restaurant offering. We can supply you with a menu as a sample. The menu will change with the turnover of fresh produce and seasonal offerings. Menus and prices may vary according to the Chef’s chosen degustation.

KIDS MEALS  $30
Select only one option per function prior to event to be served to all children (Children aged up to 12 years).
Tempura barramundi, asparagus and chips
Beef eye fillet, mash potatoes, green beans and beef sauce
Panko crumbed chicken, salad and chips
Ice cream sundae to finish, along with soft drinks and juice throughout the evening

ENTERTAINERS MEALS  $40
Chef’s selection of main meal only

WEDDING OR BIRTHDAY CAKE
- Cut and plattered – one platter per table – no charge
- Cut and bagged – $3 per person – cake bags are to be supplied
- Cut and plated (plain) – $4 per person
- Cut and plated with garnish - $6 per person – garnish to be advised on confirmation of cake
- Cheese cakes – available on request, price on application.

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.

DIETARY REQUIREMENTS
Any dietary requirements are to be advised in your final event order. The Chef will adapt the meals on the night for these guests where possible or create a dish especially for them using in season market produce. These will be at Chef’s selection on the night.
BEVERAGES

Beverage selections should be advised to your planner 28 days prior to your function to ensure quantities and availability on island. Beverage availability and cost may change without notice. Please be aware that a maximum of two red wine selections, two white wine selections, one sparkling wine selection, two cocktails and two standard strength beers (plus a third light strength beer, if required) are permitted per function.

### SPARKLING/CHAMPAGNE
- Craigmoor Pinot Noir Chardonnay Sparkling $33
- Taltarni Series Sparkling Brut $38
- La Gioiosa Prosecco Superiore DOCG NV $45
- Clover Hill Tasmanian Cuvee NV $66
- Clover Hill Vintage Brut $75
- Piper-Heidsieck Brut NV $95
- Charles Heidsieck Brut NV $140
- Dom Perignon Vintage Brut $350

### WHITES
- Wild Oats Sauvignon Blanc $34
- Wild Oats Pinot Grigio $34
- Wild Oats Chardonnay $34
- Pikorua Marlborough Sauvignon Blanc $35
- Fiore Moscato $35
- The Lane Block 10 Sauvignon Blanc $55
- Ad Hoc Hen and Chicken Chardonnay $55
- Robert Oatley Signature Riesling $60
- Robert Oatley Signature Sauvignon Blanc $60
- Robert Oatley Signature Chardonnay $60
- The Yard Channybearup Sauvignon Blanc $60
- Robert Oatley Finisterre Chardonnay $75
- Cherubino Chardonnay $85

### REDS
- Wild Oats Rose $34
- Wild Oats Cabernet Merlot $34
- Wild Oats Shiraz Cabernet $34
- Wild Oats Shiraz $34
- Mirabeau La Comtesse $50
- Ad Hoc Middle of Everywhere Shiraz $55
- Robert Oatley Signature Pinot Noir $60
- Devil’s Staircase Pinot Noir $60
- Robert Oatley Signature Shiraz $60
- Taltarni Cabernet Merlot & Petit Verdot $60
- Four in Hand Shiraz $60
- Robert Oatley Finisterre Shiraz $80
- Bremerton Old Adam Shiraz $95

### DESSERT WINE & PORT
- The Yard ‘Riversdale’ Botrytis Riesling $40

### BEERS
- Hahn Premium Light $7.4
- Hahn Super Dry $8.4
- Great Northern $8.9
- James Squire One Fifty Lashes Pale Ale $9.4
- Corona $9.9
- Heineken $9.9

### CIDER
- Toohey’s 5 Seed Apple Cider $8.4

### SPIRITS
- Ketel One Vodka $10.9
- Tanqueray Gin $9.9
- Pampero Blanco $9.4
- Bundaberg Rum $9.4
- Mount Gay Rum $9.9
- Bulleit Bourbon $9.4
- Jack Daniels $9.9
- Johnnie Walker Red $9.4
- Chivas Regal $10.9
- Canadian Club $9.9

### COCKTAILS
- Aperol Spritz $21
- Espresso Martini $21
- Margarita $21
- Mojito $21

### SOFT DRINKS
- $4

### JUICE
- $4.5

### TEA & COFFEE (Paid for all guests) $5 per person

### WATER
- Aquachiara $4 per person
  Unlimited still or sparkling (Paid for all guests)
BEVERAGE PACKAGES

Beverages availability and cost may change without notice.
Beverage selections should be advised to your planner 28 days prior to your function to ensure quantities and availability on island.

PACKAGE 1
$60 per person for 2 hours, $10 per person each additional hour after the first 2 hours
Craigmoor Pinot Noir Chardonnay Sparkling
Wild Oats Sauvignon Blanc
Wild Oats Chardonnay
Wild Oats Shiraz
Hahn Premium Light, Hahn Super Dry, James Squire One fifty Lashes Pale Ale, Toohey’s 5 Seed Apple Cider, soft drinks and juices

PACKAGE 2
$80 per person for 2 hours, $12 per person each additional hour after the first 2 hours
Taltarni Series Sparkling Brut
Robert Oatley Signature Series Sauvignon Blanc
Robert Oatley Signature Series Chardonnay
Robert Oatley Signature Series Shiraz
Hahn Premium Light, Hahn Super Dry, James Squire One fifty Lashes Pale Ale, Corona, Toohey’s 5 Seed Apple Cider, soft drinks and juices

PACKAGE 3
$90 per person for 2 hours, $14 per person each additional hour after the first 2 hours
Clover Hill Tasmanian Cuvee NV
The Lane Block 10 Sauvignon Blanc
Ad Hoc Hen and Chicken Chardonnay
Ad Hoc Middle of Everywhere Shiraz
Hahn Premium Light, Hahn Super Dry, James Squire One fifty Lashes Pale Ale, Corona, Toohey’s 5 Seed Apple Cider, soft drinks and juices

PACKAGE 4
$130 per person for 2 hours, $18 per person each additional hour after the first 2 hours
Charles Heidsieck Brut NV
The Yard Channybearup Sauvignon Blanc
Robert Oatley Finisterre Chardonnay
Taltarni Reserve Shiraz Cabernet
Hahn Premium Light, Hahn Super Dry, James Squire One fifty Lashes Pale Ale, Corona, Heineken, Toohey’s 5 Seed Apple Cider, soft drink and juices
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 venue hire, 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. Minimum catering requirements may be enforced.

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 planner. The 5 hour service fee may be extended to 6 hours at an additional $200 venue fee if approved by management. (Not included in the minimum spend).

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. HIE reserves the right to adjust noise levels to ensure other island/venue guests are not impeded on. Any amplified entertainment must be approved by Yacht Club venue management. Decibel limitations apply.

BLACK CORAL ROOM BOOKINGS
The Black Coral Room is an extension of the Bomme restaurant and all guests are obliged to dine from the Chef’s tasting menu. (Excluding Sunday and Monday).

BOMMIE DECK
Regardless if it is a ceremony or reception, sole use of the Bomme Deck is a minimum spend of $8,000 including venue fee of $1,800.

BOOKING CONFIRMATIONS
Your reception or function venue booking is not confirmed until you have paid initial deposit of $1500 or $500 for the Black Coral Room and received advice in writing from your planner; verbal notices of availability should be strictly regarded as tentative only and should not be relied upon under any circumstances. All tentative bookings will be released after 14 days if no deposit has been received.

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. 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.

BYO
BYO is not permitted at the Hamilton Island Yacht Club.

SET UP INCLUSIONS
All set up requests must be provided to your planner no less than one month prior to your event date. These details can be changed however no changes will be accepted less than 28 days prior to your event date.

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.

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. RSA is at the discretion of the Floor Manager or Supervisor on duty at each function.

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. Hamilton Island Weddings, Hamilton Island Events or the venue will not be held liable for any costs or damages 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 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. If you want a particular wet weather venue locked in for your event an additional hire fee will apply.
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 periods in many venues, this timeframe can sometimes be tight leaving 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 (Day conference hire rate) to reimburse the venue for any lost revenue or additional staff hours required. Access to the room is available 1 hour prior to the start of the event. Theming and AV companies can have access to the room 3 hours prior to the start of the event with prior arrangements if the room is available on the day. To guarantee this availability day hire fees would be required.
- All specific set up needs of you, your outside supplier or family and friends must be arranged with your wedding 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 wedding planner that the venue manager has approved these.
- All set up is at Hamilton Island Yacht Club’s 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 items, and additional fees may be incurred should decorations be left for removal by venue staff.

CHAIRS
Hamilton Island Yacht Club chairs do not fit standard chair covers. Purpose designed white chair covers are available at a cost of $10 per chair cover above any minimum spend for any area arranged via your planner. Standard conference style chairs may be available; however additional costs for the hire of these chairs apply. There will be a $7.50 per chair hire/relocation fee. Where these chairs are required, it is your responsibility to ensure you have requested these chairs to be arranged by your planner. Chair covers are not included in the chair hire cost and must be arranged separately. Chair exchange or chair covers are not an option in Bommie Restaurant. A minimum spend of $150 applies to all equipment hire.

FINAL NUMBERS
Guaranteed final numbers and signed final event order must be supplied to your planner no less than 28 days prior the function date, which will dictate the final charge on the night. Requested reductions after this time will not reflect in the final cost, and requested increases after this time will be at the discretion of venue management. Menus and functions are based on a minimum of 25 guests unless otherwise approved (excluding the Black Coral Room).

INDIVIDUAL PORTFOLIOS AND VENUES
All menus, fees and beverages will be as per the current portfolio at time of the final event order. The venue will make all reasonable attempts to supply what was offered at time of booking, however some changes may occur. All requirements will be as per the final signed event order required by the Hamilton Island Yacht Club in writing and signed no later than 28 days prior to the event.

CAKES AND PERSONAL ITEMS
No responsibility will be taken for personal items such as cakes, decorations and bonbonnieres. It is your or your guest’s responsibility to remove or collect all 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 non-refundable $1500 deposit is required for confirmation of your booking at The Hamilton Island Yacht Club. A non-refundable $500 deposit is required for confirmation of you booking in the Black Coral Room. The booking will be released if this deposit is not received within 14 days of the tentative booking being made by your planner. Full payment is required 28 days prior to your event.

Cancellation of the event prior to one month of the event will incur no cancellation charges other than the non refundable deposit. Cancellation of the event within 28 days of the event will incur 100% of the event order charges.

Final payment is based on the final guaranteed numbers and signed event order received by your planner 28 days in advance. You agree to pay for all costs (including the total minimum spend amount) incurred by the venue to supply your reception or function, and understand these costs must be paid 28 days prior to your day.
All events will be required to pay for any outstanding additional/excess bar tabs on the evening via cash or credit card.

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.
ACCEPTANCE OF THESE TERMS AND CONDITIONS
Payment of the non refundable deposit to this venue is acceptance of these terms and conditions as set out here and are 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, 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. The use of confetti must be approved by venue management.

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 of 1.25% (these are subject to change at any time without notice)
All payments made by American Express credit cards at the Restaurant will attract a surcharge of 3%.

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 planner.