HAMILTON ISLAND EVENTS Special Occasions Portfolio 2024

GREAT BARRIER REEF AUSTRALIA

Thank you for choosing Hamilton Island Events for your upcoming special occasion. We can cater for your event in some very beautiful island locations.

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

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

The Hamilton Island Stay Well Program has been implemented across the Island to ensure the safety of our guests, staff and community. Some menus may be altered to follow current regulations and guidelines.

CREATE YOUR UNIQUE SPECIAL OCCASION

Create your own unique special occasion by selecting from 3 components of this portfolio

- 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:

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

0 to 50 guests - \$2,500 50 guests and over - \$35 per person additional

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

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CELEBRATORY DRINKS

What better way to celebrate your special event than with a glass of bubbles or beer at your chosen ceremony location. Hamilton Island Events can set up a clothed table, eskies, ice and glassware with a personal bar tender to serve your guests for 30 minutes or 1 hour after your ceremony depending on the package selected.

STANDARD CELEBRATORY DRINKS SET UP FEE

\$375 for up to 150 guests

PREMIUM CELEBRATORY DRINKS SET UP FEE

\$550 for up to 150 guests (Request basis only)

STANDARD CELEBRATORY DRINKS

\$22.50 per person 30 minutes \$26.00 per person 1 hour

PREMIUM CELEBRATORY DRINKS

\$24.00 per person 30 minutes \$37.00 per person 1 hour

PLATINUM CELEBRATORY DRINKS

\$30.00 per person 30 minutes \$40.00 per person 1 hour Bar set up on clothed trestle table Glassware Service staff

Purpose made bar set up Glassware Service staff

Sparkling house wine Orange juice

Sparkling house wine Orange juice Standard Australian beer

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

Please note that the celebratory drinks cannot be confirmed earlier than 3 months prior to the wedding date for weddings held in September, October and November.

Your coordinator can also organise a bar tab for your wedding party celebratory drinks at the One Tree Hill Bar or Beach Pavilion kiosk. For celebratory drinks at the Chapel, Catseye Beach and One Tree Hill, polycarb glassware will be provided. At the Yacht Club and Beach Pavilion Lawns, standard glassware will be provided.

You may also choose a selection of canapés to be served from those listed in this compendium. Please discuss these selections with your 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 18.



BRUNCH OPTION

The brunch menu is available for private and exclusive use venues only. A minimum of 30 guests is required and venue hire is applicable*.

*Private venue hires are inclusive of setup and service only. All AV requirements are additional.

All available for up to a 2 hour service period between 7.00am - 11.00am

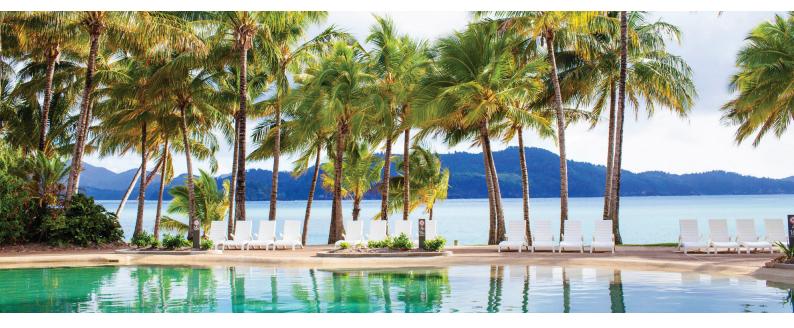
- o Keel Deck \$1,000
- o Beach Pavilion \$2,000

BRUNCH MENU (Buffet style)	Dansville crunch, vanilla yoghurt, compote of fruits (v, gf)
\$49 per person	Danish pastries and croissants (v)
	Platter of seasonal fruits and berries (v, df, gf)
	Assorted juices, freshly brewed coffee, selection of herbal teas

If you would like to enhance your brunch experience please choose one additional item from the following list (plated per person).Pancetta, parsley and egg tartlet\$18 per personCured and smoked meat platter, with Swiss cheese and soy egg\$26 per personPotato rosti, Persian feta, king brown mushroom, spinach, toasted pepita and crushed avocado (v, gf)\$26 per person

Enhancements are only available in addition to the brunch menu. They are not available individually.

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



VENUE - BEACHFRONT LOCATIONS

CATSEYE BEACH

The long, picturesque curve of Catseye Beach is an ideal spot for relaxing however it is also a perfect setting for events.

VENUE PACKAGE

A minimum spend of \$9,000 with Hamilton Island Events applies to this venue. The standard venue package fees apply, along with your menu selection* and beverage option of your choice. This venue has a noise curfew of 10.00pm and bar closure time of no later than 10.00pm.

*Plated menus are not available at this location

Your venue package will consist of the following

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

BEACH PAVILION

Situated on the spectacular waterfront overlooking Catseye Beach, the Beach Pavilion is brand new, modern and perfectly catered for both small and large groups.

VENUE PACKAGE

A minimum spend of \$15,000 with Hamilton Island Events applies to this venue. This spend will consist of the 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

- o Tables dressed in white linen with white linen napkins
- o Existing grey fabric chairs
- o All cutlery, crockery and glassware
- o White skirting on bridal table (if applicable)
- o Food and beverage service for up to 5 hours
- o Basic lighting of the venue. Additional lighting such as festoon lighting is considered additional styling. Please speak to your coordinator if you have specific requirements.

ADDITIONAL INFORMATION

- o Other lighting and audio visual needs that are not included in the basic lighting package are additional to the minimum spend.
- o The Beach Pavilion is the perfect venue for fireworks. For further information speak with your coordinator.
- o If you require any equipment hire additional fees will apply.
- o If you decide to have your wedding ceremony on the Beach Pavilion lawns, whilst also having your wedding reception at Beach Pavilion, there will be a \$200 location fee (not included in minimum spend).
- o Only 2pm and 4pm ceremonies are available at this location.



VENUE - POOLSIDE RECEPTION

The main resort swimming pool is the perfect location for a relaxed event.

VENUE PACKAGE

A minimum spend of \$8,000 with Hamilton Island Events applies to this venue. The standard venue package fees apply, along with your menu selection* and beverage option of your choice. This venue has a noise curfew of 10.30pm and bar closure time of no later than 10.30pm.

*Plated menus are not available at this location

Your venue package will consist of the following

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



All figures quoted include GST | Options valid until 31 December 2023 | Private functions and prices are based on a minimum of 30 people All prices are subject to change without notice | For all function and events, a 10% surcharge applies on Sundays and 15% on Public Holidays

VENUE - RECEPTION ON THE DOCK

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

VENUE PACKAGE

A minimum spend of \$8,000 with Hamilton Island Events applies to this venue. The standard venue package fees apply with your menu selection* 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. Maximum numbers for a dock reception are capped at 60 guests.

*Plated and Food Festival menus are not available at this location

Your venue package will consist of the following

- o Tables dressed in white linen with white linen napkins
- o White resin chairs (no covers)
- o All cutlery, crockery and glassware
- o White skirting on bridal table (if applicable)
- o Food and beverage service for up to 5 hours
- o Basic lighting of the venue. Additional lighting such as up-lights in palm trees or festoon lighting are considered additional styling. Please speak to your coordinator 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. Please check with your planner before booking entertainment for this venue.



CANAPÉS

PRE DINNER CANAPÉS - Select a maximum of 2 hot and 2 cold canapés. Served over a minimum 30 minute period. (Cheese and antipasto plate options available on their own)

COCKTAIL PARTY - Select a minimum of 4 cold and 4 hot plus 3 substantial to constitute a light meal. Served over a minimum 2 hour period.

Prices below are based on 1 piece per person and charged per total guests.

COLD CANAPÉS

Soy cured beef, pickled daikon, and shitake (df, gf) Fresh oyster (gf, df) Scallop ceviche, coconut, ginger, chilli, tomato coriander salsa (df, gf) Smoked salmon, black sesame, beetroot cream (df, gf) Confit red onion tart with thyme, garlic and whipped feta cheese (v) Cured salmon, tapioca crisp, beetroot cream with fennel (df, gf) Tuna ponzu, tartare croustade (df, gf) Garlic infused bocconcini, salami and herb oil (df, gf) Chilli infused watermelon, feta and black carrot (v, gf) Hosomaki salmon sashimi rolls (df, gf) Beetroot, spiced pepita, aged balsamic (v)	\$8.50pp \$8.50pp \$9.00pp \$8.50pp \$8.00pp \$9.00pp \$8.50pp \$8.50pp \$8.50pp \$8.50pp \$8.50pp \$8.50pp \$8.50pp
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HOT CANAPÉS

Steamed bao, saffron crab and wasabi cream	\$10.00pp
Indian spiced seared scallop with crispy chorizo and minted pea broth (df, gf)	\$8.50pp
Roast pumpkin empanade (v)	\$8.50pp
Spinach, pea and parmesan arancini (v)	\$8.50pp
Reef fish croquet with seafood sauce	\$8.50pp
Vegetable spring roll with sweet chilli (v)	\$8.00pp
Crisp rosti with fillet steak and béarnaise sauce	\$8.50pp
Miso & sesame glazed chicken, noodles, cucumber and coriander	\$8.50pp
Sweet potato and cashew empanada (v)	\$8.50pp
Steamed bun with mushroom and ginger (v)	\$8.50pp
Tempura prawn, avocado and coriander (df)	\$8.50pp

SUBSTANTIAL CANAPÉS

Bangkok curry with sticky coconut rice and mango salsa prawn (gf)	\$18.00pp
Glazed pork belly with pickled cucumber (gf)	\$18.00pp
Miso & sesame glazed chicken , noodles, cucumber and coriander (gf)	\$18.00pp
Sticky beef, parsnip mash & Jerusalem artichokes olive, feta and pine nuts bean salad (v, gf)	\$18.00pp
Salmon poke, shoyu sauce , wild rice, pickled vegetable (df, gf)	\$18.00pp
British beer battered fish and chips	\$18.00pp
Braised lamb shoulder, redcurrant jus creamed Dutch potato	\$18.00pp
Wild mushroom and truffle creamed risotto with parmesan (v, gf)	\$18.00pp
Antipasto board to share (served grazing style)	\$50.00pp
Australian cheese board to share (served grazing style)	\$50.00pp
Combined antipasto & cheese board (served grazing style)	\$50.00pp

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

PLATED MENUS

Available at the Conference Centre, Beach Pavilion and Outrigger venues only.

Plated menus can be served as an alternate drop on request. Set course menus served degustation style will include Chefs selection amuse (only included in a straight drop option).

2 COURSE SET MENU

Entrée / Main OR Main / Dessert \$100 per person

2 COURSE ALTERNATE MENU

Entrée / Main OR Main / Dessert \$110 per person **3 COURSE SET MENU** Entrée / Main / Dessert \$110 per person **3 COURSE ALTERNATE MENU**

Entrée / Main / Dessert \$120 per person

ENTRÉES

King scallop, seared tuna, asparagus, pea and creamed horseradish (gf)

Heirloom tomatoes, micro basil, mozzarella, olives and ciabatta with cured egg (v, gf)

Yellowfin tuna, warishita, tsukemono sushi and roasted tomato and avocado (df, gf)

Salad of pancetta, asparagus, pumpkin and Persian feta dressed with mustard vinaigrette (gf)

Foie gras with caramelised duck, golden beets, glazed apple

Confit of duck, sweet mirin, eggplant, brandied cherry and blackberry conserve (gf)

Whitsunday bay bug and prawn wakame salad, pink ginger and pineapple (gf)

Beef carpaccio, shallot parmesan cream and basil pesto

Lobster tail, truffle olive tapenade, cauliflower, black garlic cream and cucumber tartar

House cured salmon gravadlax, tigers milk, dill oil and roasted scallion (gf)

Braised leek and asparagus jalousie, broad bean and pumpkin cream (v)

Quenelle goats cheese, beetroot, liquorice and parsnip crumb (v)

MAINS

Truffle infused chicken, mushroom, fondant potatoes and artichoke pea flamande (gf)

Asparagus, shallots, pea, garlic and parmesan risotto (v)

Roasted lamb shoulder, smoked garlic, mushroom, shallots and celeriac potato (df)

Baked snapper, champ, shitake mushroom and creamed leeks (gf)

Roasted salmon and vanilla steamed scallop, cauliflower, fennel and Paris mash

Carrot, pumpkin and roast scallion lasagne, cauliflower and almond veloute with vegetable ratatouille (v)

Roasted carved whole fillet of beef, wild mushroom shallot confit, dauphinoise potatoes, asparagus, beetroot cream and wine reduction

Baked lamb rump, seared king brown mushroom, baby vegetable, baked fondant and red wine jus (gf)

Wild mushroom ravioli with garlic sherry cream sauce and spinach (v)

Slow cooked pork belly with roasted vegetables and potato horseradish puree (gf)

Caramelized slow cooked duck breast, ginger, baby beetroot, roasted pear and shitake (df)

Soy and ginger marinated chicken, marinated capsicum and braised savoy cabbage (df)

Local Whitsunday catch, clam minestrone and samphire

Roasted shallot tart tartin with cauliflower béchamel (v)

DESSERTS

Lemon tart au citron, sugar glass and lime foam (v)

Bundaberg rum baba, vanilla cream, apricot and stone fruit (v)

Chocolate ganache jaconde, poached berries, lavender, honeycomb and butterscotch (v, gf)

Smashed pavlova, pistachio coral sponge and berry compote (v)

Tropical fruit cheesecake globe, redberry coulis and mango jelly (v)

Chocolate kirsch gateau, lychee and pineapple (v)

Minestrone of fruits, mascarpone, mango, steeped blackberry, apple and stone fruit (v, gf)

Chilled vanilla brioche with bread pudding and truffle honey (v)

Cheese and chocolate platter for the table \$30.00pp

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

PLATED MENUS (continued)

CAKEAGE

Plattered to tables

Cake cutting can either be cut as dessert portions or tea and coffee portions, this will be served plattered to guests tables or to a cake table.

- 0-50 serves of cake \$100 cake cutting fee 0
 - 50-100 serves of cake \$150 cake cutting fee
- 0 100-150 serves of cake \$200 cake cutting fee 0
- 150+ serves of cake \$250 cake cutting fee 0

Individually plated for each guest

Cake individually plated for each guest, served with whipped cream.

Cake cutting fee as listed above + \$5.00 per person 0

Cake cutting to take place within 1 hour after mains have been served, outside of this time, additional fees will apply.

ENTERTAINERS/CREW MEALS

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

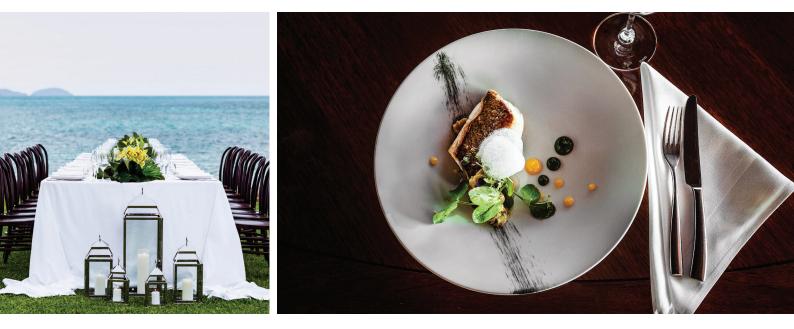
Chef's selection of main meal - \$40 per person

CHILDREN'S MEALS (\$20 per person)

Children aged 0-14 years may be catered for with the children's menu. Children's meals are available at all venues. Please choose only one option from the below list prior to the event as it 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 are available upon request Bottomless soft drinks are included in the children's menu price



DEGUSTATION MENU

\$170 per person Menu will be customised by our executive chef, using seasonal fresh produce. *Below is a sample menu only*

AMUSE BOUCHE

Goats cheese curd, parma ham, cardamom and cognac syrup, herb oil and ciabatta wafer

ENTREE

Thenus lobster, seared scallop, tuna, pineapple sage and onion cream

SECOND COURSE

Caramelized barbary duck, onion, beetroot and black garlic marmite

INTERMEDIATE

Salmon Xo

MAIN

Slow cooked beef tenderloin, wild mushroom ketchup, buttered savoy; truffle glazed carrot, poached fondant, demi glaze

DESSERT

Chocolate pudding, caramel cream, vanilla crumb

Selection of fine cheese, lavosh crisps and grissini

BUFFET BY DESIGN

\$110 per person Select 2 salads, 1 cold dish, 2 hot dishes, 2 accompaniments and 1 dessert. Served with bread.

SALADS

Thai noodles, bok choi, charred scallions, mooli radish and coriander (v)

Spinach, potato, sour cream, spring chives and chia seeds (v, gf)

Caesar salad, anchovies and garlic croutons

Greek salad with crumbled feta (v)

COLD PLATTERS

Pressed hock terrine, mustard, cauliflower pickle and wild rocket Smoked hens breast herb koolsla Buffalo mozzarella, tomato, basil and grissini Kessler pork and sweet black cabbage (df, gf)

HOT SELECTION

Thyme and garlic infused pork belly, beetroot condiment pea cream (df) Freshly caught local fish, prosciutto fennel, herb oil (df, gf) Slow cooked lamb shoulder with Paris mash (gf) Filipino chicken Adobo ginger, infused Jasmine rice, coriander Baked barramundi with sautéed tomato, pickled lemon, skordalia (df, gf) Beef Tapa, toasted sesame, garlic, tomato and herb cous cous (df) Roasted butternut squash fried enoki (v, df)

ACCOMPANIMENTS

Hasselback potato (v, df) Chilli and garlic infused wok fried garden vegetables (v, df, gf) Charred peppers with minted feta, soy beans (v) Sticky coconut rice (v, gf, df) Plain white rice (v, gf, df) Charred courgettes, Italian cheese and tomato (gf)

DESSERTS

Shaved melon, redberry, pistachio honeycomb and yoghurt crème fraiche (v, gf) Almond shard, mint gel, dulce de leche and crème anglaise (v) Tart au citron, burnt meringue and cherry compote (v) Baked cheesecake, fig compote and butterscotch (v) Bundaberg rumbaba, vanilla cream, apricot and stone fruit (v) Chilled vanilla brioche, bread pudding and truffle honey (v)

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UPGRADE OPTIONS

SEAFOOD ON ICE - \$65 per person

Queensland prawns, Whitsunday bay bugs and fresh rock oysters, cocktail sauce, lemon and mignonette (gf)

SASHIMI BAR - \$55 per person Fresh sashimi served with chef's selection of accompaniments

OYSTER SHUCKING - \$45 per person

Chef's selection of 2 types of oysters served as an interactive chef shucking station (based on 6 oysters per person), lemon, mignonette and tabasco (df, gf)

SIGNATURE DINNER MENU

DINNER ON THE DOCK

\$125 per person.

Minimum 3 hour service period. 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 ONE

Island Crab & scallop, Parma, ocean succulents cured fennel sea foam & umeshu pearls, Sepia tuile

ENTRÉE TWO

Cured Duck. Succulent breast of duck, burnt honey soy, foie gras, lychee gel, Dukkha crumb

MAIN ONE

Griddled reef fish, orange emulsion, asparagus, edamame

MAIN TWO

Seared Rump of Lamb, Sebago, black garlic, pea flamand

DESSERT

Yuzu dark chocolate ganash, coca nibs feuilletine, berries compote, passionfruit gel



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FOOD FESTIVALS

Select a minimum of 3 stations and a maximum of 5 stations. Food festivals are available for groups with minimum numbers of 50 guests. Food Festivals weddings & private events have a street food feel vibe with mixed stand-up and sit-down seating available.

A selection of the food stations will be served roving style to reduce queues. Display huts: \$220 per hut* (subject to availability) Display dinghy: \$440 for fresh seafood presentation* (subject to availability) *Set up/pack down is additional and quoted upon application

JAPANESE YAKITORI

\$45 per person

Layers of succulent chicken cooked over premium Japanese coals with crisp Asian salad

FRUITS OF THE OCEAN (SEAFOOD ON ICE)

\$65 per person

A platter of bugs, fresh prawns, shucked Pacific oysters served with a cocktail of sauces, oils, vinaigrette and citrus fruits

ANTIPASTO

\$60 per person

Cured meats, fish, salami, buffalo mozzarella, marinated aubergine, capsicum and olive tomatoes with herb focaccia bread and balsamic oil

ARROZ A LA VALENCIANA (PAELLA)

\$38 per person

Chorizo, chicken and seafood paella with a Filipino twist of flavours, cooked in at traditional paella pan

MEAT ROTISSERIE -SELECT 1 MEAT OPTION

\$60 per person

Whole salt pork OR Moroccan spiced lamb, sliced and served with mixed salad in a long herb loaf

SWEET

\$30 per person

Meringue Cambridge mess, mango redberry syllabub, profiteroles and crème anglaise

SPICED INFUSION

\$55 per person

Tandoori spiced chicken, yoghurt marinade, vegetable samosa, bombay potato saag, pilaf rice, chapati bread, oils, chutneys and kachumber bowls

ROASTED DRY AGED BEEF AND OYSTER BAR

\$60 per person

Matured beef rib, aged on the island with local black lipped oyster. Charred potatoes, Yorkshire pudding loaf, meat stock reduction, fresh horseradish wasabi and game chips

WHITE-SUNDAE STATION

\$40 per person

White-sundae bar; island made ice-cream with an array of toppings, lollies, nuts, cotton candy

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

BEVERAGE PACKAGES

Beverage availability and cost may change without notice. Beverage selections are required by your planner no later than 28 days prior to your event to ensure stock availability on island.

ARRIVAL COCKTAILS (MISTER MIXER) - \$18 per cocktail (served one per person)

Arrival cocktails can only be added to an existing beverage package for 30 minutes service. Select either a passionfruit caprioska, green apple mojito or Hamilton Island iced tea to add onto an existing beverage package for the 30 minute service.

PIMM'S STATION - \$480 per 8L (serves 40 guests)

A refreshing station comprising of Pimm's, lemonade, ginger ale and seasonal fruits.

SANGRIA STATION - \$480 per 8L (serves 40 guests)

Please select from the below flavours:

- o White sangria station comprising of triple sec, white wine, lemonade, white rum, passionfruit, mangoes, limes and a touch of caster sugar
- o Red sangria station comprising of triple sec, red wine, chambord, lemonade, orange, apple, caster sugar and a touch of cinnamon

HAMILTON ISLAND ICED TEA STATION (Alcoholic) - \$480 per 8L (serves 40 guests) A refreshing iced tea (Peach schapps, vodka, gin) served with mixed berries.

MOCKTAIL STATION - \$350 (serves up to 100 guests) A blend of fruit juices and seasonal fruits.

STANDARD BEVERAGE PACKAGE

Craigmoor Pinot Noir Chardonnay

pocketwatch Chardonnay pocketwatch Sauvignon Blanc pocketwatch Shiraz

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

Soft drinks and assorted juices

1 Hour	\$29.00 per person
2 Hours	\$41.00 per person
3 Hours	\$55.00 per person

4 Hours \$64.00 per person5 Hours \$73.00 per person

*Substitute any standard beer to Corona for an additional \$5 per person per hour

NON-ALCOHOLIC BEVERAGE PACKAGE

Assorted juices, soft drinks and still water

1 Hour \$12.00 per person 2 Hours+ \$19.00 per person

UPGRADE BEVERAGE PACKAGE

La Gioiosa Prosecco Superiore DOCG NV

Wild Oats Chardonnay Wild Oats Sauvignon Blanc Wild Oats Shiraz

Heineken, Corona Cascade Premium Light Tooheys 5 Seeds Crisp Cider

Soft drinks and assorted juices

1 Hour	\$46.00 per person
2 Hours	\$63.00 per person
3 Hours	\$74.00 per person
4 Hours	\$91.00 per person
5 Hours	\$106.00 per person

PREMIUM BEVERAGE PACKAGE

Yves Premium Brut Cuvée

Robert Oatley Signature Series Pinot Noir Robert Oatley Signature Series Shiraz Robert Oatley Signature Series Chardonnay Robert Oatley Signature Series Sauvignon Blanc

Heineken Corona Cascade Premium Light Tooheys 5 Seeds Crisp Cider

Soft drinks and assorted juices

1 Hour	\$63.00 per person
2 Hours	\$75.00 per person
3 Hours	\$99.00 per person
4 Hours	\$122.00 per person
5 Hours	\$145.00 per person

BEVERAGE LIST

Beverage availability and cost may change without notice. Beverage selections are required by your event coordinator no later than 28 days prior to your event to ensure stock availability on island. Please note 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.

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

SPARKLING WINES

Veuve Cliquot Brut NV (France)\$165.0Charles Heidsieck Brut Reserve (France)\$197.0WHITE WINESpocketwatch Sauvignon Blanc (WA)\$49.0Wild Oats Sauvignon Blanc (WA)\$53.0Wild Oats Chardonnay (NSW)\$53.0Fiore Moscato (Mudgee, NSW)\$60.0Wildflower Pinot Grigio (WA)\$69.0Giesen Estate Sauvignon Blanc (Marlborough)\$70.0The Yard Channybearup Sauvignon Blanc (WA)\$82.0Robert Oatley Signature Series Chardonnay (WA)\$76.0Robert Oatley Signature Series Riesling (WA)\$82.0Robert Oatley Signature Series Riesling (WA)\$82.0Robert Oatley Signature Series Pinot Noir (Yarra Valley)\$82.0Robert Oatley Signature Series Pinot Noir (Yarra Valley)\$82.0Robert Oatley Signature Series Pinot Noir (Yarra Valley)\$82.0Robert Oatley Signature Series Shiraz (McLaren Vale)\$82.0Robert Oatley Signature Series Shiraz (McLaren Vale)\$82.0Robert Oatley Signature Series Shiraz (McLaren Vale)\$82.0Robert Oatley Signature Series Shiraz (McLaren Vale)\$82.0Four in Hand Shiraz (Barossa Valley)\$115.0StanDARD AUSTRALIAN BEERS\$11.0Cascade Premium Light\$11.0XXXX Gold\$12.0XXXX Summer Bright\$13.0Hahn Superdry\$13.0Tooheys Extra Dry\$13.0Tooheys Extra Dry\$13.0Corona\$15.0Corona\$15.0Corona\$15.0Corona\$15.0 <th>Craigmoor Pinot Noir Chardonnay (Aus) Yves Premium Brut Cuvee (Aus) La Gioiosa Prosecco Superiore DOCG NV (Italy)</th> <th>\$52.00 \$70.00 \$79.00</th> <th></th>	Craigmoor Pinot Noir Chardonnay (Aus) Yves Premium Brut Cuvee (Aus) La Gioiosa Prosecco Superiore DOCG NV (Italy)	\$52.00 \$70.00 \$79.00	
pocketwatch Sauvignon Blanc (WA)\$49.0Wild Oats Sauvignon Blanc (WA)\$53.0Wild Oats Chardonnay (NSW)\$53.0Fiore Moscato (Mudgee, NSW)\$60.0Wildflower Pinot Grigio (WA)\$60.0Giesen Estate Sauvignon Blanc (Marlborough)\$70.0The Yard Channybearup Sauvignon Blanc (WA)\$82.0Robert Oatley Signature Series Chardonnay (WA)\$76.0Robert Oatley Signature Series Riesling (WA)\$82.0Robert Oatley Signature Series Riesling (WA)\$82.0Robert Oatley Signature Series Riesling (WA)\$82.0Robert Oatley Signature Series Pinot Noir (WA)\$82.0Robert Oatley Signature Series Pinot Noir (Yarra Valley)\$82.0Robert Oatley Signature Series Pinot Noir (Yarra Valley)\$82.0Bremerton "Tamblyn" Cabernet Shiraz (McLaren Vale)\$82.0Four in Hand Shiraz (Barossa Valley)\$10.0Hentley Farm Shiraz (Barossa Valley)\$10.0XXXX Gold\$12.0XXXX Summer Bright\$13.0Hahn Superdry\$13.0Tooheys Extra Dry\$13.0FREMIUM/IMPORTED BEERS\$14.0James Squires Pale Ale\$14.0Heineken\$15.0Corona\$15.0Corona\$15.0	Piper Heidsieck Brut NV (France) Veuve Cliquot Brut NV (France)	\$115.00 \$165.00 \$197.00	
pocketwatch Shiraz (NSW)\$49.0Luna Rosa Rose (NSW)\$63.0Argento Classic Malbec (Argentina)\$65.0Robert Oatley Signature Series Pinot Noir (Yarra Valley)\$82.0Bremerton "Tamblyn" Cabernet Shiraz Merlot (SA)\$82.0Robert Oatley Signature Series Shiraz (McLaren Vale)\$82.0Four in Hand Shiraz (Barossa Valley)\$82.0Giesen Estate Pinot Noir (Marlborough)\$109.0Hentley Farm Shiraz (Barossa Valley)\$115.0STANDARD AUSTRALIAN BEERSCascade Premium Light\$11.0XXXX Gold\$12.0XXXX Summer Bright\$13.0Hahn Superdry\$13.0Tooheys Extra Dry\$13.0PREMIUM/IMPORTED BEERSJames Squires Pale Ale\$14.0Heineken\$15.0Corona\$15.0CIDER	pocketwatch Sauvignon Blanc (WA) Wild Oats Sauvignon Blanc (WA) Wild Oats Chardonnay (NSW) Fiore Moscato (Mudgee, NSW) Wildflower Pinot Grigio (WA) Giesen Estate Sauvignon Blanc (Marlborough) The Yard Channybearup Sauvignon Blanc (WA) Robert Oatley Signature Series Chardonnay (WA) Robert Oatley Signature Series Riesling (WA)	\$49.00 \$53.00 \$60.00 \$69.00 \$70.00 \$82.00 \$82.00 \$82.00	
Cascade Premium Light\$11.0XXXX Gold\$12.0XXXX Summer Bright\$13.0Hahn Superdry\$13.0Tooheys Extra Dry\$13.0PREMIUM/IMPORTED BEERSJames Squires Pale Ale\$14.0Heineken\$15.0Corona\$15.0CIDER	pocketwatch Shiraz (NSW) Luna Rosa Rose (NSW) Argento Classic Malbec (Argentina) Robert Oatley Signature Series Pinot Noir (Yarra Valley Bremerton "Tamblyn" Cabernet Shiraz Merlot (SA) Robert Oatley Signature Series Shiraz (McLaren Vale) Four in Hand Shiraz (Barossa Valley) Giesen Estate Pinot Noir (Marlborough)	\$49.00 \$63.00 \$65.00 \$82.00 \$82.00 \$82.00 \$82.00 \$109.00 \$115.00	
James Squires Pale Ale \$14.0 Heineken \$15.0 Corona \$15.0	Cascade Premium Light XXXX Gold XXXX Summer Bright Hahn Superdry	\$11.00 \$12.00 \$13.00 \$13.00 \$13.00	
	James Squires Pale Ale Heineken	\$14.00 \$15.00 \$15.00	
		\$14.00	

OTHER		
Soft drinks		\$5.00 each
Bottled water		\$4.00 each
Juice		\$7.00 each
Tea and coffee (minimum of 25 gu	uests)	\$5.00 per person
Continuous tea and coffee (all gue	ests)	\$10.50 per person
BASIC SPIRITS	Dric	e per nip with mixer
Smirnoff Vodka	THC	\$14.00
Gordon's Gin		
		\$14.00
George Dickel Bourbon		\$14.00
Jim Beam Bourbon		\$14.00
Johnnie Walker Red Scotch		\$14.00
Bundaberg Rum		\$14.00
Pampero Blanco Rum		\$14.00
Reeftip Spiced Rum		\$16.00
PREMIUM SPIRITS	Pric	e per nip with mixer
Tanqueray Gin	THC	\$15.00
Mount Gay Rum		\$15.00
Bacardi Rum		\$15.00
Jack Daniels Bourbon		\$15.00
Captain Morgan's Spiced Rum		\$15.00
Canadian Club Whiskey		\$14.00
Chivas Regal		\$16.00
Johnnie Walker Black		\$16.00
Grey Goose Vodka		\$17.00
COCKTAILS (MISTER MIXER)*		
Passionfruit Caprioska		\$18.00
Green Apple Mojito		\$18.00
Classic Cosmopolitan		\$18.00
Hamilton Island Iced Tea		\$18.00
		÷10.00
*Please select one pre-made varie	ty to be	e served on
consumption for up to 50 guests		
Groups of more than 50 guests n		
*One specialty cocktail option car		
as price on application.		
*Hamilton Island house policy is tl	hat no s	shots or doubles are
to be served under any circumsta		
*Any beverages unavailable at the		of the event may be
substituted with a beverage to the		
Substituted with a pevelage to th	ic saill	e of greater value

HAMILTON ISLAND TERMS AND CONDITIONS

BOOKING AND CONFIRMATION

Tentative bookings will be held for a period of 14 days. 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 is required to confirm all event spaces.

Private venue deposits are on application only. Deposits are not transferable 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. Amex cards incur a 3% charge. Please note credit card fees are subject to change without notice. Eftpos transactions do not attract a surcharge.

NUMBERS

All venues have a minimum number of guests based on the details in your contract.. 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 and infants under the age of 3 are not counted in the guest numbers.

CANCELLATION POLICY

Clients are permitted one postponement only within the same financial year. 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.

PRICES

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

FINAL NUMBERS

Guaranteed minimum final numbers and signed event orders 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 is based on guaranteed minimum numbers will be required 28 working days prior to the function date. If payment is not received 28 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).

SETUP INCLUSIONS

- o Set up is based on round banquet tables of 10 guests per table. Set up consists of tables, white resin 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.
- o Should you take an event beverage package, staff service is included in line with the package duration chosen.
- o Should you take an event food menu, service staff is provided for up to 5 hours depending on menu style.
- 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 event.

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 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 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 customer signature(s) attached. Full payment of all event costs, inclusive of any bar tab amounts must be received no later than 28 days prior to the event. 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.

HAMILTON ISLAND TERMS AND CONDITIONS

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 and premium 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 dependent on availability and substitute products of comparable quality will be offered if any items are unavailable.

WEDDING OR BIRTHDAY CAKES

Wedding or birthday cakes are the responsibility of the client. Hamilton Island Events will not accept responsibility of wedding or birthday 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 or birthday 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.