



BEACH HOUSE
HAMILTON ISLAND

WEDDING RECEPTION &
FUNCTION PORTFOLIO

Current as at June 2008



INTRODUCTION

The Beach House is Hamilton Island's culinary showpiece and has all the character reminiscent of a traditional island beach house. Renovated and reopened in 1996, the Beach House was designed in true Queensland style. Dining at the Beach House you will notice a feeling of care, the service is second to none, the cuisine is the finest – it is truly memorable.

In an effort to provide all with a desired experience of serenity and intimacy, a special night on the shores of Catseye Beach, the Beach House Restaurant require all guests to be at least the age of Twelve Years.

The Beach House staff are carefully selected and trained to deliver service that is friendly yet professional and unobtrusive. The Chefs, some of Australia's finest, are encouraged to continually challenge themselves by creating new and innovative dishes.

The cuisine encompasses contemporary Australian flavours, fully utilizing the freshest produce from the surrounding region. The wine list offers a selection of the finest wines from the best wineries to be found in Australia. Our vintage Cellar, Bar Premium Spirits and Innovative Cocktails provide unique options during your stay on Hamilton Island.

If you are a lover of good food, enjoy fine wine and don't mind being spoilt, then the Beach House is for you.





GENERAL INFORMATION

Sole Use Fees and Maximum Numbers

Sole Use fees- Lunch

| AREA OF THE RESTAURANT | MAX PAX | PRICE |
|-----------------------------------|---------|-----------|
| Sole Use Entire Restaurant | 120 | \$4,900 |
| Sole Use Front Balcony | 40 | \$2000.00 |
| Sole Use Side Balcony | 40 | \$2000.00 |

Sole Use Fees- Dinner

| AREA OF THE RESTAURANT | MAX PAX | PRICE |
|-----------------------------------|---------|-----------|
| Sole Use Entire Restaurant | 120 | \$14,000 |
| Sole Use Side Balcony | 40 | \$4500.00 |
| Sole Use Front Balcony | 40 | \$4500.00 |

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.

Conditions

For the comfort of other diners:

- Groups of over 20 people must book a sole use area
- Groups of over 40 people must book the entire restaurant sole use



Days of Operation

Tuesday & Wednesday- Dinner Only

Friday to Sunday- Lunch and Dinner

Monday & Thursday- Closed

The Beach House Restaurant will open for sole use functions on their standard closing days, however for a minimum spend of \$14,000.00 (this figure applies to both lunch or dinner function). Trading days and hours are subject to regular change. Final operating hours will be advised at time of booking request.

Hours of Operation

Lunch

12.00 Noon - 4.00 pm

Dinner

Open 6.00 pm - 12.00 Midnight

Menus

All menus, seating arrangements, table layouts and other details must be supplied to your Hamilton Island Weddings consultant no less than one month prior to your wedding date.

Children

For the comfort of all guests, children under 12 years of age are not permitted at Beach House Restaurant except in the below circumstances:

- If entire venue sole use is booked- Children under 12 years of age permitted
- If sole use of an area is booked- One Flower girl and one Page boy permitted

Please note: Children under 12 years of age dining at The Beach House Restaurant will be provided with a children's menu on prior arrangement through your wedding consultant. Children's menu prices vary.



SAMPLE LUNCH MENU

The Beach House lunch menu changes regularly depending on produce seasonality & availability
A la Carte and progressive lunch menus are for a maximum of 12 guests

Entrée

Beach House Fruits De Mer Tasting Plate

Confit Duck & Foie Gras Terrine, Brioche, Fig & Pear Compote

½ Dozen, Chef's pick of the Market Oysters, Select Beach House Condiments

Pan-seared Silken Tofu, Snow Pea, Chilli & Sichuan Pickled Mushroom & Cucumber,
Salt & Pepper Lotus

Main

Scarlet Petuna Ocean Trout Confit, Celeriac Remoulade, Pea & Truffle Puree, Beetroot
& Cabernet Vinegar, Saffron Oil

Crispy Whole Baby Barramundi, Green Paw Paw & Peanut Laab, Nam Jim,
Fragrant Rice

Seared Venison Loin, Grilled Polenta, Roasted Figs, Frontignac & Plum Jus

Oven Roasted Coral Trout, Sauteed Sumer Vegetables, Asparagus & Saffron Onion,
Baby Herb Salad

Dessert

Turkish Delight, Halva & White Chocolate Cheesecake, Watermelon Salad
Beach House Trio of Sorbets, Assorted Fresh Fruit, Black Sticky Rice
Three Cheeses, House Lavosh, Walnut Bread, Quince & Date Chutney, Muscat
Poached Wild Figs, Seasonal Fruit
Manuka Honey, Orange & Pecan Baklava, Wild Hibiscus Parfait, Pistachio Soil

1 Course \$35.00

2 Course \$60.00

3 Course \$72.00

Sides- all \$8.00 each

Pommes Fritte with Roasted Garlic Aioli

Petite Herb Leaf Salad, Palm Sugar & Red Wine Vinaigrette



SAMPLE DINNER MENU

The Beach House a la carte menus change regularly depending on produce seasonality & availability
The a la Carte dinner menu is for a maximum of 12 guests

Appetiser

| | |
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| Beach House Fruits De Mer Tasting Plate | 39.00 |
| Chef's pick of the Market Oysters, Select Beach House Condiments | 26.00/42.00 |

Entrée

| | |
|---|-------|
| Pan-seared Silken Tofu, Snow Pea, Chilli & Sichuan Pickled Mushroom & Cucumber, Salt & Pepper Lotus | 25.00 |
| Tiger Prawn & Soy Poached Chicken with Angel Hair Pasta, Black Bean & Chilli Dressing | 26.00 |
| Moroccan Lamb & Eggplant Cigars, Fatoush Salad, Basil, Harissa & Tzatziki | 27.00 |
| Kiyota Beef Tataki, Seared Sea Scallop, Tempura Shiso, Wakame, Kanten Noodles, Cured Plum, Kimizu Sauce | 28.00 |
| Confit Duck Foie Gras Terrine, Brioche, Fig & Pear Compote | 28.00 |

Main

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| Puy Lentil & Eggplant Moussaka, Regiano Bechamel, Roasted Tomato & Taragon Sauce | 42.00 |
| Crispy Whole Baby Barramundi, Green Paw Paw & Peanut Laab, Nam Jim, Fragrant Rice | 45.00 |
| Scarlet Petuna Ocean Trout Confit, Celeriac Roulade, Pea & Truffle Puree, Beetroot & Cabernet Vinegar, Saffron Oil | 47.00 |
| Seared Venison Loin, Pepper Poached Nectarine, Basico Beik, Asparagus, Frontignac & Plum Jus | 47.00 |
| Oven Roasted Reef Fish with Sea Urchin & Garlic Shoot Butter, Cauliflower & Desiree Puree, Edamame Beans, Crispy Leeks & Chervil Oil | 47.00 |
| Char-grilled Beef Tenderloin, Forest Mushroom Gratin, Pommés Fondant, Confit Garlic & Truffle Jus | 47.00 |



SAMPLE DINNER MENU- CONTINUED

The Beach House a la carte menus change regularly depending on produce seasonality & availability
A la Carte dinner menu is for a maximum of 12 guests

Sides- all \$8.00

Crisy New Potatoes with Ras el Hanout, Preserved Lemon Labna

Petite Herb Leaf Salad, Palm Sugar & Red Wine Vinaigrette

Snow Peas, Carrots, Baby Corn, Asparagus, Black Sesame with Mirin
& Soy Butter

Pommes Fritte with Roasted Garlic Aioli

Dessert

| | |
|--|-------|
| Vanilla Bavarois, Hazelnut Chocolate Jelly with White Chocolate Ice-cream | 16.00 |
| Palm Sugar, Vanilla & Cassia Bark Crème Brulee with Blood Orange, Date & Ginger Salad | 16.00 |
| Beach House Trio of Sorbets, Assorted Fresh Fruit, Black Sticky Rice | 16.00 |
| Manuka Honey, Orange & Pecan Baklava, Wild Hibiscus Parfait, Pistachio Soil | 17.00 |
| Turkish Delight, Halva & White Chocolate Cheesecake, Watermelon Salad | 17.00 |
| Fine Tart of Orange Blossom Poached Pear, Frangipane, Sauternes Caramel, Vanilla Bean Ice-cream | 17.00 |
| Three Cheeses, House Lavosh, Walnut Bread, Quince & Date Chutney, Muscat Poached Wild Figs, Seasonal Fruit | 25.00 |



FUNCTION MENU

Choice and alternate drop menus are for a minimum 12 guests

Menu Order Options

1 choice of each: entrée, main & dessert - \$80.00 pp
(All guests have the same meals)

2 choices alternate drop: entrée, main & dessert - \$90.00 pp
(Every second guests has the same meal)

3 choices a la carte - \$120.00 pp
(Guests choose from a menu containing 3 choices of Entrées,
Mains & Desserts)

Menu Item Choices

Bread (served with all above menu options)

Entrée choices

Snow Pea Soup, Grilled Scallop & Crispy Ginger

Thai Chicken & Coconut Salad, Asian Herbs & Chilli

Fine Tart of Zucchini, Tomato & Haloumi, Harissa & Parsley Salad

Panko Crumbed King Prawns, Apple, Watercress & Celery Salad, Wasabi Mayonnaise

Beach House Antipasti Plate



FUNCTION MENU- CONTINUED

Choice and alternate drop menus are for a minimum 12 guests

Main choices

Red Duck Curry, Fragrant Rice, Asian Greens & Paw Paw

Crisp Skin Atlantic salmon, Lemon Scented Risotto, Verjuice Beurre Blanc, Chervil & Salmon Pearls

Eye Fillet of Beef, Crushed Kipfler Potatoes, Sweet corn, Red Pepper Jus & Creamed Spinach

Twice cooked Pork Belly, Szechuan Eggplant, Tofu, Snake Beans & Star Anise Essence

Dukkah Roasted Vegetable Tagine, Cous Cous & Labna

(Pommes Fritte & Salad to share with Main Course)

Dessert

Rose Water Panna Cotta with 3 Melons

Pavlova of Queensland Strawberries, Mascarpone & Baby Basil

Chocolate Rum & Raisin Bread & Butter Pudding, Vanilla Ice Cream

Coconut Crème Brulee, Spice Roasted Pineapple, Emma's Biscotti

Two Cheeses, Pain Espice, Dates & Pear



CANAPÉ MENU

Canapés

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|---|------|
| Salmon & Avocado California Rolls | 3.50 |
| Bug & Tofu Rice Paper Rolls | 4.00 |
| Chilli Crab & Sweet Corn Arrancini | 3.00 |
| Quail & Prosciutto Sausage Rolls | 4.00 |
| Mushroom Brioche, Champagne & Truffle Sauce | 4.00 |
| Chicken & Crab San Choy Bau | 3.50 |
| Sesame Prawn Toast | 3.00 |
| Panko Crumbed Prawn Cutlet, Wasabi Mayonnaise | 3.50 |
| Oyster Won Ton in Master Stock | 4.00 |
| Steak Tartare | 3.50 |
| BBQ Peking Duck Spring Roll | 3.50 |
| Peking Duck on Sesame Pancake | 4.00 |
| Crayfish Vol au Vents | 5.00 |
| Tuna Sashimi on Seaweed Salad | 3.50 |
| Vodka & Beetroot Cured Salmon Crème Fraiche, Potato Blini | 4.00 |
| Heidi Gruyere Gougeres | 2.00 |

For the assured satisfaction of your guests, we request that you please select a maximum of 5 different Canapé options, with a minimum quantity of 10 single pieces per person to be served



BEVERAGE PACKAGES

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

Package 1

Local Beer, Soft drinks & Juice
Domain Chandon Sparkling N/V
Wild Oats Semillon Sauvignon Blanc
Wirra Wirra Church Block Shiraz Cabernet Merlot

\$60.00 – First 3 Hours

\$10.00 per hour after

Package 2

Local Beer, Soft drinks & Juice
Domain Chandon Sparkling N/V
Catalina Sounds Sauvignon Blanc
Devil's Lair Fifth Leg Red Blend

\$70.00 – First 3 Hours

\$15.00 per hour after

Package 3

Local Beer, Soft drinks & Juice
Domain Chandon Sparkling N/V
Shaw and Smith Sauvignon Blanc
Robert Oatley Shiraz Viognier

\$80.00 – First 3 Hours

\$20.00 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. Please contact your wedding consultant for more information.



BEACH HOUSE SPECIFIC TERMS & CONDITIONS

Set up inclusions

- Square tables (Can be joined to create long tables)
- Round tables (Can seat a maximum of 8 guests per table)
- Existing restaurant chairs (40 small timber, 40 large cane)
- 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

Chairs

The Beach House, when operating as an a la carte restaurant utilises a larger cane chair as their outdoor balcony chair and a smaller timber chair as their indoor chair. Due to this only 40 of each style are available. If your group consists of 40 people or less you can utilise these smaller timber chairs with or without chair covers. However, if your group is larger than 40 people: to enable a consistent set up of the restaurant, they will be required to utilise additional hire chairs above the 40 supplied timber chairs. These hire chairs will require chair covers and for consistency it is recommended that you also cover the supplied timber chairs. These chairs will be arranged by the restaurant on your behalf and at no cost to you however chair covers are required are at your additional cost and will need to be arranged through your wedding consultant. It is your responsibility to ensure you request these chair covers from your wedding consultant.



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 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.

SERVICE PERIODS

Service periods are listed in each individual portfolio and are subject to change without notice and generally cannot be extended. Should an extension be obtained this may incur additional charges and can only be relied upon after written permission has been obtained from the venue manager by your wedding consultant.

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 wedding consultant; 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 consultant 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 wedding consultant and additional corkage fees will apply and vary between outlets.

SET UP INCLUSIONS

All set up requests must be provided to your wedding consultant no less than one month prior to your wedding date. These details can be changed however no changes will be accepted less than one week prior to your wedding 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 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 wedding consultant 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 consultant 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 wedding consultant. Chair covers are not included in the chair hire cost and must be arranged separately through your wedding consultant.



FINAL NUMBERS

Guaranteed final numbers and signed final event order must be supplied to your wedding consultant 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

By booking your reception or function you are agreeing to choose your requirements from the wedding portfolio current at the time of booking. However, all venues reserve the right to change certain aspects of these portfolios including but not limited to available food and beverage styles and 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.

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 wedding consultant. 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 consultant.

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 Bomboniere items left by your guests will not be deemed to be valuable items.

FINAL PAYMENT & CANCELATION

Final payment (Based on the final guaranteed numbers and signed event order received by your consultant one month in advance) is payable on the conclusion of the function. You agree to pay for all costs incurred by the venue to supply your reception or function, and understand these costs must be paid either prior to (where applicable) or on your wedding day. Surcharges may apply to payments made with Credit Cards and may vary from time to time without prior notice. You understand that should you cancel your wedding within an unreasonable period of time, that the venue may charge a cancellation fee to cover any costs of your function which are unable to be recovered by the venue.

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 wedding consultant.

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.

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 of:

VISA, MasterCard 1.25%

AMEX & Diners 3.36%