



WEDDING RECEPTION & FUNCTION PORTFOLIO



INTRODUCTION

Romano's is a beautifully positioned marina side restaurant overlooking the foreshore of Hamilton Island.

With its timber floors, high ceiling, split-level dining, relaxed bar lounge and vast deck area, the restaurant can cater for weddings of all sizes from an intimate dinner for two to a full-scale extravaganza.

Listed in the portfolio are menus compiled by our team of experienced Chef's for your perusal. If you wish to create your own menu our Chef's are able to guide and assist you in designing the menu you desire for your special day.

GENERAL INFORMATION

Days of Operation

Open 7 days

Hours of Operation

Lunch

Closed

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.



SOLE USE FEES & MAXIMUM NUMBERS

Area	Minimum Numbers	Maximum Numbers	Seated Dinner	Cocktail Party	Sole Use Fees
Restaurant Sole Use	40 pax	160 pax	160 pax	300 pax	Mon- Thu \$9,000
					Fri- Sun \$10,000
Right Deck	No Minimum	30 pax	30 pax	N/A	Mon- Thu \$2,500
					Fri- Sun \$2,900
Left Deck	No Minimum	40 pax	40 pax	N/A	Mon- Thu \$3,400
					Fri- Sun \$3,900
Entire Deck	40 pax	90 pax	80 pax	150 pax	Mon- Thu \$6,000
					Fri- Sun \$6,800
V.I.P Section	No Minimum	25 pax	25 pax	30 /40pax	Mon- Thu \$2,000
					Fri- Sun \$2,400
Inside Section	No Minimum	40 pax	40 pax	80 pax	Mon- Thu \$3,700
					Fri- Sun \$4,300
Bar Section	No Minimum	60 pax	N/A	60 pax	Mon- Thu \$1,600
					Fri- Sun \$1,900

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.



ROMANO'S
WATERFRONT ITALIAN
SUGGESTED SET UP

Restaurant Sole Use

- Bar area for pre dinner drinks and canapés
- Dining on deck with bridal table and tables of 10 people
- VIP section with band set up
- Inside section with lounge furniture set up and dance floor

The suggested set-up best utilises the restaurant, giving your guests a comfortable lounge setting after dinner to enjoy the festivities.

Deck Sole Use

- Bridal table in the centre of the deck facing your guests, maximising the beautiful sunset
- Large tables of 10-14 for your guests
- Alternate table configurations upon request

Right Deck and Left Deck Sole Use

Suggested set up:

- large tables between 10-14 people so you and your guests are seated maximise the space.
- 1 Bridal table with table configurations of your choice
- Having 1 long table is a great idea though will only cater for 30 people maximum

VIP Section

- This section is best utilised with one large table for up to 25 pax.

Inside section

- This section is best suited to a bridal table with table configuration of your choice for your guests.

Bar Area

- The bar area is best utilised as an area for your guests to enjoy a pre dinner drink, with the option of including canapés or tapas whilst awaiting your arrival.

Chairs

- Chair covers do not fit on Romano's standard chairs; if you are utilising chair covers for your function Romano's will need to know this in advance.



ANTIPASTO

The Romano's Anti Pasto menu may change slightly depending on produce and availability. Minimum purchase orders will be advised by the Chef.

Prosciutto with rocket, parmesan and balsamic reduction on flat bread	\$3.00
Bruschetta	\$3.00
Arancini ~ Crumbed and fried risotto morsels	\$3.00
Pizzette ~ Mini pizza with assorted toppings	\$3.50
Carpaccio - with capers, grana padano, en croute and evoo	\$3.50
Eggplant rollatini - Marinated, with ricotta, spinach and a herbed sugo	\$3.50
Veldura la griglia ~ Selection of grilled and marinated vegetables	\$3.50
Frutti di Mare ~ Mixed marinated seafood	\$4.00
Gamber e salsa verde ~ Poached tiger prawns with salsa verde	\$4.00

For the assured satisfaction of your guests, we request that you please select a maximum of 3 different Canapé options, with a minimum quantity of 3-4 single pieces per person to be served.



FUNCTION MENUS

Choice and alternate drop menus are for a minimum 20 guests

Menu Order Options

1 choice set menu: entrée, main & dessert - \$75.00 pp
(All guests have the same meals)

2 choices alternate drop: entrée, main & dessert - \$85.00 pp
(Every second guests has the same meal)

3 choices a la carte - \$105.00 pp
(Guests choose from a menu containing 3 choices of Entrées,
Mains & Desserts)

Bread (served with all above menu options)

Entrée Choices

- Risotto del Giorno
Risotto of the day (Arranged with chef to best suit the group)
- Caprese
Classic Caprese style insalata with roma tomatoes, basil, buffalo mozzarella and extra virgin olive oil
- Queensland Scallops
Cooked in the shell with lemon and garlic, caponata and a 10 year old balsamic reduction
- Grilled portabello
Topped with marinated tomato, lemon ricotta, sugo & truffle butter
- Carpaccio of beef
With thyme & grana padano drizzled with lemon & evoo



Main choices

- Risotto del Giorno
Risotto of the day (Arranged with chef to best suit the group)
- Gnocchi
House made gnocchi with basil, napoli sauce and fresh grated grana padano
- Vitello costalletta alla limone
Marinated char-grilled veal cutlet with lemon, parsley, rocket and roasted vine ripened cherry tomatoes
- Pesce del giorno
Fish of the day (Arranged with chef to best suit the group)
- Il pollo
Chicken breast stuffed with riccota, lemon and basil, sweet potato puree and peppernata
- Filetto di manzo e tortelli porcini
Grain fed eye fillet, mash potato, Porcini filled tortelli and jus (served medium)

Dessert choices

- Tiramisu
Sponge biscuits with coffee liquor and mascarpone
- Pannacotta
Pannacotta of the day with seasonal fruits
- Formaggi
Selection of King Island chesses served with house made flat bread and quince paste



BEVERAGE PACKAGES

Package One

Taltarni T Series *Sparkling*
Wild Oats *Sauvignon Blanc Semillon*
Wild Oats *Cabernet Merlot*

Local Beers, Water,
Soft Drinks and Juices Included

First three hours- \$60 per person
Each extra hour- \$10 per person

Package Two

Yarra Burn Premium *Sparkling*
Coriole *Sauvignon Blanc Semillon*
Yalumba 'The Scribbler' *Cabernet Shiraz*

Local Beers, Water,
Soft Drinks and Juices Included

First three hours- \$70 per person
Each extra hour- \$15 per person

Package Three

Domain Chandon *Sparkling*
'The Yard' *Sauvignon Blanc*
Peter Lehman Futures *Shiraz*

Local Beers, Water,
Soft Drinks and Juices Included

First three hours- \$80 per person
Each extra hour- \$20 per person

Items on the above beverage packages may be subject to change without notice due to unavailability of stock or unexpected price increases etc. In the event of change, a comparable selection will be offered in place of the abovementioned items.



ROMANOS SPECIFIC TERMS & CONDITIONS

Set up inclusions

- Square tables (Can be joined to create long tables)
- Existing restaurant chairs.
- 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

Romanos standard chairs are unable to facilitate chair covers. If you plan to utilise chair covers Romanos will provide appropriate chairs at no additional cost, however it is your responsibility to advise your consultant at least 4 weeks prior that you require these chairs. Chairs appropriate for chair covers are subject to on island availability and are not guaranteed under any circumstances. Chair cover hire can be arranged through your wedding consultant and this will be at your own cost.



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, also cake tables are unavailable when dining a la carte

BEVERAGE CHOICES

Choices for wine, champagne etc are welcome however cannot be guaranteed, where a wine may become unavailable, you will be notified by your 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 to the function date. The minimum final number will dictate the final charge on the night.

LOCATION

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

WET WEATHER

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

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%