



## Wedding Ceremony Packages

Thank you for considering the Ocean International as a possible venue for your wedding. We would like to take this opportunity to congratulate you on your engagement and we wish you all the best for your future together.

At Ocean International, we know that your wedding day is one of life's special moments. Our two function rooms are immaculately presented and provide the perfect setting for you to create your ultimate wedding experience. The lush tropical gardens and beach views surrounding the hotel provide the perfect outdoor location to hold your ceremony or capture lasting memories.

Our experienced and dedicated wedding and events coordinator will provide a level of service that allows you to be the ultimate host and leave no detail forgotten. Our specially created all-inclusive packages will ensure your event runs smoothly and effortlessly. Alternatively, allow us to tailor a package just for you.

We offer the following options for conduction your wedding ceremony at the Ocean International Hotel...

### Garden Ceremony

Say your vows under the majestic palm trees on our beachside lawns.

The package price of \$350.00 for the garden ceremony includes...

- \* Red carpet
- \* Up to thirty chairs arranged either side of the red carpet
- \* White posts and tulle placed alongside the red carpet to create an elegant walkway
- \* Specially decorated table placed at the end of the walkway for signing the register
- \* Power is available for any music or entertainment that you may wish to organise
- \* In case of unfavourable weather conditions your ceremony can be moved to the covered courtyard by our pool or to the function room where your reception is to be held.

### Poolside Ceremony

Set alongside our natural swimming pool and tropical gardens, it is the perfect backdrop for your special moment.

The package price of \$125.00 for the poolside ceremony includes...

- \* Red carpet
- \* Up to sixteen chairs arranged either side of the red carpet
- \* Decorated table with two chairs for signing of the register
- \* Power is available for any music or entertainment that you may wish to organise
- \* Like the Garden ceremony, alternative locations for your ceremony are available if the weather is undesirable.

### Galleons Restaurant Ceremony

Our fine dining restaurant which overlooks the tropical pool and gardens can be set up as a very special ceremony venue. The room is fully air-conditioned or you can select to have all of the glass doors open to enjoy the ocean breezes. We will clear the room of tables and arrange the following, which is included in the package price of \$350.00

- \* Red Carpet
- \* Up to forty chairs placed either side of the elegant walkway
- \* Decorated table with two chairs for signing of the register
- \* Power is available for music or entertainment

*\*\*\*Please note that the above ceremony packages are available only in conjunction with a wedding reception held in the hotel on the same day\*\*\**

*\*\*\*Public holidays will attract a 15% surcharge and prices are subject to change without notice\*\*\**



## *Wedding Reception Packages*

Wedding reception packages at the Ocean International include the following...

\* Accommodation for your wedding night in our Honeymoon Suite, where the magic of your special day will continue after your reception. Relax in your large comfortable air-conditioned suite whilst indulging yourself with a complimentary bottle of champagne, strawberries and chocolates. Of course the relaxing double spa will also be there for you to enjoy.

(Only supplied for receptions of 85 or more guests – otherwise available at a discounted rate)

\* Breakfast for you both the following morning either in your suite or in the restaurant.

\* A late check out

\* Discounted accommodation rates for your guests the night of your wedding and further nights. (Further nights subject to availability)

\* Professional and caring advice on all aspects of planning your wedding

\* Table Plan

\* Large round tables for the perfect room setting

\* Quality white linen table cloths and napkins

\* Full set up of the function room on the day. This includes cutlery, crockery, glass ware, your place cards and your bonbonniere.

\* Decorated cake table and cake knife

\* Skirted bridal table

\* In house public address system and lectern for speeches

\* Discreet background music when required

\* Full table service for all food and beverages

\* Professional and well presented wait staff

\* Skirted gift table

\* Full clean up after your reception by our staff

\* Access to all areas of the hotel and grounds for fabulous photo locations (By prior arrangement)

\* Please consult with our wedding coordinator regarding the venue hire for the reception, room hire starts from \$795.00.

\* Raised dais for the bridal table - \$100.00



## Accommodation Rates

We can offer your wedding guests special accommodation rates, this means they have the convenience of staying right where the reception is held.

We recommend that all guests book their own accommodation where possible. This insures each guest obtains the room type most suitable for them and their arrival and departure dates are accurate. A guest booking their own accommodation with the hotel eliminates the chance of incorrect reservations, which can result in fees being charged at the bride and grooms expense if not booked by the guest direct.

The hotel can be contacted on 07 4957 2044 to make your reservation

**\*\*\*Please note our rates can be updated on a yearly basis without notice\*\*\***

Room Type	Standard Rate Per Room/Night	Wedding Rate Per Room/Night Parkland Views	Wedding Rate Per Room/Night Ocean Views
<b><u>Island Room</u></b> 1 x queen bed Full bathroom Free Cable T.V Minibar Balcony Air – Conditioning	\$179.00	\$155.00	\$179.00
<b><u>Pacific Room</u></b> 2 x double beds Full bathroom Free cable T.V Minibar Balcony Air – Conditioning	189.00	\$175.00	\$189.00
<b><u>Family Suite</u></b> 2 double & 1 single bed Kitchenette Double spa bath Plus all of the above facilities	\$210.00	\$199.00	\$210.00
<b><u>Executive Suite</u></b> 1 king bed Double spa bath Plus all of the above facilities	\$210.00	\$185.00	\$210.00
<b><u>Executive Luxury Suite</u></b> 1 king bed Lounge/dining room Double spa bath Plus all of the above facilities	\$285.00	\$256.00	\$285.00

## Beverages

During your wedding reception we can run a bar tab for you and your guests' beverages. The benefit of running a tab is that you only pay for what is consumed. Here at the Ocean International we have experienced that this is the most accurate and cost effective way of arranging your beverages for the evening.

The tab can be made to a set amount of your choice and we can notify you when it reaches certain points, so you are aware of how the night is progressing. The tab can be open to all drinks or limitations can apply, such as draught beer, house wine and soft drinks. If you would like the majority of your guests to be served basic beverages only but allows spirits etc on the bridal and parent tables, we are more than happy to arrange this.

Here at the Ocean International and due to our practice of responsible service of alcohol no doubles or jugs of spirits will be served during the evening. Bottled soft drinks are served and not substituted with post mix products.

The below price list states our house wine, although a full wine list with a large variety of wines is available if you would prefer to make your selection from there.

### **Draught beer – Carton Midstrength and XXXX Gold**

(Only available in Spinnakers function room)

Pot : \$3.20                  Schooner : \$4.00                  Jug : \$14.90

### **Stubbies**

Light Beer	\$5.50
Heavy Beer	\$6.50
Premium Beer	\$7.50
Imported Beer	\$8.00

### **White Wine – Yalumba Y Series Chardonnay**

Bottle : \$24.90                  Glass : \$6.90

### **Brown Brothers Crouchen Riesling**

Bottle : 24.90

### **Champagne – Angas Brut Premium Cuvee**

Bottle : \$24.90                  Glass : \$6.90

### **Red Wine – Yalumba Y Series merlot and Cabernet Sauvignon**

Bottle : \$24.900                  Glass : \$6.90

### **Spirits**

Basic spirits including mixer :	\$6.00
Top shelf / premium spirits including mixer :	\$7.00

### **Softdrink**

Glass : \$3.00                  Jug : \$9.80                  300ml Bottle : \$3.70

### **Lemon Lime and Bitters**

Glass: \$3.70

### **Juice – Orange, Apple, Pineapple and Tomato**

Glass : \$3.50                  Jug : \$11.90

\*\*\*Prices are subject to change without notice\*\*\*



## Cocktail Selection

### Option 1

*\$13.90 per person (Minimum of 20 guests)*

*6 items per guest*

Mini tomato gremolta bruschetta

Vegetable spring rolls w dipping sauce

Crumbed whiting w wasabi remoulade

Assorted mini quiche

Salt & pepper prawns & calamari w garlic verjuice aioli

Mini shepherd pies

### Option 2

*\$17.90 per person (Minimum of 20 guests)*

*6 items per guest*

Asian chicken skewers

Mini hot dogs w tomato mustard relish & cheese

BBQ lemon myrtle chilli & coconut prawns

Crumbed semidried tomato & feta button mushroom tart w tomato concase

Mini wagyu bites w cheese fondue sauce

French crumbed camembert w fig jam



### **Option 3**

***\$28.00 per person (Minimum of 20 guests)***

***8 items per guest***

Cream cheese & roast pepper foccacia

Vietnamese Prawn spring roll

Crispy pork belly w sticky chilli sauce

Smoked chicken & mushroom filo

Leek & goat's cheese tarts

Salt & pepper prawns & calamari w garlic verjuice aioli

Herb & nut crusted lamb cutlets

Caramel & white chocolate tarts

### **Option 4**

***\$46.00 per person (Minimum of 20 guests)***

***10 items per guest***

Spicy prosciutto Kilpatrick oysters

Moroccan lamb kofta

Beetroot cured salmon & avocado croutons

Chorizo stuffed aroncini w sticky chilli sauce

BBQ Lemon myrtle chilli & coconut prawns

Vodka & caviar, oyster shooters

Homemade ricotta stuffed zucchini flowers

Rabbit rilette in prosciutto

Macerated strawberry & mascarpone tarts

Caramel & White Chocolate Tarts

**\*\*\*Prices are subject to change without notice\*\*\*  
15% Surcharge on Public Holiday**



## *Chefs Platter Cocktail Selection*

### *Chef's Hot Canapé Selection*

*\$95.00 Per Platter*

The chef's selection of 6 canapés  
10 pieces of each item served with condiments

### *Antipasto Selection*

*\$80.00 per platter (Serves 10 people)*

Marinated roast vegetables, cured meats, Tasmanian feta, & rainbow olives

### *Sushi Selection*

*\$16.50 per Person*

*Minimum 10 people*

Chef's signature sushi crepes, make zushi & California rolls

### *Cheese Selection*

*\$95.00 Per Platter (Serves 10 People)*

3 varieties of Australia's finest cheese w quince paste, fig jam, crackers & seasonal tropical fruit

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## *BBQ Buffet*

### *Menu #1*

*\$28.00 per person Minimum 20 Guests*

- \* Lamb Chops
- \* Gourmet Beef Patties
- \* Moroccan Chicken Medallions
- \* Barramundi grilled
- \* Mediterranean Pasta Salad
- \* Oceans Garden Salad
- \* Bakers Basket
- \* Condiments

*Add Desserts from \$8.00 per person*

- \* Individual Pavlovas w Strawberry & Kiwi Salad
- \* Assorted Dark & White Chocolate Brownies
- \* Fresh Fruit Salad

### *Menu # 2*

*\$41.90 Per Person – Minimum of 20 guests*

#### *From The Grill*

- \* Crusted paupiette Barramundi
- \* Hoisin Lamb Cutlets
- \* Pork & pine nut chipolatas w caramelised onion
- \* Moroccan marinated chicken
- \* 150g grilled rump medallions in a rich mushroom sauce

#### *Salads*

- \* Shallot & seeded mustard potato salad
- \* Ocean's tossed green salad
- \* Caesar w crisp pancetta & lavosh
- \* Cheese & fruit platter

\*\*\*Buffet served w condiments, bread selection, tea, coffee & mints\*\*\*

## ***Menu # 3***

***\$65.00 Per Person – Minimum of 15 guests***

### *From The Grill*

- \* Eye fillet medallions wrapped in prosciutto
- \* Marinated local king prawn brochettes
- \* Thai style barramundi & scallop cakes
- \* Herb & Queensland nut crusted lamb cutlets
- \* Speared sumac & smoked garlic chicken breast
- \* Roasted chat potatoes, grilled onion & pineapple
- \* Chilli bug tails

### *Salads*

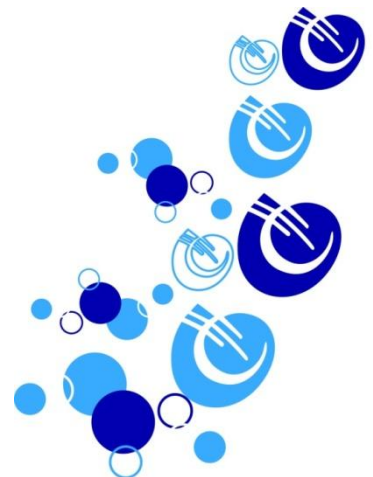
- \* Roast pumpkin, pine nut, feta, semi dried tomato & spinach
- \* Seafood pasta
- \* Cherry tomato & avocado
- \* Potato

### *Dessert*

- \* Individual pavlova w seasonal fruit & berry coulis
- \* Cheese selection w quince paste & fig jam

**\*\*\*Buffet served w condiments, seasonal fruit platter, bread selection, tea, coffee & mints\*\*\***

**\*\*\*Prices are subject to change without notice\*\*\*  
15% Surcharge on Public Holidays**





## Buffet Menu

**2 Hot Selections = \$45.00 per Person**

**3 Hot Selections = \$52.00 per Person**

**4 Hot Selections = \$56.00 per Person**

**Minimum of 20 Guests**

Antipasto Selection

**Salads - Select two**

Shallot & seeded mustard potato

Roast pumpkin, pine nut, feta, semi dried tomato & spinach

Tuscan pasta salad w rocket & palm sugar pesto

Ocean's tossed green

(Or make your own)

**Hot Selections – Select two/three/four**

*Roasts*

Roast Tasmanian lamb leg w mint jelly & lamb jus

Roast Bakers Creek pork leg w apple sauce, crackling & gravy

Roast Cape Crim beef rump w assorted mustards & gravy

*Chicken*

Mediterranean stuffed chicken breast w creamy herb & garlic sauce

Chicken mignons encased in prosciutto stuffed w cheese & herb butter w a pumpkin & napolitan sauce

Crispy BBQ Asian chicken w wok fried vegetables w roasted sesame seeds & cashews

Chicken & field mushroom ragout

*Assorted*

Individual beef & mushroom shepherd pies

Moroccan lamb chops w fattoush and couscous

Cape Grim beef rump in a mixed mushroom sauce w steamed rice

Crispy pork fillet lemon sauce w roast pimento & snow peas

Slow braised veal osso bucco w gremolta

Mexican style pork spare ribs

*Seafood*

Barramundi kiev paupiettes w herbed French crumbs

Red Throat Emperor w orange & grape tomato salsa verde

Barramundi in a creamy roast garlic & verjuice reduction w steamed rice

Crispy Thai style snapper w kaffir lime & wasabi remoulade w steamed rice

Local king prawn platters w avocado & lime salsa & traditional mary rose aioli

Seafood mornay – prawns, calamari, reef fish, mussels & sand crab w steamed rice

Sea salt, Szechuan & sumac prawns & calamari w wombok & vermicelli

Prawns, red claw, sand crab, mussels & scallops served in the following way

Italian marinara or Thai laska w hoiken noodles or Indian Korma w steamed rice

*Potato – select one*

Roast potato lyonnaise w fresh herbs  
Potato & three cheese gratin  
Creamy mash w shallots & roasted pistachio nuts  
Mixed roast root vegetables

*Vegetables – select two*

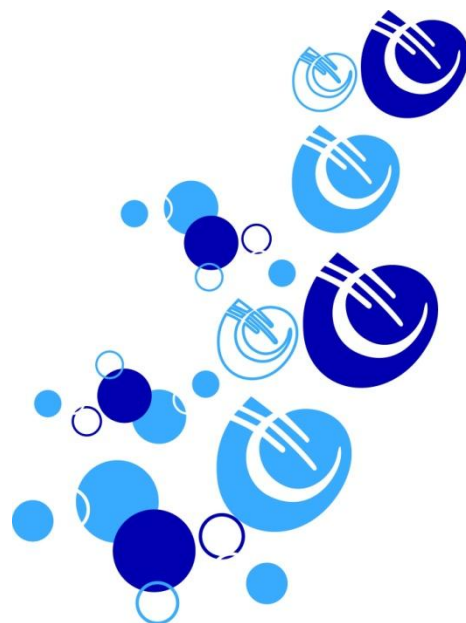
Ratatouille stuffed Bowen tomato w truffled basil pesto  
Broccoli & cauliflower gratin  
Panache of seasonal vegetables w sea salt & roast garlic infused oil  
Spinach & ricotta pie

**Desserts - Select two**

Individual pavlova  
Toffee puddings in butterscotch sauce  
Chocolate mousse & wild berry fogs  
Caramel panacotta w brandy schnapps & strawberries  
Chocolate & caramel tarts w smashed honeycomb  
Seasonal fruit tarts w patisare and passionfruit glaze  
Peach, Pear crumble w vanilla bean anglaise  
White chocolate & berry pyramids w Persian pistachio fairy floss  
Fruit & cheese selection

Includes Tea, coffee & mints

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## Alternate Drop Menu

Please select two entrees, two main and two desserts

### *Entrée*

Roast Pumpkin & Leek Soup	\$9.90 pp
Kumara, spinach & camembert swag	\$13.90 pp
Seafood Chowder in baked cob	\$14.90 pp
Salmon gravalax w avocado salsa & confit tomato	\$15.90 pp
Sugar cane lamb kofta w sticky chilli sauce & mezuna	\$15.90 pp
Thai beef salad w Asian vegetables & noc charm dressing	\$15.90 pp
Lemon myrtle, chilli & coconut crusted local prawns	\$17.90 pp
Seafood Assiette w prawns, soused cucumber, beetroot cured salmon & crab timbales	\$18.90 pp

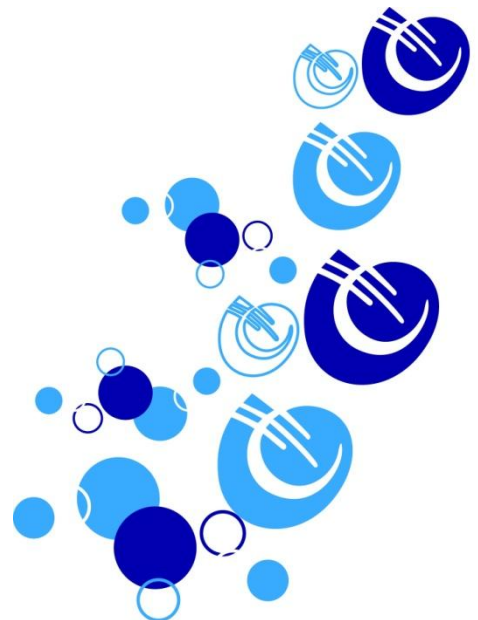
### *Mains*

Cape Grim rib fillet balloutine w grilled mushroom & cheese OR semi dried tomato & spinach w truffled parsnip & Pontiac mash	\$29.90 pp
Caramelised leek & goat's cheese chicken supreme w roast pumpkin risotto & roast red pepper veloute	\$27.90 pp
Moroccan lamb shank tagine w cous cous	\$24.90 pp
Roast lamb rack w fennel lyonnaise root vegetable & rosemary jus	\$33.90 pp
Crusted chicken & Mediterranean provencal, basil pesto, scalloped kumara & camembert sauce	\$25.90 pp
Ratatouille & Bulgarian feta stuffed field mushroom w zucchini rosti	\$20.90 pp
Roast pork loin w crisp crackling, grilled apple, fondant mixed potato	\$25.90 pp
Oven baked local barramundi, herb & semidried tomato mash potato w grilled prawns and roast garlic & verjuice reduction	\$34.90 pp

## *Desserts*

Pavlova w seasonal fruit and passionfruit coulis	\$9.90 pp
Sticky date pudding w butterscotch & toffee shards	\$9.90 pp
Individual peach & apricot crumble w vanilla bean anglaise	\$9.90 pp
Fruit selection w kiwi fruit jam & mascarpone Chantilly	\$10.90 pp
Dark Chocolate mousse & berry fog w smashed honeycomb	\$10.90 pp
Frangelico parfait w hazelnut praline	\$10.90 pp

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## **Function Agreement** **Conditions of Function**

All reservations and agreements are made in accordance with, and subject to the rules and regulations of the hotel and the following conditions.

1. **GUARANTEE GUEST NUMBERS:** Final guest numbers are to be specified by the patron seven days prior to the commencement of the event. This will be considered a guarantee, not subject to reduction and a charge will be made accordingly. If the number of guests attending an event exceeds the patrons guaranteed number, the hotel will provide all assistance possible to ensure the patron adequate service or catering.
2. **CONFIRMATION AND DEPOSITS:** A tentative booking will be held for a period of two weeks. Upon confirmation of your booking and the deposit has been received, the Bridal Suite (if applicable) will be booked.
3. **CANCELLATIONS:** Patrons cancelling their bookings in writing, six months prior to the event, are entitled to a full refund of the deposit held. If less than six months notice is given for a cancellation of a wedding, deposits held will be returned only if and when the space is resold.
4. **PAYMENT AND ACCOUNTS:** Full payment is due on confirmation of your numbers seven days prior to your wedding. Payment can be made by credit card, cash, eftpos or bank transfer.
5. **TIMING:** The patron agrees to begin his/her event at the scheduled time and agrees to have his/her guests, invitees and other persons vacate the designated function space at the closing hour indicated.
6. **PUBLIC HOLIDAYS:** A surcharge will apply to functions held on Sundays and Public Holidays.
7. **DISPLAYS:** Under no circumstances are displays or fixtures to be affixed to the walls of the conference rooms or adjacent foyer areas.
8. **DAMAGES:** The patron assumes responsibility for any and all damages caused by themselves or their guests, invitees or other persons attending the event, whether in rooms reserved or in any part of the hotel.
9. **INSURANCE:** The hotel will take all responsible care to protect the property of its guests, but accepts no responsibility for any loss or damage to merchandise or other property in the hotel, prior to, during or after events.
10. **THE HOTEL** will take all reasonable steps to ensure that the conditions of the booking agreement are observed; however the hotel will not be responsible if it is unable to carry out the terms of the agreement due to circumstances beyond its control ie. Industrial action, natural disaster, etc.
11. **NO SMOKING ALLOWED IN FUNCTION ROOMS** – designated areas are available for smokers.
12. **PROVISION OF ALCOHOLIC BEVERAGES:** Clients are not permitted to supply their own beverages at functions or in any public area of the hotel. The hotel is committed to the responsible service of alcohol (as per the Queensland Liquor Act 1992) and as a result must refuse service to intoxicated persons and anyone under the age of 18 years.

**Menus and costs are subject to change without notice**  
**Please email for updated menus**



Please complete and return with your deposit

I have read and agree to the conditions of the function.

Signed: \_\_\_\_\_

Spinnakers  Schooners

Date of Function \_\_\_\_\_ Ceremony at Ocean International YES / NO

Type of Payment: Mastercard Visa AMEX Cash Eftpos Bank Transfer

Full Name of Person responsible for payment \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ CVN \_\_\_\_\_

Card Holders Name \_\_\_\_\_ Expiry Date \_\_\_\_\_

Signature \_\_\_\_\_

Contact Details:

Bride's Name \_\_\_\_\_ Signed \_\_\_\_\_

Groom's Name \_\_\_\_\_ Signed \_\_\_\_\_

Phone Number \_\_\_\_\_ Mobile \_\_\_\_\_