



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 three 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. Accommodation for your family and friends is also available at a discounted rate. Pre-dinner drinks and canapes can be catered for Poolside.

Our experienced and dedicated wedding coordinator will provide a level of service that allows you to be the ultimate host and leave no detail forgotten. Our specially created 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 your wedding ceremony at the Ocean International Hotel...

We will work alongside your wedding decorator to ensure your theme and style is coordinated throughout the ceremony and reception.

* 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



weddings@
oceaninternational

The Art of Weddings



Spinnakers Function Room

150 guests seated/200 guests cocktail style

Located on the 2nd floor



Schooners Function Room

80 guests seated/100 guests cocktail style

Located on the lower level

Inclusions:

- * Accommodation on the night of your wedding, complimentary champagne, strawberries and chocolates. Breakfast for you both the following morning either in your suite or Galleons Restaurant (for Receptions over 80 guests) and a late check out.
- * Two appointments with our experienced Wedding Co-ordinator
- * Table Plan, Large Round Tables, Quality white or black linen table cloths and napkins
- * Full room set up including cutlery, crockery, glassware, your place cards and your bonbonniere
- * Skirted Bridal and Gift Table
- * Full audio facilities, lectern for speeches
- * Team of professional Wait Staff for Food and Beverages



The Art of Weddings

Design your own Platter

4 items - \$15pp 5 items – \$18pp

7 items - \$22pp 9 items – \$25pp

12 items – \$30pp

Cold Canapés

- Smoked Salmon, lime aioli on crostini bread
- Goats Cheese, roasted cherry tomato savoury tart with crispy bacon
- Peppered Beef, onion jam on toasted baguette
- Fresh Crab with Avocado & lemon salad spoon
- Bruschetta with tomato salsa and feta cheese

Hot/Warm Finger Food

- Teriyaki Beef skewer
- Butter Chicken skewer
- Grilled Moroccan Lamb skewer
- Grilled Prawn skewer
- Lemon Pepper Calamari
- Chickpea Tartlet
- Classic Fish Goujons, Lime Aioli
- Assorted mini pizzas
- Homemade Beef sausage rolls
- Thai Chicken Curry Tartlet

Vegetarian Finger Food Option

- Citrus Avocado puree crostini Leek & Three
- Leek & Three Cheese Filos
- Courgette and saffron bruschetta
- Grilled Mediterranean vegetable skewer
- Chilled pea and avocado soup shot
- Vegetable Spring Roll
- Roast Sweet Potato, Crème Fraiche, Pea Puree
- Cream Cheese, Spinach, Sundried Tomato Scrolls
- Parmesan Shortbread with Beetroot Jam
- Goat cheese, roasted cherry tomato crostini
- Chive pancake w/ crème fraiche, red onion confit
- Mediterranean Vegetable with polenta cake

Canapé Selection—Platters

Dipping

Assorted House Made Dips, Naan Bread, Rice Crackers, Melba Toast, Carrot Sticks, Celery, Broccoli, Cu- cumber, Cauliflower.

\$75 per platter

Pizza

Assorted freshly made pizza slices

\$75 per platter

Aussie:

Mini Sausage Rolls, Battered Fish Goujons, Mini Beef Pie, Cocktail Sausages, Mini Quiches

\$95 per platter

Asian

Spring Rolls, Honey Soy Chicken Pieces, Sushi, Thai Chicken Curry Tartlets, Steamed Dim Sims, Soy & Sweet Chilli Dipping Sauces

\$95 per platter

BBQ

Moroccan Chicken Pieces, Teriyaki Beef Skewer, Vegetable Skewer, Beer Battered Fries, Bacon wrapped Chipolatas

\$100 per platter

Italian

Pesto Chicken Pieces, Mushroom Risotto Ball, Pizza Scrolls, Garlic & Cheese Flat Bread, Bruschetta, Spicy Sun Dried Tomato Dip

\$100 per platter

Sweet Indulgence

Profiteroles, Assorted Mini Tarts, Mango Cheesecake and Chocolate Spring Rolls

\$100 per platter

Cheese & Fruit

Selection of Australian Cheeses with Dried & Fresh Fruit, Nuts, Quince Paste & Crackers

\$100 per platter

Approximately 60 items per platter



The Art of Weddings

Buffet Menu No. 1 **\$42.00 per person**

Salad (Select 2)

- *Mixed Leaf, Cucumber, Tomato, Onions, Capsicum, Italian Dressing*
- *Classic Caesar, Cos Lettuce, Croutons, Egg*
- *Potato, Eggs, Crispy Bacon*
- *Quinoa, Sweet Potato, Fetta, Spinach, Tomato, Pinenuts, Balsamic Dressing*
- *Coleslaw, Cabbage, Carrots, Herbs, Mayo*
- *Spinach, Tomato, Roasted Pumpkin, Fetta, Roasted Pinenuts, Balsamic Dressing*

Vegetables (Select 2)

- *Cauliflower and Broccoli Bake*
- *Seasonal Steamed Vegetables*
- *Creamy Potato and Sweet Potato Bake*
- *Roasted Pumpkin, Potato & Sweet Potato with Garlic, Rosemary, Olive Oil*

Mains (Select 2)

- *Moroccan Chicken Breast ŵ Chermoula Sauce*
- *Roast Beef Rump with Red Wine Jus*
- *Marinated Roast Lamb Leg with Mint Jus*
- *Butter Chicken with Coconut Rice*
- *Roast Pork, Apple Sauce, Crackling*
- *Grilled Barramundi with Lemon Butter Sauce*

(Served with Condiments, Bread Rolls & Butter)

Dessert

“Your Wedding Cake” served with Cream

Buffet Menu No. 2 **\$49.00 per person**

Salad (Select 2)

- *Mixed Leaf, Cucumber, Tomato, Onions, Capsicum, Italian Dressing*
- *Classic Caesar, Cos Lettuce, Croutons, Egg*
- *Potato, Eggs, Crispy Bacon*
- *Quinoa, Sweet Potato, Fetta, Spinach, Tomato, Pinenuts, Balsamic Dressing*
- *Coleslaw, Cabbage, Carrots, Herbs, Mayo*
- *Spinach, Tomato, Roasted Pumpkin, Fetta, Roasted Pinenuts, Balsamic Dressing*

Vegetables (Select 2)

- *Cauliflower and Broccoli Bake*
- *Seasonal Steamed Vegetables*
- *Creamy Potato and Sweet Potato Bake*
- *Roasted Pumpkin, Potato & Sweet Potato ŵ Garlic, Rosemary, Olive Oil*

Mains (Select 2)

- *Moroccan Chicken Breast ŵ Chermoula Sauce*
- *Roast Beef Rump with Red Wine Jus*
- *Marinated Roast Lamb Leg with Mint Jus*
- *Butter Chicken with Coconut Rice*
- *Roast Pork, Apple Sauce, Crackling*
- *Grilled Barramundi with Lemon Butter Sauce*
- *Baked Atlantic Salmon with Avocado Salsa*

(Served with Condiments, Bread Rolls & butter)

Dessert (Select 2)

- *Apple and Rhubarb Crumble with Custard)*
- *Steamed Banana Date Pudding, Butterscotch Sauce, Cream*
- *Flourless Chocolate Pudding with Chocolate Sauce, Chantilly Cream, Strawberry Compote*
- *Pavlova ŵ Raspberries & Cream*



The Art of Weddings

Buffet Menu No. 3

\$69.00 per person

Starters (Select 2)

- Smoked Salmon, Capers, Onions
- Antipasto, Beef, Ham, Pastrami, Salami w̄ Marinated Vegetables, Feta Cheese
- Fresh Prawns, Lemon Wedges, Cocktail Sauce

Salad (Select 2)

- Mixed Leaf, Cucumber, Tomato, Onions, Capsicum, Celery, Italian Dressing
- Potato, Onions, Eggs, Crispy Bacon, Mayo
- Caesar, Cos, Eggs, Bacon, Parmesan
- Quinoa, Sweet Potato, Fetta, Spinach, Tomato, Pinenuts, Balsamic Dressing
- Spinach, Tomato, Roasted Pumpkin, Fetta,
- Roasted Pinenuts, Balsamic Dressing

Vegetables (Select 2)

- Steamed Seasonal Vegetables
- Creamy Potato & Sweet Potato Bake
- Roasted Pumpkin, Potato & Sweet Potato w̄ Garlic, Rosemary, Olive Oil
- Broccoli and Cauliflower Bake

Mains (Select 3)

- Roast Rib Fillet with Red Wine Jus
- Roast Pork with Apple Sauce, Crackling
- Chicken stuffed w̄ Smoked Cheddar, Pink Champagne Cream Sauce
- Grilled Barramundi w̄ Lemon Butter Sauce
- Marinated Roast Lamb Rump w̄ Mint Jus served on Mushrooms & Baby Spinach
- Duck Breast w̄ Bok Choy, Baby Corn, Soy & Ginger Broth

Dessert (Select 2)

- Warm Chocolate Pudding w̄ Chocolate Sauce, Cream, Berry Compote
- Crème Caramel, Macadamia Biscotti, Citrus Sauce
- Warm Banana Pudding w̄ Butterscotch Sauce, Cream
- Citrus Crème Brulee with Almond Biscotti, Berry Compote

Alternate Drop

Main & Dessert - \$48pp; Entrée & Main \$52pp
3 Course \$65pp

Entrée (select 2)

- Bruschetta, cherry tomatoes, Persian feta, balsamic reduction
- Roast Pumpkin soup w̄ Garlic Herb Bread
- Lemon Pepper Calamari w̄ Rocket Salad
- Moroccan Chicken Strips w̄ rocket salad & minted yoghurt
- Risotto, Chargrilled Pumpkin, Sweet Potato, Spinach, Pinenuts & Parmesan
- Slow Roasted Pork Belly, Balsamic Apple Reduction, Roast Root Vegetable

Mains (select 2)

- Grilled Tasmanian Salmon or Barramundi, Avocado Salsa, Dill, Lemon Butter Sauce
- Marinated Lamp Rump, Rosemary, Garlic, Mustard w̄ Minted Jus
- Grilled Chicken Breast stuffed w̄ Cheddar, Creamy Champagne Reduction
- Eye Fillet, Beetroot Jam, Red Wine Jus
- Chickpea Curry, Pumpkin, Eggplant, Green Beans, Coconut Rice, Mango Chutney

Vegetables (select 2)

- Baked Mash Potato
- Steamed Greens
- Roasted Vegetables
- Honeyed Carrots

Desserts (select 2)

- Kahlua Crème Brulee, Viennese Biscuit, Raspberry Sorbet
- Date, Banana Pudding, Butterscotch Sauce, Cream
- Flourless Chocolate Pudding, Chocolate Sauce, Chantilly Cream, Strawberry Compote
- Individual Pavlova, Raspberries, White Chocolate Chards, Cream
- Baked Cheesecake w̄ Crème Anglaise, Mango Coulis



The Art of Weddings

For those who love tradition with a twist

A classical celebration for you and your nearest and dearest. A traditional afternoon tea with your personal sense will be complete with

- Personal Wedding Co-Ordinator to assist with your preparations
- Elegant stands displaying miniature French pastries, warm fluffy scones, assorted mini quiches and ribbon sandwiches
- Cascading tiered chocolate fountain
- Selection of tea, coffee and hot chocolate
- One night's accommodation for the Bride and Groom and a late check out (on the night of the wedding)
- Use of our venue for your wedding photographs
- Cake table, lectern and microphone
- Special Accommodation rate available for your wedding guests on the night of the wedding

The Ocean International High Tea package is \$35.00 per person

*Minimum numbers apply

In Addition

We can include any of the following for an additional

cost: Barista Coffees

Champagne

Celebration Cake made to your specific requirements by our in house chef

Please note minimum numbers are required in some rooms and should these not be met an additional room hire charge will apply.



The Art of Weddings

Beverages

During your event we can setup a bar tab for you and your guests beverages. The tab can be made to a set amount of your choice and 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 allow spirits etc for particular delegates or guests, we are more than happy to arrange this. Due to our practice of responsible service of alcohol no doubles or jugs of spirits will be served during the function. 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.

Draught beer – XXXX Gold & Great Northern

(Only available in Spinnakers function room)

Pot: \$3/\$4

Schooner: \$4/\$5

Jug: Light - \$15 Heavy - \$17

Stubbies

Light Beer	\$5
Heavy Beer	\$6
Premium Beer	\$8
Imported Beer	\$8.50

White Wine – Tatachilla Series—Semillion Sauvignon Blanc & Chardonnay

Bottle: \$29.50

Glass: \$8

Brown Brothers Crouchen Riesling & Moscato

Bottle: \$29.50

Glass: \$8

Champagne – Tatachilla Sparkling & Angas Pink Moscato

Bottle: \$29.50

Glass: \$8

Red Wine – Tatachilla Series—Shiraz Cabernet

Bottle: \$29.50

Glass: \$8

Spirits

Basic spirits including mixer:	\$7
Premium spirits including mixer	\$8

Soft drink

Glass: \$3.00

450ml Bottle: \$4.50

Lemon Lime and Bitters

Glass: \$4.00

Juice – Orange, Apple, Pineapple and Tomato

Glass: \$4.00

Jug: \$12



The Art of Weddings

Terms & Conditions

Guarantee Guest Numbers

Final guest numbers are to be specified seven days prior to the commencement of the event. This guarantee is not subject to reduction and a charge will be made accordingly. If guest numbers increase, Ocean International will provide all assistance possible to ensure adequate service and catering.

Confirmation and Deposits

A tentative booking will be held for a period of two weeks. Upon confirmation of your booking and the deposit having been received, the Bridal Suite (if applicable) will be booked.

Cancellations

Cancellation of your booking will result in deposit being forfeited

Payment

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.

Timing

The client agrees to begin and vacate the designated function room at the scheduled times agreed upon.

Surcharges

Additional surcharges may apply to functions held on Sundays and Public Holidays.

Displays

Under no circumstance are displays to be nailed, screwed, stapled or adhered to any door wall or surface.

Damages:

The client assumes responsibility for any and all damages caused by themselves, their guests, or other people attending the function, whether in reserved rooms or in any part of the hotel.

Responsibility

Ocean International aims to protect all guests' property but accepts no responsibility for any loss or damage to property or other guest items whilst in the hotel, prior to or during the function.

Agreement

Ocean International will take all reasonable steps to ensure 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: Natural disaster etc.

No Smoking

In line with government regulations, No Smoking is permitted within the hotel – designated smoking areas are available.

Provision of Alcohol

Guests are not permitted to supply their own alcohol at functions or in any public area of the hotel. Ocean International 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.



The Art of Weddings

Function Agreement

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

*****Please note – if paying by credit card, the following fees will apply – Visa / MasterCard – 1.5% Amex / Diners – 3%**

EFT / Direct Debit / Cash - Nil***

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 _____

Ocean International Hotel Bank Details for EFT Payments
Bank: NAB

Ocean International Mackay
Prices subject to change

BSB: 084-789
A/c: 562 462 282
Remittance advice to be u