



## Wedding Information

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Thank you for considering the Ocean International Hotel to hold 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 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 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 you allows you to be the ultimate host and leave no detail forgotten. Our specially created packages will ensure your events runs smoothly and effortlessly. Alternatively allow us to tailor a package just for you.

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

In the 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 held.

## **SPINNAKERS**

Spinnakers Function Room is located on the second floor and can hold

- 150 people seated
- 200 guests cocktail style.

## **SCHOONERS**

Schooners Function Room is located on the lower ground floor and can hold

- 80 guests seated
  - 100 guests cocktail style
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## FRONT LAWN AREA

■ The lawn area in front of the Hotel offers a blank canvas to create a different kind of wedding reception from a Marquee to an informal relaxed setup. Starcut Flowers have a variety of different themes and ranges of settings that can be set up for to suit your budget and numbers.

## WHAT'S INCLUDED?

■ Accommodation on the night of your wedding, complimentary champagne, strawberries and chocolates. Breakfast for you both the following morning either in your suite or in Galleons Restaurant and a late checkout.

**(Based on Reception for 80 guests.)**

- Discounted accommodation rate for numbers less than this.
  - Two appointments with our experience Wedding Co-ordinator.
  - Table Plan, Large round tables, Quality white or black linen table cloths and napkins.
  - Full room setup including cutlery, crockery, glassware, your place cards and bonbonnières.
  - Skirted Bridal and Gift Table.
  - Full audio facilities and lectern for speeches.
  - Team of professional wait staff for food and beverages.
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## DINNER BUFFET MENU

Minimum 20 people

**\$40 per person – 2 hot dishes, 2 vegetables, 1 salad**

**\$50 per person – 2 hot dishes, 2 vegetables, 1 salad, 1 dessert**

**\$65 per person – 3 hot dishes, 2 vegetables, 2 salad,**

### HOT DISHES

- Leg of Lamb - rosemary, garlic, port wine jus
- Rib Fillet of Beef - mustard crust, shiraz and thyme demi-glace
- Loin of Pork - apple sauce and crackling
- Indian Spiced chicken - butter chicken sauce, minted yoghurt
- Chinese BBQ Pork Medallions - Wombok, bean sprouts, chilli plum sauce
- Pumpkin and Chick Pea Coconut Curry Mango chutney, poppadum's V
- Coriander and Lemon Grass Prawns green curry sauce, fried shallots
- Barramundi Fillets orange and lemon myrtle sauce
- Atlantic Salmon saffron butter sauce, tomato and capers
- Braised Beef Cheeks red wine, button mushrooms, roast cherry tomato, thyme
- Gremolata Roast Chicken Maryland baby spinach leaves. Puttenesca style sauce
- Moroccan Lamp Rump toasted almonds smoked paprika yoghurt

### SALADS

- Caesar - cos lettuce, bacon, parmesan, aioli and croutons
  - Pumpkin and Feta - pine nuts, baby spinach
  - Mixed Leaf – cherry tomato, red peppers, cucumber, citrus vinaigrette
  - Asian Slaw – Wombok, shallot, bean sprout, carrot, coriander, sweet chilli and lime dressing
  - Pasta – semi dried tomato, salami, roast peppers, olives and pesto dressing
  - Potato – spring onion, capsicum, bacon and wholegrain mayonnaise
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## **DINNER BUFFET MENU (CONT.)**

### **VEGETABLES**

- Roast Pumpkin
- Stir Fried Asian Greens
- Creamy Potato Bake
- Rosemary Chat Potatoes
- Cauliflower and Broccoli Gratin
- Grilled Corn on the cob
- Seasonal Vegetables
- Jasmine Rice

### **DESSERTS**

- Fig and Ginger Pudding – salted caramel sauce
- Individual Pavlova – seasonal fruits
- Vanilla Bean Crème Caramel – almond biscotti
- Pistachio Nut Brownie – mixed berry compote
- Apple and Rhubarb Crumble – cinnamon anglaise
- Lemon and Mascarpone Cheese Cake – passion fruit coulis

**SEE OUR CANAPE AND COCKTAIL MENU FOR SOMETHING TO START YOUR BUFFET.**

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## PLATED DINNER MENU

Served Alternate Drop

**\$50 - Main and Dessert**

**\$54 - Entrée and Main**

**\$68 – Entrée, Main and Dessert**

### ENTRÉE – SELECT 2

- Roast Butternut Pumpkin Soup – chive crème fraiche, garlic croutons V
- Salt and Pepper Baby Squid – Asian Slaw, chilli jam, lime
- Twice Cooked Pork Belly – Braised red cabbage, apple reduction
- Goats Cheese Tart – confit cherry tomato, onion jam, rocket V
- Panko and Sesame Prawns – wasabi mayonnaise, Japanese pickles

### MAINS – SELECT 2

- Atlantic Salmon – avocado salsa, saffron butter sauce
- Moroccan Lamb Rump – smoked paprika yoghurt
- Prosciutto Wrapped Chicken Breast – salsa verde
- Eye Fillet of Beef – beetroot jam, thyme jus
- Five Spiced Duck Breast – orange and lychee glaze
- Trio of Mushroom Pappardelle – white wine, chive and garlic cream sauce, parmesan crisp V

All main means served with choice of either  
Chive mash potatoes and green beans

OR

Roasted root vegetables and broccolini

### DESSERTS – SELECT 2

- Coconut Pannacotta – mango coulis, sesame praline
- Fig and Ginger Pudding – salted caramel, vanilla mascarpone
- Warm Flourless Chocolate Cake – white chocolate sauce, pistachio crumble
- Meringue – passionfruit curd, Chantilly cream, seasonal berries
- Baked Lemon Cheesecake – Orange blossom cream

Tea and Coffee

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## COCKTAIL PLATTERS

### DIPPING

Kabana and cheddar bites, guacamole, tortilla chips, grissini, celery, cucumber, carrot sticks

**\$100 per platter**

### PIZZA

Assorted freshly made pizza slices

**\$75 per platter**

### AUSSIE

Mini quiches, beef pies and sausage rolls, Battered fish, cocktail sausages, BBQ and tomato sauces

**\$110 per platter**

### ASIAN

Teriyaki beef skewers, satay chicken skewers, nori rolls, vegetable samosa and spring rolls, sweet chilli dipping sauces

**\$130 per platter**

### MEDITERRANEAN

Moroccan chicken skewers, gremolata lamb skewers, mushroom arancini, pizza scrolls, mini bruschetta, sundried tomato dip

**\$140 per platter**

### SWEET INDULGENCE

Chef selection of four cakes and pastries

**\$110 per platter**

### CHEESE & FRUIT

Selection of Australian Cheeses with dried and fresh fruit, nuts, quince paste and crackers

**\$120 per platter**

Approximately 60 items per platter

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## CANAPE MENU – CHOOSE YOUR OWN PLATTER

### CHOICE OF ITEMS

4 - \$15 per person

6 - \$22 per person

8 - \$28 per person

10 - \$33 per person

### GRILLED

- Moroccan Lamb Skewers, tahini and cumin yoghurt
- Satay Chicken Skewers, peanut sauce
- Sesame beef skewers, sweet soy sauce
- Mediterranean skewers, basil pesto V
- Chorizo and Haloumi skewers, smoked paprika aioli

### FRIED

- Mushroom and parmesan arancini, red pesto V
- Beer Battered barramundi, lemon myrtle aioli
- Salt and Pepper baby squid, lime and dill mayo
- Panko and Sesame Prawns, ponzu dipping sauce
- Duck spring rolls, chilli plum dipping sauce

### BAKED

- Confit tomato and goats cheese tartlets, onion jam V
- Creamed leeks and blue cheese filo's V
- Red Pesto, basil and olive scrolls V
- Bacon, shallot, smoked cheddar mini quiche
- Pork and Pistachio sausage rolls

### COLD

- Watermelon bites, Dukkah, feta, mint GF
  - Crab spoons, fennel remoulade, watercress
  - Natural Oyster, wakame, pickled ginger, mirin GF
  - Roast Beef, beetroot relish, horseradish cream, crostini toasts
  - Smoked salmon and avocado nori rolls, wasabi mayonnaise
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## FORK PLATTERS

Served in bamboo boat  
Minimum 30 guests

**2 items \$13.90 per person**

**3 items \$18.90 per person**

- Garlic Prawns, chive cream sauce, jasmine rice
  - Chicken and Cashew Stir Fry – sweet soy sauce, egg noodles
  - Pumpkin and Chickpea Curry – poppadum, mango chutney V GF DF
  - Salt and Pepper baby squid – Asian slaw, chilli jam
  - Moroccan chicken – cous cous, smoked paprika yoghurt
  - Battered Fish and Chips – tartare sauce
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## BEVERAGES

During your event, we can setup a bar tab for you and your guest's 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 family members 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)

Gold –	Pot \$3	Schooner \$4	Jug \$15
Great Northern –	Pot \$4	Schooner \$5	Jug \$17

### STUBBIES

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

### WHITE WINE – TATACHILLA SERIES – SAUVIGNON BLANC & CHARDONNAY

Bottle \$29.50	Glass \$7.50
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### BROWN BROTHERS CROUCHEN RIESLING & MOSCATO

Bottle \$29.50	Glass \$7.50
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### CHAMPAGNE – TATACHILLA SPARKLING & ANGUS PINK MOSCATO

Bottle \$29.50	Glass \$7.50
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### RED WINE – TATACHILLA SERIES – SHIRAZ CABERNET

Bottle \$29.50	Glass \$7.50
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### SPIRITS

Basic spirit including mixer -	\$7
Premium spirit including mixer	\$8

### SOFT DRINK

Glass - \$3	600ml Bottle - \$4.50
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### LEMON, LIME & BITTERS

Glass \$4
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### JUICE – ORANGE, APPLE, PINEAPPLE & TOMATO

Glass \$4	Carafe \$10.90
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