



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 co-ordinator 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 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 be held.

Spinnakers

Spinnakers Function Room is located on the second floor and can hold a maximum of:

- 150 people seated – Room Hire \$995
- 200 guests cocktail style – Room Hire \$950



Schooners

Schooners Function Room is located on the lower ground floor and can hold a maximum of:

- 80 guests seated – Room Hire \$695
- 100 guests cocktail style – Room Hire \$650



Galleons Restaurant

- Galleons is the perfect Venue for a smaller more intimate reception, ideal for a lunch time reception overlooking the tropical pool area. There are some restrictions on availability for Galleons which our Wedding coordinator will be happy to discuss with you. Room Hire \$495



Front Lawn Area

■ The lawn area in front of the Hotel offers a blank canvas, for you and your decorator to put your personal touch on your wedding reception. From a Marquee to an informal relaxed setup the options are endless. Starcut Flowers have a variety of different themes and settings to suit your budget and numbers.

Area hire fee: from \$695

Included – Bar Set Up, Table Linen & Napkins, Wait Staff

Hire for Ceremony Only: from \$100 (Set up not included)



What is included?

- Two appointments with our experienced Wedding Co-ordinator.
- Quality white or black linen tablecloths and napkins.
- Full room setup including cutlery, crockery, glassware, place cards and Bonbonnieres as provided.
- Dressed Bridal, Cake and Gift Table.
- Full audio facilities and lectern for speeches.
- Team of professional wait staff for food and beverages.
- Discounted accommodation for your guests.

Bridal Suite

Executive Luxury Suite - \$195.00

Early check in available on morning of the wedding.

Check out – Noon

Dinner Buffet

Hot Dishes

- Moroccan Chicken Tagine, Sweet Potato, Olives, Capers & Jasmine Rice GF|DF
- Baked Barramundi Fillets, Lemon Pepper, Braised Fennel, Orange & Cream Reduction GF
- Classic Beef Lasagna, Rich Tomato Napolitano, Three Cheeses
- Vietnamese Style Braised Pork Belly, Shitake Mushroom & Asian Greens DF
- Pumpkin, Chickpea & Coconut Curry, Fried Kale, Poppadum's & Steamed Rice

Roast Dishes

- Rib Fillet w Mustard Crust, Shiraz & Thyme Jus GF|DF
- Roast Pork w Apple Sauce & Crackling GF|DF
- Leg of Lamb w Rosemary, Garlic & Red Wine Jus GF|DF
- Smoked Paprika Roast Chicken w Mixed Herb Stuffing & Rich Gravy

Vegetables

- Roasted Herb Chat Potato GF|DF
- Seasonal Steamed Mixed Vegetables GF|DF
- Cauliflower & Broccoli Bake GF
- Roast Pumpkin w Nutmeg & Cinnamon GF|DF
- Creamy Garlic Potato Bake GF
- Honey Glazed Roasted Carrots GF|DF

Salad

- Caesar w Cos Lettuce, Crispy Bacon, Croutons, Parmesan Cheese & Caesar Dressing
- Asian Slaw w Wombok, Red Cabbage, Bean Sprouts, Fried Shallots, Carrots, Sweet Chilli & Lime Dressing GF|DF
- Penne Pasta w Semi Dried Tomato, Roast Pepper, Olives, Salami & Pesto Dressing
- Roasted Pumpkin & Fetta w Rocket, Pine nuts, Caramelised Onion, Citrus Dressing GF

Dessert

- Mini Pavlovas w Seasonal Fruit & Coulis GF
- Individual Choc Pudding w Fresh Berries & Cream GF
- Apple & Rhubarb Crumble w Vanilla Anglaise
- Rum & Pineapple Bread & Butter Pudding w Butterscotch Sauce & Cream
- Seasonal Tropical Fruit Platter GF|DF

Wedding Cake as Dessert \$2.00 per person

2 Hot Dishes, 2 Vegetables, 1 Salad - \$45 per person

1 Roast, 1 Hot Dish, 2 Vegetables, 1 Salad - \$49 per person

1 Roast, 1 Hot Dish, 2 Vegetables, 1 Salad, 1 Dessert - \$56 per person

2 Roast, 2 Hot Dishes, 2 Vegetables, 1 Salad, 2 Desserts - \$65 per person

Plated Dinner Menu

Served Alternate Drop

\$54 – Two Course

\$68 – Three Course

Entrée – Select 2

- Roast Pumpkin Soup w Garlic Croutons, Drizzled Cream & Chives GF|DF Option
- Twice Cooked Pork Belly w Braised Red Cabbage, Sage & Apple Reduction GF|DF
- Panko Crumbed Prawn Cutlets w Soba Noodle Salad, Soy Wasabi Mayonnaise
- Cured Beef Carpaccio w Pickled Radish & Apple Salad, Honey Mustard Dressing GF|DF
- Salt & Pepper dusted Calamari w Asian Slaw, Sriracha Aioli GF|DF

Mains – Select 2

- Sirloin Steak 250g w Worcestershire Cream GF
- Moroccan Spiced Chicken Breast w Roasted Red Pepper Aioli GF|DF
- Harissa Lamb Rump w Smoked Paprika Yoghurt GF
- Grilled Barramundi Fillet w Orange Cream Reduction GF
- Eye Fillet w Beetroot Jam, Shiraz & Thyme Jus GF|DF
- Herb Roasted Chicken Breast w Haloumi, Saffron & Dill Hollandaise GF

Dessert – Select 2

- Warm Chocolate Pudding w Mixed Berry Compote, Salted Caramel Sauce GF
- Vanilla Bean Pannacotta w Macadamia Nut Brittle, Mango Coulis GF
- Sticky Date Pudding with Almond Crumble, & Butterscotch Sauce, Double Cream
- Coffee Meringue w Coffee Cream Curd, Chocolate Crumb, Sweet Balsamic Berries GF
- Coconut & Pandan Cream Brulee w Pistachio Puff Pastry Twist

Wedding Cake as dessert \$2.50 per person

Canapes

4 items - \$20

6 items - \$30

8 items - \$40

10 items - \$50

Baked

- Pork & Pistachio Sausage Rolls w Tomato Chutney
- Beef & Chorizo Empanadas w Sweet Corn & Tomato Relish
- Mini Guinness Shepherd's Pie w Mustard Cream Mash
- Butter Chicken & Paneer Tartlets w Raita

Fried

- Five Spiced Duck & Vegetable Spring Rolls w Kecap Manis DF
- Salt & Pepper dusted Calamari w Sriracha Aioli GF|DF
- Pork, Prawn & Chestnut Wontons w Sweet Chilli Sauce DF
- Cajun Fried Chicken Strips w Honey Mustard Mayonnaise

Grilled

- Malaysian Chicken Satay Sticks w Peanut Sauce GF|DF
- Prawn & Chorizo Skewers w Smoked Paprika Aioli GF|DF
- Moroccan Lamb Kebabs w Saffron, Mint & Cucumber Yoghurt GF
- Teriyaki Beef Skewers, Sesame Seeds w Palm Sugar & Soy Glaze DF

Seafood

- Panko Crumbed Prawn Cutlets w Lime & Soy Aioli
- Thai Style Barramundi Fish Cakes w Snake Beans, Cucumber & Sweet Chilli Sauce GF|DF
- Crab Claw, Avocado, Green Apple Slaw, Chipotle Remoulade GF|DF
- Smoked Salmon & Fennel Tartlets w Dill Cream Cheese

Vegetarian

- Asian Greens & Vermicelli Noodle Spring Rolls w Chilli Plum Sauce GF|DF
- Sundried Tomato, Olive & Fetta Tartlets w Onion Jam & Aioli
- Antipasto Vegetable & Haloumi Skewers w Rocket Pesto GF
- Avocado, Cucumber, Pickled Carrot & Snow Pea Sprout Nori Maki w Japanese Soy Sauce GF|DF

Platters

Small 8 -10 people

Large 15-20 people

Fruit Platter

Small \$45 – Large \$75

Watermelon, Rockmelon, Honeydew, Pineapple, Grapes, Kiwi Fruit, Strawberries.

Antipasto Platter

Small \$85 – Large \$145

Prosciutto, Chorizo, Semi Dried Tomatoes, Mixed Olives, Smoked Cheddar, Pickled Onions, Grissini, Crostini

Cheese Platter

Small \$85 – Large \$145

Smoked Cheddar, Triple Crème Brie, Blue Cheese, Cherry Tomatoes, Nuts, Quince Paste, Dried Fruit, Gherkins, Crackers

Cheese & Fruit Platter

Small \$75 – Large \$135

Smoked Cheddar, Triple Crème Brie, Grapes, Raspberries, Green Apple Slices, Dark Chocolate

Dips Platter

Small \$50 – Large \$85

Assorted Vegetable Crudités, 2 House made Dips with a mixture of Crackers & Breads

Mixed Platter

30 items \$120 – 50 items \$180

Chefs Selection of Mixed hot and cold items.

Assorted Sweet Platter

Small \$55 – Large \$90

Mixture of House Baked Sweets (Eg. Brownies, Tarts, Slices)

Pizza Platter - \$75 (approximately 30 pieces)

Select one per platter from the following:

- BBQ Chicken Pizza
- 3 Cheese Pizza
- Vegetarian Pizza
- Bacon & Pineapple Pizza

Sandwich Platter

Small \$65 – Large \$95

Assorted freshly made sandwiches

Beverages

A bar tab can be arranged during your event. The tab can be set to a specific amount and the staff will advise you when the total is close to that figure, from there we can switch to a cash bar or increase to an advised limit. You decide what will be served on the tab. 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 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. This price list shows 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	Schooner \$5	Jug \$15
Great Northern	Schooner \$6	Jug \$17

Stubbies

Light Beer	\$6
Heavy Beer	\$7
Premium Beer	\$8
Imported Beer	\$8.5

White Wine – Yalumba Y Series – Sauvignon Blanc, Chardonnay & Moscato

Bottle \$34	Glass \$8
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Champagne – Tatchilla Sparkling

Bottle \$34	Glass \$8
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Red Wine – Yalumba Y Series – Cabernet Sauvignon, Shiraz & Merlot

Bottle \$34	Glass \$8
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Spirits

Basic spirit including mixer	\$8
Premium spirit including mixer	\$9

Soft Drink

Glass \$3	600ml Bottle \$4.5
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Lemon, Lime & Bitters

Glass \$4.5

Juice – Orange, Apple, Pineapple & Tomato

Glass \$4.5	Carafe \$15
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