

WEDDING PACKAGES



Beach Road, Dolphin Heads
Mackay 4740, Queensland
Events Office (07) 4944 4777
Reception (07) 4944 4777
Email events@dolphinheadsresort.com.au
www.dolphinheadsresort.com.au



ACCOMMODATION

On behalf of Dolphin Heads Resort and SALT by Urban Kitchen we wish to congratulate you on your engagement, and thank you for considering our Resort as your ideal venue. While fulfilling your guests accommodation needs and offering spectacular oceanfront views, Dolphin Heads Resort combined with SALT by Urban Kitchen offers tantalizing and comprehensive meal choices to set the scene for your dream wedding. Our Professional team of Wedding Coordinators look forward to planning and giving you caring advice to make your day joyous and memorable. If you require any further information or wish to make an appointment with our team to discuss your individual requirements and inspect our facilities, please contact (07) 4944 4777 or email events@dolphinheadsresort.com.au. Situated only 20 minutes from Mackay CBD, our facilities and environment offer the perfect combination for the ceremony and reception and your guests pre and post accommodation. Your guests are offered a discounted room rate when you hire a function facility and this discounted room rate applies to the duration of their stay. Our lagoon size pool, spa, volleyball facilities help make their stay an overall holiday.

CEREMONY

Experience this special moment overlooking the southern Whitsunday Islands and exchange your vows on our raised oceanfront deck, sandy beach area or tropical garden setting. The natural backdrop of the sun rising and setting over the ocean top creates the ultimate picture. All our areas are a smoke and glass free. As we are licensed, only drinks purchased at the Resort can be consumed at the deck or any of our common areas.

In the case of unfavorable weather conditions your ceremony can be moved to the function room where your reception is to be held.

HIRE INCLUSIONS

Inclusions in your hire of our Oceanside Deck, Garden Setting or Beach Sand ceremony:

- 30 white armless plastic chairs
(you may hire covers externally)
- Clothed and skirted signing table
- Two dressed chairs with white sashes
- Power is available for you to supply your own music and equipment
- Small side table to mount your music equipment on
- Access to our resorts breathtaking photo locations away from the deck

Additional White plastic chairs
(No Covers) at \$2.00 per chair.

COSTS

The cost is: \$450.00

Public Holidays attract a surcharge of 15%

By staying in-house the bride and bridesmaids can get dressed on-site eliminating the need to hire wedding cars.

Bridal Party Platters can be arranged for any time of the day.

PLEASE NOTE: Ceremonies can only be booked if reception is booked at the resort.





RECEPTION

We have two beautifully equipped function rooms and also have three outside venues to offer.

Dolphin Heads Resort function facilities are smoke free and wish to advise all patrons there is no smoking where beverages or food are served or consumed. As all our grounds are licensed to serve food, we have allocated designated smoking areas, and while in these areas you are not permitted to take any drinks or food. The staff will kindly direct any smokers to the designated smoking areas. And as your guests are invited to our resort by yourselves it is appreciated if your MC could announce this rule to save confusion, embarrassment or resulting in fines.

THE DOLPHIN ROOM

The Dolphin Room is our versatile wedding venue with high ceilings and seating for a maximum of 100 people with 10 on the bridal table and 9 round tables each seating 10 guests. For Cocktail style weddings the number of guests can increase on liaison with our Coordinators. The Dolphin Room is serviced by its own bar and toilets, has a small tiled area on entry for the music set up and an area kept clear for your dance floor. Room hire is \$800

SALT RESTAURANT

Our second function room is SALT by Urban Kitchen with its beautiful lighting, glass surrounds with pool and ocean views. SALT also seats a maximum of 100 people with a bridal table of 10 and 9 round tables each seating 10 guests. The ninth round table does intrude onto the dance area and will need to be packed down after meal service if you require a dance area. For Cocktail style weddings the number of guests can increase on liaison with our Coordinators. Room hire is \$1200

THE DECK

For a reception with a difference why not have your Reception on the grassed area right on the beach front at the Wedding Deck. We offer a cocktail style reception under the stars listening the sounds of the ocean. Room Hire starting \$950.

POOLSIDE MARQUEE + BEACH HUT

The Poolside Marquee is a glass free outside venue offering its outdoor wooden tables and chairs to seat up to 40 for \$450. Public Holidays attract a surcharge to cover staff penalty rates. Bar service is from our Poolside Bar. Music in the venue outside can be organised by yourselves, and operated until 10pm due to the consideration of our in-house guests.

Public Holidays attract a surcharge to cover staff penalty rates.

PACKAGE INCLUSIONS

Dolphin Room and our Restaurant, SALT by Urban Kitchen, with our Alternative Drop Menu:

- Discounted accommodation rates for you and your guests for the duration of their stay.
- Air conditioned reception room available until midnight last drinks called at 11.45pm and guests must vacate by 12.30am. Extended Liquor license is available on request. Fees may apply.
- Quality white linen tablecloths.
- Quality white linen napkins and a coloured serviette from our stand and stocked range inserted to best match your colour scheme. Metallic and patterned varieties will attract an additional fee.
- Formal dinner setup as per our floor plan to best suit your numbers and table requirements.
- Table service for beverages (during food delivery there will be no or limited table service but guests are welcome to approach the bar at this time).
- Table service for all food to your chosen timetable.
- Fully skirted bridal table, cake table and present table.
- Lectern for speeches or seating plan.
- Silver cake knife.
- Prearrangements for special dietary conditions.
- Highchairs are available if needed
- Power for your band or music set up (noting regulations are in place for noise levels and we reserve the right to lower the noise level if it results in disturbances).
- A table or trestle as pre-arranged in music area.
- Placement of name cards and bombierre as pre-arranged with our wedding staff.

Cocktail Style Weddings in any of our venues:

- Discounted accommodation rates for you and your guests for the duration of their stay.
- Quality white linen tablecloths.
- Quality cocktail serviettes best suited to your colour scheme from our standard stock.
- Food service to your chosen timetable.
- Fully skirted cake table and present table.
- Silver cake knife.
- Prearrangements for special dietary conditions.
- Highchairs are available if needed.
- Power for your band or music set up.
- A table or trestle as pre-arranged in music area.
- Placement of table decorations if required and pre-arranged with our Coordinators.

EXTRAS:

- Hire of dry bars (tall small round tables) and stools are not included in our package. You may choose to organize yourself or we can hire for you and on charge any incurred costs including the delivery fee.
- A tea and coffee station is available (not including the outdoor venue).
- Cakage applies if required to be cut and plated as dessert.

Poolside Marquee and Beach Hut

- Discounted accommodation rates for you and your guests for the duration of their stay.
- Quality white linen tablecloths.
- Quality white linen napkins and a coloured serviette from our standard stocked range inserted or rolled cutlery to your colour scheme.
- Food service to your chosen timetable.
- Fully skirted bridal table (limitations apply at the Beach Club), cake table and present table.
- Silver cake knife.
- Prearrangements for special dietary conditions.
- Highchairs are available if needed.
- Power for your band or music set up (noting regulations are in place for noise levels and we reserve the right to lower the noise level if it results in disturbances).
- A table or trestle as pre-arranged in music area.
- Placement of name cards and bombierre as pre-arranged with our wedding staff.

EXTRAS:

- A cakeage fee applies if cake is to be cut and plated.

ACCOMMODATION

All guest rooms are fully furnished with comfortable resort furnishings including independently controlled air conditioners, mini fridge, TV and DVD player, ceiling fan, tea/coffee making facilities, hairdryer, microwave oven, iron and ironing board, and your own balcony or patio. Accommodation includes ensuite bathroom facilities and a queen sized bed with either a single bed or a double sofa pull-out couch. We have several choices of guest room styles including deluxe spa and interconnecting. Check in is at 2pm and check out is at 10am.

Our rooms do have a mini fridge to assist you to keep your drinks cold and a microwave oven to reheat food only as safety regulations restrict cooking in any rooms.

All food and drink brought into the Resort can only be consumed in your room or on your verandah as all our common areas are licensed, therefore any food and drink consumed outside of your room or verandah must be purchased and supplied through SALT by Urban Kitchen. We thank you for respecting this Resort license. Majority of guest rooms are set around the resort's gardens or pool areas with Ocean View rooms offering direct access to the beachfront and the stunning island views.

As part of our Function Package and on receipt of your deposit you can hold rooms for your guests under a Reservation Number.

You will be given this Reservation Number which you can include in your invitation for your guests convenience. If one month prior to your function any of these rooms have not been secured with the \$100 deposit they will be released back into our letting pool.

WEDDING TARIFF SCHEDULE

Please quote bride and grooms surnames or the reservation number supplied by your bride when making your reservation. Please note - All public holidays incur a surcharge and there is a minimum 3 night stay during high season including Easter and Christmas. Prices per room per night (3 pax in a room), additional rollaway (if available) in room \$30.

Room Type (Room Only)	Sleeps	High Season	10% Discount	Low Season	10% Discount
Garden View Studio	3	\$140	\$126	\$130	\$117
Pool View Studio	3	\$150	\$135	\$140	\$126
Ocean View Studio	3	\$160	\$144	\$150	\$135
Ocean View Spa	2	\$170	\$153	\$160	\$144
Family Room	up to 5	\$175	\$158	\$165	\$149

HIGH SEASON dates are School Holiday dates | **LOW SEASON** dates are School Term dates



TERMS AND CONDITIONS

To ensure the smooth operation of your event, we ask that you read the below terms and conditions. Should you have any questions please do not hesitate to contact us.

TENTATIVE BOOKINGS

We are happy to place a tentative hold on your desired date for a period of 14 days, after which time a deposit will be required to secure the booking. Failure to provide a deposit within this 2 week period will result in the booking being cancelled.

PAYMENT SCHEDULE

1. A deposit of \$500 is required to confirm your booking within 14 days along with a signed copy of the Terms and Conditions. Your deposit will go towards your Room Hire of the Event.
2. An additional payment of the total catering cost is required 1 month prior to the event.

Please note that failure to make any of the above payments (unless by prior agreement) will result in the cancellation of your booking.

CREDIT CARD CHARGE POLICY

Payments can be made by Cash, Visa, MasterCard or Direct Debit. AMEX Credit Card transactions will be subject to a credit card transaction fee of 3.5%. To avoid these extra charges, you may wish to pay via Direct Deposit or company cheque.

DIRECT DEBIT INFORMATION:

For Room Hire

Account Name: LPI Family Investments
BSB Number: 084 789

Account Number: 74 386 2808

Reference: Name which the function booking is made in please.

For Catering

Account Name: Urban Kitchen Mackay
BSB Number: 084 789

Account Number: 77 158 6505

Reference: Name which the function booking is made in please.

CANCELLATION

We would be disappointed if you were forced to cancel your booking, however we understand that circumstances occasionally make this necessary:

1. If notification of cancellation is received up to 12 months prior to the scheduled event a full refund of the deposit will apply less any costs incurred by Dolphin Heads Resort on your behalf

2. If notification of cancellation is received up to 9 months prior to the scheduled event a full refund of the deposit will only be provided upon successful re-booking of the venue and will be refunded less any costs incurred by Dolphin Heads Resort on your behalf. In the event of Dolphin Heads Resort being unable to re-hire the function room we will refund 50% of your deposit.

3. If notification of cancellation is received up to 6 months prior to the scheduled event the deposit will be forfeited and any costs incurred by Dolphin Heads Resort on your behalf will be invoiced for payment

4. If notification of cancellation is received up to 3 months prior to the scheduled event 50% of the anticipated food, beverage and outsourced costs will be withheld.

5. If notification of cancellation is received up to 2 weeks prior to the scheduled event 100% of the actual food beverage and outsourced costs will be withheld.

FINAL GUEST NUMBERS AND MINIMUM SPEND

A minimum guest number will be required no later than 1 month prior to the event date after which time, only increases in guest numbers will be accepted.

FINAL DETAILS

Menus, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule must be confirmed no later than 1 month prior to the event date.

DAMAGES/INDEMNITY

Where a function has created additional cleaning over and above the normal cleaning functions a cleaning fee may apply. Please note that the organiser is financially responsible for any damage to Dolphin Heads Resort property/equipment and any third party items hired on your behalf. Under no circumstances are items to be glued, pinned or attached to the property without prior permission. Dolphin Heads Resort will take all reasonable care with client/guests and third party property, however will not accept any responsibility for damages to, or loss of items whilst within the venue. Where matters beyond the control of Dolphin Heads Resort Management impair or prevent Dolphin Heads Resort from performing

its obligations under the event order, Dolphin Heads Resort and Management will be released from all liabilities.

HEALTH REGULATION

Please be advised that due to Health Regulations, no food or beverages are permitted to be brought onto Dolphin Heads Resort premises without prior written approval. Similarly, no food or beverage may be removed from the premises. Celebrations cakes are exempt from this rule.

RESPONSIBLE SERVICE OF ALCOHOL

Management reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner. Management reserves the right to intervene if functions activities are considered illegal, noisy or offensive. All guests under the age of 18 years must have their legal guardian remain on premises at all times during their visit to Dolphin Heads Resort.

ENTERTAINMENT

Management reserves the right to control the quality, style and volume of any entertainment booked.

PRICES AND SURCHARGES

Every effort is made to maintain prices as printed, however these may be subject to change without notice. A surcharge for functions held on a public holiday will apply to the final bill (food, beverage and room hire). Prices are valid to December 2017, after which time a maximum 10% increase may apply.

ROOM ALLOCATION

Should guest numbers decrease significantly from the minimum numbers advised, Dolphin Heads Resort reserves the right to re-allocate the function to a more appropriate area.

The client agrees to commence and conclude the function at the scheduled times agreed upon. Failure to do so may result in a surcharge being applied (\$200/hour or \$500 for conclusion past midnight). To confirm your booking, please read the Terms and Conditions carefully, sign below and return this page to Dolphin Heads Resort within 14 days of making your booking.

P: (07)4944 4777

a: 6 Beach Road, Dolphin Heads QLD 4740

e: reception@dolphinheadsresort.com.au

e: erica@urbankitchenmackay.com.au

Your booking will be confirmed on receipt of this form together with your deposit.

I have read and accept the conditions stated in this agreement.

Signed: _____

Name: _____

Date: _____

Date of Reception: _____

Approx. Number of guests: _____

Bride's Name: _____

Groom's Name: _____

Bride's Mobile: _____

Groom's Mobile: _____

Residential Address: _____

Email: _____

Deposit Paid: \$500

MasterCard • Visa • Bank Cheque • Cash • Direct Debit

(please note we only accept MasterCard or Visa. Personal cheques are not accepted)

Cardholder's Name: _____

Cardholder's Signature: _____

Card Number: _____

Expiry Date: / /

Security Number: _____ (3 digits)

Please note all AMEX charges will have a surcharge of 3.5%

Direct Debit:

For Catering & Room Hire

Account Name: Urban Kitchen Mackay

BSB Number: 084 789

Account Number: 77 158 6505

Reference: Name which the function booking is made in please.

Please email erica@urbankitchenmackay.com.au to advise us of payment.

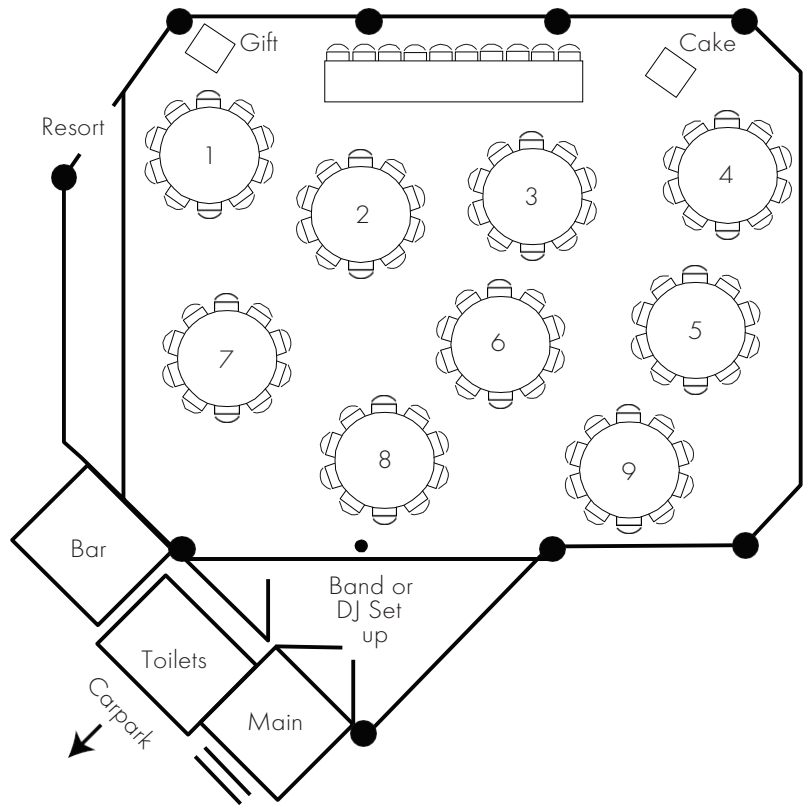
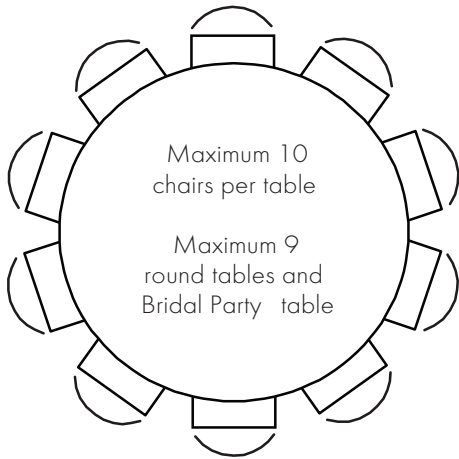
Invoice/Receipt Number: (Office Use Only)

Signed: _____

Date: _____

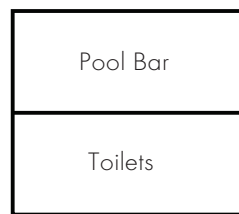
SEATING PLAN

To assist our Coordinator in arranging your seating plan prior to your reception please complete accordingly. If you do not require all tables please cross out the table/s you would like removed. If you are having name cards for your guests and would like us to place your individual name cards on the tables, you are required to separate each tables names in an envelope. Inside the envelope you are to have a cut out copy of the following table layout with names filled in so our staff are aware who is sitting with their back to the bridal table.

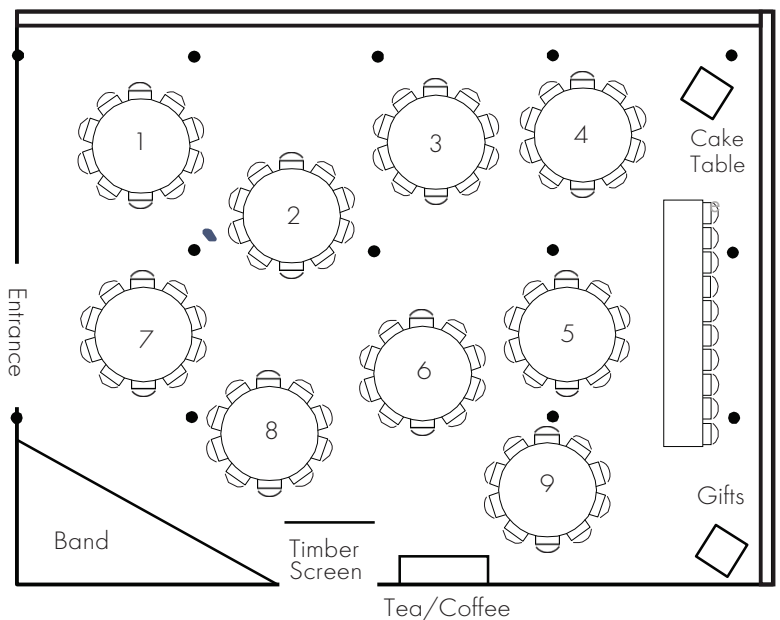


SALT RESTAURANT

Wall of windows to water feature and pool



Reception and Carpark



WELCOMING PLATTERS

	<u>MED</u>	<u>LGE</u>
Selection of Seasonal Fruit	\$75	\$120
Vegetable crudities with assorted dips and breadsticks	\$80	\$135
Mixture of artisan breads with dips, oils, spices and relishes	\$85	\$140
Cheese platter with hand pressed salami, assorted fruits, nuts and crackers	\$75	\$120
Assorted sandwiches and wraps	\$90	\$145
Antipasto with hand pressed salami, chargrilled vegetables, cheeses, fruits and crackers	\$80	\$135
Hot savouries		\$110
Homemade chef savouries		\$130
Kids platters	\$60	\$95

COCKTAIL FOOD

6 items \$30 per person
8 items \$40 per person
10 items \$50 per person
12 items \$60 per person

- Herb crusted fish and chips in baskets with tartare and lemon
- Bacon wrapped prawns with a hint of chilli and lime
- Salt and pepper calamari served with chips, chilli jam and lemon
- Oysters 3 ways
- BLTA sliders
- American cheeseburger slider
- Cajun chicken and sweet mustard slider
- Petite nachos served with corn, lime, onion and coriander salsa, cheese sauce, guacamole and sour cream
- House made rustic meat pies with assorted flavours
- Garlic and rosemary lamb cutlets with tzatziki sauce

- House made Camembert stuffed chicken balls
- Asian inspired eye fillet taco with coriander, mint chilli, crushed wontons
- House made spring rolls with chilli jam
- Bruschetta with perisan feta and balsamic glaze
- Smoked salmon buttermilk blinis with crème fraiche, avocado and dill
- Pesto chicken and shaved zucchini skewers
- Fresh baked quiches
- Spinach and feta stuffed courgette flowers
- Prawn cocktail salts style
- Mini gourmet hot dogs

CANAPÉ SELECTION

6 items \$36 per person
8 items \$48 per person
10 items \$60 per person
12 items \$72 per person

- Smoked duck breast with shaved asparagus and orange chutney
 - Asian style duck breast with pickled cucumber and mint
 - Lemongrass chicken with Asian slaw
 - Angus beef and blue cheese mini slider
 - Shredded pork and pear mini slider
 - Angus beef with petit Yorkshire pudding and horseradish cream cheese
 - Salmon ceviche with herbs and lime
 - Chorizo with olive tatanade and thyme crème fraiche
 - Ham hock with qual egg and avocado puree
 - Fig with prosciutto and gorgonzola
 - Smoked trout with lemon crème fraiche with chives
 - Chilli king prawns with avocado and pineapple salsa
 - Smoked salmon with sour cream butter and caviar
 - Smoked salmon with wasabi mayo and shaved radishes
 - Pesto boccaccini with cherry tomato and rockmelon
 - Goats cheese with fig and candied walnuts
 - Gogonzola with moscato pear and truss tomato
 - Poached quail egg, pickled onion and avocado
 - Seared scallop with white chocolate and shaved asparagus
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- Seseme seared tuna with mango and cucumber salsa
- Honey roasted carrot with hommus and dukka spice in flower pots
- Smoked chicken with mango compote and honey macadamias
- Chipotle prawn with watermelon and tomato
- Courgette flowers with spinach and ricotta
- Camembert with berry compote and prosciutto
- Roasted mushroom with Persian feta and shaved pear
- Parmesan and poppy seed lolly pops
- Oysters natural or Kilpatrick
- Asparagus with anchovies and lemon crème fraiche
- Sweetbread with rose and lychee coulis

SWEET CANAPE SÉLECTION

- Mini flavoured cheesecakes
- Caramel latte brulee
- Apple and rhubarb crumble
- Mascarpone and wild berry tartlets
- Mini flavoured panna cotta

ALTERNATE DROP

Two course Menu \$65 per person

Choose two entrees and two main courses
OR two main courses and two desserts.

Three course Menu \$75 per person

Choose two entrees, two mains and two desserts

Childrens Meals \$18 per child.

Child under 12 years. Children under 5 years free.

- Grilled Chicken Tenderloins
- Mini Rib Fillet Steak
- Crumbed Fish
- Chicken Nuggets

All Children's meals are served
with mash potatoes and vegetables OR golden fries

ENTRÉE SELECTION

- Cauliflower puree with seared scallops,
boozy apple and parma ham
- Beetroot mousse balsamic wine jelly, smoked mussels,
candy walnuts and cress
- Butternut pannacotta with vanilla bean, marinated strawberries,
Persian feta and chives
- Crispy skinned pork belly with caramelised parsnip puree,
apple, red pepper and watercress salad
- Fresh goats cheese panna cotta with cucumber jelly,
bacon crisps, walnut dust and garden mint
- Seared Canadian scallops with prawn oil, passionfruit foam,
freeze dried raspberries and caviar
- Balsamic lamb reduction with seared lamb loin
and pickled cucumber salad
- Five spiced duck breast with balsamic strawberry coulis
and salad on roasted hazelnuts, crispy bacon and watercress
- Pumpkin gnocchi with Smokey bacon, blue cheese,
chives and greek yoghurt

ALTERNATE DROP

MAIN SELECTION

- Chicken breast with dukkah spice, date and coconut relish, potato puree, green bean and chicken crackling
- Poached chicken in prosciutto with double brie, sourdough crumb, potato mash, broccolini and broccoli puree
- Lamb fillet with pear puree, roasted parsnip, shaved marinated asparagus, chocolate crumb, white balsamic jus and shaved pear
- Lamb rack with balsamic strawberry puree, Roquefort potato gratin, sautéed broccolini, cured strawberries and watercress
- Slow cooked malted oxtail with potato mash, young leek, champignon mushroom and peppery rocket
- Apple wood smoked eye fillet with butternut puree, slow cooked cherry tomatoes, sautéed asparagus, baby cress and chocolate coffee crumble
- Vintage eye fillet with parma ham, sautéed broccolini, honey macadamia crumble and blueberry bourbon reduction
- Coral trout with spicy veal jus, braised young leek and potato, fava beans, tarragon and watercress salad
- Pan-fried barramundi with braised leek and horseradish mash, sautéed broccolini and, mango, lime and mint salsa

DESSERT SELECTION

- Spiced pumpkin pie ice cream with Belgium chocolate brownie, caramelized pumpkin seeds and tangerine segments
- Malted hazelnut cheesecake with brandy glaze,
Belgium chocolate ganache, malted milk ice cream and strawberries glaze
- Smashed coffee macaroons with cucumber foam and white chocolate powder
- Pain perdu with bacon and egg ice cream, candied smoked bacon
- Belgium chocolate tart with ginger ice cream and passionfruit coulis
- Brown bread ice cream with salted caramel, cinnamon crumb and malt syrup
- Goat's milk cheesecake with elderflower and apple, roasted fig, smoked candied walnuts
- Vanilla bean crème brulee with winterberry compote and biscotti

BUFFET

\$70 per person

INCLUDES

- Freshly baked artisan bread rolls and butter
- Cheese platter with hand pressed salami, assorted fruits, nuts and crackers
- Chilled cooked ocean prawns with dipping sauce and lemon
- Choice of either roast beef, roast pork, roast lamb, roast chicken with sauces relishes and chutneys
- Choice of two wet dishes as follows
- Chicken portions braised in red wine with garlic, bacon, mushrooms and a pinot sauce
- Herb encrusted chicken breast with lemon caper sauce
- Sautéed barramundi fillets with white wine, lemon and parsley beurre blanc
- Seafood linguini with mussels, prawns and local fish
- Lamb cooked in a yoghurt based sauce with sweet peppers, tomatoes and aromatic spices including chilli
- Pappardelle with Mediterranean lamb stew
- Slow cooked herb enriched beef pieces with mushroom and bacon sauce
- Oriental braised beef hot pot with lemon grass and chilli
- Pork chow mien with cashews, stir fry vegetables and Chinese noodles
- Five spiced pork spare ribs with poached apple and garden herbs

CHOICE OF TWO VEGETABLE DISHES AS FOLLOWS

- Steamed vegetables
 - Roast potatoes
 - Roast pumpkin and sweet potato
 - Potato gratin
 - Steamed rice
-

BUFFET

CHOICE OF TWO SALADS AS FOLLOWS

- Honey glazed pumpkin salad with Persian feta, semidried tomatoes, Spanish onion, spinach and pinenuts
- German potato salad with boiled egg, shallots and crispy bacon
- Vermicelli noodle salad with fresh red capsicum, julienne carrot, cucumber, red onion, bean sprouts, coriander
- Boiled egg salad with avocado, corn kernels, Egmont cheese, red onion, julienne carrot and spinach
- Grilled haloumi salad with avocado, cucumber, parsley, roasted red peppers and spinach

CHOICE OF TWO DESSERTS AS FOLLOWS

- Assortment of crème caramels
- Assortment of flavoured tartlets
- Warm sticky date pudding
- Apple and berry crumble with vanilla bean custard
- Seasonal fruit salad with natural Greek yoghurt

SEAFOOD ADDITIONAL OPTIONS

\$20 per person

- Trio of oysters - Kilpatrick, natural and tempura
- Mussels and prawns with chorizo in a white wine, tomato, dill and cream sauce
- Whole baked Atlantic salmon with beer, lemon dill and capers

