

2017-18 WEDDING PACKAGES

CEREMONY PACKAGE

Includes

\$750

- Venue hire
- Four post arbour
- Eight timber bench seats, complete with white sashes
- Red carpet
- White clothed signing table with chairs
- Signing pen
- Wedding Coordinator to accompany the bridal party to the ceremony

On Course Photography

\$250

- Two complimentary golf carts for on-course photography
 - Additional twin share cart hire \$35.00 per cart
- Subject to availability, Photographer not included.*

Optional Upgrades

- White draping of the arbour from \$200
- Bottles of water available \$3.50 per bottle

NOTE: Ceremony only fee without reception package

\$1500

Book your ceremony and reception to receive a complimentary resort room including breakfast on your wedding night.



CANAPÉ MENU – 1 HOUR DURATION

\$14 per person – Ruby

- Pork, thyme and pistachio sausage rolls with sriracha mayo
- Roast vegetable, Mexican salsa and mozzarella quesadilla (v)
- Spinach and feta in filo pastry (v)
- Chickpea falafels with hummus dip (v, g/f)
- Chicken tenders coconut crumbed with chipotle mayo
- Spring rolls and samosas with sweet chilli (v)

\$18 per person – Sapphire

- Arancini risotto balls with sundried tomato and feta (v)
- Bruschetta with feta and Kalamata on ciabatta (v)
- Chicken satays with macadamia peanut spicy sauce (gf)
- Moroccan lamb and capsicum sausage rolls, mint yoghurt
- California sushi rolls – avocado, prawns, cucumber, wasabi and soy (g/f)
- Pork belly, slaw and tomato chilli jam in Asian spoon (g/f)

\$22 per person - Emerald

- Coconut gulf prawns with honey soy chilli dip
- Tandoori Indian spiced chicken skewers with mint yoghurt dip (g/f)
- Smoked salmon, avocado and chive sushi rolls with soy wasabi (g/f)
- Pulled pork sliders with slaw and BBQ sauce
- Peking duck sausage rolls with hoisin
- Arancini risotto balls with parmesan and pumpkin (v)
- Salmon ceviche with herbs, lemon and chilli in Asian spoon



COCKTAIL STYLE – 2 HOUR DURATION

Gold menu \$57 per person

Canapé items - passed around on trays

- Arancini risotto balls with sundried tomato and feta (v)
- Bruschetta with feta and Kalamata on ciabatta (v)
- Chicken satays with macadamia peanut spicy sauce (gf)
- Moroccan lamb and capsicum sausage rolls, mint yoghurt
- California sushi rolls – avocado, prawns, cucumber, wasabi and soy (g/f)
- Pork belly, slaw and tomato chilli jam in Asian spoon (g/f)

More substantial bowled and boxed items - passed around on trays

- Reef fish fillets lightly battered with fries and tartare sauce (in noodle box)
- Mini calzone pizza with feta, pumpkin, red onion and tomato (in napkin) (v)
- Beef Rendang mini curry bowl with rice and pappadum shreds (in china rice bowl) (g/f)
- Southern fried chicken strips with fried potatoes and chipotle aioli (in noodle box)

To finish

- Mini cake slices selection
- Your wedding cake sliced onto platters to be passed around
- Freshly brewed tea and coffee

Diamond menu \$65 per person

Canapé items - passed around on trays

- Coconut gulf prawns with honey soy chilli dip
- Tandoori Indian spiced chicken
- Skewers with mint yoghurt dip (g/f)
- Smoked salmon, avocado and chive sushi rolls with soy wasabi (g/f)
- Pulled pork sliders with slaw and BBQ sauce
- Peking duck sausage rolls with hoisin
- Arancini risotto balls with parmesan and pumpkin (v)
- Salmon ceviche with herbs, lemon and chilli in Asian spoon

More substantial bowled and boxed items

- Siracha marinated and crisped calamari with fries and mango chilli dip (in noodle box)
- Singapore fried noodles with BBQ pork and vegetables (in china rice bowl)
- Barramundi fillets lightly battered in soft taco with slaw, cheese, guacamole (in paper napkin)
- Pumpkin ravioli with mint and basil pesto and parmesan (in china rice bowl) (v)

To finish

- Mini cake slices selection plus
- Fruit salad in waffle cones
- Mango frozen yoghurt in ramekins
- Your wedding cake sliced onto platters to be passed around
- Freshly brewed tea and coffee

WEDDING RECEPTION SET MENU

Two courses

\$79 per person

Select two entrées and two main courses as an alternate drop with your wedding cake served as dessert

Three courses

\$82 per person

Select two entrées, two main courses and two desserts served as an alternate drop with your wedding cake served on platters

Fresh bread roll and butter for each guest

Entrées

- Queensland pumpkin soup with macadamia pesto and parmesan bread (v) (g/f)
- Prawns, scallops corn and potato creamy chowder soup with chive and cheese bread
- Tasmanian smoked salmon on grilled ciabatta crostini, avocado, tomato, rocket, red onion, capers, lime dill dressing
- Peking duck leg risotto with shallots, peas, zucchini (gf)
- Smoked chicken on couscous rocket salad, creamy Moroccan harissa dressing
- Prawn and scallop kebab on Asian noodle, paw-paw salad with passionfruit dressing (gf)
- Thai beef salad (cooked medium rare) with green paw-paw, greens, glass noodles, fine vegetables, fried shallots and lime dressing (gf)

Mains

- Grilled 200gr beef eye fillet, truffled potato gratin, red onions confit, tarragon Bearnaise sauce (g/f)
- Lamb duo, mini rack and slow braised lamb in puff pastry on kipflers with caponata jus
- Slow cooked pork belly, Asian orange, rocket salad, jasmine rice, honey jus (gf)
- Chicken breast prosciutto wrapped on spinach potato cake, roast pumpkin, fig jus (gf)
- Confit duck leg on fried chat potatoes, asparagus and broccolini, honey orange jus (gf)
- Grilled Atlantic salmon on potato bake, cherry tomatoes, bocconcini, basil lime dressing (gf)
- Local Barramundi grilled, roast chats, slow roast capsicum, zucchini, lime butter sauce (gf)

Desserts

- Passionfruit cheesecake with cream and strawberry coulis
- Vanilla crème brulee with chocolate biscotti (gf)
- Sticky date pudding with salted caramel and vanilla ice cream (gf)
- Chocolate tart with vanilla bean ice cream and raspberry coulis
- Macadamia chocolate brownie with cream and coffee ice cream
- Coconut panna cotta with pineapple, mint and lime syrup(gf)
- Freshly brewed tea and coffee

WEDDING RECEPTION BUFFET OPTION

Bread and Salads

\$89 per person

- Assorted bread rolls with butter
- Mixed green salad with lemon dressing (g/f)
- Rocket, parmesan, cherry tomato, red onion, capsicum, balsamic dressing (g/f)
- Greek salad-tomato, olive, cucumber, feta, capsicum, salad greens (g/f)

Platters

Please choose one from the following options

- Tapas platter -chorizo, feta, olives, sun-dried tomatoes and crumbed calamari-spicy aioli
- Assorted smoked and cured cold meats with relishes and marinated vegetables
- Tomato, bocconcini, basil platter with prosciutto and balsamic syrup (g/f)

Hot dishes

Please choose four from the following options

- Rum roasted tablelands ham with honey rum mustard spiced red onion jus (g/f)
- Spice rub and roasted rump of beef with shitake mushroom, pumpkin, ginger and garlic jus (g/f)
- Cajun roasted pork with mushroom herb jus on roasted sweet potato (g/f)
- Lamb mild Korma curry with carrots, potato, yoghurt and pappadums (g/f)
- Queensland prawn, pumpkin and potato Penang Thai mild curry with pappadums (g/f)
- Peking roasted chicken breast with star anise orange sauce and braised Asian greens (g/f)
- Chicken breast with Cajun spice on penne pasta with herb lemon jus
- Grilled barramundi on bed of roast pumpkin with macadamias and lime butter (g/f)
- Pumpkin ravioli with basil, mushrooms, olives, sundried tomato cream (v)
- Roasted Mediterranean vegetarian zucchini, eggplant, capsicum, onion, herb and ricotta lasagne (v)

Hot side dishes

Please choose three from the following options

- Steamed fragrant jasmine rice (g/f)
- Vegetable Nasi Goreng rice with garlic, soy and ginger (g/f)
- Potato bake with cream, garlic and parmesan (g/f)
- Potato mash with chives, butter and cream (g/f)
- Penne pasta with tomato, basil and parmesan
- Steamed vegetables-carrot, broccoli, cauliflower and beans with herbs (g/f)
- Thyme roasted carrot, pumpkin, potato and red onions (g/f)
- Cauliflower and broccoli Mornay

Desserts

- Selection of desserts and cakes
- Tropical fruit platter
- Cheese board of local cheeses with dried fruit and crackers
- Warm caramel and macadamia mud cake with cream on the side
- Tea and coffee

Optional Upgrades (Buffet only)

Seafood Platter to share

\$12 per person

- Seafood platter of smoked salmon-capers and red onions, green lip mussels with basil, capsicum dressing, spicy gulf prawns and Thai noodle salad

Gourmet Seafood selection

\$25 per person

- South Australian Oysters (\$3 each)
- Fresh Gulf king prawns (250gr each)
- Cocktail sauce and lemon wedges

** Seafood price is subject to availability*



BEVERAGE PACKAGE

Silver

3 Hours	\$39 per person
4 Hours	\$49 per person
5 Hours	\$59 per person

Selection of 3 house wines, 3 local beers, soft drink, juice and water.

Gold

3 Hours	\$49 per person
4 Hours	\$59 per person
5 Hours	\$69 per person

Selection of 2 house wines, 2 premium wines, 3 local beers, 2 premium or imported beers, soft drink, juice and water.

Platinum

3 Hours	\$59 per person
4 Hours	\$69 per person
5 Hours	\$79 per person

Selection of 4 premium wines, 3 local beers, 2 premium or imported beers, all house spirits, soft drink, juice and water.

NOTE: Cash Bar and Bar Tabs are also available.

Custom Package

\$99 + 3-5 hours

Starting from \$99 per person, we can craft your very own beverage package that suits you and your guests to ensure the success of your event or wedding. *By appointment.*

BEVERAGE SELECTION

We take great care in crafting a wine list that responds to season and that also delivers the very best wine available to suit every occasion. Our team will provide the current wine, beer and spirit list upon request that best suits your event or wedding at Paradise Palms. We are also happy to arrange a tasting so you can be sure your guests will be delighted with the selection of beverages at your event or wedding.

STAY AND RELAX IN SPLENDOUR

When booking your reception, enjoy your wedding night in complimentary Paradise Palms Resort Room including breakfast for two and late check out at 12pm. Your Wedding Coordinator will be happy to look after this booking for you.

We are also delighted to offer your family and friends attending your wedding discounted accommodation rates. Your Wedding Coordinator will supply a booking code for your guest requirements.

NOTE: Terms and conditions apply. Rates are subject to availability.



GUIDELINES

Bookings

No holds will be placed on dates and/or rooms, however, we are able to make a tentative booking for seven (7) days to allow for a security deposit, signed contract and credit card guarantee to be forwarded to your Wedding Coordinator. Should Paradise Palms receive another enquiry for your chosen date, you will be required to make a decision within two (2) business days.

Cancellation

All cancellations must be made known to Paradise Palms in writing. Deposits paid will be forfeited.

Infants, Children, Teenagers and Supplier Meals

Pricing for infants (0-3yrs), children (4-12yrs) and teens (13-17yrs) is discounted and will be provided once the wedding is confirmed. We are able to provide a supplier meal at \$35 per meal which also includes a soft drink.

Dietary Requirements

Our Chef will be happy to cater for any dietary requirements. A minimum of two (2) weeks notice is essential. Special dietaries advised on the day of your wedding are not guaranteed.

Liquor License

Paradise Palms complies with the Queensland liquor licensing laws and is not permitted to hold events past midnight. Paradise Palms practises the responsible service of alcohol.

Receptions that exceed their contracted time will incur an additional room hire charge of \$500 per hour.

Pricing

All prices are per person, unless otherwise stated and include GST. Prices are subject to change without notice.

Room Capacity

CEREMONY AREA:
Standing: 120 maximum

THE PALMS ROOM:
Seated: 40 maximum

MANGANO ROOM:
Seated: 120 maximum

Room Hire

Additional room hire charge of: The Palms Room \$500
The Mangano Room \$1000

Surcharges

Weddings held on public holidays and Sundays will incur a surcharge. A cleaning fee of \$200 will apply for embellishments used without prior notice (ie confetti, rose petals, table scatters, smoke, fog and bubble machines).