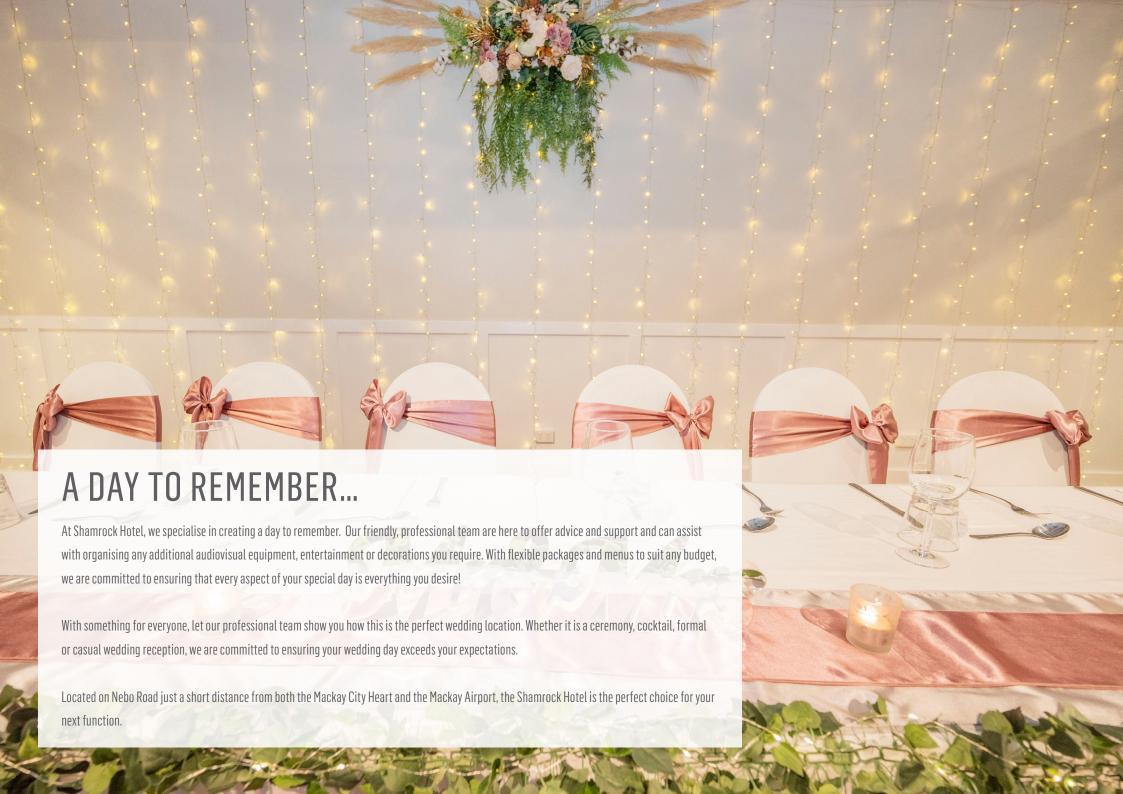


# WEDDINGS

A day to remember at the Shamrock



### The Pavilion

The Pavilion. located adjacent to the main Hotel, is the largest of our three function rooms and is the perfect location for a wedding reception. The beautiful wooden exposed beams give the room a warm and unique atmosphere, differentiating it from most other venues in Mackay. The Pavilion is fully air conditioned featuring its own private bar with beer on tap, small deck area, toilet facilities & plenty of onsite parking.

COST: \$500 per night

Included in your room hire are the following:

- Large round tables, ovals or long trestle tables for the perfect room setting
- Full set up on the day with cutlery, crockery & glassware
- Professional & well presented wait staff
- Full clean up after your event
- Dance floor (Pavilion room only)
- Linen included (T&C's apply)

#### CAPACITY

Banquet120Banquet with dance floor100Cocktail150







### Outdoor Terrace

The outdoor Terrace is located off our main restaurant and is perfect for a more casual reception. It is fully undercover with large overhead sails and a lush green garden beds to provide the perfect backdrop for your pre-reception drinks or as a reception space for your special day. It also features its own private bar, big screen TV and plenty of onsite parking.

COST: \$500 Full Terrace | \$250 Half Terrace







#### CAPACITY

FULL TERRACE HALF TERRACE

Cocktail150Cocktail50Seated100Seated40

### Garden View

The Garden View is the perfect space for an intimate wedding reception. This fully air-conditioned room features natural light, sound system and its own private bar and toilet facilities. Located in a separate building to the main Hotel, Garden View is attached to our motel reception offering a more private & intimate reception space.

COST: \$250



Banquet 40

Cocktail 50









# Emerald Wedding Package

# Diamond Wedding Package

#### **INCLUDES**

1 night's accommodation for the bride & groom

Up to 5 hours room hire in Pavilion Room

2 Course Alternate drop or Premium Buffet

Wedding cake (supplied by client)
cut and served on platters to tea
& coffee station

Table runners and centrepieces

Chair covers & sashes

Wall backdrop

Decorative suspended lighting

Bridal, cake & gift table

Wishing well

#### \$89 PER PERSON

\*Minimum of 50 guests required

#### **INCLUDES**

1 night's accommodation for the bride & broom

60 minutes canapé service in our outdoor Terrace on arrival

Up to 5 hours room hire in Pavilion Room

3 Course Alternate drop or Premium Buffet with Dessert

Wedding cake (supplied by client) cut and served on platters to tea & coffee station Table runners and centrepieces

Chair covers & sashes

Premium wall backdrop

Decorative suspended lighting

Bridal, cake & gift table

Wishing well

#### \$99 PER PERSON

\*Minimum of 50 guests required

# Canapé Wedding Package

# Intimate Wedding Package

#### **INCLUDES**

1 night's accommodation for

Table runners and centrepieces

the bride & groom

Chair covers & sashes

Up to 5 hours room hire

Bridal, cake & gift table

Selection of platters served for 2 hours

Wishing well

Wedding cake (supplied by client)

Easel

cut and served on platters

Wall backdrop

#### \$79 PER PERSON

\*Minimum of 50 guests required

#### **INCLUDES**

Up to 5 hours room hire in Garden View

Grazing Table with a selection of hot & cold finger foods

Table runners and centrepieces

Chair covers & sashes

Wedding cake (supplied by client) cut and served on platters

Wall backdrop

#### \$59 PER PERSON

ADD DESSERT PLATTERS - \$9.00 PER PERSON

\*Minimum of 15 guests required

## Gazebo Ceremony Package

#### **INCLUDES**

Gazebo area hire for your ceremony
White chairs for up to 20 guests
Shepard hook isle runners
Bunting or swagging for the gazebo

\$400

## Terrace Ceremony Package

#### **INCLUDES**

Outdoor Terrace hire for your ceremony between 3.30pm and 5.30pm

White chairs for up to 40 guests

Isle runners

Ceremony backdrop

\$600



## Platters

All platters are designed to serve 10-12 guests

#### ASIAN PLATTER - \$75

Duck spring rolls, vegetarian spring rolls, beef dim sims, money bags & samosas served with soy & sweet chilli sauce

#### CHICKEN SKEWER PLATTER - \$90

Satay chicken & Honey Soy Chicken

#### AUSSIE PLATTER - \$75

Selection of premium cocktail pies, sausage rolls, mini quiches & potato wedges served with tomato & barbecue sauce

#### WINGS PLATTER - \$40

Selection of Korean, Buffalo and Sticky BBQ marinated chicken wings

#### MEDITERRANEAN PLATTER - \$75

Kabana, salami, champagne ham, tasty cheese cubes, turkish bread, kalamata olives, carrot & celery sticks with a whipped feta dip

#### CHEESE PLATTER - \$75

Selection of cheese served with dried fruit, nuts, quince paste and assorted crackers

#### SEAFOOD PLATTER - \$75

Prawn twisters, crumbed fish bites, salt & pepper calamari served with lemon & tartare sauce

#### PIZZA PLATTER - \$40

BBQ Meat Lovers / Vegetarian / Ham & Pineapple (One flavour per platter)

#### SLIDER PLATTER - \$70

Pulled pork, bourbon BBQ sauce & slaw / Pulled chicken & salad (One flavour per platter)

#### SANDWICH PLATTER - \$60

Assorted cocktail sandwiches

#### CINNAMON DUSTED CHURROS - \$50

Served with chocolate dipping sauce & strawberries

#### FRUIT PLATTER - \$80

Selection of fresh seasonal fruit

#### ASSORTED CAKES - \$90

Chef's selection of petite desserts





## Premium Buffet Menu

#### \$45 PER PERSON (MINIMUM OF 30 GUESTS)

- Baker's basket of dinner rolls
- Creamy Coleslaw
- Garden salad
- Pasta Salad
- Roast vegetable medley
- Potato bake
- Steamed seasonal vegetables

#### YOUR CHOICE OF 3 ITEMS FROM THE LIST BELOW:

- Char grilled salmon with salsa verde
- Roast pork, crispy crackling, apple sauce & gravy
- Grilled chicken breast with garlic cream & chive sauce
- Whole roasted beef with pan made grain mustard beef gravy
- Roast leg of lamb marinated with rosemary & garlic
- Eggplant Parmigiana
- Baked barramundi with lemon ber blanc

#### **BUFFET UPGRADES**

#### ADD DESSERT

\$9 PER PERSON

Chef's selection of petite desserts

#### SEAFOOD UPGRADE

\$10 PFR PFRSON

lced king prawns served with lemon wedges & tartare sauce

#### \$39 PER PERSON (MINIMUM OF 30 GUESTS)

Carvery Buffet Menu

- Baker's basket of dinner rolls
- Garden salad
- Pasta Salad
- Roast vegetable medley
- Herb Roasted Potato
- Steamed seasonal vegetables

#### YOUR CHOICE OF 2 ITEMS FROM THE LIST BELOW:

- Roast leg of lamb marinated with rosemary & garlic
- •Roast pork, crispy crackling & apple sauce
- Roast beef with seeded mustard & cracked pepper
- Roasted chicken marylands
- Eggplant Parmigiana

#### **BUFFET UPGRADES**

#### ADD DESSERT

\$9 PER PERSON

Chef's selection of petite desserts

#### SEAFOOD UPGRADE

\$10 PER PERSON

lced king prawns served with lemon wedges & tartare sauce

### Set Menu

#### 2 COURSE - \$55 PER PERSON | 3 COURSE - \$65 PER PERSON

Choose two items from the menu below to be served alternate drop to your guests:

#### ENTREE (SELECT 2)

#### COCONUT PRAWN SALAD

Coconut crumbed prawns, crunchy Slaw finished with

salsa verde dressing

#### HOUSE MADE CHICKEN EMPANADAS

With Smoky Tomato Relish

#### MARINATED BEEF & PRAWN SKEWERS

Moroccan cous cous with tahini dressing

#### **VEGETARIAN FRITTERS**

Homemade vegetarian fritters with smoky tomato relish

#### MAIN (SELECT 2)

#### FILLET MIGNON

Eye fillet wrapped in bacon, creamy mash, broccolini & garlic butter

#### PAN FRIED SALMON

Salmon fillets, sweet potato mash, broccolini & béarnaise sauce

#### CHICKEN ROULADE

Chicken breast stuffed with cream cheese, figs & olives with rocket, roast pumpkin, beetroot & fetta with balsamic glaze

#### SLOW COOKED BEEF RIBS

Dutch carrots, roasted chats & beans with chilli plum glaze

#### DESSERT (SELECT 2)

#### HOUSE MADE TIRAMISU

With ice cream

#### ETON MESS

Crisp meringue, softly whipped cream, fresh strawberries & passion fruit

#### CHURROS

With strawberries and chocolate ganache

#### STICKY DATE PUDDING

With butterscotch sauce & vanilla ice cream

#### HOUSE MADE MANGO & MACADAMIA CHEESECAKE

With mango couli & whipped cream

## Beverage Packages

1 HOUR HOUSE PACKAGE - \$25.00 PER PERSON

2 HOUR HOUSE PACKAGE - \$39.00 PER PERSON

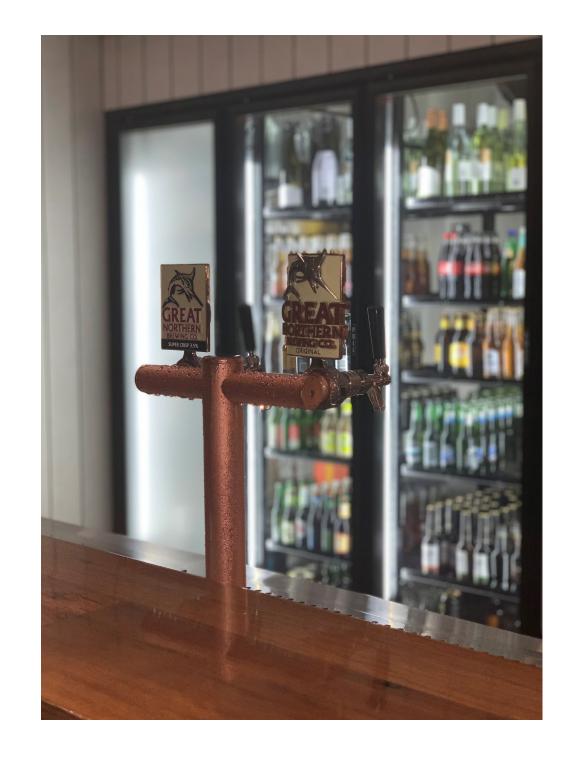
3 HOUR HOUSE PACKAGE - \$52,00 PER PERSON

4 HOUR HOUSE PACKAGE - \$65,00 PER PERSON

ADD A COCKTAIL ON ARRIVAL FOR \$12.00 PER PERSON

#### INCLUDES:

- Tap Beer: Great northern Original and Supercrisp
- House Wine: Morgan's Bay Sparkling Cuvee, Morgan's Bay Cabernet Sauvignon Merlot, Morgan's Bay Semillon Sauvignon Blanc
- Soft drinks and juices



## Terms & Conditions

- 1. Confirmation of events is required in writing. Any tentative bookings not confirmed within 14 days of the booking being made, may be released at the discretion of the Shamrock Hotel's management. To confirm an event, the room hire amount is required within 14 days & the credit card authorization slip must also be completed (for security purposes only). Minimum deposit of \$1000 required for weddings.
- 2. Final numbers, catering menus & beverage selection must be confirmed 14 days prior to event date, although minor changes to this may be accepted up to 4 days before the event at management's discretion.
- 3. Full payment for your event must be received no later then 7 days prior to your event date. Any additional spending on the event date must be paid in FULL at the completion of the event. Credit card details will be retained by the Shamrock Hotel until the full & final balance is receipted.
- 4. All prices may be subject to change after 60 days. Every possible effort is taken to maintain prices, but these are subject to change at management's discretion.
- 5. The Shamrock Hotel must first approve any advertising undertaken for an event. We reserve the right to refuse any private event advertising. The Shamrock Hotel reserves the right to terminate any event booking & retain the deposit paid where the event organiser breaches these conditions.
- 6. The client shall remain responsible at all times for any loss or damage to the property of the Shamrock Hotel caused by the client, guests & invitees. Please note we are extremely careful when looking after guests & their property. Unfortunately, we cannot take responsibility for the damage or loss of items before, during & after an event. The client is liable for the action of their invitees & any damage or losses incurred during the event. Any costs will be invoiced directly to the client.
- 7. The Shamrock Hotel's management reserves the right to refuse entry from any guest to an event regardless of a name on the guest list when deemed necessary without liability. Management also reserves the right to refuse service &/or to remove patrons from the premises for unruly behaviour & showing signs of intoxication as determined at management's discretion.
- 8. Decorative materials or fancy dress themed events must first be confirmed with the Shamrock Hotel's management. No glitter, sparkles or confetti of any kind are to be used in the function rooms. If you wish to use them, a \$150 cleaning fee applies. The use of decorations on the function room walls is to be used with bluetac only. No sticky tape, command strips or hooks are to be placed on the walls or beams.
- 9. Personal & DIY decorations are permitted; the function room ceilings are only to be decorated by a licensed & insured decorator. Any personal ladders bought onto commercial properties must not exceed three runs.
- 10. Outdoor Terrace is hired as is with all tables, chairs & lounges- for any additional floor plans/resets a \$100 fee will inure.
- 11. Any prior access to event room will need to be confirmed & approved no less than 24 hours prior to the event date.
- 12. From execution of the contract a \$500 cancellation fee will apply. Paid deposits are transferable if a revised date is confirmed 60 days prior to your booked function date. Should the function be cancelled 48 hours after full confirmations are made, 20% of the food cost & full room hire will be charged. Should the event be cancelled within 4 business days of event date, 100% of food, hire fees & minimum bar spend will be payable.
- 13. The Shamrock Hotel is a licensed venue therefore no food or beverages of any kind are permitted to be brought to the function by the client or invited guests with the exception of celebration cakes. Events will conclude at managements discretion should these regulations be breached.
- 14. Should the management of the Shamrock Hotel deem it necessary to provide security; such cost will be passed onto the client.
- 15. Management reserves the right to close the bar when it deems necessary.
- 16. Any facilities & setup photography taken of the event by venue photographers remain the property of the venue & may be used in marketing & promotional material without the consent of the hirer. Where photos include guests, the venue will seek permission for the use of the photos by the individuals present & the venue hirer.
- 17. All function spaces are hired at a maximum of 5 hours with midnight being the latest finish time. At the conclusion of events we ask that all patrons leave the premise as a best practice for Responsible Service of Alcohol.