

# *Wedding Package*



## *Welcome to Mandurah Quay Resorts' Wedding Package.*

**Congratulations on your engagement and thank you for considering Mandurah Quay Resort as the Venue for your special day.**

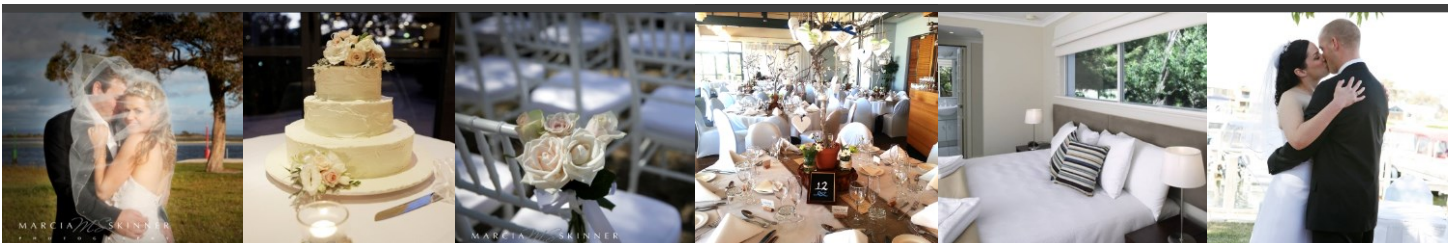
Mandurah Quay Resort is situated on the beautiful Peel Inlet beach and is ideally located a short travel of only 55 minutes from Perth CBD.

For a spectacular wedding with a difference, consider the exclusive Mandurah Quay Resort perfectly situated on our own private marina overlooking the tranquil Peel Estuary.

With an amazing view, a unique and stylish reception area and exceptional food and wine, Mandurah Quay is the ideal place to say "I do".

Arrive by boat, enjoy pre-drinks by the marina and walk down the jetty aisle to a ceremony in the private Gazebo on the water.

The enclosed information will inspire you to choose Mandurah Quay Resort as the venue for your important day. We would be delighted to arrange a personal tour of the Resort with our Functions Coordinator, who can assist with all of your wedding requirements. If you require any further information, please do not hesitate to contact our Functions Coordinator on 9582 8300 who will be happy to assist you.



## Wedding Ceremonies

Make the most of our picturesque surrounds.

Choose from a number of our beautiful ceremony sites.

### One Tree Hill

180 person capacity

Completely surrounded by water and can be accessed by boat.

### The Entrance

80 person capacity

This beautiful garden setting is lined by picturesque trees.

### Marina Lawn Area

120 person capacity

This stunning natural setting overlooks our private marina.

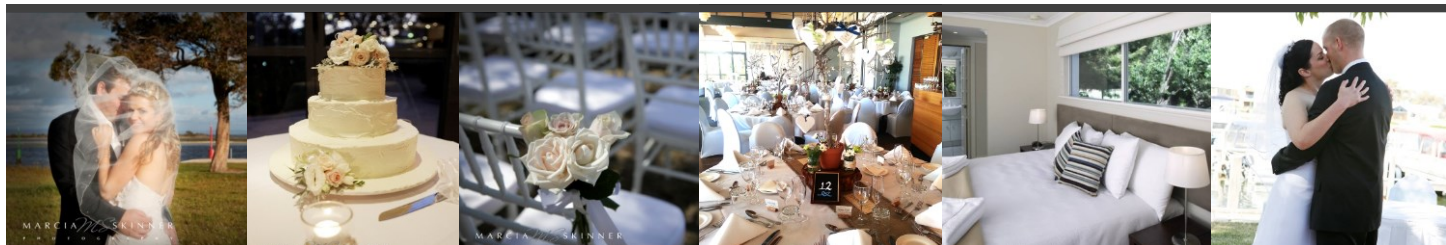
Ceremony Only Site Hire Fee: \$330

## Complimentary Inclusions

- Site preparation
- Set up
- 4m red carpet
- Signing table with 2 chairs
- 24 white covered guest chairs

## Additional equipment for hire

- Additional ceremony chairs  
\$2.00ea



Terms and Conditions apply. Costs are subject to change.

# Wedding Reception

## Function Rooms

Our 4 spacious function rooms have high ceilings and wall to ceiling windows which capture the magnificent view over the marina.

### Pelican Room

50 Guests Capacity

\$1000.00

### Dolphin/Pelican/Dance Floor

100 Guests Capacity

\$1500.00

### Dolphin/Pelican/Dance Floor/Restaurant

180 Guests capacity

\$2000.00

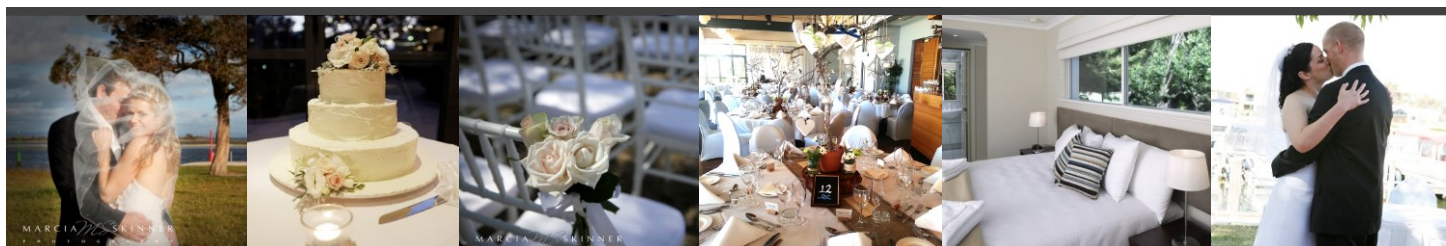
Under 100 guests

\$2700.00

### Restaurant

55 Guests Capacity

\$1000.00



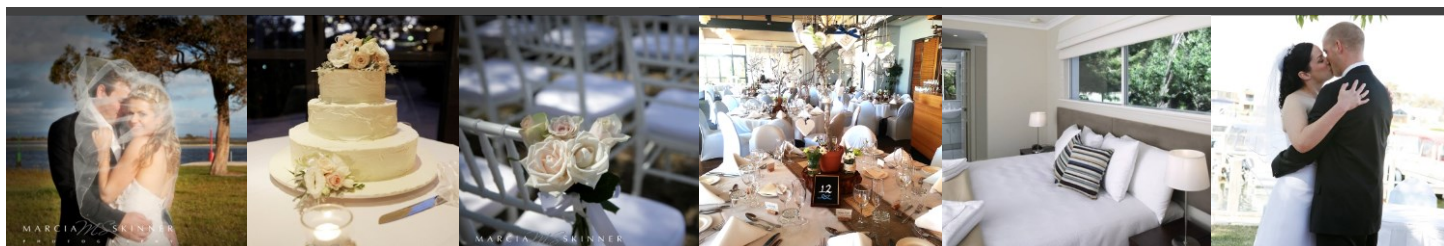
## Wedding Receptions (continued)

### Complimentary Inclusions

- The dedicated service of your Wedding Coordinator
- Guest tables and chairs (chair covers additional cost)
- Polished silverware, glassware and white crockery
- White Linen Table Cloths and Napkins White Skirted Cake Table
- Gift Table & Bridal Table, clothed and skirted in white linen
- Table numbers
- Printed Menus and Beverage Cards for every place sitting
- Display Seating Plan
- Service staff table for DJ's, photographer' and videographer's meal (upon request)
- Folded napkin inserts when supplied by client
- Bonbonniere and place card placement when supplied by client
- Elegant silver cake knife and server if required
- Dance Floor
- Lectern
- Complimentary overnight standard accommodation for for bride and groom (when booking with more than 80 guests on set, buffet or cocktail menu), including bottle of sparkling wine & strawberries.
- Discounted accommodation rates for your guests
- Complimentary parking for your guests

### Additional Items

- |   |  |
|---|--|
| • White Chair Covers<br>\$2.00ea                    | • Black Linen Napkins<br><i>Price on application</i> |
| • Black Table Cloths<br><i>Price on application</i> | • Portable Speakers<br>with auxiliary cord \$40.00   |



## *Pre-Dinner Canapés*

**\$3.50 each**

### Steak Sandwich

Premium Australian M.S.A sirloin on cruet with caramelised red onion & seeded mustard aioli.

### Chicken Mille Feuille

Puff pastry filled with chicken and vegetable supreme

### Vietnamese Rolls

Mint, julienne of vegetables & soy mayo rolled in rice paper served with a sweet chilli dipping sauce

### Brie on Wafer Crisp

Blue cow double brie served on wafer crisp

### Sacuti Lamb

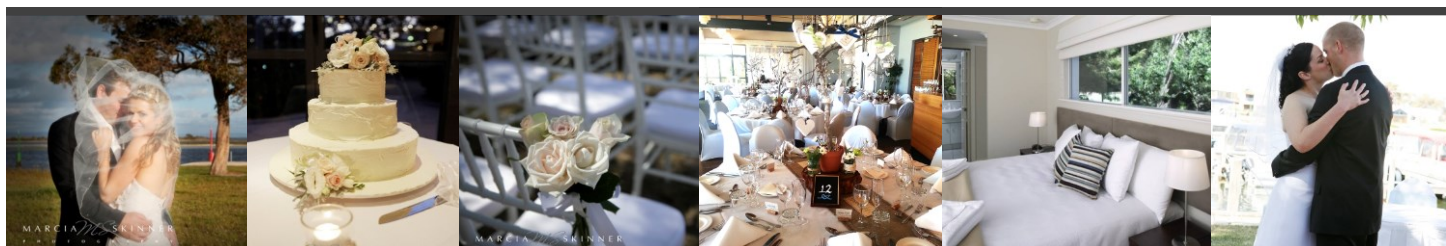
Diced and spiced lamb skewered with herbs served with tatziki

### Chicken Skewers with Satay Sauce

Mini skewers of chicken marinated in satay sauce

### Waterside Croquet Monsieur

Lightly fried French toast with Dijon mustard, champagne ham and cheese sandwich



## Seafood Canapés

**\$4.00 each**

### Prawn and Scallop Parcel

Diced local prawns with scallops served in a pastry case with creamy garlic sauce

### Natural Oysters

Oysters served on a bed of rock salt with fresh lemon

### Smoked Salmon topped with Creamed Egg and Chive

Sliced Tasmanian salmon topped with free range creamed eggs

Served on fresh cucumber slices

### Prawn Wrapped with Prosciutto

Fresh King prawns baked with wrapped cured pork slices and served on a  
Lemon wedge

### Kilpatrick Oyster

House made oyster sauce gratinated with julienne of bacon

### Tempura Oyster with pickled lettuce

Light tempura battered oyster served in the half shell with sweet pickled lettuce

### Bloody Mary oyster shots

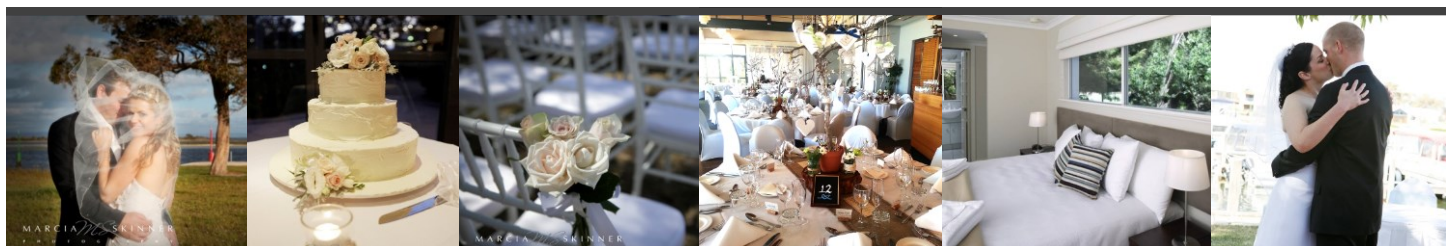
Traditional bloody Mary mix served with fresh oysters

### Oyster Mornay

Oyster served in it shell with hollandaise topped with cheese gratinated  
until golden brown

### Salt and Pepper Squid

Lightly coated crispy pineapple cut squid



## Platters For 8-10 People

### Antipasto \$45.00

Olives, feta, dips, artichoke and dolmades' (Greek rice wrapped with grape vine leaves) Turkish bread, semi sundried tomatoes

### Party Platter \$73.00

Sausage rolls, mini pies, wedges, mini quiche, savoury cheese twists served with sweet chilli & tomato sauce

### Sushi Platter \$60.00

Teriyaki chicken, fish, avocado, prawn, wasabi, soy sauce and pickled ginger

### Seafood Platter \$137.00

Smoked salmon. Fresh oysters, prawns, salt & pepper squid, fish cakes, fish goujons served with lemon wedges, cocktail sauce & tartar sauce

### Mezze Platter \$82.00

Grilled chorizo, asparagus, Turkish breads & dips, tempura prawns & chicken skewers

### Sandwich & Wrap Platters (Serves 6) \$32.00

Chefs selection of gourmet sandwiches & wraps

### Fruit Platter \$52.00

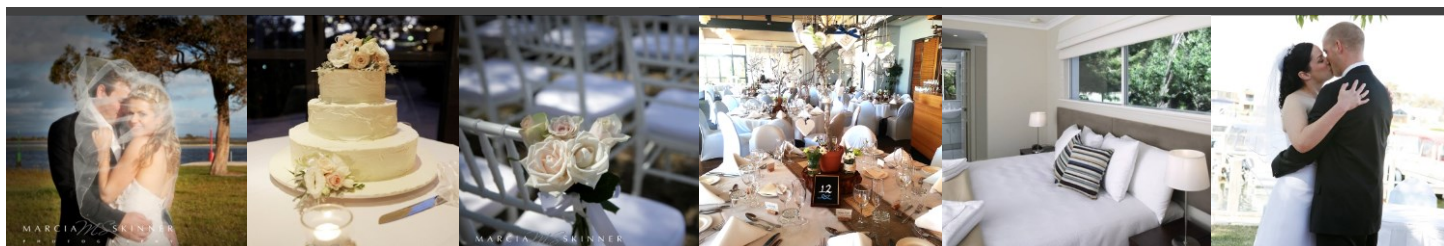
Seasonal Fruit

### Cheese Platter \$95.00

Selection of premium Australian cheeses

### Breads & Dips \$30.00

Chefs selection





## *Substantial Canapés*

Served in a Chinese Box \$12.50

Seafood Paella

Buttered Garlic Prawns served with aromatic rice

Lamb koftas served with herb & garlic baby chat potatoes

Served in a Chinese Box \$8.50

Tai Beef Salad

Pork Spare Ribs served with beer battered fries

Linguine Alfredo with zucchini, bacon onion & cream sauce

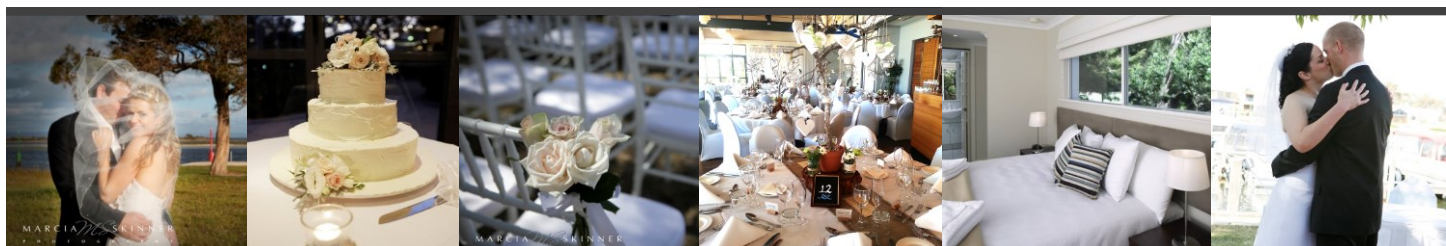
Battered fish served with beer battered fries

Satay Chicken served with a medley of stir-fry vegetables

Pinenut & Sweet Potato Risotto

Traditional Mushroom Risotto

Roasted Capsicum and Cashew salad with toasted sesame dressing



## Cocktail Wedding Menu \$55.00

### Choice of 10 savoury canapé options;

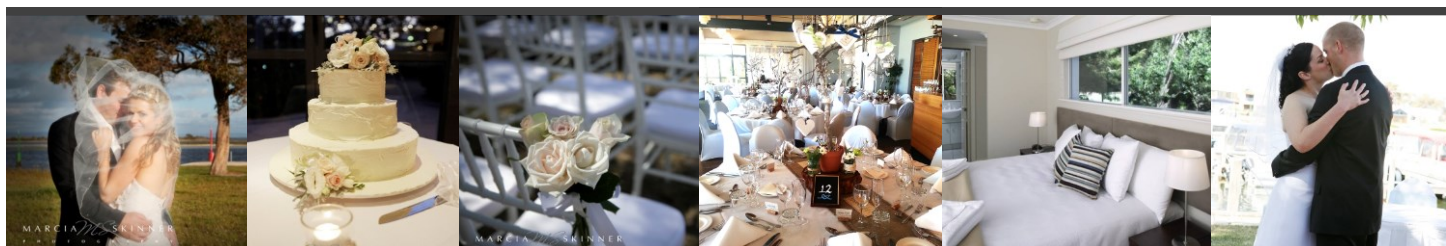
- Mini crouton with Brie and cranberry relish
- Satay chicken parcel
- Prosciutto wrapped rockmelon
- Salted bourbon pork with crispy parsnip wafer
- Greek salad pot
- Mini Thai beef tarts
- Mini steak sandwich with caramelised red onion & seeded aioli
- Chicken mille feuille
- Vietnamese rolls
- Sacuti lamb served with tatziki
- Chicken skewers with satay sauce
- Waterside croquet monsieur
- Tempura fish & tartare
- Seared salmon with hollandaise
- Jumbo mussels topped with a spicy caper & garlic salsa
- Prawn & scallop parcel
- Smoked salmon topped with creamed egg & chive
- Prawn wrapped with prosciutto
- Natural oysters
- Kilpatrick oyster
- Tempura oyster with pickled lettuce
- Bloody Mary oyster shots
- Oyster mornay
- Salt & pepper squid

### Choice of 1 substantial canapé option;

- Linguine Alfredo
- Pork spare ribs served with beer battered fries
- Roasted capsicum & cashew salad with toasted sesame dressing
- Battered fish served with beer battered fries
- Satay chicken served with a medley of stir-fry vegetables
- Pinenut & sweet potato risotto
- Traditional mushroom risotto
- Thai beef salad

### Choice of 2 sweet canapé options;

- Individual spiced rum mud cake
- Lemon & mango gelato
- Caramel slice
- Vanilla and raspberry cheesecake
- Chocolate dipped strawberries
- Mini chocolate and Cointreau mousse



## Set Menu 1

One main and choice of one entrée or dessert	\$40.00
One entrée, one main and one dessert	\$45.00
One entrée two mains and one dessert	\$47.50
Alternate drop two entrees, two mains and two desserts	\$50.00

### Entrée

**Local prawns** served on Asian wok vegetables, soy- beurre blanc and toasted sesame seeds (GF)

**Pumpkin soup** with chef's choice of bread rolls and coconut cream (GF) (V)

**Pumpkin & pinenut tortelonna** in a creamy garlic sauce with fresh herbs

**Beef bourguignon** in a puff pastry case served with caramelized red onion and home dried cherry tomatoes

### Main Course

**Slow cooked** beef in red wine and star anise served on potato colcannon topped with julienne leek (GF)

**Seared chicken breast** stuffed with Brie cheese on mushroom risotto (GF)

**North West skin on barramundi** served with cherry tomato salsa, potato skordalia and lemon evoo (GF)

### Dessert

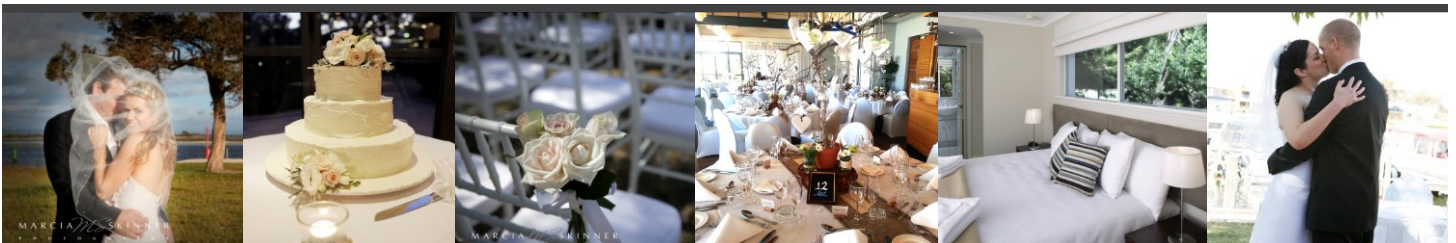
**Warm lemon tea cake** with coconut mascarpone

**Vanilla pannacotta** with raspberry coulis and caramel sails (GF)

**Tiramisu** with praline and mascarpone and berry compote

**Chocolate and Cointreau mousse** served in a chocolate cups with berry compote (GF)

*(GF) Can be made gluten free (V) Vegetarian*



## Set menu 2

One main and choice of one entrée or dessert	\$54.50
One entrée, one main and one dessert	\$57.00
One entrée two mains and one dessert	\$58.50
Alternate drop two entrees, two mains and two desserts	\$60.00

### Entrée

**Sea scallops** with leek fondue and truffle salt (GF)

**Lamb wrapped with prosciutto** and served with spinach cream and caramelized eschallots (GF)

**Salmon and sweet potato cakes** with a light rocket salad

**Salted Bourbon Pork** on a potato rosti with crispy parsnip

### Main Course

**Tasmanian seared salmon** with potato skordalia asparagus and saffron beurre blanc (GF)

**Fillet steak** served alongside pommes anna, steamed vegetables and Shiraz jus (GF)

**Lamb rump** with sweet potato gnocchi, parsnip cream and caramelized onion jus (GF)

**Chicken roulade** stuffed with prosciutto, brie and asparagus served on a lemon cous cous

### Dessert

**Vanilla cheesecake** topped with a wafer basket, strawberries and cream

**Lemon tart** with fresh cream and marinated strawberries

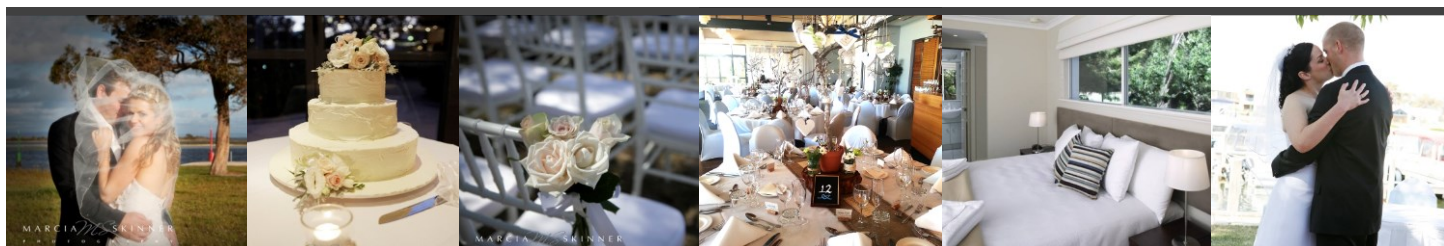
**Sticky date pudding** with butterscotch sauce, fresh cream and strawberry

**Chocolate pudding** with warm chocolate sauce and whipped cream

### Additional Items to Share \$20.00 Per Table (serves 8)

- **Garden Salad**
- **Prosciutto wrapped asparagus**
- **Feta and rocket topped mushrooms**
- **Steamed vegetables**
- **Cheese and bacon stuffed potatoes**
- **Dauphinoise potatoes**

(GF) Can be made Gluten free (V) Vegetarian



## Dinner Buffet \$50.00

### Choice of;

- |                      |                   |
|----------------------|-------------------|
| One Entree           | Two Salads        |
| One Carvery          | One Hot Selection |
| Three Accompaniments | Two Desserts      |

### Entrees

- Garlic bread
- Turkish bread & dips
- Pumpkin, tomato or creamy vegetable soup served with bread roll

### Salads

- Garden salad with honey mustard dressing
- Greek salad
- German potato salad
- Coleslaw
- Caesar salad

### Carvery

- Roast beef with red wine gravy
- Roast lamb with gravy and mint jelly
- Roast pork with gravy and apple sauce

### Hot Selection

- Cajun roasted chicken pieces
- Chicken and cashew stir-fry with egg noodles
- Beef stroganoff

### Additional Items \$8.00 per item

- Prosciutto and sage wrapped snapper
- Seared barramundi fillets with a tomato and spinach cream sauce

## Deluxe Dinner Buffet \$60.00

### Choice of;

- |                     |                   |
|---------------------|-------------------|
| Two Entrees         | Three Salads      |
| Two Carvery         | Two Hot Selection |
| Four Accompaniments | Three Desserts    |

- Beef, lamb or pork curry (can be made mild or hot)
- Spinach and ricotta cannelloni or tortellini
- Vegetarian melanzane

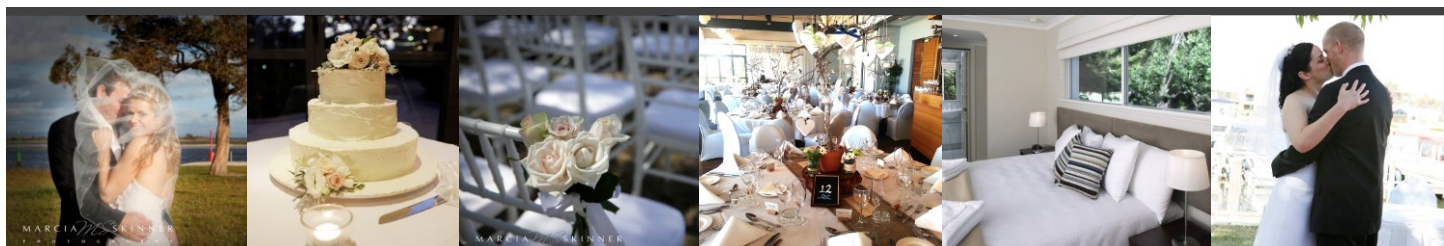
### Accompaniments

- Garlic buttered vegetables
- Steamed rice or coconut rice
- Roasted root vegetables
- Herb and garlic or bacon and chive roasted potatoes
- Linguine tossed through olive oil
- Creamy potato bake

### Desserts

- Cheese platter
- Tiramisu
- Chocolate mousse
- Apple and cranberry crumble
- Fruit salad
- Lemon and lime cheesecake
- Pavlova topped with cream and strawberries

- Green seafood curry with prawn crackers
- Cold king prawn platter



## Children's Menu

\$20.00 per child (up to 12 years old)

Choose from the following selection prior to the day

### Mains

Char grilled steak with chips and salad

Fish and chips

Pasta

Chicken nuggets and chips

### Dessert

Vanilla ice-cream with choice of strawberry, chocolate or caramel topping

### DJ, Band and Photographer Meals

Many bridal couples opt to supply meals for additional Wedding Service Suppliers who are present throughout the event. A main meal of Chef's Choice and non-alcoholic beverage can be provided for the DJ, Band or Photographer at a cost of \$30.00 per person.

### Special Dietary Requirements

Should you have a vegetarian guest or a guest with a special dietary requirement please advise our Functions Coordinator. Our Chefs will create a meal tailored to their specific requirements.

## Optional Extras

### Food Extras

Plated wedding cake and serve with cream and berries \$5.00 per person

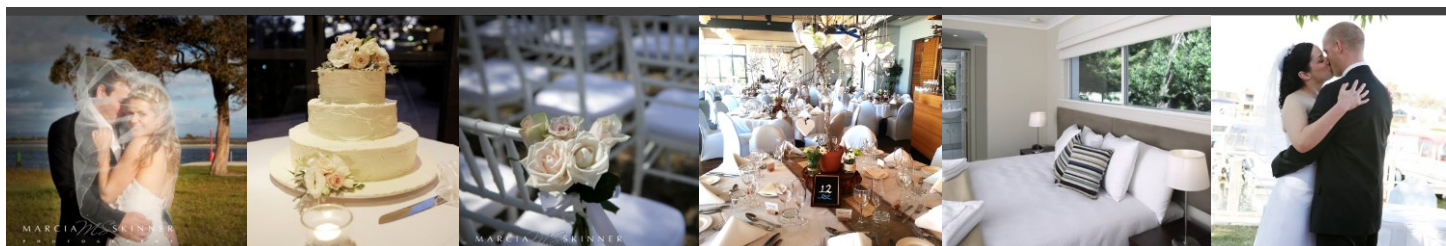
### Beverage extras

Custom designed cocktail on arrival

From \$8.00 per person

Alcoholic & non-alcoholic fruit punch

Price on application



## Beverages

Compliment your choice of food menu with a selection of local and imported beverages. Beverages can be served as a Package or on a Consumption TAB Basis. An open cash bar is also available for your guests to purchase additional drinks. Talk to our Functions Coordinator to discuss what method is most suitable.

### Soft Drink/Fruit Juices

	<b>Glass</b>	<b>Jugs</b>
Coke, Diet Coke, Lift	\$3.70	\$12.50
Sprite, Dry Ginger Ale		
Orange, Apple, Pineapple,	\$3.50	
Tomato	\$3.50	
Ginger Beer	\$4.50	
Lemon Lime Bitters	\$4.50	\$13.00
Mt Franklin sparkling 250ml	\$4.50	

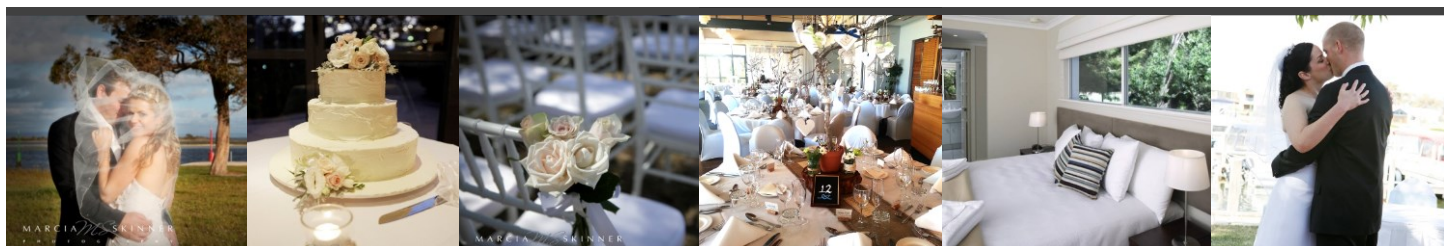
### Spirits

#### 30ml with mixer

Stolichnaya Vodka	\$8.50
Jim Beam White	\$8.50
Johnnie Walker Red	\$8.50
Canadian Club	\$8.00
Gordons D/London Gin	\$8.50
Bundaberg UP old Rum	\$8.00
Bacardi	\$8.50
Jack Daniels Black	\$8.50
Wild Turkey	\$8.50
Jamesons Irish Whiskey	\$8.50
Ouzo	\$8.50
Coyote Tequila	\$8.50
Chivas Regal	\$9.00

### Liqueurs

Baileys	\$8.50
Frangelico	\$8.50
Tia Maria	\$8.50
Cointreau	\$8.50
Kahlua	\$8.50
Grand Mariner	\$9.00
Malibu	\$8.50



## Beer List

### Imported

#### Stubby

Corona	\$8.50
Stella Artois	\$8.50

### Premium

James Squire One Fifty Lashes Pale Ale	\$8.50
Gage Roads Single Finn Summer Ale	\$8.50
Matsos Ginger Beer	\$8.50

### Midstrength/Light

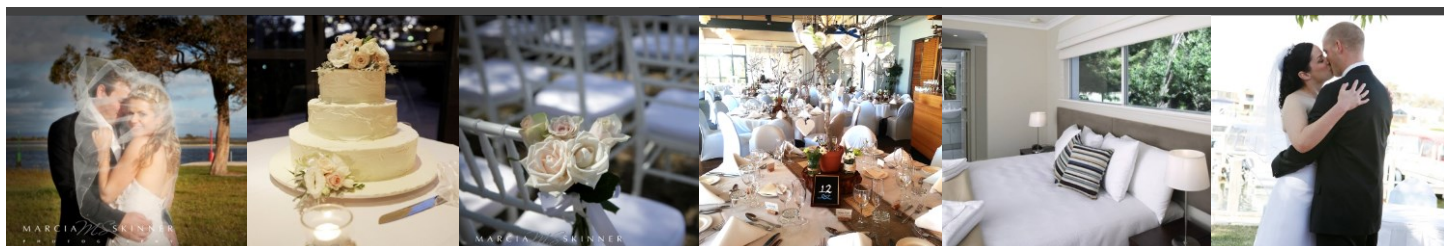
Gage Roads Pale Ale 3.5	\$7.50
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### Cider/Ale

Guinness	\$9.00
Somersby Pear	\$8.50

### Draught Beers

	Middy	Pint	Jug
Great Northern 3.5	\$4.00	\$6.80	\$13.50
Carlton Draught	\$5.00	\$8.80	\$18.00
Carlton Dry	\$5.00	\$8.80	\$18.00
Australian Lazy Yak	\$6.50	\$10.50	\$24.00
Bulmers Original	\$5.40	\$9.00	\$22.00





## *Wine List*

*Our friendly staff pride themselves in providing exceptional service at all times.*

*To help facilitate this function staff will provide table service of beverages.*

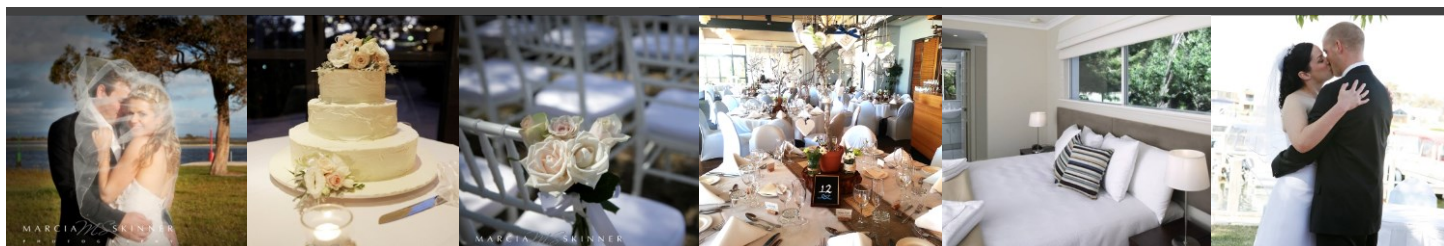
*Please select from the following wines*

### **Sparkling Wine**

Katlenberger Strawberry Sparkling, Germany	\$27
Tatachilla Sparkling, McLaren Vale SA	\$27
Willowglen Brut, Bilbul NSW	\$28

### **White Wine**

Amberley Kiss & Tell Pink Moscato, Margaret river WA	\$28
Alkoomi Late Harvest, Frankland River WA	\$28
Willowglen Sauvignon Blanc Semillon, Bilbul NSW	\$28
Evans & Tate Sauvignon Blanc, Wilyabrup WA	\$28
Evans & Tate Chardonay, Wilyabrup WA	\$28
Madfish Sauvignon Blanc Semillon, Margaret River WA	\$30
The Drift Sauvignon Blanc, Marlborough NZ	\$30
Tatachilla Sauvignon Blanc Semillon, McLaren Vale SA	\$26
Benchmark Pinot Grigio, Krondorf SA	\$28



## Wine List

Our friendly staff pride themselves in providing exceptional service at all times. To help facilitate this function staff will provide table service of beverages. Please select from the following wines.

### Rose Wines

Alkoomi Rose, Frankland River WA	\$28
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### Red Wines

Alkoomi Cabernet Merlot, Frankland River WA	\$30
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Kingston Estate Cabernet Sauvignon, Coonawarra/Mt Benson SA	\$30
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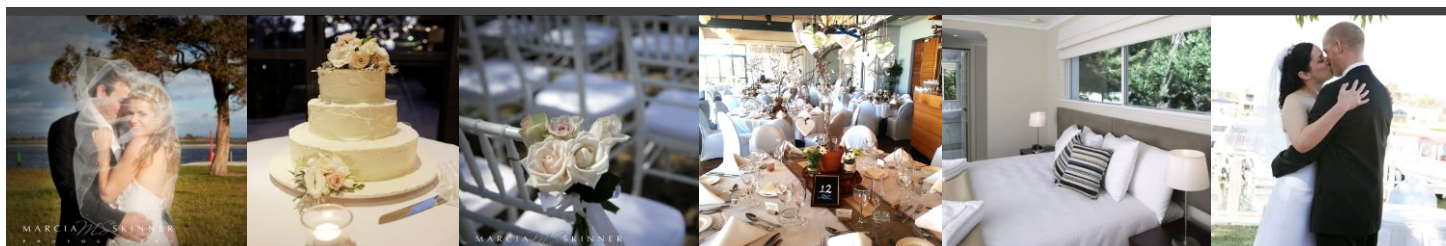
Kapuka Pinot Noir, Marlborough NZ	\$34
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Kingston Estate Merlot Coonawarra/Mt Benson SA	\$28
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Madfish Shiraz, Margaret River WA	\$32
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St Hallet 'Gamekeepers' Cabernet Sauvignon, Barossa SA	\$38
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Tatachilla Cabernet Shiraz, McLaren Vale SA	\$26
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# Fixed Rate Beverage Packages

Please select from one of the following packages and durations. All packages are priced per person. All packages include a continuous serving of the selected beer and wine (depending on selected package), Soft Drinks, Lemon Lime & Bitters and Orange Juice.

## Package One

3 hours	4 hours	5 hours	6 hours
\$40.00	\$44.00	\$50.00	\$56.00

## Sparkling Wine

Tatachilla Sparkling, McLaren Vale SA

## White Wine

Tatachilla Sauvignon Blanc, McLaren Vale SA

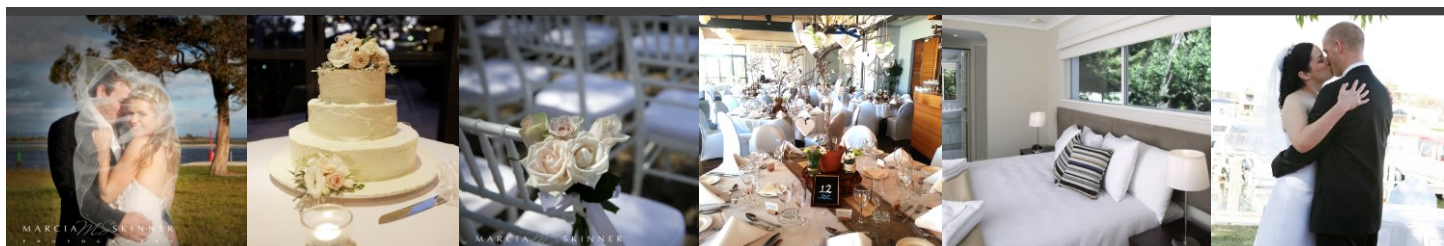
## Red Wine

Tatachilla Cabernet Shiraz, McLaren Vale SA

## Draught Beer

Carlton Draught

Great Northern 3.5



## Package Two

3 hours	4 hours	5 hours	6 hours
\$49.00	\$55.00	\$60.00	\$66.00

### Sparkling Wine

Tatachilla Sparkling, McLaren Vale SA

### White Wine

Madfish Sauvignon Blanc Semillon, Margaret River WA

### Red Wine

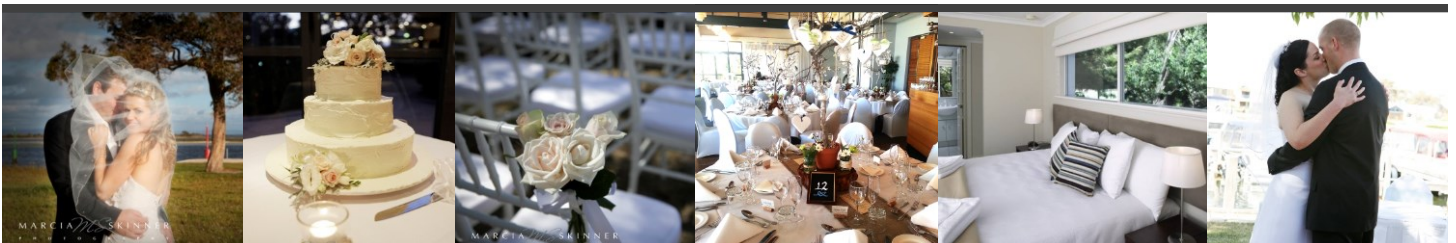
Madfish Shiraz, Margaret River WA

### Draught Beer

Carlton Draught

Great Northern 3.5

Bulmers Apple Cider



## Package Three

3 hours	4 hours	5 hours	6 hours
\$63.00	\$72.00	\$78.00	\$86.00

### Sparkling Wine

Willowglen Brut, Bilbul NSW

### White Wine

Alkoomi Late Harvest, Frankland River WA  
Madfish Sauvignon Blanc Semillon, Margaret River WA

### Red Wine

Madfish Shiraz, Margaret River WA  
Alkoomi Cabernet Merlot Frankland River WA

### Draught Beer

Great Northern 3.5  
Carlton Draught  
Carlton Dry  
Bulmers Apple Cider

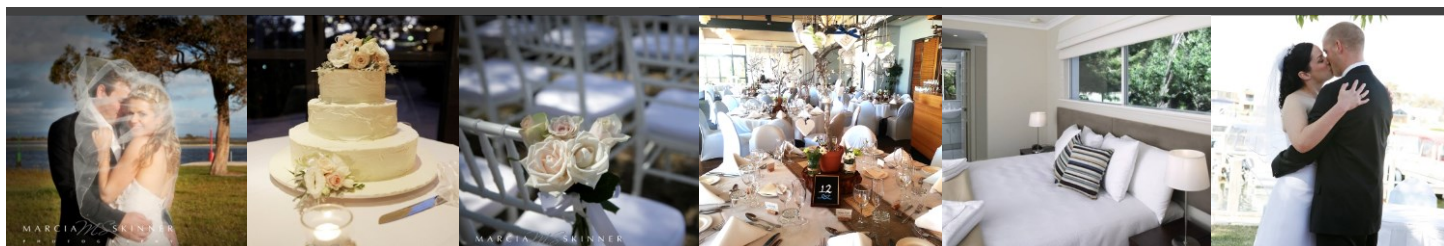
### Non Alcoholic Beverage Package

3 hours	4 hours	5 hours	6 hours
\$18.00	\$21.00	\$26.00	\$29.00

### Soft Drink

Coke/Diet Coke  
Sprite  
Lemon Squash

Dry Ginger Ale, Lemon Lime & Bitters, Orange Juice



## Accommodation

After the hustle and bustle of your Special Day enjoy the convenience of retiring to onsite accommodation. At Mandurah Quay Resort we offer spacious 2 and 3 bedroom fully self-contained spa villas surrounding exceptional facilities. Accommodation guests enjoy access to our award-winning swimming pool, heated spa, gymnasium, tennis courts, and boat ramp.

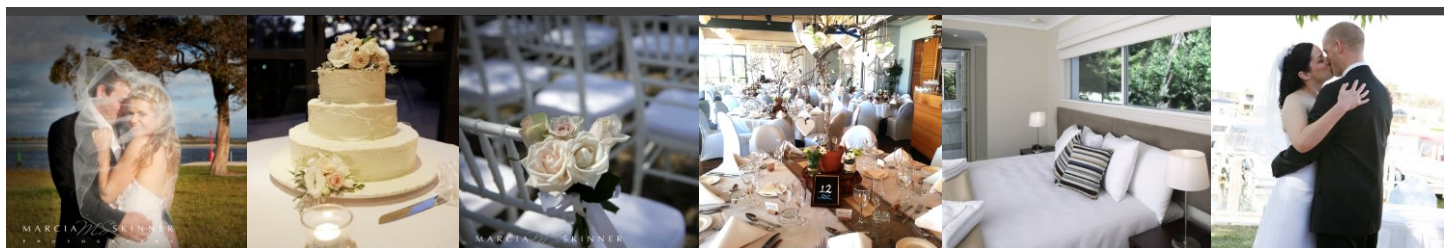
If meeting a \$5000 spend for the food & beverage component of the wedding reception the Bride & Groom are offered a complimentary spa villa including sparkling wine & chocolates. This offer is only valid for the evening of your wedding.

Your wedding guests will need to contact our reservations department to individually book their own accommodation. Guests enjoy the convenience of our Waterside Restaurant, open for breakfast and lunch 7 days and dinner Wednesday to Saturday evenings. Babysitting services can also be arranged through Reception staff.

Speak to our friendly reservations staff for current seasonal accommodation rates.

### Room Configurations

Type of Apartment	Bed Configuration	Number of Rooms	Room Numbers
2 Bedroom, 2 Bathroom	1 King Bed, 2 Single Beds	8	1, 2, 3, 4, 5, 6, 7, 8
2 Bedroom, 1 Bathroom	1 King Bed, 2 Single Beds	15	9, 10, 11, 12, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26 & 27
3 Bedroom, 2 Bathroom	1 King Bed, 4 Single Beds	4	13, 14, 15 & 16



Terms and Conditions apply. Costs are subject to change.

# Mandurah Quay Resort Terms & Conditions

## Confirmation of Booking

Upon enquiry the function area will be tentatively booked for a period of 14 days. Unless other arrangements are made, this booking will automatically expire without receipt of a deposit. To secure your chosen date only a minimum deposit of \$1,000.00 is required within fourteen days of tentatively booking the wedding. **The deposit will not secure menu prices as these are still subject to change.**

## Minimum Numbers/Spend & Pricing Changes

Venue hire for Saturday evening requires a booking **minimum spend of \$5000 on Food & Beverage**. Venue hire for Friday and Sunday evenings requires a **minimum of 50 Adults during peak season only**. *Price changes may occur for reasons beyond our control and therefore Mandurah Quay Resort reserves the right to alter the price for food and beverage charge subject to cost increases.*

## Food and Wine

Certain fresh food items and wine used at Mandurah Quay Resort are subject to seasonal change and availability. Please note all food and beverage pricing is subject to change. All set menu items are priced on an alternate drop set menu basis when there are multiple items for each course.

## Final Details & Payment

Final food and beverage details and guest numbers are to be confirmed and paid for 2 weeks prior to the wedding date. We will amend any reduction in numbers during the 2 weeks prior to your wedding date up until 48hrs prior, these amendments will be refunded once your wedding has gone ahead. Any monies not paid in full by the couple within payment terms after the wedding will be responsible for covering any debt recovery costs.

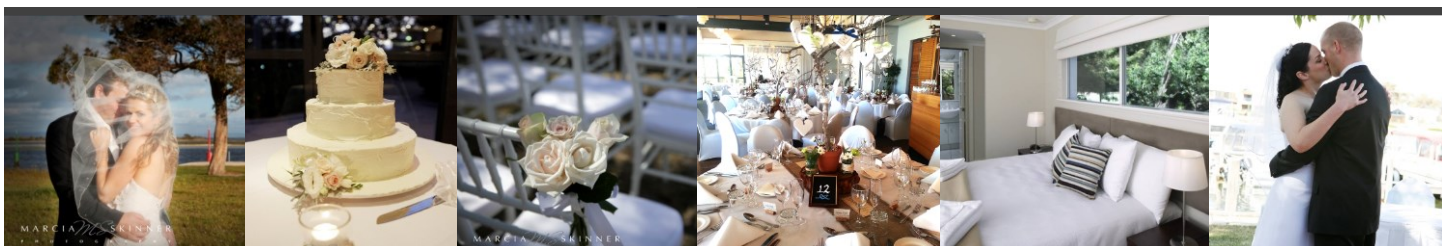
## Timeline

Your wedding timeline is also to be confirmed no later than 2 weeks prior to your wedding date. Your wedding can be arranged for either a day or evening ceremony/reception. Hire of the function room for your wedding reception is for a period of no more than 7 hours per occasion. As we do only take one wedding per day the timeline is flexible to suit each couple however please ensure you liaise with your functions coordinator prior to your wedding day to ensure we can accommodate your desired timeline.

## Food & Beverage Policy

Due to health and safety liability and liquor license restrictions we do not allow any food to be brought into our venue or any BYO alcohol. Mandurah Quay Resort reserves the right to confiscate any BYO alcohol found. **This policy is to be adhered to at all times by all function guests, failure to adhere to this policy will result in a nominal fee.**

We are happy to offer either beverage packages or beverages served on a consumption basis as a part of a TAB. If you elect to go with a TAB for your wedding, you are asked to nominate a spend amount and this is paid at time of final details & payment. If you would like to increase the TAB amount on the night, we do require a TAB increase slip to be signed and a valid credit card to be presented.



## Public Holidays

A 15% surcharge applies to all of the costs involved with your function if held on a public holiday.

## Dietary Requirements

Special meals for guests with specific dietary requirements are available at no extra charge. This includes guests with allergies or guests requiring vegetarian options. Please ensure your guest dietary requirements are given to the functions coordinator 2 weeks in advance. Due care and diligence will be given to guests with dietary requirements relayed to the function coordinator, please ensure all information is accurate and specific as Mandurah Quay Resort will not take responsibility for any inaccurately communicated information.

## Responsible Service of Alcohol

Under the liquor licensing laws of Western Australia, Mandurah Quay Resort has a duty of care to all guests. Our staff members are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication. Our policy is to serve our guests in a responsible, friendly and professional manner.

## Music

To comply with the local government policies and for the comfort of residents all music must cease at 12 midnight. Alfresco doors to the function room must remain closed at all times due to council by laws.

## Responsibility

Mandurah Quay Resort does not accept responsibility for damage or loss of any of the client's or their guest's property left prior to, during or after the function. Organisers are responsible financially for any damage or loss that may be caused to the property of Mandurah Quay Resort. Any glass wear removed from the property will be charged to the client. **Strict restrictions apply to the use of all confetti on our ceremony sites please discuss this with the Functions Coordinator prior to your wedding or a fee of \$200 may apply.**

## Accommodation

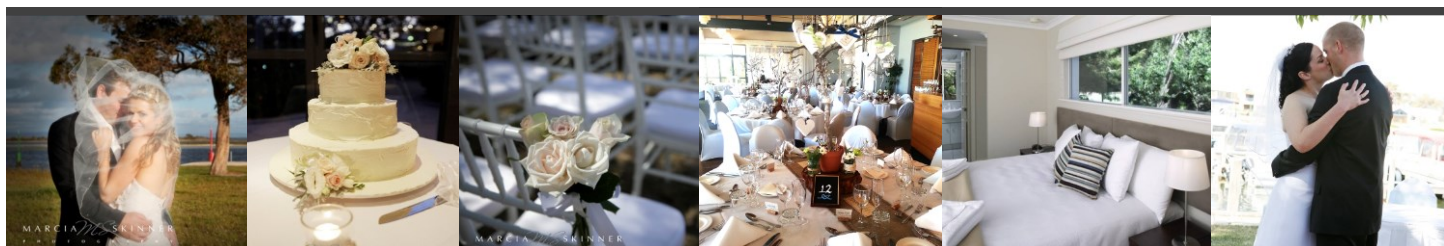
Please be aware any accommodation rooms booked in your name become your responsibility and liability unless otherwise allocated. Please advise your guests that as a courtesy to our other guests no excessive noise will be permitted after 10.00pm. Should an in house guest become disgruntled and leave the premises you will be liable to cover the costs of their accommodation, in the event that we have to refund or discount the rate to any other guests.

## Cancellation

The deposit will be refunded in full (less 30% booking fee) if 6 months' notice is given. If less than 6 months' notice is given, no refund will be made, however your booking deposit is fully transferable.

## Photography Rights

Mandurah Quay Resort reserves the right to take photos of the Bride and Groom and attendants throughout the function. These photos become the property of Mandurah Quay Resort and may be used for future promotional advertising.





Please sign below to acknowledge that you have read and fully understand and agree to Mandurah Quay Resort's terms and conditions.

Names: \_\_\_\_\_

Print Name

Address: \_\_\_\_\_

\_\_\_\_\_

Email Address: \_\_\_\_\_

Phone Numbers: \_\_\_\_\_

Date of Wedding: \_\_\_\_\_

Signature: \_\_\_\_\_

Witness \_\_\_\_\_ Date \_\_\_\_\_

(Mandurah Quay Resort staff member.)

Full name on card: \_\_\_\_\_

Credit card number: \_\_\_\_\_

Card Type:

Expiry: \_\_ / \_\_

Note: Please be aware if the above agreement is not signed, Mandurah Quay Resort reserves the right to enforce the above terms and conditions where applicable.

## Thank You!

Mandurah Quay Resort would like to thank you again for your wedding enquiry, and hope that this information has been of assistance.

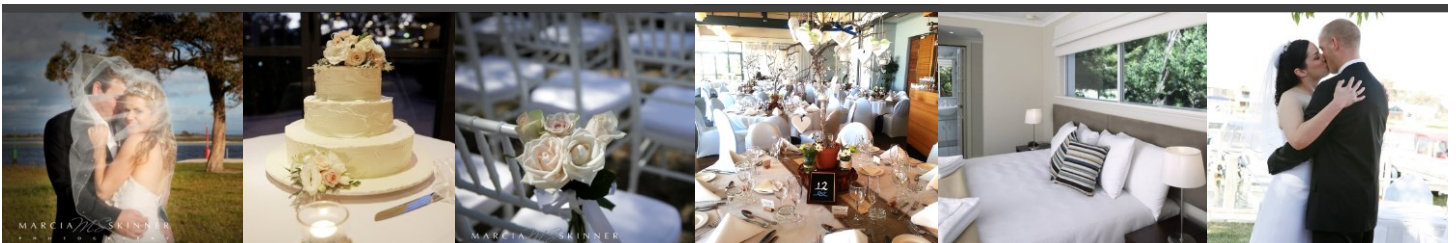
Should you require any further help please do not hesitate to contact me:

Jason Pearse

PH: 9582 8300

FAX: 9582 8100

functions@mandurahquayresort.com.au



## FAQS

### **When can we come in and view the function rooms?**

You are welcome to view our function rooms at any time, as long as they are not in use. Please contact our functions coordinator to arrange a mutually convenient time to view the room.

### **Do you have a minimum spend or minimum numbers?**

Venue hire for Saturday evening requires a booking minimum spend of \$5000 on Food & Beverage. Venue hire for Friday and Sunday evenings requires a minimum of 50 Adults during peak season only

### **We would love to go ahead and book, what do we do next?**

To make a confirmed booking we require a copy of the signed terms and conditions acknowledgement form as well as a deposit of \$1000.00.

### **What time can I have my reception and ceremony?**

Once you have booked a date for your wedding the day is yours, this meaning you are most welcome to have your ceremony or reception at any time. Our recommendation for an afternoon ceremony is to have your ceremony between 3pm and 4pm to ensure the best lighting. You may then wish to go off for photographs and have guests enter your reception between 5pm and 6pm. Hire of the function room for your wedding reception is for a period of no more than 7 hours per occasion.

### **When can I set-up place cards, decorations etc?**

Our staff will be most happy to set up any place cards and assist with decorations for your reception. We require all items 48hours prior to your wedding if our staff are assisting with the set up. Alternatively, the room will be available the morning of your wedding.

### **When is final payment due?**

Final payment of your wedding is due two weeks prior to your wedding date. We understand guest numbers may fluctuate during this period therefore we do allow guest number adjustments up until 48hours prior to your wedding date. If there is any difference in terms of costs, this can be settled on conclusion of your wedding.

### **Are we able to do a food tasting?**

Food tastings are available for all brides and grooms and additional guests on request at an additional cost. Food tasting bookings are required at least one week prior to the requested date.

### **Can I use confetti or silk rose petals for my ceremony?**

Unfortunately, we cannot allow any non biodegradable or non water soluble products due the location of our venue. As we are located very close to the waterways these products may cause a negative impact on wildlife.

### **Do you offer a discounted accommodation rate for wedding guests?**

We do offer discounted accommodation rates for wedding guests with the exception of public holidays, long weekends and school holidays. Please contact you functions coordinator to establish a discounted accommodation rate where applicable.

### **Do you offer discounted packages for winter weddings?**

Yes, we now offer discounted packages for winter weddings in the month of June, July and August. Contact our functions coordinator for more information.

