

Wedding Reception

Thank you for considering holding your wedding reception here at Rainbow Beach Hotel
Located on an unspoiled sandy shoreline between Noosa and World Heritage listed Fraser Island, the newly
redesigned Hotel is a stunning 'Queensland' style building, modeled after a traditional country pub with wide
timber verandas, double hung windows, plantation style fans & French doors. These elements combine together
to create a charming and understated beachfront hotel, perfect for your very special occasion
Accessible by car, the hotel is a one-and-a-half hour drive from Noosa, or by air with a 25 minute scenic flight with
Rainbow Air

Enjoying arrival drinks and canapés on your own private deck surrounding the function room before moving inside to enjoy a 4 course dinner prepared by our own Executive Chef Justine Brekalo You are welcome to select from our extensive wine and beer list and have your beverages charge on consumption or beverages packages are also available for your consideration

With the flexibility to be divided into two smaller rooms, the Plantation Ballroom is the perfect setting for your reception. The full Ballroom can cater for up to 180 guests cocktail style or 120 guests seated For a more intimate reception you can choose from the McKenzie Room or the Fraser Room. Both rooms can cater for 110 guests cocktail style or 60 guests seated

Dinner prices start from \$100 per person and include arrival canapés and a 3 course a la carte dinner or enjoy a stand up style 4 course cocktail menu

Please note, functions are not considered booked until reservation form and initial \$500 deposit are received.

Please feel welcome to contact me if I can be of any further assistance to you

Kind regards

Nicole Mcloughlin

Functions and Events Manager Rainbow Beach Hotel (07) 5486 9076 (work) (07) 5486 9082 (fax) 0418 140 656 (mobile) nicole@rainbowhotel.com.au



RAINBOW BEACH HOTEL PRICING GUIDE

EVENING FUNCTIONS

From 5.30pm – 11.30pm

Day	Menu Cost p/p	Minimum Beverage Spend p/p	Minimum Food & Beverage Spend
Monday - Thursday	\$100	\$50	\$6,000
Friday or Sunday	\$100	\$50	\$8,000
Saturday	\$100	\$55	\$10,000

LUNCHEON FUNCTIONS

From 11.00am – 4.00pm

Day	Menu Cost p/p	Minimum Beverage Spend p/p	Minimum Food & Beverage Spend
Monday - Thursday	\$100	\$50	\$6,000
Friday or Sunday	\$100	\$50	\$6,000
Saturday	\$100	\$55	\$8,000



SEASONAL MENU

Menu Option One - Lunch and Dinner

Canapés on arrival and three course á la carte dining

PRE DINNER CANAPÉ SELECTION

Lemongrass chicken, coconut sambal

Rare roasted beef, horseradish crème fraîche, watercress

Cured ocean trout, avocado salsa

Natural oysters, fresh lime

Parmesan crumbed asparagus, almond aioli

Toasted Turkish bread, prosciutto, pesto & mozzarella

Shitake mushroom and leek spring rolls

Tempura reef fish, orange salt

Please select 4 items from the above canapé menu & three items from each course below.

At your function your guests will be offered all three entrée, main and dessert selections

Vegetarian and special dietary requirements will be catered for individually



ENTRÉE

Creamed leek and field mushroom tart, shaved parmesan, truffle oil

Tandoori chicken, Moroccan spiced couscous, raita

Heirloom tomato salad, basil, olive oil, buffalo mozzarella, charred ciabatta

Porcini dusted lamb loin, sweet potato skordalia, black olive & red pepper salsa

Potato and chive gnocchi, braised wagyu beef, portobello mushrooms, shaved parmesan

Shallow fried chilli dusted cuttlefish, Asian style salad with nam jim dressing and fresh lime

MAIN COURSE

Prosciutto wrapped chicken breast, mushroom risotto, shaved parmesan

Petuna ocean trout steak, kim-chee, king prawns, coconut cream, lime

Chimmichurri marinated lamb rump, organic green wheat freakah, minted peas, jus

Roasted grain fed rib fillet, colcannon, baby onions, bacon lardoons, red wine jus

Crispy skinned local snapper fillet, warm kipfler potato salad, lemon butter sauce

Barbeque king prawns, shaved fennel and baby caper salad, lemon

DESSERT

Crème brûlée, apple and ginger compote

Callebaut chocolate pudding, honeycomb shard, vanilla bean ice-cream

Buttermilk pannacotta, eton mess, fresh berries

Pavlova, passionfruit curd, fresh berries, double cream

Bread and butter pudding, rum and raisin ice-cream

Australian cheese selection, lavosh crispbread, quince paste



SEASONAL MENU

Menu Option Two – Lunch and Dinner

Cocktail Style Function – 4 course stand up style menu

ARRIVAL CANAPÉS – select four items from the below menu

Lemongrass chicken, coconut sambal

Cured ocean trout, avocado salsa

Natural oysters, fresh lime

Parmesan crumbed asparagus, almond aioli

Toasted Turkish bread, prosciutto, pesto & mozzarella

Shitake mushroom and leek spring rolls

Tempura reef fish, orange salt

ENTRÉE CANAPÉS – select four items from the menu below

Heirloom tomato, buffalo mozzarella & basil salad

Tandoori chicken skewers

Freshly shucked oysters, lemon

Thai fish cakes, nam jim

Rare roast beef, horseradish creme fraiche, watercress

Barbeque lamb skewers

Individual king prawn cocktail



MAIN COURSE CANAPÉS – select five items from the menu below
Potato & chive gnocchi, braised wagyu beef, portobello mushrooms
Baby pea and pecorino risotto
Tempura king prawns, seaweed salt, soy
Chilli dusted cuttlefish, Asian salad, nam jim
Cooloola lamb cutlets, beetroot relish
Chorizo, saffron and calamari risotto
Parmesan crumbed chicken breast, garlic aioli
Mini fillet mignon

DESSERT CANAPÉS – select three items from the menu below
Mini pavlova, passionfruit curd, strawberries
Warm chocolate cake, "cherry ripe"
Venetian creamed rice, toasted almonds
Chocolate coated ice cream bon-bons
Warm gingerbread, caramelised pineapple
Profiteroles filled with strawberry cream
Cinnamon dusted churros



Terms and Conditions

Bookings and Deposits

Where possible, Rainbow Beach Hotel will tentatively hold a booking for seven (7) days. A non refundable deposit of \$500 and our reservations form is required to confirm your function. If we have not received a response within seven (7) days the space will be released. Please note that your function is not considered booked until the initial deposit is received.

A part payment of \$2000 or 1/3 of your total balance (whichever is greater) is required 6 month prior to your function date. This deposit will then be deducted from your final account

Final prepayment of the outstanding balance will then be required two (2) weeks prior to your function date

Accounts paid two (2) weeks or more from function date can be paid by EFT, cheque, credit card (Visa or MasterCard ONLY) or cash. Accounts paid within two (2) weeks from function date can only be paid by credit card (Visa or MasterCard ONLY), EFT or cash

Any additional costs incurred on the date of function must be finalised with cash, VISA or MasterCard at the conclusion of function

Entertainment

Rainbow Beach Hotel reserves the right to control the quality, style and volume of any entertainment booked for your event. A maximum of 2 musicians OR 1 DJ will be permitted and all entertainers are required to use our inhouse amplification system. Drum kits, brass instruments and independent speakers will not be permitted.

You are welcome to arrange your own entertainment however it is recommended that you and your entertainers discuss the details with your Event Manager prior to booking to avoid any disappointment

Inclusions

Menu costs per person includes standard table linen, napkins, table menus, lectern and PA system with use of inhouse sound system (where applicable)

Beverages

Beverage packages are available for your convenience for sit down lunches, dinner and cocktail receptions

Alternatively you can select your beer and wine from our extensive list and beverages can then be charged on a consumption basis. Beverages on consumption have a minimum spend requirement which will be included in your costs for full prepayment. Any additional costs incurred must be finalised on the night of function with cash, VISA or MasterCard



Guest Numbers, Menu Selections and Function Requirements

Minimum guests numbers (the amount we cater and charge for) and menu selections are required two (2) weeks prior to your function. You may still increase catering numbers slightly after this date but not decrease. 3 working days prior to your function final numbers must be confirmed

Once the initial deposit and signed terms and conditions are received your Event Manager will commence putting together an Event Order in order to confirm the key requirements of your event.

Pricing

Pricing and menu ingredients are subject to change

Responsible Service of Alcohol (RSA)

Rainbow Beach Hotel and its staff abide by The Responsible Service of Alcohol Legislation and reserves the right to refuse service to any person which Rainbow Beach Hotel consider to be intoxicated, disorderly or under the age of 18 years of age.

Electrical Equipment

In accordance with Australian Standard 3760 all portable electrical equipment brought onto Rainbow Beach Hotel premises by clients, their guests or their contracted suppliers must have been tested and tagged by a licensed electrician, and the tag must be valid

Protection of Property

Rainbow Beach Hotel will take reasonable care to protect the property of guests, but accepts no responsibility for any loss or damage to property at Rainbow Beach Hotel prior to, during or after your function. Rainbow Beach Hotel recommends you take out insurance

Client organisers of the function agree to be liable for loss or damage to Rainbow Beach Hotel property during the event

Rainbow Beach Hotel will take care, but no responsibility will be taken for any loss or damage to merchandise, decorations, cakes or other personal property prior to, during or after weddings

Please note, under no circumstances are confetti, metal cut sprinkles, bubbles, smoke machines or glitter allowed. The attachment of signs, banners and posters to any wall surface or the use of pins, nails, staples or tape is not permitted.

Flower petals accepted with prior approval from Rainbow Beach Hotel Event Manager.



Veranda

The function room veranda is available for your guests to utilise if required. Please discuss requirements with you event manager. Please note that the Veranda doors will be closed promptly at 10pm every night and no further access will be given. *Subject to variation*

A designated outdoor smoking area (DOSA) will be available for the convenience of your guests. Smoking is not permitted in any area of the hotel other then the DOSA

Accommodation

Any accommodation at The Plantation Resort at Rainbow is subject to availability, Plantation terms and conditions and deposit schedules. Deposits for accommodation are not included in function deposits and will need to be finalised separately

Cancellation

The initial deposit of \$500 is non refundable. Six (6) months notice is required to receive any part payments made to date.

Four (4) week's notice of less, total catering costs for the event will be charged



Reservation Form

Name of Function:				
Date of Function:				 · • •
Client Address:				
Contact person				••
Telephone:				
E-Mail:				 •••
Style of function (please circl	e) : L	uncheon	Dinner	
Arrival Time:	1	1.00am	5.00pm	
Approximate Guests Number	·s:			

Minimum Food & Beverage Spend Requirements

Saturday - \$10,000

Friday & Sunday - \$8,000

Monday – Thursday - \$6,000



Please acknowledge that you have read, understood and agree to the terms and conditions of your booking by signing, dating and returning a copy of this Reservations Form together with your \$500 initial deposit to confirm your function

All reservations are subject to receipt of the deposits as detailed in the terms and conditions. If a signed copy of this letter together with the initial deposit is not received within seven (7) working days Rainbow Beach Hotel reserves the right to release all accommodation and function rooms held

Please sign below to acknowledge your acceptance of the terms and conditions
Signature:
Name:
Date:
Method of Payment
Bank Cheque
Bank Cheque to be made out to <u>Rainbow Beach Hotel</u>
OR
Direct Deposit
Opagem Pty Ltd
BSB – 034 127 Account No . – 198 099
**Please use your booking name as your reference number
OR
Credit Card (Visa or MasterCard Only)
Card Type:
Credit Card Number:
Expiry Date: /
Cardholders Name:
Amount: \$500.00

Signature:....