

2025 WEDDINGS



The Ville

RESORT — CASINO



THE DREAM STARTS HERE...

Contact our specialist Wedding Coordinator
to start creating your happily ever after

Phone: +61 7 4722 2333

Toll free: 1800 079 210

tsv.eventsales@the-ville.com.au

the-ville.com.au





Outback Impressions Photography



Recollection Photography

SAY 'I DO' AT NORTH QUEENSLAND'S PREMIER WEDDINGS DESTINATION

With stunning views overlooking the Coral Sea to the sunlit curves of Magnetic Island and a range of event spaces to suit every size and style of wedding, let The Ville be the first page in your fairy tale.

Work one-on-one with our expert Wedding Coordinator to make your dream day a reality.

CEREMONY SPACES

PALM HOUSE
LAWN



PAVILION 3
LAWN

POOLSIDE
LAWN



WEDDING CEREMONIES



A WALK TO REMEMBER

Take your first step into happily ever after on The Pavilion lawns with ocean and island views, warm North Queensland sunshine, and cool ocean breezes.

Choose one of our themed packages and style it with your decorator or florist to add your personal touch.



TRADITIONAL GARDEN 1,650.0

Sophisticated & simple

Includes:

- Pavilion Lawn hire
- 30 Americana chairs
- White timber arbour
- Registry table with matching chairs
- Full delivery, set up, pack down



RUSTIC ELEGANCE 1,650.0

Vintage & rustic

Includes:

- Pavilion Lawn hire
- 30 gladiator chairs
- Hexagonal timber arbour
- Registry table with matching chairs
- Full delivery, set up, pack down

BASIC LAWN HIRE 1,250.0

Make it your own...

- Style the space yourself with your own furniture and theming
- Three hour hire for set up, ceremony, pack down

BASIC LAWN HIRE Available with reception bookings only. Strict three hour block applies. Any delivery or collection of goods must be approved by the Wedding Coordinator. All items must be packed down and taken off-site after ceremony concludes.

ADD A LITTLE SOMETHING EXTRA

Water station 50.0
Ice cold, fruit infused water

ADDITIONAL CHAIRS

Americana 6.0 per chair
Gladiator *Price on application*

RECEPTION VENUES



FROM HERE UNTIL FOREVER...

The perfect wedding reception starts with the perfect space. Bring your vision to life in one of The Ville's unique and picturesque venues.



THE PAVILION

Elegance for every occasion.

The Pavilion features high ceilings and a wrap-around terrace space with breathtaking views of Magnetic Island. Its design is contemporary yet classic; simple yet stylish – allowing it to act as a blank canvas ready to be transformed to suit your personal style.

BARRIER REEF ROOM

Simple, modern styling.

Our newly renovated Barrier Reef Room is a showstopper. With a large elevated stage, built in bar, and state-of-the-art audio visual equipment, this space is ready to make your wedding day dreams come true.



Mezic Studio

THE POOLSIDE LAWNS

A little bit of moonlit magic.

Make your reception truly magical under a canopy of stars on The Poolside Lawns with views out over the Coral Sea. This stunning space can cater to any style of event from an alfresco long table dinner, relaxed cocktails and canapés, or a chic marquee with all the trimmings.

MENU OPTIONS



ADD A LITTLE PERSONAL TOUCH

COCKTAIL ON ARRIVAL FROM 22 PP

Choose between:

- Mojito
- Aperol spritz
- Passionfruit spritz
- French martini

GRAZING TABLES

CHEESE & FRUITS FROM 20 PP

Selection of soft and hard cheeses, fruit, dips & crackers

ANTIPASTO FROM 22 PP

(2 per table)

Selection of cured cold meats, olives, olive oil and balsamic & grilled breads

CHEESE & MEATS FROM 26 PP

Selection of soft and hard cheeses, cured cold deli meats, fruit, dips & crackers

THE WORKS FROM 30 PP

Selection of soft and hard cheeses, cured cold deli meats, grilled vegetables, fruit, dips & crackers

(GF) – gluten free | (V) – vegetarian | (DF) – dairy free

Please let your event coordinator know if your guests have any dietary requirements.

The Ville practices the responsible service of alcohol. 15% public holiday surcharge applies to food and beverages. Menu items and prices in this Wedding Kit are subject to availability, cancellation and change.



CANAPÉS

Minimum 20 guests

2 HR

Choose 5 menu items

40.0 PP

3 HR

Choose 6 menu items

50.0 PP

4 HR

Choose 7 menu items

60.0 PP

SOMETHING COLD

Smoked salmon mousse & dill crème fraîche en croûte

Cherry tomato, caramelised onion & goats cheese tartlets (V)

Chef's selection of sushi rolls (V AVAILABLE) (GF AVAILABLE)

House-smoked Aylesbury duck, wild honey and beetroot purée & sour apple gel (GF) (DF)

Garlic and coriander prawns & cucumber en croûte (GF) (DF)

Shark Bay citrus-cured scallops & chilli pineapple salsa (GF) (DF)

Marinated heirloom tomato, bocconcini & balsamic pearls en croûte (V)

Sweet corn and pistachio-roulade & sundried tomato aioli (GF) (DF)

SOMETHING SWEET

Lemon meringue tartlet (V)

New York cheesecake (V)

Lamington (V)

Fruit custard tartlet (V)

Chef's selection of macarons (GF) (V)

Chocolate praline profiteroles (V)

Mango & passionfruit slice (GF)

Peanut butter brownie (GF)

SOMETHING HOT

Tempura prawns & toasted sesame aioli

Duck spring roll & plum sauce

Beef wellington & green tomato relish (DF)

Pulled short rib in bourbon and BBQ sauce, crostini & blue cheese dressing

Chef's selection of arancini balls & truffle aioli (GF)

Sticky pork belly & Asian dipping sauce

Crispy popcorn cauliflower & chipotle aioli (V)

Grilled cheesy polenta bites & chilli tomato relish (GF)

Pork and chive dumplings & soy sauce

Fried buttermilk chicken & buffalo dipping sauce

Honey soy chicken skewers & creamy sesame aioli

Lamb samosas & cucumber and mint raita

ADD A LITTLE SOMETHING MORE SUBSTANTIAL 10 PP

Chicken pad Thai (GF) (DF)

Pork bao, Asian slaw & char siu (DF)

CBCo beer battered fish and chips & tartare sauce (DF)

American beef slider, mustard, cheese & pickles

Peri-peri chicken slider, molten cheese & jalapeño relish

Vegetarian nachos with molten cheese, sour cream & tomato salsa (GF) (V)

Chicken & chorizo risotto (GF) (DF)

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DINNER - GRAZING

85.0 PP

Minimum 30 guests - Maximum numbers apply

STARTERS

Selection of Casalingo and cured meats including bresaola, prosciutto, hot peppered salami & capicola

Selection of antipasto of grilled vegetables, marinated olives & pesto (GF) (V)

Toasted gourmet breads (V)

THE MAIN EVENT

Whole-baked barramundi with garlic, lemongrass, coriander & chilli (GF)

Harissa-spiced chicken, pearl couscous & minted yoghurt

Beef chateaubriand & thyme jus (GF)

Burnt butter gnocchi, Parmesan & sage (V)

THE SIDESHOW

Sautéed green beans, asparagus & hazelnut (GF) (DF) (V)

Pomegranate, wild rice & quinoa salad (DF) (V)

Roast Kipfler potato & baby carrots (GF) (V)

Rocket & shaved Parmesan salad (V)

TO FINISH

Seasonal sliced fruit (GF) (VEGAN)

Petit fours (V)



ADD A LITTLE SOMETHING MORE

6.5 PP

Selection of Australian cheeses, quince paste & lavash (V)

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DINNER - BUFFET

Minimum 30 guests

All buffets include bread rolls with butter to start and freshly brewed tea & coffee to finish.

CHOOSE:

- 3 salads
- 3 mains
- 1 vegetarian
- 1 side
- 3 desserts

75.0 PP

ADD SOMETHING EXTRA

Salad	4.5 PP
Main	7.0 PP
Vegetarian	5.5 PP
Side	4.5 PP
Sweet	4.5 PP

SALADS

Moroccan spiced couscous (DF) (V)

Classic Caesar (DF)

Two-cabbage salad, sour cream & dill (GF) (V)

Green bean, hazelnut & red onion (GF) (DF) (V)

Panzanella salad of tomato, cucumber, basil, black olives, red onion, rustic bread & vinaigrette (V)

Honey-roasted beetroot, segmented orange, gorgonzola, rocket & toasted walnut (GF) (V)

Creamy potato, egg, smoked Casalingo bacon, seeded mustard & pickled dill (GF)

Provençal pasta salad of risoni, roasted root vegetables & sun-dried tomatoes (DF) (V)

Mesclun, cherry tomato, cucumber, Spanish onion & snow pea sprouts (GF) (DF) (V)

Greek salad of vine-ripened tomato, feta, red onion, olives & balsamic (GF) (V)

Wild rice, quinoa, sweet potato & pumpkin (DF) (V)

THE MAIN EVENT

Braised pork belly, Asian greens & soy and aromatic master stock

Salmon fillet, wilted spinach & tomato salsa (GF) (DF)

Grilled barramundi, ratatouille & pesto cream (GF)

Smokey beef ribs & bourbon and BBQ sauce

Grilled rib fillet, roasted asparagus, cherry tomato & classic Diane sauce (GF)

Slow roasted pork, sautéed cabbage & grilled apple jus (GF)

Thyme and garlic chicken, roasted Mediterranean vegetables & creamy mustard sauce (GF)

Roasted beef fillet, thyme-and garlic-roasted mushrooms & creamy truffle jus (GF)

Cajun-spiced chicken, Mediterranean couscous & minted yoghurt

Chicken cacciatore, blistered tomatoes, fresh herbs, roasted capsicum & olives (GF) (DF)

Poached chicken breast, Casalingo smoked bacon, avocado & hollandaise (GF)

Lamb Rogan josh, raita, jasmine rice & papadums (GF)

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DINNER

VEGETARIAN

Spinach and ricotta tortellini, creamy tomato & shaved Parmesan (V)

Burnt butter gnocchi, sage, kalamata olives & shaved Parmesan (V)

Grilled Mediterranean vegetables (GF) (DF) (V)

THE SIDESHOW

Panache of steamed vegetables & herb butter (GF) (V)

Roasted root vegetables & confit garlic (GF) (DF) (V)

Rice pilaf & confit onion and garlic (GF) (DF) (V)

Beef ravioli, spiced tomato cream & fried capers

Bacon & garlic potato bake (GF)

Thyme & garlic-roasted chat potatoes (GF) (DF) (V)

Sautéed Asian greens (GF) (DF) (V)

Steamed jasmine rice (GF) (DF) (V)

ADD A LITTLE SOMETHING FROM THE SEA

Upgrade your buffet option with a selection of seafood.

Lemon, cocktail sauce & tartare sauce included.

Open mussels, chilli jam & lime (GF) (DF)

Pacific oysters (GF) (DF)

Australian crab (GF) (DF)

Australian king prawns (GF) (DF)

Add all four seafood options

Prices to be confirmed by coordinator upon request

SOMETHING SWEET

All desserts come with fresh cream & coulis

Pavlova roll, fresh fruit & mixed berry coulis (GF) (V)

Carrot cake & citrus icing (V)

Crème caramel (GF) (V)

Salted caramel cheesecake (V)

Black Forest cake (V)

Tiramisu (V)

Raspberry crème Brulé tart (V)

Coconut panna cotta & pineapple compote (GF) (DF) (V)

Red velvet cake (V)

Seasonal sliced fruit (GF) (VEGAN)

Mango & passionfruit tartlet (GF)

Peanut butter brownie (GF)

Raspberry & vanilla slice (GF)

ADD AN INTERACTIVE COOKING STATION TO YOUR BUFFET

20.0 PP PER STATION

LIVE OYSTER SHUCKING

MISS SONGS DUMPLING HOUSE

MEXICAN TAQUERIA

LA TRATTORIA

MOUNT MULLIGAN SKEWER HUT

RISOTTO STATION

TAKE A BAO

AMERICANA GRILL

DONUT WALL

GELATO CART

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DINNER - PLATED

Minimum 30 guests

All menu options include bread rolls with butter to start and freshly brewed tea & coffee to finish

2 COURSE ALTERNATE DROP 70.0 PP

CHOOSE:

- 2 starters & 2 mains or
- 2 mains & 2 desserts

3 COURSE ALTERNATE DROP 85.0 PP

CHOOSE:

- 2 entrées, 2 mains & 2 desserts

STARTERS

SOMETHING COLD

Grilled king prawns, buttered bug, pickled cucumber, beetroot pearls & fresh herbs (GF)

Sous vide smoked Aylesbury duck breast, carrot purée, pickled apple salad, sour cherry (GF) (DF)

Chicken roulade, tarragon aioli, confit tomato & micro herbs (GF) (DF)

Cured Hokkaido scallop, green pea, fennel, pancetta crumb & orange and vanilla reduction (GF) (DF)

Smoked lamb, blueberry compote, preserved lemon quinoa & micro herbs (GF) (DF)

Compressed wild mushroom with pistachio crumb & fennel citrus salad (GF) (VEGAN)

Sous vide Aylesbury duck, beetroot purée, marinated feta, charred asparagus & yuzu pearls (GF)

Citrus-cured salmon, compressed cucumber, fennel, horseradish cream & black sesame (GF)

SOMETHING HOT

Soy-glazed quail, Asian herb salad & chilli caramel (GF) (DF)

Stuffed Moroccan pumpkin flower, roasted pepper coulis & rocket salad (V)

Braised pork belly, cauliflower purée, pickled mustard & red apple and tarragon slaw (GF) (DF)

Beetroot gnocchi, roasted pumpkin, enoki mushrooms, Parmesan, toasted almonds & basil (V)

Shark Bay scallops, romesco, basil & smoked almond crumb (GF)

Lemon herb-crusting lamb backstrap, baba ganoush, confit tomato, apple balsamic & angel hair chilli (DF)

Plum-smoked Aylesbury duck breast, Asian greens, shiitake mushrooms, baby radish & orange cardamom caramel (GF) (DF)

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DINNER

THE MAIN EVENT

FROM THE SEA

Grilled barramundi, marinated king prawns, crushed Kipfler potato, grilled asparagus & lemon bearnaise (GF)

Seared salmon, Bok choy, broccolini, shiitake mushrooms, green chilli, Sichuan pepper glaze & micro herbs (GF) (DF)

Huon salmon, wasabi ponzu, fried-rice cake, Asian greens & mango chilli salsa (GF) (DF)

Humpty Doo barramundi, cauliflower purée, charred broccolini, king brown mushrooms & corn and tomato salsa (GF) (DF)

FROM THE LAND

Grass-fed eye fillet, pommes Anna, king brown mushrooms, blistered tomatoes, broccolini & truffle jus

Barkers Creek pork cutlet, baby carrots, potato rösti, caramelised apple & brandy peppercorn jus (GF)

Seared beef tenderloin, marinated asparagus, charred broccolini, sweet potato purée & chimichurri (GF) (DF)

Mustard-crusted three-point lamb rack, carrot fondant, thyme and garlic Kipfler potato, green beans & blackberry jus (GF) (DF)

Braised beef cheek, carrot fondant, glazed shallot, cured speck & garlic and lemon mash (GF)

FROM THE SKY

Casalingo prosciutto-wrapped chicken, pommes gratin, asparagus, broccolini, heirloom baby carrots & aged port jus (GF)

Brined chicken supreme, caramelised cauliflower, fondant potato, asparagus, seeded mustard & rosé chicken jus (GF) (DF)

Confit five-spice duck Maryland, udon noodles, Pak choy, shiitake mushrooms & Asian mushroom glaze (DF)

Garlic and gruyere- breast, golden beetroot, butternut purée, snow peas, black olive & sherry sauce (GF)

FROM THE EARTH

Baked eggplant, bean cassoulet, charred asparagus & blistered tomatoes (GF) (VEGAN)

Butter chickpea curry, turmeric rice, charred broccolini & blistered tomatoes (GF) (VEGAN)

Pumpkin and spinach risotto cake, tomato fondue, thyme-and garlic-roasted mushrooms & tomato and jalapeño salsa (GF) (VEGAN)

SOMETHING SWEET

Chocolate mousse duo, Chantilly cream, crushed pistachio & blueberry gel (GF) (V)

Linzer chocolate sable, dark chocolate mousse, dulce de leche filling & gold dust (V)

Chocolate truffle bar, caramel popcorn & peanut butter quenelle (GF) (V)

Espresso panna cotta, hazelnut praline & chocolate sand (GF) (V)

Chocolate cake, sour cherry compote & whipped coconut cream (GF) (DF)

Strawberry parfait, tropical fruits, toasted coconut chips, lychee gel & crushed pistachio (GF) (V)

Warm sticky date pudding, toffee ice cream, caramel sauce & chocolate sand (V)

Blueberry cheesecake, blueberry compote, raspberry gel & raspberry sorbet (V)

Lemon custard fruit tart, pistachio crumb & Chantilly cream (V)

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BEVERAGE PACKAGES



BEVERAGE PACKAGE

SOFT DRINK PACKAGE

Includes soft drinks, orange juice and mineral water

2 HR	3 HR	4 HR	5 HR
18.0 PP	20.0 PP	22.0 PP	24.0 PP

CLASSIC BEVERAGE PACKAGE

Minimum 20 guests

2 HR	3 HR	4 HR	5 HR
47.5 PP	52.5 PP	57.5 PP	62.5 PP

SPARKLING & MOSCATO

NV Frankie Sparkling Brut
South Australia

WHITE WINE

2022 Frankie Sauvignon Blanc
South Australia

ROSÉ

2022 Counterpoint Rosé
South Australia

RED WINE

2021 Frankie Shiraz
South Australia

BEER & CIDER

Choose Four:

- Great Northern Super Crisp
- Great Northern Original
- CBCo Middy Lager
- CBCo Pale Ale
- Bertie Apple Cider

Minimum one beer selection must be mid-strength

NON-ALCOHOLIC

Soft drink
Orange juice
Mineral water

ADD A LITTLE SOMETHING MORE

Spirits

Extra wine & beer options

Arrival cocktail

Charged by consumption

Charged by consumption

Minimum requirements apply

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BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

Minimum 20 guests

2 HR

57.5 PP

3 HR

62.5 PP

4 HR

67.5 PP

5 HR

72.5 PP

SPARKLING

- NV Chandon Brut
Yarra Valley, Victoria
- NV Alpino Prosecco
King Valley, Victoria

WHITE WINE

Choose two:

- 2023 Shaw + Smith Sauvignon Blanc
Adelaide Hills, South Australia
- 2022 Growers Gate Moscato
South Australia
- 2022 Heggies Vineyard Cloudline Chardonnay
Eden Valley, South Australia
- 2022 O'Leary Walker Polish Hill River Riesling
Clare Valley, South Australia
- 2022 Motley Cru Pinot Grigio
King Valley, Victoria

ROSÉ

Choose one:

- 2023 Save our Souls Rosé
Goulburn Valley, Victoria
- 2023 Vinteloper Sp/23 Rosé
Adelaide Hills, South Australia

RED WINE

Choose one:

- 2021 Torbreck Woodcutter's Shiraz
Barossa Valley, South Australia
- 2021 Ad Hoc Cruel Mistress Pinot Noir
Pemberton, Western Australia

BEER & CIDER

Choose five:

- Great Northern Super Crisp
- Great Northern Original
- Corona
- Pure Blonde Low Carb
- CBCo Ginger Beer
- CBCo Middy Lager
- CBCo Pale Ale
- Bertie Apple Cider

Minimum one beer selection must be mid-strength

NON-ALCOHOLIC

Soft drink
Orange juice
Mineral water

ADD A LITTLE SOMETHING MORE

Spirits

Extra wine & beer options

Arrival cocktail

Charged by consumption

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Minimum requirements apply

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THE BIGGER PICTURE



Because it's more than just one day. Let your specialist wedding coordinator help you arrange all the finishing touches to make your entire wedding experience seamless and unforgettable.

IT STARTS WITH A K.I.S.S.

Found the reception venue of your dreams at The Ville? Rather than locking you into packages with inclusions that don't fit into your vision, we start with a K.I.S.S. and keep it super simple. You just start with a base rate on your function room hire plus a minimum spend on food & beverage, and then build your fairy tale from there. Ask your wedding coordinator for more details.

LIKE IT? PUT A RING ON IT

We know, the chat about the money is always awkward. But let's just rip off the wax strip and get it over and done with. All we need to put a ring on it and officially book in your wedding is a deposit and a signed contract. From there you can make progress payments in the lead up to the big day. All we ask is that you finalise all the payments three days before your happily ever after. There, all done.

THE WEDDING FEAST

You want your guests to have an unforgettable night. So let us know if they have any special dietary requirements and our team of specialist event chefs can come up with something amazing to leave a lasting impression.



MURDER ON THE DANCEFLOOR

Whether you've booked a six-piece jazz band, a DJ armed with 80s power ballads, or a classical stringed quartet, your choice of entertainment will set the mood just right. We don't mind what you choose, all we ask is that you let us know what you're planning so we can make sure it all goes off without a hitch. Please be aware though, that some noise level restrictions and operating hours can apply depending on what space you book. Ask your wedding coordinator for more details.

MAKE IT YOUR OWN

Because it's your special day, we don't want to stick our noses in where it's not wanted. Your event styling is totally up to you. But if you need some direction from a professional event stylist, ask your wedding coordinator and they'll point you in the right direction.

FREE WHEELING

We have free on-site parking available for your guests with surveillance operating 24-hours a day for extra peace of mind. The happy couple already has valet parking included with their booking, but it's also available for wedding guests. Ask your wedding coordinator for more information.

INDULGENT INCLUSIONS

A wedding at The Ville is never just a one day affair! These inclusions within your package mean that you can spread the love over a few days.

THE ARRIVAL

Arrive in style with valet parking for the happy couple's vehicles included in your package. Ask your wedding coordinator about parking options for your guests.



THE MORNING AFTER

Relive the magic of your wedding day with a complimentary buffet breakfast at The Palm House the following morning for the newlyweds.



NEWLYWEDS RETREAT

Our gift to you for your wedding night: a Resort Suite is included in your package when you book your reception at The Ville Resort-Casino. Speak with your wedding coordinator about a discounted rate for your guests.



LUXURIOUS ADDITIONS

Your wedding is a one off... so why not add a little something extra to your experience at an additional charge.

BEFORE THE BIG DAY

Start the wedding weekend with champagne breakfast by the resort pool at The Palm House or lunch at Ardo Rooftop. Book yourself in for a bit of pre-wedding pampering at The Ville's day spa, Hands in Harmony or Ardo Day Spa*.



THE NIGHT BEFORE

Gather with your nearest and dearest for a special dinner on the night before the big day. Share a banquet at Miss Songs Asian Kitchen, Marmor or Terasu; or opt for something more casual at Quarterdeck, The Palm House or Ardo Rooftop.**

* Bookings essential for Hands in Harmony and Ardo Day Spa

** Bookings essential for Quarterdeck, The Palm House, Miss Songs, Terasu, Marmor and Ardo Rooftop. Bookings only available for large groups with a minimum spend, must be pre-paid.

Contact your wedding coordinator for any booking enquiries.

VENUE CAPACITIES & INCLUSIONS

VENUE	AREA (m ²)	HEIGHT (m)	BANQUET (minimum - maximum capacity)
The Pavilion	775	2-4	300 - 550*
The Pavilion 1	258	2-4	60 - 150*
The Pavilion 2	258	2-4	80 - 150*
The Pavilion 3	258	2-4	80 - 150*
The Pavilion 1 & 2	516	2-4	150 - 350*
The Pavilion 2 & 3	516	2-4	150 - 350*
Poolside Lawn	600	N/A	150 - 600*
Barrier Reef Room	280	2-4	60 - 180*

*Maximum venue capacities are subject to change based on function room layout.

- Wedding party table with pleated white skirting**
- Wedding party table white lycra fitted chair covers**
- Cake and gift table with pleated white skirting**
- Wedding party attendant
- Personalised printed table menus
- Tables with white linen table cloths, napkins, cutlery and glassware
- Banquet round tables with banquet chairs**
- Parquetry dance floor**
- Wedding night accommodation for the newlyweds in a Resort Suite
- Valet parking for up to two wedding party cars
- Buffet breakfast for two people at The Palm House
- Lectern with microphone**

ADD A LITTLE SOMETHING EXTRA

- Additional charge of \$1.50 per person for your wedding cake served on platters
- Additional charge of \$7.50 per person applies for cake to be served with fruit coulis and cream on individual plates.
- Upgrade your suite to Pelorus suite at The Ville, Ardo Suite and Corner Suites at Ardo Hotel.

*upgrades and prices based on availability



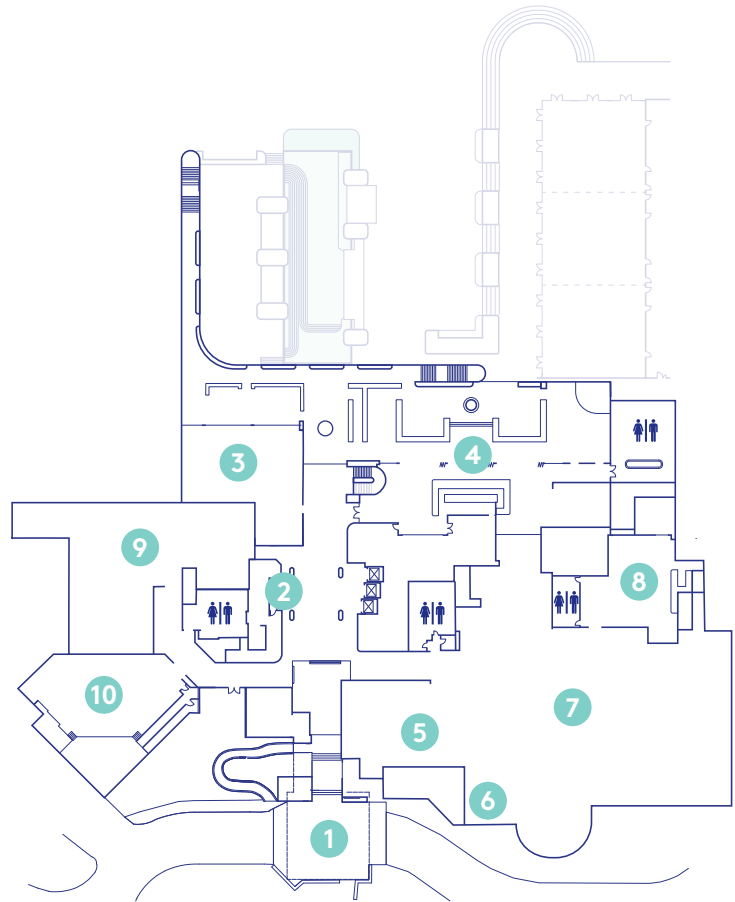
Mezic Studio

** Indoor venues only.

RESORT MAP

LEVEL 3

- 1 Porte Cochère
- 2 Reception
- 3 Miss Songs
- 4 Quarterdeck
- 5 Spin Café
- 6 Sports Bar
- 7 Casino
- 8 Magnetic Room
- 9 Orpheus Room
- 10 Barrier Reef Room



LEVEL 2

- 1 The Palm House
- 2 Cabana 1
- 3 Cabana 2
- 4 Cabana 3
- 5 Pool
- 6 Splash Bar
- 7 Day Spa
- 8 Daintree Room
- 9 Gym
- 10 The Pavilion 1
- 11 The Pavilion 2
- 12 The Pavilion 3
- 13 Pavilion Terrace
- 14 Palm House Lawn
- 15 Poolside Lawn
- 16 Pavilion 3 Lawn
- 17 Splash Lawns

