

2022 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

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the-ville.com.au



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.

SB Creative Co.

CEREMONY SPACES

POOLSIDE
LAWN

PAVILION 3
LAWN

PALM HOUSE
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.



Kacey Maree Photography

WEDDING CEREMONIES



TRADITIONAL GARDEN

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

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

Make it your own...

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.

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

ADD A LITTLE SOMETHING EXTRA

Water station

ADDITIONAL CHAIRS

Americana
Gladiator

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.

Mezic Studio

RECEPTION 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

Choose between:

- Mojito
- Aperol spritz
- Espresso martini
- French martini

GRAZING TABLES

CHEESE & FRUITS

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

CHEESE & MEATS

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

THE WORKS

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

ANTIPASTO PLATTERS

(2 per table)

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

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

Please let your event coordinator know if your guests have any dietary requirements. 15% public holiday surcharge applies to food and beverages. The Ville practices the responsible service of alcohol. Prices are subject to change.



CANAPÉS

Minimum 20 guests

1 HR

Choose 4
menu items

2 HR

Choose 5
menu items

3 HR

Choose 6
menu items

4 HR

Choose 7
menu items

SOMETHING COLD

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

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

House smoked Aylesbury duck, cherry gel, goats curd, pickled shallot & charcoal shard (GF) (DF)

Torched salmon avocado cream, black sesame, soused radish & tapioca chip (GF) (DF)

Spicy tuna ceviche tacos & pico de gallo (GF) (DF)

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

Blackened prawns, avocado mousse, dried tomato & corn blinis (GF) (DF)

Glazed beetroot, orange, baby fennel & black olive crumb (GF) (DF)

Citrus-cured Shark Bay scallops, romesco, basil oil & herb crumb (GF) (DF)

Smoked eggplant, pomegranate pearls, dukkah spice & savoury basil cones (DF)

Chicken roulade, tarragon aioli & sun-dried tomato (DF)

SOMETHING HOT

Tempura prawns & toasted sesame aioli

Duck spring roll & plum sauce

Colonial Brewing Co. Pale Ale braised short rib, spiced carrot purée & gremolata (DF)

Portobello mushroom and polenta croquette & smoked tomato relish (DF)

Chef's selection of arancini & truffle aioli

Sticky pork belly & Asian slaw

Cauliflower beignets & chipotle mayo

Cheesy polenta bites & chilli marmalade (GF)

Pork & chive dumplings

Fried buttermilk chicken thigh, kimchi & hot sauce (mild)

Chermoula chicken skewer & tahini dressing (GF) (DF)

Lamb samosa & mango chutney

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

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SOMETHING SWEET

Lemon meringue tartlet (V)

New York cheesecake (V)

Lamington (V)

Fruit custard tartlet (V)

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

Double chocolate mousse & chocolate cone (V)

White chocolate and raspberry profiteroles (V)

ADD A LITTLE SOMETHING MORE SUBSTANTIAL

Pork bao, Asian slaw & char sui (DF)

American beef slider, mustard, cheese & pickles

Cauliflower, lentil dahl, aromatic rice & poppadom (DF)

Chicken, chorizo & prawn paella (GF) (DF)

Soft shell crab & som tam salad (DF)

Colonial Brewing Co. beer battered fish, chips & tartare sauce (DF)

Chipotle and plum pork ribs & lime coriander salad (DF)



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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

ADD SOMETHING EXTRA

- Salad
- Main
- Vegetarian
- Side
- Sweet

SALADS

Moroccan spiced cous cous (DF) (V)

Classic Caesar (DF)

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

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

Panzanella (V)

Honey roasted beetroot, segmented orange, gorgonzola, arugula & 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)

Tabouli, chickpea & falafel (V)

THE MAIN EVENT

Char siu pork belly, candy peanuts & Asian slaw

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 & Diane sauce (GF)

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

Garlic thyme chicken, roasted Mediterranean vegetables & creamy mustard sauce (GF)

Grilled roast beef, sweet corn polenta & mushroom jus (GF)

Cajun spiced chicken, Mediterranean cous cous & minted yoghurt

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

Lamb au vin, potatoes & mini cabbage

Seafood medley, fish velouté & new potatoes (GF)

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

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

Pumpkin and ricotta ravioli, spinach cream, torn basil & shaved Parmesan (V)

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

Fried gnocchi, roasted Napoli, baby spinach & olives (V)

Rustic ratatouille (GF) (DF) (V)

THE SIDESHOW

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

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

Garlic & bacon potato au gratin (GF)

Balsamic glazed roasted chat potatoes (GF) (DF) (V)

Sautéed Asian greens (GF) (DF) (V)

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

Steamed Jasmine rice (GF) (DF) (V)

SOMETHING SWEET

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

Chocolate & strawberry lamingtons (V)

Carrot cake & citrus icing (V)

Baileys cheesecake (V)

Crème caramel (GF) (V)

Red velvet gâteau (V)

Salted caramel cheesecake (V)

Black forest cake (V)

Tiramisu (V)

Raspberry crème brûlée tart (GF) (V)

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

Seasonal sliced fruit platter (GF) (DF) (V) (VEGAN)

All desserts come with fresh cream and coulis

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

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ADD A LITTLE SOMETHING FROM THE SEA

Upgrade your buffet option with the following seafood items:

Pacific oysters (GF) (DF)

Australian crab (GF) (DF)

Australian king prawns (GF) (DF)

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

Add all four seafood options

Condiments options include fresh lemon, cocktail sauce & tartare



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 SERVE

Choose:

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

3 COURSE ALTERNATE SERVE

Choose:

- 2 entrées, 2 mains & 2 desserts

STARTERS

SOMETHING COLD

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

Sous vide Aylesbury duck, beetroot, marinated asparagus, feta, pepperberry pearls & beetroot tuile (GF) (DF)

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

Heirloom beetroots, carrots, cashew cream, bush tomato, orange & charcoal chip (GF) (DF) (VEGAN)

Dukkah crusted tuna, green beans, asparagus, romesco & basil (GF) (DF)

Goats curd, truffle honey, black olive crumb & rosemary focaccia crostinis (V)

Wild mushroom tart, blood orange foam & buckwheat (V)

Free range chicken terrine, Provençal vegetables & fennel lavash (DF)

SOMETHING HOT

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

Native-spiced quail, artichoke purée, grilled peach & crisp kale shard (GF) (DF)

Beetroot gnocchi, edamame, enoki mushroom, Parmesan, toasted almonds & basil (V)

Shark Bay scallops, romesco, basil & smoked almond crumb

Stuffed Moroccan pumpkin flowers, capsicum coulis, charred broccolini & shaved fennel (DF) (V)

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

Plum-smoked Aylesbury duck breast, sous vide chard, savoy cabbage, shiitake mushroom, baby radish & orange cardamom caramel (GF) (DF)

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

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

FROM THE SEA

Grilled barramundi, marinated king prawns, crushed kipfler potato, grilled asparagus, pancetta chip & lemon and dill beurre blanc (GF)

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

Humpty Doo barramundi, corn purée, smoked capsicum, snake beans, cauliflower florets & green tomato salsa (GF) (DF)

FROM THE SKY

Casalingo prosciutto wrapped chicken, garlic Parmesan mash, green beans, heirloom baby carrots & aged port jus (GF)

Brined chicken supreme, caramelised cauliflower, fondant potato, asparagus, mustard pickle & grape sauce (GF) (DF)

Confit duck Maryland, potato and pumpkin galette, miso buttered sprouts, king oyster mushroom & star anise glaze (DF)

Garlic herb stuffed prosciutto wrapped chicken breast, golden beetroot, butternut purée, snow peas, black olive & sherry sauce (GF) (DF)

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

Vanilla bean Madeleine, Baileys truffle, torched meringue & crushed honeycomb (V)

Linzer chocolate sable, dark chocolate mousse, tres leche & gold dust (V)

Pistachio brûlée tart, raspberry coulis, strawberry macaron & vanilla bean crème (V)

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

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

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

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

Grass-fed eye fillet, pommes Anna, king brown mushroom, blistered tomato, broccolini & Diane sauce

Seared beef tenderloin, marinated asparagus, primavera risotto & wild fennel jus (GF)

Kimberley red sirloin, celeriac, smoked baby carrots, edamame & fennel reduction (GF) (DF)

Brined pork loin, chicharon, carrot and caraway purée, Tuscan kale, grilled broccolini, apple compote & calvados mustard sauce (GF)

Herb crushed lamb back strap, carrot fondant, pommes Anna, green beans & blueberry balsamic jus (DF)

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

FROM THE EARTH

Baked eggplant, tomato fondue, bean cassoulet & charred asparagus (GF) (VEGAN)

Roast pumpkin sage pithivier, charred broccolini, toasted almond & tomato fondue (DF) (V)

Wild mushroom ravioli, tomato concassé, pickled enoki mushrooms & potato tuile (DF) (V)

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

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

Warm butterscotch pudding, pecan caramel ice cream, sticky date ganache & toasted pecans (V)

Rhubarb and cherry galette, elderflower nice cream & fresh strawberries (GF) (VEGAN)

BEVERAGE PACKAGES



BEVERAGE PACKAGE

CLASSIC BEVERAGE PACKAGE

Minimum 20 guests

1 HR

2 HR

3 HR

4 HR

5 HR

SPARKLING & ROSÉ

NV The Habitat Brut Cuvée
Central Highlands, NSW

2020 The Habitat Rosé
Central Highlands, NSW

WHITE WINE

2020 The Habitat Semillon Sauvignon Blanc
Central Highlands, NSW

RED WINE

2020 The Habitat Shiraz
Central Highlands, NSW

NON-ALCOHOLIC

Soft drink

Orange juice

Mineral water

BEER

Great Northern Super Crisp

Great Northern Original

XXXX Gold

VB

DRAUGHT BEER*

Great Northern Original

Matso Ginger Beer

Colonial Brewing Co. Pale Ale

Draught beer is available in Barrier Reef Room only and can be purchased on consumption or added to a package for an additional charge per person per hour*.

ADD A LITTLE SOMETHING MORE

Spirits

Extra wine & beer options

Cash bar

Charged by consumption

Charged by consumption

The Ville practices the responsible service of alcohol. Prices are subject to change.
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BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

Minimum 20 guests

1 HR	2 HR	3 HR	4 HR	5 HR
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SPARKLING & ROSÉ

Choose one:

- NV Rob Dolan Blanc de Blanc
Yarra Valley, VIC
- NV Pizzini Lana Moscato
King Valley, VIC
- 2019 Artea Rosé
Alpes-de-provence, France

WHITE WINE

Choose two:

- 2020 Wairau River Sauvignon Blanc
Marlborough, NZ
- 2020 Flametree Embers Chardonnay
Margaret River, WA
- 2020 Leftfield Pinot Gris
Hawkes Bay, NZ

RED WINE

Choose one:

- 2018 Pizzini Sangiovese Shiraz
King Valley, VIC
- 2018 Rusden Wines Driftsand GSM
Barossa Valley, SA
- 2020 Storm Bay Pinot Noir
Coal River Valley, TAS

BEER & CIDER

Choose Five:

- Great Northern Super Crisp
- Great Northern Original
- XXXX Gold
- Corona
- Wild Yak
- Peroni
- Asahi Super Dry
- Bertie Cider

Minimum one beer selection must be mid-strength

DRAUGHT BEER*

Great Northern Original

Matso Ginger Beer

Colonial Brewing Co. Pale Ale

Draught beer is available in Barrier Reef Room only and can be purchased on consumption or added to a package for an additional charge per person per hour*.

NON-ALCOHOLIC

Soft drink

Orange juice

Mineral water

BEVERAGE LIST

SPARKLING WINE & CHAMPAGNE

NV The Habitat Brut Cuvée
Central Highlands, NSW

NV Pizzini Prosecco
King Valley, VIC

NV Pizzini Lana Moscato
King Valley, VIC

NV Rob Dolan Blanc de Blanc
Yarra Valley, VIC

NV G.H. Mumm Grand Cordon
Champagne, France

WHITE WINE

2020 The Habitat Semillon
Sauvignon Blanc
Central Highlands, NSW

2016 The Habitat Chardonnay
Central Highlands, NSW

2020 Leftfield Pinot Gris
Hawkes Bay, NZ

2020 Flametree Ember Chardonnay
Margaret River, WA

2020 Wairau River Sauvignon Blanc
Marlborough, NZ

2018 Rieslingfreak No. 4 Riesling
Clare Valley, SA

2020 Pizzini Pinot Grigio
King Valley, VIC

2018 Ten Minutes by Tractor 10X
Chardonnay
Mornington Peninsula, VIC

RED WINE

2020 The Habitat Shiraz
Central Highlands, NSW

2020 Storm Bay Pinot Noir
Coal River, TAS

2018 Pizzini Sangiovese Shiraz
King Valley, VIC

2018 Rusden Wines Driftsand GSM
Barossa Valley, SA

2019 Round Two Single Vineyard
Cabernet Sauvignon
Barossa Valley, SA

2018 Teusner Bilmore Shiraz
Barossa Valley, SA

2018 Plantagenet 'Aquitaine'
Cabernet Sauvignon
Great Southern, WA

BEER

Great Northern Super Crisp

Great Northern Original

XXXX Gold

Pure Blonde

Victoria Bitter

Colonial Brewing Co. Pale Ale (can)

Colonial Brewing Co. Draught (can)

Peroni

Asahi Super Crisp

Wild Yak Pacific Ale

Corona

DRAUGHT BEER

Available in Barrier Reef Room only

Great Northern Original (425ml)

Matso Ginger Beer (330ml)

Colonial Brewing Co. Pale Ale (425ml)

Asahi (400ml)

CIDER

Bertie Cider

SPIRITS

Scotch, bourbon, vodka, gin, rum, tequila,
brandy, Bacardi

House brand (30mL)

Premium brands (30mL)

Basic RTDs

NON-ALCOHOLIC

Soft drink (glass/jug)

Fresh orange juice (glass/jug)

Mount Franklin still (400mL)

Mount Franklin sparkling (330mL)

ADD A LITTLE SOMETHING MORE

Spirits

Extra wine & beer options

Cash bar

Charged by consumption

Charged by consumption

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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.

Mezic Studio

A LITTLE BIT MORE DETAIL

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 share our famous Luxury Bespoke Picnic* with your bridal party to get the celebrations underway. Book yourself in for a bit of pre-wedding pampering at our onsite day spa, Hands in Harmony*.



THE NIGHT BEFORE

Gather with your nearest and dearest for a special dinner on the night before the big day. Share a banquet at our award-winning signature Asian fusion restaurant, Miss Songs Asian Kitchen**; or opt for something more casual at The Palm House** or Quarterdeck***.

*Bookings essential for Luxury Bespoke Picnics and Hands in Harmony.

**Bookings essential for The Palm House and Miss Songs.

***Bookings for Quarterdeck only available for large groups with a minimum spend, must be pre-paid otherwise walk-in only. Contact your wedding coordinator for any booking enquiries.

VENUE CAPACITIES & INCLUSIONS

VENUE	AREA (m ²)	HEIGHT (m)	BANQUET (minimum - maximum capacity)	VENUE HIRE FEE
The Pavilion	1272	2-4	300 - 550*	
The Pavilion 1	396	2-4	60 - 150*	
The Pavilion 2	362	2-4	80 - 150*	
The Pavilion 3	516	2-4	80 - 150*	
The Pavilion 1 & 2	758	2-4	150 - 350*	
The Pavilion 2 & 3	878	2-4	150 - 350*	
Poolside Lawn	1075	N/A	150 - 350*	
Barrier Reef Room	376	2-4	60 - 180*	

*Maximum venue capacities are subject to change based on function room layout and current COVID-19 restrictions.

- 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 (Maximum 10 people per table)**
- Your wedding cake served on platters*
- 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 fixed microphone**
- Personalised onsite Wedding Coordinator



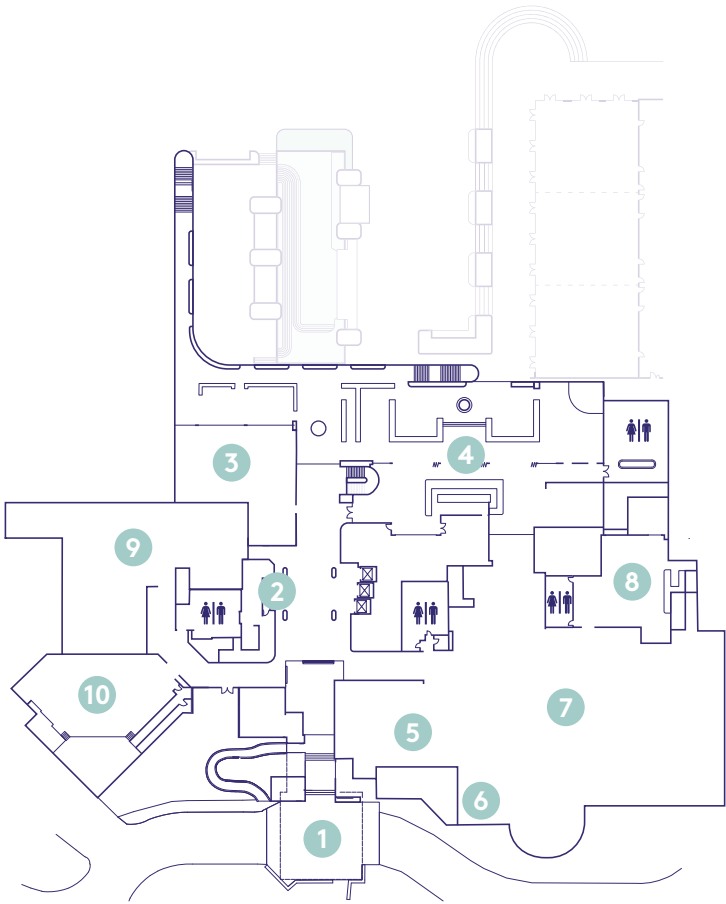
*Additional charge per person applies for cake to be served with fruit coulis and cream on individual plates.

**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

