



  
MARRIOTT RESORT  
SURFERS PARADISE

Wedding *Packages*  
2020

# Weddings in Paradise

## Your Dream Wedding

WHETHER YOU DREAM OF HOSTING A GRAND FORMAL EVENING OR A SMALL INTIMATE GATHERING, CHOOSING THE SURFERS PARADISE MARRIOTT RESORT & SPA MEANS YOU CAN INDULGE IN FIVE-STAR HOSPITALITY IN A WARM AND RELAXED ATMOSPHERE. THE PERFECT BACKDROP TO AN ELEGANT DAY SURROUNDED BY FAMILY AND FRIENDS!

Our beautifully appointed function rooms offer a unique ambience and the perfect location for a wedding ceremony, wedding reception or wedding renewal.

Your experienced and dedicated Wedding Planner will provide a level of service that allows you to be the ultimate host and cover all the details. Our specially created all-inclusive packages will ensure your wedding day runs smoothly and effortlessly.

Should you wish to arrange a tour of our facilities, or have any queries, please feel free to contact our Event Management Team via: 07 5592 9800 or [marriottsurfers.sales@marriott.com](mailto:marriottsurfers.sales@marriott.com)

We hope our information inspires you to celebrate with us on your wedding day!

## Ceremony Packages

### LAGOON TERRACE PACKAGE \$6,000

- White or red carpet
- Wedding arbour
- Up to 40 Americana chairs
- Bridal registry table
- Music sound system and microphone
- Afternoon ceremony is only available from 4.30pm

*Wet weather back up space will be provided on the day. Lagoon Terrace Package is seasonal and not available through school holiday, Christmas and New Year periods.*

### GARDEN TERRACE PACKAGE \$6,000

- Red or white carpet
- Wedding arbour
- Chairs with white covers (maximum 200 guests seated)
- White petals and candles along the aisle
- Bridal registry table
- Music sound system and microphone
- Afternoon ceremony is only available from 3.30pm

### JARRIPARILLA COVE PACKAGE \$4,000

- Red or white carpet
- Chairs with white covers (maximum 80 guests seated)
- White petals and candles along the aisle
- Bridal registry table
- Music sound system and microphone
- Afternoon ceremony is only available from 4.30pm

# Weddings in Paradise

## Intimate Wedding Reception Package

\$9,000 - Maximum 24 Guests

Your five (5) hour intimate wedding reception package is inclusive of the following:

- Half hour pre-dinner canapés created exclusively by our Executive Chef (please refer to page 8)
- Four-course alternately placed menu, including: entrée, main course, dessert and cheese platters
- One (1) signature cocktail on arrival (please refer to page 8)
- Marriott Signature beverage package including local craft beers
- Elegantly decorated bridal table and cake table
- White or black table linen
- Tiffany or Bentwood chairs
- White, black or blush linen napkins
- Charger plates
- Fresh floral table arrangements created by our Creative Design team
- Printed dinner menus and seating plan at entry to your reception
- Lectern and microphone
- Dancefloor and special lighting package
- Professional Disc Jockey to provide entertainment for five (5) hours
- Venue hire until midnight
- Overnight suite accommodation for the Bride and Groom including a sumptuous buffet breakfast
- Complimentary valet parking for Bride and Groom
- Dedicated Marriott Certified Wedding Planner

## Plated Dinner Menu Selections

### COLD ENTRÉE

(choose two (2) to be served alternately)

- Braised pork belly on cauliflower puree, apple salad and caramel jus (GF)
- Dukkah spiced duck breast with parsnip puree, sautéed spinach, pear chutney and sherry vinegar jus
- Stuffed pumpkin flower, ricotta, sweet corn on mushroom risotto (V)
- Miso marinated salmon, braised red cabbage, daikon and apple salad

### MAIN COURSE

(choose two (2) to be served alternately)

- Lamb loin, black olive pesto, smoky eggplant puree, fondant potato, rosemary jus
- Roasted duck breast, caramelised celeriac puree, sautéed mushroom, cranberry jus (GF)
- Barramundi fillet, carrot coconut velouté, garlic asparagus, walnut beetroot slaw
- Grilled prime Angus beef fillet, pancetta, cheddar and chive mash, honey carrot, spinach, jus (GF)

### DESSERT

(choose two (2) to be served alternately)

- Crème fraiche mousse with spiced pineapple compote, pistachio crumb vanilla Anglaise
- Chocolate sabayon, kirsch bavarois flourless chocolate chiffon red wine cherry compote (GF)
- Passionfruit mousse, dulce de leche vanilla dacquoise and vanilla Chantilly cream
- Tiramisu coffee soaked Savoiardi biscuits, mascarpone cream with coffee biscotti

### TO FOLLOW

- Cheese platter per table
- Freshly brewed tea and coffee

# Weddings in Paradise

## Wedding Cocktail Reception Package

\$195 per person - Minimum 50 Guests

\$205 per person - 35 - 49 Guests

\$215 per person - 25 - 34 Guests

Your three (3) hour cocktail reception package is inclusive of the following:

- A selection of eight (8) hot and cold canapés from our extensive list (please refer to page 8)
- One live food station from our extensive list
- Either a mixed sushi station or antipasto station
- Dessert canape buffet - Chef selection
- One (1) signature cocktail on arrival (please refer to page 8)
- Marriott Premium beverage package including local draft beer
- Elegantly dressed cocktail tables with five fresh floral arrangements
- Elegantly dressed cake and gift table
- Casual lounge furniture and coffee tables
- Lectern and microphone
- Dance floor and special lighting package
- Professional Disc Jockey to provide entertainment for three (3) hours
- Venue hire until midnight
- Cash bar open for guest purchases
- Overnight suite accommodation for the Bride and Groom including a sumptuous buffet breakfast
- Complimentary valet parking for Bride and Groom
- Dedicated Marriott Certified Wedding Planner

Add \$35 per person to host your event poolside

*Poolside package is seasonal and not available through school holidays.*

*Christmas and New Year periods*

*Cash bar unavailable for poolside events*

*10pm conclusion for poolside events*

## Food Station Selections

### **Slider Station**

Slider buns, beef, chicken, lamb, tomato chutney, aioli, Swiss cheese, lettuce, tomato and bacon

### **Thai Chicken or Prawn Salad Station**

Served with green paw paw, crisp bacon, toasted peanuts, coriander, bean shoots, garden leaves, tossed through with nam jim dressing

### **Live Flambé Pepper Steak Station**

Beef eye fillet, cooked and flambéed to order. Served with mushroom and red wine jus

### **Live Oyster Station**

Rock oysters opened by the Chef served with traditional condiments: lemon, cocktail sauce, capers and Spanish onions, brown bread fingers

### **Mexican Taco Station**

Soft shell tacos with beef, tomato, salsa, cheese, onion, jalapeno chilli, lettuce, sour cream, avocado and refried beans

### **Caesar Salad Station**

Caesar salad made to order with extra fillings including chicken and smoked salmon

### **Anti-Pasto Station**

Traditional Italian anti-pasta selection in bite size serves including a selection of: roasted vegetables, cured meats and seafood, wood-fired bread, rocket parmesan salad, Caprese salad

### **Sushi Station**

A variety of sushi, nori rolls and sashimi with pickled ginger, soy sauce and wasabi

### **Crème Brûlée Flaming Station**

Crème Brûlée made to order and served by our Chef with flavoured sugars including vanilla, lavender, lime, strawberry and passionfruit

### **Ice Cream Bar**

Premium flavoured ice creams served with a selection of condiments and toppings

# Weddings in Paradise

## ***Unique Traditions Reception Package***

\$199 per person - Minimum 50 Guests

Your five (5) hour unique traditions reception package is inclusive of the following:

- Half hour pre-dinner canapés created exclusively by our Executive Chef (please refer to page 8)
- Personally designed plated or buffet menu based on traditions and culture - including Halal
- Unlimited service of fruit punch, fruit juices and soft drinks over a five hour period
- Elegantly decorated bridal table and cake table
- Private bridal dressing room close to your wedding reception room if required
- White or black table linen and chairs draped with white or black covers and sashes available in various colours
- Prayer room if required
- Fresh floral table arrangements created by our very own Creative Design team
- Printed menus, printed and displayed seating plan at entry to your reception
- Lectern and microphone
- Dancefloor, stage and special lighting package
- Professional Disc Jockey to provide entertainment for five (5) hours
- Venue hire until midnight
- Overnight suite accommodation for the Bride and Groom including a sumptuous buffet breakfast
- Complimentary menu tasting for the Bride and Groom
- Complimentary valet parking for Bride and Groom
- Dedicated Marriott Certified Wedding Planner

## ***Tailoring Menu's***

TAILORING MENU'S TO SUIT THE INDIVIDUAL CLIENT NEED

The Surfers Paradise Marriott Resort Chefs work closely with Director of Events, Louise Bradfield to personally tailor wedding menus and create perfectly appointed catering menus to suit every occasion and dietary need.

Cultural Weddings have become a specialty of the Resort with Sous Chef Selvakumar Gopalakrishnan "driving menus like a Ferrari" says Executive Chef, Andrew Fraser. Selva has a large contribution to specialty themed events; he says, "I am from Tamilnadu, which is of the Southern Coast Region of India. My roots in this ancient part of the world have helped me bring really unique flavours and recipes to various cultural events and promotions throughout the Resort."

# Weddings in Paradise

## Deluxe Wedding Reception Package

\$245 per person - Minimum 50 Guests

\$265 per person - 35 - 49 Guests

\$285 per person - 25 - 34 Guests

Your five (5) hour deluxe wedding reception package is inclusive of the following:

- Half hour pre-dinner canapés created exclusively by our Executive Chef (please refer to page 8)
- Two-course alternately placed plated menu
- Dessert canape buffet and chocolate fondue
- One (1) signature cocktail on arrival (please refer to page 8)
- Marriott Premium beverage package including local craft beers
- Elegantly decorated bridal table and cake table
- White or black table linen
- Chairs dressed in white or black covers and sashes in various colours, or Americana chairs
- Fresh floral centrepiece arrangements created by our Creative Design team
- Printed menus and displayed seating plan at entry to your reception
- Lectern and microphone
- Dancefloor and special lighting package
- Professional Disc Jockey to provide entertainment for five (5) hours
- Venue hire until midnight
- Overnight suite accommodation for the Bride and Groom including a sumptuous buffet breakfast
- Complimentary valet parking for Bride and Groom
- Dedicated Marriott Certified Wedding Planner

## Plated Dinner Menu Selections

### COLD ENTRÉE

(choose two (2) to be served alternately)

Smoked chicken with aubergine cream baby leaf bundle and blistered truss tomato (GF)

Duck breast over wild rice, coconut and cranberry salad with raspberry dressing (GF)

Half shell scallop and seared tuna with

Thai noodle salad and coriander and lime dressing (GF)

### MAIN COURSE

(choose two (2) to be served alternately)

Black peppered beef eye fillet, parmesan crusted potato pave, garlic beans, balsamic jus  
Oven baked paprika chicken breast, crispy maple bacon, sage garlic potato, sherry jus (GF)  
Grilled salmon, pomme dauphine, green olive candied citrus tapenade, chardonnay sauce  
Barramundi fillet, fennel pea puree, asparagus spears, fire roasted cherry tomato salsa (GF)

### DESSERT

Dessert canapés and chocolate fondue

### TO FOLLOW

Freshly brewed tea and coffee

# Weddings in Paradise

## Superior Wedding Reception Package

\$305 per person - Minimum 50 Guests

\$325 per person - 35 - 49 Guests

\$345 per person - 25 - 34 Guests

Your five (5) hour superior wedding reception package is inclusive of the following:

- Half hour pre-dinner canapés created exclusively by our Executive Chef (please refer to page 8)
- Two-course alternately placed plated menu
- Dessert canape buffet and chocolate fondue
- Cheese platter per table
- One (1) signature cocktail on arrival (please refer to page 8)
- Marriott Signature beverage package including local craft beers
- Elegantly decorated bridal table and cake table
- White or black table linen
- Chairs dressed in white or black covers and sashes in various colours, or Americana chairs
- Fresh floral centrepiece arrangements created by our Creative Design team
- Printed menus and displayed seating plan at entry to your reception
- Lectern and microphone
- Dancefloor and special lighting package
- Professional Disc Jockey to provide entertainment for five (5) hours
- Venue hire until midnight
- Overnight suite accommodation for the Bride and Groom including a sumptuous buffet breakfast
- Complimentary valet parking for Bride and Groom
- Lagoon day bed booking the following day from 9am to 12 noon, includes freshly sliced fruit platter and sparkling water on arrival, oshi towels, sunscreen, bottle of Moët Champagne and platter of oysters served from 10:30am
- Dedicated Marriott Certified Wedding Planner

## Plated Dinner Menu Selections

### COLD ENTRÉE

(choose two (2) to be served alternately)

Smoked chicken with aubergine cream baby, leaf bundle and blistered truss tomato (GF)

Duck breast over wild rice, coconut and cranberry salad with raspberry dressing (GF)

Half shell scallop and seared tuna with

Thai noodle salad and coriander and lime dressing (GF)

### MAIN COURSE

(choose two (2) to be served alternately)

Salmon fillet crusted with sundried tomato, pesto and feta, Pommes Anna, citrus cream

Pistachio roasted barramundi with orange and rosemary, caper kipfler potato salad (GF)

Chicken supreme filled with pumpkin, spinach and ricotta, potato rosti, broccolini, jus

Beef eye fillet, saffron risotto croquette, cauliflower puree, spinach, madeira jus

### DESSERT

Dessert canapés and chocolate fondue

### TO FOLLOW

Cheese platter per table

Freshly brewed tea and coffee

# Weddings in Paradise

## Cocktail Menu Selections

INCLUDED IN ALL WEDDING RECEPTION PACKAGES

Please select one (1) option from the following:

### Mojito

White rum, sugar, lime juice, soda water, and mint garnished with a sprig of mint

### Long Island Ice Tea

Vodka, tequila, light rum, triple sec, gin, and a splash of cola garnished with a slice of lemon

### Daiquiri

Rum, citrus juice, and sugar garnished with a slice of lime

### Moscow Mule

Vodka, spicy ginger beer, and lime juice garnished with a slice or wedge of lime and mint leaves

### Aperol Spritz

Aperol, prosecco, and soda water garnished with a slice of orange

### Espresso Martini

Vodka, Kahlua, and a shot of espresso garnished with coffee beans

### Cosmopolitan

Vodka, triple sec, cranberry juice, and lime juice garnished with a slice of lime

### Pimms

Pimms No. 1 and ginger ale garnished with orange, lemon, apple, cucumber, and mint leaves

## Canape Menu Selections

Please select four (4) options from the below cold and hot canape selections

### COLD CANAPE SELECTION

Seared tuna with pickled ginger miso and yuzu dressing

Smoked salmon roulade (GF)

Half shell scallops with citrus salsa (GF)

Sushi rolls with condiments

Roasted turkey and King Island brie tartlets with cranberry

Tartlet with feta and sage with spiced pecan

Grilled asparagus wrapped in prosciutto (GF)

Pressed watermelon with goats cheese curd (GF)

Apricot chicken in cucumber cigar (GF)

Mini Thai beef salad

Cherry tomato stuffed with spanner crab (GF)

Grape in blue cheese rolled in pistachio (GF)

Gazpacho shot topped with corn and avocado salsa

Salmon tartar with finger lime and wasabi aioli (GF)

### HOT CANAPE SELECTION

Salt and pepper calamari, sauce gribiche

Panko king prawn with tamarind and chilli

Vegetable samosa, mango chutney (V)

Steamed pork bun with soy dipping

Butter chicken samosa

Peking duck won ton

Siu mai chicken and prawns

Peking duck spring rolls

Calamari on sugarcane

Chicken satay

Arancini bolognese

Prawn in crispy potato

Prawn on lemongrass

Mexican chicken empanada

Panko calamari rings

Lamb Madras samosa

Coconut coated prawns

Calzone chicken feta pesto

Vegetarian curry puffs

Tandoori chicken skewers

Karaage chicken

Lamb Kofta, yoghurt dip

Mini beef wellington

Mini lamb mushroom wellington

Beef on sugarcane

Herb crumbed risotto balls with garlic aioli (V)

Money bag sweet potato, cashew and basil (V)

Vegetarian spring rolls with chilli dipping (V)



# Weddings in Paradise

## *Beverage Package*

### MARRIOTT PREMIUM BEVERAGE PACKAGE

*Included in wedding reception packages*

- De Bortoli Sparkling Brut
- De Bortoli Semillon Sauvignon Blanc
- De Bortoli Shiraz Cabernet
- Black Hops and Cascade Light Beers
- Fruit juices and soft drinks

### MARRIOTT DELUXE BEVERAGE PACKAGE

*Upgrade for an additional \$15 per person*

- Maison Dumont Brut NV
- Twin Island Sauvignon Blanc
- Maxwell Silver Hammer Shiraz
- Stone & Wood and Cascade Premium Light
- Fruit juices and soft drinks

### MARRIOTT SIGNATURE BEVERAGE PACKAGE

*Upgrade for an additional \$30 per person*

- Chandon NV Sparkling Brut
- Cape Mentelle Sauvignon Blanc Semillon
- Smith & Hooper Cabernet Sauvignon Merlot
- Stone & Wood, Corona, Cascade Premium Light
- Fruit juices and soft drinks

## *Event Management and Wedding Services*

### VENUE WEDDING PLANNER

Dream weddings don't just happen, they're planned. Marriott Certified Wedding Planners are trained to help. After completing demanding coursework, each Marriott Certified Wedding Planner is qualified to coordinate weddings of all types, including ethnic and military weddings. Relying on experience, training, tradition and old-fashioned intuition, Marriott Certified Wedding Planners can help you determine an overall vision for your wedding and help you execute each detail. That includes setting an event budget; deciding on a menu; arranging table settings; and finding florists, photographers, a band and other entertainment for the big day.

### FLORAL AND CREATIVE DESIGN TEAM

Our on-site Floral & Creative Design team is overseen by Sharron Richards. The team can create fresh and innovative wedding themed bouquets and centrepieces and will ensure the continuity and flow of your theme from arrival to departure.

### MENU TASTING

A menu tasting is a necessity when planning your wedding, and the Resort's award winning Executive Chef, Andrew Fraser, is happy to cater to all requirements. Andrew's assistance with your wedding menu will reflect the Resort's five-star food innovation and creativity with your wedding day dreams. Menu tastings are offered for plated menus only and organised once your wedding is fully confirmed. One menu tasting is offered complimentary for the bride and groom only. Any additional guests will pay full retail price. Menu tastings are conducted Monday through Thursday at 12pm or 6pm and with seven days notice.

# Weddings in Paradise

## Venue A Little More Relaxed

WHY NOT ASK OUR WEDDING PLANNERS ABOUT OUR WONDERFUL RESTAURANTS AND BAR FACILITIES? THE PERFECT VENUES FOR A MORE INTIMATE WEDDING, VOW RENEWAL, ELOPEMENT OR ENGAGEMENT.

### CITRIQUE

Citrique Restaurant offers the most indulgent buffet breakfast every morning and decadent seafood buffet in the evenings. A seafood lover's dream, Citrique is famous for its opulent selection of ocean treasures, variety of culinary concepts and international cuisines, led by Executive Chef, Andrew Fraser. Citrique is a place where laughter is celebrated, conversation applauded and friendships last a lifetime.

### MISONO JAPANESE STEAKHOUSE

The highly trained Misono chefs are known as entertainers as well as culinary masters and create an unforgettable dining experience every time as they slice, dice and juggle utensils, while tossing prawns and eggs. Misono's Head Chef, Henry Bongay has been leading the team for the past 25 years as a Master of his craft. Step inside and live in the moment. If you were taught never to play with your food then perhaps it's time to break the rules. Expect the unexpected...amplified at Misono.

### CHAPTER & VERSE BAR AND LOUNGE

Gorgeous palms provide a striking setting for this lively lounge which is open for breakfast, lunch, and dinner. Begin your day here in Surfers Paradise with a healthy meal, or join us for a creative cocktail in the evening. Chapter & Verse offers stunning views overlooking the Resort's spectacular lagoon and tropical gardens. Perfect for catching up with friends over High Tea, lunch or evening tapas whilst the weekend DJ transforms the vibe from day to night. \*The above three venues are not private and are recommended for smaller groups of less than 25 people.

## Terms and Conditions

### BOOKINGS AND CONFIRMATION

Once the Surfers Paradise Marriott Resort & Spa is able to confirm your wedding reception, a catering confirmation agreement will be issued. A signed copy of the catering confirmation agreement along with a \$5,000 deposit will be required within 14 days to confirm your booking.

The initial deposit of \$5,000 is non-refundable. A second deposit equal to 50% of the estimated expenditure is due 90 days prior to your wedding. A final deposit based on the estimated expenditure is due 30 days prior to your wedding. Event contracts will only be issued 12 months prior to your event date.

### CANCELLATION

The management of the Resort reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received by the due date. Should you wish to cancel your booking prior to the confirmation date, please let us know as soon as possible so that we can release the booking and allow the space to become available to other clients. No charges will be incurred. If your function is cancelled after the confirmation date, the following conditions apply:

- The initial deposit of \$5,000 is non-refundable.
- Within 90 days of the event, the Resort shall also retain the second deposit of 50% of the estimated expenditure.
- Within 30 days of the event, the Resort shall retain all deposits and payments to the value of the full estimated expenditure.

### FUNCTION ROOMS

Function rooms are selected for minimum and maximum guest numbers. Please refer to the below chart for easy reference:

	MINIMUM	MAXIMUM	
GRAND BALLROOM	180 guests	450 guests	6-month booking policy applies
ELSTON ROOM	130 guests	180 guests	6-month booking policy applies
GARDEN TERRACE	85 guests	200 guests	6-month booking policy applies
HINTERLAND ROOM	50 guests	80 guests	
VERANDAH ROOM	25 guests	70 guests	
POOLSIDE	50 guests	150 guests	

*\*Should your agreement numbers be under the minimum numbers for any given room, a surcharge will be incurred in the form of venue hire. Our wedding booking policies are subject to blackouts and availability. Please contact the Resort to check dates and availability.*

# Weddings in Paradise

## Terms and Conditions

### CAR PARKING

Self parking charged at \$20 per day. \$30 per day for valet parking.

### ENTERTAINMENT

Please ask your Wedding Planner for entertainment options.

### MARINA ARRIVALS

All marina arrivals must be booked three (3) months in advance due to space restrictions.

### MINORS

Under Queensland Liquor Licensing Laws, we are unable to serve alcohol to a minor or allow a minor to consume alcohol on Resort premises. A minor is a person under the age of 18 years of age. We expect the organiser to inform all persons attending the event of liquor licensing laws and to display a diligent focus on the night of the behaviour of all attendees.

### NON SMOKING POLICY

In accordance with the Queensland State Law, the Surfers Paradise Marriott Resort and Spa is a non-smoking venue.

### POOLSIDE RECEPTIONS

Poolside Receptions are strictly 6.00pm - 10.00pm and restricted by blackout dates. A wet weather venue will be discussed upon booking.

All poolside events must adhere to a maximum of 85 dB (decibels) that will be measured and recorded by the hotel at regular intervals across the event from designated locations. The resort reserves the right to control the quality, style, location of set up and volume of any entertainment booked by the client. It is the responsibility of the client to share the noise limits with the booked entertainment. In the event that the maximum of 85 dB is exceeded, a hotel representative will contact the client representative or designated contact with instructions to turn it down. If this request is not complied with, the hotel will take all steps necessary to restore noise to approved levels.

## Terms and Conditions

### CHILDREN'S PRICES

0-5 YEARS - \$50 per child. Includes child friendly main course & dessert, soft drinks & juices and a wedding seat at the wedding reception

6-12 YEARS - 75% of the package price

13-17 YEARS - Full package price

Please ask your Wedding Planner for the children's menu, inclusive of soft drinks and juice served throughout package times.

### CREW MEALS

We are happy to offer entertainment and contracted specialists a crew meal.

Crew meals are charged at \$45 per person and include a hot meal served with soft drink, juices, coffee and tea.

### SPECIAL DIETARY REQUIREMENTS

Please note, the Resort is more than happy to cater to specific dietary requirements that are for medical and/or religious reasons only. This does not include lifestyle or fad diets. A full list of dietary requirements is required 72 hours prior to your event and in an easy to read format.

Should a guest not be able to eat a variety of foods, this list should also contain exactly what they can eat to avoid disappointment. Guests that order special dietary meals will be served a menu to suit the events budget. The Resort caters for a percentage of vegetarians on a daily basis.

Should your guest list include a high number of vegetarians, please ensure your Wedding Planner is updated on these numbers.

All prices within are inclusive of GST and are valid until 31st December 2019.

### RESPONSIBLE SERVICE OF ALCOHOL (RSA)

Surfers Paradise Marriott Resort & Spa's liquor license requires that beverages only be dispensed by Resort employees and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under age. Events can be ceased if more than 30% of guests appear to be intoxicated and acting inappropriately during the event.

### SECURITY

Security can be added at an additional cost as follows, note this can be organized with your Wedding Planner. A rate of \$49.50 per man hour for a minimum of 4 hours applies. The following ratio apply: 1 x per 100 guests



# Wedding *Packages*

**2020**