

HAMILTONS

OYSTERS

BAR

RESTAURANT




A magical and idyllic location to complete your fairy tale wedding...

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HAMILTONS

OYSTERS BAR RESTAURANT

Dear Husband & Wife to be,

Congratulations on your recent engagement and the beginning of your wedding journey.

We hope it is truly everything you have dreamed it to be.

We welcome and thank you for your interest in Hamilton's Oysters-Bar and Restaurant to host your wedding reception. We are here to answer any questions that you may have that are not explained in this wedding package.

Hamilton's Oysters-Bar and Restaurant is the only truly magical waterfront venue in the Forster/Tuncurry area, with a deep water jetty for boat access. The brand new venue opened late December 2014 and has been transformed from its previous usage as a boat yard and slipway, into a modern take on the old building.

We deeply believe it is a beautiful addition to the surrounding area.

Catering comfortably for groups of 30-110 people for a sit down style formal reception with a space for a dance floor.

Alternatively, for numbers 80-110pax we can offer the entire venue as a sit down casual style or for numbers 110pax-160pax a relaxing cocktail style function. Your guests will be blown away with the amazing 180 degree picture perfect views of beautiful Wallis Lake with regular visits from pods of dolphins and wildlife.

Our venue is fashioned in a relaxed, casual but elegant style, where our aim is to provide great service and food and a fantastic atmosphere for the perfect wedding. We encourage you to feel free to take the opportunity to utilise our beautiful outdoor deck for your ceremony; with even the option for the bride to arrive in a spectacular fashion by private boat or contracted boat hire.



Menus

Our talented chefs have created an amazing delectable menu for you to choose from. Please note should you wish a slightly different menu, one can be drawn up specially for you.

Wedding Package One

\$70 per head

House baked dinner roll with butter

Entrée (Please choose 2 selections from each course)

Sundried tomato arancini balls served with spicy tomato sauce & parmesan (v)

Chilli salt & pepper squid with lemon aioli , served on a fresh radish , cucumber and Spanish onion mescaline salad

Mains (Please choose 2 selections from each course)

12 hour slow cooked 250g sirloin steak with a Texas bourbon glaze, potato rosti & minted green beans

Seared chicken saltimbocca (filed with sage & prosciutto) topped with a creamy garlic sauce served with sautéed baby broccoli & sweet potato chips.

Tea & coffee & your wedding cake (Cut & served on platter)

Desserts

Your wedding cake cut & plated with berry coulis & ice cream

Followed by tea & coffee

Bistro natural oysters served as canapes

Please add **\$ 29 per dozen** (We recommend 2 oysters per person as a guideline)



Wedding Package Two

\$80 per head

House baked dinner roll with butter

Entrée (Please choose 2 selections from each course)

Sundried tomato arancini balls served with spicy tomato sauce & parmesan (v)

Chilli salt & pepper squid with lemon aioli , served on a fresh radish , cucumber and Spanish onion mescaline salad

Classic chefs Caesar salad with lemon pepper & pesto infused chicken stack

Creamy prawn, dill & smoked salmon risotto topped with parmesan cheese & finished with salsa Verde

Mains (Please choose 2 selections from each course)

12 hour slow cooked 250g sirloin steak with a Texas bourbon glaze, potato rosti & minted green beans

Seared chicken saltimbocca (filed with sage & prosciutto) topped with a creamy garlic sauce served with sautéed baby broccoli & sweet potato chips.

Char grilled pork outlet with seeded mustard , bacon & champagne sauce accompanied with wilted silver beet spinach and a sour cream & bacon potato cake.

Cajun infused crispy salmon fillet on a roasted cherry tomato & cucumber mixed salad finished with an avocado & wasabi dressing.

Dessert (Please select 2 selections from each course)

Individual lemon meringue pie -sweet short crust pastry filled with lemon curd, topped with Italian meringue served with grand mariner tossed strawberries and vanilla bean ice cream

Chocolate mousse mud cake , chocolate fudge sauce , selection of macaroons

Cherry ripe cheese cake , mixed berry compote , raspberry couli & Chantilly cream

individual caramel tart , chocolate & caramel ganache rosette, Salted caramel sauce topped with crisp chocolate wafers

Tea & coffee & your wedding cake (Cut & served on platter)

Bistro natural oysters served as canapés

please add **\$29 per dozen**

(We recommend 2 oysters per person as a guideline)

Wedding Package Three

\$90 per head

House baked dinner roll with butter

Entrée (Please choose 2 selections from each course)

Sundried tomato arancini balls served with spicy tomato sauce & parmesan (v)

Chilli salt & pepper squid with lemon aioli , served on a fresh radish , cucumber and Spanish onion mescaline salad

Classic chefs Caesar salad with lemon pepper & pesto infused chicken stack

Creamy prawn, dill & smoked salmon risotto topped with parmesan cheese & finished with salsa Verde

Grilled sea scallops (x3) topped with tomato concasse julienne prosciutto extra virgin olive oil & caramelised balsamic vinegar on a bed of fresh rocket

Mains (Please choose 2 selections from each course)

12 hour slow cooked 250g sirloin steak with a Texas bourbon glaze, potato rosti & minted green beans

Seared chicken saltimbocca (filed with sage & prosciutto) topped with a creamy garlic sauce served with sautéed baby broccoli & sweet potato chips.

Char grilled pork cutlet with seeded mustard , bacon & champagne sauce accompanied with wilted silver beet spinach and a sour cream & bacon potato cake.

Cajun infused crispy salmon fillet on a roasted cherry tomato & cucumber mixed salad finished with an avocado & wasabi dressing.

Herb crusted lamb rack stuffed with a mushroom duxelle , mint & rosemary jus , honey baby carrots , kipler potato chips.

Dessert (Please select 2 selections from each course)

Individual lemon meringue pie -sweet short crust pastry filled with lemon curd, topped with Italian meringue served with grand mariner tossed strawberries and vanilla bean ice cream

Chocolate mousse mud cake , chocolate fudge sauce , selection of macarons

Cherry ripe cheese cake , mixed berry compote , raspberry couli & Chantilly cream

individual caramel tart , chocolate & caramel ganache rosette, Salted caramel sauce topped with crisp chocolate wafers

Tea & coffee & your wedding cake (Cut & served on platter)

Bistro natural oysters served as canapés

please add **\$29 per dozen**

(We recommend 2 oysters per person as a guideline)

Canapé Options

Can be added to your menu before your dinner while the bride & groom has their memories captured & your guests can enjoy the view with a beverage or two.

Prices are inclusive of two pieces per person with a minimum of four selections

Please choose your selection, each selection is \$6 pp

Oyster natural with lemon (gf)

Oysters Kilpatrick

Asparagus wrapped prosciutto topped with bernaise sauce (gf)

Sundried tomato arancini balls served with spicy tomato sauce & parmesan (V)

Baby tomato bruschetta with Spanish onion, basil and olive oil (v)

Smoked salmon with dill, cr-me fresh en croute

Chilli garlic prawns with cucumber & pickled ginger (gf)

Fragrant salt & pepper squid with lemon-lime aioli (gf)

Rare roast beef with horseradish & gherkin on sour dough

Beer battered prawn with sweet & sour sauce

American BBQ pulled pork slider with jack cheese by 1 PP

Potato spun prawn with chili lime aioli

Prosciutto, goats cheese, toasted walnut on a sour dough crouton

Chicken & mushroom dumplings

Oyster shucking station:

A selection of cold shucked bistro size oysters set ready for your guests to enjoy with your own oyster tasters set to the side.

See our current menu for oyster tasting options

\$29 a dozen (minimum of 20 dozen)

Beverage Options

Feel free to discuss your budget so we can tailor a drinks package to your needs.

Package Sample- All packages are based on a **(5 hour)** function, any additional time will incur additional charges (POA). \$58 per head

(includes a choice of house sparkling, white & red wines as per listed directly below and one house beer, light beer and soft drink)

Additions: extra \$10 per head for house spirits

Sparkling Wine

Fernhill NV Sparkling, Hunter Valley NSW

Dunes & Greene Chardonnay Pinot noir, Adelaide SA

White Wine (choice of 1)

Renbank Sauvignon Blanc, VIC

Redbank Pinot Grigio, King Valley, VIC

Red Wine

Redbank Merlot, Vic

See our current wine list for other house red options.

Beer (choice of 1 plus light beer)

(or similar as selection may change periodically)

Carlton Dry (on tap)

Mid strength (on tap)

Craft option of pale ale (on tap)

Cascade Premium Light (bottle)

Tooheys New (bottle)

XXXX Gold (bottle)

Soft drinks (post mix)

Juice, Apple juice, Orange juice, Pineapple

Bar Tab Options

If you would prefer we can offer a bar tab drink option, where payment is based on consumption up to a set figure.

OR if you prefer an open tab format is also available.

We can also limit either option to simply include house beer, house wine, light beer and soft drinks or you are also able to opt for a completely open bar – it is entirely up to you as to what you will allow your guests to consume.

However, we reserve the right to refuse any guest service of alcohol if we believe they are intoxicated or underage we will always adhere to strict Responsible Service of Alcohol guidelines.



Our T'S & C's

Lunch time functions are to commence from 11.30 with the departure of all guests by 4.30pm

Dinner time functions from 5pm to 10pm or for a duration of 5 hours. Should you wish to extend your hours; it is left to the discretion of management and charged at a rate of -250 per hour additionally.

We do not extend functions longer than a 5 plus 1 or a total of 6 hours time frame.

If the function continues after its 5 or 6 hour time frame an additional charge of -125 per half hour will be charged unless organised direct with management.

Peak time weddings between Mid February-April & September- November held on a Saturday night do require a minimum spend of -10,000 for food & beverage. (please read our minimum spend section for inclusions)

Low season weddings between May-August held on a Saturday night do require a minimum spend of -8,000 for food & beverages. (please read our minimum spend section for inclusions)

Functions held on gazetted public holidays do occur a -2500 additional fee

Hamilton's Oysters Bar & Restaurant advises your date is not confirmed until the initial deposit is paid. We resume the right to rebook your date if you fail to pay this deposit within the requested time 2 weeks maximum of written confirmation from us.

Final numbers and any dietary requirements are required 4 weeks before the event.

Appropriate Shoes are to worn at all times whilst in the venue and we take no responsibilities if this is not met.

Pricing Terms.

Prices quoted are inclusive of GST. Prices are based on current cost and may be subject to change but all charges will be advised in writing. Our wedding package is reviewed annually in June and may be subject to changes which will be given in writing.

Children under 12 pay 50% on the chosen package or alternatively you may select from the childrens menu at the menu at the usual cost. A price increase every 12 months will be implemented on the 1st July.

Package -10,000 minimum spend inclusions

This includes the venue hire for 5 hours (We have just had our liquor license extended and can now offer our venue till 11.30pm please note: last drinks from the bar will be announced at 11.15pm) plus the venue setup and decorating from 4pm

Additional cost may be added if the venue is required for earlier setup and decoration

Fully trained bar & wait staff for the duration of the reception

Professional planning, 2 x 1 hour consultations, advice & referral to wedding service providers

Cleaning of the venue after the event

Reception setup linen napkins, bridal table, cake table, gift table, crockery, cutlery & glasses. Please note: Chair covers are at additional cost and are to be organised by the bride & groom

Payments.

A final contract will be required signed by the bride and groom at the time of securing your booking.

To secure your special date we do require a 500 security bond. This acts as confirmation on the date and then a security bond on the venue for the night. Should any damage occur on the night to the venue or surrounds it will be taken out of the security bond. If no damage occurs the 500 bond will be refunded to you within 2 weeks after the event. If we do not receive the completed paperwork within the contract period Hamilton's will be unable to guarantee your date.

Payment Schedule: Security bond of 500 to confirm your special date.

4 weeks before the date 50% of final catering numbers

2 weeks prior to the event all final catering numbers and payment.

Please always confirm your payments with an email or payment remittance notice.

Payment Details.

Payments can be made to: With your surname as a reference.



Continued T'S & C's

Cancellations policy.

The deposit is non-refundable for all cancellations at any time.

For cancellations received in writing 45 days or more prior to the wedding date; Hamilton's will be entitled to keep a -200 administration charge and the initial deposit; after that we will then refund 100% of your payments received within 10 working days.

For cancellations received in writing between 14-44 days prior to the wedding date; Hamilton's will be entitled to keep a -200 administration charge and the initial deposit; after that we will then refund 80% of your payments received within 10 working days. For all cancellations received less than 14 days prior to the wedding, NO refund will be made.

Security.

At all times, patrons must have access to their photo identification. Failure to show staff may result in service of alcohol being refused. Security and staff have the right at their discretion to refuse entry to any persons. Security have the right to remove any patrons from the premises should they be acting in an inappropriate manner.

Patrons under 18.

Patrons under the age of 18 must be accompanied at all times, by their parent or legal guardian. Minors are not to be near the bar area and are only allowed to remain on the premises if they are part of a function so long as they are under the strict supervision of their guardian. Minors are required to be accompanied to the toilet at all times. They also must be fully supervised at all times on the deck area.

Duty of Care.

We have the duty of care to our clients and reserve the rights for our duty manager and bar staff to refuse service of alcohol to persons he/she deems are intoxicated. If a function has purchased a beverage package; Hamilton's Cysters Bar & Restaurant still reserves the right to refuse service of alcohol to any member of the function deemed intoxicated. We also have the right to request security to escort persons from the venue that staff members deem are intoxicated. If guests are removed from the premises, no REFUND is offered on food, beverage or venue hire at Hamilton's Cysters. Hamilton's Cysters Bar and Restaurant does not allow takeaway on any alcohol consumed or bought onto the premises.

Entertainment/Decorations.

We are more than willing to assist in organising the finer points of your function in whatever way possible. We are happy to allow you to set the atmosphere to suit your function however Hamilton's Cysters Bar and Restaurant WILL NOT allow guests to fix, in anyway, decorations or signs to the establishment's walls or its fittings without the accompaniment and approval from the venue/function manager. We do not allow any type of confetti.

Courtesy Bus.

Hamilton's Cysters is equipped with a 11 seat bus that is able to be used to escort your guests home safely (around the immediate location of Forster/Tuncurry) at the end of the evening. For more details please feel free to ask. The courtesy bus can be hired for the night for an additional cost of 250 for the evening.

Hamiltons confirmation details

Client Name

Phone number:

Email address:

Function date:

Account number:

BSB number:

Acceptance of terms and conditions

I have read and understand the terms and conditions outlined in this booking form and have attached my 500.00 security bond.

Client signature:



TESTIMONIES....

Wedding Reception 10th October 2015

From Grooms Mother

Hi Hamilton's Team.

There is no way we can thank you enough for the magnificent wedding you organised for Jude and Mark. You would have to be one of the most patient and obliging people as nothing seemed to be a problem for you.

To arrive on the Amaroo with the staff lined up on the deck was just amazing. To see Mark H and his team ready there to assist with the first time berthing of the Amaroo had us all enthralled. From the lifting off of two wheelchair guests to assisting the rest of us you team should be so proud of themselves. For Mark H and his team to again reappear when Mark & Jude arrived in Adam's boat to help the bridal party alight was delightful.

And your staff - well they are all so good at what they do. The wait staff for whom nothing is a trouble and blend in so effortlessly, the ace barman, the kitchen staff who astound us with the quality and delivery of the meal to a large group. The obscure meal requests- Alanna loved her vegan meal and the chips for Jude's aunt got a laugh near us.

The guests haven't stopped talking about how amazing the entire evening was and the compliments for Hamiltons are flowing thick and fast.

Someone told me today they saw the Amaroo docking at "Hamiltons Island" and how good it looked. It sounded rather appropriate!

A heartfelt thank you all

Anne & Mick Bowd (Mark's parents)

WEDDING 12th September 2015

FROM BRIDE & GROOM

We had a fantastic time away - so sad it's all over and we are back to reality!

We have you and the rest of the team at Hamilton's to thank for making our reception everything we imagined. The food was sensational (huge props to the chef!) and everyone has said what a stunning location it is too!

Nat, you went above and beyond - they are very lucky to have you on their team.

Warm regards
Anthony and Alex

Thank you and we wish you well in your planning. Please feel free to contact us to discuss anything further.

Kind Regards

Hamilton's Oyster Bar & Restaurant

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