

# Wedding Kit



From the Ceremony to the Grand Reception and Deluxe Accommodation  
Your Ultimate All-In-One Wedding Venue



# Your Ultimate All-In-One Wedding Venue

Congratulations on your engagement and thank you for considering Joondalup Resort as the Venue for your special day.

Set amongst lush, emerald fairways and natural, tranquil bushland, Joondalup Resort offers a picture perfect setting in spectacular surrounds only five minutes from the white sandy beaches of the Sunset Coast and 25 minutes from Perth City.

Joondalup Resort creates an 'all-in-one wedding experience' to ensure your special day is hassle free. Allow our professional and experienced team to arrange your ceremony in one of our picturesque garden settings or overlooking lush fairways, followed by a grand reception to the style of your choice, as well as deluxe accommodation for you and your guests.

Choose from four superbly equipped function rooms which can cater for an intimate gathering of 20 guests in our Boardroom, or a larger reception for up to 180 guests in our permanent marquee overlooking the lagoon style swimming pool.

Please find enclosed information outlining our range of Wedding Services which will inspire you to choose Joondalup Resort as the Venue for your most important day.

We would be delighted to meet with you to showcase our facilities and to discuss your requirements in detail.

Kind regards

Alison Mayne  
Wedding Co-ordinator

Michelle Sheedy  
Wedding Co-ordinator



AHA (WA)

2010 MeBank  
Management Team  
of the Year



GOLD  
PLATE  
AWARDS

2010 Gold Plate  
Excellence in Health



2003/04, 2005/06 and again in 2007/08

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## Venue Hire

Book your wedding reception at Joondalup Resort and receive with our compliments:

- The dedicated services of our Wedding Co-ordinator
- Clothed and skirted bridal table and gift table
- Clothed and skirted cake table with cake knife
- Set up of your place cards and bonbonerie on the day (conditions apply)
- Personalised menus for each table
- Dance floor
- Lectern and microphone
- Overnight accommodation including full buffet breakfast the next morning for the Bride and Groom in a Standard Room (conditions apply)
- Discounted accommodation rates for your guests including full buffet breakfast the next morning

### THE BOARDROOM

The ideal reception room for a smaller wedding, this intimate room is furnished with a grand wooden dining table, marble fireplace and private balcony offering spectacular views overlooking the golf course and lagoon style swimming pool. Excludes dance floor, lectern and microphone.

Venue hire:	\$350
Banquet:	minimum 12, maximum 20 guests
Cocktail:	not available

### VIEW 180 COCKTAIL LOUNGE

Enjoy stunning 180 degree views overlooking the lagoon style swimming pool and lush fairways. Excludes dance floor, lectern and microphone.

Venue hire:	\$350
Cocktail:	minimum 50, maximum 80 guests

### JACARANDA ROOM

This beautifully appointed room offers an abundance of natural light and superb views of the golf course and lagoon style swimming pool from its terrace style balconies.

Venue hire:	\$550
Banquet:	minimum 50, maximum 65 guests
Cocktail:	minimum 50, maximum 80 guests

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## Venue Hire (continued)

### THE GRAND BALLROOM

This traditional, classic room provides an elegant setting in formal surrounds.

Venue hire:	\$750
Banquet:	minimum 70, maximum 100 guests
Cocktail:	minimum 70, maximum 150 guests

### LAKEVIEW TERRACE

A stunning air conditioned permanent marquee overlooking the lagoon style swimming pool, bushlands and award winning golf course.

Venue hire:	\$1000
Banquet:	Friday and Saturday* minimum 100, maximum 180 guests Sunday minimum 80, maximum 180 guests
Cocktail:	Friday minimum 100, maximum 250 guests Sunday minimum 80, maximum 250 guests

*\* Only buffet or plated menu options available on a Saturday night \**

## Wedding Ceremonies

Joondalup Resort offers a variety of garden settings, from our intimate Koi pond to our picturesque lakeside views.

### CEREMONY VENUE HIRE

Venue hire fee of \$495 includes red or cream carpet, white clothed and skirted signing table, 30 chairs with white chair covers and use of Hotel speaker with in built CD player/ipod.

A Joondalup Resort team member will also assist the bridal party upon arrival.

All ceremonies must be in conjunction with a reception held at Joondalup Resort.

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## Catering

The enclosed menus are exclusive to Joondalup Resort. Our delicious meals have proven to be popular, however if you do not see exactly what you are looking for, please let us know and our Chef would be more than happy to design a menu to suit your wedding.

There are three options available to you:

- Set Menu – choose one entrée, one main course and one dessert
- Alternate Drop – a surcharge of any one course is \$4.50 per person (maximum of two choices per course)
- Choice Menu – a surcharge of \$10.00 per person applies for a choice of one course, \$15.00 per person for two courses and \$18.00 per person for three courses (maximum of two choices per course)

Please note there may be variations to the menus due to the availability of seasonal produce.

### DIETARY REQUIREMENTS

We cater for all dietary requirements. Please discuss any specific needs with your Wedding Co-ordinator. Whilst Joondalup Resort endeavors to accommodate all dietary requirements and specific needs, we cannot completely guarantee allergy-free meals due to the potential traces of allergens in the working environment and supplied ingredients.

### SERVICE STAFF MEALS

Additional meals can be provided upon request for service staff e.g. DJ, photographer, videographer.

### CHILDREN'S MENU

Children's meals are available, please discuss the options with your Wedding Co-ordinator.

### SERVICE OF WEDDING CAKE

- Cut, garnished with cream, strawberry and Chef's choice of sauce and served to each guest as individual dessert – \$6.00 per person
- Cut and served in cake bags you have provided – no additional charge when served with a dessert or \$2.00 per person when no dessert is served
- Cut and served on platters – no additional charge when served with a dessert or \$5.00 per platter when no dessert is served.

### BEVERAGES

There are a variety of options available to you including our popular beverage packages or charged on consumption to your account.

Cash bar facilities are not available.

One thing people like to do at a wedding is drink, but how much will they drink and what will it cost? A beverage package takes the worry out of this, simply pay a set price for a set period of time.

If opting for consumption, the estimated consumption total for beverages must be pre-paid seven days prior to your reception.

As our premises are fully licensed, Joondalup Resort patrons are not permitted to bring alcohol onto the property. To provide proper duty of care in the service of alcohol to your guests, we reserve the right to stop supply of alcohol to any guest that appears to be under the influence.

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## Set Menu Selection

Prices quoted per person. Minimum of 20 guests.

Freshly baked bread rolls and butter are inclusive with all menus.

### COLD ENTREES

DF/GF	<b>Smoked duck breast</b> apple, celery, hazelnut salad	\$20.00
GF	<b>Smoked salmon</b> baby chat potatoes, capers, dill aioli	\$21.00
	<b>King prawn</b> roast pumpkin salad, coconut lime dressing	\$21.00
	<b>Chicken liver parfait</b> sesame crisp, seville marmalade, wild herb salad	\$18.00
GF	<b>Szechuan peppered beef slices</b> pickled cucumber, radish, micro herb salad, saffron infused honey mustard mayonnaise	\$20.00
	<b>Peri-peri chicken</b> cucumber and fennel salad, lime, mint yoghurt	\$20.00
GF	<b>Prawn and asparagus salad</b> poached prawns, shaved cucumber, steamed asparagus, mixed lettuce, dill mayonnaise	\$21.00
GF	<b>Beef carpaccio</b> rare beef fillet, parmesan and rocket salad, truffle mayonnaise	\$21.00

### HOT ENTREES

	<b>Roasted pork belly with honey</b> on an apple, bacon and fennel risotto	\$20.00
	<b>Warm mushroom and basil tart</b> rocket salad, black olive paste	\$18.00
	<b>Chermoula seared snapper</b> chive and crab risotto, micro herb salad	\$22.00
	<b>Sliced cajun marinated lamb fillet</b> on Israeli cous cous drizzled with yoghurt and mint dressing	\$23.00
	<b>Warm tomato and feta cheese tartlet</b> basil pesto and shaved parmesan	\$20.00
	<b>Tandoori chicken salad</b> red onion, cucumber and mango chutney	\$21.00
	<b>Kaffir lime and coconut risotto</b> topped with citrus infused prawns	\$22.00

### SOUPS

GF	<b>Cream of chicken</b> with asparagus	\$10.00
V/GF	<b>Butternut pumpkin and sweet potato</b> infused with coconut	\$10.00
V	<b>Leek and potato</b> with garlic croutons, mushroom and soy	\$10.00
V	<b>Vegetarian minestrone</b> with spaghetti, basil oil	\$10.00
GF	<b>Cream of cauliflower</b> with crispy pancetta and sage	\$10.00
V/GF	<b>Roasted tomato</b> with arborio rice and orange glaze	\$10.00

DF Dairy Free   V Vegetarian   GF Gluten Free

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## Set Menu Selection (continued)

Prices quoted per person. Minimum of 20 guests.

### MAIN COURSES

<b>Chicken breast</b> sweet potato mash, green beans, pesto jus and prosciutto	\$32.00
<b>Roast chicken breast</b> filled with goats cheese and sundried tomatoes served on a mushroom risotto with crisp asparagus	\$32.00
<b>Chicken breast</b> on lemon and garlic mashed potatoes, char grilled zucchini, capsicum, olive tapenade	\$32.00
<b>Duo of beef</b> slow braised beef cheeks and char grilled beef fillet on English mustard gratin, green beans	\$38.00
<b>Char-grilled sirloin steak</b> mushroom gratin, roma tomatoes, asparagus and red wine jus	\$36.00
<b>Scotch fillet</b> field mushroom risotto with red onion marmalade, pork and redcurrant jus and broccolini	\$38.00
<b>Moroccan lamb rump</b> preserved lemon cous cous, spiced eggplant, grilled zucchini, tagine jus	\$38.00
<b>Grilled pork rack</b> bubble and squeak, roasted seasonal vegetables, seeded mustard creamy sauce	\$34.00
<b>Rack of lamb</b> Roquefort potato gratin, carrot and thyme purée, roasted asparagus, merlot sauce	\$44.00

### FISH

v/GF <b>Grilled Tasmanian salmon</b> lemon and pea risotto, broccolini, grape tomatoes, pancetta crisp, salsa verde	\$38.00
<b>Pan-fried fillet of ocean trout</b> scallop and prawn farce on a spring onion potato cake with chive cream	\$38.00
v/GF <b>Fillet of barramundi</b> baby ratatouille, spiced potatoes, wholegrain mustard beurre blanc	\$37.00
v/GF <b>Lemon infused salmon</b> warm bed of nicoise salad, rich lemon butter sauce	\$38.00

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## Set Menu Selection (continued)

Prices quoted per person. Minimum of 20 guests.

### ADDITIONAL ITEMS

#### PLATTERS

*The below items are designed to share for each table and are priced per platter*

**Antipasto Platter** a selection of cold meats, char-grilled vegetables, olives, feta, sun dried tomato, Turkish breads, dips and frittata \$55.00

**Cheese Platter** selection of Australian cheese with dried fruit and crackers \$50.00

V/GF **Fruit Platter** platter of sliced seasonal fruit \$45.00

#### SIDE DISHES

*The below items are designed to share for each table and are priced per person.*

V/GF **Vegetable Side Dish** seasonal steamed vegetables with extra virgin olive oil \$4.00

V/GF **Salad Side Dish** Greek salad, crumbled Persian feta \$3.00

#### DESSERTS

**Wedding cake**  
garnished with fresh cream, strawberry and Chef's choice of sauce \$6.00

**Passionfruit tart**  
coconut ice cream, tropical fruit compote \$14.00

**Baked rhubarb and ginger cheesecake**  
ginger shortbread, orange sorbet \$14.00

**Trio plate**  
caramel pot de crème, lemon tart, blackcurrant and apple mousse \$16.00

**Vanilla and marmalade sponge pudding**  
crème anglaise, orange and cardamom cream \$14.00

**Milk chocolate parfait** mixed berry jelly, biscotti \$15.00

**Hot pecan toffee sponge pudding**  
butterscotch sauce, vanilla ice cream \$15.00

**Selection of Australian cheese** with dried fruit and crackers \$16.00

**Chocolate fountain dessert buffet** \$15.00  
flowing chocolate fountain served with strawberries, rock melon, marshmallows, rocky road and profiteroles  
min 40 guests

Selection of teas, freshly brewed coffee and chocolates \$5.00

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## Buffet Menu Selection – Quarry Buffet

Prices quoted per person. Minimum of 40 guests.

### COLD

Selection of freshly baked bread rolls

DF/GF/V Mixed mesclun salad with a French dressing

Potato and bacon, salad with seeded mustard mayonnaise

V Ripe tomato with basil pesto

V Cucumber and sweetcorn with dill yoghurt dressing

V Pasta salad with tomato, olive and balsamic dressing

Cooked chilled tiger prawns with lemon and marie rose sauce

### HOT

Lamb strips in red curry with trio of capsicum

Roast turkey with cranberry jus

GF Pan-fried snapper with oven roasted pumpkin, spinach and cajun butter

Pilaf rice

V/GF Oven roasted baby potatoes

V/GF Selection of seasonal vegetables

### DESSERT

Selection of mini cakes

Mini desserts served in shot glasses

Selection of teas, freshly brewed coffee and chocolates

\$62.00

### ADDITIONS

#### **Chocolate Fountain Buffet**

Flowing chocolate fountain served with strawberries, rock melon, marshmallows, rocky road and profiteroles

\$15.00

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## Buffet Menu Selection – Lakes Buffet

Prices quoted per person. Minimum of 40 guests.

### COLD

Selection of freshly baked bread rolls

DF/GF/V Baby cos salad, croutons, parmesan and anchovy dressing

GF/V Tomato, feta and basil salad

Sweet potato, new potato, bacon and chives with sour cream dressing

DF/GF/V Garden salad, tomato, red onion, capsicum, carrot and cucumber

Penne pasta with tuna, capsicum and mango chutney mayonnaise

Prawns, fresh water yabbies and New Zealand mussels served on ice

### HOT

GF Sautéed lemon pepper chicken, duchess potatoes with mushroom and paprika cream

Rack of lamb on sweet potato and grain mustard mashed potato with savoy cabbage and bacon

Lightly grilled West Australian snapper resting on potato cake, drizzled with an orange saffron glaze and bok choy

Sirloin of beef topped with buttered field mushrooms coated with peppercorn sauce

GF/V Buttered new potatoes

GF/V Panache of vegetables

### DESSERT

Selection of mini cakes

Mini desserts served in shot glasses

Selection of seasonal fruit

Selection of Australian cheese, dried fruit and crackers

Selection of teas, freshly brewed coffee and chocolates

\$72.00

### ADDITIONS

#### **Chocolate Fountain Buffet**

Flowing chocolate fountain served with strawberries, rock melon, marshmallows, rocky road and profiteroles

\$15.00

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## Buffet Menu Selection – Dunes Buffet

Prices quoted per person. Minimum of 40 guests.

### COLD

Selection of freshly baked bread rolls

DF/GF/V Baby cos salad, croutons, parmesan and anchovy dressing

GF/V Tomato, feta and basil salad

Sweet potato, new potato, bacon and chive with sour cream dressing

Cucumber, celery and corn yoghurt

Penne pasta with tuna, capsicum and mango chutney mayonnaise

Prawns, fresh water yabbies and New Zealand mussels served on ice

### HOT

Thai spice dusted barramundi, wilted Asian greens and honey teriyaki glaze

Rack of lamb, rubbed and roasted with rosemary and lemon with rich red wine sauce

Chicken cooked in red wine, with bacon, mushrooms and parsley

Seared Tasmanian salmon served on a bed of mashed potato infused with lemon, asparagus, pernod beurre blanc

Sirloin of beef, tarragon and tomato jus with savoy cabbage and bacon

V Chat potatoes with herb butter

V Selection of seasonal vegetables

### DESSERT

Selection of mini cakes

Mini desserts served in shot glasses

Selection of seasonal fruit

Selection of Australian cheese, dried fruit and crackers

Selection of teas, freshly brewed coffee and chocolates

\$82.00

### ADDITIONS

#### **Chocolate Fountain Buffet**

Flowing chocolate fountain served with strawberries, rock melon, marshmallows, rocky road and profiteroles

\$15.00

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# Canapes and Platters

Prices quoted per person. Minimum of 20 guests.

## STANDARD CANAPES

- Party pies with tomato sauce
- Black sesame fried fish goujons
- Assorted mini quiches
- v Vegetable spring rolls with sweet chilli sauce
- v Vegetable samosas with raita dip
- Tandoori chicken skewers
- Crumbed king prawns
- v Risotto balls with sour cream and chive
- Chicken and Italian rissoles

Selection of three items (pre-dinner drinks only)	\$10.80
Selection of seven items	\$25.20
Selection of nine items	\$32.40

## DESSERT CANAPES

- Tiramisu
- Panna cotta with berry compote
- Chocolate mousse
- Strawberry and white chocolate tarts

Selection of three items	\$12.00
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## DELUXE CANAPES

### COLD SELECTION

- Turkey breast with sweet onion and cranberry confit, tartlet
- GF Beef tartare with capers and truffle
- Mini prawn cocktail on a Chinese spoon
- DF/V Tomato and basil bruschetta
- Oysters with cucumber and wasabi mayonnaise
- Duck liver parfait mousse in a pastry case
- Mini cones with smoked salmon and fennel, cajun chicken and corn relish and prawn and fresh pineapple
- Peking duck with cucumber, spring onion and plum sauce in pancake roll

### HOT SELECTION

- Salt and pepper squid with aioli
- Risotto balls, mushroom, parmesan cheese and peas
- Chicken and bacon vol au vents
- Satay chicken skewers
- Tempura prawn with wasabi mayonnaise
- Laksa shooters
- Lamb kofta skewers, raita
- Oyster Kilpatrick
- Chicken drumettes with honey, soy and sesame
- v Vegetarian ratatouille quiche
- v Mini pizza of goats cheese and basil

Selection of eight items (three cold and five hot)	\$32.00
Selection of ten items (four cold and six hot)	\$40.00

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## Canapes and Platters (continued)

Prices quoted per person. Minimum of 20 guests.

### PLATTERS

each platter serves approximately 20 guests

**Cheese Platter** \$100.00

selection of Australian cheese,  
with dried fruit and crackers

**Antipasto Platter** \$90.00

Selection of cold meats, char-grilled  
vegetables, olives, feta, sun dried  
tomato, Turkish breads, dips and frittata

GF/V **Fruit Platter** \$75.00

Platter of sliced seasonal fruit

**Turkish Bread Platter** \$50.00

Turkish bread and assorted dips

### MINI MEALS

Penne pasta with kalamata olives \$6.50

sun dried tomatoes and napoli sauce

Chicken and beef satay skewers \$6.50

with jasmine rice and peanut sauce

Chicken or vegetarian mee goreng \$6.50

noodles

Prawn or vegetarian nasi goreng \$6.50

All meals are served in a noodle box

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# Beverage Packages

Price is quoted per person

## QUARRY BEVERAGE PACKAGE

Seppelt Stony Peak Chardonnay, Seppelt Stony Peak Shiraz Cabernet, Seppelt Stony Peak Brut NV, Australian Draught Beer and Soft Drinks.

One hour	\$20.00
Two hours	\$24.00
Three hours	\$28.00
Four hours	\$33.00
Five hours	\$38.00
Six hours	\$42.00

## LAKES BEVERAGE PACKAGE

Dragon by Xanadu Sauvignon Blanc Semillon, Dragon by Xanadu Shiraz, Killawarra Brut NV, Australian Draught Beer and Soft Drink

One Hour	\$22.00
Two Hours	\$27.00
Three Hours	\$32.00
Four Hours	\$40.00
Five Hours	\$43.00
Six Hours	\$48.00

## DUNES BEVERAGE PACKAGE

Valley of The Giants Crisp Dry White, Valley of The Giants Classic Dry Red, Killawarra Brut NV, Australian Draught Beer and Soft Drink

One Hour	\$23.00
Two Hours	\$29.00
Three Hours	\$34.00
Four Hours	\$41.00
Five Hours	\$46.00
Six Hours	\$50.00

*McWilliams Fruity White Wine may be added to all packages at no extra charge.*

*All packages available with a selection of bottled beers. Please speak to your coordinator for pricing and selection.*

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## Beverages On Consumption

### AUSTRALIAN SPARKLING WINE

Killawarra Brut NV SA	\$27.00
Seppelt Fleur de Lys Chardonnay Pinot Noir NV SA	\$32.00
Brown Brothers Zibibbo Rosa VIC	\$35.00

### WHITE WINE

Dragon By Xanadu Sauvignon Blanc Semillon WA	\$27.00
Valley of The Giants Crisp Dry White WA	\$27.00
Swings & Roundabouts Chenin Blanc WA	\$27.00
West Cape Howe Late Harvest Riesling WA	\$30.00
Madfish Originals Sauvignon Blanc Semillon WA	\$30.00
T'Gallant Juliet Pinot Grigio SA	\$30.00
West Cape Howe Sauvignon Blanc WA	\$32.00
Cape Mentelle Georgiana Sauvignon Blanc WA	\$32.00
Plantagenet Omrah Chardonnay WA	\$32.00
Skuttlebutt Sauvignon Blanc Semillon WA	\$33.00

### RED WINE

Dragon By Xanadu Shiraz WA	\$27.00
Valley of The Giants Classic Dry Red	\$27.00
Paul Conti Tuarts Cabernet Sauvignon WA	\$30.00
Madfish Originals Shiraz WA	\$30.00
Four Sisters Merlot VIC	\$30.00
Plantagenet Omrah Cabernet Merlot WA	\$32.00
Cape Mentelle Marmaduke Shiraz WA	\$32.00
Skuttlebutt Shiraz Cabernet WA	\$33.00
Wynns Coonawarra The Gables Cabernet Shiraz SA	\$35.00

*Should any of the above wines be unavailable at the time of your function a replacement of the same quality will be suggested.*

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## Beverages On Consumption (continued)

### PORT

Seppeltsfield Cellar No 7 (60ml) \$5.00

### SPIRITS

Scotch \$8.00

Bourbon \$8.00

Brandy \$8.00

Vodka \$8.00

Gin \$8.00

Bundaberg Rum \$8.00

Bacardi Rum \$8.00

### LIQUEURS

Baileys \$9.00

Kahlua \$9.00

Tia Maria \$9.00

Cointreau \$9.00

Dramburie \$9.00

DOM \$9.00

### BEERS

Australian Draught (jug) \$17.00

Draught (middy) \$4.25

Corona \$8.50

Crown Lager \$8.00

Pure Blonde Naked \$6.50

### SOFT DRINKS AND JUICES

Soft drink \$3.50 glass \$13.50 jug

Juice \$4.50 glass \$15.00 jug

*Should any of the above wines be unavailable at the time of your function a replacement of the same quality will be suggested.*

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# General Information

## FACILITIES

- Multi award winning 27 hole championship golf course designed by Robert Trent Jones Jnr
- Driving range and putting greens
- Two floodlit tennis courts with complimentary racket and ball hire for all guests
- Jogging / walking tracks
- Outdoor lagoon style swimming pool, children's pool and heated spa
- Mini gymnasium
- 243 complimentary car parking bays

## BISTRO 38

Open daily this award winning restaurant and bar provides your guests with the perfect place to relax for a drink and light snack before your ceremony or reception. Bistro 38 offers indoor and alfresco dining, an a la carte menu, deluxe buffet, tapas and an extensive range of beverages.

## KANGAROO ARMS

Enjoy the cosy atmosphere of our traditional English style bar offering a range of Australian and international beers as well as big screen entertainment.

## CAFÉ 28

Located at the Country Club overlooking the lush fairways. Enjoy delicious meals from a mouth-watering menu, woodfired pizzas, freshly brewed coffee and a variety of beverages.

## VIEW 180 COCKTAIL LOUNGE

Enjoy stunning 180 degree views overlooking the lagoon style swimming pool and lush fairways. Relax on the balcony in an intimate and relaxed atmosphere while enjoying great cocktails, beers and coffee.

## DEPOSIT AND TERMS AND CONDITIONS

Once a tentative booking has been made, a confirmation letter detailing the venue/s will be sent to you outlining the booking details. A deposit of \$1,000.00 is required together with a signed copy of the terms and conditions to confirm your booking. A tentative booking can be held for up to 14 days at which time the deposit is payable. If the deposit and terms and conditions are not received by the due date all venues being held will be released.

## TIMINGS

Lunch: 11.00am – 4.00pm (maximum 5 hours)

Evening: 5.00pm – 11.00pm or 6.00pm - Midnight (maximum 6 hours)

Cocktail Reception: Maximum 4 hours

*The above times are a guideline, please speak to your Wedding Co-ordinator for more details.*

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## General Information (continued)

### ACCOMMODATION

Joondalup Resort offers 70 beautifully appointed accommodation rooms, comprising of four Suites, nine Lakeview Rooms, 17 Gardenview Rooms and 40 Standard Rooms. The spacious accommodation rooms feature a private balcony or courtyard, queen size beds, an LCD TV as well as complimentary wireless internet broadband and in-house movies. Disabled facilities are available. Please note all accommodation rooms are non-smoking.

Check-in is from 2.00pm and check-out is by 11.00am. Although we cannot guarantee an early check-in and late check-out, we will always do our best to accommodate your requests. Luggage storage is available if required.

As the Bride and Groom, you will receive complimentary overnight accommodation in a Standard Room on your wedding night when your reception is for 50 guests or more. Room upgrades are available upon request, for a small charge. Your guests will receive discounted accommodation rates when staying the night of your wedding. Please check with your Wedding Coordinator for rates and availability.

### PHOTOS

Joondalup Resort's natural bushland setting and manicured gardens provide a spectacular backdrop for your wedding photos. Please speak to your Wedding Co-ordinator about specific areas that have been allocated for photo opportunities.

### GOLF CART HIRE

\$250.00 includes: A hotel representative to escort you, VIP golf cart for the Bride and Groom and golf cart(s) for the Bridal Party. Additional carts are \$50.00 each. Prices are based on one hour cart hire and include a bottle of sparkling wine, bottled beers and water. Golf carts are subject to availability.

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# Terms and Conditions

- Tentative Bookings:** Once a tentative booking has been made, Joondalup Resort will forward you a confirmation letter detailing the venue/s that have been booked and the deposit requirements.
- Confirmation of Booking:** A signed copy of these terms and conditions together with your deposit of \$1,000.00 is to be returned within 14 days to secure your booking. Confirmation cannot be assumed until the terms and conditions and deposit have been returned.
- Cancellation of Confirmed Bookings:** In the event of a cancellation, the client must provide written notice to Joondalup Resort on the following terms:
- |                      |                                            |
|----------------------|--------------------------------------------|
| 13 months +          | Deposit refunded in full                   |
| 12 months - 3 months | No refund of deposit                       |
| 3 months - 1 month   | 25% of the estimated total amount payable  |
| 1 month - 10 days    | 75% of the estimated total amount payable  |
| Within 10 days       | 100% of the estimated total amount payable |
- Guaranteed Numbers for Catering:** Final numbers are required 14 days prior to the event. Numbers may decrease up to 10% without penalty until 96 working hours prior to the event. Any decreases over 10% at this time will incur a cancellation fee of 50% based on the confirmed price. Any amendments with less than 96 working hours notice will incur a 100% cancellation fee based on the confirmed price. No amendments will be accepted with less than 96 working hours notice.
- Minimum Numbers:** Please note there are minimum numbers for our function rooms. If your numbers fall below the minimum, you will be required to pay the difference.
- Jacaranda Room**
- |           |                               |
|-----------|-------------------------------|
| Banquet:  | minimum 50, maximum 65 guests |
| Cocktail: | minimum 50, maximum 80 guests |
- The Grand Ballroom**
- |           |                                |
|-----------|--------------------------------|
| Banquet:  | minimum 70, maximum 100 guests |
| Cocktail: | minimum 70, maximum 150 guests |
- The Lakeview Terrace**
- |           |                                                                                              |
|-----------|----------------------------------------------------------------------------------------------|
| Banquet:  | Friday and Saturday minimum 100, maximum 180 guests<br>Sunday minimum 80, maximum 180 guests |
| Cocktail: | Friday or Sunday minimum 100, maximum 250 guests                                             |
- \* Cocktail not available on a Saturday night in the Lakeview Terrace*
- The Boardroom**
- |          |                               |
|----------|-------------------------------|
| Banquet: | minimum 12, maximum 20 guests |
|----------|-------------------------------|
- View 180 Cocktail Lounge**
- |           |                               |
|-----------|-------------------------------|
| Cocktail: | minimum 50, maximum 80 guests |
|-----------|-------------------------------|
- If your booking is for a cocktail reception, please note Joondalup Resort's Responsible Service of Alcohol Policy allows a maximum 4 hour function only.*
- Guaranteed Numbers for Accommodation:** At the time of booking, 10 accommodation rooms will be blocked by Joondalup Resort for the night of the wedding (minimum requirement of 50 guests in attendance) and are subject to availability. An increase of room blocks may be allocated at the discretion of the Resort (maximum allotment of 20 rooms and subject to availability). The room allotment is open for reservation by any guest attending your wedding. It is your guest's responsibility to phone Reservations directly on 1800 803 488 and book their own accommodation rooms. A \$100.00 deposit is required to secure each booking and the remaining balance payable upon check-in.
- Any rooms remaining in your accommodation block that have not been allocated to a guest will be released to the Hotel 1 month prior to your wedding.
- If a cancellation is made within 48 hours prior to your guest's arrival, then your guest will be responsible for a cancellation fee of 100% of the total of their accommodation cost.
- Check-in is from 2.00pm. Check-out is prior to 11.00am. An early check-in can be requested but cannot be guaranteed. Please contact Reservations directly on 1800 803 488 on the morning of your booking and they will be able to assist you with your check-in time availability.



## Terms and Conditions (continued)

- Price Adjustments:** Joondalup Resort reserves the right to increase quoted rates and prices as required should the official rate of Goods and Services Tax (GST) increase and / or to reflect any other price increases, including the cost of labour and commodities. Joondalup Resort reserves the right to substitute food and beverage items due to non-availability of the requested items and/or increase the price of such items. The client shall accept such substitutions with no reduction on the amount payable, under this agreement.
- Please be advised, as our menus change each year the current rate will be applied at the time of your wedding rather than at the time of booking.
- Public Holidays:** A 20% surcharge on public holidays is applicable to the total account.
- Venue Allocation:** Joondalup Resort reserves the right to assign another room for the organised event at Joondalup Resort's discretion. Joondalup Resort reserves the right to alter floor plans, room set up and layouts as required. No venue bookings are inclusive of the Resort pool area and / or outdoor terraces unless otherwise stated on the letter of confirmation.
- Delivery and Pick Up of Merchandise:** Joondalup Resort is not responsible for providing personnel for this purpose. Delivery of large items must be approved in advance. All merchandise brought into Joondalup Resort must be removed within 48 hours of the completion of the event or Joondalup Resort reserves the right to charge a storage fee.
- No defacement is to be made to the flooring, ceilings, internal or external walls of the function venue, either indoors or outdoors and any such damage will be the sole responsibility of the client in terms of financial restoration. All merchandise brought into Joondalup Resort for the purpose of a wedding must be clearly labelled. The client is wholly responsible for ensuring the delivery and pick up of their equipment and agrees to accept full responsibility for any loss or damage to their merchandise and/or injury to persons or property.
- Decorations:** Joondalup Resort does not provide staff to set up decorations other than those included by the Resort.
- Joondalup Resort recommends the client to use a professional decorator to deliver and set up all decorations such as chair covers and sashes, centrepieces, backdrops etc. The Resort does not encourage the Bride and Groom, Parents, Bridal Party or any other guest attending the ceremony/reception to set up decorations themselves due to restricted access times to the room. Access to the room may not be available until the afternoon of the wedding.
- Damages / Additional Cleaning:** The client will be responsible for any damage to Joondalup Resort's premises by their guests, subcontracted labour and persons associated with the event. The client will be financially responsible for any loss of merchandise or equipment placed in Joondalup Resort's venues and guests rooms and / or any damages sustained to Joondalup Resort by the client's guests, subcontracted labour and persons associated with the event, whether in the room or in any area, indoors or outdoors, of Joondalup Resort.
- No tent pegs, star pickets or any similar object used to erect marquees, gazebos, umbrellas etc are to be placed into the turf without prior permission from the golf course Superintendent or Assistant Superintendent
- Smoke Machines and Dry Ice Machines are not permitted at the Resort. If the client, or third party supplier (eg: DJ) provides one of these machines without the knowledge of the Resort and the alarm system is activated, a penalty of \$500.00 will be payable by the client.
- Confetti, glitter, scatters and sparklers are strictly prohibited in all rooms. A cleaning fee of \$50 per hour will be charged in the event of unauthorised use of such items. Fresh or dried flower petals are allowed but must be contained on a mirror base/plate and not scattered directly onto table linen.
- Confetti, fake rose petals and rice are strictly prohibited at all ceremonies. A cleaning fee of \$50 per hour will be charged in the event of unauthorised use of such items.
- Fresh or dried flower petals are allowed at ceremonies but only with use of the red carpet. A cleaning fee of \$50 per hour will be charged in the event of flower petals being used with the cream carpet due to staining.



## Terms and Conditions (continued)

**Photos / Golf Carts:** There is to be no unauthorised access to the golf course for photo opportunities as it is considered unsafe to access the fairways during golfing hours. Specific areas have been allocated for this purpose.

It is the responsibility of the Bride and Groom to ensure that persons driving the Joondalup Resort golf carts do so with care and ensure the highest level of safety is adhered to. Furthermore, the Bride and Groom will accept responsibility for the hiring of the golf carts and will be liable for any damage to the golf carts whilst in their use or in their guest's use.

**Conduct of Patrons:** The client and all persons in attendance shall conduct the event in an orderly manner, in full compliance with Joondalup Resort's rules and all State and Federal Government Legislation and Laws. The client shall ensure no disturbance is caused to Joondalup Resort or any of Joondalup Resort guest's and that noise levels and guests' behaviour is monitored.

Joondalup Resort shall be entitled to remove any persons from the event whose behaviour, in the opinion of Joondalup Resort, is objectionable, improper or undesirable. Joondalup Resort reserves the right of refusal of service to any guest deemed intoxicated as per State Liquor Licensing Laws.

**Noise Restrictions:** In respect of our neighbours, Joondalup Resort reserves the right to control noise levels. Please note that all musical entertainment is subject to advance approval by the Resort.

### Noise levels – Lakeview Terrace

Joondalup Resort has installed a high quality sound system within the venue. It is a requirement that all entertainment that requires amplification be connected to our speakers. Under no circumstances are any external speakers or amplification devices permitted within the venue.

### Live music – Lakeview Terrace

Due to the sound level requirements of Joondalup Resort, we unfortunately cannot have drums, bass guitars or any other instruments that cannot be played and monitored through our sound system. We can allow DJs.

Use of iPods and laptops are not recommended due to the quality of sound produced.

### Live music and noise levels – View 180 Cocktail Lounge

Due to the sound level requirements of Joondalup Resort, we unfortunately cannot allow live music or DJ's in View 180 Cocktail Lounge. Only background music played through an Ipod or small CD player is permitted.

**Food and Beverage:** No food or beverage may be brought into the Resort for any event without prior approval of Joondalup Resort Management. The Client is responsible for ensuring guests do not bring any food or beverages to events.

**Payment Terms:** Full payment is required 7 days prior to your event and can be settled by cash, bank cheque or credit card or bank transfer.

**BSB 306 089. A/C 1222239. Reference** Bride's Surname/Groom's Surname Wedding.

Cheques payable to Joondalup Golf Management.

Please note that all credit card payments incur the following surcharges:

- American Express and JCB card payments will incur a surcharge of 3%
- Diners Card payments will incur a surcharge of 3%.
- No limit or surcharge is applicable on payment by Visa Card, Mastercard and Bankcard.

In the event of default the Debtor agrees to pay for costs incurred in the recovery of debts.

These Terms and Conditions are duly noted and fully accepted:

Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Dated: \_\_\_\_\_ Wedding Date: \_\_\_\_\_

Please return to Alison Mayne / Michelle Sheedy, Wedding Co-ordinator PO Box 263, Joondalup BC JOONDALUP WA 6919  
Email: [weddings@joondalupresort.com.au](mailto:weddings@joondalupresort.com.au) | Fax: 08 9400 8889 | Phone: 08 9400 8882

Please keep a copy for your records.