

Wedding Package

TATHRA

 HOTEL

Tathra Hotel | 8-12 Bega Street Tathra NSW 2550 | 02 6494 1101



Your wedding at the Tathra Hotel

Thank you for considering our venue for your wedding. At the Tathra Hotel we understand and respect how important your wedding is; that is why our dedicated team will take care of every detail to ensure that your wedding is full of beautiful memories for you, your family and friends.

Our spectacular surroundings are the perfect setting for your wedding reception. Our function room features a modern, contemporary design, warm lighting, floor-to-ceiling windows and breathtaking views of the headland. We can comfortably accommodate up to 110 guests for a cocktail reception and 80 guests for a seated reception.

Indulge in fabulous food with tailor-made menus designed by head chef, Gary Barnett. Gary will create menus to suit your particular requirements.

We offer a range of accommodation options for you and your wedding guests including four stunning heritage rooms, which feature stylish interiors, ensuite, tea and coffee facilities and balconies overlooking the magnificent Tathra headland.





Wedding packages

All packages include:

- consultations with our manager and head chef who will oversee your wedding from initial consultation right through to your wedding reception
- table set-up/pack-up of your reception
- tablecloths, cutlery, crockery, glassware
- tailor made menu to suit your individual requirements
- kitchen and front-of-house staff costs

Sample menus

Finger Food | from \$38 per head

Oysters several ways: natural, bloody mary shots, tony tans

Crystal bay prawn cocktail

Spiced lamb koftas with eggplant relish

Mushroom arancini with blue cheese aioli

Assorted pizzas: charred pumpkin with semi-tomato and feta, smoked pork belly with caramelised onion, house smoked salmon with baby capers and spinach

Rice noodle salad with shredded duck and hoisin

Lemon myrtle and soda battered flathead with hand-cut chips

Sit-down menu | 2 courses from \$45 | 3 courses from \$55

entrees

Spiced rubbed roasted sirloin with kimchi salad

Freshly smoked salmon, shaved fennel and baby caper salad with lemon and vodka crème fraiche

House made gnocchi with roquefort cream and caramelised walnuts

Grilled asparagus with poached local egg and dukkah

mains

Fresh fish of the day with lemon myrtle butter, seasonal vegetables and rosemary potatoes

Aged eye fillet with potato galle with seasonal greens and a red wine and smoked bacon jus

Macadamia and basil crusted chicken breast, polenta chips and corn salsa

Roasted pumpkin with baba ganoush, quinoa tabouli and saffron yoghurt

desserts

Dark chocolate and blue cheese brownie with spiced strawberries and chocolate chip ice-cream

Rose water and cardamom pannacotta with charred rhubarb, almond tuile and persian fairy floss

Citrus tart, lemon curd and tilba cream

Earl grey and passionfruit cheesecake with vanilla bean ice cream



Terms and Conditions

To ensure the highest standards for your wedding, we ask you to acquaint yourself with our terms and conditions, which form the basis of your function at the Tathra Hotel.

Tentative Booking

Tentative booking will be held for a period of 14 days upon reservation and will be automatically cancelled unless arrangements have been made to extend this booking period.

Confirmation of booking

A deposit of \$500 is required within 14 days to guarantee the booking of your event. This deposit is non refundable. Please note that payment of a deposit indicates that you have read, understood and accepted our terms and conditions. The Tathra Hotel reserves the right to allocate the venue to another client without notice if the venue hire payment is not received within the agreed 14 day period.

Minimum guests

A minimum number of 50 guests is required to secure the private use of the dining area.

Final confirmation of arrangements

Menu and beverage arrangements, entertainment, final numbers, seating plans, room set-up and any dietary requirements are confirmed no less than 4 weeks prior to an event. The manager will contact you to arrange a final meeting. Please note: final numbers is the minimum number invoiced, even if the actual number of guests attending drops after this time. Final numbers may increase up to 48 hours prior to the wedding.

Payments

The final payment is due 4 weeks prior to your wedding. If the wedding is cancelled within 7 days prior to the wedding date all monies paid will be forfeited. All credit card payments will incur a 2.5% surcharge.

Commencement and departure times

The reception will commence at the agreed time scheduled. If the reception commencement is delayed, the reception will still be bound to finish at the scheduled time. The client agrees to vacate the designated function space at the scheduled time.

Responsibility and conduct of guests

The client will assume responsibility for any damage to or loss of any client property left on the premises prior to, during or following a function. The client is financially responsible for any damage sustained to fittings, property, accommodation or equipment by the client, guests or outside contractors prior to, during or after the function. Any damage caused by guests will be the financial responsibility of the client and the costs associated with repairs or cleaning will be charged to your final account.

Duty of care

Under the liquor licensing Act 1988, we have a duty of care to all our clients and guests regarding the responsible service of alcohol. The Tathra Hotel reserves the right to refuse the service of alcohol to persons deemed intoxicated and may likely harm themselves or other persons or property.

Entertainment

A DJ or band playing will be required to comply with hotel noise regulations. Any noise level that becomes excessive will be moderated by management.

Guests with food allergies

Food that is served may contain traces of nuts or nut products. We do not accept any responsibility for food consumed by people who may have allergies.

Non available periods

The Tathra Hotel is unable to host weddings or private functions for the duration of the summer season. (Boxing Day through to the end of January) A surcharge of 50% will be charged for public holidays.

Smoking

There is a designated smoking area at the Tathra Hotel. Smoking is prohibited indoors.

Decorations

Setting up of decorations are the responsibility of the client at an agreed time with the manager.



Terms and Conditions continued

Gifts

All wedding gifts should be removed from the premises at the conclusion of the function. If not possible, special arrangements need to be made with the manager prior to the functions. Gifts and monetary items are the sole responsibility of the client.

Menu variations

If a selected menu item can no longer be provided, The Tathra Hotel will contact the client to discuss an alternate selection.

BYO

No alcohol may be brought onto the premises, except where it is offered as a bomboniere . In addition food may not be brought into the function room unless it is a wedding cake or bombonieres.

Outstanding accounts

All outstanding accounts including bar, restaurant or accommodation charges will be charged to the listed credit card unless otherwise arranged. This includes guest tabs.

I agree to the above terms and conditions of The Tathra Hotel wedding package:

Signed _____

Print _____

Date _____

Signed Manager _____

Date _____