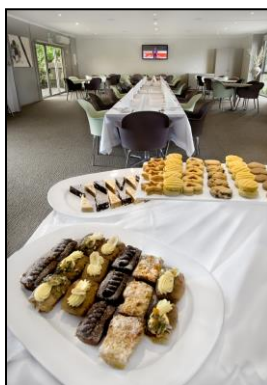




Catering Information Pack

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WELCOME TO BIG4 BEACON RESORT QUEENSLIFF

Thank you for considering our private Scuttlebutt Function Room for your event.

A contemporary setting surrounded by the relaxed ambience of our multi-tourism award winning holiday park, creating the perfect to complement small celebrations, corporate retreats, workshops or a reunion with friends.

The room is climate controlled, provides good natural light and can be customised to suit your individual needs to ensure your function is productive and enjoyable. The adjoining Quarterdeck Courtyard can be accessed directly from the room and is yours exclusively throughout your function, providing a refreshing escape to inhale the fresh sea air.

Our dedicated function team are specialists in tailoring a package to suit your requirements, including accommodation options where required, entertainment needs and a wide range of catering options, including special dietary requirements.

No Surprises is our promise... we understand that your function is a special time and can work to your allocated budget. We'll be with you every step of the way, so you'll know exactly what the costs are, what is included and we'll ensure you are completely comfortable before committing your event to our hands.

Please use the menus included in this information pack as a sample of the options available. Our talented local Australian chefs will tailor your menus to suit your function requirements, using some of the best quality local produce from The Bellarine. Popular selections with our guests have varied from a casual BBQ, to a three course dinner, cocktail style finger food to a high tea. Our buffet breakfasts are also hugely popular and provide a great way for your group to get together to reminisce on past events before you depart.

There is also a range of local wines and beer available to complement your event. You can arrange a beverage package or opt for bar service, depending on your needs.

For more details, please contact our Event Coordinator, via email to book@beaconresort.com.au or phone 1800 351 152.

We look forward to helping you host an event to remember in Queenscliff very soon.

MENU OPTIONS

BREAKFAST

All options include freshly brewed coffee, tea and water.

Option 1

Per adult\$20.00

Per child.....\$18.00

Choose one of the following -

Portside Pancakes

Pancakes
Selection of condiments, Maple Syrup Sugar and Lemon
Selection of Fruit
Whipped Cream
Chilled Orange Juice

Starboard Healthy Start

Selection of Cereals
Selection of Fruit
Toasts & Condiments
Chilled Orange Juice

Option 2

Adult.....\$38.00

Child.....\$28.00

Scuttlebutt Buffet Brekkie

Includes Selection of Cereals
Selection of Fruit
Toasts & Condiments
Farm Fresh Eggs
Chilled Juice
Lean Bacon
Beef Sausages
Baked Tomato
Sautéed Mushrooms



MORNING & AFTERNOON TEA

All options include freshly brewed coffee, tea and water.

Option 1

Per person\$6.50

Gourmet Biscuits

Option 2

Per person\$13.00

Choose one of the following –

Devonshire tea

Plain Scones

Jam & Cream

Mini Muffins

Gourmet Cakes and Slices

Danish Pastries

Fruits and Cheeses

Fresh Seasonal Fruits

Whole food balls



LUNCH

Served with freshly brewed tea, coffee, chilled Orange Juice and water

Option 1

Per person\$26.00

Choose one of the following menus –

Gourmet Selection

Gourmet Healthy Sandwich Platter, 6 points per person

Fresh Seasonal Fruit Platter

Slice Platter

Frittatas

Selection of Healthy delicious Frittatas

Mixed Garden Salad Tossed with Balsamic Vinaigrette

Fresh Seasonal Fruit Platter

Option 2

Per person\$32.00

Choose one of the following menus –

Gourmet Salad Combo Lunch

Authentic Caesar Salad

Spicy Chicken Satays

Small Individual Frittatas

Crusty Bread Rolls

Whole Food Balls

Lasagne Luncheon

Traditional Homemade Lasagne

Mixed Garden Salad, tossed with Balsamic Vinaigrette

Fresh Seasonal Fruit Platter



PRE-DINNER FUNCTION/FINGERFOOD

Nibbles to accompany pre dinner drinks; or cocktail style function

Per person\$41.50

- Petite buttermilk buns with mustard beef and apple slaw
- Tandoori chicken, bacon and spinach skewers
- 'Mums' old fashioned sausage rolls with homemade tomato relish
- Mini toasts topped with smoked salmon and lemon & dill crème cheese
- Pale ale battered flake with fries
- Selection of gourmet party pies
- Chicken goujons with a garlic and lime mayonnaise

DINNER

Option 1

Per person\$85.00

Choose one of the following menus –

Three course a la carte

Pre dinner:

Mini Asian Pork Pies - caramelized pork belly, ginger & coriander encased in a crisp butter pastry

Simon's Special Vegetarian Trifle - layers of mixed oven-roasted vegetables, chevre, toasted sourdough and balsamic syrup served in mini tumblers

Main Course: (Served Alternate Drop)

Greek Beef Stifado - slow-cooked beef cooked in cumin, cinnamon, onions & red wine and served on a garlic potato mash

Chicken Breast filled with Spinach, Fresh Thyme, Garlic & Taleggio Cheese

Crusty Bread Rolls

Dessert:

Seasonal Selection

Or

Pre dinner:

Grilled Local Scallops served on a Chinese spoon with cucumber, mango & lime

Mini Caramelized Onion & Goats Cheese Tarts

Main Course: (Served Alternate Drop)

Braised Duck Breast served with an Orange and Star Anise Sauce on Wilted Greens

Local Seasonal Fish Fillet, pan fried and served on a warm Tuscan Bean Salad

Crusty Bread Rolls

Dessert:

Seasonal Selection

Option 2

Per adult	\$46.00
Per child.....	\$29.00

Choose one of the following menus –

Italian Two Course Dinner

Traditional Fresh Homemade Lasagne
Tossed Garden Salad
Crusty Bread Rolls
Dessert

Or

Roast Dinner

Served alternate drop –
Selection of two Roast Meats
Accompanied by gravy, mint sauce or mustard
Fresh Seasonal Vegetables
Crusty Bread Rolls
Dessert

Option 3

Per adult	\$50.00
Per child.....	\$37.00

Hearty Selection

Served alternate drop –
Lamb Shanks, slow cooked in a delicious red wine sauce
Chicken seasoned with a homemade stuffing
Fresh Seasonal Vegetables
Crusty Bread Rolls
Dessert
Or

Quarter Deck Gourmet Barbecue

Cooked on the Quarterdeck BBQ and served buffet style –
Steak
Queenscliff Beef sausage
Prawns Skewers
Chicken Drumettes with Honey Soy Marinade
Baked Potato served with sour cream and chives
Freshly Prepared Gourmet Salads
Crusty Bread Rolls
Dessert

Quarter Deck Gourmet Barbecue- Children's menu

Queenscliff Beef sausage
Chicken Drumettes with Honey Soy Marinade
Baked Potato served with sour cream and chives
Freshly Prepared Gourmet Salads
Crusty Bread Rolls
Dessert

Option 4

Adult\$16.00

Great Aussie Barbecue

- Beef Sausages
- Hamburgers (Vegie Burgers available on request)
- Freshly Made Coleslaw
- Fresh Bread & Condiments
- Baked Potatoes

Child\$8.00

Great Aussie Barbecue- Children's menu

- Beef Sausage
- Hamburger
- Fresh Bread & Condiments
- Dixie ice cream

ADDED EXTRAS

SPECIAL DIETARY REQUIREMENTS

If you have a strict dietary requirement that is essential to your health and well being (i.e. food allergy), please ensure you advise a food service staff member before making your meal selection.

Due to the nature of food preparation, it is highly likely that the food has come into contact with or contain trace amounts of **seafood, tree nuts, dairy, soya bean, nuts, gluten, sulphur and bee products.**

If you have an allergy to one or more of these ingredients, you must notify us to your allergy so we can ensure a suitable alternative dietary arrangement is made for you.

CELEBRATION CAKES & DESSERTS

Celebration Cakes

Decorated according to your preference, candles/sparklers included if required, plated and served for your convenience.

From\$20.00

BYO Celebration Cake

Plating and serving, per person.....\$1.00

ENTERTAINMENT

A live musician and entertainer of exceptional talent - Dave Golightly (singing favourites from Elvis, Frank Sinatra, Blues, Jazz)

Two musical sets, from.....\$350.00

Dave will customise your event to suit... from a birthday or anniversary party, special launch or corporate function, background music or a groove to dance the night away.

DRINKS PACKAGES

The Geelong and Bellarine regions are well known for producing a fabulous array of award-winning wines.

Licensed Venue

Beverages are also available during your function. Opt for a 'pay as you go' service (room charge available) or incorporate a drinks package served direct to your table to compliment your meal.

Where a drinks package has been chosen, service will begin when you are seated for your meal; pre dinner drinks will be sold separately.

Option 1

Per person\$21.00

- Oakdene red & white wine
- Carlton Draught
- Cascade Light
- Soft Drink
- Water
- No BYO

Option 2

Per person\$30.00

- Leura Park red & white wine
- Crown Lager
- Carlton Draught
- Flying Brick Original & Pear Cider
- Cascade Light
- Soft Drink
- Water
- No BYO

Option 3

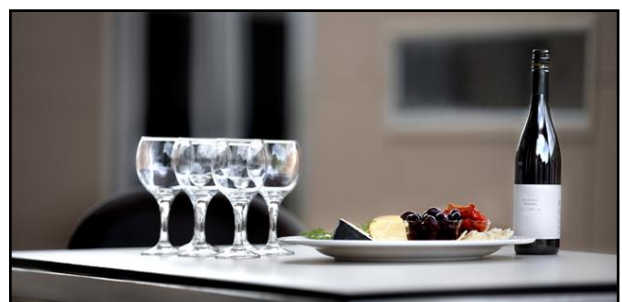
Per person, 17 years & under\$6.50

- A Selection of Soft Drinks
- Juice
- Water
- No BYO

Option 4

By prior arrangement only \$POA

- Spirits by the bottle
- Mixes
- Water
- No BYO








ROOM SET UP

Scuttlebutt Function Rooms will be configured to suit your functions' requirements. Our staff will ensure you have nothing to do before or after your event; please consult with Sarah to ensure every detail is considered.

Inclusions -

- Seats up to 80 Guests for a sit down function
- Room configuration - 19mts long x 8mts wide
- Adjustable climate and lighting
- Variety of tables
- Courtyard with outdoor table and chairs
- Adjustable climate and lighting
- Specific and natural daylight
- Blackout capabilities
- Off Street car parking

Room Configuration Options

Style	Style	Capacity	Dimension
Classroom		80	7350mm x 7790mm
Theatre		80	7350mm x 7790mm
Conference		60	7350mm x 7790mm
H-Shape		60	7350mm x 7790mm
Reception		72	7350mm x 7790mm

FUNCTION INFORMATION & CONDITIONS

Beverages

Beverages on consumption or tab limit must be paid in full on completion of the function.

Beverage selection and price subject to availability at the time of order.

Credit card details are to be left with BIG4 Beacon Resort prior to the function as a guarantee.

Catering Minimum

Serving Option A. – Surcharges may apply for groups under 10 guests.

Child Rates

Children's rates apply where indicated for children aged from 2 to 11 years inclusive

Damages

Clients are financially responsible for any damage sustained to the function room fittings, property or equipment by guests or outside contractors prior to, during, or after a function.

Displays and Signage

Nothing is to be nailed, screwed, stapled or adhered to any surface or part of the building without the permission of our guest relations' team.

Dietary requirements

If you have an allergy to one or more ingredients, you must notify us with your final numbers 10 days out from your function to avoid additional charges and ensure we can have a suitable alternative dietary arrangement is made for you.

Function/Catering Cancellation Policy

Cancellations must be made in writing. In the event of a function being cancelled, the following conditions will apply:

60-90 days prior to the event the cancellation fee will be 35% of the estimated value of the function.

3-60 days prior to the function the cancellation fee will be 50% of the estimated value of the function.

7-30 days prior to the event the cancellation fee will be 100% of the estimated value of the function.

Final Numbers

The final number of guests attending the function is required 10 days to the event for catering and billing purposes.

Where table settings are applicable please notify our team of your table plans and seating arrangements, 10 days prior to the event.

Menus

Menu variations may occur from the time of printing. Selection menus may change slightly according to seasonal availability.

Payments

A 40% deposit will confirm your booking. Full payment of the food component must be paid ten days prior to the function.

Payments can be made by cash, company Cheque, EFTPOS, Bankcard, MasterCard, Visa, AMEX and Diners Card.

Pre Function Details

Menu selections must be made at least ten days prior to the event.

Special order cake delivery (where applicable) will be made on the day of the function unless otherwise arranged.

Access to Scuttlebutt function rooms prior to your function for set up will be charged at \$20 per half hour.

Quote

All prices are current at the time of quotation but may be subject to change. All prices are GST inclusive.

Smoking

Smoking is not permitted inside the Scuttlebutt Function Centre, Camper's Kitchen, Activity Room and Movie Room. Smoking areas with ashtrays are provided in courtyard adjacent to the Scuttlebutt Centre and in the undercover, alfresco BBQ area adjoining The Dock.

Responsibility

BIG4 Beacon Resort does not accept responsibility for damage or loss of any client's property left in the function room prior to, during, or after a function.

Function Times

The Scuttlebutt function centre is available for bookings between 8am and 11pm. For the comfort of all guests in the park last drinks will be served at 10.30 for evening functions.

Additional time required pre function for set up after function will be charged at a rate of \$25 per half hour.