



Your Ultimate Wedding

Congratulations on your engagement. Your Wedding Day is special so let Our dedicated Wedding Coordinator make planning your day as easy and relaxed as possible. Tweed Ultima Resort is positioned metres from golden beaches at Tweed Heads and various churches are in close proximity for your ceremony.

We offer a choice of two reception rooms, The Grand and the Ultima Reception Rooms, for intimate weddings of 40 to a grandeur set up of 150. We can tailor a buffet or set menu with theming to suit your taste. We pride ourselves on being flexible and wanting to accommodate all wedding styles and budgets.

At the end of your evening stay in one of our luxury accommodation apartments or Penthouses. Your guests can also take advantage of a weekend away in paradise.

Our Gift to you – 1 night in a One bedroom apartment for the Bride and Groom on the Wedding Night (minimum 100 guests with either Buffet or Set menu option)



Plated Menus

Entrees

Minestrone soup

Sour dough with chopped cherry tomatoes and goats cheese finished with wild rocket and a pine nut balsamic reduction

Warm stack of roasted onions, marinated eggplant, fire roasted peppers, butternut pumpkin finished with oregano, greek feta, wild rocket & balsamic oil

Traditional Prawn Cocktail
with local prawns on a bed of crisp lettuce
with cocktail sauce & lemon wedges

Sweet corn, parmesan and fresh spanner crab meat risotto, with slices of lightly smoked chicken breast,
baby basil and chives

Hot wokked asian greens
served with sliced pork fillet pieces and sweet thai sauce



Mains

Roasted beef fillet,
with horseradish and parsley mash, carrots julienne, caramelised onion,
broccolini & finished with a red wine sauce

Marinated lamb rump,
with rosemary, garlic potato cake, buttered baby
spinach, bush tomato chutney and rosemary jus

Slow roasted high country pork loin,
Creamy mash, seasonal roasted baby vegetables and greens, apple relish and pan
juice gravy

Pan roasted organic chicken breast
served with parsley potato mash
garlic grilled seasonal vegetables finished with shallot, white wine and parsley
cream sauce

Pan roasted organic chicken breast,
wild forest mushroom and parmesan risotto, garden fresh green salad finished with
white wine jus

Crispy skin Atlantic salmon,
roasted potato,
cauliflower green beans with white dill cream sauce



Dessert

Apple Strudel

With vanilla ice cream

Apple Rhubarb Pie

Traditional Baked Cheesecake with Seasonal Fruits

Black Forest Torte

Pavlova topped with fresh cream and garnished with seasonal fruits

Lemon Meringue Pie

Cookies and cream cheesecake

Tropical Fruit Salad served with Fresh whipped cream

Gluten Free selection of cakes available

3 course Plated Dinner

Price per head \$67 (minimum 100)

Price per head \$72 (50 - 100 people)

+\$5 per head alternate drop 1 course

+\$7 per head alternate drop 2 courses

2 course Plated Dinner

Price per head \$57 (minimum 30 people)

+\$5 per head alternate drop 1 course



Ultima Function Centre

Ultima Buffet

High country roasted Pork loin.
Marinated and roasted free range chicken.
Garlic and herb grilled fish fillet.
Thyme and garlic roasted potato and pumpkin.
Butter roasted zucchini.
Roasted Spanish onion and red peppers in balsamic vinegar.
Green leaf salad.
Crusty bread rolls
Selection of cakes/cheesecakes/slices /tarts /fruit, all served with fresh cream
OR Wedding Cake
Including 4 Hour Beverage package offering Local Beer, Wine, Soft Drink
\$74 per person
\$94 per person with Fresh Local Seafood (seasonal)
Minimum 50 Guests

Grand Buffet

Warm crusty bread rolls.
Green leaf salad.
Warm potato, golden shallots, crispy American style bacon pieces,
fine egg vinaigrette dressing.
Green beans tossed with caramelized onion finished with
lemon zest, olive oil and greek style fetta cheese.
Marinated rump steak.
Seared free range chicken breast, white wine, seeded mustard cream sauce.
Ginger, chilli, sesame and soy steamed white fish fillets.
Selection of cakes/cheesecakes/slices /tarts /fruit, all served with fresh cream
OR Wedding Cake
Including 4 Hour Beverage package offering Local Beer, Wine, Soft Drink
\$82 per person
\$102 per person with Fresh Local Seafood (seasonal)
Minimum 50 Guests



Cocktail Party

HOT

Mini spring rolls

Mini samosas

Cocktail mini gourmet pies

Satay chicken skewers

Mini sausage rolls

Mini meatballs and dipper

Thai fish cakes

Mini Moroccan lamb skewers

Mini satay beef skewers

Mini quiches

Marinated local prawn skewers

Mini pizza's

Red onion jam tart, finished with smoked salmon and lemon crème fraiche

COLD

Smoked salmon mousse on circles of sourdough toast

Mini smoked chicken salad en crouete

Tomato and basil bruschetta, balsamic reduction

Seared rare beef, garlic and parsley mushrooms, horse radish cream, en crouete,

Mini forest mushroom and caramelized onion tartlets

Spiced capsicum with cream cheese on a cucumber base

Please Select 3 hot and 3 cold from the above

\$19.50 per head for 1 hour, minimum 40 people

\$25.00 per head for 2 hours, minimum 40 people

\$27.00 per head for 3 hours, minimum 40 people



Beverages

Our beverage packages are designed to provide you with a set price per person over a 1 to 2 hour period for Cocktail Parties or more for Formal Dinners and Buffets.

Contact our Events Coordinator to design a package for you as if you do not see the drinks you like we may be able to get them in for you.

A cash bar is available if preferred with a minimum spend required.

XXXX Bitter, XXXX Gold Hahn Premium light, pure blonde, quality white & red wine, soft drinks and fresh juices

1 hour	\$19	3 hours	\$29
2 hours	\$24	4 hours	\$34

Non Alcohol Beverage Package

1 hours	\$11	3 hours	\$19
2 hours	\$16	4 hours	\$22



Accommodation

Choose from any of our 1 or 2 bedroom luxury apartments and Penthouses, with great views of the coast, waterways or Tweed Valley. Ask about our special offers for wedding parties.

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Quote

Allow us to assist you with a detailed quote. It would be our pleasure to arrange a site inspection of our venue and apartments for you, your partner and family.

Additional Information

Terms and conditions

Deposit

For confirmation of your reception we require \$500 deposit within 7 days of making a tentative booking. The Ultima Function centre reserves the right to cancel any reservations not held with a deposit by the required date.

Payment terms

8 weeks prior to your reception date 50% of the balance is due with final payment due 7 days prior with final catering numbers. Payment can be made by cash/cheque/direct deposit – credit card incurs 3% fee, amex 5%.

Guest numbers and catering

All prices are based on minimum numbers advised.

Final numbers are required 7 days prior to an event and numbers will be charged accordingly. Charges will be based on the number of people that attend the function or the final given number, which ever is the greater.

There is a 15% surcharge for Sundays and public holidays or to be negotiated with management.



Finalised menu and beverage details are required 14 days prior to the event with any special dietary requirements.

Children 3 – 12 are charged at half the adult price menu. We are unable to permit clients to provide their own food and beverage and any food not consumed remains the property of the ultima function centre. (with exception of Wedding Cake)

All prices quoted are inclusive of gst.

Prices/menus quoted are subject to alteration prior to your deposit being paid.

Cancellation

All cancellations must be received in writing. In the event of a cancellation a full refund will only be given if the written statement was received at least 12 weeks prior to the event. If less than 12 weeks, a refund will only be given should the room be re-hired for a function of similar income or greater.

Responsible service of alcohol

The Ultima Function Centre is licensed to provide alcohol until 12 midnight, with last drinks offered at 11.30pm. No alcohol beverages will be served to guests after this time.

Guests attending a private function must comply with liquor licensing regulations. The Ultima Function Centre promotes responsible service of alcohol and abides by the rules outlined in the liquor act.

Under 18's are not permitted to drink alcohol at an event even with parents present.

Damages and insurance

The customer is financially responsible for any damages sustained to Tweed Ultima and the Ultima Function Centre throughout the duration of the event and any damages will be billed to the hirer within seven days of the event.

Whilst every care is taken to protect guests property Tweed Ultima will accept no responsibility for any loss or damage incurred prior to, during and on the conclusion of the event.

Guests attending must conduct themselves in an orderly manner. Tweed Ultima reserves the right to remove any persons whose behaviour is deemed objectionable, improper or undesirable.



Please nominate a responsible adult in your party to act as a liaison for any issues that may arise during your function.

The Ultima Function Centre operates within a residential building. We request that you and your guests are considerate of residents when leaving the premises.

Please complete the function booking sheet and return at your earliest convenience. We do not hold bookings tentatively without a deposit.

All prices quoted are valid to 1 September 2012.



Ultima Function Booking Form

Name(s).....

Address.....

Phone home ()..... work ().....

Mobile mobile

Email_____

Function date / / Type_____

Estimated numbers _____ estimated time _____

Special requests

.....

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Credit card booking: Visa/Mastercard/amex (please circle 3% fee)

Card no. Exp /

Name Amount

Signature of cardholder

Deposit enclosed & form of payment

I, the undersigned, agree to abide by the terms and conditions outlined herein.

Signed..... date / /

Name printed.....