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Ramada Resort by Wyndham Seven Mile Beach 78 Surf Road, Seven Mile Beach TAS 7170 Australia t: 03 6248 6222



WYNDHAM REWARDS*





Your Perfect Venue

Thank you for considering Ramada Seven Mile Beach for your wedding. We would be delighted to be a part of your special day.

The Seven Mile Beach region is a stunningly beautiful area that offers some of the best unspoiled natural experiences in Australia. Ramada Seven Mile Beach is located opposite a picturesque beach, and surrounded by pine forest which makes for the perfect venue for wedding celebrations. It is ideally positioned a short drive from the Hobart International Airport and the Hobart CBD.

Whether it's a beach wedding, an intimate gathering in our tranquil pine forest or a large ceremony held on our beautifully landscaped gardens and lawns adjacent to Beaches Restaurant, our wedding and events team is committed to ensuring your dream wedding is nothing short of spectacular. Our team can assist with every aspect of your wedding, from the initial planning to finding local suppliers, suggesting ideas for theming and styling and coordinating the big day.

Ramada Seven Mile Beach can arrange an exclusive wedding rate for your guests to enjoy our fully self-contained accommodation options that are designed to reflect the serene, quiet atmosphere of the natural surroundings.

A magical location, a choice of menus and specially designed packages for you - Ramada Seven Mile Beach is simply perfect.

VENUE HIRE INCLUSIONS

CEREMONY

- Registry table, clothed in white linen and two chairs.
- Assisted use of resort golf buggy

RECEPTION

- Bridal table (skirted) with white linen
- Guest tables with white linen tablecloths
- Cutlery, crockery and glassware
- Access to the venue by 3pm on the day prior to your event
- Floor plans



Your Ceremony

BEACH WEDDING

A ceremony at Seven Mile Beach across the road needs to be approved by Parks and Wildlife. **Ask our team for further details.**

WHITE GUM LAWNS

Adjacent to the function venue, the White Gum Lawns is the perfect space for larger weddings and outdoor ceremonies.

VENUE HIRE \$200

BEACHES RESTAURANT COURTYARD

Beaches Courtyard is a private courtyard available for intimate outdoor ceremonies.

VENUE HIRE \$150

PINE FOREST

Our fabulous pine forest is located at the back of the resort. This area is also available for photos.

VENUE HIRE \$150





Your Reception

BEACHES RESTAURANT

This small boutique venue is ideal for a private and intimate reception of up to 50 guests sit-down or a cocktail reception for 80 guests.

VENUE HIRE SEPT-APRIL \$1,000
VENUE HIRE MAY-AUGUST \$500

*Minimum food and beverage spend \$4,000 for the use of the restaurant venue.

*Existing furniture only. Alternative chairs and tables will incur an extra charge.

FUNCTION ROOM

Beaches Function Room is surrounded by native inspired landscaped gardens and located across the road from Seven Mile Beach. This venue is perfect for an elegant cocktail reception of up to 150 guests or a sit-down dinner for up to 120 guests.

VENUE HIRE SEPT-APRIL \$1,200
VENUE HIRE MAY-AUGUST \$700

Wedding Extras

At Ramada Seven Mile Beach, we can provide a range of extras to add that perfect finishing touch to your wedding celebrations. If you have ideas on how you would like your wedding themed and decorated, please speak with the wedding and events team for assistance. Should you require any of the services below, please advise your wedding coordinator and a tailored quote will be provided.

SERVICES AND ITEMS AVAILABLE

- Fitted white chair covers
- Scattered tealight candles
- Coloured tablecloths
- Fairy lights
- White four post timber arbour dressed
- Native two post pine forest arbour dressed in wedding lace
- Wine barrels
- Dance floor
- · Audio and visual equipment





Accommodation

Ramada Seven Mile Beach is situated opposite one of Tasmania's favourite family beaches. It offers superb resort facilities to make any holiday escape more memorable for families and couples.

All facilities are family friendly, from the heated pool and barbecue area to the spa and gym.

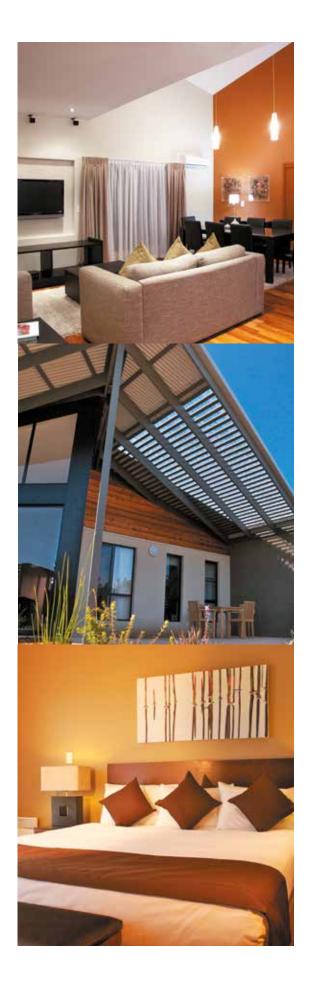
Our fully self-contained apartments feature reverse cycle air conditioners and heaters, fully equipped kitchens, spacious living and dining areas, LSP televisions, Wi-Fi and in-house movies to make your stay even more comfortable.

STANDARD APARTMENTS

The self-contained one, two and three-bedroom standard apartments are well-appointed for a comfortable holiday in Hobart. Each apartment is beautifully furnished and features an ensuite bathroom, LSP television, Wi-Fi, in-house movies, open plan living area, washing machine and dryer, and fully equipped kitchen. Three-bedroom apartments are two-storey.

DELUXE APARTMENTS

One, two and three-bedroom Deluxe Apartments are decorated with landscape photography of Tasmania. Apartments are equipped with an ensuite, private fully enclosed courtyard/balcony, LSP television, Wi-Fi, inhouse movies and fully equipped kitchen. One-bedroom Deluxe Apartments boast high architectural windows and a raked ceiling to capture light all day. The two and three-bedroom apartments are two-storey.





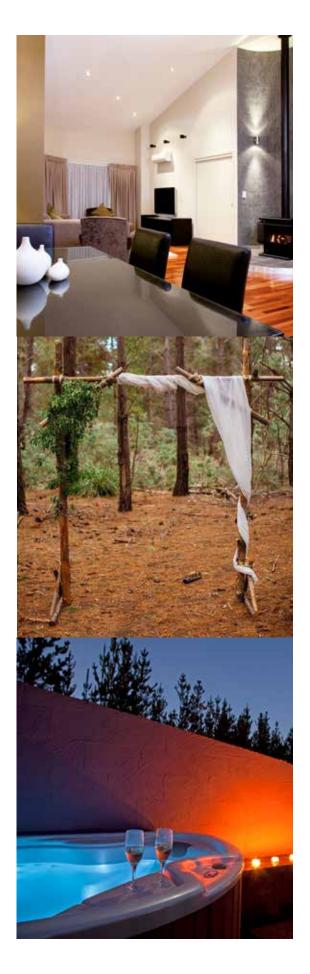
GRAND SUITES

The spacious two, three and four-bedroom Grand Suites are an architectural delight boasting an open plan design, beautiful living areas and stylish furnishings. Quality amenities include fully equipped kitchen with island bench, LSP television, Wi-Fi, inhouse movies, heated lighting in all bathrooms, plus spa bath in the master ensuite (excluding the four-bedroom Grand). There is a fireplace in the two and three-bedroom Grand, while the four-bedroom Grand offers the ultimate in privacy and comfort with a large outdoor area and Jacuzzi.

PRESIDENTIAL SUITES

The luxurious two and three-bedroom Presidential Suites are as welcoming as the sensor lights that leap into action on your arrival. They are fitted with beautiful wooden floorboards set off by rich earthy décor, stone finish benchtops and unique 3D Earth Art. Kitchens are equipped with modern, quality appliances including stainless steel fridge and freezer, convection microwave and oven. LSP televisions, Wi-Fi, and in-house movies are also in this suite. There is a separate dining setting, an ambient fireplace and a private outdoor Jacuzzi. These suites also feature a gas barbecue in the courtyard.

*Accommodation is subject to availability ^2-bedroom standard apartments do not have an ensuite bathroom





Your Wedding Menus

From relaxed and sophisticated cocktail receptions to buffet packages and sumptuous sit-down dinners with full table service, our flexible menu packages provide an array of options to suit your wedding celebrations. Tailored to your individual tastes and dietary requirements, our wedding menus showcase the fresh produce and exquisite flavours of Tasmania.

WEDDING MENU OPTIONS

PLATTERS AND CANAPÉS

A selection of hot and cold canapés, and various platters are available. Perfect for sharing, these delicious finger foods are designed for a cocktail reception or can be served prior to your sit-down reception.

BUFFET

Offering guests a variety of choice. Choose from our buffet options or have our chef tailor a banquet to suit your tastes.

PLATED

A traditional sit-down dinner where guests are individually served two or three courses. Choose from a set menu or provide your guests with more choice by opting for an alternate drop.

WEDDING CAKE

If you choose to serve your wedding cake as dessert, we can cut and plate your wedding cake and serve it with vanilla bean ice cream and berry coulis for \$2.50 per person.

CHILDREN

Meal options are available for children on request.





Canapé Wedding Menu

COLD CANAPÉS

\$4 PER PIECE

ENTRÉES

- Tasmanian brie on crisp bread and bush relish chutney (V)
- Smoked salmon on crisp bread with crème fraiche and capers
- Vegetarian nori rolls with soy dipping sauce (V,GF)
- Smoked salmon and avocado nori rolls with soy dipping sauce
- Oyster shooter with a sake, wasabi and pickled ginger dressing

HOT CANAPÉS

\$4.50 PER PIECE

ENTRÉES

- Marion Bay chicken, garlic aioli and herbs in pastry cups
- Prawn twister with a sweet chilli sauce
- Mushroom arancini, parmesan, mozzarella with aioli
 (V)
- Tandoori chicken skewers with tzatziki
- Goat's cheese, roma tomato and caramelised onion tart (V)
- Battered seasonal fish
- Lamb koftas with a minted tzatziki
- Homemade sausage rolls
- Roma tomato and caramelised onion frittata (V,GF)

*Minimum 20 pieces of each

V = vegetarian GF = gluten free option



^{*}Minimum 20 pieces of each



Platter Options

Platters are designed for 10 guests per platter

CHIPS AND DIPS \$35 PER PLATTER

Corn chips with Chef's selection of dips

VEGETABLE \$55 PER PLATTER

Vegetable crudites with sour cream and chives

ORIENTAL \$85 PER PLATTER

Asian beef dim sims, vegetable samosas, cocktail spring rolls and prawn twisters

MEDITERRANEAN \$80 PER PLATTER

Mediterranean feta, semi-dried tomatoes, kalamata olives, balsamic mushrooms, sliced salami and mixture of sliced cheeses

SANDWICH \$55 PER PLATTER

Selection of cold meat and salad sandwiches

PIE \$50 PER PLATTER

Selection of petite gourmet pies with condiments

CAKE \$45 PER PLATTER

Selection of petite cakes and slices

MUFFIN \$45 PER PLATTER

Selection of freshly baked sweet or savoury muffins

SEAFOOD TOWER \$TBA

Mixture of hot and cold Tasmanian seafood selection, served on a large seafood tower.





Beaches Standard Buffet Menu

\$64 per person Minimum 30 guests

SOUP TO START

- House made soup
- · Bread rolls and butter

CARVERY

- Rosemary roasted Tasmanian lamb and mint sauce
- Roasted pork with a crispy crackling and apple sauce

All served with oven roasted potatoes in olive oil with herbs and seasonal vegetables

HOT SELECTION (PLEASE SELECT TWO)

- Crumbed seasonal fish
- Honey soy chicken pieces
- Vegetarian lasagne
- Beef madras and jasmine rice
- Rogan josh, a North Indian lamb curry served with steamed rice

SALAD SELECTION (PLEASE SELECT TWO)

- Traditional potato salad
- Mediterranean pasta salad
- Rice salad
- Garden salad

DESSERT

\$2.50 PER PERSON

Your wedding cake served with berry coulis and ice-cream

BEACHES SEAFOOD BUFFET

Beaches standard buffet with seafood upgrade

We can arrange a time to meet with our Chef to add a range of fresh local seafood to your buffet selection.







Beaches Premium Buffet Menu

\$84 per person Minimum 30 guests

TO START

- House made soup or seafood chowder
- Bread rolls and butter

CARVERY (PLEASE SELECT TWO)

- Rosemary roasted Tasmanian lamb and mint sauce
- Roasted pork with a crispy crackling and apple sauce
- Carved beef sirloin with seeded mustard crust

All served with oven roasted potatoes in olive oil with herbs and seasonal vegetables

HOT SELECTION (PLEASE SELECT THREE)

- Satay chicken on jasmine rice
- Battered seasonal fish
- Roasted root vegetables with thyme, sea salt and butter
- Mixed seafood paella with prawn skewers
- Steamed melody of vegetables

SALAD SELECTION (PLEASE SELECT THREE)

- Smoked salmon potato salad
- Traditional Caesar salad
- Waldorf salad
- Selection of antipasto
- Local smoked prosciutto and cured meats
- Garden salad

DESSERTS (PLEASE SELECT TWO)

- Individual vanilla bean panna cotta with fresh Tasmanian berries (GF)
- Flourless Belgium chocolate and almond cake, caramel and boysenberry ice-cream
- Sweet red wine poached Packham pears with double cream and citrus syrup
- Apple and rhubarb crumble, vanilla bean anglaise and berries
- White chocolate and macadamia parfait with candied hazelnuts and berries

BEACHES SEAFOOD BUFFET

Beaches Premium Buffet with seafood upgrade We can arrange a time to meet with our Chef to add a range of fresh local seafood to your buffet selection.





Plated Wedding Packages

Minimum 20 guests

TWO COURSE SET MENU

\$60 PER PERSON

- Includes one dish per course
- Create your own menu by selecting one main and either one entrée or one dessert from our plated wedding menu

TWO COURSE ALTERNATE MENU

\$70 PP

- Includes two dishes per course, served as alternate drop
- Create your own menu by selecting two mains and either two entrées or two desserts from our plated wedding menu

THREE COURSE SET MENU

\$73 PP

- Includes one dish per course
- Create your own menu by selecting one entrée, one main and one dessert from our plated wedding menu

THREE COURSE ALTERNATE MENU

\$83 PP

- Includes two dishes per course, served as alternate drop
- Create your own menu by selecting two entrées, two mains and two desserts from our plated wedding menu

All plated wedding packages include freshly baked dinner rolls, freshly brewed coffee and tea, and iced water.





Plated Wedding Menu

ENTREES

- Land and sea plate with sesame soy marinated quail, pork terrine, tomato relish, fresh local oyster, served with focaccia bread
- Goats' cheese tartlet with roasted butternut pumpkin, caramelised onion, roasted baby tomatoes, balsamic reduction and rocket
- Tasmanian smoked salmon and avocado tian, blistered cherry tomatoes, fresh dill and preserved lemon dressing
- Satay chicken bamboo skewers sesame seed dusted chicken and peanut chilli sauce
- Honey brown mushrooms, semi-dried tomatoes on basil pesto, topped with shaved parmesan

MAINS

- Mushroom risotto, freshly shaved grana padano cheese, baby spinach, whole roasted mushrooms with freshly picked basil
- Grilled Tasmanian salmon rustic buttered potatoes, baby broccolini, fresh herbs, salsa verde and lemon
- Champagne poached chicken breast on orange couscous, topped with raspberry hollandaise
- Char-grilled porterhouse cooked medium, roasted baby potatoes, slow roasted garlic and beetroot puree, broccolini and red wine jus

DESSERTS

- Infused vanilla bean panna cotta, local fresh strawberries, raspberry coulis and spun candy
- Individual Tasmanian cheese platter with Wicked Richmond Brie, King Island Roaring Forties Blue, Surprise Bay Cheddar, sweet quince paste, dried fruit and nuts
- Flourless Callebaut chocolate cake with butterscotch sauce and vanilla bean ice cream
- Pavlova stack with passion fruit syrup, fresh local berries and fairy floss
- Beaches apple, pear and rhubarb strudel served warm with vanilla bean ice cream





Beverage Packages

PRE-DINNER AND RECEPTION SILVER BEVERAGE PACKAGE

\$38 per person for two hours \$50 per person for three hours Additional hour \$7

Inclusions:

- Starter wine package
- Standard beers
- Soft drinks
- Juices

RECEPTION PREMIUM BEVERAGE PACKAGE

Upgrade to Platinum Beverage Package for \$10 per person per hour

Inclusions:

- · Premium red, white and sparkling wine
- Selection of standard and premium beers
- Soft drinks
- Juices

CHILDREN'S BEVERAGE PACKAGE

\$9.50 per child per hour

Inclusions:

- Soft drinks
- Juices

Beverages can also be purchased on the day or you can pre-arrange to run a bar tab and set your own limits. Speak with your wedding coordinator to arrange a tailor-made beverage package.





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