



PORT LINCOLN
HOTEL

Weddings

AT THE PORT LINCOLN HOTEL



Congratulations

We understand that every detail is important when planning your big day. Our promise is to be with you every step of the way throughout the planning journey and to create the wedding you've always dreamt of.

We hope the information in this guide inspires you and we look forward to further discussing and creating the wedding of your dreams.

To get started, contact our Functions Manager at functions@portlincolnhotel.com.au or call (08) 8621 2000.

Alternatively, you can book an in-person or phone meeting with our Functions Manager directly by scanning the QR code.



 portlincolnhotel.com.au

 functions@portlincolnhotel.com.au

 1 Lincoln Hwy, Port Lincoln SA 5606



PROUDLY ENDORSED BY **ABIA WEDDINGS.**

Ceremony

POOL DECK

Our stunning outdoor courtyard offers the ideal and convenient location for your ceremony or cocktail reception. Largely undercover, the courtyard overlooks our sparkling pool and breathtaking views of the Boston Bay.

Appropriate heating options are available to ensure that your day is as comfortable as possible. We take into consideration every detail and will discuss weather alternatives prior to your day.

Please be advised the double doors to the pool deck must be closed by 10pm due to noise restrictions.

Speak with our Functions Manager about hiring this space for your ceremony or reception.





Reception

WELCOME FOYER & LINCOLN BALLROOM

Here comes the best part, the reception!

The Welcome Foyer is the perfect space for pre-dinner drinks and canapés or the ultimate cocktail reception. Equipped with a large private bar and expansive double doors leading out to the pool deck and courtyard, showcasing spectacular views of Boston Bay.

The Lincoln Ballroom is the most impressive of our rooms, the space boasts an abundance of natural light with floor to ceiling windows and direct access to the large private balcony that overlooks the foreshore. This room can be divided into three individual spaces, each room has an in-built projector, as well as a fully integrated sound system and trussing. This magnificent room can be styled and decorated to suit your theme and style.

LINCOLN BALLROOM

CAPACITY

cocktail | 350

banquet | 200

FOYER

CAPACITY

cocktail | 300

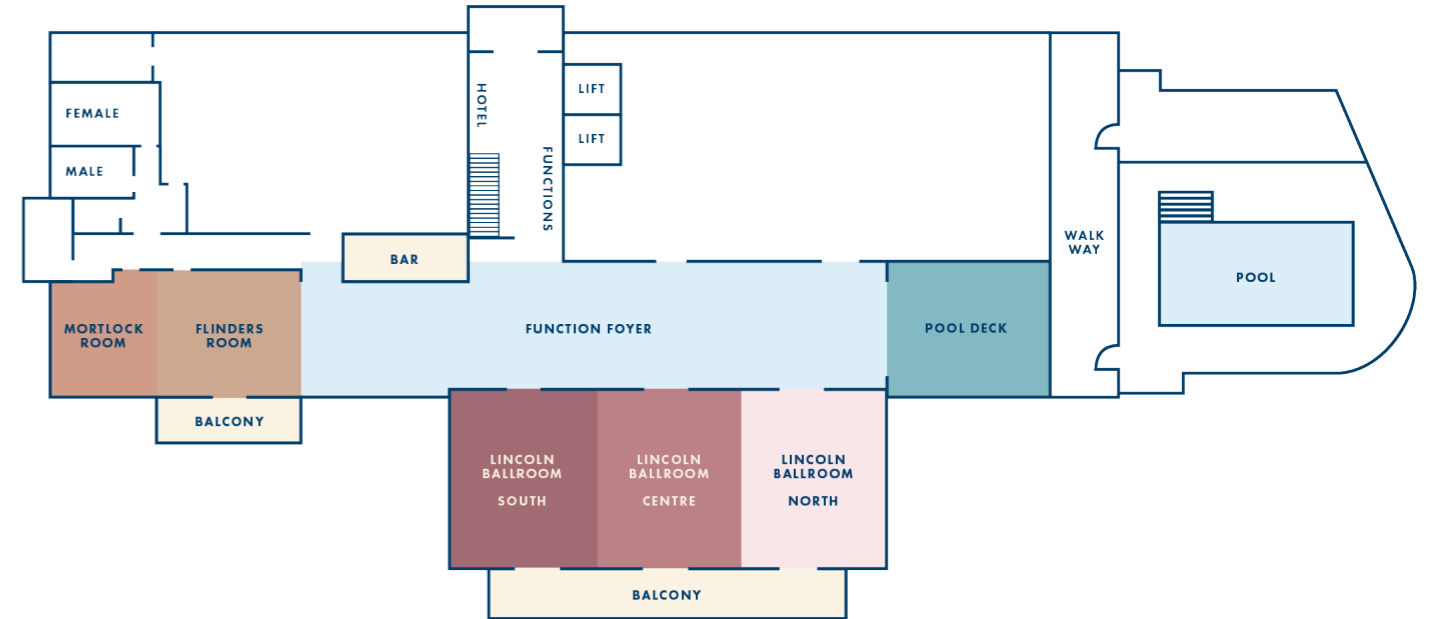
banquet | 100

Please note: Maximum room capacity is dependent on room configurations.



Inclusions

FUNCTIONS FLOOR PLAN



VENUE HIRE | 660 (INC GST)

- private bar facilities
- linen table cloths (white or black)
- linen napkins
- personalised food and beverage service
- personalised menus
- moveable dance floor
- stage
- cake table & knife
- audio visual equipment
- data projectors
- roving microphones and lectern



Packages

ALL PRICING PER PERSON

We offer three all-inclusive packages, so all you need to do is decide what package suits your wedding style.

Includes room hire, food and beverages packages.

If none of these quite fit, we're more than happy to custom create a package that perfectly matches your unique wedding style.

COCKTAIL PACKAGE | 118

minimum 50 people

INCLUDES

- room hire
- silver cocktail package
- 4 hour local drinks package

SHARE PACKAGE | 125

minimum 80 people

INCLUDES

- room hire
- 2 course shared menu with wedding cake served for dessert
- 4 hour local drinks package

BANQUET PACKAGE | 135

minimum 80 people

INCLUDES

- room hire
- silver set menu
- 4 hour premium drinks package



Set Menu

ALL PRICING PER PERSON

SILVER | 55

1 ENTRÉE, 2 MAINS, YOUR WEDDING CAKE SERVED AS DESSERT
alternate drop

GOLD | 65

2 ENTRÉES, 2 MAINS, YOUR WEDDING CAKE SERVED AS DESSERT
alternate drop

DIAMOND | 85

2 ENTRÉES, 2 MAINS, 2 DESSERTS
alternate drop

SWAP ENTRÉE FOR 3 CANAPÉ SELECTIONS

ADDITIONAL ALTERNATE DROP OPTION | 5

HAVE YOUR WEDDING CAKE SERVED AS YOUR DESSERT SELECTION

OR ADD YOUR WEDDING CAKE AS AN ADDITIONAL DESSERT | 5

Menu options and prices are seasonal and are subject to change.

(V) vegetarian, (VE) vegan, (VEA) vegan available, (GF) gluten free,
(GFA) gluten free available, (DF) dairy free, (DFA) dairy free available

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without tracers of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

ENTRÉE

SEARED TUNA (GF)(DF)
grape tomato and eggplant caponata, lemon herb dressing

SLOW ROASTED PORK BELLY (GF)(DF)
jalapeño and apple slaw, soy ginger caramel

SOUS VIDE CHICKEN BREAST (DF)
roast vegetable cous cous and chimichurri

STUFFED ARANCINI (GF)(V)
semi dried tomato, feta, basil pesto

PORTOBELLO MUSHROOMS (V)(VEA)(GF)(DFA)
caprese stuffed

MAINS

ROASTED BEEF TENDERLOIN (GF)
duchess potato, broccolini, red wine jus

LAMB RACK (GF)(DFA)
spiced chickpea and lentil dahl, charred lemon yoghurt

CITRUS CHICKEN BREAST (DF)
sweet potato and freekeh salad, roasted broccolini

ROASTED KINGFISH FILLET (GF)
lemon butter sauce, roast potatoes, grilled asparagus

HEIRLOOM TOMATO TART TATIN (V)(GF)
rocket and walnut salad, vincotto

ATLANTIC SALMON
green pea and mint risotto, lemon oil

DESSERT

FRENCH CHOCOLATE AND ORANGE TART
candied orange compote

COCONUT AND PISTACHIO PUDDING CAKE (GF)(DFA)
chantilly cream, praline

CHOCOLATE PANNA COTTA (DFA)
blueberry jam, chocolate corinthians

RED WINE POACHED PEARS (GF)(DFA)
whipped cranberry, honey mascarpone

CHEF SELECTION OF PETITE FOURS

ADDITIONAL SIDES -

SHARED BOWLS PER TABLE
5 per person

STEAMED BROCCOLI | 5
beurre noisette, toasted almonds

ROASTED NEW POTATOES | 5
garlic, thyme

Cocktail Packages

ALL PRICING PER PERSON

SILVER | 40

CHOOSE 4 SAVOURY OR SWEET CANAPÉS

CHOOSE 2 SUBSTANTIAL CANAPÉS

GOLD | 50

CHOOSE 6 SAVOURY OR SWEET CANAPÉS

CHOOSE 2 SUBSTANTIAL CANAPÉS

DIAMOND | 70

CHOOSE 8 SAVOURY OR SWEET CANAPÉS

CHOOSE 2 SUBSTANTIAL CANAPÉS

SAVOURY

BLUEFIN TUNA TARTARE (GF)(DF)

tempura nori, pickled ginger

WHIPPED PUMPKIN AND FETA CROSTINI (V)

MINI CHICKEN AND BRIE TARTLETS WITH FRUIT JAM

BEETROOT CURED SALMON (GF)(DF)

cucumber black sesame

KINGFISH CEVICHE (DF)

toasted pita bread, avocado, finger lime

ROAST BEEF BLINIS (GF)

dill pickle crème, fraiche chives

BEETROOT AND HOMMUS CUCUMBER BITES (GF)(DF)

MINI BEEF BURGER

cheddar cheese, beetroot relish, aioli

CHAR SUI PORK BELLY BITES (GF)(DF)

marinated pineapple

MEDITERRANEAN CHICKEN SKEWERS (GF)(DFA)

preserved lemon yoghurt

DRIED TOMATO AND FETA ARANCINI (V)(GF)

pesto mayonnaise

VIETNAMESE PRAWN CAKES (GF)(DF)

coconut nuoc cham

CORN, PUMPKIN, AND BUTTERMILK FRITTERS (V)(GF)

SPINACH, CHICKPEA AND CARAMELISED ONION ROLLS (DF)

vegan mayonnaise

VEGETABLE EMPANADA

tomato relish

HOISIN AND SESAME CRUSTED TOFU BITES (GF)(DF)

cucumber ribbons

SUBSTANTIAL

PHILLY CHEESESTEAK AND POTATO SKINS

BEEF SHORT RIB (GF)

smashed potato

CHICKEN CHOP CACCIATORE (GF)

mash potato

ALOO GOBI MASALA (V)(VEA)(GF)(DFA)

turmeric rice, mint yoghurt

MARINATED TOFU AND VEGETABLE STIR-FRY (V)(VEA)(GF)(DF)

SWEET

SPICED ORANGE AND ALMOND CAKE (GF)(DF)

praline

MINI BAKED LEMON CHEESECAKES

candied zest

MINI WAFFLES

cinnamon cream, candied pecans

CHOCOLATE MARQUISE

crème anglaise, fresh strawberries

Menu options and prices are seasonal and are subject to change.

(V) vegetarian, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available, (DF) dairy free, (DFA) dairy free available

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without tracers of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.





Shared Menu

SERVED FAMILY STYLE TO SHARE

2 COURSE | 55

3 COURSE | 65

ANY ADDITIONAL SHARED OPTIONS | 5

ENTRÉE

CHARCUTERIE

cured meats, pickled vegetables, crudités, dips,
Kalamata olives, fresh fruit

SHARED MAINS

choose 3 from the following options

ROASTED BEEF FILLET (DFA)(GFA)

red wine jus

MARINATED ROASTED CHICKEN (DFA)(GFA)

lemon thyme

ROASTED ATLANTIC SALMON

dill butter

CARAMELISED FIG AND GOAT CHEESE SALAD (V)(GF)

leafy green, radicchio lettuce, cherry tomatoes, red onion,
radish, pinenuts

ALMOND BUTTERED GREENS (V)(GF)

sautéed season greens, toasted almonds, butter

ROSEMARY SMASHED POTATOES (VE)(GF)

smashed and fried kipfler and kestrel potatoes,
rosemary sea salt flakes

DESSERT

CHEF SELECTION OF PETIT FOURS

WEDDING CAKE SERVED ON PLATTERS

TAILORED MENU OPTION

We understand that every couple have different tastes and expectations for their special day and therefore we can tailor a menu just for you, nothing is too hard...just ask!

MENU TASTING

Complimentary menu tasting is offered for set menus for the happy couple. Speak with our Functions Manager about adding any extra guests for this.

Menu options and prices are seasonal and are subject to change.

(V) vegetarian, (VE) vegan, (VEA) vegan available, (GF) gluten free, (GFA) gluten free available, (DF) dairy free, (DFA) dairy free available

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without tracers of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

Drinks Packages

HOUSE

3 HOURS | 45

4 HOURS | 55

5 HOURS | 65

Willow Point Sparkling White

Willow Point Moscato

Willow Point Chardonnay

Willow Point Sauvignon Blanc

Willow Point Rosé

Willow Point Cabernet Merlot

Willow Point Shiraz

Selection of Tap Beer

Filtered water, tap soft drinks & juices

BAR TAB

Only pay for what yourself & your guests consume. Select your own drinks from our wine list and we'll only charge your tab on consumption.

CASH BAR

Guests pay as they go for their own drinks.

LOCAL

3 HOURS | 55

4 HOURS | 65

5 HOURS | 75

Lincoln Estate Diamond Sea Sparkling

Boston Bay Wines Riesling

Lincoln Estate Sashimi Sauvignon Blanc

Peter Teakle Estate Rosé

Peter Teakle Estate Merlot

Boston Bay Wines Shiraz

Selection of Tap Beer

Filtered water, tap soft drinks & juice

CORKAGE

Bring your own | 20 per bottle

PREMIUM

3 HOURS | 65

4 HOURS | 75

5 HOURS | 85

Bird in Hand Sparkling Pinot Noir

Pikes Traditionale Riesling

Shaw and Smith Sauvignon Blanc

Rockford Alicante Bouchet Rosé

Grant Burge Hillcot Merlot

Hentley Farm Villain and Vixen Shiraz

Selection of Tap Beer

Filtered water, tap soft drinks & juices





Accommodation

OUR GIFT TO YOU

As our gift to the happy couple, your wedding night is on us! We offer a one-night complimentary stay in one of our Luxury Ocean View Suites, complete with a bottle of sparkling wine and your first breakfast as a married couple served to your room the next morning. Fast forward one year and we'd be delighted to have you back to celebrate your first wedding anniversary offering a one-night complimentary stay in one of our luxury suites.

ALL ROOMS INCLUDE

- exceptionally comfortable, custom designed beds
- premium bedding
- premium amenities
- free high-speed wi-fi
- free parking
- tea & coffee making facilities

GUEST ACCOMMODATION

We offer exclusive accommodation rates to your guests. Speak to our Functions Manager for more information.

Terms + Conditions

TENTATIVE BOOKINGS

Tentative bookings will be held for a maximum of 14 days from the initial enquiry, unless booking is made inside this window and therefore the booking will be held for a maximum of 48 hours. After this time, the Port Lincoln Hotel reserves the right to release the room/space for re-sale. The booker must be 18 years or over.

QUOTES

Valid for 14 days and are subject to availability at the time of booking.

CONFIRMATION AND SECURITY DEPOSIT

To confirm a booking, a client contract is required to be signed and returned along with a deposit equal to the total amount of room hire for the event or an amount specified by the Port Lincoln Hotel. This must be actioned within 14 days of booking the event.

CANCELLATIONS

Cancellations must be advised in writing. If the booking is cancelled less than 14 days prior to the event date, all deposits will be forfeited. For account holders, the Port Lincoln Hotel will invoice the room hire cost as a cancellation fee. For bookings made within the 14-day cancellation period, the deposit is automatically non-refundable unless negotiated otherwise. If the booking is cancelled less than 7 days prior to the event date all catering costs will be forfeit.

WEDDING

An initial deposit is required along with signed terms and conditions to secure your booking. In the event of cancellation, the initial deposit is non-refundable.

PAYMENT

Full payment of 100% anticipated catering and beverage packages must be made a minimum 7 days prior to the event. Invoice after event; pre-approved account holders only. Outstanding costs on the day ie. beverage tab, must be settled at the conclusion of the event via card or cash.

METHODS OF PAYMENT

Direct Debit (min. 7 days prior to the event). Credit/Debit Card or Cash (Please note: credit cards incur a surcharge of 1% for Visa & MasterCard, 1.5% for Amex cards).

CONFIRMATION OF CATERING AND EVENT SCHEDULE

Catering and beverage selections must be confirmed in writing no later than 14 days prior to the event. A proposed event schedule must be approved by you no later than 7 days prior to the event.

FINAL NUMBERS

Anticipated final numbers must be confirmed in writing no later than 7 days prior to your event. Charges will be made based on the final numbers, or the attendance number, whichever is greater. Due to catering requirements, we do not guarantee that we will be able provide additional catering on the day of the event, if your attendance numbers increase.

DIETARY REQUIREMENTS

All dietary requirements must be confirmed in writing no later than 7 days prior to your event. Any dietary requirements that are not disclosed within this time frame cannot be guaranteed.

EXTERNAL CATERING

No external catering or beverages are permitted on hotel premises during the event. Exceptions must be approved by the Functions Manager prior to the event. Corkage and cakeage charges are applicable.

FUNCTION ROOMS

We reserve the right to reallocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of booking. Any changes made will be discussed with you when the decision is made.

FUNCTION ROOM ACCESS

Access times must be pre-arranged with the function team, including set-up and bump-in/out times. Guests are not permitted to enter any other function room/space, which have not been previously negotiated with the functions team.

POOL DECK RESTRICTIONS

The pool deck closes at 10pm daily. When hiring our pool deck space, please be advised that all guests must vacate the space no later than 10pm on any given day. In the case of an event where the pre-arranged function closure time is later than this time, guests will be relocated to another space after 10pm, at the discretion of the manager on duty. Access to the pool is not included.

DECORATIONS

No attachments are to be used on the walls without prior arrangement. Glitter, scatters and confetti are not permitted anywhere in the hotel. Attaching objects to walls or ceiling mounts, must be done by a licenced decorator or in line with WHS regulations.

ENTERTAINMENT

The Port Lincoln Hotel must be advised of any entertainment bookings prior to the event and reserves the right to decline requests or terminate any music or entertainment that could be deemed offensive or inappropriate or disruptive to hotel guests.

EXHIBITIONS

Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with WHS codes of practice.

ADVERTISING

Prior permission is required to use the hotel name and/or logo in print and/or audio-visual advertising. All proposed artwork must be approved by hotel management prior to publication.

SMOKING

Is only permitted in our designated smoking areas. The pool deck must be smoke-free at all times when food is offered or available, under the Tobacco Products Regulation Act 1997.

PARKING

Free – onsite parking is subject to availability.

SECURITY

Is not provided as standard for your function, this can be arranged upon request for an additional cost. The hotel reserves the right to evaluate and enforce security requirements for private functions on an individual case basis.

RESPONSIBLE SERVICE OF ALCOHOL & BEHAVIOUR

The Port Lincoln Hotel staff and security have the right refuse service or remove patrons for inappropriate or offensive behaviour. It is an offence to serve or supply alcohol to a minor or intoxicated person. Persons below the age of 18 years must vacate the premises no later than 12am on any given day.

CLEANING

General cleaning is included in the cost of the room hire. Additional charges will apply where an event has created cleaning requirements considered over and above normal post event cleaning.

DAMAGE

The booker/organisation is financially responsible for damage sustained to hotel property and/or fittings during the event.

RESPONSIBILITY

Should the Port Lincoln Hotel be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with an alternate space or available date. If the final numbers of your event increase or decrease significantly from those advised at the time of confirmation, we may substitute a more appropriate space. We will advise you of any changes as soon as a decision is made.

DELIVERY/PICK-UP OF GOODS

All items delivered prior to an event must be clearly labelled with the event name and be delivered no earlier than 7 days prior to your event. At the conclusion of the event all items must be removed from the premises unless a prearranged pick is made. Items will be held onsite pending collection for a maximum of 7 days.

INSURANCE

The Port Lincoln Hotel does not take responsibility for damage to, or loss of items before, during or after an event; we recommend appropriate insurance cover is pre-arranged by the booker/organisation.

ACCOMMODATION

The hotel can provide accommodation options for guests, subject to availability; bookings can be made with our reservations team.

EVENT CONCLUSION

The hotel operates within strict guidelines for event times. Any event that exceeds the agreed conclusion time will incur additional charges.

PHOTOGRAPHY BY:

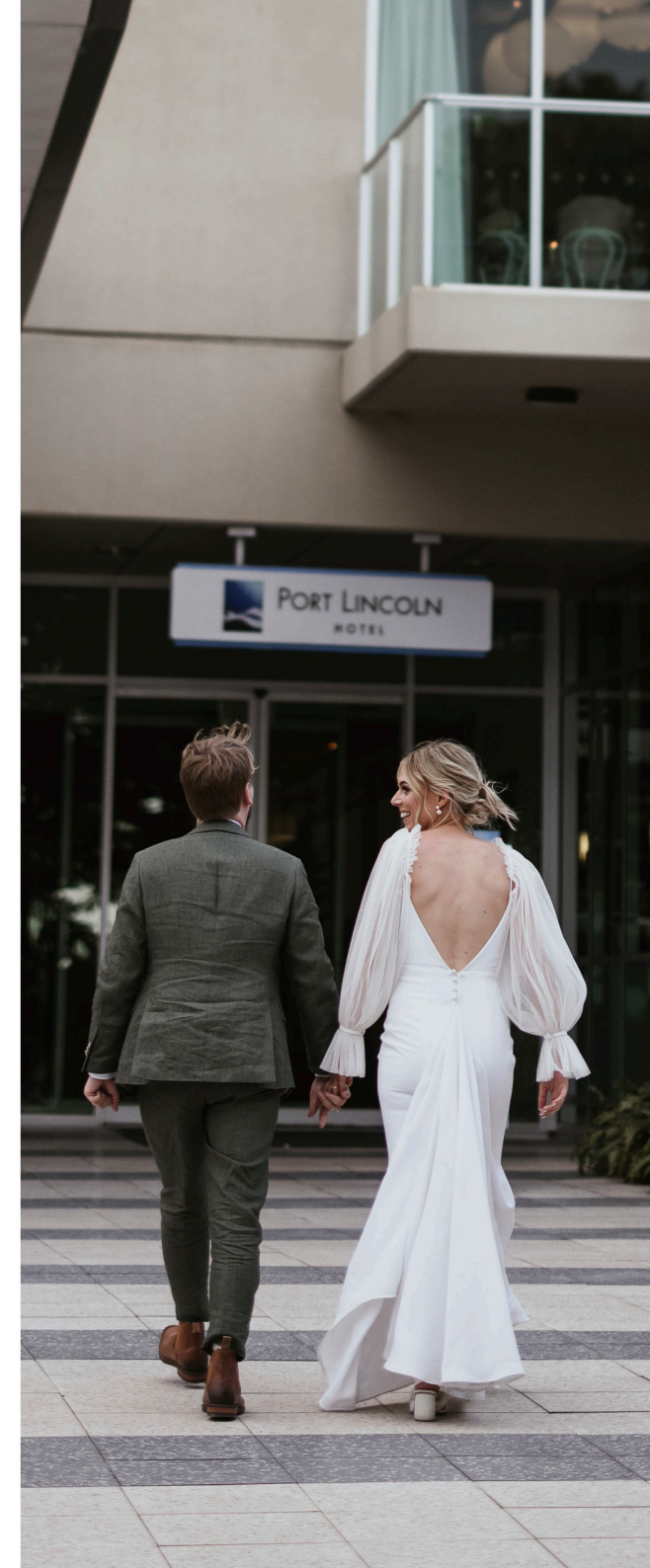
Run Wild Photography

Bubbles of Sunshine Photography

Amy Rowsell Photography

Jade Norwood Photography

Evan Bailey Photography



A man in a grey suit and a woman in a white dress are dancing together in a wedding reception. The background is filled with warm, bokeh lights from string lights and large white lanterns. The overall mood is romantic and celebratory.

Thank you

Thank you for taking the time to read through our wedding booklet. If you have any unanswered questions, please don't hesitate to contact our Functions Manager, who will be happy to assist.

We look forward to hearing from you soon!



PORT LINCOLN
HOTEL

A PROUDLY SOUTH AUSTRALIAN, FAMILY-OWNED BUSINESS

1 LINCOLN HWY, PORT LINCOLN 5606 SOUTH AUSTRALIA

PHONE: 8621 2000 | PORTLINCOLNHOTEL.COM.AU

[f](#)@PTLINCOLNHOTEL | [@](#)PORTLINCOLNHOTEL