



wedding packages 2010

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The Breakwater
58 Southside Drive
Hillarys Boat Harbour
HILLARYS WA 6025

wedding packages

Menu One

\$68 per person

Chef's selection of gourmet canapés on arrival
Freshly baked bread rolls to start

Select one soup
Select one main
Vegetarian option included

Select one dessert
Freshly brewed coffee & tea

Menu Two

\$74 per person

Chef's selection of gourmet canapés on arrival
Freshly baked bread rolls to start

Select one entree
Select one main
Vegetarian option included

Select one dessert
Freshly brewed coffee & tea

Menu Three

\$80 per person

Chef's selection of gourmet canapés on arrival
Freshly baked bread rolls to start

Select one entree
Choice of two selected mains
Vegetarian option included

Select one dessert
Freshly brewed coffee & tea

Menu Four

\$87 per person

Chef's selection of gourmet canapés on arrival
Freshly baked bread rolls to start

Choice of two selected entrees
Choice of two selected mains
Vegetarian option included

Select one dessert
Freshly brewed coffee & tea

Dinner & Dessert Menu

Mezze: flat bread, olives, feta, dips	\$4.5 per person
Bowls of salad	\$8 each
Bowls of steamed vegetables	\$9 each
Additional choice of entrée, or dessert	\$6 per person

Children's Menu available from \$35.00 per child up to the age of 12 years
Choice of Chicken Nuggets & Chips, Fish & Chips, Steak & Mash
Ice Cream dessert and Soft Drinks

winter wedding bliss on the water

Available June, July & August. Minimum 70 guests.

Winter Wedding Package

\$100 per person

All inclusive package includes:

Chef's selection of gourmet canapés on arrival
Freshly baked bread rolls to start

Select one entree
Choice of two selected mains
Vegetarian option included

Select one dessert
Freshly brewed coffee & tea

Six Hour Beverage 'Package One'

Complimentary Room Hire for the Akoya Suite
Access to western balcony, standard staffing, white or black linen
Lectern with microphone
Dance floor

mid-week weddings on the water

*Available Monday, Tuesday, Wednesday & Thursday – all year round, except for public holidays.
Minimum 70 guests.*

Mid-week Wedding Package

\$100 per person

All inclusive package includes:

Chef's selection of gourmet canapés on arrival
Freshly baked bread rolls to start

Select one entree
Choice of two selected mains
Vegetarian option included

Select one dessert
Freshly brewed coffee & tea

Six Hour Beverage 'Package One'

Complimentary Room Hire for the Akoya Suite
Access to western balcony, standard staffing, white or black linen
Lectern with microphone
Dance floor

menu selections

Soup Selection

Roasted pumpkin with sweet potato, minted yoghurt & toasted pepita seed

Smoked ham & tomato with herb croutons

Leek & potato with soft herb cream

Char grilled chicken & vegetable broth

Minestrone & parmesan crisps

Cold Entrée Selection

Roasted beetroot on ricotta with swiss chard, baby spinach & roasted pine-nuts

Smoked chicken tumbled with orange, semi dried tomatoes mixed leaves & citrus dressing

Marinated Danish feta with chick peas, rocket, cherry tomatoes & balsamic dressing

Paupiette of smoked salmon filled with king prawn, & dill mousse, dill & pink peppercorn dressing

Caramelized onion, goats cheese & tomato tartlet with mixed leaves & balsamic dressing

Carpaccio of beef, horse radish crème fraiche

Hot Entrée Selection

Shredded duck & leek spring rolls, nam jim dressing

Thai fish and prawn cakes on steamed jasmine rice, chilli jam, mint & coriander

Hot sugar glazed chicken, steamed sesame bok choy, coconut rice & fried shallots

Grilled tiger prawns & chorizo, almond risotto cake, garlic & preserved lemon aioli

Spinach & ricotta agnolotti, spicy Napolitano sauce fresh parmesan, pancetta crisp

Artichoke, sun-dried tomato & danish feta tart, pine-nut & rocket salad avocado oil

Gratinated porcini gnocchi romaine, vine ripe tomato sauce, rocket

Mains Selection

Today's catch, new potatoes, sugar snap peas, lemon & coriander butter sauce
Fillet of snapper on creamy mash, asparagus & citrus butter
Nor west barramundi on herbed potato cake, broccolini & tomato basil salsa
Grilled tasmanian salmon on potato & fennel frittata, rocket & basil oil
Marinated chicken breast on red pepper & corn mash, steamed sugar snaps & red wine jus
Herb crusted rack of lamb, kipfler potatoes, baby zucchini, rosemary & red wine jus
Pork loin on sweet potato purée, asparagus, sage & cream sauce
Fillet of beef on roasted new potatoes, field mushroom, roma tomato & aged balsamic jus
Scotch fillet on gratin potatoes, buttered green beans & red wine jus

Vegetarian Options

Roasted pumpkin, artichoke & blue cheese frittata, pear relish
Grilled Mediterranean vegetable stack, goats cheese & basil dressing
Roast vegetable & pesto fillo parcel with herb crème fraiche

Dessert Selection

Lemon citrus tart, caramelized sugar dusting, raspberry coulis & double cream
Filled profiteroles with kahlua & chocolate sauce
Sticky date pudding with butterscotch sauce & toffee ice-cream
Rich tiramisu, whipped baileys cream & almond biscotti
Passionfruit & mango pavlova roulade, berry compote & candy floss
Fresh strawberry mousse, strawberry coulis, strawberry crisp & brandy snap basket
Red wine poached pear, served with a vanilla panacotta
Individual pear & apricot crumble, anglaise, vanilla bean ice cream

cocktail wedding package

\$72 per person, minimum of 30 guests

Select eight from the following cold selection

Searched beef on garlic crouton with tomato béarnaise
 Roma tomato, feta, & red onion bruschetta
 Assorted sushi, wasabi & soy
 Smoked chicken & avocado on crouton
 Smoked salmon & horse radish mousse tartlet, almond & dill
 Pickled herring olive skewer
 Roasted lamb on garlic crouton
 Vietnamese rice paper rolls
 Thai beef salad
 Vegetable frittata
 Tandoori chicken wrap
 Swimmer crab & avocado tartlet, king island crème fraiche
 Fresh natural oysters with lemon
 Caramelized red capsicum & rosemary filoette
 Kryton goats cheese, semi-dried tomato, crouton, balsamic glaze
 Toasted brioche with anchovy and kalamata olive pesto

Select eight from the following hot selection

Arancini (risotto balls) capsicum aioli
 Lamb kafta
 Marinated beef skewers
 Crumbed reef fish goujons, lemon mayonnaise
 Salt & pepper tiger prawns, chilli jam
 Chicken wantons
 Gourmet mini quiche lorraine
 Indian spiced lentil & vegetable filo parcels
 Lamb skewers, minted yoghurt dip
 Vegetable spring rolls, soy dipper
 Lemon pepper fried squid
 Satay chicken skewers
 Steamed scallop dumpling with pickled vegetables
 Gourmet mini pies, tomato sauce
 Gourmet mini sausage rolls
 Crispy duck & native plum dumpling, chilli lime dip
 Hot sugar glazed pork skewers
 Thai fish cakes
 Three cheese beignets, tomato coulis
 Zucchini & sweet corn fritters, roasted pepper relish

Dessert

Chef's selection of four desserts
 Freshly brewed coffee & teas

canapé menus

Minimum of four pieces per person per hour of function.

Cold Selection

\$3.5 per piece

Seared beef on garlic crouton with tomato béarnaise
 Roma tomato, feta, & red onion bruschetta
 Assorted sushi, wasabi & soy
 Smoked chicken & avocado on crouton
 Smoked salmon & horse radish mousse tartlet, almond & dill
 Pickled herring olive skewer
 Roasted lamb on garlic crouton
 Vietnamese rice paper rolls
 Thai beef salad
 Vegetable frittata
 Tandoori chicken wrap
 Swimmer crab & avocado tartlet, king island crème fraiche
 Fresh natural oysters with lemon
 Caramelized red capsicum & rosemary filoette
 Kryton goats cheese, semi-dried tomato, crouton, balsamic glaze
 Toasted brioche with anchovy and kalamata olive pesto

Hot Selection

\$4 per piece

Arancini (risotto balls) capsicum aioli
 Lamb kafta
 Marinated beef skewers
 Crumbed reef fish goujons, lemon mayonnaise
 Salt & pepper tiger prawns, chilli jam
 Chicken wantons
 Gourmet mini quiche lorraine
 Indian spiced lentil & vegetable filo parcels
 Lamb skewers, minted yoghurt dip
 Vegetable spring rolls, soy dipper
 Lemon pepper fried squid
 Satay chicken skewers
 Steamed scallop dumpling with pickled vegetables
 Gourmet mini pies, tomato sauce
 Gourmet mini sausage rolls
 Crispy duck & native plum dumpling, chilli lime dip
 Hot sugar glazed pork skewers
 Thai fish cakes
 Three cheese beignets, tomato coulis
 Zucchini & sweet corn fritters, roasted pepper relish

Natural oysters, fresh lime

\$36 per doz

Optional Accompaniments

- Mezze plate, flat bread, olives, feta & dips \$19.5 each
- Platter of antipasto with flat bread \$24 each
- Platter of fine Australian cheese \$75 each
- Chef's dessert selection \$3.5 each per person

wedding breakfast selections

Traditional breakfast

\$35 per person

Minimum 30 guests

On the table

Fruit platter
 Selection of cereals
 Croissant, muffins and Danish pastries
 Preserves & honey

Choose one of the following items:

- Crispy bacon, pork sausages, roma tomatoes, mushroom, house baked beans, toasted english muffin, egg (poached or scrambled)
- Eggs Benedict, prosciutto, baby spinach, hollandaise sauce
- Frittata, field mushrooms, asparagus, ricotta, basil, rocket, on toast, chive crème fraiche
- Pancakes with berry compote, vanilla bean ice-cream
- Eggs Florentine, toasted English muffins, smoked salmon, baby spinach, hollandaise sauce

Beverages

Apple & orange juice
 Brewed coffees & teas

Tea & coffee station available with registration \$3 per person
 Additional hot option \$6.00 per person

Cocktail breakfast

\$45 per person

Minimum 40 guests

Ham & cheese croissant
 Mediterranean frittata
 Egg tartlet with cherry tomatoes & chives
 Dill pancakes with Tasmanian smoked salmon
 Mini apple & blackberry crumbles, king island cream
 Fruit skewers
 Mini fruit tart
 Mini muffin

Brewed coffee & tea and selection of juices

beverage packages

Beverage packages are available for private functions only. Minimum 30 people.

PACKAGE ONE

Trilogy Cuvee Brut Sparkling
Barossa Valley, South Australia

Select one white, & one red from the following list:

The Breakwater Sauvignon Blanc
Frankland River, Western Australia
The Breakwater Chardonnay
Frankland River, Western Australia
The Breakwater Cabernet Merlot
Frankland River, Western Australia
The Breakwater Shiraz
Frankland River, Western Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken
Boags Draught
Tooheys Extra Dry
James Squire Golden Ale
Hahn Super Dry
Hahn Premium Light

PACKAGE TWO

Duetz Marlborough Cuvee Sparkling
Marlborough, New Zealand

Select one white, & one red from the following list:

Xanadu Semillon Sauvignon Blanc
Margaret River, Western Australia
Orlando St Hilary Chardonnay
Padthaway, South Australia
Clairault Cabernet Sauvignon
Margaret River, Western Australia
Gramps Shiraz
Barossa Valley, South Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken
Boags Draught
Tooheys Extra Dry
James Squire Golden Ale
Hahn Super Dry
Hahn Premium Light

PACKAGE THREE - Premium

Chandon Brut NV
Yarra Valley, Victoria

Select one white, & one red from the following list:

Domaine Chandon Yarra Chardonnay
Coldstream, Victoria
Stoneleigh Rapaura Sauvignon Blanc
Marlborough, New Zealand
Domaine Chandon Heathcote Shiraz
Coldstream, Victoria
Cape Mentelle 'Trinders' Cabernet Merlot
Margaret River, Western Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken
Boags Draught
Tooheys Extra Dry
James Squire Golden Ale
Hahn Super Dry
Hahn Premium Light

PACKAGE FOUR – Ultra Premium

Select one champagne from the following list:

Veve Clicquot Yellow Label Brut NV
Reims, France
Moët & Chandon NV
Epernay, France
Perrier Jouet Grand Brut NV
Epernay, France

Select one white, & one red from the following list*:

Cloudy Bay Sauvignon Blanc
Marlborough, New Zealand
Cape Mentelle Chardonnay
Margaret River, Western Australia
St. Hugo Cabernet Sauvignon
Barossa Valley, South Australia
Cape Mentelle Shiraz
Margaret River, Western Australia

Penfolds Grandfather Tawny Port
Magill, South Australia

Selection of soft drinks & juices

Included Draught Beers:

Heineken
Boags Draught
Tooheys Extra Dry
James Squire Golden Ale
Hahn Super Dry
Hahn Premium Light

* Both red & both white wines can be selected and all four wines poured for an extra \$5 per guest

FUNCTION DURATION	PACKAGE ONE	PACKAGE TWO	PACKAGE THREE	PACKAGE FOUR
Two hours	31	40	54	75
Three hours	35	44	58	83
Four hours	39	48	62	89
Five hours	43	52	66	95
Six hours	46	55	69	100

Beverages are also available on a consumption basis. No BYO beverages.

Drinks that are not included in the beverage package (i.e. Spirits) are available from the bar.

beverage package – add on's

Available to be added to an existing beverage package.

SPIRITS PACKAGE – add on

Spirits Included:

Absolut Vodka
Beefeater Gin
Chivas Regal Scotch
Havana Club Rum
Wild Turkey Bourbon

FUNCTION DURATION	PACKAGE ONE and SPIRITS	PACKAGE TWO and SPIRITS	PACKAGE THREE and SPIRITS	PACKAGE FOUR and SPIRITS
Two hours	47	56	72	91
Three hours	59	68	84	107
Four hours	69	78	94	119
Five hours	79	88	104	131
Six hours	86	95	111	140

BOTTLED BEER – add on

Beers (select two):

Corona
Peroni Leggara
Boags Pure
Budweiser

FUNCTION DURATION	BOTTLED BEER Extra
Two hours	6
Three hours	9
Four hours	12
Five hours	15
Six hours	18

BOTTLED WATER – add on

Water Included:

Voss Artesian Sparkling Mineral Water (800ml)
Voss Artesian Still Mineral Water (800ml)

FUNCTION DURATION	BOTTLED BEER Extra
Two hours	2
Three hours	3
Four hours	4
Five hours	5
Six hours	6

private function capacity & price

room hire

	Akoya Suite	Reid's Function Lounge	Akoya Suite & Reid's Lounge Combined
	\$750	\$500	\$1200

room capacities

Layout	Akoya Suite	Reid's Function Lounge	Akoya Suite & Reid's Lounge Combined
Theatre Style	140	n/a	n/a
Open Rounds (cabaret style)	80	n/a	n/a
Luncheon / Dinner (no AV, no dance floor)	100	40 (Monday - Friday)	180
Cocktail Style	167	140	300
Wedding Reception (inc. bridal table)	100	n/a	165

Akoya Suite room hire rate includes access to western balcony, standard staffing, white or black linen, lectern with microphone, and dance floor.

Reid's Function Lounge room hire rate includes access to balcony, standard staffing.

minimum spend requirements

Minimum spend on room hire, food and beverages is required for use of private function areas

	Akoya Suite	Reid's Function Lounge	Akoya Suite & Reid's Lounge Combined
DAY EVENT			
Monday to Thursday	\$1500	\$1000	\$2000
Friday & Saturday	\$3000	\$1500	\$4000
Sunday	\$3000	\$4500 (limited availability)	\$10000 (limited availability)
EVENING EVENT			
Monday to Thursday	\$2000	\$1500	\$3500
Friday & Sunday	\$7000	\$3000	\$12000
Saturday	\$10000	\$4500	\$14000

Long weekend Sundays require the minimum spend of a Saturday

Long weekend Mondays require the minimum spend of a Sunday

Minimum spend does not apply to 'Winter Wedding' and 'Mid-week Wedding' packages, except on public holidays

facilities

TABLES

Our standard tables are round, and seat up to 11 guests. Rectangular tables and tables of other sizes are available at a cost of \$25 per table, subject to availability. A long rectangular can be provided for the Bridal table if required.

LINEN

Our standard table clothes are available in white or black, along with white napkins. Alternative linen colours are available, price upon request.

DANCEFLOOR

The venue has a built in dance floor in both Reids Function Lounge, and the Akoya Suite. No additional cost.

AUDIOVISUAL

A lectern and microphone are included for functions if required. A projector and screen are available at an additional cost of \$270

PARKING

Free parking is available in the sign posted areas in both north side (near bridge) and south side car parks.

TAXIS

There is a "Cab Spot" located on the north side of the bridge, Cab Spot number 1119. A taxi rank is also available near the south side car park. Venue staff will be happy to call for a taxi to the cab spot on your behalf.

recommended suppliers

VENUE DECORATORS & EVENT STYLISTS

Touched by Angels 9389 6011

AUDIO VISUAL & LIGHTING

Megavision Sound & Lighting 9444 6556

DJ's

Da Doo Ron Ron DJ's 1300 337 735
Roadshow DJ's 1300 662 800
Extended Play 9286 4433

CAKES

Chocolate Art 9409 3570
Cupids Delight 9494 1794
Glory Box 9207 0076
Takes the cake 0450 045 040

FLORIST

Linda Green 0411 729 338

CELEBRANT

Wendy Allen 0418 415 111
Joanne Martin 0418 955 198

CHARTER & BOAT CRUISE

Mills Charters 9246 5334

PHOTOGRAPHER

Squint 0423 734 700

MUSIC

Wonderful with Wine 0411 344 665

event terms and conditions

STANDARD EVENT DURATION

Breakfast	2.5 hours
Lunch	4 hours
Dinner	5 hours
Cocktail	4 hours
Wedding	6 hours
Corporate Day	8 hours

AUDIO VISUAL EQUIPMENT

Should you require specific audiovisual equipment, we can arrange hire, set up, and operation if required. Audiovisual providers organized by the client are required to contact the function coordinator a minimum of 5 days prior to the event. Administration charge is applicable to all hired equipment or services organized by the breakwater function coordinators. This will be included in any prices quoted.

SEATING PLANS & MENUS

We will provide typed menus and a seating plan for your function or reception. It is the client's responsibility to provide in electronic format a clearly typed guest list/ seating plan 5 days prior to the event. You are welcome to e-mail or provide this on a cd or usb for your coordinator to print prior to the function. An administration fee will apply to any information not provided in this way.

DISPLAY & SIGNAGE

Nothing is to be nailed, screwed, stapled, taped or fixed to any wall, door, surface, or part of the building. Management must approve all signage. No blue-tak can be stuck to walls.

CAKES PROVIDED BY THE CLIENT

A standard \$5.00 per person will be charged for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert.

RESPONSIBILITY AND DAMAGE

The client is responsible for the conduct of the client's guests & indemnifies the venue for all costs, expenses, damage & loss caused by any act made by the client or the client's guests.

The Breakwater does not accept responsibility for any client's property left on the premises prior to, during, or after a function.

All cakes, gifts, room decorations and other property need to be collected from the venue at the conclusion of the function, unless prior arrangements have been made.

Candles are allowed - however the flame must be enclosed in a vase, holder or similar (tea lights included). No smoke or dry ice machines are to be used without first obtaining written approval from your coordinator. No glitter.

SECURITY BOND

The Breakwater reserves the right to request a security bond payable 14 days prior to the function to cover any potential damage that may occur. The cost of repairs will be deducted from this bond.

SUPPLIERS & DECORATORS / DELIVERIES

The venue has no restrictions on suppliers, however all deliveries to the venue must be advised to the function coordinator prior, and marked with the name and date of the function. Deliveries must not arrive more than 24 hours prior to the event. Please advise delivery details, contact numbers and times of deliveries to be arranged. The suppliers are responsible for pickup and delivery within the venues guidelines, including any specialized installation required.

LIQUOR LICENSING

Under the Liquor Control Act of Western Australia we have various obligations and reserve the right to refuse service of alcohol to persons if he/she is deemed to be intoxicated and may do harm to themselves, other patrons or property, or for any other reason permissible under the act or by law. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request. It is an offence to provide false identification.

LIQUOR LICENSE AND EXTENDED TRADING PERMITS

Under the Liquor Control Act of Western Australia we are permitted to trade during certain permitted hours. The permitted hours are listed on the Liquor License which is on public display in the venue. If you wish for your function to extend beyond the permitted hours (i.e. past 11pm on Sundays), the venue will need to apply for an extended trading permit to the licensing authority. An application and administration fee will apply. You must advise the venue eight weeks prior to your function and pay the applicable fees if you wish for an application to be lodged. We have no control over the outcome of the application. The venue is not liable for any changes made by the licensing authority to the ongoing permitted hours of operation.

BIRTHDAY CELEBRATIONS

18th & 21st Birthday celebrations can be catered for in The Lower Deck Bar only.

JUVENILES AT FUNCTIONS

Guests under the age of 18 are welcome at private functions, however prior arrangement must be made with management. Juveniles must be accompanied by their parent or legal guardian at all times. Juveniles are permitted in the private function area where the function is being held, however they are NOT permitted in any of the other areas.

BEVERAGES

No BYO or individually purchased drinks for functions, All alcoholic beverages purchased must be consumed on the licensed premises only.

DRESS CODE

The Breakwater enforces a dress code. Please refer to our website, thebreakwater.com.au for details.

booking terms and conditions

TENTATIVE BOOKING

All tentative bookings will be held for up to two weeks, after which time the booking will be automatically cancelled. We will call you to confirm your booking if another inquiry is received for the same date within the two weeks. In such a circumstance, we would require your deposit within 48 hours.

CONFIRMATION OF BOOKING

A deposit is required within the above mentioned 2 week period to secure the booking. Confirmation cannot be assumed until a deposit is received together with a signed [confirmation of reservation](#) form.

DEPOSIT REQUIREMENTS

\$1,000

CANCELLATION POLICY

Written notice is required to cancel a booking. All deposits are non-refundable.

Between 3 months to 2 weeks prior 50% of the anticipated food & beverage account and venue hire will be charged.

0-14 days prior 100% of the total anticipated food & beverage account and venue hire will be charged.

FINAL CONFIRMATION

All final requirements are to be provided not less than 14 days prior to the function. We will draw up an event order detailing all arrangements and all costs. Please return a signed copy of the event order with any additions or amendments. If we do not receive a signed copy, then all arrangements will be carried out as per the initial event order.

A guaranteed number of guests attending the function is required by 12.00 noon, 3 working days prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater.

PAYMENT

Upon confirmation of minimum attendance three days prior to the event, the client shall pay the full amount estimated for the function by cash, credit card or electronic funds transfer. Any additional costs incurred will be settled on the day at the end of the function. Credit card details will need to be provided on the booking confirmation form or on the day of the function to run accounts such as bar tabs. You authorize the Breakwater to charge any additional amounts for outstanding charges such as bar tabs to your credit card at the end of your function.

PUBLIC HOLIDAYS

A surcharge of 15% of the total account will be applicable for all functions held on public holidays.

PRICING

The Function Package Prices are produced for each year annually. The pricing for the function will be the applicable pricing for the year the function is held, regardless of the booking date. Prices are subject to change. All prices are inclusive of GST.

Diners & Amex card payments will incur a 3% surcharge.

ACCEPTANCE OF EVENT AND BOOKING TERMS AND CONDITIONS

Receipt of deposit is considered acceptance of Event Terms & Conditions and Booking Terms & Conditions.

Booking terms and conditions are subject to change. Please see our website for any updates.

emergency procedures

In the event of an emergency, all patrons are required to follow the below procedures and any direction from fire wardens.

Please note the evacuation plans posted in the venue.

On hearing the alert tone

(beep, beep, beep)

- Check for signs of fire and smoke in your area
- Move to the emergency exit on your floor and await further instructions

On hearing the evacuation tone

(whoop, whoop, whoop)

- Evacuate by the emergency exit on your floor
- Exit in single file on the hand rail side of stairs
- No talking in the fire stairs other than fire wardens instructions
- No inappropriate items to be taken into stairs. Eg no drinks

Do not use lifts

- Assemble at assembly areas as per the evacuation plans clearly posted around the venue.
- Report any missing persons to the fire brigade or warden

If first aid or medical attention is required, contact a duty manager or fire warden immediately

Confirmation of Reservation

Please complete and return to ensure confirmation of your reservation at The Breakwater.

Fax to The Breakwater on (08) 9448 6000 or email to: functions@thebreakwater.com.au

Contact details

Brides Name	Mobile
Grooms Name	Mobile
Contact Name	Mobile
Address	
Post Code	
Email	

Function Details

Day of Function	Date of Function
Commencement Time	Conclusion Time
Type of Function	Approx. Number of Guests

Payment Details & Authorisation

CASH: Please pay in person at the venue		
Direct Deposit: ANZ	BSB: 016494	Acc: 900724565
Acc Name: THE BREAKWATER (include booking reference number)		

CREDIT CARD:	Visa	Mastercard	Amex	Bank Card	Diners Club
Card Number					
Account Name					
Expiry Date			Verification Number		

Please sign below to indicate you have read and understood the terms & conditions and accept responsibility, in abiding by these terms.

Sign	Date
Print Name	