



the **fmh** |
FULL MOON HOTEL

weddings

welcome

to our little slice of paradise

We at the Full Moon Hotel, are here to assist you on your wedding planning journey!

With a team of experienced staff, we endeavour to make this process stress free and fun!

Our venue offers on-site ceremony location, and a function room that is perfect for a formal or casual wedding reception.

CEREMONY | RECEPTION | VOW RENEWALS



Ceremony



Exclusive use of our Shorncliffe Room for one hour,
with views of Moreton Bay.

Make use of the surrounding waterfront locations for
breathtaking photos, while your guests enjoy drinks in our
newly renovated Moonlight Bar.

Join your guests back in our Shorncliffe Room with one
of our reception packages.

inclusions

- ✓ Use of our Shorncliffe Room for one hour
- ✓ 30 chairs
- ✓ Choice of arbour & carpet, designed by our friends at One Stop Wedding Shop
- ✓ Signing table
- ✓ Use of our Moonlight Bar space for cocktail hour, post ceremony

pricing

\$850

ADD 120cm Antipasto Board served during cocktail hour - \$200

Reception

The Annie *package*

\$110pp

Suitable for up to 60 guests

Standard inclusions

Three course plated or feasting menu, with wedding cake served as dessert

The Hannah *package*

\$120pp

Suitable for up to 60 guests

Standard inclusions

Plus classic centerpiece designed by our friends at One Stop Wedding Shop, and chair covers & sashes

Three course plated or feasting menu, with wedding cake served as dessert

The Lucinda *package*

\$130pp

Suitable for up to 60 guests

Standard inclusions & plus deluxe centerpiece designed by our friends at One Stop Wedding Shop, chair covers & sashes, and backdrop with fairy lights

Three course plated or feasting menu, with wedding cake served as dessert

Cocktail Style *package*

\$95pp

Suitable for up to 80 guests

Standard inclusions, including dry bars & plus classic centerpiece designed by our friends at One Stop Wedding Shop, and table runners

Cocktail menu, with wedding cake served as dessert

Standard Inclusions

Use of our Shorncliffe Room for 5 hours, with dedicated food & beverage staff

Round tables with white chairs, skirted bridal table, cake & present tables, linen napkins in choice of colour, simple centrepiece & wishing well, tea & coffee station, dance floor, balcony access, sign to direct guests

Micro Weddings



Exclusive use of our Shorncliffe Room for your Wedding Ceremony and Reception for up to 20 guests.

Available 3pm to 8pm, Monday to Thursday.

inclusions

- ✓ Exclusive use of the function room for 5 hours
- ✓ Dedicated food and beverage attendant
- ✓ Private bar
- ✓ Low round tables with up to 10 chairs
- ✓ High bar tables for all cocktail events
- ✓ White linen table cloths on low tables
- ✓ In house centrepieces on low tables
- ✓ Gift table
- ✓ Cake table with cake knife
- ✓ Continuous tea & coffee station for the duration of event
- ✓ In house music system with Bluetooth and roaming microphone
- ✓ Dance floor, balcony access
- ✓ White or coloured napkins, cutlery, water glasses (for seated events)
- ✓ Set up by our functions team
- ✓ Simple wedding arch & signing table
- ✓ Sign to display function name room and date
- ✓ Stairs access only

pricing

Seated Reception with Plated or Feasting Menu - \$120pp

Cocktail Reception with Cocktail Menu - \$100pp

*minimum 10 guests apply.

plated *menu*

entree

Select 2 options to be served alternate drop

Cold Canapes: Marinated beef and pickled vegetable wraps, ginger lime aioli
Prosciutto and mascarpone, crostini, spiced fig jam
Ciabatta tostada, French onion and blue cheese, pickled walnut V
Pistachio and labneh dip, toasted garlic focaccia

Bruschetta: Tomato; Tapenade; Spinach & Feta; Garlic & Bocconcini

Antipasto: Cold cut meats, marinated olives, sun dried tomatoes,
feta, bocconcini, ciabatta crostini

main

Select 2 options to be served alternate drop

Grilled barramundi, lemon & garlic potato, green beans, macadamia nut butter GF

Thyme roasted chicken breast, roast potato, broccolini, chestnut sauce,
crème fraiche GF

Roast sirloin beef, mashed cream potato, roast carrot, pumpkin, red wine jus GF

Creamy Tuscan style gnocchi, spinach, sun dried tomatoes, basil VG GF

dessert

Wedding cake cut and individually plated with berry coulis & ice cream

GF | gluten free V | vegetarian VG | vegan

*Additional dietary requirements can be catered for with prior notice.



feasting menu

entree

Select 2 options to be served alternate drop

- Cold Canapes: Marinated beef and pickled vegetable wraps, ginger lime aioli
 Prosciutto and mascarpone, crostini, spiced fig jam
 Ciabatta tostada, French onion and blue cheese, pickled
 walnut V
 Pistachio and labneh dip, toasted garlic focaccia
- Bruschetta: Tomato; Tapenade; Spinach & Feta; Garlic & Bocconcini
- Antipasto: Cold cut meats, marinated olives, sun dried tomatoes, feta,
 bocconcini, ciabatta crostini

main

Select 2 options to be served share style to table

- Pork belly, apple sauce | *GF*
Roast chicken, red wine jus | *GF*
Honey glazed ham, red wine jus | *GF*
Creamy Tuscan style gnocchi, spinach, sun dried tomatoes, basil *VG*
All served with chat potatoes, roast carrots, green beans

Select 1 of the below

- Rocket, pumpkin, cranberry & feta | *GF V*
Moroccan chickpea, sweet potato salad | *VG*

dessert

Wedding cake cut & individually plated with berry coulis & ice cream



GF | gluten free V | vegetarian VG | vegan

***Additional dietary requirements can be catered for with prior notice.**

cocktail menu

antipasto and cheese plate

Served on platters to tables

Soft camembert cheese, house made avocado hummus dip, crudites of carrots, cucumber, cured meats + water crackers

small bites

Select 4 options to be served on platters by staff

Seared prawn skewer wrapped in crispy prosciutto GF

Crispy crumbed haloumi bites with tomato salsa V

Coriander and ginger chicken meatballs with hoisin tamarind sauce GF

Sundried tomato & pesto tartlet VG

Watermelon, bocconcini skewer V GF

Eggplant, romesco tartlet VG

Prawn bruschetta, avocado aioli

Spinach & pumpkin arancini V

mini meals

Select 2 options to be served to your guests

Baja fish taco – chipotle mayo, coriander and lime

Roast lamb greek style – oregano, lemon & garlic potato, tomato, cucumber, olive and feta salsa GF

Penne pasta – lemon garlic cream chicken, swiss brown mushrooms, pangrattata

Sliced grilled sirloin steak, chips, beer battered onion rings, salsa verde sauce

Sri Lanken vegetable curry VG GF

dessert

Wedding cake cut and served on platters

each guest receives

antipasto and cheese
piece of each small bite
one mini meal

bar account

Select a value (ie. \$1000) and what drinks you would like available to your guests from our menu, and beverages will be charged on consumption.

If not all monies allocated for drinks is used on the evening, a refund will be arranged the following week.

Beverages not included on the bar account are still available to purchase via cash or eftpos.

Chat to our Functions Team about beverages stocked in our Shorncliffe Room bar.

cash bar

Allow your guests to purchase their drinks individually via cash or eftpos at the bar.

drinks package

A variety of package options to suit any budget, see next page for inclusions.



drinks packages

bronze

2 hours | \$33pp

3 hours | \$41pp

silver

2 hours | \$41pp

3 hours | \$47pp

gold

2 hours | \$47pp

3 hours | \$58pp

wines

Tatachilla Range
Sparkling/Chardonnay/
Shiraz Cabernet, Vidal
Sauvignon Blanc

tap beers

available in Pot or Schooner size

Great Northern Original,
Great Northern Super
Crisp

bottle beers

Cascade Premium
Light, XXXX Gold, Great
Northern 0%, Somersby
Apple Cider

soft drinks

Pepsi, Pepsi Max,
Lemonade, Solo, Lemon
Lime & Bitters, Ginger Ale,
Soda Water, Tonic Water

wines

Tatachilla Range
Sparkling/Chardonnay/
Shiraz Cabernet
Vidal Sauvignon Blanc
Fiore Moscato
Luna Rosa French Rosè

tap beers

available in Pot or Schooner size

Great Northern Original
Great Northern Super
Crisp
Green Beacon Wayfarer
Tropical Pale Ale

bottle beers

Cascade Premium Light,
XXXX Gold, Corona, Peroni
Nastro Azzurro, Great
Northern 0%, Somersby
Apple Cider

soft drinks

Pepsi, Pepsi Max,
Lemonade, Solo, Lemon,
Lime & Bitters, Ginger Ale,
Soda Water, Tonic Water

wines

Mionetta Italian Prosecco,
Italy
Starborough Sauv Blanc,
NZ
Earthworks Reising, SA
Innocent Bystander
Moscato, VIC
Reverie French Rosè, FA
Chalk Hill Luna Cabernet
Sauvignon, SA
Katnook Founders Block
Merlot, SA
Mojo Shiraz, SA

tap beers

available in Pot or Schooner size

Great Northern Original
Great Northern Super
Crisp
Green Beacon Wayfarer
Tropical Pale Ale
Brookvale Union Ginger
Beer

bottle beers

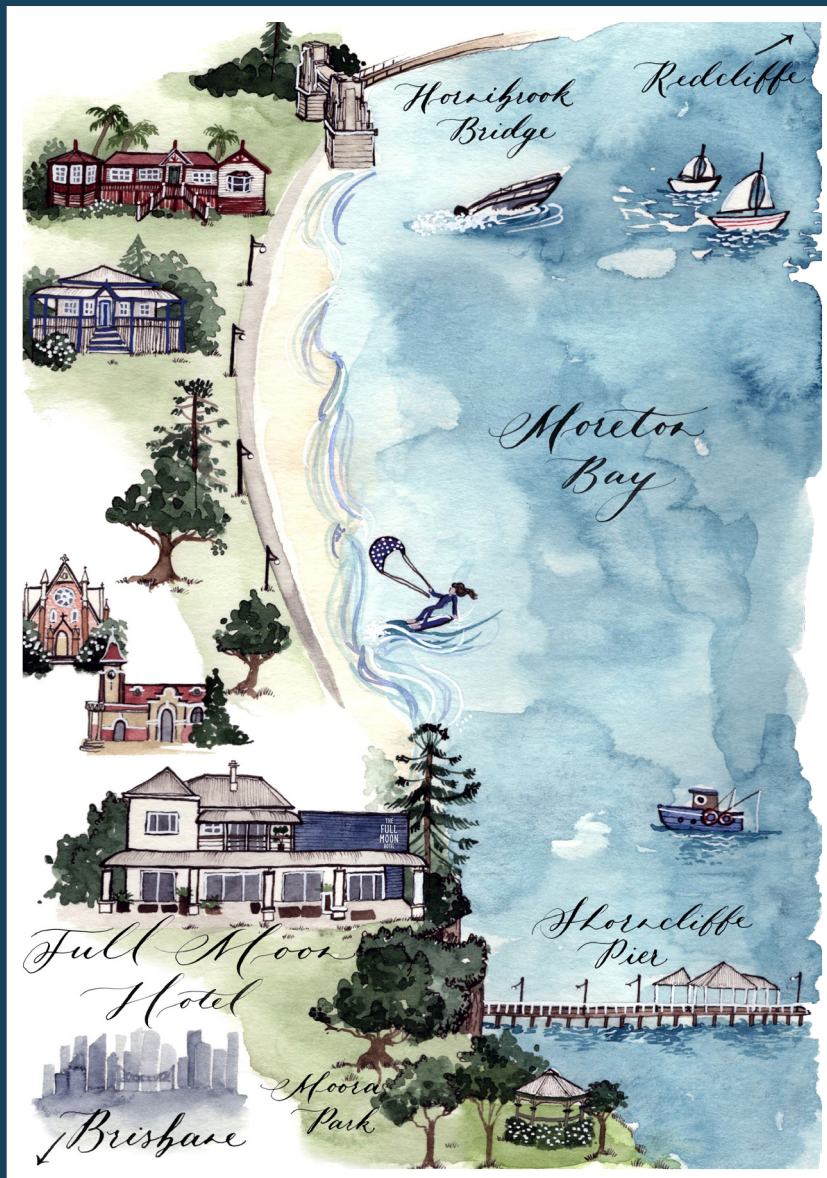
Cascade Premium Light,
XXXX Gold, Corona, Peroni
Nastro Azzurro, Great
Northern 0%, Somersby
Apple Cider

soft drinks

Pepsi, Pepsi Max,
Lemonade, Solo, Lemon,
Lime & Bitters, Ginger Ale,
Soda Water, Tonic Water

***Minimum 30 guests applies.**

***Menu is subject to change.**



contact us

EMAIL US

functions@fullmoonhotel.com.au

CALL US

07 3869 0544 | Extension 3

FIND US

118 Eagle Terrace, Sandgate 4017

www.fullmoonhotel.com.au

@fullmoonhotel



terms and conditions

How do I enquire?

To contact the functions department with an enquiry to hold an event, please follow any of the below methods.

- Fill out enquiry form on our website www.fullmoonhotel.com.au
- Email functions@fullmoonhotel.com.au and list your event details. (Event Name, Function date, Function Time, Guest numbers, Sit Down Meal or Cocktail Style)
- Call the hotel on (07) 3869 0544 - ex 3

How do I book?

Please ensure you have contacted the functions department prior to beginning the booking process to ensure we have availability and any questions regarding the details of your event have been answered by our Functions team.

Booking method

- Complete the contract and return in person or via email to functions@fullmoonhotel.com.au. By signing this you agree to the terms and conditions.
- Deposit required is \$1000.
- Deposit and return of signed contract are due 14 days after issue. (Payment can be made in person, via credit card over the phone or direct deposit. Surcharges may apply to eftpos transactions).

Need some time to think before booking?

We can hold a tentative booking for your chosen date and function room for a maximum of 7 days. Following this the booking process must be started by returning the contract and paying the deposit. Otherwise, the room on hold will be released and no booking will be held with the Full Moon Hotel.

What do I need to know?

Licensed Venue

The Full Moon Hotel is fully licensed so food and beverages may NOT be brought onto the premises for consumption during the event. Food and beverage prices and menu selections are subject to change and the Full Moon Hotel will advise the client with as much notice as possible if this occurs.

Final details

Final Details including menu and beverage selection, table plans, audio visual requirements, supplier contacts and information, running list of formalities and breaks etc, must be provided to Full Moon Hotel in writing at least two weeks prior to your event. All beverages must accompany a food package. Plated and feasting menus require a minimum of 20 guests, or an additional cost occurs. Dietary requirements can be catered for with prior notice. Menus are subject to change. Final Payment is due 7 days prior to event date.

Room hire is additional to your catering charges, as indicated in your proposal and is for the time frame stated on the proposal. The room hire allows you access to the function room 60mins prior to your function or event (or as discussed with the Functions Manager). It is your responsibility as the client to advise the Full Moon Hotel Functions Manager of any additional access requirements (including any suppliers you have engaged) in writing prior to the function or event.

Surcharges

Surcharges apply to all Visa, Mastercard and Amex transactions. 1.5% for Visa & Mastercard, 1.8% for Amex. A 10% Sunday surcharge also applies to transactions including beverages and restaurant menu items (excludes prepaid functions menu items).

Security

Events may require a security guard to be present at management discretion. If deemed necessary to engage a licensed 'crowd controller' for the duration of the event (minimum four hours call applies) this is at the clients expense.

Hours of operation

The Full Moon Hotel function rooms are licensed until 12.00 midnight Monday to Sunday. A 30minute grace period on drinks service will commence prior to the function end time. All guests must vacate the functions rooms by 12:00 midnight.

Noise Restrictions

Music levels will be controlled by Management of the Full Moon Hotel in accordance with licensed noise restrictions. If noise restrictions and staff directions are ignored by your booked entertainment, they will be cancelled without any warning. You must agree to abide by our noise

restrictions enforced by the Full Moon Hotel staff. As the client, you are responsible for any excess noise, disturbing or disruptive activities made by your employees, agents, contractors or any person attending your function. Fines may be incurred for any breach. Shorncliffe Room and Boardroom balcony closes at 10pm. No access is permitted after this time.

Entertainment

All hired entertainment must contact the venue at least 1 week prior to your function date. Juke boxes/karaoke are NOT permitted at the Full Moon Hotel. The Full Moon Hotel takes no responsibilities for any lost monies, deposit or payments due to non-compliant entertainment. We advise that you contact us prior to you paying any monies.

Access

The Shorncliffe Room and Boardroom are only accessible via stairs.

Responsible Service of Alcohol

The Full Moon Hotel is a licensed premise and operates in accordance with the principles and regulations of Responsible Service of Alcohol. Service of alcohol is at the discretion of the bar attendants, management and security.

Minors

A responsible adult (defined by law) must accompany minors at all times. At no time are minors permitted to consume alcoholic drinks. The Full Moon Hotel management reserve the right to determine if a person is a responsible adult. Anyone obtaining alcoholic beverages for the consumption by minors will be removed from the premises.

The Full Moon Hotel staff and security reserve the right to ask any patron to produce a valid photo ID, and refuse service if a valid photo ID cannot be provided. Management will support staff who practice and enforce the checking of ID.

All minors attending events in our Moonlight Bar must vacate the premises by 10pm. Jim's Bait & Tackle is an 18+ area only. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Guests showing signs of undue intoxication or disorderly behaviour will be refused service. The Full Moon Hotel will not tolerate any harassment of guests or staff and offending guests will be asked to leave the premise. Management support staff refusing service for unduly intoxicated patrons. The Full Moon Hotel reserves the right to cease service of alcohol or admission of entry to function or venue in general.

Smoking Policy

Smoking/vaping is permitted in designated outdoor smoking areas only. It is prohibited in all inside areas.

Damage or Loss

The Full Moon Hotel shall not accept responsibility and shall not be liable, notwithstanding any negligence on its part, for loss of and/or damage to any personal or private property including equipment, materials, decorations and displays left at the hotel throughout the duration of the event or function, including its storage both prior and post function. Any damage caused to the Full Moon Hotel property, including equipment or fittings, during the function is the financial responsibility of the client. This extends to damage resulting from the action of their guests, contractors or a person associated with the function.

Signage and Storage

Each private room event will have signage to inform guests of your event destination and function times. The Full Moon Hotel will store event items up to 48 hours after your event date. You, as the client are responsible for the collection of your items within this time period. Should items such as decorations or cake not be collected within this time, they will be disposed of, if no prior arrangement is in place.

What if I need to cancel?

In the event you need to cancel the event, the following penalties will occur:

- If the booking is cancelled 3 months or more prior to function, your deposit will be forfeited and charged as a cancellation fee.
- If the booking is cancelled less than 3 months prior to your function date, your deposit will be forfeited and catering and beverage payments may be refunded if no items have been specifically ordered in. Any special items ordered in are to be paid for, therefore the amount will not be refunded. The cost of any hire in items will not be refunded. This includes, linen, decorations, hire chairs etc.
- If the booking is cancelled within 2 weeks or less of your function, all monies paid will be forfeited.

Package is valid until December 2025