



PORT LINCOLN  
HOTEL

# EVENTS 2011





## PORT LINCOLN HOTEL

The Port Lincoln Hotel is situated on the foreshore of beautiful Boston Bay, only a 45 minute flight from Adelaide, 645 km west of Adelaide, on the Eyre Peninsula. Our venue offers guests the opportunity to experience a quality hotel with modern state of the art facilities, comfort and personalized service.

Port Lincoln is the seafood capital of Australia and offers superb wilderness, coastline, national parks, wineries and experiences unrivalled around the country such as swimming with sea lions, tuna and of course, the world famous shark cage diving.

The Port Lincoln Hotel is the ideal location for your next function or business event. We provide the ideal location to bring your colleagues to stay for the weekend and relax before or after your event. Stylish, contemporary and spacious, our outstanding and unique function facilities, along with its 111 rooms and suites, offer city-standard accommodation in a stunning coastal setting.

## HOTEL FACILITIES AND ACCOMMODATION

24 hour Reception  
Sarin's Restaurant and Bar  
Sharkys Bar  
Five Function Rooms  
Gaming Lounge  
Bottle Shop  
Pool and Gym  
Laundry

8 Luxury Ocean View Balcony Suites  
14 Deluxe Spa Suites  
61 Town/Ocean Balcony Rooms  
28 Town View Rooms

All rooms are spaciouly designed with Queen or King size beds, plasma TV, ensuite, broadband internet, mini bars, personal safes, individual air conditioner controls, tea and coffee making facilities and work desk. All suites have a spa bath with separate shower, sofa, bath robes and private balconies. Suites are subject to availability.

Take full advantage of the surrounding coastal beauty which makes the Port Lincoln Hotel that perfect location for event.

Please contact the Hotels Function Manager for offers and rates available. Subject to availability, terms and conditions apply.

# LINCOLN BALLR



## ROOMS, FACILITIES AND FEATURES

### WELCOME FOYER

The Welcome Foyer is an outstanding area with an abundance of natural light and space, equipped with a private function bar. Our foyer can host 250 standing guests for your pre dinner drinks and canapés or for a cocktail style welcome.

### LINCOLN BALLROOM

North/Centre/South (1/3rd 2/3rds or whole)

Our largest room is able to host 200 guest's theatre style or can be divided into three soundproof break-out rooms using one third or two thirds to cater to your room requirements. Featuring an expansive balcony, the room has a full wall of windows offering breathtaking views and elegant scenery of the foreshore area. Wall mounted screens and roof mounted projectors in each room caters for all your presentation needs. The Ballroom can cater for a banquet of 20 to 220 guests and is the premier venue for conferencing on the Eyre Peninsula.

### FLINDERS ROOM

The Flinders Room offers delegates the privacy of a soundproof room with a wall mounted screen and in-wall projector system for your laptop presentations. Use of a private balcony over looking the bay is perfect for your conference breaks.

### MORTLOCK ROOM

Sound proof and private, offering similar features of the Flinders Room, it is perfect for smaller conference requirements, with wall mounted screen and projector.

### FLINDERS AND MORTLOCK

When combining these two rooms it allows you to host 65 theatre style or a larger space to hold your product expo, or cocktail event. Offering the flexibility of being divided into two soundproof breakout rooms for smaller events. An ideal location for larger board meetings or a private dinner.

### COURTYARD / POOL AREA

This open air area, largely undercover, boasts wonderful sea views. It can host 100 guests cocktail and is ideal for pre-dinner drinks, coffee breaks, lunches or casual BBQ.



## **ASSOCIATED VENUE CHARGES**

Associated venue hire includes access to the below mentioned areas, on a daily basis:

### **FOYER/WELCOME AREA**

\$300 plus GST

### **LINCOLN BALL ROOM**

Entire Ballroom \$600 plus GST

Two thirds \$450 plus GST

One third \$300 plus GST

### **FLINDERS ROOM**

\$150 plus GST

### **MORTLOCK ROOM**

\$150 plus GST

### **FLINDERS AND MORTLOCK COMBINED**

\$300 plus GST

### **POOL COURTYARD**

\$300 plus GST

### **ASSOCIATED VENUE CHARGES INCLUDE:**

Use of private bar facilities  
Linen table cloths (Black or White)  
Linen napkins  
Personalised printed menus  
Personalised food and beverage service  
Rectangle and Oval Trestle tables, skirted  
Dance Floor (moveable)

### **AUDIO VISUAL/EQUIPMENT INCLUSIVE**

Equipment provided upon request

Conference Stationery, pens and paper  
Iced Water and Mints  
Whiteboard and Markers  
Flipchart and Markers  
Lectern and microphone  
Projector and Screen(all screens wall mounted with internal projector inputs)  
Whiteboard, including Electronic  
Piped Background Music  
Trestle tables, skirted

### **AUDIO VISUAL EXTRAS**

The Port Lincoln Hotel the most up-to-date equipment available please ask our Function Manager for more information. Extras include AV support, i-Pod adaptor or laptop computer.



## CATERING

The Port Lincoln Hotel takes pride in delivering quality food and beverage selections along with personalised and professional service.

The Hotel has a variety of menus, packages and optional extras available. We also take particular care to cater for specialised dietary requirements, provided there is sufficient notice prior to the commencement of your event.

### MENU PRICING GUIDELINES

Priced per person

Arrival Tea and Coffee	\$3.5
Arrival Tea, Coffee and Biscuits	\$5.5
Tea and Coffee breaks	\$3.5
Tea/Coffee and Biscuits Break	\$5.5
Continuous Tea and Coffee	\$13
Continuous Tea/Coffee and Biscuits	\$16.5
Working Lunches from	\$15.5
Breakfast Menus from	\$21

### INDIVIDUALLY PRICED TEA BREAKS

Priced per person

For your Morning or Afternoon Tea break, choose from the following platters

Ham and Cheese Croissants	\$7
Scones with Jam and Cream	\$5.5
Assorted Danish Pastries	\$7
Assorted Fruit Muffins	\$6.5
Cake (daily selections)	\$5.5

### CONFERENCE BREAKFAST

\$23 per person

For the table:

Plate of Warm Croissants, Muffins, Mixed Danishes, Tea and Coffee, Juices and Water

Plated Breakfast:

Poached or Scrambled Eggs, Crisp Bacon, Breakfast Sausage, Grilled Tomato, Hash Brown, Toasted English Muffin, Tea and Coffee, Juices and Water

### CONTINENTAL BUFFET STYLE

\$21 per person

On the Buffet:

Fresh Fruit, Mixed Yoghurt Selection, Bircher Muesli, Bacon, Scrambled Eggs, Mushrooms and Baked Beans, Basket of assorted pastries, Tea and Coffee, Juices and Water



## **FULL DAY CONFERENCE PACKAGE**

**\$40 per person**

Our Conference Package offers the freedom of creating a personalised menu for all your tea and lunch breaks. We take the hassle out of planning your event catering by offering you the following all inclusive delegate package for your convenience. Prices and menus subject to change.

### **CATERING INCLUSIVE**

**\*Additional \$2pp for Option 3 Working Lunch**

Freshly brewed Coffee and Tea on Arrival

Morning Tea

Conference Working Luncheon

Afternoon Tea

Freshly Brewed Tea and Coffee included in all breaks

### **MORNING TEA AND AFTERNOON TEA**

Choose one for Morning and one for Afternoon:

Ham and Cheese Warm Croissants

Scones with Jam and Cream

Assorted Danish Pastries

Chef's Assorted Biscuits

Assorted Fruit Muffins

Carrot and Walnut Cake



## **WORKING LUNCH OPTIONS**

Priced from \$15.5pp

Choose from the following options

### **OPTION 1 - FRESH SANDWICHES AND BAGUETTES**

Variety of fresh breads and french baguettes filled with cold meats, chicken, roasted vegetables and salads

Served with Caesar Style Salad with Bacon, Grana Padano, Crisps and Anchovy Mayonnaise and Chef's Garden Salad with Balsamic Vinaigrette

Fresh Fruit Platter

Orange and Apple Juices, Soft Drink and Iced Water

Tea and Coffee

### **OPTION 2 - FRESH TURKISH AND BRUSCHETTA**

Fresh breads filled with a variety of fillings, including Vegetarian options  
Warm Toasted Bruschetta with a variety of Toppings

Served with Caesar Style Salad with Bacon, Grana Padano, Crisps and Anchovy Mayonnaise and Chef's Garden Salad with Balsamic Vinaigrette

Fresh Fruit Platter

Orange and Apple Juices, Soft Drink and Iced Water

Tea and Coffee

### **OPTION 3 - HOT AND COLD WORKING BUFFET**

Additional \$2pp applies

Green Chicken Curry with Steamed Rice

Vegetable and Tomato Pasta Bake

Potato Salad with Crispy Bacon and Sour Cream

Chef's Greek Salad with Black Olives, Fetta, Cucumber and Spanish Onion

Fresh Fruit Platter

Orange and Apple Juices, Soft Drink and Iced Water

Tea and Coffee



## BANQUET MENU

### OPTION ONE \$40 per guest

Choice of one entrée, one main and one dessert

### OPTION TWO \$45 per guest

Choice of one entrée, alternate drop mains and one dessert

### OPTION THREE \$50 per guest

Choice of one entrée, two mains and one dessert

Any additional menu choices are possible, with an extra \$5 per guest, per selection. Vegetarian options and special dietary requirement dishes are available on request.

## BANQUET MENU CHOICES

### ENTRÉE

**Chicken, Zucchini and Spinach Soup**

**Roasted Pumpkin, Coconut and Coriander Soup**

**Parmesan Crusted Chicken Strips**

On Asian noodle salad, with sweet chilli mayonnaise

**Warm Marinated Lamb Salad**

On fresh greens, with marinated charred vegetables, mint and garlic dressing

**Smoked Kingfish Bruschetta**

On a Continental Loaf topped with smoked Kingfish, tomato, capers, Spanish onion salsa, olive oil and sticky balsamic glaze

### MAINS

**Grilled Porterhouse**

With a smoky bacon and onion glaze

**Roasted Chicken Fillet**

With grilled asparagus and white wine cream sauce

**Barramundi Fillet**

Crusted with spiced dukkah and a roasted capsicum and herb sauce

**Pork Fillet**

Marinated in light soy and roasted with a sweet plum and port glaze

All mains served with seasonal vegetables

### DESSERTS

**Mini Meringue**

Topped with fresh whipped cream, kiwi fruit, sliced mango and a passionfruit coulis

**Sticky Toffee Pudding**

With a rich butterscotch sauce, cinnamon cream and vanilla ice cream

**Fresh Fruit Salad**

With berry coulis, honey and yogurt sauce and crushed nuts

**Raspberry Semifreddo**

With vanilla anglaise, short bread biscuit and berry compote



## DELUXE BANQUET MENU

### OPTION ONE \$50 per guest

Choice of one entrée, one main and one dessert

### OPTION TWO \$55 per guest

Choice of one entrée, alternate drop mains and one dessert

### OPTION THREE \$60 per guest

Choice of one entrée, two mains and one dessert

Any additional menu choices are possible, with an extra \$5 per guest, per selection. Vegetarian options and special dietary requirement dishes are available on request.

## DELUXE BANQUET MENU CHOICES

### ENTRÉE

#### Hearty Vegetable Soup

With grilled prawns and herbed sour cream

#### King Prawn and Squid Salad

Shredded lettuce, tomato, avocado and cucumber with a traditional cocktail sauce

#### Zucchini and Dill Frittata

With smoked salmon, sour cream and lemon sauce

#### Goats Cheese and Leek Tart

With roasted capsicum tapenade, fresh rocket, olive oil and sticky balsamic

#### Beef, Pumpkin and Tomato Ragout

Served with parmesan risotto and herbed crouton

### MAINS

#### Rack of Lamb

Served on lemon and sultana cous cous with a rosemary and port glaze

#### Beef Fillet

Char grilled on mashed potato with a field mushroom and mustard cream glaze

#### Baked Kingfish Fillet

With lemon pepper seasoning, new potatoes with a herb cream and white wine sauce

#### Chicken Supreme

Stuffed with Tasmanian Brie, semi-dried tomatoes and herb on roasted new potato with a roasted capsicum cream sauce

#### Roasted Turkey

Topped with a plum and mint chutney, herb seasoning and rich cranberry sauce

#### Snapper Fillet

Grilled and served on Asian cabbage salad with a soy sesame and honey glaze

All mains served with seasonal vegetables



Deluxe Banquet menu continued

#### **DESSERTS**

##### **Rich Chocolate Mousse**

In a brandy snap basket, with chocolate sauce and stewed cherries

##### **Honey and Cinnamon Panna Cotta**

With vanilla bean anglaise and whipped cream

##### **Lemon Curd Tart**

With lemon syrup and lemon sorbet

##### **Rhubarb and Apple Crumble**

With rich brandy custard and vanilla ice cream

##### **Tiramisu Cheesecake**

Layered with finger biscuits, freshly whipped cream and coffee and honey syrup



## COCKTAIL FUNCTION

Canape selection is a perfect option for continuous waiter served food for either pre dinner entree or cocktail style events. Choose from our selection below based on per head, per hour.

Less than 50 guests

Limit of two cold options and two hot options

50 guests - 100 guests

Suggestion of three cold options and three hot options

100 guests or more

Suggestion of four cold options and four hot options

### CANAPÉS

\$8pp per hour, minimum of 20 guests

#### COLD

Smoked Kingfish on a herb crouton

Marinated prawn on herb blinis with lemon and coriander mayonnaise

Crisp tartlet with spicy guacamole, sour cream and cherry tomato

Pesto and parmesan arancini balls

#### HOT

Thai crumbed fish croutons

Cocktail beef and chicken skewers with sweet chilli and soy glaze

Peppered beef on grilled ciabatta and tomato chutney

Assorted pizza slices

Petite vegetable quiches

Spicy Italian meatballs in a rich tomato herb sauce

### CANAPÉS

\$15pp, per hour, minimum of 20 guests

#### COLD

Natural Coffin Bay oysters served with fresh lemon

Tuna Rosettes - thin slices of Blue Fin Tuna set on wakami salad with wasabi mayonnaise, with fresh spring onion

Kingfish Tartare - Carpaccio Kingfish and tartare of capers and dill

Selection of Sushi - including vegetarian options

#### HOT

Tempura King prawns

Parmesan risotto with Kinkawooka Mussel

Spicy Italian meatballs in a rich tomato and herb sauce

Pesto and Parmesan Arancini Balls



## COCKTAIL PLATTER MENU

Serves 12 - 15 people per platter

Choose from our extensive cocktail platter menu, perfect for welcoming guests with pre dinner nibbles, or your waiter served cocktail event. For larger functions requiring continuous platters, ask our functions manager for a price per person.

Thai crumbed fish strips with mayonnaise dipping sauce	\$60
Cocktail chicken and beef skewers with a spicy peanut and coconut sauce	\$60
Homemade pizzas with various toppings - vegetarian options also	\$60
Tandoori spiced chicken drumettes	\$60
Salt 'n' pepper squid with dipping sauce	\$60
Australian cheese platter with dried fruit, nuts and water crackers	\$60
Coffin Bay oysters topped with quandong chutney or natural	\$60
Homemade assorted mini quiches	\$50
Tuna Nori rolls with soy and wasabi dipping sauces	\$50
Gourmet pies, pasties and sausage rolls	\$50
Dips, crudité's and pita bread	\$40
Fresh gourmet sandwiches	\$40
Antipasto plate of cold meats, marinated vegetables and crisp bread sticks	\$40
Seasoned wedges with sour cream and sweet chilli	\$40
Fresh fruit platter	\$45

## DESSERT PLATTERS

Mini muffin variety	\$45
Chefs mixed selection of desserts	\$50
Profiteroles	\$50



## **BUFFET OPTIONS**

For 50 delegates or more only

### **OPTION ONE**

\$45 per person

#### **ENTRÉE**

Potato, Leek and Herb Soup

#### **COLD SELECTION**

Tomato Spanish Onion and Fresh Basil Salsa

New Potato, Grain Mustard and Spring Onion Salad

Fresh Garden Salad with Balsamic Vinaigrette

#### **HOT SELECTION**

Baked Fish Fillet in a Dill and Mornay Sauce

Chicken Fillet Baked with a Tomato, Spinach and Herb Sauce

Sliced Roast Beef with a Rich Mushroom Cream Sauce

Seasonal Vegetable Medley

#### **DESSERT**

Fresh Fruit Salad

Assorted Platters of Desserts

Freshly Whipped Cream

### **OPTION TWO**

\$55 per person

#### **ENTRÉE**

Marinated Chicken Salad on Fresh Greens, Cherry Tomato,  
Julienne Cucumber, Spanish Onion and a Lemon Mayonnaise

#### **COLD SELECTION**

Tomato Spanish Onion and Fresh Basil Salad

New Potato, Grain Mustard and Spring Onion Salad

Fresh Garden Salad with Balsamic vinaigrette

Pasta Salad of Salami, Olives, Herbs, Marinated Vegetables  
in a Rose Mayonnaise

#### **HOT SELECTION**

Roasted Pork Loin with a Rich Apple Sauce

Baked Fish Fillet in a Dill Mornay Sauce

Chicken Fillet baked with a Tomato, Spinach and Herb Sauce

Sliced Roast Beef with a Rich Mushroom Cream Sauce

Seasonal Vegetable Medley

#### **DESSERT**

Fresh Fruit Salad

Assorted Platters of Desserts

Freshly Whipped Cream

Platter of Australian Cheeses, Dried Fruit, Nuts and Water Crackers



Buffet options continued

### **OPTION THREE**

\$65 per person

#### **ENTREE**

King Prawn on a Salsa of Avocado, Dill, Tomato, and Spanish Onion in a Rich Mayonnaise

Marinated Lamb Salad

#### **SALADS**

Tomato Spanish Onion and Fresh Basil Salad

New Potato, Grain Mustard and Spring Onion Salad

Fresh Garden Salad with Balsamic Vinaigrette

Marinated Seafood Salad with Fresh Greens, Cherry Tomato and Snow Peas

#### **HOT SELECTION**

Penne Pasta with a Rich Tomato Marinara Sauce

Baked Fish Fillets with a Mild Green Curry and Coriander Sauce

Sliced Roast Beef with a Rich Mushroom Cream Sauce

Chicken Fillet baked with Tomato, Spinach and Herb Sauce

Roasted Leg of Lamb with a Mint and Rosemary Glaze

Seasonal Vegetables

#### **DESSERT**

Choice of Buffet or a Plated Dessert

#### **PLATED**

Brandy Snap Basket filled with Fresh Fruit Salad, Berry Coulis and Freshly Whipped Cream

or

#### **ON THE BUFFET**

Fresh Fruit Salad

Assorted platters of Desserts

Freshly Whipped Cream

Platter of Australian Cheeses, Dried Fruit, Nuts and Water Crackers



## BEVERAGE PACKAGES

We offer the flexibility of choosing from four selected beverage packages, or you may prefer a bar tab arrangement. Alternatively, guests are welcome to purchase their own beverages on a cash bar basis.

We can tailor specific wines into a package if required (added wines will incur a price per person change) and non-alcoholic packages are also available on request.

### PREMIUM PACKAGE

Killawarra Dusk Sparkling  
Jansz Vintage Cuvee NV  
Pewsey Vale Riesling  
Giesen Sav Blanc  
Mitchell's Peppertree Shiraz  
Smith & Hooper Cab Merlot  
All Tap Beer  
Soft Drink & Juice

3hrs \$40/head  
4hrs \$45/head  
5hrs \$50/head

### WILLOW POINT PACKAGE

Willow Point White Sparkling  
Willow Point Velvet Shiraz  
Willow Point Black Cabernet  
Willow Point Chardonnay  
Willow Point Sem/Sav Blanc  
All Tap Beer  
Soft Drink & Juice

3hrs \$31/head  
4hrs \$36/head  
5hrs \$38/head

### JOCKS BLOCK PACKAGE

Willow Point White Sparkling  
Jocks Block Dry Red  
Jocks Block Fruity White  
All Tap Beer  
Soft Drink & Juice

3hrs \$30/head  
4hrs \$35/head  
5hrs \$37/head

### LINCOLN ESTATE PACKAGE

Jansz Vintage Cuvee NV  
Pewsey Vale Riesling  
Lincoln Est. Chard/Sav Blanc  
Lincoln Est. Bluefin Merlot  
Lincoln Est. Blacklip Shiraz  
Lincoln Est. Greenlip Cab Sav  
All Tap Beer  
Soft Drink & Juice

3hrs \$33/head  
4hrs \$37/head  
5hrs \$40/head

### BOSTON BAY PACKAGE

Jansz Vintage Cuvee NV  
Boston Bay Riesling  
Boston Bay Sav Blanc  
Boston Bay Merlot  
Boston Bay Shiraz  
All Tap Beer  
Soft Drink & Juice

3hrs \$33/head  
4hrs \$37/head  
5hrs \$40/head



## BEVERAGES AVAILABLE ON CONSUMPTION

We can also create personalised beverage menus to your taste from the list below. RTD's, Spirits, Tap and Imported beers are also available. Wines and prices are subject to change.

SPARKLING		GLASS	BOTTLE
Willow Point	White Sparks	\$5	\$20
Willow Point	Red Sparks	\$5	\$20
Yellow	Piccolo	\$6.5	
Jansz Cuvee	Vintage NV		\$50
Killawarra	Dusk		\$22
WHITE WINE			
Jock's Block	Dry White	\$4	\$16
Jock's Block	Fruity White	\$4	\$16
Willow Point	Chardonnay	\$5	\$20
Willow Point Semillon	Sauvignon Blanc	\$5	\$20
Willow Point	Moscato	\$5	\$20
Giesen Estate	Sauvignon Blanc	\$7	\$34
Shaw Smith	Sauvignon Blanc		\$38
Lincoln Estate	Sauvignon Blanc		\$33
Alta	Sauvignon Blanc		\$28
Boston Bay	Riesling		\$30
Pewsey Vale	Riesling		\$30
Coriole	Chenin Blanc		\$30
Chapel Hill	Unwooded Chardonnay		\$28
RED WINE			
Jock's Block	Dry Red	\$4	\$16
Willow Point Black	Cabernet	\$5	\$20
Willow Point Velvet	Shiraz	\$5	\$20
Willow Point	Rose	\$5	\$20
Boston Bay	Shiraz		\$33
Boston Bay	Merlot		\$33
Lincoln Estate	Merlot		\$33
Lincoln Estate	Shiraz		\$33
Lincoln Estate	Cabernet Sauvignon		\$33
Smith & Hooper	Cabernet Merlot		\$28
Mitchell Peppertree	Shiraz		\$42
Jim Barry 3 Little Pigs	Shiraz Cabernet		\$35
Dutschke Willow Bend	Shiraz Merlot Cabernet		\$35



## **PORT LINCOLN HOTEL BUSINESS SERVICES**

### **PRICE LIST**

Conferencing Phone calls

Prices are guidelines only, costs may vary pending on time and duration of call

### **LOCAL CALL 70C**

STD 70c connection 70c per minute thereafter

IDD 70c connection 70c per 30 seconds thereafter

### **FAX**

Local Fax \$2 first page \$1 pp thereafter

STD \$3 first page \$2 pp thereafter

IDD \$4 first page \$3 pp thereafter

### **PHOTOCOPYING**

A4 30c per page Black & White

A4 \$1 per page Colour

A3 \$1 per page Black & White

A3 \$3 per page Colour

Sort and staple facility available

### **BINDING**

A4 only \$4 per book

Includes clear front cover, back cover and comb.

### **LAMINATING**

A4 \$1.5 per page

A3 \$3 per page

### **INTERNET**

Wireless Access

30 minutes \$8

1 hour \$15

Longer times are available, prices upon request

## PRE AND POST CONFERENCING ATTRACTIONS

Please find below a list of local activities and attractions that can be arranged at a discounted rate through the Port Lincoln Hotel for your group booking.

### RECOMMENDED TOURS

#### ADVENTURE BAY CHARTERS

##### TUNA EXPERIENCE AND TASTE

2 hour 1/2 Day tour

##### SEA LION EXPERIENCE

1/2 Day tour

Adventure Bay Charters can arrange pick up and drop off from the Town Jetty  
\*Special Group Discounts Apply when booking through the Port Lincoln Hotel

##### SWIM WITH THE TUNA

Hand feed or swim with the tuna for up to 40 guests on board

### OTHER TOURS AND EXPERIENCES

#### WILDERNESS WANDERS

Guided Bushwalking Tours, 4WD Adventures ½ and full day

#### MARINA BOAT TOUR

View the magnificent Marina Area by boat - 1 hour

#### CALYPSO STAR CHARTERS

Swim with the Great White Sharks - Full day experience 6:30am - 6:30pm

#### PORT LINCOLN GOLF COURSE

9 or 18 holes - Bookings essential

#### WHY NOT FISHING CHARTERS

½ Day or Full day tours

#### TRIPLE BAY CHARTERS

½ Day or Full day tours

#### THE FRESH FISH PLACE

Fish Factory Tours 10:30am Mon - Wed and Fri

#### GLEN FOREST TOURIST PARK

Family experience with animals and putt putt golf

### LOCAL ATTRACTIONS AND ACTIVITIES

Fishing Charters

Marina

Seafood and Aquaculture Trail

Rock Fishing

Axel Stenross Maritime Museum

Lincoln Maritime Science Centre

Golf

National Parks

Animal Park

Wineries

Day Tours

Harbor Cruise

Beaches and Walking Trails

Shopping



## TERMS AND CONDITIONS

### OHS&W COMPONENT

All displays, plant and equipment brought into the hotel should be risk assessed for its erection and dismantling as well as during its duration of display.

A plan of the display should be forwarded to the hotel two weeks prior to the event.

All electrical equipment to be tested and tagged and in safe working order so as to not compromise the safety of staff and the general public and be compliant with all OHS&W Regulations.

All contractors to have a Work Cover registration number or proof of Self Insurance Policy. All contractors are to be inducted prior to commencing work onsite.

The term contractor refers to anyone other than Port Lincoln Hotel Staff who are providing a service for a client.

### ADVERTISING

Prior permission is required to use the hotel name and or logo in print and or audiovisual display.

### SECURITY

Arrangements for additional security requirements over and above the existing service provided by the Hotel may be requested by the hotel. This cost will be charged to your account.

### DAMAGE

Loss or damage to any part of the Hotel or its equipment will be the financial responsibility of the organiser.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door, window or other part of the building. The hanging of banners must be approved by the Hotel prior to the function.

### BOOKING/CONFIRMATION GUIDELINES

An initial deposit equivalent to 10% of the total estimated event charges (food, beverage, venue hire and audio visual) or the value of the room hire, along with the signed Terms and Conditions will be required to confirm the booked space.

At your request, the Port Lincoln Hotel will forward a Pro-forma Tax Invoice based upon your selection for this purpose.

The Port Lincoln Hotel may offer specials and packages at a rate lower than its quoted prices and agrees that any increase to pricing will not exceed 15% of the quoted rate.

I trust the information outlined is satisfactory and should you have any further queries, please do not hesitate to contact me via email at [functions@portlincolnhotel.com.au](mailto:functions@portlincolnhotel.com.au) or directly on 08 8621 2003 during office hours. Thank you for considering the Port Lincoln Hotel. I look forward to working with you to ensure that your function is a complete success.

Kind Regards,  
**AMBER HARTREE**

Functions Manager  
Port Lincoln Hotel  
P 08 8621 2000  
F 08 8682 6130  
[portlincolnhotel.com.au](http://portlincolnhotel.com.au)

**EVENTS 2011**