



THE WINDMILL MOTEL & EVENTS CENTRE

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CONGRATULATIONS ON YOUR ENGAGEMENT!



We're delighted that you're considering Windmill Motel & Events Centre for your special day.

In the following pages, you'll find our Wedding Packages, designed to offer a range of ceremony and reception options that can be tailored to suit your personal style, needs, and vision.

The Southern Cross Motel Group at The Windmill Motel has a dedicated wedding team to take care of every detail—ensuring a seamless, stress-free experience for both yourself and your guests. Our team's commitment to excellence, combined with our elegant and versatile venue, has earned us a proud reputation for creating unforgettable celebrations.

We warmly invite you and your wedding party to visit us for a personal tour of the venue and to discuss how we can help bring your dream day to life.

Thank you for considering Windmill Motel & Events Centre as the setting for this significant milestone. We would be honoured to help you begin your journey together with a day filled with joy, love, and lasting memories.

The Team at Windmill Motel & Events Centre

An outdoor wedding venue featuring rows of white folding chairs on a grassy lawn. A brown aisle runner leads down the center. In the background, there are large trees and a white building with a porch. A semi-transparent white rectangular box is overlaid in the center of the image, containing the text.

HIRING OUR VENUES

VENUE HIRE

*EXCLUSIVE USE OF OUR LAKE DECK,
OVERLOOKING THE LAKE AND GARDENS, IS
OFFERED AS A COMPLIMENTARY SPACE FOR
PRE- RECEPTION GATHERING OF GUESTS AND
REFRESHMENTS IF YOU HAVE HIRED ONE OF
OUR FUNCTION ROOMS.*

We offer a variety of versatile event spaces to suit your function size and style. All venues are priced per day and include standard room setup. All prices include venue hire from 8.00 a.m. to 11.30pm and include venue hire on the day of the function only. Additional charges will apply if set up or take down take place either side of the function.

Lake Deck events: No live music allowed. Last orders for drinks will be taken by 9.30p.m. and closing time is 10p.m..

Inside events: Last orders for drinks will be taken until 11p.m. and closing time is 11.30p.m.



SOUTHERN CROSS VENUE - \$400.00

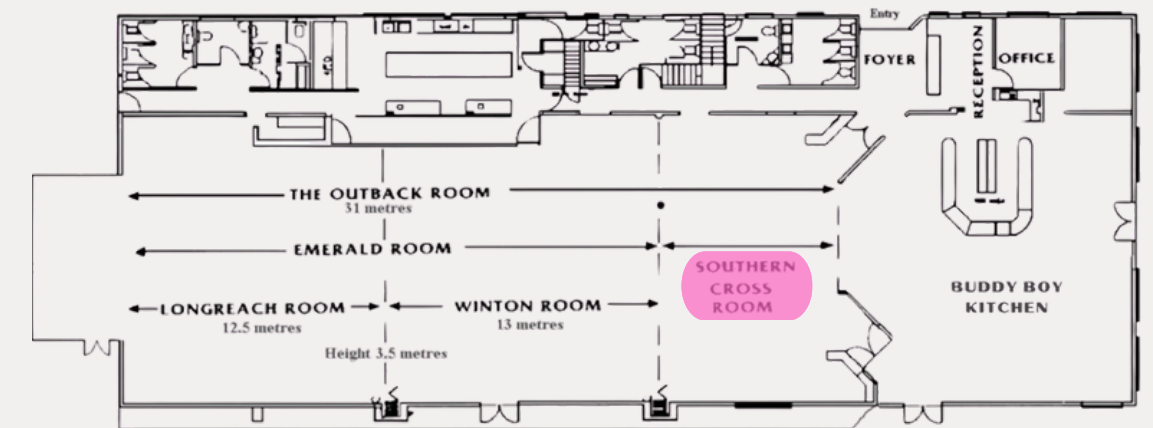


Venue Specs:

- 20 u-shape style
- 30 banquet style
- 32 cabaret style
- 40 classroom style
- 40 theatre style
- 50 cocktail style

Venue Specs:

6L x 12W x 3H



WINTON VENUE - \$600.00

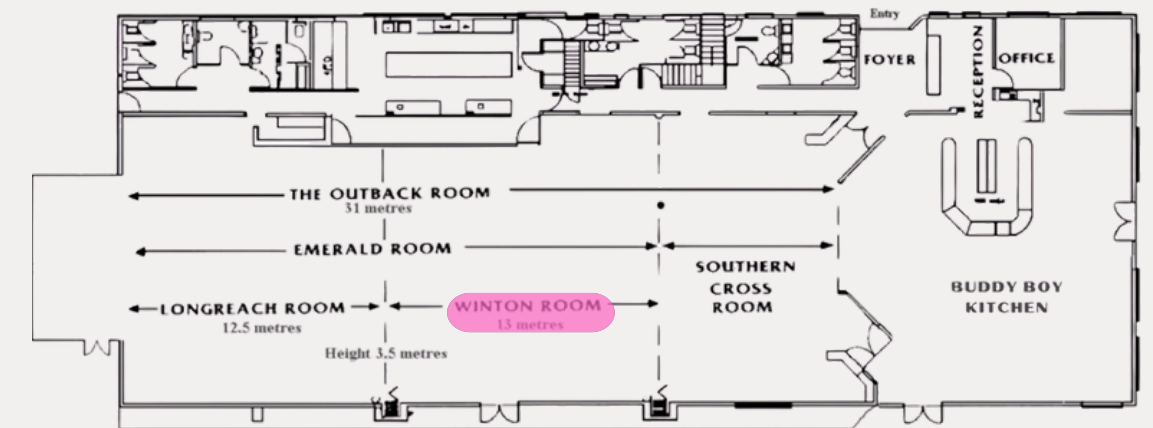


Venue Specs:

- 30 u-shape style
- 40 cabaret style
- 50 classroom style
- 60 banquet style
- 70 cocktail style
- 90 theatre style

Venue Specs:

12L x 12W x 3.5H



LONGREACH VENUE - \$800.00

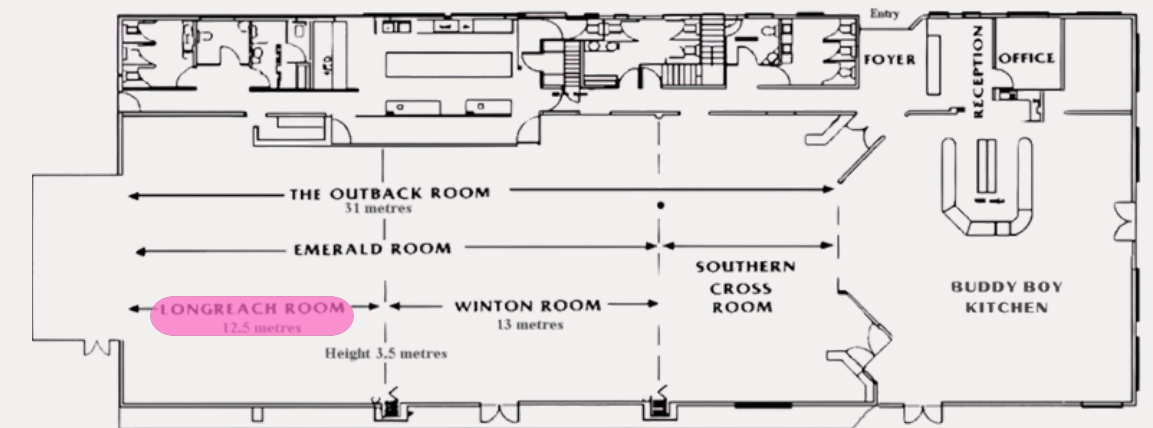


Venue Specs:

- 30 u-shape style
- 54 cabaret style
- 60 banquet style
- 70 classroom style
- 90 theatre style
- 90 cocktail style

Venue Specs:

12L x 12W x 3.5H



LAKE DECK - \$800.00

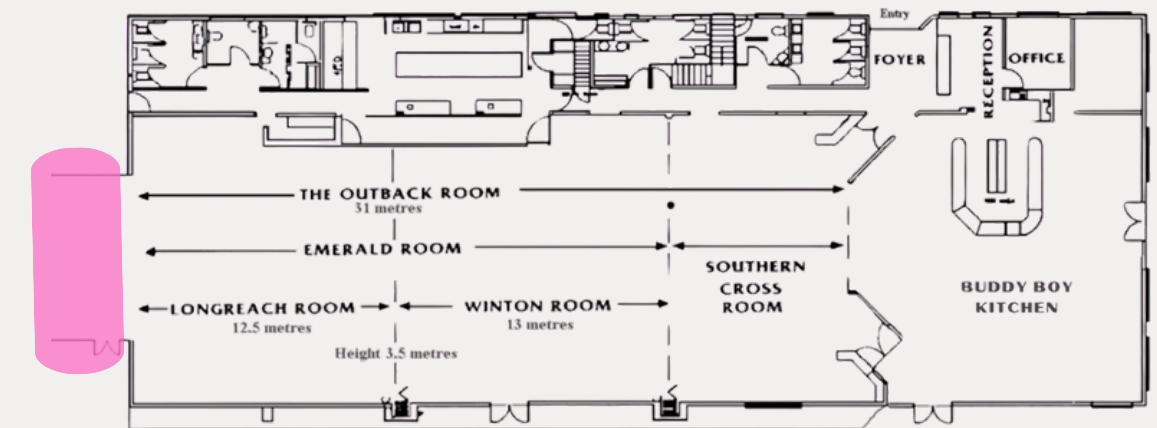


Venue Specs:

40 banquet style
60 cocktail style

Venue Specs:

14L x 7W x 3H



EMERALD VENUE - \$1,300.00

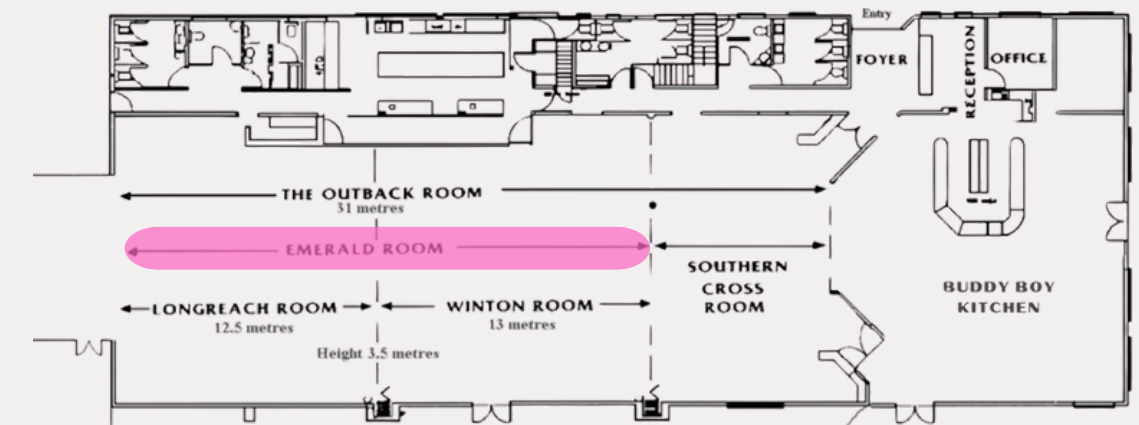


Venue Specs:

- 60 u-shape style
- 94 cabaret style
- 120 classroom style
- 130 banquet style
- 160 cocktail style
- 180 theatre style

Venue Specs:

24L x 12W x 3.5H



OUTBACK VENUE - \$1,500.00

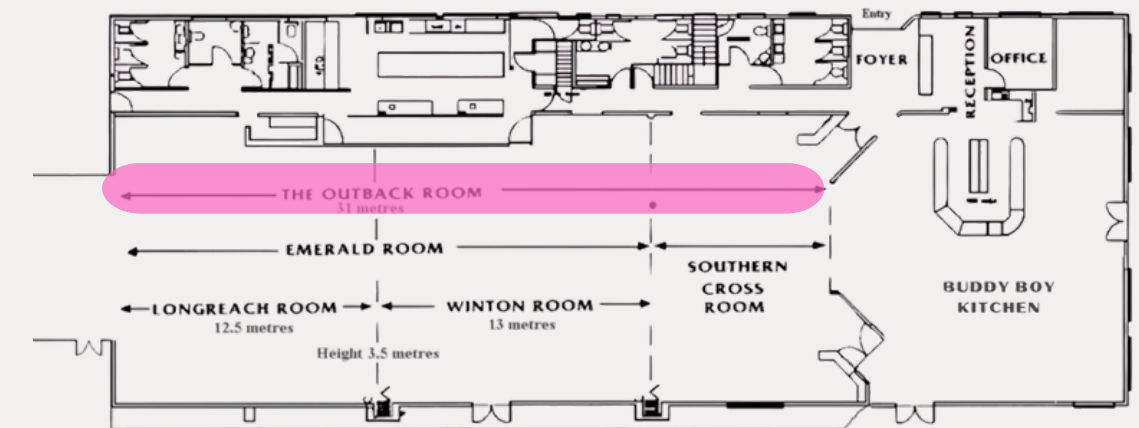


Venue Specs:

- 80 u-shape style
- 126 cabaret style
- 160 banquet style
- 160 classroom style
- 210 cocktail styles
- 220 theatre style

Venue Specs:

310L x 12W x 3.5H



An outdoor wedding ceremony setup on a green lawn. Rows of white folding chairs are arranged on either side of a brown aisle runner. In the background, there are large trees and a white building. A semi-transparent white rectangular box is centered over the image, containing the text.

WEDDING PACKAGE INCLUSIONS

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WE WANT YOUR WEDDING
TO BE THE MOST MAGICAL
DAY OF YOUR LIFE.

- A King Studio for the night before and night of your wedding, with a 12-noon checkout
- Complimentary Breakfast is available at Buddy Boy Kitchen Mackay or in-room Continental breakfast
- Fully air-conditioned private function room

- Discounted accommodation rates for your wedding guests
- A personalised floor plan
- Dressed and skirted wedding party, gift and cake table
- White starched table-linen and napkins

- Placement of bonbonnieres and place cards, tea, coffee and after dinner mints
- Vegetarians and special dietary requirements catered for at no extra cost
- Unlimited appointments with the Windmill Motel Function Manager
- A skilled team of professionals readily available to liaise with you throughout the planning and running of the event

ADDITIONAL EXTRAS

- PA music system & microphone -\$100.00
- Easel - \$35.00
- Slicing and plating of the wedding cake - \$4.00 per guest

YOUR WEDDING CEREMONY



Our picturesque outdoor lakeside location offers the perfect setting for your wedding ceremony, with the lush grounds and lake views providing a beautiful backdrop for your wedding photographs.

We highly recommend hosting both your ceremony and reception on-site at Windmill Motel and Event Centre to ensure a seamless transition for your event. An onsite ceremony offers you distinct advantages: the wedding party can get ready onsite, eliminating the need for hire cars and transit time, and after the ceremony, your guests can move directly, and with leisure, to the Lake Deck for refreshments before the commencement of the reception.

In case of unfavourable weather on the day, we can provide an alternate ceremony location at our covered Lake Deck.

If you are holding your reception with Windmill Motel and Events Centre, we can offer our Lakeside Ceremony Package for a special rate starting from \$600.00. Our ceremony service includes:

- *Set-up of thirty chairs at our beautiful lakeside location*
- *Set-up of a white clothed and skirted registry table*

WEDDING ACCOMMODATION OPTIONS



All wedding guests are offered a 10% discount upon request. Please ask your guests to call Windmill Motel and Event Centre or Southern Cross Motel Group directly and request they identify their association with your wedding to secure the discounted rate.

QUEEN STUDIO

sleeps two

1 x Queen bed, shower ensuite, microwave, tea/coffee facilities, bar fridge, free Wi-Fi

KING STUDIO

sleeps two

1 x King bed, seating area, terrace/balcony, combined bath and shower, microwave, tea/coffee facilities, bar fridge, free Wi-Fi

FAMILY STUDIO

sleeps five

1 x Queen bed and 2 x Single beds or
2 x Queen beds
Kitchenette (with microwave & toaster), dining setting, free Wi-Fi

ONE BEDROOM SUITE

sleeps two

1 x Queen bed
Kitchenette (with microwave, toaster & family-sized fridge),
washing machine, dining setting, free Wi-Fi

An outdoor wedding ceremony setup on a grassy lawn. A long, narrow brown aisle runner leads from the foreground towards the background. Rows of white folding chairs are arranged on either side of the runner. In the background, there are large trees and a white building, possibly a church or event space. The scene is captured in a soft, slightly hazy light, suggesting a bright day. A semi-transparent white rectangular box is overlaid in the center of the image, containing the text 'CATERING OPTIONS' in a dark blue, serif font.

CATERING OPTIONS

CATERING

You will find several different menu options on the following pages. These are all catered by Buddy Boy Kitchen Mackay. Please be aware that pricing and menu selection within this package can be used as a guide.

Please contact us to arrange an appointment to discuss your specific event requirements so we can provide you with a personalised menu and quote.



GOLD BUFFET FUNCTION MENU

MINIMUM 40 GUESTS

\$79.00 per guest – Full Buffet | \$69.00 per guest – Main Course Buffet

CHILLED BUFFET SELECTION

- *A charcuterie Platter of Continental Cold Meats*
- *A Homemade Coleslaw with Sweet Creamy Mayonnaise Dressing and sprinkled with Fresh Seasonal Herbs.*
- *Asian Noodle Salad served with a Thai style dressing, roasted sesame seeds and Asian herbs*
- *Garden Salad with Mixed Salad Leaves, Tomato, Cucumber, Salad Onions, Fresh Basil and a Classic French Vinaigrette.*

HOT BUFFET SELECTION

- *Roasted Grain Fed Beef served with a Shiraz Jus'*
- *Char Grilled Chicken Tenderloins in a creamy Garlic and Herb Sauce.*
- *Ocean Fresh Tempura Battered Reef Fish Fillets. (M)*
- *Baked Baby Potato with Sour Cream*
- *Fresh Steamed Seasonal Vegetables*

BUFFET DESSERT SELECTION

- *Selection of Petite Dessert Pastries*
- *A selection of Australian Farmhouse Cheeses served with Crisp breads and Crackers.*
- *A Fresh Seasonal Tropical Fruit Salad*
- *Fresh Whipped Vanilla Cream*

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.

PLATINUM BUFFET FUNCTION MENU

MINIMUM 40 GUESTS

\$89.00 per guest – Full Buffet | \$79.00 per guest – Main Course Buffet

CHILLED BUFFET SELECTION

- *A Selection of Chargrilled Mediterranean antipasto*
- *A Charcuterie Platter of Premium Continental Aged & Cured Meats*
- *A Classic Caesar salad with whole crisp cos lettuce, crunchy croutons, bacon, anchovies and shaved of parmesan with a creamy dressing (I)*
- *Baby Chat Potato salad with sweet mustard seed dressing*
- *Greek Salad with salad greens, crisp cucumbers, Roma tomatoes, fresh bell pepper, red onions, marinated Kalamata olives, creamy feta cheese and drizzled with a rich olive oil dressing.*

HOT BUFFET SELECTION

- *Pan seared Grain Fed Sirloin Steaks w' Dianne Sauce*
- *Ocean Fresh BBQ Locally sourced Coral Trout with a Fresh Herb and Citrus Sauce (A)*
- *Karaage Chicken served with a tonkatsu glaze, pickled ginger and tempura greens*
- *Steamed Jasmine Rice*
- *Roasted herbed chats potatoes*
- *Fresh Steamed Seasonal Vegetables*

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.

BUFFET DESSERT SELECTION

- *Selection of Petite Dessert Pastries*
- *A selection of Australian Farmhouse Cheeses served with Crisp breads and Crackers.*
- *A Fresh Seasonal Tropical Fruit Salad*
- *Fresh Whipped Vanilla Cream*

SEAFOOD BUFFET FUNCTION MENU

MINIMUM 50 GUESTS

\$115.00 per guest – Full Buffet | \$102.00 per guest – Main Course Buffet

SELECTION OF CHILLED PREMIUM SEAFOOD AND COLD CUTS

- *Ocean Fresh Local Queensland Prawns (A)*
- *Ocean Fresh Moreton Bay Bugs (A)*
- *Succulent Chilled Green Lip Mussels (I)*
- *A Charcuterie Platter of Premium Continental Cold Meats*
- *Selection of handmade gourmet Salads*

HOT BUFFET SELECTION

- *Pan Fried Fillets of Fresh Tasmania Salmon served with a Warm Caperberry and Lime Sauce (A)*
- *Roasted Grain Fed Fillet of Beef served with Braised Field Mushrooms and Jus*
- *Char-grilled Chicken Tenderloins served with a Yellow Thai Curry and Coconut Sauce*
- *Wok Tossed Seafood Selection with Asian Noodles (M)*
- *Buttered Pommes with Fresh Herbs*
- *Sautéed Panache of Seasonal Vegetables*

The Buffet Menus includes a selection of Freshly Baked Breads, Assorted Condiments & Freshly Brewed Tea and Coffee.

BUFFET DESSERT SELECTION

- *Selection of Petite Dessert Pastries*
- *A selection of Australian Farmhouse Cheeses (3) served with Crisp breads and Crackers.*
- *Fresh Whipped Vanilla Cream*
- *A Selection of Tropical Dessert Sauces*
- *A Selection of Fresh Seasonal Tropical Fruit Platters*

ALTERNATE DROP MENU

MINIMUM 30 GUESTS

\$92.00perguest–3courses | \$78.00perguest–2courses

Chef's selection of Hot Canapésservedonarrival.

ENTRÉE (PLEASE CHOOSE TWO MENU ITEMS)

- *Seared Tenderloins of Lemongrass Chicken, with an Asian Salad of Snow Pea Tendrils, Thai Herbs and Summer Garnish with a Nam Jim Dressing*
- *Tuna Tutaki lightly seared tuna, herbed orange salsa, drizzled with a sweet citrus and ponzu dressing (M)*
- *Char-grilled Beef Fillet served with Parmesan Shards atop a Wild Mushroom and Mediterranean Vegetable stack with a Sweet Basil Dressing*
- *Trio of Seafood to include Morton Bay Bugs, King Prawns and Tasmanian Smoked Salmon, served with Crisp Summer Leaves and citrus (A)*

MAIN COURSE (PLEASE CHOOSE TWO MENU ITEMS)

- *Grilled Chicken Breast w' Roasted Garlic Mash and champagne and honey mustard seed Beurre Blanc*
- *Smoke House fillet of Grain Fed Beef w' Roasted Field Mushrooms, Smoked Cheddar Mash with Red Wine Jus.*
- *Seared Fillet of Northern Territory Barramundi w' herbed Potatoes and a Citrus Truffle Butter Sauce (A)*
- *Braised Lamb Shanks Braised with red wine, tomato confit, root vegetables, fresh herbs and served on smoked cheddar mash.*

(All Main Courses are served with seasonal Vegetables)

BUFFET DESSERT SELECTION

- *Chocolate Lava Cake with a molten rich chocolate centre, served with vanilla cream and a raspberry coulis*
- *Coconut Panna Cotta topped with a mango and pineapple salsa and crème anglaise*
- *Tiramisu Classic Italian dessert layered with espresso-soaked sponge fingers, rich mascarpone cream, and a dusting of cocoa.*
- *Strawberry Cheesecake served with a Berry Compote and Tropical Fruit Coulis*

CANAPE MENU

MINIMUM 40 GUESTS

Choice of 8 Menu Items | \$47.00 per Guest
(One and a Half Hour Food Service or as required)

COLD SELECTION

- *Cantonese BBQ Duck Pancake*
- *Seared Queen Scallops served with a Honey and Truffle Dressing (I)*
- *Smoked Salmon and Tobiko Caviar Tartlet. (A)*
- *Rice Paper Wraps Filled with Prawn, Basil, Mint, Coriander, salad greens and Sweet and Spicy Nam Jim (A)*
- *Char Grilled Fillet of Beef served on crisp Turkish Bread with a sundried compote and Horseradish Cream.*
- *Assorted Gourmet Sushi and Nori Rolls. (M)*

HOT SELECTION

- *Porcini and Pecorino Herbed Arancini Balls w' Hollandaise sauce*
- *Seared Sugar Cane King Prawn Skewers w' tartare sauce (A)*
- *Salt & Pepper Crispy Chicken Fillets w' citrus Aioli (I)*
- *Petite Beef Mignon served w' truffle latte glaze*
- *Peking duck spring rolls w' Asian Plum Dipping sauce*
- *Assorted Vegetarian Pastries w' minted raita and sweet chilli*

PLATTER SELECTION

EACH INDIVIDUAL PLATTER

SERVES 10 GUESTS

- *Chilled Queensland Prawn Platter, cocktail sauce & lemon \$190 platter (A)*
- *Natural Sydney Rock Oysters with cocktail sauce & lemon \$170 platter (A)*
- *Killpatrick Oysters served lemon \$180 platter (A)*
- *Assorted Gourmet Sandwich & Wraps Platters \$110*
- *Assorted Gourmet Baked Focaccia & Turkish Bread Platters \$150*
- *Assorted Gourmet Sushi Platters \$160 (M)*
- *Gourmet Party Platter - Petite Gourmet Sausage rolls, Petite Gourmet Pies, Prawn dumplings, selection of quiches and Spanakopita pastry puffs \$160 (I)*
- *Premium Party Platter - Tempura Prawns, Buffalo Chicken Wings, Beef Fillet Brochettes, Salt & Pepper Calamari, Tandoori Chicken skewers, Assorted Vegetarian pastry \$195 (I)*
- *Sliders Platter- Southern Fried Chicken with Lettuce and Sriracha Aioli, Slow Cooked Beef Brisket with Roma Tomato, Mature Cheddar, Lettuce and gourmet BBQ glaze, Pulled Pork served with char sui and Asian Slaw - \$180 platter*
- *Fresh Seasonal Tropical Fruit Platters \$140*
- *Australian Farmhouse Cheese Board with Quince Paste, Dried Fruits, Crisp Breads and Crackers. \$190*
- *Gourmet Dessert Platters \$150*

BEVERAGE PACKAGES

BASIC BEVERAGE PACKAGE (3 HOUR) ADDITIONAL \$49.50 PER GUEST



Inclusions: Champagne (Prosecco VIC), White Wine (Sauvignon Blanc SA), Red Wine (Shiraz Blend WA), Assorted Beer, Fruit Juices, Soft Drinks and Mineral Water

- ***Option One - Premium Package Upgrade (Additional \$18.50 per Guest)***

Basic Beverage Package with the inclusion of basic spirits (Bourbon, Scotch Whiskey, Vodka, Bundaberg Rum & Gin) and Premium Beers.

- ***Option Two - On Consumption Package***

You decide what beverages are available to your guests on Consumption for the event, and finalise account at completion of the function

- ***Option Three - Running a TAB***

You decide what beverages are available to your guests on TAB for the night, and set a fixed limit i.e. when beverage consumption reaches \$4000, bar service reverts to cash service.

TERMS & CONDITIONS

Behaviour Any guest who behaves in an offensive or abusive manner to staff or other guests will be escorted off the premises. Any guest who is found to be breaking in-house policies or damaging property will be escorted off the premises.

Damage to The Windmill Motel You are responsible and will be billed for any damage caused to the function room (including The Windmill premises, any fixtures, furnishing and/or goods) caused by arising from any act or omission by you, your guests or any other persons attending your event.

Car Parking The Windmill Motel and Events Centre offers limited off street parking areas for guests attending functions.

Confirmation of bookings To confirm your reservation you will need to sign and return the terms and conditions along with a deposit of the total room hire for weddings. The Windmill will hold tentative bookings for 7 days only. If The Windmill does not receive confirmation and deposit within this timeframe, we will release the space and cancel the booking without further notice (only if more than 30 days out)

Confirmation of Menu The menu selection for your function must be confirmed 4 weeks prior to your event. Special dietary requirements must be advised when final numbers are submitted and identification of guests requiring their meals must be provided in seating plan. Menu items and costs may change seasonally however any menu changes will be forwarded to you.

Consumption of Outside Food & Beverages It is our house policy that BYO drinks or food is not permitted in any function spaces. Cakes are permitted to be consumed on the premises, please note that cakeage fees apply.

Décor and Decorations Please liaise with our Functions Coordinator for access to function spaces, for set up of table and room decorations. Walls, doors, and other surfaces must not be nailed, screwed, stapled or in any way defaced. All room decorations must be approved by the Function Coordinator, all candle flames must be enclosed, and the use of small glitter/confetti is not permitted. A qualified decorator must install ceiling decorations.

Displays and Signage All signage and displays must be kept inside the assigned function space unless The Windmill has given prior approval.

Equipment Charges may apply for special equipment or facilities provided for each function - please discuss costs and enquiries with the Function Coordinator.

Final Numbers The final numbers are to be confirmed at least 28 working days before the wedding. This will be the guaranteed number. Increases of up to 10% are acceptable if appropriate notice is given. It is your responsibility to notify The Windmill of final numbers. Charges will be based on the guaranteed number, or the number of guests attending - whichever is the greater.

Fire and Safety Exit doors must be free of obstructions, such as display stands and screens. Exit doors must not be locked and exit signs must be clearly visible. Highly flammable materials are not permitted. No objects are to be placed within a 1 metre radius of any firefighting and safety equipment.

Hours of Business The Lake Deck concludes trading at 9.30pm and all guests must be departed by 9.45pm. The Southern Cross, Longreach, Emerald and Outback Rooms conclude trading at 11pm. All guests must depart no later than 11.30pm.

Insurance All possible care will still be taken to ensure damage does not occur. The Windmill will not accept responsibility for loss or damage to the property of a client, their guest or a contractor.

Music/Entertainment On the Lake Deck; all music must cease at 9:30pm and at 11:00pm for all other function spaces. All entertainment must maintain a noise level that does not cause disturbance to guests staying at the motel.

Payment Your payments must be paid by bankcard, Visa, Mastercard, American Express or a direct bank deposit 28 days prior to the date of the function. American Express incurs a 2% surcharge, if you would like to pay installments, please discuss this with the functions manager.

Responsible Service of Alcohol The Windmill Motel and Events Centre, in accordance with Liquor Licensing Laws, reserves the right to refuse the service of alcohol to any guests it considers being under the legal drinking age, intoxicated, is without suitable identification or is behaving in an offensive manner. Persons denied service due to RSA reasons will be required to leave the premises. No alcohol can be taken from the venue.

Smoking The Windmill is a non-smoking venue. There are designated smoking areas for each function space.

Sundays/Public Holidays If a function is booked for a Sunday or a public holiday a 15% surcharge will be applied.

Conduct of your event Your event must be conducted in an orderly and lawfully manner, failure to do so will result in termination of your event. The Windmill Motel & Events Centre has no responsibility to you for any costs or expenses you may incur in relation to termination of your event



GET IN TOUCH:

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