



# TINTA

BELMONT





Congratulations on your engagement, and thank you for thinking of us to share your special day.

Perched on the water's edge of beautiful Lake Macquarie, TINTA Belmont is the ideal place for your waterfront wedding & reception.

## CAPACITY

### Seated

100pax No Dance Floor,

80pax Dance Floor

### Cocktail - Standing

120pax Indoors,

150pax Indoors & Outdoors  
(weather dependent)

## MICRO WEDDINGS

Our spacious and diverse floor space allows TINTA Belmont to host incredible wedding experiences of all sizes and budgets. In recent times, Micro Weddings have been the trend; smaller groups of family and close friends of 20 – 35 people, enjoying an intimate ceremony in our lakeside rotunda and then occupying a section of our restaurant to celebrate overlooking the beautiful Lake Macquarie. Micro Weddings will be catered for on our Chef's Banquet menu.



# SEATED

\$169pp | Maximum 100 guest

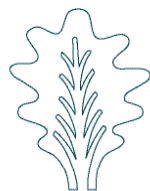
(80 with dance floor)

- 3 Course Shared Seated Package (Starter, Main & Dessert) or 3 Course Banquet
- Alternate drop available on request at an additional cost
- Cakeage
- 5 Hour Bronze Beverage Package

**Includes** 1 x sparkling, 1 x white, 1 x red wine, 2 x full strength & 1 x light beer, mineral water, soft drink, juices

## INCLUSIONS

- Exclusive Use
- Event Co-Ordination & Staffing
- In-house PA with iPhone connectivity
- Microphone & Lectern
- Cutlery & Crockery
- Napery
- Glassware
- Tables & Chairs (Long Communal)



## SAMPLE MENU

### Starters

Hot Smoked Salmon & Goats Cheese Salad, Toasted Hazelnuts

Burrata, Heirloom Tomato, Roast Capsicum, Alto Lemon Oil (V)

Wagyu Bresaola, Rocket, Egg Yolk Jam, Rocket, Capers, Eschalot, Olive Oil

Scallop Sashimi, Ponzu, Spring Onion Oil, Togarashi

Chicken & Tarragon Torchon, Celeriac Remoulade, Herb Salad, Truffle Oil

### Mains

Roast Barramundi, Cauliflower Puree, Fondant Potato, Gremolata

Poached Ocean Trout, Artichoke, Capsicum, Tomato, Oregano

Chicken Supreme, Pancetta, Roast Chats, Parsley, Thyme Jus

Roast Sirloin Steak, Red Wine Braised Eschalot, Pecorino Polenta

Roast Cauliflower, Golden Raisin, Mint, Coriander, Ras El Hanout

### Desserts

Strawberry Pavlova, Whipped Cream, Shortbread Crumb

Warm Chocolate Brownie, Chocolate Hazelnut Crumb, Whiskey Cream

Lemon Meringue Pie

Chocolate Tart, Pistachio Cream

### Banquet Menu

Charred Sourdough

Bang Bang Chicken Salad

Baked Scallops with Ponzu Butter

Burrata, Heirloom Tomato, Roast Capsicum, Alto Lemon Oil

Pakura Estate Lamb Shoulder, Rosemary Braisage

Etty Bay Barramundi, Lemon Butter Emulsion

Maple Roasted Pumpkin and Witlof, Roasted Hazel Nuts

Green Beans, Kombu Butter

Rosemary Roast Chats

Warm Chocolate Brownie, Pistachio Cream

Strawberry Pavlova, Whipped Cream, Shortbread Crumb



# CANAPÉS

**\$189pp | Maximum 120 guests**

- 4 Standard + 2 Seafood + 3 Substantial
- Cakeage
- 5 Hour Bronze Beverage Package  
**Includes** 1 x sparkling, 1 x white, 1 x red wine, 2 x full strength & 1 x light beer, mineral water, soft drink, juices

## INCLUSIONS

- Exclusive Use
- Event Co-Ordination & Staffing
- In-house PA with iPhone connectivity
- Microphone & Lectern
- Cutlery & Crockery
- Napery
- Glassware
- High tables & Chairs

## SAMPLE MENU

### Standard

Chicken Satay Skewers  
Chargrilled Pakura Estate  
Lamb, Tzatziki

Pumpkin and Goats Cheese  
Arancini

Tomato Bruschetta, Stracciatella  
Prosciutto Wrapped Bocconcini,  
Balsamic

Smoked Cheddar Beignet

Roast Capsicum, Onion, Meridith  
Vale Goats Cheese Tartlet

Asparagus Wrapped Prosciutto

### Seafood

Chilli Garlic Prawn Skewer

Hot Smoked Salmon Tart, Fennel,  
Horseradish Cream

Chargrilled Baby Octopus and  
Chorizo Skewers

Crab Tartlet, Fine Herbs

Tuna Nigiri, Ponzu, Wasabi

Sydney Rock Oyster, Cucumber  
and Lime Salsa

### Substantial

Soft Shell Crab Taco, Guacamole,  
Cucumber Salsa

Lobster Roll

Salmon Aburi, Crispy Rice Noodle,  
Sticky Teriyaki

Roast Barramundi, Balsamic Roast  
Broccoli, Tomato Salsa



## OPTIONAL ADD ONS

Crew Meals	\$39pp
Kids Meals	\$20pp

## OPTIONAL UPGRADES

2-hour Canapes Package	\$39pp
Silver 5-hour Beverage Package	\$10pp
Gold 5-hour Beverage Package	\$20pp
Chef's Banquet (Shared)	\$10pp
Cocktail on Arrival	\$16 per cocktail
Oyster Station	\$10pp
Sashimi Station*	\$29pp
Seafood Paella	\$16pp
Sweets Station	\$10pp
Moët & Chandon Imperial 750ml	\$99 per bottle

## INCLUSIONS

- 5 hour venue hire including 1 hour bump in & 1 hour bump out
- Placement of bonbonnières, place cards + menus
- Cake table, DJ table and gift table all available as needed
- Restaurant furniture including tables, chairs, glassware + crockery
- Plunger Coffee + Loose-leaf Teas

\*Minimum 50 Guests



## BOOKING CONDITIONS

Confirmation of all bookings is required via email to TINTA Belmont's Bookings Team and must accompany the remittance of your deposit payment and signed Contract. TINTA Belmont reserves the right to allocate any date to another guest until this is received.

If the deposit is paid but the Contract is not returned, it is assumed that you acknowledge and accept the conditions; however, a signed contract is still required to confirm your booking.

## PAYMENT & INFORMATION SCHEDULE

What	How Much	When
<b>Deposit Payment</b>	Venue Hire + 20% of Minimum Spend	Within 14 days of contract*
<b>Interim Payment</b>	50% of Total Payment	6 weeks from your event date
<b>Final Payment</b>	Outstanding of Total Payment	14 days prior to your event**
<b>Final Numbers</b>	-	14 days prior to your event

\*Your booking is not confirmed until this deposit is received.

\*\*A valid credit card must be provided and kept on file 14 days prior to your event.



## **BOOKING CONDITIONS**

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## **PAYMENT & INFORMATION SCHEDULE**

A non-refundable deposit of 30% of your anticipated total spend is required to confirm your event. The balance of your invoice is due a minimum 14 days prior to your event. If payment is not received we may release the date. Any additional or incidental charges incurred are payable on the date of your event. TINTA has the right to pre-authorise/charge the credit authority form number provided with the signed contract for any balance owing, including additional event inclusions requested by the client, if final payment has not been received by the time-frame allocated.

## **PAYMENT TERMS**

TINTA accepts the following methods of payment: Electronic Funds Transfer and Visa, Master Card and AMEX Credit Card.

## **CANCELLATION POLICY**

Any cancellation will incur a loss of full deposit.\*

Cancellations made less than 21 days from your event are not refundable.\*

In the event of cancellation within 21 days of your event, any unpaid or outstanding invoices issued prior to your cancellation remain payable.\*

\* In the event we are unable to host your event due to government mandated restrictions relating to COVID-19, your deposit will be held as credit to be spent in venue or on a future event within a 12-month period. Any other payments made will be refunded in full.

## **GUEST NUMBERS**

Final guest numbers are required fourteen (14) days prior to your event date. If your guest numbers have increased causing your total event spend to increase above your minimum spend numbers, then you will be invoiced accordingly as part of your Final Invoice.

Guest numbers cannot be reduced within fourteen (14) days of your event as this is when the final invoice is due.

## **COVID-19 POLICY**

In the event of COVID-19 restrictions or NSW Government or Health Orders preventing TINTA Belmont from hosting your booking as planned, your booking will be rescheduled without additional cost.

## **MENU SELECTION**

The final food and beverage selections are required twenty eight (28) days prior to the event. No BYO food or alcohol is permitted, except cakes, which will incur a cakeage fee. Dietary requirements are required twenty eight (28) days prior to your event date. The venue can cater to gluten free, lactose free, vegetarian, vegan and pescatarian at no additional cost and upon prior request ONLY. Any additional dietary requirements such as Kosher meals can be pre-ordered and may incur an additional fee. Whilst dietary requests may be accommodated, our food is prepared in a kitchen that handles nuts, shellfish, sesame, lactose and gluten. Whilst all reasonable



efforts are made we cannot guarantee that our food will be completely allergen free. All food and beverage is subject to seasonal change, however notification will be given for this. Our food is prepared using fresh ingredients and under hygienic conditions. However TINTA takes no liability for any latent defect in any product used.

## **SERVICE CHARGE**

As a thank you to our team, a 5% service gratuity applies to all exclusive venue group bookings

## **DECORATIONS**

Please note that confetti, scatters, petals or glitter are not permitted in any part of the venue, including the carpark and external grounds. Candles are allowed, provided the flame is enclosed, and the table has sufficient space.

## **BUMP IN – BUMP OUT**

Day events, from 12pm onwards, will be permitted access to the venue from 10am included as part of the Room Hire Fee.

Evening events, from 5pm onwards, will be permitted access to the venue from 3pm included as part of the Room Hire Fee. We require all equipment and decorations be removed from site at the immediate conclusion of each event.

## **RESPONSIBLE SERVICE OF ALCOHOL**

We are committed to patron care and adhere to the Liquor Act and practice the NSW Responsible Service of Alcohol. It is an offence to supply liquor and permit liquor to be given to or consumed by a person under the age of 18 or guests showing signs of intoxication. Intoxicated patrons may be asked to leave the premises, and in extreme cases, Management reserves the right to cease trade as they see fit without refund.

## **SMOKING**

TINTA Belmont is a smoke-free property. Guests are permitted to smoke outside of the property and greater than 4m from the property entrances as per NSW Health Regulations.

## **SURCHARGE**

Public Holiday bookings incur a 15% surcharge.

## **CREDIT CARD FEES**

All credit card payments incur a 1.5% fee.

## **PARKING**

Parking at TINTA Belmont is reserved for Accommodation guests. We ask that your guests not staying with us park on the Pacific Highway, Bellevue Road, or in the ample parking spaces at Ken Lambkin Reserve.

## **PRICE VARIATIONS**

All prices are correct at the time/date of publication. Any changes beyond TINTA Belmont's control will be communicated to the Host prior to the event. We reserve the right to vary prices as listed in our current menus before finalising the details of your event.

## **EVENT CONTRACT**

### **Acceptance of Terms**

TINTA Belmont will issue you a contract once a date has been agreed upon for your Event. You will be required to sign the Contract, acknowledging acceptance of the terms and conditions contained herein, and return it with the initial deposit by the due date as specified.

## ENTERTAINMENT

Music sound levels will be monitored by staff members, and cannot exceed 90db - Amplified music must conclude at 11:00pm. TINTA have preferred AV and entertainment providers that your Events Manager can recommend. If you choose to use your own provider, they must ensure all pre-existing equipment and settings are reinstated as before your event. Should we require our own technician to restore any preexisting equipment or settings these will be invoiced to the client.

## CLEANING FEE

A cleaning fee will be charged at the discretion of management, should the premises be left in an unacceptable state.

## DAMAGES

Clients are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the client's own action, or by its employees, agents, subcontractors or guests. Under no circumstances is anything to be nailed, screwed, stapled, or adhered to walls, ceiling, floor, doors or other surfaces that are or could reasonably be considered part of the venue. Nothing can be rigged to the ceiling of the venue.





CELEBRATE WITH US

**TINTA Belmont**

(02) 4092 1111

[hello@TINTAbelmont.com.au](mailto:hello@TINTAbelmont.com.au)

690 Pacific Highway  
Belmont NSW 2280