

# BYO FISH REQUIREMENTS

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Dear Guest,

We hope you have a successful day out on the beautiful Whitsunday water!

This document outlines the procedures in place should you wish to request that we prepare and serve your caught fish at one of our Hamilton Island restaurants. Please note that this offer is only available at the selected restaurants below and an associated fee is required.

<b>Restaurant</b>	<b>Associated Fee</b>
Popeye's Fish and Chips	\$15.00 per kilogram
Romano's	\$25.00 per person
Pool Terrace Restaurant	\$25.00 per person
Sails	\$25.00 per person
Marina Tavern	\$25.00 per person
Mariners	\$25.00 per person

## Guidelines to be followed

In keeping with food safety guidelines, please ensure the following:

- All fish is of legal size.
- All fish must be gilled, gutted and scaled.
- Fish must be tagged with the chartered fishing boat company name, guest name, room number, date and the name of the restaurant you would like to dine at.
- The fish must have been stored, transported in a hygienic and food safe container and presented at the correct temperature (below 5 degrees celsius).
- The fish must be delivered to the restaurant prior to 5:00pm.
- Caught fish may only be served in restaurants that are open for service on the night the fish is to be prepared.

Please note, we make every effort to assist in accommodating requests in preparing your caught fish, however please be advised that this service is subject to the above guidelines being followed and at the complete discretion of the Executive Chef, including the acceptance of the fish. Hamilton Island Enterprises will take no responsibility for the quality or freshness of the fish once it has arrived on the island. If the Executive Chef establishes that the quality of the fish is questionable, a decision will be made on whether or not to decline the service.