

# Wedding Packages

2023  
AWARDS  
For  
EXCELLENCE



# COUPLE LOVE



Thank you to the team at City Beach for making our day better than what we could've imagined. City Beach turned our vision into a reality and we were both in tears when we saw our reception room all set up. Having the Kombi service was the most convenient way to get our bridal party around and was so much fun! We highly recommend having the team at City Beach help plan and host your special day. A special thanks to Michele and Marina for everything you did to help make sure our day ran smoothly!

**Haylee & Adam**  
**14.10.23**



With City Beach we got everything we wanted. A stunning outdoor ceremony overlooking the beach & mountains & a reception with the safety of cover, but still surrounded by the beauty of our beaches. The team were always on hand to help with anything & everything & were always quick to respond to my many, many questions. They worked with our weird centrepieces & made our reception room look like an incredible dream world... The food was absolutely delicious & they were incredibly accommodating... It's an absolutely stunning venue in a very special spot with a team that are completely dedicated to making your day everything it should be.

**Charly & Nathan**  
**20.5.23**



With amazing empathy for couples struggling to go through the ropes of all wedding preparations, Michele and the team at the City Beach Function Centre has made the process easy and breezy! They were all so accommodating, kind, and so amazing to work with - true rock stars! City Beach Function Centre is our dream venue! We could still remember walking around Wollongong, dreaming about our wedding at the City Beach. What a dream come true! Loss for words by how delicious the food was! From canapes to desserts, we all enjoyed and savoured on the delectable food served!

**Roxy & Patrick**  
**26.08.22**



Gosh I don't even know where to begin. The thought of planning a wedding and having a baby in the same year was incredibly overwhelming - but City Beach Function Centre and their staff put us at ease. Michele was incredibly organised, had amazing communication and really made the entire experience enjoyable. We felt like she took the reigns and really listened to what we wanted, making really helpful suggestions and our day was perfect... From taking handbags to tables, getting hot water to heat up milk bottles, providing the Ocean Room as a quiet space for our little one when the music was loud... We felt so special and literally could not have asked for anything more.

**Torren & Trent**  
**27.8.22**



We could not have asked for a more perfect, intimate Indian wedding with beachfront views! Michele was absolutely amazing - patient, understanding, helpful and a joy to work with. I feel so grateful that my husband and I were able to have our dream wedding, working alongside an amazing team that made the process so seamless and easy with no issues at all. Thank you City Beach Function Centre for hosting the best day of our lives!

**Prianca & Karan**  
**10.12.21**



Our day was perfect! Even with the rain, our wet weather option was beautiful! All staff at City Beach Function Centre went above and beyond to make our day special, nothing was too much! From the preparation to post-wedding everything was communicated and handled professionally and personally. Thank you to everyone who played a part!

**Renee & Marli**  
**22.02.22**

**WOLLONGONG'S ONLY**  
*Premier Beachfront*  
**WEDDING & EVENTS VENUE**



At City Beach there's no compromise between city sophistication and beach chic, you experience both. With a unique blend of award-winning service, luxurious state-of-the-art facilities, and enchanting oceanfront views, it's easy to see why City Beach is one of Australia's most awarded reception venues.

Whether it's an intimate 40-person affair or a 280-person celebration, we have the versatility to tailor a package as individual as the couple you are. Our two flexible function rooms feature elevated bridal tables, pillarless design for unobstructed bridal table views, floor-to-ceiling windows capturing the magnificent ocean outlook, and private balconies to revel in the fresh sea air.

Planning every element of your reception will be effortless with your personal wedding coordinator. You'll have expert advice on ceremony location ideas, nearby accommodation options, wedding theme development, entertainment choices, and more.

During your wedding day celebrations, you will experience uninterrupted ocean views, mood lighting that alters throughout the evening, private balconies alongside professional service and an exquisite menu prepared by Executive Chef, Paul Hamilton.

City Beach has a dedicated and professional catering team. Your personal wedding coordinator will guide you through every aspect of your celebration. Your wedding day will be unforgettable.

# WEDDING CEREMONY



For shore-loving couples, there's nothing more romantic than the sounds of the surf, the sand between your toes and the sultry, salt-tinged air as you say your vows.

COASTAL



Beautiful wedding arbour dressed with a floral piece  
Your choice of white, red or woven carpet  
Council permit for 1 hour  
Locations are : City beach , lighthouse , cannons , centre circle or Banyon tree  
40 x white padded ceremony chairs  
Registration table with 2 chairs  
Set up and pack down of all equipment  
Wet weather back up

Raw wooden triangle wedding arbour  
Dressed with a mix of dried and fresh floral  
Your choice of white or red aisle carpet or round woven rug  
Council permit for 1 hour  
City Beach, lighthouse, centre circle or cannons  
40 x white padded ceremony chairs  
Registration table with 2 chairs  
Set up and pack down of all equipment  
Wet weather back up

You choose your theme:  
**\$3000**



BOHO

# COASTAL CLASSIC

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room

2024

Monday - Saturday (per adult)

\$119

Four-hour room hire including the use of your own private balcony with beach views

## FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Two-course meal served on an alternate basis (choose entree & main or main & dessert)

Cut & serve your wedding cake to guest tables

Your choice of two sides

Four-hour beverage package including –

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

## STYLING

White high gloss dancefloor

Standard centrepieces

Elevated bridal table with ocean views

Spectacular star light ceiling

White fairy light backdrop for behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting in a colour to suit your theme

Festoon lights to your private terrace

## ALSO INCLUDED

DJ to also facilitate master of ceremonies for four hours



# EVENING PACKAGE

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2024	2025
Saturday (per adult)	\$155	\$160
Sunday to Friday (per adult)	\$150	\$155

Five-hour room hire including the use of your own private balcony with beach views

## FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Three-course meal served on an alternate basis

Your choice of two sides

Five-hour beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

## STYLING

White high gloss dancefloor

Standard centrepieces

Elevated bridal table with ocean views

Spectacular star light ceiling

White fairy light backdrop for behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting in a colour to suit your theme

Festoon lights to your private terrace

## ALSO INCLUDED

Master of Ceremonies for five hours

Disc Jockey for five hours

# WINTER WONDERLAND

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2024	2025
Saturday (per adult)	\$140	\$145
Sunday to Friday (per adult)	\$135	\$140

Five-hour room hire including the use of your own private balcony with beach views

## FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Three course winter meal served on an alternate basis

Your choice of two sides

Five hour beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

## STYLING

Upgraded centrepieces (excluding florals)\*

Silk table runners\*

Peacock chairs\*

Arbour with silk draping\*

White high gloss dancefloor

Elevated bridal table with ocean views

Spectacular star light ceiling

White fairy light backdrop for behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting in a colour to suit your theme

Festoon lights to your private terrace

## ALSO INCLUDED

Master of Ceremonies for five hours

Disc Jockey for five hours

\*COMPLIMETARY UPGRADES

ONLY AVAILABLE IN THE MONTHS JUNE, JULY & AUGUST

# THE SILK COLLECTION

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2024	2025
Saturday (per adult)	\$185	\$190
Sunday to Friday (per adult)	\$180	\$185

Five hour room hire including the use of your own private balcony with beach views

## FOOD & BEV

Arrival drinks

Grazing station including a selection of charcuterie, pate, terrines with a homemade chargrilled vegetables, bread and dips.

Freshly baked bread rolls

Three course meal served on an alternate basis

Your choice of two sides

Five hour unlimited beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

## STYLING

White high gloss dancefloor

Upgraded centrepieces (excluding florals)

Silk table runners

Elevated bridal table with ocean views

Greenery and bud vases along the front of your bridal table

Arbour with draped silks & standard florals

Your choice of up to 2 chandeliers\*\*

Spectacular star light ceiling

White fairy light backdrop behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting

Festoon lights to your private terrace

## ALSO INCLUDED

Master of Ceremonies for five hours

Disc Jockey for five hours

\*\* Chandelier style subject to availability. Floral allowances apply. Mediterranean menu upgrade available, price on application.

# THE LUXE COLLECTION

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2024	2025
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Price per adult	\$250	\$260
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Five-hour room hire including the use of your own private balcony with beach views

## FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Three-course meal served on an alternate basis

Your choice of two sides

Five-hour beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Beer upgrade

Espresso coffee & T2 tea

## STYLING

White high gloss dancefloor

White high gloss bridal table

Upgraded centrepieces (Tall & low, including florals)

Bridal table greenery & florals

Arbour with upgraded florals

Your choice of up to 3 chandeliers\*\*

Personalised menus per person

Gift table with personalised card box & floral arrangement

Personalised welcome sign & seating plan

Elevated bridal table with ocean views

Spectacular starlight ceiling

White fairy light backdrop behind your bridal table

In-house sound system

Silk table runners

Iconic white Bentwood chairs

Your choice of cake table

Sophisticated down-lighting

Festoon lights to your private terrace

\*\* Chandelier style subject to availability. Floral allowances apply. Mediterranean menu upgrade available, price on application.

## ALSO INCLUDED

Master of Ceremonies for five hours

Disc Jockey for five hours

# INTIMATE PACKAGE

Based on min of 20 adults in the Ocean Room

Small and inclusive, this package is only available for receptions of 20+ adults.

Price per head	2024	Room Hire
	\$155	\$2500

Four-hour room hire including the use of your own private balcony with beach views

## FOOD & BEV

Arrival drinks

Freshly baked bread rolls

Three-course meal served on an alternate basis

Your choice of two sides to accompany main meals

Four-hour standard beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

## STYLING

White high gloss dancefloor

Upgraded centrepieces (Exc. florals)

Elevated bridal table with ocean views

Silk table runners

White fairy light backdrop for behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting in a colour to suit your theme

Festoon lights to your private terrace

*T&C's apply on availability*



# PACKAGE COMPARISON

	<b>EVENING PACKAGE</b> Min 80 adults	<b>INTIMATE PACKAGE</b> Min 20 adults	<b>SILK COLLECTION</b> Min 80 adults	<b>LUXE COLLECTION</b> Min 80 adults	<b>WINTER PACKAGE</b> Min 80 adults
Grazing Station			X		
Canapes	3			3	3
Entrees	X	X	X	X	X
Main	X	X	X	X	X
Dessert	X	X	X	X	X
5hr Standard Bev Package	X	4hrs	X		X
5hr Upgraded Bev Package				X	
Espresso Coffee & T2 Tea	X	X	X	X	X
Elevated Bridal Table	X	X	X	X	X
High Gloss White Dancefloor	X	X	X	X	X
Cake table & gift table	X	X	X	X	X
Star light ceiling	X	X	X	X	X
Fairy Light Backdrop (Bridal Table)	X	X	X	X	X
Bridal Table Floral Styling				X	
Bridal Table Bud Vases			X		
Arbour with silk draping			Standard Florals	Upgraded Florals	No Florals
Standard Centrepieces	X				
Upgraded Centrepieces (Exc Florals)		X	X		X
Upgraded Centrepieces (Inc Florals)				X	
Silk Table Runners		X	X	X	X
Bentwood Chairs	X	X	X	X	X
Peacock Chairs				X	X
Chandeliers			2	3	
Personalised Table Menus				X	
Personalised Gift Box				X	
Welcome Sign & Seating Plan				X	
Master of Ceremonies (5hrs)	X		X	X	X
DJ (5hrs)	X		X	X	X

# SUNRISE WEDDING

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



Three hour room hire including the use of your own private balcony with beach views

Reception to be held between 8am and 11am.

## FOOD & BEV

Pre-breakfast drinks served upon arrival

Full hot buffet accompanied with assorted pastries, fresh fruit, muesli, yogurt and fruit compote, sourdough toast with assorted spreads

Three hour unlimited beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 Tea

## ALSO INCLUDES

Master of Ceremonies for three hours

Disc Jockey for three hours

## STYLING

White high gloss dancefloor

Standard centrepieces

Elevated bridal table with ocean views

Spectacular star light ceiling

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Down-lighting in a colour to suit your theme

Festoon lights to your private terrace

White fairylight backdrop for behind your bridal table

2024

Saturday (per adult)

\$120

Sunday to Friday (per adult)

\$115

2025

Saturday (per adult)

\$125

Sunday to Friday (per adult)

\$120

# LUNCHEON RECEPTION

Based on min. of 80 adults in the Ocean Room and 110 in Pearl Room



Four hour room hire including the use of your own private balcony with beach views

Reception to be held between 11am and 3pm.

## FOOD & BEV

- Pre-lunch drinks & your selection of 3 canapes
- Freshly baked bread rolls
- Two course meal (main & dessert)
- Your choice of two sides to accompany main meals
- Four hour standard beverage package -  
Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

## EXTRAS

- Master of Ceremonies for four hours
- Disc Jockey for four hours

## STYLING

- White high gloss dancefloor
- Standard centrepieces
- Elevated bridal table with ocean views
- Spectacular star light ceiling
- White fairy light backdrop for behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Down-lighting in a colour to suit your theme
- Festoon lights to your private terrace

## 2024

Saturday (per adult)	\$135
Sunday to Friday (per adult)	\$130

## 2025

Saturday (per adult)	\$140
Sunday to Friday (per adult)	\$135

# CLASSIC COCKTAIL

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



Four hour room hire including the use of your own private balcony with beach views

**FOOD & BEV**

- Arrival drinks & sparkling wine served upon arrival
- Your selection of 8 hot & cold canapes (12pc per person)
- Your selection of 2 substantials from the City Beach cocktail menu
- Your wedding cake cut & served on platter
- Four hour unlimited beverage package including –
- Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

**ALSO INCLUDES**

- Master of Ceremonies for four hours
- Disc Jockey for four hours

**STYLING**

- White high gloss dancefloor
- Standard centrepieces
- Elevated bridal table with ocean views
- Spectacular star light ceiling
- White fairy light backdrop for behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Down-lighting in a colour to suit your theme
- Festoon lights to your private terrace
- PLUS cocktail furniture to be styled around the space

		2024
Saturday (per adult)		\$160
Sunday to Friday (per adult)		\$155
		2025
Saturday (per adult)		\$165
Sunday to Friday (per adult)		\$160

# SUBSTANTIAL CANAPES

City Beach fish and chips, tartar sauce and fresh lemon

Red chicken curry with jasmine rice (GF & DF)

Leek and potato tart with goats cheese glaze (V)

Mushroom frittata (V)

Wagyu steak sandwich (DF)

Scallop in the half shell with goats curd and crispy pancetta (GF)

Tandoor chicken skewers with cucumber raita (GF)

Lamb skewers with Nepalese 7 spice

Pumpkin arancini (V, GF, DF, Vegan)

Thai style beef kebabs with nim jam

Cheeseburger sliders

Duck spring rolls with hoisin and plum sauce

Chorizo empanadas with hot sauce

Lamb rogan josh with brown rice



*All menu items are subject to seasonality & availability*



# CANAPE MENU

## COLD CANAPES

- Poached king prawns with rose sauce and pink sea salt (GF & DF)
- Thai beef salad
- Tartar tuna en croute (DF)
- San choy bau (GF & DF)
- Freshly shucked natural Sydney rock oysters (DF & GF)
- Freshly shucked Pacific oysters with soy and ginger (DF & GF)
- Smoked salmon with sweet cucumber on sesame rye (DF)
- Assorted handmade nori sushi rolls (GF)
- Beetroot and feta mousse, pine nuts and olive shortbread crumbs (V)
- Shrimp, cucumber and dill butter on toasted rye
- House cured salmon and beetroot salad with crème fraiche dressing (GF)
- Crab and avocado tartlets with bloody mary sauce (DF)
- Pork or vegetarian rice paper rolls (V, GF & DF)

## HOT CANAPES

- Vegetable filo parcel with coriander yogurt (V)
- Baby pies with lamb rogan josh and mango chutney
- Chevre cheese, sweet onion jam and confit tomato tartlet (V)
- Peri peri char grilled prawns with rouille and lemon salsa (DF)
- Peking duck pancakes with shallot, cucumber and hoisin (DF)
- Salt and pepper dusted calamari with aioli (GF)
- Tempura prawns with Asian dipping sauces (DF)
- Pancetta thyme and chicken tarts (DF)
- Mini leek and potato tart with goats cheese glaze (V)
- Chicken mini meatballs (GF)
- Lamb mini meatballs
- Bread stuffed mushrooms with brie and pine nuts (V)
- Vegetable pakoras with minted yogurt sauce (V)
- Chicken and leek baby pies
- Breaded prawns with lemon and dill yoghurt
- Pumpkin arancini with arrabiata (Vegan, GF & DF)
- Bolognese arancini
- Cheeseburger spring rolls
- Indian vegetarian samosa with cucumber raita (Vegan, DF)

*All menu items are subject to seasonality & availability*

# PLATED MENU



## ENTREE

- Eschallots and red wine tart with ash rolled goats curd and herb salad (v)
- Seared scallops with corn and fennel puree, crispy pancetta, corn salsa and mixed herb salad
- Crab and prawn salad (GF & DF)
- Harissa lamb cutlet with a potato mint salad and yogurt dressing (GF)
- Pork and smoked chicken terrine with apple jelly (GF & DF)
- Goats cheese panna cotta, caramelised pear confit, watercress salad and parmesan wafer (V)
- Trio of oysters (natural, tomato eschallots mignonette and ginger and soy)
- Blue swimmer crab ravioli with rose bisque
- Crispy pork belly, papaya salad and Asian sauce (GF & DF)
- Pumpkin and ricotta ravioli with Pomodoro sauce
- Seared tuna with soba noodles, wasabi and ponzu poke
- Moroccan chicken with Mediterranean pearl cous cous and tahnini yoghurt

## SIDES

- (choice of two salads per table)
- Cherry tomato, olive, feta and mixed leaf salad (V & GF)
- Pear, blue cheese & rocket salad (V & GF)
- Garden leaf salad (V, GF & DF)
- Rocket, pecorino and pine nut salad (V, GF)
- Roasted beetroot, honeyed pumpkin, pine nut and rocket salad (V, GF & DF)
- Moroccan pearl cous cous salad
- Roasted vegetable with brown rice, and tahini yoghurt

*All menu items are subject to seasonality & availability*

## MAIN

Glazed pork cutlet, potato gratin with broccolini and apple cider jus (GF)

Barramundi fillet with a lemon risotto, chive beurre blanc, courgette ribbons and Dutch carrots (GF)

Corn fed chicken breast with cauliflower rice, asparagus and sage and chive jus (GF & DF)

Lamb loin with kumara mash, roasted root vegetables, broccolini and rosemary jus (GF)

Seared salmon fillet with Moroccan crust, Mediterranean cous cous with tahini yoghurt (DF)

Duck breast, boy choy, crispy vermicelli and peking sauce (served Medium) (GF & DF)

Pan roasted chicken supreme on thyme & pumpkin mash with broccolini & mushroom jus (GF & DF)

Slow tender beef cheek with Paris mash, mixed beans, Dutch carrot and bordelaise sauce (GF)

Swordfish steak with lemon potatoes, dill and pernod sauce, rocket, fennel and tomato salsa (served Medium)

Beef tenderloin peppered potatoes with Dutch carrots and tempura asparagus with thyme pan juice (served Medium)

Ricotta, potato and polenta gnocchi with roasted pumpkin, spinach, pine nuts and cherry tomatoes.

Roasted vegetable strudel with arrabiata sauce and rocket

Infused pork medallions with rice pilaf, garlic and herb butter, broccoli and salsa verde.

*All menu items are subject to seasonality & availability*





## DESSERT

Chocolate fondant with milk ice cream and chocolate shavings

Chocolate brownie terrine with nougat, chocolate sauce and nut praline

Orange cake with orange blossom syrup and mascarpone (GF)

Brie with quince, courgette and rosemary grain crackers (GF)

Blackberry panna cotta with blackberry coulis and wattle seed glaze (GF)

Black cherry steamed pudding with butterscotch sauce and white chocolate ice cream

Lemon drip cake with mascarpone and lemon curd, with a meringue sprinkle

*"When I attended expos, multiple photographers had said that the food is outstanding everytime!! They would know, as they eat at each venue they attend."*



# KIDS MENU

## MAIN

Please select one item from the below options:

- Fish & chips
- Chicken schnitzel & chips
- Chicken nuggets & chips
- Bolognese pasta
- Napolitana pasta
- Chicken skewers with steamed rice

## DESSERT

Please select one item from the below options:

- Fruit salad
- Chocolate mousse
- Ice cream & topping

## INFANTS (0-2 YRS)

*Complimentary*

Receive a bowl of chips & ice cream

Soft drinks & juices

## CHILDREN (3-12 YRS)

*50% of adult price*

Receive main course, dessert

Unlimited soft drinks & juices

## YOUNG ADULTS (13-17 YRS)

*Remove \$10 off adult price*

Receive the adults meal without alcoholic beverages

# PLATTERS

## ANTIPASTO PLATTER

Slices of prosciutto, sopressa and Danish salami, chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated eggplant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads

## TAPAS PLATTER

Salt and pepper calamari, grilled Spanish chorizo, roasted bell peppers with feta, chargrilled marinated octopus, Moroccan lamb skewer, roasted haloumi, pumpkin arancini, aioli and crispy fried capers

## VEGETARIAN PLATTER

Chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated eggplant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads.

## COLD SEAFOOD PLATTER

Freshly shucked oysters and ocean king prawns with maria rose sauce and lemon

## HOT SEAFOOD PLATTER

Tempura prawns, oyster Kilpatrick, salt and pepper calamari, swordfish skewers, scallop in half shell with aioli and crispy capers

## SEASONAL FRUIT PLATTER

A colourful array of the seasons favourite fruits.

## CHEESE PLATTER

Chef's selection of three cheeses from home and abroad with dried fruit, assortment of crackers and breads





# BARS & BUFFET

## DUMPLING BAR

**\$20 per person | Minimum of 20 Guests**

Assortment of steamed dumplings served with dipping sauces.

Allowance 5 dumplings per person

Add a dumpling chef | \$150

## OYSTER BAR

**\$15 per person | Minimum of 20 Guests**

Freshly shucked natural Sydney rock oysters served with three dipping sauces and lemon.

Allowance 3 oysters per person

## CHEESE BUFFET

**\$20 per person | Minimum of 20 Guests**

Chef's selection of three cheese from home and aboard, with dried fruit, assortment of crackers and breads.

## DESSERT BUFFET

**\$20 per person | Minimum of 20 Guests**

A beautiful way to display a range of delightful handmade style dessert treats for your guests to enjoy.

*All menu items are subject to seasonality & availability*

# BREAKFAST MENU

## HOT BUFFET BREAKFAST

Crispy bacon  
Wild pork sausages  
Vine ripened tomatoes  
Scrambled eggs  
Field mushrooms roasted with thyme  
Sourdough

## HOT BUFFET UPGRADE

Hash browns \$4.50pp  
Home made baked beans \$3.50pp  
Smashed avocado \$5.00pp  
Waffles with nutella & strawberries \$5.00pp

## BREAKFAST CANAPES

*You are able to add breakfast canapes to your package to be served to your guests upon their arrival.*

*\$15 per person (choose 3 different canapes from the list below)*

Vegetarian frittatas  
Mini sausage and bacon rolls  
Melon wrapped with prosciutto  
Crumbed stuffed mushrooms with brie  
Fresh fruit skewers  
Roasted root vegetable skewers with balsamic glaze  
Hashbrown topped with apple chutney  
Pumpkin & spinach ricotto filo  
Savoury Danish pastry  
Chorizo, fetta, and spinach mini muffins  
Baked bean and chorizo pies  
Smoked salmon on rye with bernaise sauce  
Mini steak sandwich  
Breakfast wrap with BBQ sauce  
Grilled haloumi on rye with honey & balsamic  
Granola & yoghurt shots



*All menu items are subject to seasonality & availability*

# BEVERAGE PACKAGE

## STANDARD



### BOTTLED BEER

Cascade Light  
Great Northern Original  
Hahn Superdry  
Peroni Leggera  
Mountain Goat Steam Ale



### SPARKLING WINE

Australian sparkling



### WHITE WINE

Zilzie BTW Sauvignon Blanc  
Zilzie BTW Moscato



### RED WINE

Zilzie BTW Shiraz



### CIDER

Somersby Pear Cider  
Somersby Apple Cider



### NON-ALCOHOLIC

Soft drinks & juices  
Espresso Coffee  
T2 Tea

## UPGRADE

### BOTTLED BEER (+\$5PP)

Peroni Nastro  
Corona  
Asahi Super Dry

\*Enquire within for other beer upgrades

### PREMIUM WINE (+\$10PP)

Please enquire with your coordinator

# KOMBI HIRE



City Beach are providing our couples with the finest collection of vintage Volkswagen cars. Fitted with surfboards for your wedding whether it be beach, vintage, retro, classic or contemporary in style. With plenty of room to relax in, our beautifully presented Kombi's offer an iconic and stylish way to travel

## INCLUSIONS

- Kombi hire for up to 4 hours within the Wollongong area
- Built-in esky with complimentary beverage pack
- Glassware for beverages
- 2 x 1.5m umbrellas
- 3m red carpet
- Bluetooth speakers or appropriate smartphone connection

# FIRE & ICE



*Make your moments even more magical with our inclusive Dry Ice & Fireworks package.*

## FIREWORKS

Dancefloor displays can be used during the bridal waltz & cutting of the cake.

## DRY ICE

Creates a stunning effect which will make you feel like you're dancing on the clouds.

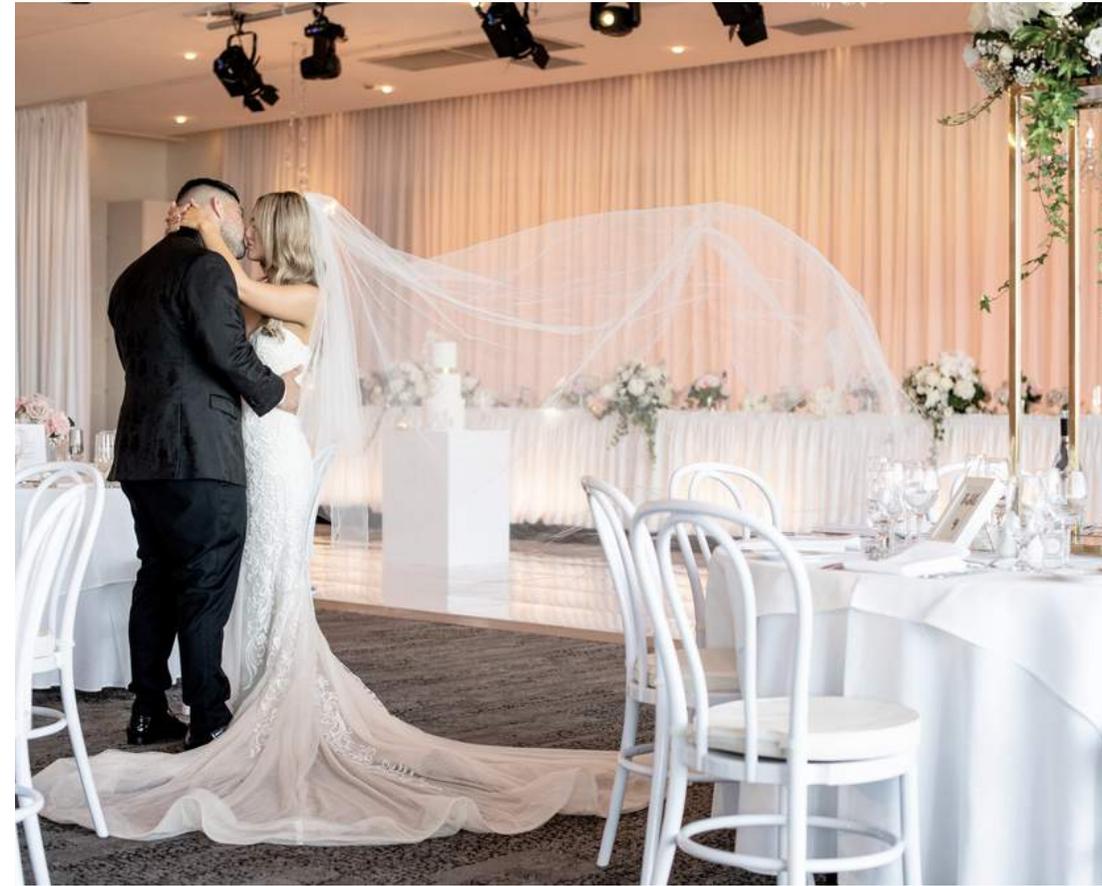
These effect will illuminate the entire room and create a breathtaking backdrop for your photos and video.

# ENTERTAINMENT IDEAS



# PEARL ROOM

# OCEAN ROOM



# BEACH CEREMONY

