



# HORIZONS WEDDING PACKAGES



#### Viewing Times by Appointment

Mondays to Fridays      9:00am - 2:30pm  
Saturdays & Sundays      9:00am - 3:00pm

[www.sydneybeachweddings.com.au](http://www.sydneybeachweddings.com.au)  
[@horizonsbeachvenue](https://www.instagram.com/horizonsbeachvenue)  
0418 862 666



## TOP CAT CATERING

### COMPLETE WEDDING EVENT MANAGEMENT

...for your absolute peace of mind

Our premier venue Horizons is home to one of the largest oceanfront views of all venues along Sydney's East Coast.

The uninterrupted and unrivalled coastal views of Maroubra Beach, the natural protected headland, coastal cliffs and large private beach front is a majestic panoramic backdrop for you and your guests to celebrate life and love.

We're an all-service event company with a focus on delicious food and an ultra-high level of service. Our in-house stylist and team of trusted wedding suppliers, will ensure all of your wedding dreams come true.

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# WEDDING PACKAGES



*At Horizons, our team cultivate experiences that integrate the incredible views with the finest in dining experiences, striking the right balance to create a tailor-made event with incredible energy start to finish.*

FINE DINING	FEAST AT TABLE	COCKTAIL	KIDS & CREW	CEREMONY
Chef's Selection of 3 Arrival Canapes & 2 Course Alternate Entree & Main Meal	Chef's Selection of 3 Arrival Canapes & Seated Feast of 2 Mains & 3 Sides	10 Varieties  Option to Add-On Food Stations	Kids 2-12 Years Old & Crew e.g. DJ, Photographer Food & Drinks Package	Beach Lawn Balcony
\$100.00 P/Person	\$100.00 P/Person	\$100.00 P/Person	\$60.00 P/Person	\$700.00 \$600.00 \$500.00
				Requires Council Hire

All Wedding Packages include:  
 Dedicated Wedding Coordinator - Start to Finish!  
 Professional Bar & Wait Staff  
 4x4 White Dancefloor  
 Gift Table, Cake Table & Vera Wang Cake Cutting Knife  
 Tea & Coffee Station & Signature Petit Fours  
 Complimentary Centrepiece Decor (see page 12)  
 All Crockery, Cutlery & Glassware  
 White Linen Table Cloths, Skirted Bridal Table & Napkins  
 Personalised Menus, Table Numbers & Seating Chart  
 Wishing Well for Cards & Wishes  
 In-House AV Equipment & Cordless Microphones  
 Security Guard for Functions over 80 Guests

Additional Fees include:  
 Room Hire

\*\*All Prices include GST. Minimum guest numbers apply.  
 Food substitutions may occur due to seasonal availability.  
 A beverage package must be selected for all functions.



## BRONZE BEVERAGE PACKAGE

5 Hrs \$50.00 P/Person  
 + 1 Hr \$15.00 P/Person

## SILVER BEVERAGE PACKAGE

5 Hrs \$60.00 P/Person  
 + 1 Hr \$20.00 P/Person

## GOLD BEVERAGE PACKAGE

5 Hrs \$70.00 P/Person  
 + 1 Hr \$25.00 P/Person

# FINE DINING



*We believe in seasonal cooking, bold and clean flavours, and a strong sense of time and place. We believe in the romance of food and the workman-like craft of cooking. We also believe that the only way to start a meal is with fresh warm bread and farmhouse butter. From our family to yours, enjoy crafting your perfect wedding menu.*

## ENTREE - YOUR CHOICE OF 2

Tangerine Duck Breast, Crispy Shallot w Fig & Samphire Tempura  
Mediterranean-style Lamb Kofta w Pomegranate, Tahini & Pita Shards  
Lychee Poached Chicken Salad w Chilli, Lime & Young Coconut  
Sugar Cured Ocean Trout w Brioche Toast & Fennel Creme Fraiche  
Slow-Cooked Chicken Roulade w Wild Honey & Fragrant Rosemary  
9 Hour Lamb, Phyllo Bon Bon of Fetta, Honey & Sesame  
King Island Beef Wellington w Mushroom & Horseradish Cream  
Tartlet of Fresh Fig & Buffalo Mozzarella w Baby Basil Caprese Salad (V)  
Provolone & Trio Mushroom Arancini w Thyme & Garlic Aioli (V)  
Spinach & Ricotta Gnocchi w Tomato Concasse & Grana Padana (V)  
Burrata w Fig, Manuka Honeycomb, White Peach Cheeks & Mint (V)  
Artisan Bruschetta w Heirloom Tomatoes, Bocconcini & Baby Basil (V)  
Four Cheese Ravioli w Crispy Sage & Aged Parmesan (V)

LUXE UPGRADE ENTREES - ADDITIONAL \$5.00 P/Person

Milk-Fed Lamb w Aegina Pistachio Nuts & Greek Yoghurt  
Sesame Crusted Tuna w Greek Honey & Feta Mousse  
Broken Filo Pastry of Leek & Ricotta, topped w Eggplant Almond Salad (V)  
Wild Barramundi w Housemade White Tarama, Lemon & Fennel Salad

## MAIN - YOUR CHOICE OF 2

King Island Beef w Paris Mash, Swiss Mushrooms & Red Wine Jus  
9-Hour Slow-Cooked Greek Lamb w Olive, Tomato & Baked Feta  
Herb & Nut Crusted Salmon w Lemon Mash, Warrigal Greens & Citrus Beurre Blanc  
Parmesan & Thyme Crusted Chicken w Baby Cos, Parmesan & Scorched Lemon Aioli  
Atlantic Salmon w Feta, Olive & Tomato, Courgette wrapped Tzatziki & Toasted Capers  
Line-Caught Snapper & Flake Salt Baby Chats, Campari & Lemon  
Millyhill Lamb, Herb Crusted w Potato Galette & Spiced Yoghurt  
Cone Bay Barramundi w Yoghurt Tartare & Herb Salad  
Beef Cheek Ravioli w Mandarin Mustard Fruits  
Char-Grilled Mediterranean Vegetable Stack w Basil Pesto & Bechamel (V)  
Housemade Italian Lasagne w Ricotta, Leek, Brie & Grana Padana Bechamel (V)  
Travichti Pie of Portobello Mushrooms, Spinach & Goats Cheese (V)  
Eggplant Schnitzel with Tabbouleh & Tahini (V)

LUXE UPGRADE MAINS - ADDITIONAL \$5.00 P/Person

Slow-Cooked King Island Beef w Beetroot Dumplings of Feta Cheese Mousse  
Baked Ocean Trout w Olive Oil Rusks, Figs & Honey Yoghurt  
Lemon-Oregano Glazed Confit of Chicken, Greek Yoghurt, Feta & Peinirli Pastry  
Pastitio of Courgette & Greek Goat's Cheese, Citrus Tzatziki (V)

# FINE DINING EXTRAS



## OPTIONAL SIDES

*For the Salad Lovers & Hot Chip parade!*

Beer-Battered Chunky Fries w Tomato Sauce	\$8.00 p/bowl
Fingerling Potato Chips w Roasted Garlic Aioli	\$8.00 p/bowl
Paris Mash & Truffle Oil	\$8.00 p/bowl
Zucchini & Squash, Holy Goats Curd, Chilli Seed & Mint	\$15.00 p/bowl
Rocket & Pear Salad w Aged Reggiano & Balsamic	\$15.00 p/bowl
Salt Baked Butternut Squash, Fig Leaf Oil, Yoghurt, Cumin & Pepitas	\$15.00 p/bowl
Greek Salad w Olives, Dill Sprigs & Poached Heirloom Tomatoes, topped w Greek Mountain Sheep's Feta & Pita Points	\$15.00 p/bowl

## PLATED DESSERT

*For a seated dessert to finish off your Fine Dining Entree & Main, or Feast, you can have a set dessert for all guests for an additional \$12.00 P/Person.*

Warm Belgian Chocolate Molten Lava Cake w Salted Caramel & Raspberry Tuille  
Pavlova w Mango Cheeks, Passionfruit Crumble  
Lychee & Strawberry Pannacotta w Honey Tuille  
Creme Caramel w Cherry Confit & French Almond Meringue  
Vanilla Bean Creme Chiboust w Lemon Thyme & Toffee  
Honey & Almond Baklava w Syrup Ice Cream  
Passionberry Cheesecake, Jelly, Citrus Curd & Meringue  
Sicilian Cannoli w Ricotta & Pistachio Cream

## DESSERT BUFFET

*Your Choice of 3 Varieties for an additional \$12.00 P/Person*

Choc Fudge Brownie w Baileys Mousse & Nut Crumble  
Mini Chocolate & Hazelnut Tarts w. Raspberry Coulis  
Passionfruit & Coconut Pavlova w Banana Caramel  
Tiramisu Shots w Coffee Liquor, Chocolate Dust & Fresh Double Cream  
Passionfruit Brulee Tartlets  
Pistachio Pannacotta w. Praline Crumble  
Champagne Shots w. Vodka, Lemon Sorbet & Berries  
Chocolate Tartlet w Frangelico & Raspberry Mascarpone Swirl  
Ceramic Spoons of Coconut Crème Brulee  
Chocolate Marscapone Baklava w Coffee Syrup

## OTHER DESSERT OPTIONS

Chocolate-Coated Petite Bambino Cones - \$4.00 Per Person  
Gelato Bar with 3 Assorted Flavours - \$10.00 Per Person (min. of 80 ppl)  
Lolly Bar - \$10.00 Per Person (min. of 80 ppl)



# FEAST AT THE TABLE



*There are no better memories than your family Christmas Feast or the overloaded table of yumminess for Easter Lunch with your nearest & dearest. Replicate that feeling of family for your biggest family celebration.*

## MAINS - YOUR CHOICE OF 2

Lemon Thyme & Parmesan Chicken w Scorched Lemon Aioli  
Herb & Nut Crusted Sides of Salmon w Citrus Buerre Blanc  
Slow-Cooked Grass Fed King Island Beef w Red Wine Jus  
Sides of Cone Bay Barramundi w Heirloom Tomato & Caper Dressing  
Whole Sides of Atlantic Salmon w Thai Red Curry, Kaffir Lime & Coconut  
9-Hour Lamb on the Bone, Herb Crusted w Mint Yoghurt & Pita  
Buttermilk Fried Chicken w Southern-style Ranch & Chives  
Crispy Skin Salmon w Olive, Tomato & Toasted Capers  
Slow Cooked Greek Lamb Shoulder w Tomato, Olive & Baked Feta  
King Island Beef Tagliata w Green Peppercorns & Spiced Aioli  
Citrus-Brinned Whole Roast Chicken w Country Stuffing & Gravy  
Crunchy Thai Marinated Whole Barramundi w Sweet Chilli

## SIDES - YOUR CHOICE OF 3

Creamy Paris Mash  
Village Greek Salad w Fetta & Oregano  
Baby Pea & Zucchini Salad w Feta Crumble & Balsamic  
Honey-Roasted Pumpkin Served Whole w Spiced Yoghurt  
Maple Glazed Dutch Carrots w Pomegranate & Pistachio  
Baked Whole Cauliflower w Smokey Paprika & Cumin Yoghurt  
Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil  
Rocket, Pear & Reggiano Salad w Aged Balsamic  
Roasted Pontiac Potatoes w Sour Cream & Chives  
Baby Cos Caesar w Shaved Grana Padana  
Caramelised Brussels Sprouts w Madeira Sherry  
Grilled Corn Cobs w Brown Butter & Shaved Parmesan  
Tomato Baked Red Peppers, Zucchini & Eggplant w Fetta

*Optional Feast Entree Add-On*  
Shared Small Plates - Additional \$12.00 P/Person

### SELECTION ONE

Buffalo Mozzarella w Heirloom Tomatoes & Basil Oil  
French Crepes w Peking Duck, Hoi Sin,  
Cucumber & Shallot Batons  
Mozzarella & Basil Arancini Bites w Lemon Aioli

### SELECTION TWO

Artisan Burrata w Caramelised Figs & Honeycomb  
Maple Glazed Buttermilk Fried Chicken  
Heirloom Tomatoes, Crushed Peach & Sour Honey

### SELECTION THREE

Crostini of King Island Beef w Horseradish Cream  
& Beetroot Confit  
Spinach & Ricotta Cigars w Lemon Sumac  
Cold-Poached Asparagus w Fresh Fig,  
Bocconcini, Manuka Honey & Baby Basil



# COCKTAIL



## GOURMET CANAPES YOUR CHOICE OF 9 VARIETIES

- Mozzarella & Basil Arancini Bites w Citrus Aioli - A House Speciality!
- Crunchy Thai Marinated Barramundi w House-made Chilli Jam
- French Crepes of Peking Duck w Shallot, Cucumber & Spiced Plum Sauce
- Top Cat Signature Thai Sesame Chicken w Sweet Chilli
- Tempura Vegetables w Ponzu
- Spinach & Ricotta Cigars w Lemon Sumac
- Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli
- Thai Red Curry Atlantic Salmon w Fresh Lime & Young Coconut
- Middle Eastern Lamb Kofta w Mint Yoghurt & Pomegranate
- Crostini of King Island Beef w Horseradish Cream & Beetroot Confit
- Moroccan Spiced Chicken on a Black Sesame Crostini w Hummus & Pine Nuts
- Baby Crumbed Whiting w Sweet Chilli
- Tartlets of Goat's Cheese & Caramelised Fig
- Kingfish Sashimi w Nahm Jam & Coconut Cream
- Assorted Sushi w Japanese Soy & Wasabi
- Greek-Style Chicken Souvlaki w Citrus Tzatziki
- Assorted Pies - Lamb & Rosemary, Beef & Mushroom, Moroccan Chickpea

## LUXE CANAPES YOUR CHOICE OF 1 VARIETY

- Pita of Pulled Greek Lamb Shoulder w Minted Tzatziki
- Firecracker Salmon & Baby Spinach Spring Rolls w Lime, Sesame & Soy
- Petite Beef Wellingtons w Mushroom & Horseradish Cream
- Outback Wagyu Burger w Green Leaf, Tomato & Stone Fruit Chutney
- Mini Burgers of Buttermilk Chicken w Slaw & Sriracha Mayo
- Cheeseburger Spring Rolls w Bush Tomato Chutney
- Cucumber Cups of Tahitian Snapper w Lime & First Pressed Coconut Cream
- Greek-Style Vine Leaves w Lamb & Minted Yoghurt
- Rustic Butter Chicken Pies w Minted Yoghurt



# FOOD STATIONS

ALL STATIONS ARE \$25.00 P/PERSON

## SUSHI STATION

2 Hours of Personalised Sushi Service for your choice of 5 varieties, served with Pickled Ginger Radish, Fresh Wasabi & Soy

*Sushi & Sashimi Varieties*

Chicken Katsu & Avocado Sushi w Toasted Sesame

Tuna & Cucumber Sushi w Black Sesame

Peking Duck Sushi w Coriander

Teriyaki Chicken Sushi w Cucumber

Assorted Vegetarian Sushi

Tuna Sashimi

King Fish Sashimi

Snapper Ceviche

Aburri Atlantic Salmon

Aburri Beef

## ANTIPASTO

Trio of Gourmet Housemade Dips

Whole Wheel of French Brie & Grapes

Garlic Marinated Kalamata Olives

Flame Grilled Zucchini, Eggplant, Roasted Red Capsicum

Rustic Bread Medley

## ROVING DUMPLING TROLLEY

Your Choice of 4 Dumpling Varieties served from Yum Cha Trolleys, served with Chop Sticks, Soy & Chilli

*Dumpling Varieties*

Beef Dim Sims

Chicken Siu Mei

Five Spice Duck Wontons

Vegetarian Gyoza

Mini Chicken Spring Rolls

Mini Vegetarian Spring Rolls

## ITALIAN

Bite Size Caprese Salads

Mushroom Arancini w Aged Grana Padana

Traditional Margherita Pizza w Crispy Basil

Antipasto Pizza w Marinated Vegetables & Basil Pesto

Atlantic Salmon Spaghettini, Lemon, Chilli & Parmesan

## MEXICAN FIESTA

Make It Yourself Taco and Tortilla Station  
Chicken and Beef (Vegetarian Optional)

Lime and Coriander Guacamole

Tomato Salsa

Cheese, Lettuce & Sour Cream

Add-On Corn Cobs for \$3.00 P/Person

## OUTBACK

Toasted Slider Buns & Baby Baguettes

Flame Grilled Angus Beef Burger Patties

Lettuce, Garden Tomato & Cheddar

Gourmet Chicken Sausages

Beer Battered Onion Rings

Accompanied with Condiments

## SOUVLAKI BAR

Greek-Style Chicken Skewers

Skewers of Lamb Tenderloin

Gourmet sausages w Lemon Oregano

Housemade Citrus Tzatziki

Village Greek Salad

Warm Pita Bread



# BEVERAGE PACKAGES



## BRONZE BEVERAGE PACKAGE \$50 P/PERSON - 5 HOURS

Boutique Wines  
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee  
Morgans Bay Sauvignon Blanc  
Morgans Bay Chardonnay  
Morgans Bay Shiraz Cabernet

Tap Beers  
Carlton Draught, Pure Blonde,  
Coopers Pale Ale and Fat Yak

Bottled Light Beer

Soft Drinks  
Coke, Diet Coke, Lemon Squash,  
Ginger Ale, Tonic & Soda Water

Juices  
Guava, Apple & Orange

## SILVER BEVERAGE PACKAGE \$60 P/PERSON - 5 HOURS

Twin Islands Pinot Noir Sparkling  
Marlborough, New Zealand

Twin Islands Sauvignon Blanc  
Marlborough, New Zealand

Langmeil High Road Chardonnay  
Eden Valley, South Australia

Langmeil The Long Mile  
Eden Valley, South Australia

Tap Beers  
Carlton Draught, Pure Blonde,  
Coopers Pale Ale and Fat Yak

Bottled Light Beer

Soft Drinks  
Coke, Diet Coke, Lemon Squash,  
Ginger Ale, Tonic & Soda Water

Juices  
Guava, Apple & Orange

## GOLD BEVERAGE PACKAGE \$70 P/PERSON - 5 HOURS

Jansz Cuvee  
Tasmania

Forest Hill Sauvignon Blanc  
Mount Barker, Western Australia

Forest Hill Chardonnay  
Mount Barker, Western Australia

Forest Hill Shiraz  
Mount Barker, Western Australia

Opawa Pinot Noir  
Marlborough, New Zealand

Tap Beers  
Carlton Draught, Pure Blonde,  
Coopers Pale Ale and Fat Yak

Bottled Light Beer

Soft Drinks  
Coke, Diet Coke, Lemon Squash,  
Ginger Ale, Tonic & Soda Water

Juices  
Guava, Apple & Orange

## EXTENSION

Includes Beverages, Staff & Room Hire for  
1 Additional Hour:

Bronze Package	\$15.00 P/Person
Silver Package	\$20.00 P/Person
Gold Package	\$25.00 P/Person

## POST-CEREMONY GRASS BAR

Includes Beverages, Set-Up & Staff:

1 Drink (20-30mins)	\$7.00 P/Person
2 Drinks (45mins-1hr)	\$14.00 P/Person

Beverages Offered:

Prosecco Piccolos & Coronitas w Lime  
Spritzers - Pinot Grigio w Pear Fig, Rose  
w Grapefruit, Rose w Guava & Strawberry  
Capi Soda Water

## CHAMPAGNE TOWER

Includes Glassware, Set-Up,  
& Morgans Bay Sparkling Cuvee

5-Tier - Serves 41 ppl	\$660.00
6-Tier - Serves 91 ppl	\$770.00
7-Tier - Serves 140 ppl	\$880.00

Upgrade to Magnums of Moet & Chandon  
for \$220.00 p/magnum

\*\*Spirits available on consumption  
at \$10.00 p/Shelf Spirit or \$12.00 p/Premium Spirit or corkage applies at  
\$50.00 P/750mL Bottle.

\*\*Guava Bellinis are served all night but if you want a signature cocktail we have  
11L Cocktail Pitchers available - Price upon request

# CEREMONY



## PACKAGE INCLUSIONS

32 White Padded Folding Chairs  
White Draped Pagoda  
White Wedding Aisle  
Registry Table  
Set-Up & Pack-Down

BEACH	\$700.00
LAWN	\$600.00
BALCONY	\$500.00

\*\*Excludes Council Approval for Public Space Hire for Beach or Lawn Ceremonies.

Balcony to be used in wet weather for Beach & Lawn ceremonies.

There is no refund for wet weather changes to your ceremony booking.

These ceremony prices are based on a booking in conjunction with a reception package.

## OPTIONAL EXTRAS

Medium-Size Corner Floral Feature for Arbour	\$280.00
Large Corner Feature for Arbour	\$450.00
Medium Floral Feature for All-Sides of Arbour	\$800.00
Large Floral Feature for All-Sides of Arbour	\$1,050.00
Floral Arrangement for Registry Table	\$55.00
Aisle-Side Chair Posies	\$25.00 Each
Aisle-Side Lanterns w Candles	\$25.00 Each
Personalised Paddle Fan Ceremony Programs	\$4.00 Each
White Paddle Fans in Basket	\$3.00 Each
White Parasols in Basket	\$15.00 Each
Wine Barrells for Tables	\$150.00 Each
Large White Umbrellas - in the Sand or in Barrell	\$110.00 Each
Personalised Ceremony Welcome Sign	\$350.00
Padded Bench w Shoe Racks - for Beach Ceremonies	\$50.00 Each



# COMPLIMENTARY STYLING



*Our in-house team of event experts and decor stylists pay attention to every detail, from flowers to full moon, cake to catering, styling to sunset.*

## WATER

into the blue

Assorted Teal & Clear  
Glass Bottle Vases

## SAND

quartz collection

Trio of Clearview Rope  
Handled Lanterns

## EARTH

seacliff sunrise

Limestone Base  
Crystal Vases

## SALT

pure elegance

5 Arm Gold Candlebras

## SUNSET

golden hour

Gold & Glass Square  
Terrariums

All Wedding Styling Packages include:

- 1 Large Complimentary Centrepiece per Guest Table
- Internal Cocktail Table Centrepieces to match
- 1 Large Corner Bar Feature

Your chosen decor package can be complimented with Candles or Florals of your choice through our in-house stylist or your chosen 3rd party supplier.

Other decorations and services we can offer:

- |                      |                      |
|----------------------|----------------------|
| Hamptons Coral       | Light-Up Lettering   |
| Woven Placemats      | Coloured Linen       |
| Driftwood Bases      | Driftwood Signage    |
| Mirror Bases         | Paper & LED Lanterns |
| Fishbowl Vases       | Lolly Buffet Vases   |
| Photobooth           | Staging              |
| Musical Entertainers | Hair & Make-Up       |



## FESTOON LIGHTING

Half Room	\$450.00
Full Room	\$900.00
Balcony	\$250.00

## FAIRYLIGHTS

Full Room	\$1,100.00
Balcony	\$250.00
Railing	\$200.00

## DRAPING & CHANDELIERS

Full Draping	\$880.00
Half Draping	\$550.00
Chandeliers	\$300.00 ea
Set-Up	\$250.00

Prices include GST

# FAQS



*Ask away - we have the answers to all of your questions. Anything we haven't answered here, feel free to call us to chat anytime!*

## VENUE CAPACITY

ROUND TABLES  
250 seated incl. dancefloor  
300 seated excl. dancefloor

TRESTLE TABLES  
180 seated incl. dancefloor  
250 seated excl. dancefloor

COCKTAIL STYLE  
400 incl. dancefloor  
450 incl. dancefloor & marquee

## DIETARY REQUIREMENTS

Guests with specific dietary requirements or food allergies (vegetarian, pescetarian, coeliac etc) will be catered for accordingly.

Our chef will select an appropriate menu for each guest specific to their requirements.

## KIDS FACILITIES

Baby Change Table  
Comfy Chair for Feeding  
High Chairs  
Colouring-In & Crayons

## PARKING

Over 350 Free Car Parking  
Spaces available on-site  
5min Walk to the closest  
Bus Stop

## DISABLED ACCESS

Disabled Ramp into Building  
Lift Access to Level 2  
Disabled Bathroom

## KIDS AT WEDDINGS

We can set up a kids table and invite the kids to enjoy a night together with colouring-in, children's entertainers and/or personalised wedding activities. OR, we have an in-house Nanny/Babysitting Service available at a cost to the parents, which we can organise for them so that the kiddiewinks can enjoy the ceremony then be home, fed, bathed and in bed, looked after by a fully-qualified career nanny. All our recommended babysitters are registered nannies and work regularly within an agency called Lullaby Nanny Share.

Parents will be sent their nanny's full profile, checks and references once the booking is confirmed. All of the babysitters are current nannies who have complete up-to-date background checks which include a Police Clearance, a Working with Children Check and a First Aid certificate.

This is a personalised and tailored agency service with a 24 hours service and they're always on call.

## FOOD TASTING

Bride & Grooms are welcomed to our Bi-Annual Food & Wine Tasting Night at Horizons. This is Free of Charge for the Bride & Groom and allows you to experience the venue at night whilst indulging in delicious food &, glorious wines. You are welcome to invite your family or bridal party for \$95.00 P/Person.

## IS THERE A CAKE CUTTING CHARGE?

No! We will cut up your cake and serve it on platters to your guests, as well as serve it buffet style with Tea, Coffee & Petite Fours.

## WILL THERE BE ENOUGH FOOD?

No one will go to McDonalds Drive through on the way home! Top Cat Guarantee! Be it Cocktail Style, Fine Dining or Feast - the food is scrumptious and SUPER FILLING. You do not need fine dining extras or feast entree small plates to fill your guests - they are merely additional options should you want more variety on the table, as you would in a restaurant.





## **MEET US ON THE HORIZON**

Website: [www.sydneybeachweddings.com.au](http://www.sydneybeachweddings.com.au)

Email: [info@sydneybeachweddings.com.au](mailto:info@sydneybeachweddings.com.au)

Phone: 0418 862 666

Instagram: [@horizonsbeachvenue](https://www.instagram.com/horizonsbeachvenue)

Facebook: [Horizons Beach Front Venue](https://www.facebook.com/HorizonsBeachFrontVenue)