



SYDNEY BEACH
WEDDINGS





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SYDNEY BEACH WEDDINGS

Sophisticated | Seaside | Luxury

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PACKAGE

inclusions

Dedicated Wedding Coordinator
On the Day Wedding Manager
Professional Bar & Wait Staff
4m x 4m White Dancefloor
Gift Table, Cake Table & Cake Cutting Knife
Twinings Tea & Italian Espresso Coffee Station
Crockery, Cutlery & Glassware
White Linen Table Cloths, Skirted Bridal Table & Napkins
Complimentary Welcome Sign
Wishing Well for Cards & Wishes
In-House AV Equipment & Cordless Microphones
Security Guard for Weddings over 100 Guests

Additional Fees include:

Room Hire - Price subject to day of the week
Crew & Kids - \$60.00 each inc Food & Drinks
Styling, Personalised Menus, Individual Name Cards
& Seating Charts can be priced upon request

RECEPTION PACKAGES

SEATED RECEPTION

FINE DINING

Chef's Selection of 3 Canapes on Arrival

2 Course Alternate
Entree & Main Meal, Bread & Butter

\$100.00 P/Person
See Pages 6

FEAST

Chef's Selection of 3 Canapes on Arrival

Seated Feast to Share
of 2 Mains & 3 Sides, Bread & Butter

\$100.00 P/Person
See Pages 7

CASUAL RECEPTION

COCKTAIL

8 Gourmet Canapes
& 2 Substantial Canapes

*Option to add-on Food Stations

\$90.00 P/Person
See Pages 9 & 10

GRAZING STATION

Chef's Selection of 3 Canapes on Arrival

1 Luxury Grazing Food Station
Open for 2 Hours

\$110.00 P/Person
See Page 11

BEVERAGE PACKAGES

POST-CEREMONY GRASS BAR

1 Drink (20-30mins)	\$10.00 P/Person
2 Drinks (45mins-1hr)	\$20.00 P/Person
Bar Staff & Set Up Fee	\$250.00

Beverages Offered:

Prosecco Piccolos
Full Strength Bottled Beer
White Wine Spritzers
Capi Soda Water

Optional Add-On:

Petit Picnic - Individual Cheese & Fruit
served in a Bamboo Cone \$8.00 P/Person

SPIRITS

Standard Spirit	\$95.00	P/700mL
Premium Spirit	\$125.00	P/700mL
Corkage	\$50.00	P/700mL

BRONZE

\$55 P/PERSON - 5 HOURS

\$15 P/PERSON - 1 HOUR EXT

Horizons Signature Guava Bellini

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, Fat Yak

Bottled Light Beer

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

Juices
Guava, Apple & Orange

SILVER

\$65 P/PERSON - 5 HOURS

\$20 P/PERSON - 1 HOUR EXT

Horizons Signature Guava Bellini

Redbank Prosecco
King Valley, Victoria

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

La Petite Maison 'Saint Rose'
Languedoc, France

Langmeil The Long Mile Shiraz
Eden Valley, South Australia

Tap Beers
Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer

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

Juices
Guava, Apple & Orange

GOLD

\$75 P/PERSON - 5 HOURS

\$25 P/PERSON - 1 HOUR EXT

Horizons Signature Guava Bellini

Jansz Cuvee
Tasmania

Forest Hill Sauvignon Blanc
Mount Barker, Western Australia

Domaine Roquefeuille 'Amalia'
Provence, France

Forest Hill Shiraz
Mount Barker, Western Australia

Opawa Pinot Noir
Marlborough, New Zealand

Tap Beers
Carlton Draught, Pure Blonde, Fat Yak

Bottled Light Beer

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

Juices
Guava, Apple & Orange



ENTREE YOUR CHOICE OF 2

Pork Belly, Paradise Pear & Native Muntrie Berry Glaze

Wild Caught King Prawns w Avocado, Campari & Native Finger Lime

Tangerine Duck Breast w Fig & Tempura Samphire

Herb Crusted Lamb w Honey & Fetta Phyllo Bon Bon

Slow-Cooked Chicken Roulade w Wild Honey & Fragrant Rosemary

Marmalade Roasted Atlantic Salmon w Citrus & Fennel Salad

Pan Seared Hiramasa Kingfish w Green Goddess & Zucchini

King Island Beef Wellington w Mushroom, Prosciutto & Horseradish

Four Cheese Ravioli w Crispy Sage & Aged Parmesan (V)

Caprese Salad Tart w Fresh Fig & Baby Basil (V)

Provolone & Mushroom Arancini w Thyme & Garlic Emulsion (V)

ENTREE ACCOMPANIED BY WARM BREAD & FARMHOUSE BUTTER

MAIN YOUR CHOICE OF 2

King Island Beef Short Ribs w Field Mushroom & Red Wine Jus
Grain-Fed Black Angus Eye Fillet w Charcoal Butter

Millyhill Lamb, Herb Crusted w Sumac & Yoghurt
Persian Spiced Lamb Shanks w Pomegranate & Pistachio

Crisp Pork Belly w Macademia Roasted Cauliflower
Date & Za'tar Sticky Pork w Kasha & Craisins

Parmesan & Thyme Crusted Chicken Supreme w Lemon Aioli
Citrus-Brined Mediterranean Chicken w Tarragon Butter

Herb & Nut Crusted Salmon w Citrus Beurre Blanc
Cone Bay Barramundi w Caper, Olive & Tomato Salsa
Line-Caught Snapper w Campari & Lemon

Char-Grilled Mediterranean Vegetable Stack w Basil Pesto (V)
Housemade Lasagne w Ricotta, Leek, Brie & Grana Padano (V)
Roasted Eggplants, Tomato & Fetta Salad w Chilli Yoghurt (V)

MAINS SERVED W FLAKE SALTED BABY CHATS & HERB SALAD



MAINS YOUR CHOICE OF 2

Whole King Island Beef Eye Fillet w Tarragon Bearnaise
Slow Cooked Grass Fed Beef Short Ribs w Red Wine Jus
Wagyu Beef Tagliata w Green Peppercorns & Spiced Aioli

Slow Cooked Millyhill Lamb on the Bone w Oregano & Preserved Lemon
Lamb Shoulder & Vine Leaves w Pistachios & Pomegranate
Sovereign Slow Roasted Lamb w Baby Pea & Pecorino

Twice Cooked Pork Belly w Coriander, Peanuts & Sesame
Crumbed Pork Cutlets w Crispy Capers & Grana Padano

Lemon Thyme & Parmesan Chicken w Aioli & Scorched Lemon
Citrus-Brined Mediterranean Chicken w Tarragon Butter

Roasted Macadamia Crusted Atlantic Salmon w Citrus Buerre Blanc
Thai Spiced Atlantic Salmon w Lemongrass, Finger Lime & Young Coconut

Cone Bay Barramundi w Heirloom Tomato & Caper Salsa
Crunchy Thai Marinated Whole Barramundi w Chilli Jam
Line Caught Snapper w Sicilian Caponata

SIDES YOUR CHOICE OF 3

SALADS

Village Greek Salad w Fetta & Oregano
Butter Lettuce w White Nectarine, Lime & Ginger Dressing
Rocket, Pear & Reggiano Salad w Aged Balsamic
Tuscan Panzanella Salad w Heirloom Tomato & Sesame Bagels
Baby Cos Caesar w Crisp Prosciutto & Shaved Grana Padano
Heirloom Tomato Salad w Fennel Fronds, Goats Cheese & Crispy Olives
Cucumber, Za'atar, Lambs Lettuce & Lemon Vinaigrette
Fattoush Salad w Watermelon Radish, Herbed Labneh & Pita

VEGETABLES

Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil
Eggplant & Romano Pepper Schnitzels w Tangy Tarator
Dutch Carrot Medley & Hasselback Beetroots w Lime Leaf Butter
Zucchini & Squash, Holy Goat's Curd, Chilli Seed & Mint
Crunchy Corn Ribs w Smoked Paprika Yoghurt
Baked Whole Cauliflower w Sicilian Olives, Chilli & Tahini
Salt Roasted Pontiac Potatoes w Crispy Salt Bush & Sour Cream
Fingerling Potatoes, Salsa Verde, Curry Leaf Mayo & Fresh Herbs
Salt Baked Butternut Squash, Fig Leaf Oil, Yoghurt, Cumin & Pepitas

FEAST
at the table

OPTIONAL EXTRAS

ARRIVAL PLATTERS

Shared Platters are \$150.00 P/Platter

Mediterranean Mezze

Marinated Olives & Mixed Nuts, Grilled Antipasto Vegetables,
Dips of Hommus & Smokey Eggplant Babaganoush, Pickled Turnips,
Finger Peppers & Pita Triangles

Charcuterie & Cheese

Artisan Burrata, King Island Brie & Vintage Cheddar,
Cured Meats, Quince Paste, Muscatels & Assorted Crackers

SHARED SIDES

We recommend 2 per table

Beer-Battered Chunky Fries w Aioli	\$15.00 P/Bowl
Fingerling Potato Chips w Roasted Garlic Aioli	\$15.00 P/Bowl
Paris Mash w Truffle Oil	\$15.00 P/Bowl
Zucchini & Squash, Holy Goat's Curd, Chilli Seed & Mint	\$20.00 P/Bowl
Rocket, Pear & Pancetta Salad w Aged Reggiano & Balsamic	\$20.00 P/Bowl
Salt Baked Butternut Squash, Fig Leaf Oil, Yoghurt, Cumin & Pepitas	\$20.00 P/Bowl
Greek Salad w Mountain Sheep's Feta & Pita Points	\$20.00 P/Bowl
Butter Leaf Salad w White Nectarine & Tangy Vinaigrette	\$20.00 P/Bowl



8 | WEDDING PACKAGE

AFTER DINNER TREATS

Something sweet & indulgent!

Dessert Buffet 3 Varieties	\$15.00 P/Person
Gourmet Cheese Station	\$25.00 P/Person
Gelato Bar	\$10.00 P/Person
Plated Dessert	\$15.00 P/Person
Cigar & Whiskey Bar	Price Upon Request

COCKTAIL *wedding*

GOURMET CANAPES YOUR CHOICE OF 8

Mozzarella & Basil Arancini Bites w Citrus Aioli
Crunchy Thai Marinated Barramundi w Housemade Chilli Jam
French Crepes of Peking Duck w Shallot, Cucumber & Spiced Plum
Spoons of Prawn & Green Mango Salad w Lemongrass & Lime
Thai Sesame Chicken w Sweet Chilli
Tempura King Prawns & Vegetables w Ponzu
Spinach & Ricotta Cigars w Lemon Sumac
Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli
Thai Spiced Atlantic Salmon Bites w Fresh Lime & Young Coconut
Middle Eastern Lamb Kofta w Mint Yoghurt & Pomegranate
Crostini of King Island Beef w Horseradish & Beetroot Confit
Salmon Pastrami Skewers w Lemon Chilli Oil & Pickles
Spiced Spear Squid w Coriander & Sriracha Mayo
Artisan Ciabatta Bites w Artichoke, Prosciutto & Rocket
Kataifi-Wrapped Prawns w Ouzo Mayo
Firecracker Salmon & Baby Spinach Spring Rolls w Lime, Sesame & Soy
Potato Rosti w Sugar Cured Atlantic Salmon & Avocado
Baby Crumbed Whiting w Caper Tartare
Cheeseburger Spring Rolls w Dijon & Dill Pickles
Lemon Pepper Chicken Souvlaki w Citrus Tzatziki
Greek Lamb Souvlaki w Citrus Tzatziki



SUBSTANTIAL CANAPES YOUR CHOICE OF 2

Pita Wraps of Pulled Greek Lamb Shoulder w Minted Tzatziki
Outback Wagyu Burger w Stone Fruit Chutney
Mini Buttermilk Fried Chicken Burgers w Slaw & Sriracha Mayo
Petite Hot Dogs w Chorizo, Double Cheese & American Mustard
Vietnamese Banh Mi of Peking Duck w Crunchy Slaw
Pork Belly Bao Buns w Chilli Jam, Salted Cucumber & Coriander
Rustic Butter Chicken Pies w Minted Yoghurt
Petite Beef Wellingtons w Mushroom, Prosciutto & Horseradish
Tempura Lobster Sliders w Coconut Chilli Mayo & Baby Chervil
Bamboo Cones of Crunchy School Prawns w Citrus Mayo
Rice Paper Rolls of Scallop & Prawn w Coconut, Coriander & Chilli
Shots of Lemongrass, Chilli & Ginger Chicken in Tom Kha Soup

SUSHI

Your choice of 5 varieties,
served w Pickled Ginger, Wasabi & Soy

Sushi & Sashimi Varieties
Chicken Katsu & Avocado Sushi
Cooked Tuna & Cucumber Sushi
Peking Duck Sushi & Coriander Sushi
Teriyaki Chicken & Cucumber Sushi
Sashimi Salmon & Cucumber Sushi
Tuna Sashimi
Hiramasa Sushi
Snapper Ceviche
Aburri Atlantic Salmon
Inari Sushi Tofu Pockets
Assorted Vegetarian Sushi
Bean Curd Sushi Pin Wheel

YUM CHA TROLLEY

Your choice of 5 varieties served from
Yum Cha Trolleys w Chopsticks, Soy & Chilli

Dumpling Varieties
Har Gow
Beef Dim Sims
Pork & Chive Wontons
Chicken Siu Mei
Scallop Siu Mei
Five Spice Duck Wontons
Vegetarian Gyoza
Peking Duck Spring Rolls
Mini Chicken Spring Rolls
Mini Vegetarian Spring Rolls
Steamed Pork Buns

ANTIPASTO

Berkshire Brandy & Apricot Baked Ham
Trio of Gourmet Housemade Dips
Imported Cured Meats of Salami & Prosciutto
French Brie, Vintage Cheddar & Gorgonzola
Greek-style Marinated Kalamata Olives
Flame Grilled Mixed Vegetables
Assorted Mustards
Rustic Bread Medley

SOUVLAKI BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Vegetable & Halloumi Kebabs
Housemade Citrus Tzatziki
Village Greek Salad
Warm Pita Breads

MEXICAN FIESTA

Tacos & Tortilla Chips
Beef & Bean Mince
Smokey Chipotle Chicken
Lime & Coriander Guacamole
Tomato, Cucumber & Onion Salsa
Cheese, Lettuce & Sour Cream

OUTBACK

Toasted Slider Buns & Baby Baguettes
Flame Grilled Angus Beef Burger Patties
Gourmet Chicken Sausages
Lettuce, Garden Tomato & Cheddar
Beer Battered Onion Rings
Accompanied by Assorted Condiments

FOOD STATIONS

ADD-ON FOR \$30.00 P/PERSON,
P/STATION



luxé GRAZING STATIONS

SYDNEY

MAINS

Freshly Shucked Sydney Rock Oysters
Spencer Gulf King Prawns
Whole Atlantic Salmons w Kaffir Lime Vinaigrette
Chilled King Island Beef Eye Fillets

SALAD BAR

Cured Ocean Trout w Grapefruit, Fennel & Cucumber
Baby Cos Wedges w Citrus Yoghurt Dressing
Wild Rocket, Parmesan & Pancetta

ACCOMPANIMENTS

Mignonette Dressing
Citrus Seafood Dressing
Tarragon Bearnaise Sauce

MIDDLE EASTERN

MAINS

Lamb Shoulders w Vine Leaves, Pistachios & Pomegranate
Ocean Trout & Roasted Cabbage w Sugar Mustard Vinaigrette
Za'atar & Sumac Spiced Pumpkin Wedges
Chickpea Falafels w Tarator

SALAD BAR

Pearl Cous Cous w Craisins, Smoked Paprika & Lemon
Chilled Watermelon, Bulgarian Fetta & Fresh Mint
Fattoush w Radish, Herbed Labneh & Pita

ACCOMPANIMENTS

Roasted Eggplant Babganoush w Kumera Crisps
Loaded Labneh w Dill
Spiced Pita Breads

AMALFI

MAINS

Citrus-Brined Chicken w Sage & Preserved Lemon
Spaghettoni w Lemon, Olive Oil & Fresh Chilli

SALAD BAR

Tuscan Panzanella w Heirloom Tomato & Sesame Bagels
Heirloom Tomato & Bocconcini Caprese Salad
Amalfi Salad of Fennel, Orange, Cucumber & Raddish

CROSTINI BAR

Bruschetta Toasts with accompaniments of
Cured Meats, Antipasto Vegetables,
Imported Cheeses, Garlic Oil & Basil Pesto

ACCOMPANIMENTS

Artisan Bread Roll Selection
Cultured Butter w Sea Salt
Modena Balsamic & Extra Virgin Olive Oil



THESE STATIONS ARE DESIGNED TO BE ENJOYED IN
A CASUAL ENVIRONMENT. NOT FORMAL SETTINGS.
IF YOU WOULD PREFER THIS FOR A SEATED RECEPTION,
THE EXTRA COST IS \$30.00 P/PERSON.



CEREMONY *packages*

PACKAGE INCLUSIONS

32 White Padded Folding Chairs for Guests
2-Post Arbour w White Sheer Drapes
Vintage Registry Table w 2 Chairs for Signing
Ceremony Set-Up & Pack-Down

BEACH	\$800.00
LAWN	\$700.00
BALCONY	\$600.00

Please note:

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

Balcony to be used in wet weather for Beach & Lawn Ceremonies (subject to availability).

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.

FLORAL & EVENT STYLING

Specialising in styling elegant weddings, we will transform your grand ideas into reality making the entire transition an ease. Our in-house stylist will bring a fresh approach to your event planning from large & lavish receptions, to boutique & intimate occasions. We will reflect your vision & make your wedding one to remember!

Book your free consultation to discuss your wedding flowers & reception styling.

VENUE *information*

HOW TO BOOK

When you decide to book your wedding at Horizons, please email your event coordinator who will prepare and send you a Booking Agreement outlining your wedding date, timing and package pricing & inclusions.

To Book: Venue Hire paid & sign Booking Agreement
Wedding Deposit: \$5,000 due 6 Weeks from Booking
Final Payment: 2 Weeks before Wedding Day

ARRIVAL TIMES & EXCLUSIVITY

When you book your Horizons Wedding you have exclusive use for your reception timeframe. Our venue can operate more than one function per day or evening. Your start and finish times are clearly stated on your Booking Agreement.

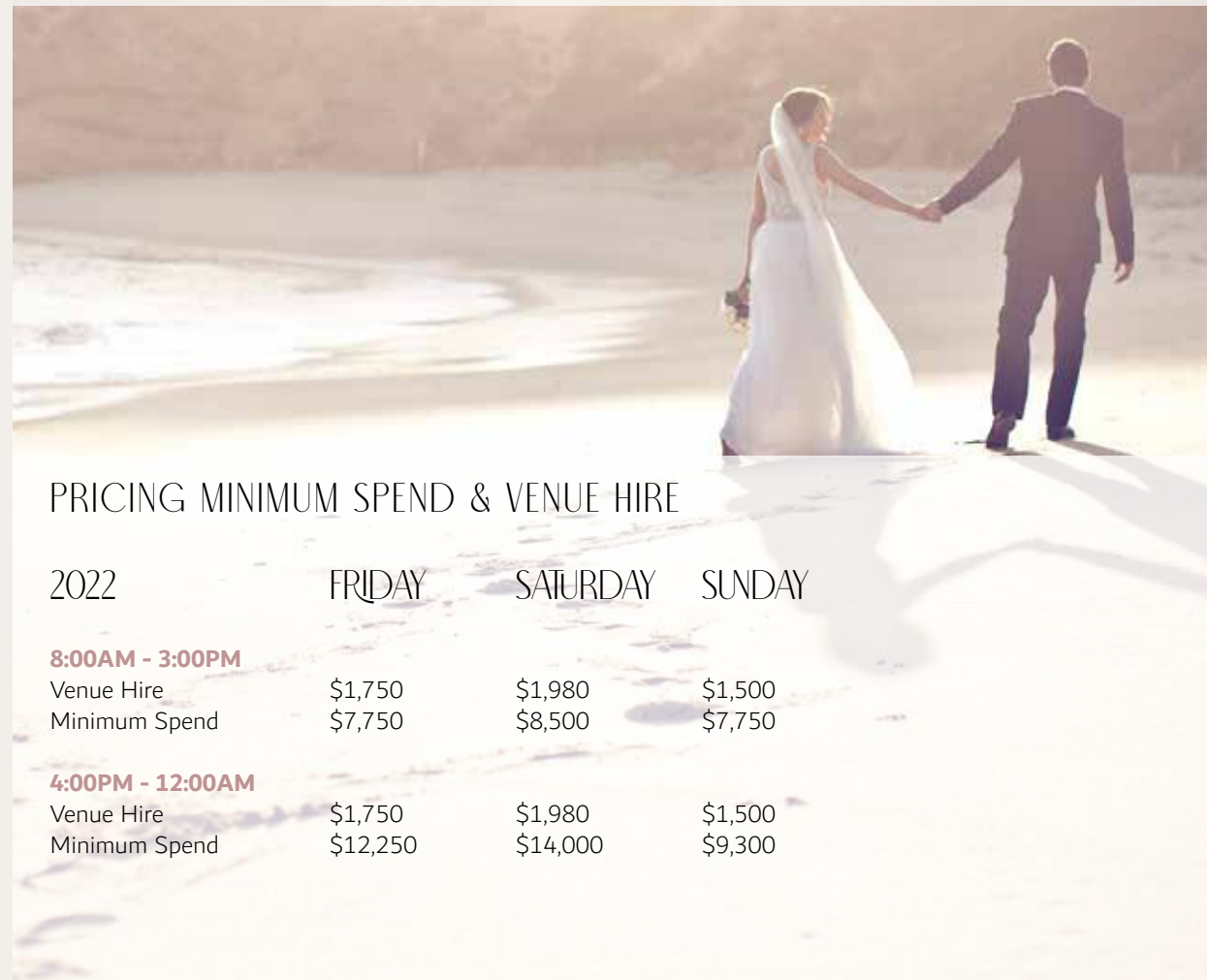
FOOD TASTING

Our Brides & Grooms are welcomed to our Annual Food & Wine Tasting at Horizons (subject to your booking date). This is Free of Charge for the Bride & Groom & allows you to experience the venue whilst indulging in delicious food & glorious wines. You are welcome to invite your family or bridal party for \$115 P/Person.

VENUE CAPACITY


Think Cocktail Hour on the incredible Horizons Balcony, then Reception in the Dining Room - Horizons has so many options for you! We can cater for smaller intimate weddings on the Beachside, or larger lavish weddings with the addition of the elegant Dining Room. You have exclusive use for the whole venue for the booking day and time outlined in your Booking Agreement. Your wedding coordinator will assist you with formulating the perfect floorplan and seating arrangement

	BEACHSIDE	DINING ROOM	FULL VENUE
ROUND TABLES	60	120	250
TRESTLE TABLES	60	150	265
ROUNDS & TRESTLES	-	150	240
COCKTAIL STYLE	150	200	350



PRICING MINIMUM SPEND & VENUE HIRE

2022	FRIDAY	SATURDAY	SUNDAY
8:00AM - 3:00PM			
Venue Hire	\$1,750	\$1,980	\$1,500
Minimum Spend	\$7,750	\$8,500	\$7,750
4:00PM - 12:00AM			
Venue Hire	\$1,750	\$1,980	\$1,500
Minimum Spend	\$12,250	\$14,000	\$9,300



MEET US ON THE HORIZON

Website: www.sydneybeachweddings.com.au

Email: info@sydneybeachweddings.com.au

Facebook: Horizons Beach Front Venue

Instagram: @horizonsbeachvenue

Phone: 0418 862 666