



SYDNEY BEACH  
WEDDINGS





04  
RECEPTION

05  
BEVERAGES

06  
FINE DINING

07  
FEAST

09  
COCKTAIL

10  
STATIONS

13  
CEREMONY



# SYDNEY BEACH WEDDINGS

Sophisticated | Seaside | Luxury

## CONTENTS





# 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  
Crocery, 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	\$200.00

### 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



# *luxe* GRAZING STATIONS

## SYDNEY

### MAINS

Freshly Shucked Sydney Rock Oysters  
Spencer Gulf King Prawns  
Whole Atlantic Salmon 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.

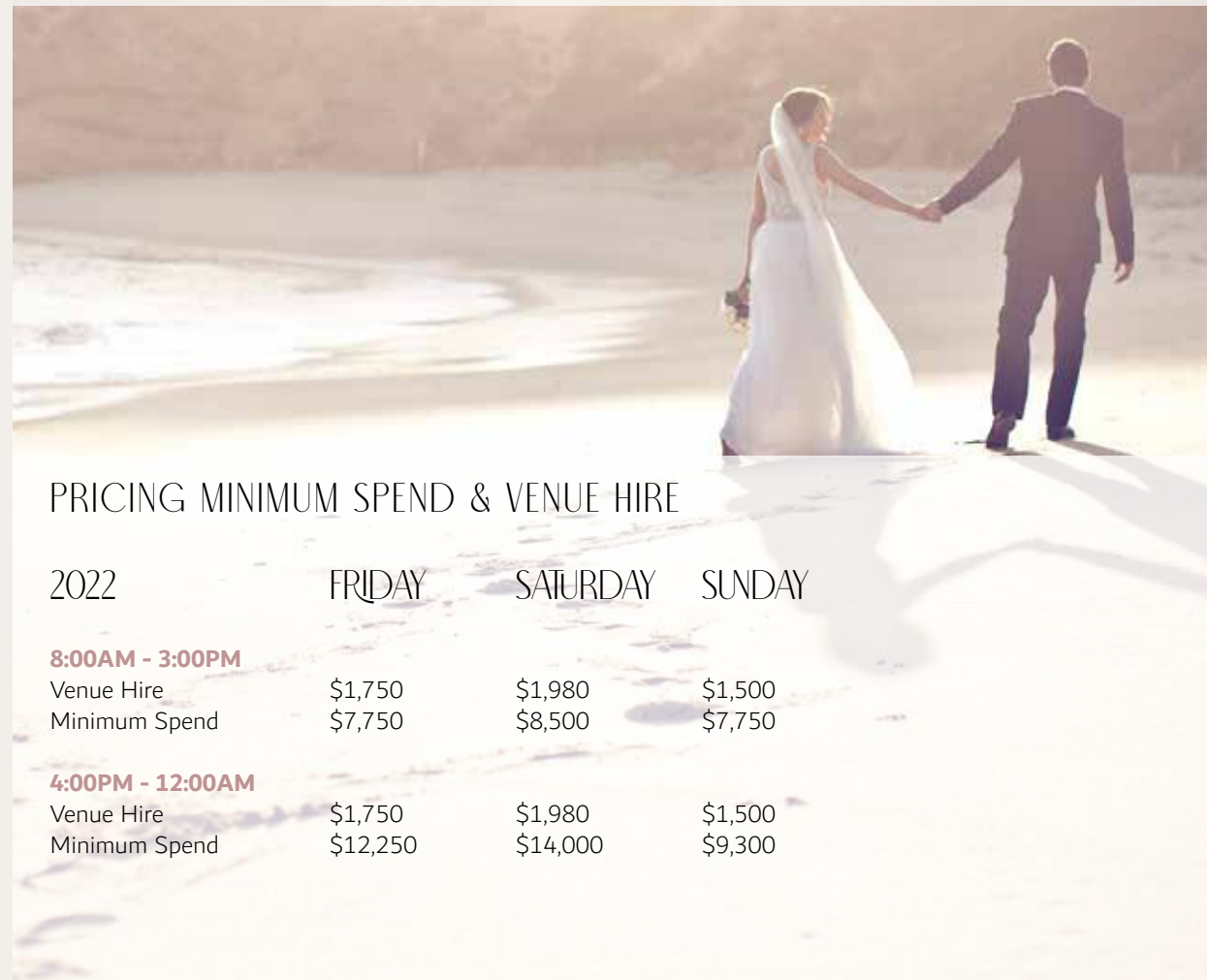
## FOOD TASTING

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
<b>ROUND TABLES</b>	60	120	250
<b>TRESTLE TABLES</b>	60	150	265
<b>ROUNDS &amp; TRESTLES</b>	-	150	240
<b>COCKTAIL STYLE</b>	150	200	350



## PRICING MINIMUM SPEND & VENUE HIRE

2022	FRIDAY	SATURDAY	SUNDAY
<b>8:00AM - 3:00PM</b>			
Venue Hire	\$1,750	\$1,980	\$1,500
Minimum Spend	\$7,750	\$8,500	\$7,750
<b>4:00PM - 12:00AM</b>			
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](http://www.sydneybeachweddings.com.au)

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

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Instagram: @horizonsbeachvenue

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