



HORIZONS GREEK WEDDING PACKAGES



Viewing Times by Appointment

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

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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GREEK 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.

TABLE TAVERNA	AGORA BUFFET	FINE DINING	KIDS	CEREMONY	
2 Canapes & Feast at the Table of 2 Mains & 3 Sides	2 Canapes & Buffet Table Feast of 2 Mains & 3 Sides	2 Canapes & Alternate Entree & Main Meals	2 - 12 Years Old Either Food Package Food & Drinks Included	Beach Lawn Balcony	\$700.00 \$600.00 \$500.00
\$100.00 P/Person	\$100.00 P/Person	\$100.00 P/Person	\$60.00 P/Person	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 & Ceremony Packages

**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		SILVER BEVERAGE PACKAGE		GOLD BEVERAGE PACKAGE	
5 Hrs	\$50.00 P/Person	5 Hrs	\$60.00 P/Person	5 Hrs	\$70.00 P/Person
+ 1 Hr	\$15.00 P/Person	+ 1 Hr	\$20.00 P/Person	+ 1 Hr	\$25.00 P/Person

AGORA BUFFET OR TABLE TAVERNA



Your choice of a feast served to each guest table, or one big feast from a main buffet table

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

MAINS - YOUR CHOICE OF 2

Slow Cooked Greek Lamb Shoulder w Tomato, Olive & Baked Feta
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
Cinnamon Scented Moussaka with Lamb, Pork & Veal Mince
Pork Belly w Lemon, Oregano & Fennel
9-Hour Lamb on the Bone, Lemon & Garlic, Mint Yoghurt & Pita
Lamb Pasticcio w Bechamel & Kefalograviera
Baked Ocean Trout w Olive Oil Rusks, Figs & Honey Yoghurt
Crispy Skin Salmon, Olive w Tomato Salsa & Toasted Capers
King Island Beef Tagliata w Green Peppercorns & Spiced Aioli

SIDES - YOUR CHOICE OF 3

Village Greek Salad w Samphire & Crispy Greek Bagel, Cherry Tomatoes & Caper Leaves
Baby Pea & Zucchini Salad w Feta Crumble, Grape Must Syrup & Balsamic
Mustard & Honey-Roasted Pumpkin Served Whole
Baked Whole Cauliflower w Herbs & Yoghurt Sauce
Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil
Gemista Vegetables stuffed with Rice & Mince
Tomato Baked Red Peppers, Zucchini & Eggplant w Fetta
Chips w Fetta, Garlic Oil & Dried Oregano
Watermelon & Fetta Salad w Pomegranate & Mint
Trio of Dips w Warm Pita - Taramasalata, Melizanosalata & Citrus Tzatziki
Spinach & Fetta Spanakopita
Traditional Greek Salad w Olives, Dill Sprigs & Poached Heirloom Tomatoes topped w
Greek Mountain Sheep's Fetta & Pita Points

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

Crab Meat Tartlet w Lemon, Avocado Cream & Toasted Pita Points
Balmain Bug & Mediterranean Oregano, Yuzu, Ginger & Grapefruit
Avocado & Lime Timbale w Sugar-Cured Ocean Trout & Dill Sprigs
Roast Lamb, Baby Spinach in Broken Puff Pastry, Avgolemono Sauce
Milk-Fed Lamb w Aegina Pistachio Nuts & Greek Yoghurt
Compacted Filo Tartlet w Crab & Cretan Gruyere, Honey & Fig
Crab & Feta Cigars w Ouzo Mayo & Caper Meringue
9-Hour Lamb, Phyllo Bon-Bon of Feta, Honey & Sesame
Sesame Crusted Tuna w Greek Honey & Feta Mousse
Tasmanian Scallops w Fish Roe Mousse Tarama & Greek Salsa
Saganaki King Prawns w Kalamata Olives & Roast Tomato
Chicken Souvlakia w Orange Zest Tzatziki

VEGETARIAN ENTREE

Zucchini Kolokithi w Greek Goats Cheese & Reduced Tomato
Dumplings of Feta Cheese Mousse & Pistachio, Pomegranate Salad
Courgette Cakes w Dill, Cucumber & Mint Dip

MAIN - YOUR CHOICE OF 2

Slow-Cooked King Island Beef w Glazed Pearl Onions, Slivered Garlic Crisps on Horta
Crispy Skin Salmon w Feta, Olive & Tomato, Courgette wrapped Tzatziki & Toasted Capers
Wild Barramundi w Housemade White Tarama, Lemon & Fennel Salad
Slow-Cooked King Island Beef Cheeks 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
Slow-Cooked Lamb w Tomato, Olive & Baked Feta Crumble
Dry Aged Pork Chop w Garlic & Rosemary
Pork Belly w Lemon, Oregano & Fennel
Lamb Pasticcio w Bechamel & Kefalograviera
Classic Grilled Fish in Sea Salt & Lemon Olive Oil
Cinnamon Scented Moussaka with Lamb, Pork & Veal Mince

VEGETARIAN MAIN

Travichti Pie of Portobello Mushrooms, Spinach & Goat's Cheese
Broken Filo Pastry of Leek & Ricotta, topped w Eggplant Almond Salad
Pastitio of Courgette & Greek Goat's Cheese, Citrus Tzatziki

All mains served with Lemon, Rosemary & Flake Salt Baby Chats, or Buttery Mash

CANAPES, MEZZE & DESSERT



COCKTAIL CANAPE

YOUR CHOICE OF 2 VARIETIES TO BE SERVED ON ARRIVAL

Orange Zested Keftedes w House Made Tzatziki
Spoons of Moussaka au Gratin w Eggplant Crisps & Bechamel
Kataifi-wrapped Prawns w Ouzo Mayo
Charred Calamari w Lemon Greek Yoghurt
Bite Size Slow-Cooked Greek Lamb Gyro Pita, Orange Tzatziki & Shallot
Polenta Crusted Basil & Mozzarella Arancini Balls w Saffron Aioli
Caramelized Fig & Goats Cheese Tartlets w Onions & Prosciutto
Spinach & Fetta Tiropita
Baby Whiting w Lime Aioli

ENTRÉE MEZZE PLATTERS FOR THE TABLE \$150.00 P/PLATTER

Housemade Greek Dips of Taramasalata & Tzatziki
Athens-Style Vine Leaves w Mince, Rice & Tomato
Loukaniko Pork Sausage
Marinated Mixed Olives
Gourmet Pickled Octopus
Fresh Pita Triangles

SPIT ROAST

Whole Lamb or Whole Suckling Pig
Served w Grilled Pita & Citrus Tzatziki

DESSERT BUFFET

3 VARIETIES FOR \$10.00PP, OR ALL VARIETIES FOR \$18.00PP

Greek-Style Eton Mess w Meringue, Greek Yoghurt & Sour Cherry
Bougatsa w Custard Cream & Honey Pistachio
Loukoumades w Pomegranate & Pistachio
Homemade Baklava
Avgolemono Pie
Greek Biscuits

UNIQUE BEVERAGES

- to serve on arrival or for "Champagne Toast"

Ouzo Martinis
Frozen Brandy Baklava Cocktail
Athens Spritz of Vermouth, Skinis & Prosecco
Metaxa Mojito

POA

\$14.00 PP



FOOD STATIONS

ALL STATIONS ARE \$25.00 P/PERSON

SEAFOOD STATION

Freshly Shucked Rock Oysters w Mignonette
Whole Atlantic Salmon w Kaffir Lime Vinaigrette
Sides of Sugar-Cured Ocean Trout w Fresh Dill
Shots of Fresh Mango & Prawn w Young Coconut & Coriander
Vases of Marinated Greek Style Octopus w Lemon & Garlic
Add-On: Boats of King Prawns w Ouzo Mayo for \$10.00 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

Berkshire Brandy & Apricot Baked Ham w Assorted Mustards
Rustic Bread Medley & Trio of Gourmet Housemade Dips
Imported Gourmet Cured Meats of Salami & Prosciutto
Whole Wheel of French Brie & Grapes
Garlic Marinated Kalamata Olives
Flame Grilled Zucchini, Eggplant, Roasted Red Capsicum

ROVING DUMPLING TROLLEY

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

Dumpling Varieties

Salt & Pepper Prawn Har Gow
Beef Dim Sims
Pork & Chive Wontons
Chicken Siu Mei
Scallop & Shiitake Gow
Five Spice Duck Wontons
Vegetarian Gyoza
Mini Chicken Spring Rolls
Mini Vegetarian Spring Rolls
Add-On: Steamed Pork Buns for \$3.00 per person

ITALIAN

Bite Size Caprese Salads
Mushroom Arancini w Aged Grana Padana
Traditional Margherita w Crispy Basil
Housemade Pizza w Prosciutto, Chilli & Wild Rocket
Antipasto Pizza w Marinated Vegetables & Basil Pesto
Atlantic Salmon Spaghettini, Lemon, Chilli & Parmesan

SOUVLAKI BBQ BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Gourmet sausages w Lemon Oregano
Housemade Citrus Tzatziki
Village Greek Salad
Warm Pita Bread

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

MIDDLE EASTERN

Spiced Pita Breads with Falafel & Tahini
Cumin Lamb Kofta w Minted Yoghurt
Cups of Orange Cous Cous Salad,
Grilled Sumac Chicken, Baby Mint,
Orange Zest & Toasted Shaved Almonds

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.

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.

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.

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.

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

Email: info@sydneybeachweddings.com.au

Phone: 0418 862 666

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

Facebook: Horizons Beach Front Venue