

# 2021 & 2022 Price List\*

## Gold Wedding Package

\$139.00 per adult

## Platinum Wedding Package

\$159.00 per adult

## Diamond Wedding Package

\$219.00 per adult

80 adult booking minimum

### **Winter Season (May to August):**

Enjoy 50% off ceremony hire OR \$1,000.00 Standard Spirits Package

*\*The Admirals room and Norfolk room is a minimum of 40 guests,  
The Deck + Illawarra room is a minimum of 120 guests and  
Grand Ballroom is a minimum of 150 guests.*

*\*If guest numbers fall below the numbers above, a minimum spend will apply.*

*\*Greater than 200 guests, discounted pricing applies.*

*\*Public holidays & Sunday weddings will incur a 15% surcharge*

## Ceremonies

The Deck ceremony hire fee is \$1,500.00  
Admirals Terrace ceremony hire fee is \$750.00

*\*All prices are subject to change without notice*

## Optional Extras

## Cost

|   |   |
|---|---|
| Vine ripened tomato bruschetta with fresh torn basil leaves & bocconcini Cheese   | \$35.00 <i>per platter</i>  |
| Garlic & herb butter focaccias  | \$32.00 <i>per platter</i>  |
| Crisp grissini sticks served with a selection of tapenades  | \$30.00 <i>per platter</i>  |
| Antipasto platter comprising of Kalamata olives prosciutto, Spanish salami, marinated & chargrilled vegetables, feta & bocconcini cheeses                                   | \$80.00 <i>per platter</i><br>or<br>\$20.00 <i>per individual plate</i> |
| Cold seafood antipasto platter comprising of mussels chargrilled marinated octopus, fresh prawns, oysters & smoked salmon   | \$145.00 <i>per platter</i>   |
| Grazing table – Cold cuts, grilled vegetables, cheese, dips and breads  | \$27.50 <i>per person</i>   |
| Hot & cold seafood platter comprising of calamari, s&p squid, prawns, kilpatrick oysters, and mussels char grilled marinated octopus, fresh prawns, oysters & smoked salmon | \$170.00 <i>per platter</i>   |
| Natural oysters (50)  | \$130.00 <i>per platter</i>   |
| Kilpatrick oysters (50)   | \$160.00 <i>per platter</i>   |
| Rice paper rolls (30)   | \$105.00 <i>per platter</i>   |
| Fresh prawns including lemon and Thousand Island dressing (50)  | \$105.00 <i>per platter</i>   |
| Sushi (30)  | \$105.00 <i>per platter</i>   |
| Crisp green rocket leaf salad with fresh shaved parmesan & balsamic dressing  | \$34.00 <i>per platter</i>  |
| Roma tomato salad with crumbled ricotta drizzled with Evoo  | \$34.00 <i>per platter</i>  |
| Greek style salad with olives, red & green capsicum, Greek feta cheese & shallots, with an Evoo & vinegar dressing  | \$34.00 <i>per platter</i>  |
| Fresh baby vegetables including carrots, corn, snow peas & green beans tossed through garlic butter   | \$34.00 <i>per platter</i>  |
| Lemon sorbet or orange Grand Marnier sorbet or Champagne & mango sorbet   | \$11.00 <i>per person</i>   |
| Gourmet cheese platter with lavosh shards, nuts & dried fruits  | \$75.00 <i>per platter</i>  |
| Fresh sliced fruit platter with seasonal berries  | \$60.00 <i>per platter</i>  |
| Chocolate fondue fountain (minimum 70 pax)  | <i>Price on application</i>   |
| Petit Four platter  | \$65.00 <i>per platter</i>  |

## Children's Menu

## Cost

6 - 12 years of age - Chicken schnitzel with chips, ice cream with topping & soft drinks

**\$44.00** *per child*

0 - 5 years of age - Chicken nuggets with chips, ice cream with topping & soft drinks

**\$30.00** *per child*

## Beverage Options

Pre-dinner cocktail

**from \$13.00** *per person*

Extra half hour of beverages

**\$10.00** *per person*

Extra hour of beverages

**\$15.00** *per person*

Superior wine package upgrade

**\$11.00** *per person*

Deluxe wine package upgrade

**\$20.00** *per person*

Signature 'His & Hers' cocktails

**from \$16.00** *per person*

Standard spirits upgrade

**\$20.00** *per person*

Beer upgrades

**from \$6.00** *per person*

Band, Photographer & Videographer Meal - The 3 courses from your menu & soft drinks

**\$70.00** *per person*

## Entertainment Extras

Extra piece of stage (conditions apply)

*Price on application*