



SYDNEY BEACH
WEDDINGS

DETAILS

PACKAGE INCLUSIONS

Dedicated Wedding Coordinator

On-the-day Functions Manager & Ceremony Coordinator

Professional Bar & Wait Staff

Twinnings Tea & Italian Espresso Coffee Station

4mx4m White Dance Floor

Gift Table & Wishing Well for Cards & Wishes

Cake Table & Vera Wang Cake Cutting Knife Set

Crockery, Cutlery & Glassware

White Linen Table Cloths & Napkins

White Bentwood Chairs, Round & Rectangular Tables

In-House AV Equipment & Cordless Microphones

Security Guard (for weddings over 100 adults)

Free Parking onsite - 300 free council car spaces



PRICING

5 Hour Venue Hire + Food & Beverage Minimum Spend
= Your Minimum Price

WEEKEND PRICING FRIDAY SATURDAY SUNDAY

VENUE HIRE	\$3,000	\$5,000	\$2,000
MINIMUM SPEND	\$13,000	\$15,000	\$11,000

WEEKDAY PRICING MONDAY TO THURSDAY

VENUE HIRE	\$1,000
MINIMUM SPEND	\$9,000

Please note:

*Final prices will depend on guest numbers & chosen food/beverage package
Horizons is licensed until 12pm Mon-Sat and 10pm on Sundays*

Additional fees include:

Crew, Kids & Teens (incl. food & drinks):	\$50.00 Each (6 hr reception)
Cake Cut & Served Roving Canape Style	\$3.00 per person
Cake Cut & Individually Plated w Raspberry Coulis	\$5.00 per person
Placement of bonbonniere and/or name cards:	\$250.00 flat fee
AV Operation & Tech Manager (if same day edit):	\$250.00 flat fee
Personalised A1/Ao Seating Chart with Easel:	\$295.00/\$395.00



CEREMONY

PACKAGE INCLUSIONS

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

PRICING

Balcony	\$1,500
Lawn	\$1,750
Beach	\$2,000

Please Note:

Price 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.





BAREFOOT VOWS

The intimate ceremony of your dreams

INCLUDES:

30 minute ceremony and 5 hour reception
Minimum 30 guests, maximum 60 guests
3 canapés and 2 course fine dining only

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

MINIMUM SPEND

\$10,000

VENUE HIRE

Monday - Thursday

Friday \$2,000

Saturday \$3,000

Sunday \$1,500

Please Note:

Price excludes Council Approval for Public Space Hire for Beach or Lawn Ceremonies.

FOOD

FEAST PACKAGES

TWO COURSE

Shared Entrée Plates,
Shared Feast of Two Mains & Three Sides

\$140 per person

THREE COURSE

Three Arrival Canapes,
Shared Entrée Plates,
Shared Feast of Two Mains & Three Sides

\$155 per person

FINE DINING PACKAGES

THREE COURSE

Three Arrival Canapes,
Alternate Entrée, Alternate Main

\$140 per person

FOUR COURSE

Three Arrival Canapes,
Alternate Entrée, Alternate Main,
Set Dessert

or

Three Arrival Canapes, Shared Mezze,
Alternate Entrée, Alternate Main

\$160 per person

CANAPE PACKAGES

OPTION ONE

8 Gourmet Canape Varieties
+ 2 Luxe Varieties

\$135 per person

**includes 3-4 pieces of Gourmet & 1-2 pieces of Luxe pp*

OPTION TWO

8 Gourmet Canape Varieties
+ 2 Luxe Varieties
+ 1 Food Station

\$160 per person

**Seafood Station Additional \$10.00 P/Person*

BEVERAGE

BRONZE

SIGNATURE BELLINI

Fresh Guava Juice & Sparkling Wine

WINES

Morgan's Bay Brut Cuvee

Morgan's Bay Sauvignon Blanc

Morgan's Bay Chardonnay

Morgan's Bay Shiraz Cabernet

BEERS

Craft Beer, Premium Lager,
Pale Ale & Light Beer

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,
Lift, Tonic & Soda

JUICES

Guava, Apple, Orange

5 Hours \$80.00 per person
+ 1 Hour \$35.00 per person

SILVER

SIGNATURE BELLINI

Fresh Guava Juice & Sparkling Wine

WINES

Redbank Prosecco

Bleasdale Pinot Gris

Cloudline Chardonnay

La Resistance GSM

BEERS

Craft Beer, Premium Lager,
Pale Ale & Light Beer

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,
Lift, Tonic & Soda

JUICES

Guava, Apple, Orange

5 Hours \$90.00 per person
+ 1 Hour \$40.00 per person

GOLD

SIGNATURE BELLINI

Fresh Guava Juice & Sparkling Wine

WINES

Jansz Cuvée

Jim Barry Assyrtiko

Côte du Rhône Rosé

Brokenwood Chardonnay

Yalumba Barossa Shiraz

Opawa Pinot Noir

BEERS

Craft Beer, Premium Lager,
Pale Ale & Light Beer

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,
Lift, Tonic & Soda

JUICES

Guava, Apple, Orange

5 Hours \$100.00 per person
+ 1 Hour \$45.00 per person

BEVERAGE OPTIONS

POST-CEREMONY LAWN BAR

1 Drink - \$15.00 per person or 2 Drinks - \$25.00 per person
+ Bar Staff & Set Up Fee \$250.00

COCKTAILS

to be served on arrival or made to order during the reception

Standard Cocktails \$24.00 each
minimum 50 of each variety, 2 varieties maximum

Cocktail Bar Tender \$50.00 per hour for a minimum of 4 hours

SPIRITS*

2 Hour Package including Shelf Vodka, Bourbon, Gin & Whiskey
w house mixers & spirits bar tender
\$35.00 per person

CORKAGE

\$50.00 per 700ml Bottle, \$71.50 per 1L Bottle

**terms and conditions apply*



FINE DINING

ENTREE | *Your choice of 2*

SEA

Seared Diver Scallops
Miso Butter & Potato Crisps

Ocean Trout
Torched Tomato & Capers

BBQ Octopus & Chorizo
Potato Puree & Green Goddess

Railway Salmon
Spiced Coconut & Kachumber

Wild Caught King Prawns
Avocado, Campari & Native Finger Lime

Black Garlic Marsala Prawns
Quinoa & Warm Yoghurt

Chilled Skull Island Tiger Prawns
Salted Cucumber & Sesame

LAND

Tangerine Duck Duo
Fig & Tempura Samphire

Date & Za'atar Sticky Pork
Kasha & Craisins

RAW BAR

Kingfish Crudo
*Buttermilk, Beetroot Horseradish
& Green Chilli Oil*

Sashimi Salmon
*Fresh Apple, Pickled Ginger
& Japanese-Style Smoked Green Chilli Dressing*

Ocean Trout Ceviche
Yuzu, Furikake & Edamame

Spicy Tuna Sashimi
Crispy Rice Cake, Avocado & Sriracha

GARDEN

Four Cheese Ravioli
Sage & Aged Parmesan

Forest Mushroom Salad
Witlof & Soy Butter

Spinach & Ricotta Rotolo
Blistered Tomberries & Burnt Butter

Provolone & Mushroom Arancini
Thyme & Garlic Emulsion

MAIN | *Your choice of 2*

LAND

Slow-Cooked Chicken Roulade
Wild Honey & Fragrant Rosemary

Citrus-Brined Mediterranean Chicken
Tarragon Butter & Crispy Chicken Skin

Slow-Cooked King Island Beef
Potatoes, Field Mushroom & Red Wine Jus

Steak Frites
Chunky Chips & Bearnaise

Millyhill Lamb Rump
Quinoa & Warm Yoghurt

Lamb Two-Ways, Cutlet & Croquette
Dutch Carrot Puree & Jus

Pork Belly & Paradise Pear
Native Muntrie Berry Glaze

Pork Cotoletta
Crispy Capers & Aged Parmesan

SEA

Herb & Nut Crusted King Salmon
Citrus Beurre Blanc

Cone Bay Barramundi
Caper, Olive & Tomato Salsa

Wild Barramundi & White Taramasalata
Lemon & Fennel Salad

Line-Caught Snapper
Campari & Lemon

Marketfish
Burnt Miso & Braised Leek

GARDEN

Chargrilled Mediterranean Vegetable Stack
Basil Pesto

Roasted Eggplants, Tomberries & Fetta
Chilli Yoghurt

Cauliflower Steak
Tahini, Paprika & Olive Oil

FEAST

STARTERS |

2 Course includes Shared Entrée Plates

3 Course includes Canapes & Shared Entrée Plates

SHARED ENTRÉE PLATES

Salami & Pickles

Hummus
w Paprika

Caponata Dip
w Crispy Capers

Zucchini Carpaccio
w Parmesan, Olive Oil & Lemon

House-made Bread
Olive Oil & Balsamic

ARRIVAL CANAPES

Your choice of 3 varieties to be served roaming on arrival

COLD

Chilled Prawn Tartlet

Avocado & Blistered Tomato

Artisan Ciabatta Bites

Artichoke, Sweet Peppers & Spiced Rocket

Tartlets of Goats Cheese, Caramelised Onion & Fig

HOT

Spiced Spear Squid

Coriander & Sriracha Mayo

Mozzarella & Basil Arancini Bites

Citrus Aioli

Spinach & Ricotta Cigars

Lemon Sumac

Please note:

*Additional Gourmet Canapes are \$8.00 per person, per variety. Luxe Canapes are \$12.00 per piece.

**If you would like to select your arrival canapes from our full canape menu, there is an additional fee and this is priced upon request.

***Please note, that if you have in excess of 170 guests, canapes are served on platters to the tables.

FEAST

MAIN | *Your choice of 2*

King Island Beef Eye Fillet
Tarragon Bearnaise

Wagyu Beef Tagliata
Green Peppercorns & Spiced Aioli

Slow-Cooked Millyhill Lamb on the Bone
Oregano & Preserved Lemon

Lamb Shoulder & Vine Leaves
Pistachios & Pomegranate

Sovereign Slow Roasted Lamb
Baby Pea & Pecorino

Parmesan & Lemon Thyme Chicken
Scorched Lemon Aioli

Citrus-Brined Mediterranean Chicken
Pan Jus

Crumbed Pork Cotoletta
Crispy Capers & Grana Padano

Date & Za'atar Sticky Pork
Kasha & Craisins

Herb & Nut Crusted Atlantic Salmon
Citrus Buerre Blanc

Thai Spiced Atlantic Salmon
Lemongrass, Finger Lime & Young Coconut

Cone Bay Barramundi
Heirloom Tomato & Caper Salsa

Line Caught Snapper
Burnt Miso & Braised Leek

Banana-Wrapped Marketfish
Coriander, Coconut & Green Chilli

SIDES | *Your choice of 3*

VEGETABLES

Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil
Roasted Potatoes, Fennel & Turmeric, Curry Leaf Mayo & Fresh Herbs
Skin-on Kumera w Garlic, Parsley, Jalapeño Aioli
Dutch Carrot Medley & Baby Beetroots *w Lime Leaf Butter*
Roasted Heirloom Vegetables, Carrot Top Pesto, Beetroot Yoghurt & Hazelnuts
Zucchini & Squash, Holy Goat's Curd, Chilli Seed & Mint
Fried Cauliflower, Wood Roasted Grapes, Labneh
& Smoked Almond Crumb
Salt Baked Butternut Squash, Fig Leaf Oil & Cumin Yoghurt
Broccolini w Lemon Zest, Almond, Za'atar & Fetta

SALADS

Village Greek Salad *w Fetta, Oregano*
Butter Lettuce, Stonefruit, Tangy Vinaigrette
Rocket, Pear & Reggiano Salad, Aged Balsamic
Tuscan Panzanella Salad *w Heirloom Tomato, Sesame Bagels*
Penne, Caramelised Onion, Kumera, Bulgarian Fetta
& Peppered Rocket
Cucumber, Za'atar, Lambs Lettuce, Lemon Vinaigrette
Shaved Cabbage, Black Pepper Pecorino, Aged Balsamic
Green Bean, Avocado, Heirloom Tomato, Picante Dressing
Mixed Leaves, Spring Peas, Fennel, Mint & Fetta

CANAPES

Gourmet Canapes | *Your Choice of 8*

SEA

Crunchy Barramundi *w Housemade Chilli Jam*

Salmon Bombs *w Chilli, Finger Lime & Rhubarb Gel*

Spiced Spear Squid *w Coriander & Sriracha Mayo*

Potato Rosti *w Sugar Cured Ocean Trout & Avocado*

Spicy Tuna Tataki & Crispy Polenta

Tempura King Prawns & Vegetables *w Ponzu*

Prawn & Tempered Beetroot Tartlets *w Curry Leaf*

LAND

Thai Sesame Chicken *w Nam Prik*

Lemon Thyme & Parmesan Crusted Chicken *w Lemon Aioli*

Chicken Tikka Skewers *w Minted Yoghurt*

Peking Duck Pancakes *w Shallot, Cucumber & Hoi Sin*

King Island Beef Crostini *w Horseradish & Beetroot Confit*

Cheeseburger Spring Rolls *w Dijon & Dill Pickles*

Kymali Twists *w Lamb, Pine Nuts & Za'atar*

GARDEN

Chickpea Falafels *w Harissa Yoghurt*

Batata Puri *w Pea, Potato, Tamarind Chutney & Mint Yoghurt*

Mozzarella & Basil Arancini Bites *w Citrus Aioli*

Woodroasted & Butternut Pumpkin & Tallegio Arancini

Spinach & Ricotta Cigars *w Lemon Sumac*

Goats Cheese, Caramelised Onion & Fig Tartlet

Mixed Vegetable Fritters *w Harissa & Lime Mayo*

Luxe Canapes | *Your Choice of 2*

Firecracker Salmon & Baby Spinach Spring Rolls *w Lime, Sesame & Soy*

Pita Wraps of Pulled Greek Lamb Shoulder *w Minted Tzatziki*

Outback Wagyu Burger *w House-Made Mustard Relish*

Buttermilk Fried Chicken Sliders *w Slaw & Sriracha Mayo*

Pork Belly Banh Mi *w Chilli Jam, Salted Cucumber & Coriander*

Rustic Butter Chicken Pies *w Minted Yoghurt*

Tempura Lobster Sliders *w Coconut Chilli Mayo & Baby Chervil*

Rice Paper Rolls of Scallop & Prawn *w Coconut, Coriander & Chilli*

Bamboo Cones of Baby Crumbed Whiting *w Chips & Caper Tartare*

Please note: We do not substitute canape varieties for a food station. Food stations are offered in addition to the canape package.

OPTIONAL EXTRAS

Why not make your special day even more special?

Arrival Platters

Shared Platters are designed to feed 10 people

MEDITERRANEAN MEZZE - \$150.00 per platter

CHARCUTERIE & CHEESE - \$150.00 per platter

SEAFOOD - \$250.00 per platter

After Dinner Treats

Something sweet & indulgent!

Dessert Buffet (3 varieties) \$19.00 P/Person

Gourmet Cheese Station \$30.00 P/Person

Gelato Bar \$12.00 P/Person

Live Crepe Station \$20.00 P/Person

Plated Dessert \$20.00 P/Person

Full dessert menu available on request

Food Stations

\$35.00 per person, per station

Souvlaki Bar

Outback

Middle Eastern

Seafood

+\$15.00 per person

Antipasto

Japanese

Indian

Italian

Luxe Grazing Stations

AMALFI

MIDDLE EASTERN

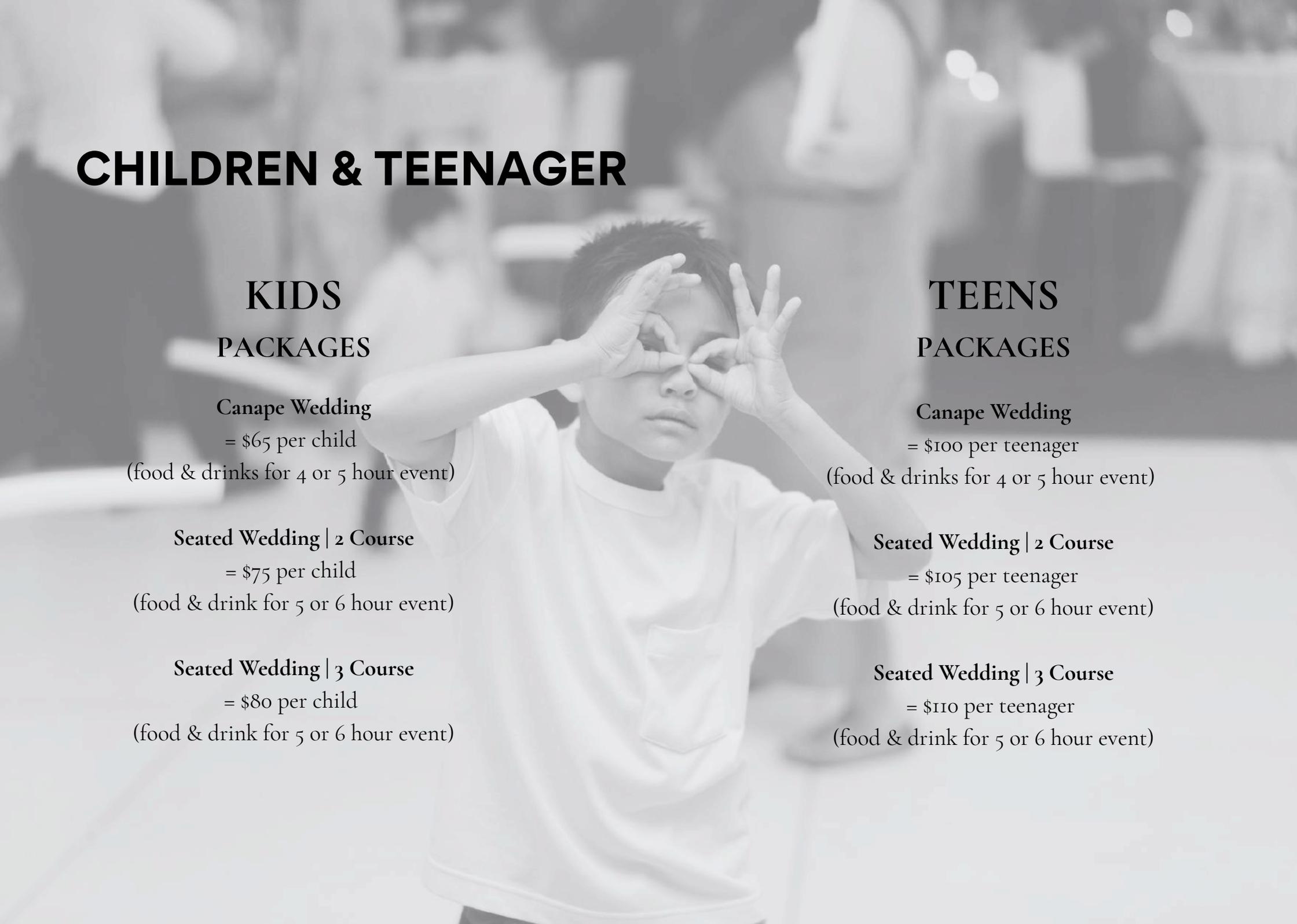
SYDNEY

These stations are designed to be enjoyed in a casual environment, not formal settings.

If you would prefer this for a seated reception, the additional cost is \$30.00 per person.



CHILDREN & TEENAGER



KIDS PACKAGES

Canape Wedding
= \$65 per child
(food & drinks for 4 or 5 hour event)

Seated Wedding | 2 Course
= \$75 per child
(food & drink for 5 or 6 hour event)

Seated Wedding | 3 Course
= \$80 per child
(food & drink for 5 or 6 hour event)

TEENS PACKAGES

Canape Wedding
= \$100 per teenager
(food & drinks for 4 or 5 hour event)

Seated Wedding | 2 Course
= \$105 per teenager
(food & drink for 5 or 6 hour event)

Seated Wedding | 3 Course
= \$110 per teenager
(food & drink for 5 or 6 hour event)

BABY YOU'RE A FIREWORK

3 Minute Beach Fireworks Display
including Council Permits & Applications
\$6,600.00

Indoor Pyrotechnic Package
(Bridal Entry, Cake Cutting + First
Dance)

\$1,250

*Please note: Indoor & Outdoor
Fireworks, as well as Smoke Machines are
only permitted when booked In-House.

CHAMPAGNE TOWER

5-Tier Champagne Tower

55 Crystal Coupe Glasses

• Additional 35 Glasses will roam on silver trays

\$950.00

Gold Moet & Chandon Magnums

\$250.00 Each

Minimum Order of 3

*Option to Personalise your Moet Magnum
is an additional \$10.00 P/Bottle

To supplement the remaining glasses, we offer:

Morgans Bay Brut Cuvee

\$45.00 P/Bottle

Redbank Prosecco

\$55.00 P/Bottle

Jansz

\$65.00 P/Bottle

EXTRA SPARKLE

THE GILDED POUR

The Luxury Dessert Station

100 Champagne

Clustered Towers of 30 Crystal Coupe Glasses

with 3 Gold Moet & Chandon Magnums to fill 36 glasses
then 10 Bottles of Jansz Cuvee to finish remaining glasses

\$2400

100 Espresso Martinis

Shaken to Order

\$2200

150 Live Affogato

with nips of

Luxardo Amaretto or Frangelico

\$2400

Optional Add-Ons

Roving Oyster Shucker

Caviar Bellini

Whiskey & Cigar Bar

VENUE INFORMATION

HOW TO BOOK

We will prepare and send you a Booking Agreement outlining your wedding date, timing, package pricing & inclusions.

To secure your date:

Pay Venue Hire & \$5,000 Wedding Deposit + sign Booking Agreement

Final Numbers: Due 3 weeks before Wedding Day

Final Payment: Due 2 weeks before Wedding Day

ARRIVAL TIMES & EXCLUSIVITY

You have exclusive use of our venue for your reception timeframe. Our venue can operate more than one function per day. Your start and finish times will be clearly stated on your Booking Agreement.

VENUE CAPACITY

BEACHSIDE | NORTH SIDE | FULL VENUE

Seated	60	120	265
Cocktail Style	120	200	350

*We have 22 Round Tables sitting 220 guests and 9 trestle tables sitting 88 guests.

**Wider trestle tables need to be hired if you are choosing a feast.

CULTURAL WEDDINGS

TRADITION MEETS FUSION

Our culinary experts specialise in stunning traditional menus, and we can create a bespoke menu of bold traditional flavours with a modern fusion twist.

ISRAEL

At Horizons we offer Kosher-like menus with the most delicious Middle Eastern flavours. We also offer Kosher packages for religious events.

INDIA

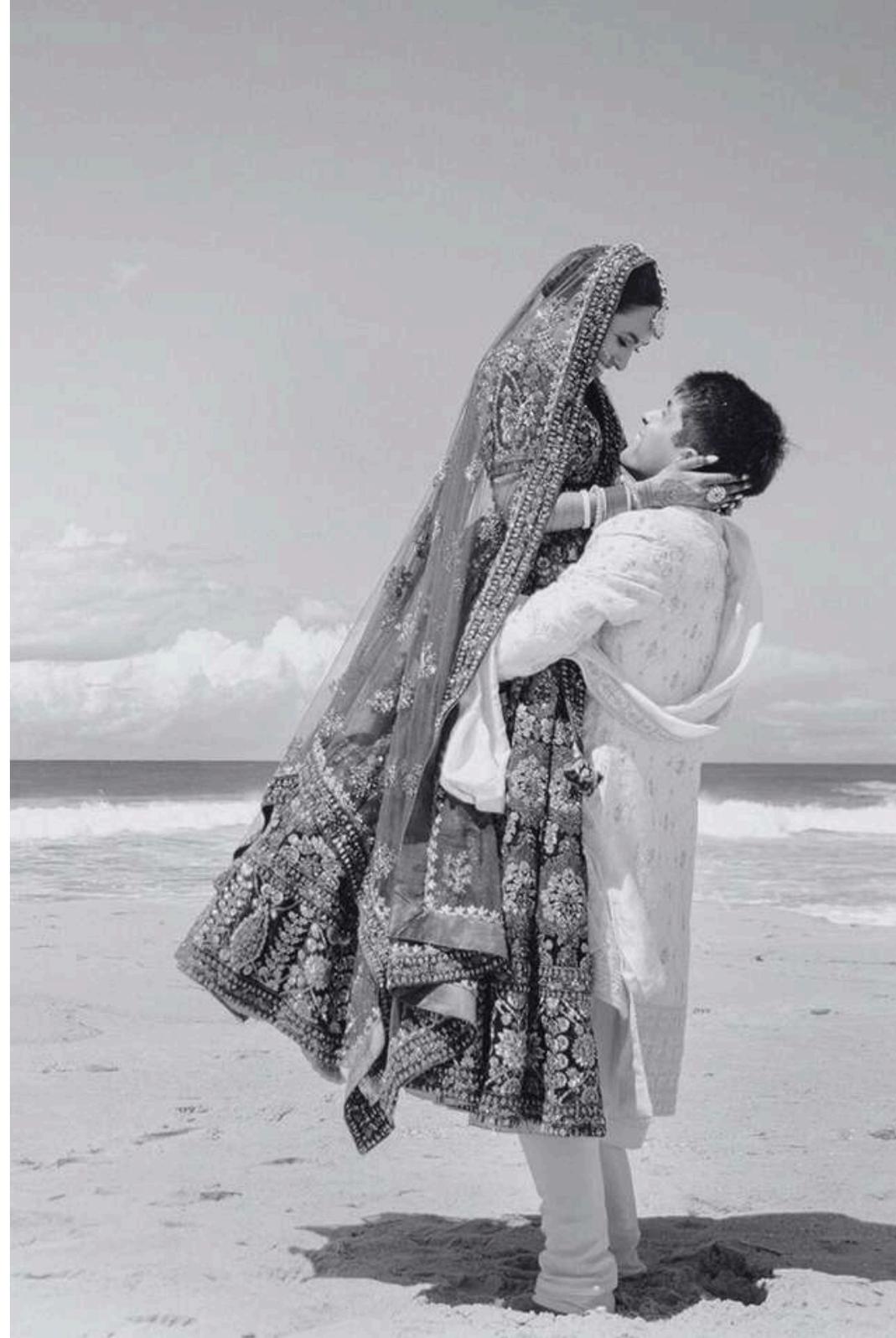
We create the traditional fragrant flavours for banquet menus or a Taste of India with our modern fusion twists.

GREECE

Home-cooked local inspired Greek Village feasts or a contemporary take on modern Greek cuisine.

CHINA

Traditional 8, 10 & 12 course Chinese Banquet menus served with accompaniments.



PREFERRED SUPPLIERS

PHOTOGRAPHY & VIDEOGRAPHY

Bella Weddings - bellaweddings.co
Photography

Luna & Sol - lunasolweddings.com.au
Photography

House of Lucie - hello@houseoflucie.com
Photography

Bethal And Co - hello@bethelandco.com.au
Photography

Brooke Art Studio - 0412 465 194
Photography

Cinemotive - (02) 9016 5355
Videography

Daniel Griffiths - 0412 448 305
daniel@dgphotos.com.au
Photography

Zee & Cee - 0403 892 296
Photography & Videography

Clover Image - 0467 506 675
Photography & Videography

Panilla Photography - 0423 611 167
Photography & Videography

FLORIST

If the Florist -

BEAUTY

Lemonade Hair Saloon Coogee - (02) 9194 5828
Beach St Beauty Bar - (02) 9331 3999

CELEBRANTS/MC

Marry Me Zoé - 0408 408 537
Jo Booth - 0425 304 912
Jordan Vassallo - 0418 652 271
Scott Dunham

TRANSPORT

Traditional (Modern & Vintage Range)

H&F Wedding Cars - (02) 9799 2222
MI Limousines - 0449 983 783
Modern & Vintage Specialist

Unique

Kombi Weddings - 0411 094 294
Red London Bus - (02) 9613 7087

MUSIC

Soloist/Bands

2 or 3 Piece Band JETS - 0459 689 815
3 Piece Band VOLI K - 0406 331 997
Red Soda Band - (02) 8006 2234
Soloist & DJ Ben Fox - 0427 670 341
Honey & Stone - 0413 301 163
Soloist/Duo Chloe May - 0426 753 566

DJs

DJ & MC Joe - 0427 090 343
DJ Edgar - 0432 711 069
Duan & Only - Acoustic & DJ - 0404 277 072

Cultural

Lost Backpackers
thelostbackpackersband@gmail.com

Kool Vibration
koolvibration@hotmail.com

Lebanese Drummers The A-Team
theateamentertainment@outlook.com.au

Bouzouki King Tommy Tsonis - 0438 279 547

MEET US ON THE
HORIZON

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