

Wedding Packages

2023
AWARDS
For
EXCELLENCE



COUPLE LOVE



Thank you to the team at City Beach for making our day better than what we could've imagined. City Beach turned our vision into a reality and we were both in tears when we saw our reception room all set up. Having the Kombi service was the most convenient way to get our bridal party around and was so much fun! We highly recommend having the team at City Beach help plan and host your special day. A special thanks to Michele and Marina for everything you did to help make sure our day ran smoothly!

Haylee & Adam
14.10.23



With City Beach we got everything we wanted. A stunning outdoor ceremony overlooking the beach & mountains & a reception with the safety of cover, but still surrounded by the beauty of our beaches. The team were always on hand to help with anything & everything & were always quick to respond to my many, many questions. They worked with our weird centrepieces & made our reception room look like an incredible dream world... The food was absolutely delicious & they were incredibly accommodating... It's an absolutely stunning venue in a very special spot with a team that are completely dedicated to making your day everything it should be.

Charly & Nathan
20.5.23



With amazing empathy for couples struggling to go through the ropes of all wedding preparations, Michele and the team at the City Beach Function Centre has made the process easy and breezy! They were all so accommodating, kind, and so amazing to work with - true rock stars! City Beach Function Centre is our dream venue! We could still remember walking around Wollongong, dreaming about our wedding at the City Beach. What a dream come true! Loss for words by how delicious the food was! From canapes to desserts, we all enjoyed and savoured on the delectable food served!

Roxy & Patrick
26.08.22



Gosh I don't even know where to begin. The thought of planning a wedding and having a baby in the same year was incredibly overwhelming - but City Beach Function Centre and their staff put us at ease. Michele was incredibly organised, had amazing communication and really made the entire experience enjoyable. We felt like she took the reigns and really listened to what we wanted, making really helpful suggestions and our day was perfect...From taking handbags to tables, getting hot water to heat up milk bottles, providing the Ocean Room as a quiet space for our little one when the music was loud... We felt so special and literally could not have asked for anything more.

Torren & Trent
27.8.22



We could not have asked for a more perfect, intimate Indian wedding with beachfront views! Michele was absolutely amazing - patient, understanding, helpful and a joy to work with. I feel so grateful that my husband and I were able to have our dream wedding, working alongside an amazing team that made the process so seamless and easy with no issues at all. Thank you City Beach Function Centre for hosting the best day of our lives!

Prianca & Karan
10.12.21



Our day was perfect! Even with the rain, our wet weather option was beautiful! All staff at City Beach Function Centre went above and beyond to make our day special, nothing was too much! From the preparation to post-wedding everything was communicated and handled professionally and personally. Thank you to everyone who played a part!

Renee & Marli
22.02.22

WOLLONGONG'S ONLY *Premier Beachfront* WEDDING & EVENTS VENUE



2023
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For
EXCELLENCE

At City Beach there's no compromise between city sophistication and beach chic, you experience both. With a unique blend of award-winning service, luxurious state-of-the-art facilities, and enchanting oceanfront views, it's easy to see why City Beach is one of Australia's most awarded reception venues.

Whether it's an intimate 40-person affair or a 280-person celebration, we have the versatility to tailor a package as individual as the couple you are. Our two flexible function rooms feature elevated bridal tables, pillarless design for unobstructed bridal table views, floor-to-ceiling windows capturing the magnificent ocean outlook, and private balconies to revel in the fresh sea air.

Planning every element of your reception will be effortless with your personal wedding coordinator. You'll have expert advice on ceremony location ideas, nearby accommodation options, wedding theme development, entertainment choices, and more.

During your wedding day celebrations, you will experience uninterrupted ocean views, mood lighting that alters throughout the evening, private balconies alongside professional service and an exquisite menu prepared by Executive Chef, Paul Hamilton.

City Beach has a dedicated and professional catering team. Your personal wedding coordinator will guide you through every aspect of your celebration. Your wedding day will be unforgettable.

WEDDING CEREMONY



For shore-loving couples, there's nothing more romantic than the sounds of the surf, the sand between your toes and the sultry, salt-tinged air as you say your vows.

COASTAL



Beautiful wedding arbour dressed with a floral piece
Your choice of white, red or woven carpet
Council permit for 1 hour
Locations are : City beach , lighthouse ,
cannons , centre circle or Banyon tree
40 x white padded ceremony chairs
Registration table with 2 chairs
Set up and pack down of all equipment
Wet weather back up

Raw wooden triangle wedding arbour
Dressed with a mix of dried and fresh floral
Your choice of white or red aisle carpet or
round woven rug
Council permit for 1 hour
City Beach, lighthouse, centre circle or cannons
40 x white padded ceremony chairs
Registration table with 2 chairs
Set up and pack down of all equipment
Wet weather back up

You choose your theme:
\$3000



BOHO

COASTAL CLASSIC

Based on min of 80 adults in the
Ocean Room and 110 in Pearl Room



2024

Monday - Saturday (per adult)

\$119

Four-hour room hire including the use of your own private balcony with beach views

FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Two-course meal served on an alternate basis (choose entree & main or main & dessert)

Cut & serve your wedding cake to guest tables

Your choice of two sides

Four-hour beverage package including –

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

STYLING

White high gloss dancefloor

Standard centrepieces

Elevated bridal table with ocean views

Spectacular star light ceiling

White fairy light backdrop for behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting in a colour to suit your theme

Festoon lights to your private terrace

ALSO INCLUDED

DJ to also facilitate master of ceremonies for four hours

EVENING PACKAGE

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2023	2024	2025
Saturday (per adult)	\$150	\$155	\$160
Sunday to Friday (per adult)	\$145	\$150	\$155

Five-hour room hire including the use of your own private balcony with beach views

FOOD & BEV

- Your selection of three canapes served upon arrival
- Freshly baked bread rolls
- Three-course meal served on an alternate basis
- Your choice of two sides
- Five-hour beverage package including –
Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

STYLING

- White high gloss dancefloor
- Standard centrepieces
- Elevated bridal table with ocean views
- Spectacular star light ceiling
- White fairy light backdrop for behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Sophisticated down-lighting in a colour to suit your theme
- Festoon lights to your private terrace

ALSO INCLUDED

- Master of Ceremonies for five hours
- Disc Jockey for five hours

WINTER WONDERLAND

Based on min of 80 adults in the
Ocean Room and 110 in Pearl Room



***COMPLIMETARY UPGRADES**
ONLY AVAILABLE IN THE MONTHS JUNE, JULY & AUGUST

	2023	2024	2025
Saturday (per adult)	\$135	\$140	\$145
Sunday to Friday (per adult)	\$130	\$135	\$140

Five-hour room hire including the use of your own private balcony with beach views

FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Three course winter meal served on an alternate basis

Your choice of two sides

Five hour beverage package including –

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Espresso coffee & T2 tea

STYLING

Upgraded centrepieces (excluding florals)*

Silk table runners*

Peacock chairs*

Arbour with silk draping*

White high gloss dancefloor

Elevated bridal table with ocean views

Spectacular star light ceiling

White fairy light backdrop for behind your bridal table

In-house sound system

Iconic white Bentwood chairs

Gift table

Your choice of cake table

Sophisticated down-lighting in a colour to suit your theme

Festoon lights to your private terrace

ALSO INCLUDED

Master of Ceremonies for five hours

Disc Jockey for five hours

THE SILK COLLECTION

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2023	2024	2025
Saturday (per adult)	\$180	\$185	\$190
Sunday to Friday (per adult)	\$175	\$180	\$185

Five hour room hire including the use of your own private balcony with beach views

FOOD & BEV

- Arrival drinks
- Grazing station including a selection of charcuterie, pate, terrines with a homemade chargrilled vegetables, bread and dips.
- Freshly baked bread rolls
- Three course meal served on an alternate basis
- Your choice of two sides
- Five hour unlimited beverage package including –
- Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

STYLING

- White high gloss dancefloor
- Upgraded centrepieces (excluding florals)
- Silk table runners
- Elevated bridal table with ocean views
- Greenery and bud vases along the front of your bridal table
- Arbour with draped silks & standard florals
- Your choice of up to 2 chandeliers**
- Spectacular star light ceiling
- White fairy light backdrop behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Sophisticated down-lighting
- Festoon lights to your private terrace

ALSO INCLUDED

- Master of Ceremonies for five hours
- Disc Jockey for five hours

** Chandelier style subject to availability. Floral allowances apply. Mediterranean menu upgrade available, price on application.

THE LUXE COLLECTION

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



	2023	2024	2025
Price per adult	\$240	\$250	\$260

Five-hour room hire including the use of your own private balcony with beach views

FOOD & BEV

Your selection of three canapes served upon arrival

Freshly baked bread rolls

Three-course meal served on an alternate basis

Your choice of two sides

Five-hour beverage package including -

Sparkling, red & white wine, bottled beers & cider, soft drinks & juices

Beer upgrade

Espresso coffee & T2 tea

STYLING

White high gloss dancefloor

White high gloss bridal table

Upgraded centrepieces (Tall & low, including florals)

Bridal table greenery & florals

Arbour with upgraded florals

Your choice of up to 3 chandeliers**

Personalised menus per person

Gift table with personalised card box & floral arrangement

Personalised welcome sign & seating plan

Elevated bridal table with ocean views

Spectacular starlight ceiling

White fairy light backdrop behind your bridal table

In-house sound system

Silk table runners

Iconic white Bentwood chairs

Your choice of cake table

Sophisticated down-lighting

Festoon lights to your private terrace

** Chandelier style subject to availability. Floral allowances apply. Mediterranean menu upgrade available, price on application.

ALSO INCLUDED

Master of Ceremonies for five hours

Disc Jockey for five hours

INTIMATE PACKAGE

Based on min of 20 adults in the Ocean Room

Small and inclusive, this package is only available for receptions of 20+ adults.

	2023	Room Hire
Price per head	\$145	\$2000
	2024	Room Hire
	\$155	\$2500

Four-hour room hire including the use of your own private balcony with beach views

FOOD & BEV

- Arrival drinks
- Freshly baked bread rolls
- Three-course meal served on an alternate basis
- Your choice of two sides to accompany main meals
- Four-hour standard beverage package including -
- Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

STYLING

- White high gloss dancefloor
- Upgraded centrepieces (Exc. florals)
- Elevated bridal table with ocean views
- Silk table runners
- White fairy light backdrop for behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Sophisticated down-lighting in a colour to suit your theme
- Festoon lights to your private terrace

T&C's apply on availability



PACKAGE COMPARISON				EVENING PACKAGE	INTIMATE PACKAGE	SILK COLLECTION	LUXE COLLECTION	WINTER PACKAGE
				Min 80 adults	Min 20 adults	Min 80 adults	Min 80 adults	Min 80 adults
	Grazing Station					X		
	Canapes			3			3	3
	Entrees			X	X	X	X	X
	Main			X	X	X	X	X
	Dessert			X	X	X	X	X
	5hr Standard Bev Package			X	4hrs	X		X
	5hr Upgraded Bev Package						X	
	Espresso Coffee & T2 Tea			X	X	X	X	X
	Elevated Bridal Table			X	X	X	X	X
	High Gloss White Dancefloor			X	X	X	X	X
	Cake table & gift table			X	X	X	X	X
	Star light ceiling			X	X	X	X	X
	Fairy Light Backdrop (Bridal Table)			X	X	X	X	X
	Bridal Table Floral Styling						X	
	Bridal Table Bud Vases					X		
	Arbour with silk draping					Standard Florals	Upgraded Florals	No Florals
	Standard Centrepieces		X					
	Upgraded Centrepieces (Exc Florals)				X	X		X
	Upgraded Centrepieces (Inc Florals)						X	
	Silk Table Runners				X	X	X	X
	Bentwood Chairs		X		X	X	X	X
	Peacock Chairs						X	X
	Chandeliers					2	3	
	Personalised Table Menus						X	
	Personalised Gift Box						X	
	Welcome Sign & Seating Plan						X	
	Master of Ceremonies (5hrs)		X			X	X	X
	DJ (5hrs)		X			X	X	X

SUNRISE WEDDING

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



Three hour room hire including the use of your own private balcony with beach views

Reception to be held between 8am and 11am.

FOOD & BEV

- Pre-breakfast drinks served upon arrival
- Full hot buffet accompanied with assorted pastries, fresh fruit, muesli, yogurt and fruit compote, sourdough toast with assorted spreads
- Three hour unlimited beverage package including -
 - Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
 - Espresso coffee & T2 Tea

ALSO INCLUDES

- Master of Ceremonies for three hours
- Disc Jockey for three hours

STYLING

- White high gloss dancefloor
- Standard centrepieces
- Elevated bridal table with ocean views
- Spectacular star light ceiling
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Down-lighting in a colour to suit your theme
- Festoon lights to your private terrace
- White fairylight backdrop for behind your bridal table

		2023
Saturday (per adult)		\$115
Sunday to Friday (per adult)		\$110
		2024
Saturday (per adult)		\$120
Sunday to Friday (per adult)		\$115
		2025
Saturday (per adult)		\$125
Sunday to Friday (per adult)		\$120

LUNCHEON RECEPTION

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



Four hour room hire including the use of your own private balcony with beach views

Reception to be held between 11am and 3pm.

FOOD & BEV

- Pre-lunch drinks & your selection of 3 canapes
- Freshly baked bread rolls
- Two course meal (main & dessert)
- Your choice of two sides to accompany main meals
- Four hour standard beverage package -
Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

EXTRAS

- Master of Ceremonies for four hours
- Disc Jockey for four hours

STYLING

- White high gloss dancefloor
- Standard centrepieces
- Elevated bridal table with ocean views
- Spectacular star light ceiling
- White fairy light backdrop for behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Down-lighting in a colour to suit your theme
- Festoon lights to your private terrace

		2023
Saturday (per adult)		\$130
	Sunday to Friday (per adult)	\$125
		2024
Saturday (per adult)		\$135
	Sunday to Friday (per adult)	\$130
		2025
Saturday (per adult)		\$140
	Sunday to Friday (per adult)	\$135

CLASSIC COCKTAIL

Based on min of 80 adults in the Ocean Room and 110 in Pearl Room



Four hour room hire including the use of your own private balcony with beach views

FOOD & BEV

- Arrival drinks & sparkling wine served upon arrival
- Your selection of 8 hot & cold canapes (12pc per person)
- Your selection of 2 substantials from the City Beach cocktail menu
- Your wedding cake cut & served on platter
- Four hour unlimited beverage package including –
- Sparkling, red & white wine, bottled beers & cider, soft drinks & juices
- Espresso coffee & T2 tea

ALSO INCLUDES

- Master of Ceremonies for four hours
- Disc Jockey for four hours

STYLING

- White high gloss dancefloor
- Standard centrepieces
- Elevated bridal table with ocean views
- Spectacular star light ceiling
- White fairy light backdrop for behind your bridal table
- In-house sound system
- Iconic white Bentwood chairs
- Gift table
- Your choice of cake table
- Down-lighting in a colour to suit your theme
- Festoon lights to your private terrace
- PLUS cocktail furniture to be styled around the space

		2023
Saturday (per adult)		\$155
Sunday to Friday (per adult)		\$150
		2024
Saturday (per adult)		\$160
Sunday to Friday (per adult)		\$155
		2025
Saturday (per adult)		\$165
Sunday to Friday (per adult)		\$160

SUBSTANTIAL CANAPES

City Beach fish and chips, tartar sauce and fresh lemon

Red chicken curry with jasmine rice (GF & DF)

Leek and potato tart with goats cheese glaze (V)

Mushroom frittata (V)

Wagyu steak sandwich (DF)

Scallop in the half shell with goats curd and crispy pancetta (GF)

Tandoor chicken skewers with cucumber raita (GF)

Lamb skewers with Nepalese 7 spice

Pumpkin arancini (V, GF, DF, Vegan)

Thai style beef kebabs with nim jam

Cheeseburger sliders

Duck spring rolls with hoisin and plum sauce

Chorizo empanadas with hot sauce

Lamb rogan josh with brown rice

All menu items are subject to seasonality & availability





CANAPÉ MENU

COLD CANAPES

Poached king prawns with rose sauce and pink sea salt (GF & DF)
Thai beef salad
Tartar tuna en croute (DF)
San choy bau (GF & DF)
Freshly shucked natural Sydney rock oysters (DF & GF)
Freshly shucked Pacific oysters with soy and ginger (DF & GF)
Smoked salmon with sweet cucumber on sesame rye (DF)
Assorted handmade nori sushi rolls (GF)
Beetroot and feta mousse, pine nuts and olive shortbread crumbs (V)
Shrimp, cucumber and dill butter on toasted rye
House cured salmon and beetroot salad with crème fraîche dressing (GF)
Crab and avocado tartlets with bloody mary sauce (DF)
Pork or vegetarian rice paper rolls (V, GF & DF)

HOT CANAPES

Vegetable filo parcel with coriander yogurt (V)
Baby pies with lamb rogan josh and mango chutney
Chevre cheese, sweet onion jam and confit tomato tartlet (V)
Peri peri char grilled prawns with rouille and lemon salsa (DF)
Peking duck pancakes with shallot, cucumber and hoisin (DF)
Salt and pepper dusted calamari with aioli (GF)
Tempura prawns with Asian dipping sauces (DF)
Pancetta thyme and chicken tarts (DF)
Mini leek and potato tart with goats cheese glaze (V)
Chicken mini meatballs (GF)
Lamb mini meatballs
Bread stuffed mushrooms with brie and pine nuts (V)
Vegetable pakoras with minted yogurt sauce (V)
Chicken and leek baby pies
Breaded prawns with lemon and dill yoghurt
Pumpkin arancini with arrabiata (Vegan, GF & DF)
Bolognese arancini
Cheeseburger spring rolls
Indian vegetarian samosa with cucumber raita (Vegan, DF)

All menu items are subject to seasonality & availability

PLATED MENU



ENTREE

Eschallots and red wine tart with ash rolled goats curd and herb salad (v)

Seared scallops with corn and fennel puree, crispy pancetta, corn salsa and mixed herb salad

Crab and prawn salad (GF & DF)

Harissa lamb cutlet with a potato mint salad and yogurt dressing (GF)

Pork and smoked chicken terrine with apple jelly (GF & DF)

Goats cheese panna cotta, caramelised pear confit, watercress salad and parmesan wafer (V)

Trio of oysters (natural, tomato eschallots mignonette and ginger and soy)

Blue swimmer crab ravioli with rose bisque

Crispy pork belly, papaya salad and Asian sauce (GF & DF)

Pumpkin and ricotta ravioli with Pomodoro sauce

Seared tuna with soba noodles, wasabi and ponzu poke

Moroccan chicken with Mediterranean pearl cous cous and tahnini yoghurt

SIDES

(choice of two salads per table)

Cherry tomato, olive, feta and mixed leaf salad (V & GF)

Pear, blue cheese & rocket salad (V & GF)

Garden leaf salad (V, GF & DF)

Rocket, pecorino and pine nut salad (V, GF)

Roasted beetroot, honeyed pumpkin, pine nut and rocket salad (V, GF & DF)

Moroccan pearl cous cous salad

Roasted vegetable with brown rice, and tahini yoghurt

All menu items are subject to seasonality & availability

MAIN

Glazed pork cutlet, potato gratin with broccolini and apple cider jus (GF)

Barramundi fillet with a lemon risotto, chive beurre blanc, courgette ribbons and Dutch carrots (GF)

Corn fed chicken breast with cauliflower rice, asparagus and sage and chive jus (GF & DF)

Lamb loin with kumara mash, roasted root vegetables, broccolini and rosemary jus (GF)

Seared salmon fillet with Moroccan crust, Mediterranean cous cous with tahini yoghurt (DF)

Duck breast, boy choy, crispy vermicelli and peking sauce (served Medium) (GF & DF)

Pan roasted chicken supreme on thyme & pumpkin mash with broccolini & mushroom jus (GF & DF)

Slow tender beef cheek with Paris mash, mixed beans, Dutch carrot and bordelaise sauce (GF)

Swordfish steak with lemon potatoes, dill and pernod sauce, rocket, fennel and tomato salsa (served Medium)

Beef tenderloin peppered potatoes with Dutch carrots and tempura asparagus with thyme pan juice (served Medium)

Ricotta, potato and polenta gnocchi with roasted pumpkin, spinach, pine nuts and cherry tomatoes.

Roasted vegetable strudel with arrabiata sauce and rocket

Infused pork medallions with rice pilaf, garlic and herb butter, broccoli and salsa verde.

All menu items are subject to seasonality & availability





DESSERT

Chocolate fondant with milk ice cream and chocolate shavings

Chocolate brownie terrine with nougat, chocolate sauce and nut praline

Orange cake with orange blossom syrup and mascarpone (GF)

Brie with quince, courgette and rosemary grain crackers (GF)

Blackberry panna cotta with blackberry coulis and wattle seed glaze (GF)

Black cherry steamed pudding with butterscotch sauce and white chocolate ice cream

Lemon drip cake with mascarpone and lemon curd, with a meringue sprinkle

*"When I attended expos, multiple
photographers had said that the food is
outstanding everytime!!
They would know, as they eat at each venue
they attend."*



KIDS MENU

MAIN

Please select one item from the below options:

- Fish & chips
- Chicken schnitzel & chips
- Chicken nuggets & chips
- Bolognese pasta
- Napolitana pasta
- Chicken skewers with steamed rice

DESSERT

Please select one item from the below options:

- Fruit salad
- Chocolate mousse
- Ice cream & topping

INFANTS (0-2 YRS)

Complimentary

Receive a bowl of chips & ice cream

Soft drinks & juices

CHILDREN (3-12 YRS)

50% of adult price

Receive main course, dessert

Unlimited soft drinks & juices

YOUNG ADULTS (13-17 YRS)

Remove \$10 off adult price

Receive the adults meal without alcoholic beverages

PLATTERS

ANTIPASTO PLATTER

Slices of prosciutto, sopressa and Danish salami, chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated eggplant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads

TAPAS PLATTER

Salt and pepper calamari, grilled Spanish chorizo, roasted bell peppers with feta, chargrilled marinated octopus, Moroccan lamb skewer, roasted haloumi, pumpkin arancini, aioli and crispy fried capers

VEGETARIAN PLATTER

Chargrilled artichokes, dolmades, feta stuffed bell peppers, marinated eggplant, mixed olives, grilled courgette, marinated mushrooms, fire roasted red peppers, roma tomatoes, hummus and breads.

COLD SEAFOOD PLATTER

Freshly shucked oysters and ocean king prawns with maria rose sauce and lemon

HOT SEAFOOD PLATTER

Tempura prawns, oyster Kilpatrick, salt and pepper calamari, swordfish skewers, scallop in half shell with aioli and crispy capers

SEASONAL FRUIT PLATTER

A colourful array of the seasons favourite fruits.

CHEESE PLATTER

Chef's selection of three cheeses from home and abroad with dried fruit, assortment of crackers and breads



All menu items are subject to seasonality & availability



BARS & BUFFET

DUMPLING BAR

\$20 per person | Minimum of 20 Guests

Assortment of steamed dumplings served with dipping sauces.

Allowance 5 dumplings per person

Add a dumpling chef | \$150

OYSTER BAR

\$15 per person | Minimum of 20 Guests

Freshly shucked natural Sydney rock oysters served with three dipping sauces and lemon.

Allowance 3 oysters per person

CHEESE BUFFET

\$20 per person | Minimum of 20 Guests

Chef's selection of three cheese from home and aboard, with dried fruit, assortment of crackers and breads.

DESSERT BUFFET

\$20 per person | Minimum of 20 Guests

A beautiful way to display a range of delightful handmade style dessert treats for your guests to enjoy.

All menu items are subject to seasonality & availability

BREAKFAST MENU

HOT BUFFET BREAKFAST

Crispy bacon
Wild pork sausages
Vine ripened tomatoes
Scrambled eggs
Field mushrooms roasted with thyme
Sourdough

HOT BUFFET UPGRADE

Hash browns \$4.50pp
Home made baked beans \$3.50pp
Smashed avocado \$5.00pp
Waffles with nutella & strawberries \$5.00pp

BREAKFAST CANAPES

You are able to add breakfast canapes to your package to be served to your guests upon their arrival.

\$15 per person (choose 3 different canapes from the list below)

Vegetarian frittatas
Mini sausage and bacon rolls
Melon wrapped with prosciutto
Crumbed stuffed mushrooms with brie
Fresh fruit skewers
Roasted root vegetable skewers with balsamic glaze
Hashbrown topped with apple chutney
Pumpkin & spinach ricotto filo
Savoury Danish pastry
Chorizo, fetta, and spinach mini muffins
Baked bean and chorizo pies
Smoked salmon on rye with bernaïse sauce
Mini steak sandwich
Breakfast wrap with BBQ sauce
Grilled haloumi on rye with honey & balsamic
Granola & yoghurt shots



All menu items are subject to seasonality & availability

BEVERAGE PACKAGE

STANDARD



BOTTLED BEER

Cascade Light
Great Northern Original
Hahn Superdry
Peroni Leggera
Mountain Goat Steam Ale



SPARKLING WINE

Australian sparkling



WHITE WINE

Zilzie BTW Sauvignon Blanc
Zilzie BTW Moscato



RED WINE

Zilzie BTW Shiraz



CIDER

Somersby Pear Cider
Somersby Apple Cider



NON-ALCOHOLIC

Soft drinks & juices
Espresso Coffee
T2 Tea

UPGRADE

BOTTLED BEER (+\$5PP)

Peroni Nastro
Corona
Asahi Super Dry

*Enquire within for other beer upgrades

PREMIUM WINE (+\$10PP)

Please enquire with your coordinator

Subject to availability

KOMBI HIRE



City Beach are providing our couples with the finest collection of vintage Volkswagen cars. Fitted with surfboards for your wedding whether it be beach, vintage, retro, classic or contemporary in style. With plenty of room to relax in, our beautifully presented Kombi's offer an iconic and stylish way to travel

INCLUSIONS

Kombi hire for up to 4 hours within the Wollongong area

Built-in esky with complimentary beverage pack

Glassware for beverages

2 x 1.5m umbrellas

3m red carpet

Bluetooth speakers or appropriate smartphone connection

FIRE & ICE



Make your moments even more magical with our inclusive Dry Ice & Fireworks package.

FIREWORKS

Dancefloor displays can be used during the bridal waltz & cutting of the cake.

DRY ICE

Creates a stunning effect which will make you feel like you're dancing on the clouds.

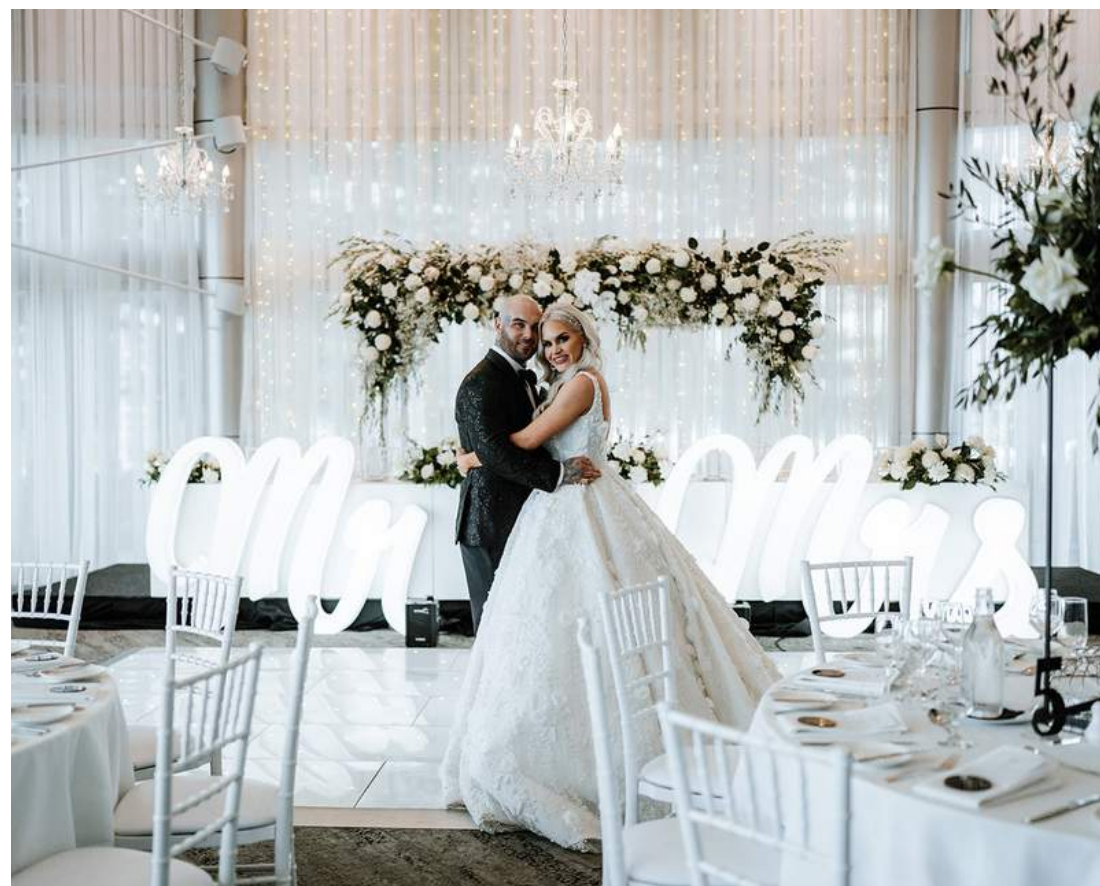
These effect will illuminate the entire room and create a breathtaking backdrop for your photos and video.

ENTERTAINMENT IDEAS



PEARL ROOM

OCEAN ROOM



BEACH CEREMONY



