

Weddings

BY BEACHES

‘PERFECT FOR YOUR SPECIAL DAY’



Beaches at Bonny Hills
Wauchope Bonny Hills SLSC
6 Beach Street
Bonny Hills NSW 2445

e beaches.functions@gmail.com
w www.beachesatbonnyhills.com.au

ABOUT BEACHES AT BONNY HILLS

Beaches at Bonny Hills, venue & bar with a view; part of the Wauchope Bonny Hills Surf Life Saving Club.

Located on the beautiful beach front of Rainbow Beach, Beaches offers ample off-street parking, beautiful views of the beach and a versatile & flexible space perfectly designed to host your wedding reception.

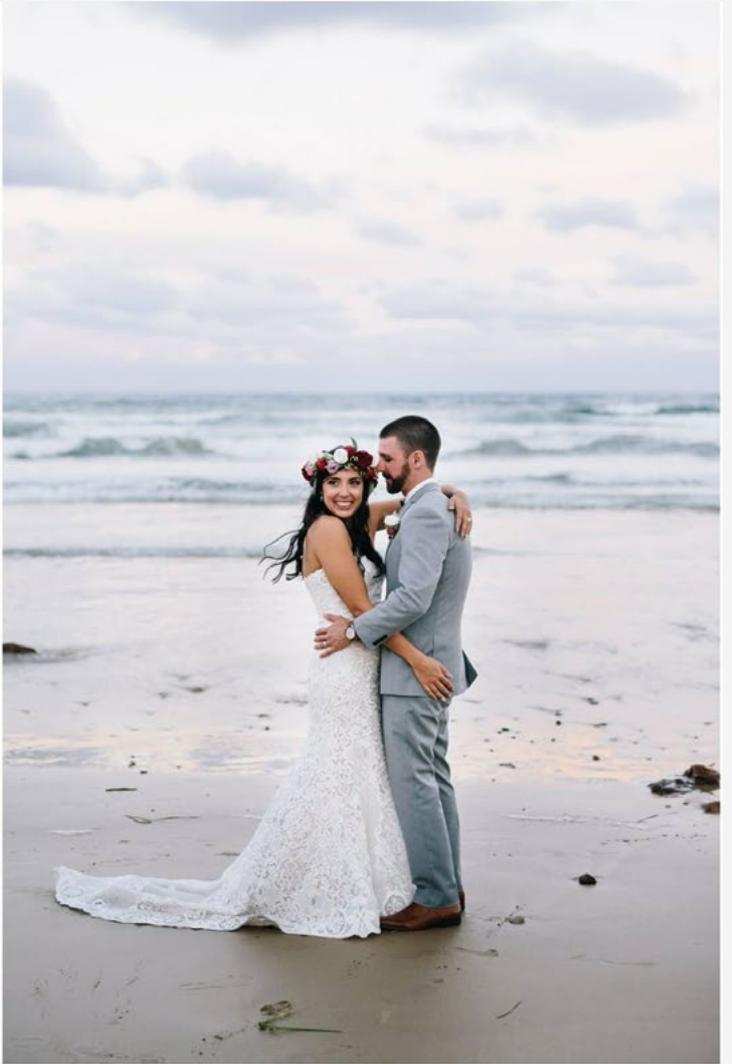
The restaurant is owned and operated by the passionate team at Bonny's Beach Cafe, whose love of great food & our amazing location make them the perfect catering partner for Beaches.

The bar is operated by the Wauchope Bonny Hills SLSC with all funds generated going to support critical lifesaving effort & water safety training for the community.

With a dedicated Functions Manager, Beaches can ensure your reception goes to plan & budget.



GETTING MARRIED



Beaches at Bonny Hills is a reception venue offering a personalised experience to each & every couple we meet. Whilst predominately being a reception venue, we do love the “I Dos” and offer our venue as a wet-weather back-up* to all our couples. Our Functions Manager is only too happy to assist with ideas & locations for your ceremony.

With the beach front of Rainbow Beach & Rainbow Beach reserve just a stones throw from the our venue, both locations offer the ideal outdoor setting for your special day. Bookings must be made through Port Macquarie Hasting Council for the use of any outdoor public space.

We have many theming and decorating partners who can assist with both your ceremony & reception; ensuring both blend together seamlessly.

YOUR PERFECT RECEPTION

THE VENUE

Beaches offers a large, flexible space with ocean views & the ability to accommodate up to 200 standing or 160 seated (without a dance floor).



The Auditorium is our main function room, offering a large flexible space suitable for all types of weddings. Accommodating cocktail parties for up to 200 guests and sit-down meals up to 160 guests (without a dance floor). Boasting nearly 300sqm of floorspace, there is plenty of room for your guests, DJ or band and dancing.

The bar is located in the auditorium, allowing for easy service and access for all guests.



The Deck offers a quaint outdoor space with glass balustrade designed to allow maximum views. This space can be used for your wedding ceremony (wet weather back-up) or as a space for your guests to mingle and enjoy a drink whilst taking in the views of Rainbow Beach.

The perfect spot to enjoy the sunset before you party the night away.

THE SET-UP

Sit-down Wedding: For a sit-down wedding we include round tables for your guests & long tables for your bridal table. All tables are dressed with white tablecloths and white linen napkins with skirting for the bridal table.

Cocktail Wedding: For stand-up weddings we include a mix of small square tables (up to 5), high rounds (up to 3) and timber bar tables (up to 7). Additional furniture can be hired through one of our decorating partners (additional costs applicable).

Beaches has many affiliations with decorators and theming companies along the mid north coast. With Beaches you have the freedom to hire and book with the company you prefer.

A beaches reception also includes use of our fairy light curtain, wine barrel as a cake table and an easel (or 2) for your welcome sign and seating chart.



YOUR MENU OPTIONS

Catering packages have been designed to take the stress out of your wedding decisions. Each package offers fresh and delicious options to make all your guests happy - simply select your menu and we will do the rest (all food intolerances catered for).

Menus are subject to change with season/s & stock availability.

COCKTAIL RECEPTION PACKAGE

Your choice of either 6 (from \$40) or 8 (from \$52) canapes from our hot & cold ranges; with the ability to substitute or add anything from our substantial & gourmet ranges for an additional cost. *Cocktail packages are served over a 2 hour time period.*

Cold Canapes:

- Smoked salmon on brioche toast, tomato and coriander salsa
- Crab and mango rice paper rolls, nam jim (gf) *
- Poached trout on blinis with dill cream fraiche
- Ginger chicken rice paper rolls, tamarind sauce (gf)
- Chermoula rubbed lamb fillet, pumpkin hummus on crostini
- Peking duck pancakes with hoisin sauce
- Shredded seafood betel leaf roll with nuoc cham and peanuts (gf)
- Goat's cheese and confit tomato on oat cookie, salsa verde (vego)
- Roasted wild mushrooms and truffle cream puff tart (v vego)
- Vegetarian rice paper rolls, nam jim (v gf vego)



Ribbon Sandwiches:

- Poached chicken (organic), walnut and celery ribbon
- Smoked salmon, dill cream fraiche ribbon with capers
- "Mock" turkey original ribbon sandwich egg, tomato Spanish onion and mixed herbs (vego) (gf avail.)



Hot Canapes:

- Three cheese arancini with truffle mayonnaise (v vego)
- Salmon and potato croquettes
- Chermoula spiced tuna fillet, prosciutto and lemon dressing (gf) *
- Salt and pepper squid sticks with lime aioli (gf)
- Thai spiced fish cake, mango salsa (gf) *
- Balinese beef satay, coconut chimichurri (gf) *
- Bbq pork and plum spring roll, chilli jam
- BBQ king prawns **
- Mini chicken mushroom and leek pie
- Pork and caramelised onion sausage rolls
- Sicilian meatballs with puttanesca sauce (gf)
- Swiss brown, truffle and grana padano arancini (v) *
- Warm double baked goat's cheese souffle (vego gf)

*Additional \$1 cost applies to cocktail package price

**Additional \$2 cost applies to cocktail package price

Substantial Canapes:
add \$2.50 per item per head to swap a standard canape to a substantial canape.

OR add \$8.50 per item per person to add a substantial to your standard package.

- Coconut king prawn skewer (gf)
- Smoked chorizo and calamari brochette with paprika aioli (gf)
- Vietnamese baguette with pulled pork, tangy pickles and sriracha aioli
- Chicken pita bread with sumac pickles and smoky aubergine (gf)
- Pulled pork tortillas, peanut relish, cucumber and slaw
- Brioche mini bun with chicken, beef or lamb, slaw and hickory mayo (gf avail)
- Field mushroom, olive and taleggio pizza (v)
- Goat's cheese, caramelised onion and roasted pepper quesadilla (v)
- Haloumi skewer, grilled courgette, cherry tomato and mint gremolata (v)
- Wild mushroom, kale and goat's cheese pizza, truffle oil (v)



Gourmet Plates:

add \$5.00 per item per head to swap a standard canape to a gourmet plate.

OR add \$11.00 per item per person to add a gourmet plate to your standard package.

- Beer battered fish fillets, chips, lemon aioli
- Poached salmon nicoise salad with kipfler potato olives and hardened egg (gf)
- Korean fried chicken with kecap manis aioli and kimchee salad
- Peking honey roasted duck, egg fried rice, hoisin sauce (gf)
- Beef masala with coconut rice (gf)

Gourmet Bowls:

add \$8.00 per item per head to swap a standard canape to a gourmet bowl.

OR add \$14.00 per item per person to add a gourmet bowl to your standard package.

- Bangers and mash: gourmet chipolata, truffle mash, onion gravy (gf)
- Beef chilli, sour cream, guacamole and tortilla crisps
- Crispy fried calamari with crunchy slaw and aioli (gf)
- Lamb curry, date and almond pilaf, cumin yoghurt (gf)
- Malaysian sambal chicken fragrant rice, peanut sauce (gf)
- Gnocchetti with four cheese sauce and olive crumbs (v)
- Yellow chicken curry, jasmine rice, cucumber and chilli relish (gf)
- Penne marinara with parmesan fur



GRAZING TABLES

Our Grazing tables start from \$10 per person and are perfect for a more casual, stand-up wedding. Our grazing tables have been designed as a snack, not as a supplement for your meal.

These can be added to any of our packages or you can mix & match with some of our canape options for a more substantial meal option.

Cheese Table:

\$10 per person

- Display of local artisan cheeses. Served with assorted breads, crackers, lavoche, house made relishes and chutneys, fresh fruits and nuts, dried figs, apricots, muscatels.

Glazed Ham Table:

\$10 per person

- Honey glazed leg ham, carved at the table served with chutney, relishes, piccalilli, gourmet mustards, soft brioche rolls and warmed bagels.



Tapas & Cheese Table:

\$20 per person

- Cured, smoked and salted meats displayed on large wooden boards: Green tomato relish Crusty breads and aged balsamic vinegar marinated mushrooms, zucchini, aubergine, artichokes, tomatoes, buffalo mozzarella, brie, gorgonzola and local cheddar.

Oyster Bar:

\$12 per person

- Freshly shucked market fresh oysters from Regional NSW. (4 per person) Served with crusty baguette.

SIT-DOWN DINNER PACKAGE

Your choice of any 2 items from our Entree's, Mains and Desserts served alternately to your guests. Served with fresh roll & butter per person.

Entree:

- Chargrilled ocean Salmon, Potato creams, watercress (gf)
- Cured smoked salmon, macadamia creme, apple and wasabi (gf)
- Chicken or Beef asian Salad with vermicelli noodle and roasted peanuts (gf)
- Goat's cheese and caramelised onion, souffle tart (vego)
- Crispy pork belly with Asian slaw roasted sesame seeds hoisin sauce (gf)

Mains:

- Harissa grilled salmon, kipflers, zucchini and mint (gf)
- Wild barramundi, Roasted polenta and tomato gratin, broccoli and sweet corn salsa (gf)
- Moroccan Chicken chargrilled , Almond and date pilaf with cucumber relish (gf, df)
- Loin of pork, celeriac and potato puree, greens, baked apple (gf)
- Crispy skin salmon, lemon myrtle, spinach, sweet potato roasted (gf)
- Chermoula barramundi, smoked heirlooms, kipflers and roasted leeks with lime aioli (gf)
- Slow roasted lamb, roast cauliflower, and minted gremolata (gf)
- Fillet of beef, Wild mushroom selection, paris potato with thyme and scallion confit (gf)
- Slow-cooked aubergine, bell pepper, roasted onion, stacked with white bean puree and tomato confit (vego)

Sides:

add \$6.00 per item per head for any additional sides.

- Rosemary roasted baby potatoes, parsley, sea salt (gf)
- Baby gem, creamy lemon dressing, and heirloom cherry tomatoes (gf)
- Green beans tossed with mustard butter and almonds (gf df)
- Chilli and tomato eggplant, coriander and spanish onion (gf df)
- Rocket and parmesan salad with balsamic dressing (gf)
- Paris Potato puree (gf)

Dessert:

Your choice of any of the 2 below desserts
OR your wedding cake cut & served as dessert.

- Creme patisserie tart seasonal berries and creme fraiche
- Classic banana banoffee pie with caramel and whipped cream
- Chocolate ganache tart, seasonal fruits and fresh cream
- Lemon curd tart with pomegranate meringue and sugar dust
- Chai cheesecake with sweet chantilly cream
- Sticky date cake with creamy caramel sauce and cream (gf)
- Vegan chocolate and cashew slice (v gf)

Cheese Platter:

add \$4.00 per person to your package for a welcome cheese platter (served per table based on 8 guests each)

- Selection of artisanal cheese with quince, lavosh & crackers
- Add a cold meat selection for an additional \$4 per person.



YOUR BEVERAGE PACKAGE

All Beaches wedding packages include 4 hours of open bar, including a variety of beverages from our extensive range.

Standard Beverage Package:

Included in our standard beverage package is 4 hours of free-flow standard beers & house wines.

Our house wines include:

- 1 x Red Wine
- 1 x White Wine
- 1 x Bubbles
- 1 x Rose
- 1 x Moscato

N.B. Brands of wines may vary depending on stock availability

All beverage packages include bubbles on arrival for all guests and a variety of soft drinks & juices.

Premium Beverage Package:

Included in our premium beverage package is 4 hours of free-flow standard & premium beers as well as all 'by the glass' wines.

N.B. Brands of wines may vary depending on stock availability. Wines only sold by the bottle only are not included in this package.

Spirits:

Spirits are available for purchase & charged on consumption.



Beaches reserves the right to refuse service in accordance with RSA rules & regulations.

BOOKING & COSTS

All of the below package costs are based on a minimum of 80 adults unless stated otherwise.

Venue Hire:
Includes 5 hours venue use,
4 hours open bar & basic
room set-up

\$65 per adult (based on a min. of 80 adults)

Please add an additional \$10 per adult to upgrade to the premium beverage package.

For a minimum guarantee of 60 adults, please add \$5 per adult.

Catering Packages:

Cocktail - 6 Canape Package	from \$40 per adult
Cocktail - 8 Canape Package	from \$52 per adult
Grazing Tables	from \$10 per adult
Sit-Down Package	from \$60 per adult

Self Service Tea & Coffee Station available for a flat fee of \$50.

To have your wedding cake cut & served please add \$2.00 per person to your selected package.

Additional beverages outside of your selected beverage package charged on a consumption basis throughout the event.

To request a booking for your preferred date please email our Functions Manager on beaches.functions@gmail.com.

Our Functions Manager will confirm availability and arrange payment of the \$1,000.00 booking deposit, along with signing of the hire agreement.

Once your payment is confirmed & hire agreement signed, the planning can begin.



Beaches at Bonny Hills
Wauchope Bonny Hills SLSC
6 Beach Street
Bonny Hills NSW 2445

e beaches.functions@gmail.com
w www.beachesatbonnyhills.com.au


Beaches
AT BONNY HILLS

venue & bar with a view