



BEACHCOMBER

WEDDING KIT

**WELCOME &
CONGRATULATIONS**



CONGRATULATIONS FROM US ALL HERE AT THE BEACHCOMBER RESORT

Welcome to The Beachcomber Hotel and Resort, an iconic waterfront destination located in the heart of the Central Coast, Toukley. Our beautifully refurbished resort is only 90 minutes from Sydney and features 83 luxurious rooms, a 20-metre lap pool with poolside dining and a cocktail bar, casual pub dining, and Pelicans restaurant.

If you're on the hunt for a vibrant, sun-kissed wedding set against sweeping lake views, you've come to the right place. Our venue boasts gorgeous Hamptons-inspired interior design, spacious, light-filled wedding settings, floor-to-ceiling glass, and a private lakeside courtyard. We can accommodate small, intimate weddings of 30 to large cocktail weddings of up to 200.

Our versatile spaces, dedicated in-house wedding coordinator, comprehensive wedding packages, and exceptional catering menus will ensure your wedding experience is completely seamless and stress-free.

We look forward to helping you celebrate your special day.



VENUE SPACES

Our beautiful function rooms offer sweeping waterfront views, Hamptons-inspired décor and a relaxed coastal ambience. They can accommodate weddings from intimate 40-guest receptions to large celebrations of up to 200.

These versatile spaces can be styled beautifully to suit any wedding theme, with flexible contemporary furniture and inviting neutral tones. Both function rooms are spacious, open and light-filled, with expansive floor-to-ceiling windows and alfresco deck spaces overlooking the water.

**minimum spend on food and beverage does apply*

CEREMONY PACKAGE

If you're looking to hold your ceremony on site, take advantage of our beautiful lakeside courtyard.

Hire Fee; \$1500

Includes; Exclusive use of the space for 1.5 hours should you wish to hold pre-reception drinks following your ceremony. Selection of in-house arbours, 42 chairs and a signing table.



FORESHORE ROOM

Our largest function space features subtle Hamptons-style polished timber floors, floor-to-ceiling glass bifold doors, and a private courtyard. The space can accommodate seated weddings of up to 120 guests or cocktail weddings of up to 200.

Room Hire fee - \$2000

5-hour room hire

Our beautiful furniture set as per your floor plan

Crockery, glassware and napkins

Staff for your event

Function coordinator for pre-event lead-up and during the event

Your wedding cake can be cut and served on a platter for \$2.50 pp, or plated with berries and cream for \$5 pp





LAKE VIEW ROOM

Our Sky View function room is beautifully styled in keeping with the aesthetic of the venue. It features floor-to-ceiling glass doors that open onto a private deck with sweeping water views. This space is suited for more intimate weddings, seating up to 70 guests or accommodating up to 120 cocktail-style.

Room Hire fee - \$1500

5-hour room hire

Our beautiful furniture set as per your floor plan

Crockery, glassware and napkins

Staff for your event

Function coordinator for pre-event lead-up and during the event

Your wedding cake can be cut and served on a platter for \$2.50 pp, or plated with berries and cream for \$5 pp

**ELEGANCE &
INDULGENCE**



FOOD OPTIONS

ALTERNATE DROP 2 COURSE MENU \$89 pp

ALTERNATE DROP 3 COURSE MENU \$99 pp

ENTRÉE

please select 2 choices

Roast Leek & Brie Tartlet, Shaved Eschalot, Baby Watercress, Macadamia
Smoked Duck Breast, Whipped Yoghurt, Puffed Ancient Grains, Cherry Vincotto
Miso Glazed Mushrooms, Garlic Aioli, Maple & Goji Granola, Herbs
Braised Pork Belly, Caramelised Celeriac Purée, Burnt Apple Rémoulade, Pork Crumb
Seared Wagyu Carpaccio, Sesame, Charred Shishito, Yuzu Emulsion, Cured Yolk,
Crisp Rice

MAIN

please select 2 choices

MB4+ Pressed Short Rib, White Truffle Mash, Blistered Swiss Brown, Bone Marrow Jus
(Substitute to Eye Fillet +\$5pp)
Seared Lamb Rump, Crispy Potato, Whipped Buffalo Feta, Pickled Cucumber Salad
Chicken Supreme, Potato Gratin, Charred Baby Leeks, Tarragon Cream
Crispy Skin Barramundi, Wild Garlic Purée, Green Beans, Smoked Almonds
Spinach & Ricotta Rotolo, Macadamia Purée, Baby Rocket, Eschalot, Toasted
Sunflower Seeds

DESSERTS

please select 2 choices

Citrus Curd Tartlet, Strawberry Salsa
Salted Caramel Brownie, Crème Fraîche
Double Chocolate Ganache Tart, Blackberries
White Chocolate Tiramisu

*vegan and vegetarian menus available on request

*sample menu only. items subject to change

FOOD OPTIONS

GRAZING 2 COURSE MENU \$90 pp

GRAZING 3 COURSE MENU \$99 pp

Designed to be shared down the middle of the table

SHARED ENTRÉE

please select 3 choices

Roast Leek & Brie Tartlet, Shaved Eschalot, Baby Watercress, Macadamia
Smoked Duck Breast, Whipped Yoghurt, Puffed Ancient Grains, Cherry Vincotto
Miso Glazed Mushrooms, Garlic Aioli, Maple & Goji Granola, Herbs
Braised Pork Belly, Caramelised Celeriac Purée, Burnt Apple Rémoulade, Pork Crumb
Seared Wagyu Carpaccio, Sesame, Charred Shishito, Yuzu Emulsion, Cured Yolk, Crisp
Rice

SHARED MAINS

please select 3 choices

Slow Roasted Chicken, Tarragon Cream, Crispy Chicken Skin
Crispy Skin Barramundi, Beach Herbs, Citrus Butter
24hr MB4+ Short Rib, Bone Marrow Red Wine Jus
Pepperberry Braised Lamb Shoulder, Whipped Buffalo Feta, Saltbush Crumb
Spinach & Ricotta Cannelloni, Macadamia Purée, Baby Rocket, Eschalot, Toasted
Sunflower Seeds

SIDES

please select 3 choices

Crispy Baby Chat Potatoes, Saltbush Aioli
Pickled Cucumber Salad, Fresh Herbs
Roasted Carrots, Maple, Puffed Ancient Grain, Crispy Parsley
Grilled Sugarloaf, Tahini Dressing, Toasted Seeds

DESSERT

Assorted Macaroons & Tartlets (V)

**vegan and vegetarian menus available on request*

**sample menu only. items subject to change*

**DEVOTION &
DESTINATION**

COCKTAIL EVENT PACKAGE

DELUXE PACKAGE · 8 Canapes + 2 Substantials **\$89 pp**

PREMIUM PACKAGE · 8 Canapes + 4 Substantials **\$99 pp**

HOT

Wild Mushroom & Taleggio Croquette w' White Truffle Emulsion
Crispy Chicken Tulips w' Sticky Soy Dressing, Chilli & Fried Eschalots
Lobster & Prawn Spring Roll w' Nahm Jim
Maple Glazed Pork Belly, Burnt Apple Remoulade & Pork Crumb
Chicken, Chorizo & Spinach Filo w' Smoked Garlic Aioli
Saltbush Lamb Kofta w' Saltbush Aioli
Chorizo Béchamel Croquettes, Smoked Nduja Mayo & Crispy Jamon

COLD

Coffin Bay Pacific Oyster w' Finger Lime Mignonette
House Smoked Trout Tartlet w' Crème Fraîche & Yarra Valley Pearls
Wagyu Tartare on Focaccia w' Yuzu Emulsion & Sesame
Scallop Ceviche, Burnt Lime Aioli & Pickled Grapes
Caramelised Eschalot & Goats Cheese Tart w' Turkish Fig
Chicken Liver Parfait, Crostini, Crispy Chicken Skin & Chives
Smoked Nduja & Prawn Bruschetta w' Chives
Roasted Pumpkin Tartlet w' Spinach & Cashew Pesto

SUBSTANTIAL

Tempura Flathead w' Rustic Chips & Finger Lime Aioli
Wagyu Brisket Slider w' Green Apple Slaw
Charcoal Bao Bun w' Char Siu Duck, Leek & Japanese Mayo
Thai Chicken Salad w' Fresh Herbs & Lime Dressing
Gorgonzola Risotto w' Crispy Sage
Toasted Gnocchi w' Heirloom Tomatoes & Stracciatella

ADDITIONAL

Cold & Hot – \$5 per piece

Substantials – \$10 each

*vegan and vegetarian menus available on request

*sample menu only. Items subject to change





HOUSE SPIRITS ADD-ON

A selection of house spirits available on request.
\$15 pp

BRONZE BEVERAGE PACKAGE

\$85 pp

Sample Menu;

Sparkling; Ate Sparkling *(South East Australia)*

White; Ate Pinot Grigio *(South East Australia)*

Red; Ate Shiraz *(South East Australia)*

All tap beers & James Boags Premium Light bottles available.

Assortment of soft drinks.

SILVER BEVERAGE PACKAGE

\$99 pp

Sample Menu;

Please choose 5 selections

Sparkling; Bandini Prosecco *(Veneto Italy)*
Munro Valley Sparkling *(Victoria)*

White; Aquilani Pinot Grigio *(Veneto Italy)*
Audrey Wilkinson Series Chardonnay *(Hunter Valley NSW)*
Catalina Sounda Sauvignon Blanc *(Malborough New Zealand)*

Rosé; Rêverie Rosé *(Pays d'Oc, France)*

Moscato; Audrey Wilkinson Series Moscato *(Hunter Valley NSW)*

Red; Bruno Shiraz *(Barossa Valley South Australia)*
Red Claw Pinot Noir *(Mornington Peninsula VIC)*
Hesketh Regional Selection Cabernet *(Coonawarra SA)*
Fat Bastard Pinot Noir *(Languedoc-Roussillon France)*

All tap beers & James Boags Premium Light bottles available.

Assortment of soft drinks.





GOLD BEVERAGE PACKAGE

\$135 pp

Sample Menu;

Please choose 6 selections

Sparkling; Mumm Cordon Rouge *(Champagne, France)*

White; Nick O'Leary Riesling *(Canberra District, NSW)*

Shaw & Smith Sauvignon Blanc *(Adelaide Hills, South Australia)*

Dog Point Vineyard Sauvignon Blanc *(Marlborough, New Zealand)*

Keith Tulloch Chardonnay *(Hunter Valley, NSW)*

Amelia Park Chardonnay *(Margaret River, Western Australia)*

Henschke 'Sass the Tailor' Pinot Gris Blend *(Adelaide Hills & Eden Valley, South Australia)*

Rosé; AIX Maison Saint Aix Rosé *(Provence, France)*

Red; Red Claw Pinot Noir *(Mornington Peninsula, Vllctoria)*

Oliver's Taranga Shiraz *(McLaren Vale, South Australia)*

Two Hands 'Gnarly Dudes' Shiraz *(Barossa Valley, South Australia)*

Hesketh Penola Cabernet Sauvignon *(Coonawarra, South Australia)*

Credaro 'Kinship' Cabernet Sauvignon *(Margaret River, Western Australia)*

All tap beers & James Boags Premium Light bottles available.

Assortment of soft drinks.



FOOD ADD ONS

(Food Stations)

CHARCUTERIE STATION · \$39 pp

San Daniele Prosciutto, Fennel & Veneto Sopressa, Coppa, Local and Imported Cheeses including Brie, Cheddar and Blue, Grilled and Roasted Antipasto, Pickles, Caperberries, Quince Paste, Australian Mixed Olives, Muscatels, Walnuts, Pear and Strawberries with Lavosh, Crackers, Crostini and Sourdough

COLD SEAFOOD · \$49 pp

Premium Pacific Coffin Bay Oysters, Queensland Cooked Tiger Prawns, Smoked Wild Salmon, Cured Ocean Trout, Caper, Dill and Citrus Salsa, Kingfish Ceviche, Lemon and Lime, Cocktail Sauce, Aioli, Eschalot Vinaigrette, Herb Crostini and Sourdough

DESSERT · \$19 pp

Lemon Tartlets, Mini Caramel Tarts, Triple Chocolate Brownie, Assorted Macaroons, Assorted Petite Fours, Seasonal Berries

**Minimum of 50 guests applies.*

PLATTERS

(Designed for 10 Guests)

CHARCUTERIE, CHEESE & FRUIT \$289

San Daniele Prosciutto, Fennel and Veneto Sopressa, Coppa, Local and Imported Cheeses including Brie, Cheddar and Blue, Grilled and Roasted Antipasto, Quince Paste, Australian Mixed Olives, Muscatels, Seasonal Berries and Dried Fruit with Lavosh, Crackers, Crostini and Sourdough

COLD SEAFOOD \$299

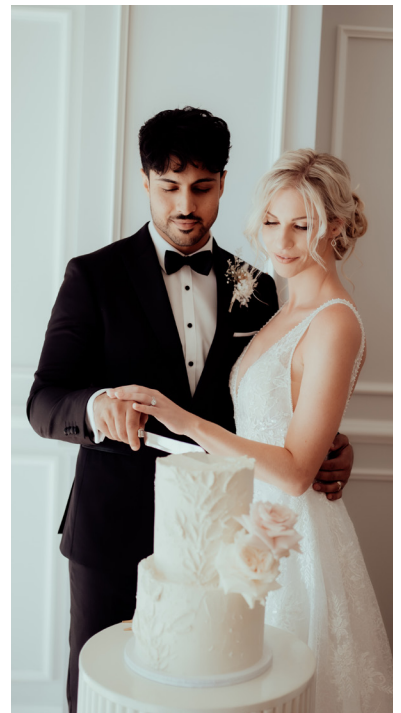
Premium Pacific Coffin Bay Oysters, Queensland Cooked Tiger Prawns, Smoked Wild Salmon, Cured Ocean Trout, Caper, Dill and Citrus Salsa, Kingfish Ceviche, Lemon and Lime, Cocktail Sauce, Aioli, Eschalot Vinaigrette, Herb Crostini and Sourdough

DESSERT \$199

Lemon Tartlets, Mini Caramel Tarts, Triple Chocolate Brownie, Assorted Macaroons, Assorted Petite Fours, Seasonal Berries

BRIDAL BOARDS

- Charcuterie Bridal Board – \$89 (serves 4)
- Cold Seafood Bridal Board – \$99 (serves 4)
- Dessert Bridal Board – \$59 (serves 4)



WEDDING PACKAGE ADD-ONS

RECOVERY DAY OPTIONS

RECOVERY SESSION BY THE POOL · \$50 pp

Brunch-style recovery with shared platters and a welcome cocktail

LAKESIDE BREAKFAST STATION · \$35 pp

Private setup with juice station, breakfast sliders, pastries and cocktail-style seating

BREAKFAST BBQ · \$25 pp

Classic bacon and egg rolls served alongside a self-serve coffee bar

HAIR OF THE DOG · \$25 pp

2-hour house beverage package served with a trio of canapés

HANGOVER HELPER · \$25 pp

Mimosa station, Bloody Marys and breakfast sliders

**Minimum of 20 guests applies.*

PRE-DINNER OFFERINGS

CANAPÉS & COCKTAILS · \$40 pp

Sunset drinks with signature arrival cocktails and gourmet canapés

WELCOME BBQ NIGHT · \$50 pp

Relaxed-style event with grilled meats, fresh seasonal salads and garden games

PELICANS BUFFET PLATTERS · \$55 pp

Shared platters served with house beer and wine in a private dining space

CHAMPAGNE ARRIVAL & GRAZING STATION · \$25 pp

Arrival bubbles paired with a styled grazing board

POOLSIDE PLATTERS · \$50 pp

A chilled evening with poolside seating, food platters, house beer and wine

**Minimum of 20 guests applies.*

SERENITY & CELEBRATION



BEVERAGE ADD ONS

VEUVE CLICQUOT on arrival \$20 pp

ARRIVAL COCKTAILS \$20 pp

Available upon request



COCKTAIL HOUR ADD ON

\$49 pp

1 Hour Beverage Package + Canapes

Sparkling; Ate Sparkling *(South East Australia)*

White; Ate Pinot Grigio *(South East Australia)*

Red; Ate Shiraz *(South East Australia)*

Beer; James Boag Light, Corona, Pure Blonde, Somersby Cider

Canapes; *(please select 3)*

Rare Beef Crostini with Smokey Tomato Relish, Rocket & Crème Fraiche (DF)

Porcini Mushroom & Truffle Arancini with Truffle Mayo (V)

Crispy Chicken Tulips with Sticky Soy Dressing, Chilli & Fried Eschalots (DF)

Three Cheese Croquettes, Smoked Chilli Mayo (V)

Spiced Lamb Kofta with Salsa Verdi, Spiced Yoghurt (GF)

OTHER ADD ONS

CREW MEALS \$45 pp

KIDS MEALS (under 12) \$35 pp

TEENS NON-ALCOHOLIC BEVERAGE PACKAGE \$20 pp

ACCOMMODATION

The Beachcomber Hotel & Resort provides 83 boutique-style rooms to accommodate you and your guests with an exclusive pool-club and a unique waterfront restaurant to enjoy breakfast with your loved ones the next day. Each room has been renovated to perfection with modern furnishings, on trend lighting and designer touches, lending to the fresh new coastal chic vibe the rooms now emanate.

Room Features;

- 83 guest rooms including 8 Waterview/ Poolside Deluxe suites
- Individual climate control air-conditioning
- 55" Smart TV with Chromecast
- Free WIFI access
- Iron & ironing board
- Hair dryer
- T2 tea & coffee
- Mini bar fridge
- In-room safe
- All rooms are non-smoking
- Complimentary water

Resort Features;

- Pool & spa
- 24-hour reception
- Multiple function spaces
- Casual pub dining
- Upmarket Pelicans restaurant
- Club Cyan pool bar





ROOMS

At The Beachcomber Hotel & Resort, we take pride in offering exceptional accommodation tailored to your special day. Wake up in one of our 83 boutique-style rooms, each thoughtfully renovated with modern coastal chic styling, designer touches, and on-trend lighting. Whether you're planning an intimate celebration or a larger affair, our range of rooms ensures both comfort and style for you and your guests. Enjoy exclusive access to our pool-club and start the day with breakfast at our waterfront restaurant, all while taking in stunning lake views and our Hamptons-inspired interiors.

For bridal parties, our Waterview Deluxe rooms offer the perfect space for preparation and luxury, with bathtubs, dress hooks, full-length mirrors, and sweeping lakeside views. Guests can choose from various room types, including Waterview Kings and Poolside Kings, each designed for comfort and relaxation. Late checkout options are also available, so you and your guests can unwind and make the most of the celebration. With a variety of stylish rooms and thoughtful amenities, we aim to make your wedding stay as seamless and memorable as possible.



BREAKFAST

At The Beachcomber Hotel & Resort, start your post-wedding morning with a lavish buffet breakfast at Pelican’s Restaurant, from 7 AM to 10 AM. Enjoy a wide array of breakfast options designed to satisfy all tastes. Our pancake station allows you to customize toppings, while eggs are freshly prepared to order. Visit our charcuterie station to choose from a selection of cured meats, cheeses, and more. Freshly baked croissants, assorted pastries, various juices and cereals, and expertly made barista coffee are also available to complement the elegant setting. With its stunning lake views, Pelican’s Restaurant offers a perfect spot to unwind and reminisce about your special day, in a setting that combines comfort with sophistication.





Email for enquiries;
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