



WEDDINGS

SAILS PORT MACQUARIE

by Rydges







CONGRATULATIONS ON YOUR E N G A G E M E N T

*We invite you to celebrate in one of the North Coast's
most stylish wedding destinations Sails Port Macquarie by Rydges.*

From an intimate to lavish gatherings, Sails Port Macquarie has an inspiring selection of indoor and outdoor ceremony and reception spaces to create the perfect coastal celebration.

From the lush lawns and tropical gardens of 'The Pavilion' to the sweeping vistas across the marina from 'The Cape Ballroom', you have the canvas to design an unforgettable occasion.



THE POINT

Located on the furthestmost point of the resorts private peninsula is our signature outdoor ceremony location, 'The Point'.

Overlooking the tranquil bay and Pelican island, this picturesque and private space is suitable for over 100 guests providing the perfect setting to capture your special moment.

Your guests can soak up the stunning coastal location and enjoy a glass of bubbles with an unforgettable view while they wait to witness the magic of your ceremony.

THE BALLROOM

Situated on the eastern foreshore of the resort with uninterrupted views of the marina, across the bay and out to the Pacific Ocean.

The Cape Ballroom seats up to 250 guests in a banquet formation or over 300 guests for a cocktail event, and can be divided for smaller, more intimate celebrations too.

The breathtaking pillarless space features floor to ceiling windows with natural light and stunning water views. With high ceilings, a pre event lounge, a large undercover balcony, full event bar, elevator access and private amenities, this exclusive venue is the ideal backdrop for your Wedding reception.





THE CHAPEL & FORMAL GARDEN

Offering lush green lawns with stunning river views, moored yachts, and manicured tropical gardens for a picturesque setting.

The Chapel is situated alongside The Pavilion amongst the formal gardens with views to the edge of the bay.

Enjoy the lush surrounds and views across the water as you say I do.

The gardens are also perfect for post ceremony drinks and canapes.

THE PAVILION

The most unique alfresco reception venue on the North Coast.

Welcome to The Pavilion, a stunning venue nestled among the impeccable formal gardens with breathtaking views of the bay. Our space comfortably accommodates up to 80 guests, ideal for seated or feasting receptions. The Pavilion also sets the scene for a sophisticated cocktail-style celebration, providing a picture-perfect backdrop for your special event. With its serene surroundings and elegant charm, it's the perfect setting for creating unforgettable memories with your loved ones.

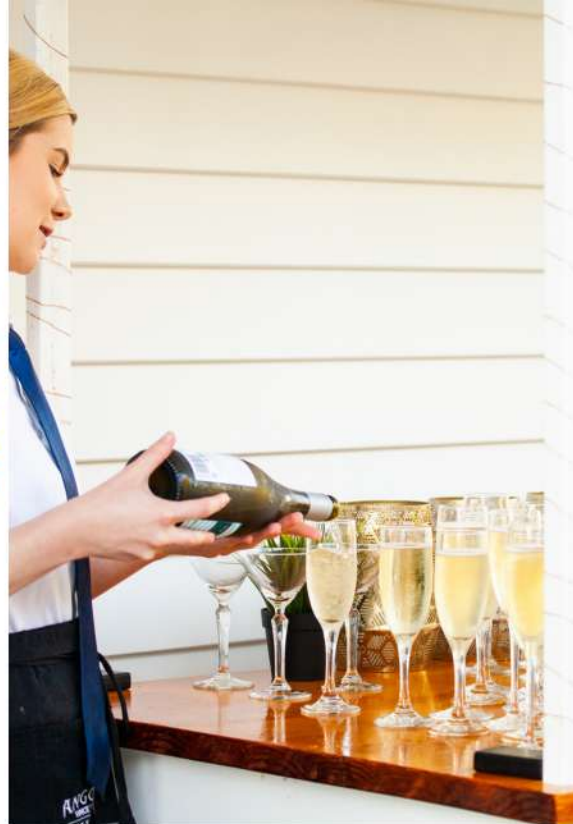


COCKTAIL RECEPTION

Cocktail Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Antipasto, dips and olives platters for reception arrival, followed by an interactive selection of 7 classic canapes & 2 substantial canapes
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include high cocktail tables with white linen, scattered casual seating, chapel dance floor, lectern & microphone
- Gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse





COCKTAIL RECEPTION MENU

Classic Canapé Selection

- Tomato & Bocconcini Arancini with Saffron Truffle Aioli
- Ricotta & Sweet Corn Stuffed Pumpkin Flower with Green Goddess Dressing
- Prawn with Lemongrass served on a Sugar Cane Skewer
- Lamb Kofta with Sumac Yoghurt
- Chorizo & Haloumi Skewers
- Tandoori Chicken Skewers with Yoghurt Dressing
- Four Cheese Arancini with Apple Butter
- Pork Spring Rolls with Nam Jim Dressing
- Vegetarian Spring Rolls with Nam Jim Dressing
- Steamed Mini Pork Bun with Hoisin Sauce
- Fried Chilli Prawns with Lime Aioli

Classic Sweet Canapé Selection

- Mini French Macarons
- Dark Chocolate Truffles
- White Chocolate Coconut Truffle
- Mini Chocolate Tartlets
- Mini Bambino Gelato Ice Cream in Cone
- Dark or White Chocolate Dipped Strawberries
- Fresh Fruit Platter

Substantial Canapé Selection

- Asian Prawn Salad including Glass Noodles, Garden Herbs & Nuoc Cham Dressing
- Crispy Thai Beef Salad including Soft Herbs & Nam Jim Dressing
- Beef Tortellini with Parmesan, Chive, Tomato Sugo & Powdered Parmesan
- Wild Mushroom Gnocchi with Truffle Cream & Herb Ciabatta Crumb
- Salt & Pepper Squid with Lime Aioli
- Mini Angus Beef Burger Sliders with Pickles & Burger Sauce
- Butter Chicken with Naan Bread
- Beef Korma Curry with Roti Bread
- Prawn & Pea Risotto with Preserved Lemon, Herb Oil & Fresh Chives
- Tapas Style Beef Meatballs in Spicy Tomato Sugo & Served with a Dipping Baguette

Menus are subject to seasonal change



FEASTING RECEPTION

Feasting Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Feasting style shared mains and sides served to the centre of the table for your guests to enjoy.
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include tables clothed in white linen, chairs, dance floor, lectern & microphone*
- Gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse

**The Cape Ballroom - long or round tables, black banquet chairs & dance floor*

**The Pavilion - long tables only, white Malibu chairs & chapel dance floor*





FEASTING RECEPTION MENU

All items served at once in the centre of the table for your guests to enjoy.

- A selection of assorted breads

Main Selection (select three items)

- Braised lamb shoulder with parsnip chickpea puree, jus & mint
- Truffle tarragon chicken with butternut puree & fried sage
- Herb panko crumbed snapper with gribiche sauce
- Seared rib of beef with red wine jus, horseradish cream & watercress
- Flash fried squid with lemon, parsley & pink sea salt
- Braised beef with creamed spinach & charred onion
- Glazed honey miso pork belly with ancient wheat grain salad
- Baked snapper with caponata
- Wild mushroom & spinach risotto
- Egg rigatoni with peas, roasted capsicum & crème fraiche
- Boneless pork ribs with pickled cucumber salad
- Chargrilled pork cutlets with roasted peppers & crispy capers
- Nowra lamb rack with freekeh tabouli

Sides Selection (select three items)

- Spiced cauliflower with salted yoghurt
- Seasonal greens with chilli, garlic & olives
- Eggplant Ratatouille
- Duck fat roasted potatoes
- Tomato & bocconcini arancini
- White bean chorizo salad with lemon dressing
- Mac & cheese croquettes
- Braised cabbage with pancetta & caraway seed
- Roasted field mushroom with pine nuts & persian feta
- Caesar salad

Sauce Selection (select two items)

- Red wine sauce | Diane sauce | Béarnaise | Romesco | Garlic aioli

Dessert

- Selection of petit fours

Menus are subject to seasonal change

SEATED RECEPTION

Seated Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Two course classic menu served alternately
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include tables clothed in white linen, chairs, dance floor, lectern & microphone*
- Clothed & skirted gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse

**The Cape Ballroom - long or round tables, black banquet chairs & dance floor*

**The Pavilion - long tables only, white Malibu chairs & chapel dance floor*





SEATED RECEPTION MENU

Two course reception package can include either entrée & main or main & dessert

Select two items from below options to be served alternately

Entree Selection

- Prawn & Pea Risotto with Mascarpone, Preserved Lemon & Herb Oil
- Twice Cooked Crumbed Brie with Candied Walnut, Aioli & Honey
- Charcuterie Plate Selection including Cured Meats, Apple Chutney, Pickles, Sun-dried Olive Butter, Poached Pear & Warmed Sourdough
- 5 Spiced Salt & Pepper Squid with Roasted Capsicum Aioli & Herb Oil
- Peruvian Ceviche with Scallop, Tuna, Avocado Salsa, Lemon Oil & Micro Greens
- Heirloom Tomato Bruschetta with Buffalo Mozzarella, Candied Balsamic & Lemon
- Pressed Lamb Shoulder with Hummus, Pomegranate, Mint & Orange Oil

Main Selection

- Twice Cooked Beef Cheek with Chive Potato Purée, Charred Golden Shallots, Port Jus & Chive Gremolata
- 18 Hour Slow Cooked Lamb Shoulder with Aloo Bonda Potato, Minted Pea Purée & Madeira Jus
- Sous Vide Harissa Chicken Supreme with Parmesan, Smoked Paprika Potato Pav & Sumac Yogurt
- Dukkha Crusted Duck Breast with Potato Dauphinoise, Poached Turkish Fig & Port Jus
- Crispy Skin Barramundi with Almond Romesco, Potato Rosti, Basil Essence & Green Leaves
- Seared Beef Fillet with Creamed Spinach, Yorkshire Pudding, Café de Paris Butter & Confit Tomato
- Seared Atlantic Salmon with Potato Dauphinoise, Crab Mint & Dill Salad, Lemon Essence

Dessert Selection

- Chocolate Raspberry Dome with Hazelnut, Cocoa Cream, Coco Dust & Fresh Berries
- Passionfruit Roulade with Vanilla Bean Cream & Freeze Dried Berry Meringue
- Tropical Cheesecake Tart with Coconut Gel & Blackberries
- Chocolate Tasting Plate including Cocoa Macaron, Chocolate Mint Truffle & Chocolate Brulee

Please speak to your coordinator about specific dietary requirements

Menus are subject to seasonal change



BEVERAGE PACKAGES

Classic three hour package included in all cocktail, feasting & seated receptions

PAVILION

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Hahn Super Dry 3.5 - Bottle
Balter Eazy Hazy - Can

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

PREMIUM BEVERAGE PACKAGE

WINES

Wilderflower Prosecco
Herringbone Sauvignon Blanc
Alte Chardonnay
St Aime Pinot Gris
Bimbadgen Moscato
Quilty & Gransden Merlot
Alte Shiraz

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Stone & Wood - Bottle
Byron Bay - Bottle
Peroni - Bottle
Balter XPA - Can
Balter Eazy Hazy - Can
Hahn Super Dry 3.5 - Bottle

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

BALLROOM

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy

BOTTLED BEER

Hahn Super Dry 3.5

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

PREMIUM BEVERAGE PACKAGE

WINES

Wilderflower Prosecco
Wicks Estate Sauvignon Blanc
Alte Chardonnay
Cantina Di Gambellara Pinot Grigio
Young Poets Moscato
Quilty & Gransden Merlot
Alte Shiraz

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy
Stone & Wood
Byron Bay
Balter XPA
Peroni

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

BOTTLED BEER

Hahn Super Dry 3.5



SIGNATURE

RECEPTION PACKAGE UPGRADES

SPEAK WITH YOUR COORDINATOR
ABOUT ADDING SOME EXTRA
SPECIAL ITEMS TO YOUR DAY

- POST CEREMONY CANAPÉS
- POST CEREMONY OR LATE NIGHT ASSORTED PLATTERS
- YOUR WEDDING CAKE SERVED WITH BERRY COULIS & FRESH CREAM
- SELECTED ARRIVAL COCKTAIL FOR YOUR GUESTS
- CHILDREN, TEENAGER & VENDOR MEALS
- TIFFANY CHAIRS
- BRIDAL PARTY BREAKFAST PLATTERS
- ICE CREAM CART
- CHAMPAGNE TOWER
- GUEST ACCOMMODATION OPTIONS

and so much more!



LET US CREATE
YOUR DREAM CELEBRATION
AT SAILS PORT MACQUARIE

GET IN TOUCH WITH OUR TEAM OF PASSIONATE COORDINATORS

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