
WEDDING PACKAGES

SAN MARTIN

|
Akuna Bay



**SAN MARTIN IS A PREMIUM DESTINATION WEDDING VENUE
NESTLED IN PRISTINE NATIONAL PARK SURROUNDS**

We want your memorable day to be filled with elegance and style. We extend the warmest of welcomes to your guests, and offer total peace of mind for you and your other half.



\$135_{PP}
BEGINNINGS

*Pre-wedding menu tasting
for two guests Shed (entrée and mains only)
Alternate entrée, main and dessert
Four hour Classic Beverage Package*

*Wedding cake served on platters to each table
White skirted cake and gift table
Venue lectern and roving microphone
Parquetry dance floor*

\$165_{PP}
DREAMS

*Pre-wedding menu tasting
for two guests Shed (entrée and mains only)
Five hour Classic Beverage Package
Pre-dinner canapé package
Alternate entrée, main and dessert*

*Tea and coffee selection
Wedding cake served on platters
Parquetry dance floor
Venue lectern and roving microphone
First anniversary lunch for two at Shed*

\$195_{PP}
ROYAL

*Pre-wedding menu tasting
for two guests in Shed (entrée and mains only)
Five hour Premium Beverage Package
Pre-dinner Canapés Package
Antipasti Platter pre set on tables
Alternate entrée, main and dessert*

*Tea and coffee selection and petit four
Wedding cake served on platters
Parquetry dance floor
Microphone, lectern, screen and projector
First anniversary lunch for two at Shed*

\$1000
CEREMONY
ON SAN MARTIN BALCONY

1 hour ceremony

Chairs and water station provided



Food & Beverage

PACKAGE INCLUSIONS

BEGINNINGS

Alternate entrée, main and dessert

CHOOSE 2 OF EACH

DREAMS

2 savoury canapés

Alternate entrée, main and dessert

CHOOSE 2 OF EACH

ROYAL

4 savoury canapés

Antipasti to share

Alternate entrée, main and dessert

CHOOSE 2 OF EACH

Please advise us of any dietary requirements your guests have so that we can cater to your needs.

Please note that food selections are subject to change. Food may contain trace of nuts.

DF dairy free **GF** gluten free **V** vegetarian **VG** vegan

EXTRAS

Canapes savoury \$6_{pp}

Seafood platter (to share on table) \$39_{pp}

Antipasti \$15_{pp}

Sides \$5_{pp}

Kids meals \$35_{pp}

Crew meals \$35_{pp}



CANAPÉS

Raw salmon lettuce cup, ginger, soy, chilli GF | DF

Sydney rock oyster, salmon caviar GF | DF

Iberico ham crouton, goats curd, pickled onion

Caramelised onion and goat cheese tartlets V

Grilled focaccia, heirloom tomatoes, mozzarella V

*Tofu and shitake rice paper rolls, mint,
coriander, peanut dip* VG | GF

Avruga caviar and soured cream tartlets

Teriyaki beef sushi, sesame seed sauce

ENTREÉS

*BBQ garlic baby octopus, shaved fennel,
orange, watercress, pickled radish*

*Calamari fritti loligo squid, zucchini,
garlic, mint, tartare sauce, lemon*

*Tuna ceviche tostada, cucumber, avocado,
radish, chilli, pomegranate, citrus dressing* GF | DF

*Bresaola carpaccio, potato truffle foam,
arugula, parmigiano reggiano, citrus dressing*

*Kale, avocado, roasted pumpkin salad, mint, coriander,
chilli, pomegranate, almond, pepitas, rocket* VG | DF

*Goat cheese zucchini flowers, tomato passata, zucchini,
roast butternut pumpkin, herbed infused oil* V

*Heirloom tomato salad, buffalo mozzarella,
lime compressed watermelon, fig, baby basil* V | GF

MAINS

*Beef eye fillet, roast heirloom beetroots,
horseradish cream, jus, sundried pepper puree* GF

*Roast chicken breast, truffle jus, mousseline potato, confit truss
cherry tomato, crispy kale, Sautée wild mushrooms* GF

*Crispy skin pork belly, parmesan polenta,
cauliflower puree, pea and zucchini salad, jus* GF

*Pressed Moroccan lamb shoulder, roast parsley new potato,
broccolini, chermoula, jus* GF

Duck leg confit, potato gratin, asparagus, carrot puree, jus GF

*Spinach and ricotta ravioli, radicchio, green beans
and asparagus salad, parmesan, burnt butter*

*Pan seared salmon, confit truss cherry tomato, asparagus,
green pea puree, lemon burnt butter, pea tendrils* GF

*Herb coated barramundi,
creamed saffron potato, fennel, crab bisque*

*Truffle mushroom arancini, tomato passata,
parmigiana reggiano, arugula, balsamic glaze*

\$5^{PP}

SIDES

Chilli olive oil broccolini, roasted sesame VG | GF

Green mixed herb salad, dijon dressing VG | GF

Seasonal vegetables, herb butter V | GF

Rosemary and paprika roasted kipfler potatoes V | GF



DESSERT

Coffee stone cake made of soft caramel hazelnut, coffee mascarpone mousse, vanilla gelato

Lemon tart meringue, vanilla gelato, raspberry coulis, vanilla butter soil, strawberries

Mango coconut pebble, coconut gelato, strawberry, raspberry coulis, lemon balm

Chocolate praline tart, raspberry sorbet, chocolate sable

Tiramisu teardrop, mascarpone mousse, chocolate crumble, raspberry sorbet

Chocolate mud cake, salted caramel, vanilla and brownie ice cream

New York cheesecake, raspberry sorbet, strawberry, lemon balm



CLASSIC BEVERAGE PACKAGE

SPARKLING

Growers Gate Brut SA

WINES

Growers Gate Sauvignon Blanc SA

Growers Gate Pinot Noir SA

BEER

Byron Bay

Peroni

Heineken 0%

WATER

Sparkling Water

Still Water

OTHER

Selection of soft drinks and juices

PREMIUM BEVERAGE PACKAGE

SPARKLING

Johnny Q Sparkling Brut SA

WINES

Johnny Q Sauvignon Blanc SA

Johnny Q Shiraz SA

BEER

Byron Bay

Peroni

Heineken 0%

WATER

Sparkling Water

Still Water

OTHER

Selection of soft drinks and juices

Please note: beverage selections may be subject to change

BEVERAGE PACKAGE EXTRAS

1 Cocktail on arrival \$15_{pp}

1 Hour Cocktail (choose 2) \$24_{pp}

2 Hour Cocktail (choose 2) \$39_{pp}

1 Hour Magnum of Champagne \$20_{pp}

3 Hour Spirits (choose 2) \$16_{pp}

Cocktail beverage menu available upon request.

