



# Weddings

A bayside backdrop for every occasion.

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## About us

Let your love story unfold against a backdrop of coastal luxury at Georges River Sailing Club. Perched on the shores of Botany Bay, this waterfront venue captivates with panoramic views, sleek modern interiors, and a relaxed sophistication that sets the tone for an unforgettable celebration.

Whether you envision an elegant cocktail soir ee or a grand reception, our flexible event spaces can be styled to suit your vision.





# All Inclusive Package

from \$189pp

MIN 60 PAX

## INCLUSIONS

- 2 course menu
- 4.5hr standard beverage package
- Exclusive use of the waterfront event space
- Private bridal room
- Styled bridal, cake & gift tables, wishing well
- Round tables with white linen & venue chairs
- Full place settings with crockery, cutlery & glassware
- Silk floral centerpieces, acrylic table numbers, cake knife & toasting flutes
- Wedding cake cut & served
- Personalised menus, placement of bonbonniere & place cards
- Microphone, projector, screen & laptop, playlist connectivity
- Dancefloor
- Professional waitstaff & banquet manager
- Dedicated event specialist to plan & guide your day

Upgrades and customisation options are available, speak with your Wedding Coordinator to enhance your package

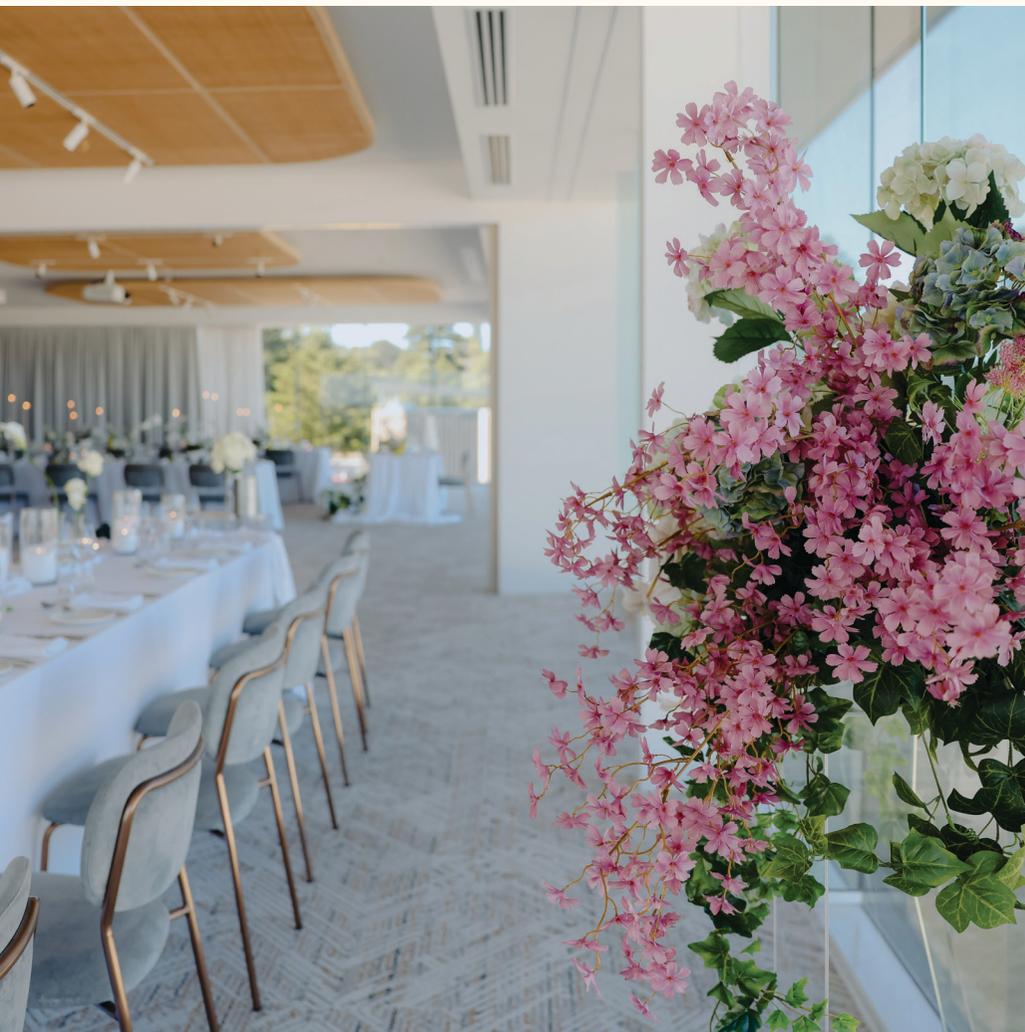
# Wedding Extras

## CEREMONY OPTIONS

Location – Georges River Terrace or Function room

\$1500 for 2 hours – Includes furniture and set up

Floral Arch, White carpet, 20 white fold out chairs, signing table with floral styling



# Package Add-ons

Speak with our Wedding Coordinator to explore exclusive add on options available through our trusted preferred suppliers.



Wedding Styling – A Real Flower Boy  
Xavier Ho Wedding & Events Styling



Celebrant – Married by Maria



DJ/MC – One Round Entertainment



Photobooth – The One Photobooth



Fireworks with cake cutting & Dry ice with fireworks during Bridal Waltz – AND Events Sydney



Wedding Cake – Sweet Dreams by Vanessa



Wedding Stationary – Signed by Yiana



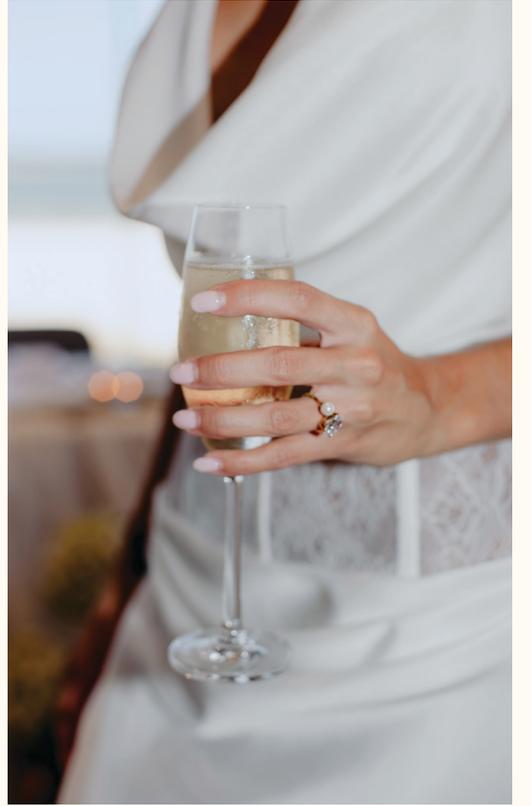
Wedding Cars – Top Car Hire – Weddings & Events



Photographer – NKDS Photography

Canapes & Sparkling wine on arrival

Bon bons – personalised Maybe Sammy's cocktail bottles



# Roaming Canapés

MIN 40 PAX

5 selections

6 selections

7 selections

## COLD ITEMS

California rolls:

Maki vegetable roll V, GF, DF, NF, H

Maki raw tuna roll GF, DF, NF, H

Nigiri: prawn, sashimi salmon,  
raw tuna GF, DF, NF, H

Smoked salmon tartare on crouton H

Prawn vietnamese rice paper rolls  
GF, DF, NF, H

Vegetarian vietnamese rice  
paper rolls VG, GF, DF, NF

Goat cheese profiteroles, onion  
jam, honey, pistachio dust VG, H

## HOT ITEMS

BBQ prawn skewer GF, H

Lamb skewers with tzatziki GF, H

Chicken satay, peanut sauce GF, H

Truffled mushroom & parmesan  
arancini GF, H, VG

Beef fillet, mini yorkie, hollandaise,  
wilted spinach

Aussie beef pie GF

Asian vegetable spring rolls VG, H

## SUBSTANTIAL (ADDITIONAL COST)

### Cold canapés

Shrimps roll Mary rose, chiffonade  
lettuce, soft bun VG, H

### Hot canapés

Mushroom risotto with Heidi  
gruyere cheese VG, H

Beef slider, pickle, tomato,  
cheese, BBQ sauce

Southern fried chicken slider,  
slaw, black garlic mayo H

BBQ prawn skewers with  
Asian slaw GF, H

Fish and chips, tartare sauce H

## SWEET CANAPÉS (ADDITIONAL COST)

Cherry, white chocolate and  
coconut truffle VG, GF

Chocolate brownie, with valrhona  
chocolate ganache VG, GF

Assorted macarons VG

Fruit tarts VG

Cookies and cream cheesecake VG

Fruit skewers, honey V, GF, DF, NF, H



# Station Add-ons

MIN 50 PAX

## Grazing Table

Cheese, dips, pickles and charcuterie

## Mediterranean Station

Tabouli, sambousek, kibbeh, hummus, garlic sauce,  
pickles, lamb skewers, chicken skewers, fresh and  
fried Lebanese bread

## Seafood Station

Prawns, Sydney rock oysters, smoked salmon, nigiri,  
sashimi, mussels, condiments

## Taco and Nacho Table

Tortillas, corn chips, tacos, soft shell tacos, guacamole,  
tomato salsa, sliced beef or chicken chili con carne,  
shredded cheese, corn salsa, shredded lettuce,  
jalapeno peppers

## Dessert Table

Assorted individual desserts, chocolate fountain  
with fruit skewers, marshmallows, fudge, berries

V Vegetarian VG Vegan GF Gluten Free  
DF Dairy Free NF Nut Free H Halal

Menu items may vary based on availability

# 3 Course Menu

MIN 40 PAX

## ENTRÉE | SELECT 2

**Cherrywood smoked duck breast**  
burnt apple chicory, baby beetroot,  
duck jus DF, GF, NF

**Citrus-cured pastrami salmon**  
pickled cucumber, horseradish cream,  
salmon roe, baby herbs GF, NF

**Torched hokkaido scallop**  
lemon myrtle, buttermilk foam,  
radish, karkalla GF, NF

**Summer heirloom tomato**  
macadamia cream, peach, baby radish,  
chilli oil GF, DF, V, VG

### Seafood plate

- Kingfish crudo, blood orange dressing
- Poached skull island king prawns, aspen lemon emulsion
- Fresh oyster, pepper berry mignonette
- Torch abrolhos scallop, finger lime
- Olives, octopus, biquinho peppers skewer

## MAIN | SELECT 2

**Market fish**  
jerusalem artichoke, artichoke crisps, asparagus,  
purslane, caviar beurre blanc GF, NF

**Wattle seed & macadamia herb-crusted lamb loin**  
caramelised butternut squash, pea puree,  
baby fennel, eschalot, mint oil, lamb jus

**Beef fillet**  
pommes anna, braised eschalot, mustard green puree,  
confit garlic, madeira jus GF, NF

**Spring chicken supreme**  
roasted celeriac, baby radish, baby turnips,  
dutch carrots, chicken jus GF, NF

**Burnt leeks & king oyster mushroom romesco**  
artichoke crisps, soft herbs

## DESSERTS | SELECT 2

**Textures of strawberry**  
Strawberry compote infused with vanilla bean,  
smooth strawberry gel, strawberry mousse, soft  
vanilla sponge, fresh strawberries, and delicate  
white chocolate whipped cream

**Dark chocolate orange galaxy**  
Intense dark chocolate orange cremieux, zesty orange  
gel, glossy chocolate dome, moist chocolate cake,  
candied clementine, chocolate curls VG

**Vanilla panna cotta**  
with elderflower jelly, seasonal berries,  
and strawberry champagne granita GF

**Citrus cheesecake**  
with mandarin jelly, white  
chocolate curls, white chocolate citrus cremieux,  
coconut crumble, lemon gel, freeze-dried  
mandarin segments, edible flowers

V Vegetarian VG Vegan GF Gluten Free  
DF Dairy Free NF Nut Free H Halal

Menu items may vary based on availability





# Sharing Style Menu

## 3 COURSES

### ENTRÉE | SELECT 2

BBQ skull island prawn, ox heart tomato, prawn oil *DF, NF, GF*

Hira masa Kingfish ceviche, stone fruits, buttermilk, chili oil

Salted crusted beets, goats curd, pine nuts, vino cotto, basil *NF, VG*

Vitello tonnato, tuna and anchovies emulsion, caperberries, semi dried cherry tomatoes, guindilla peppers *GF, NF*

### MAINS | SELECT 2

Market fish, smoked dashi butter, sea blite *GF, NF*

Roast lamb saddle, charred cipollini onion, jus *DF, GF, NF*

Pan-roast Porta-style chicken and clams, charred corn, peppers, pickled red onions salsa *GF, DF, NF*

Roast beef sirloin, smoked parsnip puree, wild mushroom and sage beurre noisette *GF, NF*

### SIDES | SELECT 2

Charred broccolini, fermented chili, caramelized walnut *DF, GF, VG*

Twice-cooked crispy potato, rosemary and garlic *GF, NF, DF, VG*

Truffle white polenta, burnt leeks and confit tomato, parmesan *GF, NF, VG*

Bitter leaves, shaved fennel, radish, cucumber, baby herbs, pecorino, house vinaigrette *DF, GF, NF, VG*

### DESSERTS | SELECT 1

Tropical fruit platter

Selection of international cheeses, red wine grape jam, lavosh, walnut bread

Bon bon and petite fours

*Menu items may vary based on availability*

V Vegetarian VG Vegan GF Gluten Free  
DF Dairy Free NF Nut Free H Halal

# Beverage Packages

## CLASSIC

3hr | 4hr | 5hr options

### WINE

Angove Chalk Hill Blue SSB  
Angove Chalk Hill Blue Cabernet Merlot  
Angove Chalk Hill Blue Bubbles Stelvin

### BEER

Cascade Light  
Stone & Wood Pacific Ale

### TAP BEER

Great Northern Super Crisp  
Tooheys New

### OTHER

Soft Drinks  
OJ  
Table Water

## PREMIUM

3hr | 4hr | 5hr options

### WINE

Lark Hill Blanc  
De Blanc  
Tai Tira Sauvignon Blanc

Petal & Stem  
Pinot Gris

Garfish Rose

Starling Shiraz

### BEER

Cascade Light  
Stone & Wood  
Pacific Ale  
Hahn Super Dry <sup>GF</sup>

### TAP BEER

Great Northern  
Super Crisp

Pure Blonde

Balter XPA

Peroni 3.5%

### OTHER

Purezza Still | Sparkling  
Soft Drinks  
OJ

## DELUXE

3hr | 4hr | 5hr options

### WINE

42 Degrees South  
Premier Cuvee

Lost Turtle  
Sauvignon Blanc

Gustave Lorentz  
Reserve Pinot Gris

Creamery Chardonnay

Excuse My French Rose

Le Grand Noir Pinot Noir  
Briar Ridge 'The Old  
Vines' Shiraz

### BEER

Cascade Light  
Stone & Wood Pacific Ale  
Hahn Super Dry <sup>GF</sup>  
Corona

### TAP BEER

Peroni 3.5%  
Pure Blonde

Balter XPA

GNSC

Hawkes Patio Pale

Hard Rated

Ginger Beer

Carlton Draught

### OTHER

Purezza Still | Sparkling  
Premium Juice  
Soft Drinks



# Beverage Add-ons

## COCKTAILS

On Arrival  
One per person

Espresso Martini  
Daiquiri  
Margarita

**Deluxe Upgrade**  
**Choice of two**

Select from a curated range  
of Maybe Sammy Cocktails

## CHAMPAGNE

On Arrival

Moët & Chandon Impérial NV

## SPIRITS

**Classic Package**  
3 hr | 4 hr | 5 hr options

**Includes:**

42 Below Vodka  
Bombay Sapphire Gin  
Cazadores Tequila  
Dewar's White Label Scotch Whisky  
Bacardi Oro Rum

**Deluxe Package**  
3 hr | 4 hr | 5 hr options

Grey Goose Vodka  
Hendrick's Gin  
Patrón Silver Tequila  
Kraken Spiced Rum  
Johnnie Walker Double Black





Thank you for considering Georges River Sailing Club for your event.

Whether you're ready to start planning, have questions,  
or wish to arrange a site visit, our team is here to assist.

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Sanoni Ave, Sandringham NSW 2219

Phone (02) 9113 8811 • [enquiries@altevents.com.au](mailto:enquiries@altevents.com.au)

[GEORGESRIVERSAILINGCLUB.COM.AU](http://GEORGESRIVERSAILINGCLUB.COM.AU)

