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Introduction

WELCOME TO MOBYS, A SEASIDE ITALIAN RESTAURANT & VENUE

At Mobys, inspiration is woven through every moment of your wedding celebration. Set against the breathtaking backdrop of the waterfront, our venue blends timeless Italian charm with effortless coastal elegance.

From the carefully crafted menu — featuring handmade pasta, fresh seafood, and grilled steaks — to the warm, attentive service, every detail is designed to bring your vision to life. Surrounded by the gentle sounds of the sea and the glow of soft lighting, your celebration will spark genuine connections, create lasting memories, and feel beautifully personal from start to finish.



VENUE FLOOR PLAN

*Sample floor plan only. Subject to change.





The Details

(01) CAPACITY

150 PAX SIT DOWN
200 PAX CANAPE

(02) VENUE HIRE

5 HOURS

DAY TIME & EVENING EVENT SPACE (GROUND FLOOR) - \$3950
EVENING FULL VENUE (INCLUDING RESTAURANT & COURTYARD) - \$5950
FULL DAY FULL VENUE (INCLUDING RESTAURANT & COURTYARD) - \$7950

GROUND FLOOR MINIMUM SPEND

PEAK SEASON MIN SPEND (SEP - APR)

- MONDAY - WEDNESDAY 10k
- THURSDAY + SUNDAY 15k
- FRIDAY - SATURDAY 20k

OFF PEAK SEASON MIN SPEND (MAY - AUG)

- MONDAY - WEDNESDAY 10k
- THURSDAY + SUNDAY 12k
- FRIDAY - SATURDAY 15k

FULL VENUE MINIMUM SPEND

PEAK SEASON MIN SPEND (SEP - APR)

- MONDAY - THURSDAY 20k EVENING | 30K ALL DAY
- FRIDAY - SATURDAY 40k EVENING | 60K ALL DAY
- SUNDAY 30k EVENING | 50K ALL DAY

OFF PEAK SEASON MIN SPEND (MAY - AUG)

- MONDAY - THURSDAY 12k EVENING | 20K ALL DAY
- FRIDAY - SATURDAY 15k EVENING | 30K ALL DAY
- SUNDAY 12k EVENING | 30K ALL DAY

(03) EXTENSION FEE

- \$395 per half hour (11pm venue closure) | Full Venue \$595 per half hour
- \$14 per person extension fee (10:30pm bar closure)
- On Sundays, the venue closes at 10 PM, with the bar closing at 9:30 PM.

Packages

(01) **CANAPE PACKAGE**

(02) **FEASTING PACKAGE**

(03) **ALTERNATE DROP PACKAGE**

*All prices are per person and inclusive of the Mobys Classic Beverage Package. Menus are subject to changes seasonally.



Canape Package

*This menu is a sample only
and is subject to change.

\$220 PER PERSON EVENING

INCLUDES:

- 4.5 HOUR BASE BEVERAGE PACKAGE
- 6 CANAPES
- 2 SUBSTANTIALS
- 2 CANAPE DESSERTS

(01) CANAPÉS

Select 6

- Tomato, stracciatella, eschallot and basil crostini
- Parmesan-pepper biscuit, whipped mascarpone
- Brioche, beef tartare, egg yolk
- Anchovy, green olives & guindilla gilda
- Tapioca-parmesan bread and prosciutto
- Kingfish tartare, pickled cucumber, avruga caviar
- Prosciutto, fig, ricotta
- Tuna crudo, colatura glaze, lardo crostini
- Kingfish ceviche, radish, avocado
- Battered zucchini flowers, lemon ricotta
- Arancini al Taleggio, tartufo
- Pecorino and truffle profiterole
- Half shell baked scallop, salsa verde, lardo
- Prawn skewer, lemon & colatura butter
- Lamb skewers, agridolce salsa verde
- Nduja and ricotta cream puff
- Gnnoco fritto, spreadable lardo, prosciutto
- Crispy battered fish bites, ‘Nduja butter
- Polentini, mortadella, guindilla & parmesan
- Garlic prawn roll, brioche
- Crispy calamari, prawn bisque aioli

(02) SUBSTANTIALS

Select 2

- Spaghetti, raw blue fin tuna, olive oil, garlic, chilli
- Ricotta agnolotti, lemon myrtle butter, buckwheat
- Chicken Milanese, fennel and celeriac remoulade
- Lamb chops, mash, gremolata
- Beef and veal meatballs, soft polenta, bocconcini, basil & parmesan
- Grilled octopus, whipped butter beans, salsa verde
- Wagyu beef ragù, fusilli pasta, stracciatella
- Tuna Crudo Spaghetti, blue fin tuna crudo, olive oil, garlic & chilli
- Agnolotti, ricotta, lemon myrtle butter & buckwheat
- Fettuccini al ragu
- Seared barramundi, crispy potato & tomato, anchovy, olive, caper sauce

(04) CANAPE DESSERTS

Select 2

- Hazelnut tiramisù
- New York cheesecake, amarena cherry, vanilla
- Ricotta pistachio cannoli
- Soaked brioche with rum syrup, berries and chantilly
- Bomboloni selection (nutella, burnt orange custard, dulce de leche)
- Vanilla custard profiterol, gianduja glaze

Feasting Package

*This menu is a sample only
and is subject to change.

\$220 PER PERSON

INCLUDES:

- 4.5 HOUR BASE BEVERAGE PACKAGE
- 3 CANAPES
- FOCACCIA
- 2 SHARED PLATES
- 3 SIDES

ADDITIONAL OPTIONS:

- ADD ANTIPASTO COURSE (3 ANTIPASTO) \$15PP
- ADD PASTA COURSE \$25PP

(01) CANAPÉS

Select 3

- Tomato, stracciatella, eschallot and basil crostini
- Parmesan-pepper biscuit, whipped mascarpone
- Brioche, beef tartare, egg yolk
- Anchovy, green olives & guindilla gilda
- Tapioca-parmesan bread and prosciutto
- Kingfish tartare, pickled cucumber, avruga caviar
- Prosciutto, fig, ricotta
- Tuna crudo, colatura glaze, lardo crostini
- Kingfish ceviche, radish, avocado
- Battered zucchini flowers, lemon ricotta
- Arancini al Taleggio, tartufo
- Pecorino and truffle profiterole
- Half shell baked scallop, salsa verde, lardo
- Prawn skewer, lemon & colatura butter
- Lamb skewers, agridolce salsa verde
- Nduja and ricotta cream puff
- Gnnoco fritto, spreadable lardo, prosciutto
- Crispy battered fish bites, ‘Nduja butter
- Polentini, mortadella, guindilla & parmesan
- Garlic prawn roll, brioche
- Crispy calamari, prawn bisque aioli
- Porchetta slider, spicy salsa verde

(02) MAINS

Select 2

- Tuna Crudo Spaghetti, blue fin tuna crudo, olive oil, garlic & chilli
- Agnolotti, ricotta, lemon myrtle butter & buckwheat
- Fettuccini al ragu
- Chicken Milanese, parmasn butter, burnt lime
- Lamb chops, rosemary, agridolce salsa verde & burnt lime
- Sliced grilled scotch fillet, truffle butter & balsamic glaze
- Seared toothfish, tomato, anchovy, olive & caper sauce
- Whole grilled flounder, N’duja emulsion & lemon
- Saltimboca, veal cutlet, prosciutto, sage butter
- Fungi risotto al tartufo

(03) SIDES

Select 3

- Crispy potatoes with garlic, herbs
- Grilled sugarloaf cabbage, hot honey, goat cheese
- Asparagus, snowpea sprouts, ricotta
- Charred green beans, garlic, toasted almonds
- Mix green leaves, prosecco dressing
- Fries, truffle pecorino

(04) OPTIONAL SHARED DESSERT \$15PP

Select 2

- Hazelnut tiramisù
- New York cheesecake, amarena cherry, vanilla
- Ricotta, orange zest, pistachio cannoli
- Rum Baba, soaked brioche with rum syrup, berries and chantilly
- Bombolones, filled with nutella, burnt orange custard, dulce de leche

Alternate Drop Package

*This menu is a sample only
and is subject to change.

\$235 PER PERSON

INCLUDES:

- 4.5 HOUR BASE BEVERAGE PACKAGE
- 3 CANAPES
- FOCACCIA
- 2 ENTREES
- 2 MAINS

(01) CANAPÉS

Select 3

- Tomato, stracciatella, eschallot and basil crostini
- Parmesan-pepper biscuit, whipped mascarpone
- Brioche, beef tartare, egg yolk
- Anchovy, green olives & guindilla gilda
- Tapioca-parmesan bread and prosciutto
- Kingfish tartare, pickled cucumber, avruga caviar
- Prosciutto, fig, ricotta
- Tuna crudo, colatura glaze, lardo crostini
- Kingfish ceviche, radish, avocado
- Battered zucchini flowers, lemon ricotta
- Arancini al Taleggio, tartufo
- Pecorino and truffle profiterole
- Half shell baked scallop, salsa verde, lardo
- Prawn skewer, lemon & colatura butter
- Lamb skewers, agridolce salsa verde
- Nduja and ricotta cream puff
- Gnnoco fritto, spreadable lardo, prosciutto
- Crispy battered fish bites, ‘Nduja butter
- Polentini, mortadella, guindilla & parmesan
- Garlic prawn roll, brioche
- Crispy calamari, prawn bisque aioli

(02) ENTREES

Select 2

- Crudo Di Mare Bluefin Tuna, toothfish, strawberry, tomato water & basil
- Carpaccio Raw Beef, Parmigiano, balsmamic onions & asparagus
- Eggplant Parmigiana Baked eggplant, tomato, mozzarella & basil
- Gnocchi, basil pesto, truffle pecorino
- Prawn, lemon & colatura butter +\$10pp

(02) MAINS

Select 2

- Tuna Crudo Spaghetti, blue fin tuna crudo, olive oil, garlic & chilli
- Agnolotti, ricotta, lemon myrtle butter & buckwheat
- Fettuccini al ragu
- Chicken Milanese, parmasn butter, burnt lime
- Lamb chops, rosemary, agridolce salsa verde & burnt lime
- Sliced grilled scotch fillet, truffle butter & balsamic glaze
- Seared toothfish, tomato, anchovy, olive & caper sauce
- Grilled flounder, N’duja emulsion & lemon
- Saltimboca, veal cutlet, prosciutto, sage butter
- Fungi risotto al tartufo

(03) OPTIONAL DROP DESSERTS \$15PP

Select 2

- Hazelnut tiramisù
- New York cheesecake, amarena cherry, vanilla
- Ricotta, orange zest, pistachio cannoli
- Rum Baba, soaked brioche with rum syrup, berries and chantilly
- Bombolones, filled with nutella, burnt orange custard, dulce de leche

Drink Packages

(01) **CLASSIC PACKAGE**

(02) **PREMIUM PACKAGE**

(03) **DELUXE PACKAGE**

*All drink menus are sample only and are subject to change.



Classic Package

*This menu is a sample only
and is subject to change.

INCLUDED: IN PP FOOD PRICING (AS PREVIOUS)

HOURS: 4.5

(01) ON ARRIVAL

- Peach Bellini
- OR
- Aperol Alto Olive Spritz

(02) SPARKLING

- Frankie Sparkling

(03) RED (Included)

- Reverie Pinot Noir
- Reverie Gamay

(04) WHITE (Included)

- Reverie Chardonnay
- Bandini Gigi Pinot Gris

(05) ROSE (Included)

- Reverie Rosé

(06) FULL STRENGTH BEERS

- Peroni Red (Included)
- Stella Artois (Included)
- Stone & Wood Pacific Ale (+ \$5pp)
- Asahi Super Dry (+ \$5pp)
- Corona (+ \$5pp)
- Balter Lager (+ \$5pp)

(07) ALSO INCLUDED

- Light Beer available upon request
- Cider
- Peroni Zero
- Santa Vittoria Mineral Water (Still & Sparkling)
- Orange Juice
- Soft Drinks
- Espresso Coffee
- Selection of teas

Premium Package

*This menu is a sample only
and is subject to change.

ADDITIONAL: \$40 PP

HOURS: 4.5

(01) **ON ARRIVAL**

- Peach Bellini
- OR
- Aperol Alto Olive Spritz

(02) **SPARKLING**

- NV Jansz Brut Cuvee Tasmania

(03) **RED** (Choose Two)

- La Commenda Chianti
- Mac Forbes Pinot Noir
- Tim Adams Shiraz
- New Era Sangiovese

(04) **WHITE** (Choose Two)

- Lewin Estate Riesling
- Tim Adams Pinot Gris
- Mac Forbes Chardonnay
- Walnut Block Sauv Blanc
- Chateau Le Seigneurie Rose

(05) **FULL STRENGTH BEERS** (Choose Two)

- Peroni Red
- Stella Artois
- Stone & Wood
- Pacific Ale
- Asahi Super Dry
- Corona
- Balter Lager

(06) **SPIRITS BAR** (Two Hours)

- Vodka
- Rum
- Gin
- Whiskey
- Tequila
- + House mixers

(07) **ALSO INCLUDED**

- Light Beer available upon request
- Cider
- Peroni Zero
- Santa Vittoria Mineral Water (Still & Sparkling)
- Orange Juice
- Soft Drinks
- Espresso Coffee
- Selection of teas

Deluxe Package

*This menu is a sample only
and is subject to change.

ADDITIONAL: \$80 PP

HOURS: 4.5

(01) ON ARRIVAL

- Custom Cocktail

(02) SPARKLING

- NV Jansz Brut Cuvee Tasmania

(03) RED (Choose Two)

- Brokenwood Cabernet Merlot
- Tim Adams Schaefer Shiraz
- Byrne Pinot Noir
- Le Ronsay Beaujolais

(04) WHITE (Choose Two)

- Byrne Chardonnay
- Pierro LTC Semillon Sauvignon Blanc
- Tim Adams Riesling
- Latta Vino Quartz Bianco
- Chateau Reva Rose

(05) FULL STRENGTH BEERS

- Peroni
- Corona
- Stone & Wood Pacific Ale
- Balter XPA
- Moo Brew Pilsner
- Pacifico

(06) TOP SHELF SPIRITS BAR (Two Hours)

- Vodka
- Rum
- Gin
- Whiskey
- Tequila
- + House mixers

(07) ALSO INCLUDED

- Light Beer available upon request
- Cider
- Peroni Zero
- Santa Vittoria Mineral Water (Still & Sparkling)
- Orange Juice
- Soft Drinks
- Espresso Coffee
- Selection of teas

Add Ons

*Add on menus are sample only and are subject to change.



Add Ons

*This menu is a sample only
and is subject to change.

- (01) **SPICY MARGARITA CART \$25PP**
- (02) **AMARETTO SOUR CART \$28PP**
- (03) **DIRTY MARTINI BAR \$28PP**
- (04) **NEGRONI BAR \$28PP**
- (05) **CRUDO BAR \$28PP**
- (06) **CHEESE & DESSERT \$20PP**
- (07) **POPCORN & AMERICAN CANDY STATION \$15PP**
- (08) **FRENCH FRIES CART \$6PP**
- (09) **TIRAMISU SERVICE \$20PP**
- (10) **COCKTAIL JELLY \$8PP**
- (11) **RESTAURANT COCKTAIL BAR (BAR TAB)**
- (12) **CHICKEN NUGGETS, CREME FRAICHE & CAVIAR \$15PP**
- (13) **CANAPE DESSERTS \$12PP**

Please reach out to our team to discuss the finer
details of any add ons you are interested in.



Terms and Conditions

*T&C's are sample only and are subject to change.



Terms and Conditions

(01) CAPACITY

Mobys Whale Beach can hold up to 150 guests for a sit down reception. Mobys Whale Beach cocktail/canape style wedding can hold up to 200 guests. Please note with the maximum capacity of guests, space for a band (up to 3 pieces) and dance floor is restricted. This can be discussed further with your site visit.

(02) DURATION & OVERTIME

Our evening packages are a duration of 5 hours starting from 5:00pm. We also offer full day and full venue hire packages for higher minimum spends, you may start at any time. Please note: there is a 7 hour package time limit with 6.5 hour drink package due to RSA. We are licensed until 11.00pm on Monday – Saturdays and 10.00pm on Sundays. You do have the option of extending your reception for an additional cost of \$395 per half hour / \$595 per half hour for venue and minimum \$14 per person per half hour for classic beverage package (please note the bar closes 30 minutes prior to the venue).

(03) DEPOSIT, PAYMENT TERMS & AGREEMENTS

To secure your wedding date, the following payment schedule applies:

Initial Booking: 50% of the venue hire fee is payable upon booking.

This payment secures your event date and is non-refundable.

12 Months Prior: Remaining 50% of the venue hire fee + 30% of the minimum spend. This payment is non refundable.

6 Months Prior: A further 30% of the minimum spend. This payment is non refundable.

14 Days Prior: Final guest numbers, Final menu and beverage selections + Remaining balance owing. This payment is non refundable.

Bookings are not confirmed until the initial payment has been received and these Terms & Conditions have been accepted. Credit card payments are not accepted.

A pre-authorisation of \$500 may be taken prior to the event to cover any additional charges, damages or incidentals.

(04) FINAL NUMBERS & MENU SELECTION

The guaranteed number of guests attending your event is required at least 14 days prior to the event for catering and staffing needs. Once final numbers are given this will be taken as confirmed. Catering will be provided for this number and this will be the minimum charged irrespective of last-minute cancellations. All final food + beverage selections are also required at least 14 days prior to the event. All food is subject to seasonal change however, notification will be given for this.

(05) EARLY ARRIVAL OF GUESTS

Mobys weddings + events begin strictly at the time agreed by Mobys and the host. For any guests arriving before this time a surcharge will be charged to your Credit Card. The fee for this is \$500 + \$15.00 per person for every half hour that guests arrive early.

(06) CANCELLATION POLICY

We understand circumstances can change. The following cancellation terms apply:

Initial Deposit: (More than 12 months before the event)

The initial 50% venue hire payment is non-refundable and secures your exclusive event date.

Payments made beyond the initial booking payment may be transferred to a new available date at the discretion of Mobys Whale Beach.

Between 12 and 6 months: Any payments received remain non-refundable. Date transfers may be considered subject to venue availability.

Within 6 months: Any payments received remain non-refundable.

Within 14 days: The full contracted value of the event, including venue hire and minimum spend, becomes payable.

Any payments received remain non-refundable.

All cancellations and postponements must be submitted in writing.

Mobys Whale Beach reserves the right to cancel, postpone or transfer to another Merci Group venue subject to availability due to circumstances beyond its reasonable control, including severe weather, safety concerns, government restrictions or unforeseen operational issues. In these circumstances, every effort will be made to offer an alternative date or suitable resolution.

(07) MINIMUM SPEND

The minimum spend for each day varies and is listed in the package or via your invoice.

Long weekends (Thursday - Monday) incur a higher minimum spends. Should your guest numbers fall short of the minimum spend, the full minimum tariff will be charged.

10% service surcharge for Sundays. For Public holiday days, please ask for further information as additional fees and minimum spends apply.

(08) DECOR & STYLING

All major furniture items, fixtures + fittings must remain as styled + positioned by the Mobys team. The Mobys team are happy to offer the complimentary placement of your bonbonnières and place cards. Any name tags and menus must be in table group and order when delivered to Mobys. Anything additional must be discussed and approved by the Event Coordinator prior to the reception. All stylists are required to collect their items the evening of the wedding.

(09) BRIDAL SUITE

There is an onsite bridal suite available for you and your bridal party to store your personal belongings and use throughout the night.

(10) ADDITIONAL MEALS

A main meal + beverages for entertainers, photographers and videographers must be supplied at \$75.00 per person. Children’s meals (below 16 years) are priced at \$60.00 this includes a main meal and soft drinks, juices for the evening. Additional meals will be charged at \$115- \$135 per person for those persons under 18 years old. Additional meals will be charged at the full package price for those persons aged over 18 years old. This includes any adult not consuming alcohol. Mobys makes every effort to maintain prices, however they may be subject to alteration prior to your event due to food and beverage price increases. However, we will guarantee that any increase will not exceed 7% of your chosen package (canape, feasting or alternate drop). Any additional or upgrade prices are subject to market availability and change.

(11) DUE CARE

Whilst our staff will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event. The following items are not permitted at your event: confetti, rice, streamer poppers, flower petals, or sequin type scatters e.g. stars, hearts. We would also appreciate that all decorations, props and equipment are removed after the event. Any items left behind may incur a charge for removal. Mobys does not accept any additional food or beverage bought to premises with out prior authorisation from our events team.

(12) ALCOHOL & DECORUM

Mobys is obliged to abide by State Government regulation in regard to the responsible service of alcohol. Intoxicated persons, minors and those whose behaviour is considered by management as disorderly or offensive will be refused beverage service and may be asked to leave the premises. We would appreciate your guests considering our neighbours when leaving the premises at night. All beverages are subject to seasonal change however prior notification will be given for this.

(13) PUBLIC LIABILITY INSURANCE

Mobys does hold public liability insurance, however, all external suppliers will be required to have their own Public Liability insurance. Mobys public liability insurance is very specific to our venue + fit out. No harm or damage to guests caused by an external supplier, equipment, styling, decor, furniture or goods are covered by Mobys.

(14) TASTINGS

Mobys does not offer tastings but please feel free to book in at our restaurant where the menu reflects our current food style and offering. We host ticketed tasting events once or twice a year. This is not included in your minimum spend or package price and is an optional event to attend.

(15) SMOKING

In accordance with the NSW Health and Hygiene laws, smoking is prohibited within Mobys and surrounding areas. Guests will be directed to a designated smoking area outside.

(16) DAMAGE & BREAKAGE

Mobys will not accept any responsibility for the loss or damage to any such property, before, during or after the function. You are responsible for any damage to the building, facilities, furnishing and tableware on the property; and for any loss arising, as a result of any action by your guests or contractors (decorators, musicians, etc). Any damages or breakages will be charged to your credit card.

(17) EXTERNAL CONTRACTORS

All external contractors + hire must be advised to Mobys 14 days prior to your Wedding + are subject to approval by management. Mobys can apply limits or time restrictions on the contractors. Subwoofers and drums are not allowed at Mobys.

(18) FOOD ALLERGIES

With appropriate notice, Mobys can cater to almost all dietary requirements and allergies. However, due to the nature of our kitchen there is a risk of cross contamination. Without appropriate notice unfortunately we are not always able to facilitate last minute dietary changes.

(19) FIREWORKS

Mobys does not allow fireworks within its venue, or around its surrounding areas. Without knowledge of Fireworks Mobys will charge a \$2000 fee for breach of this. Fireworks organised without maritime + council knowledge, hold much heavier penalties, which you may be liable for.



(20) CLEANING FEE

A cleaning fee of \$500 will be charged, at the discretion of Management, should the premises be left in an unacceptable state or wedding decorations have been left behind.

(21) MOBYS RESTAURANT

Please note that Mobys Restaurant will be open to the public, this may coincide with the time of your event. Wedding guests will not have access to the upstairs restaurant nor will restaurant guests have access to the event space, unless the full venue is booked under a full venue agreement. For further information, kindly consult your event coordinator.

(22) CEREMONIES

We recommend reaching out to the Northern Beaches Council regarding ceremony locations. Mobys can offer a onsite ceremony from \$2,000/ half hour inside the Ground Floor.

(23) EVENT MANAGER FEE

An event management fee of \$500 applies to all weddings and private events held at Mobys. This fee covers the coordination services provided by our in-house event team. The event management fee includes: ongoing communication via phone and email, one in-person planning meeting scheduled approximately 8-12 weeks prior to the event date, on-the-day coordination, including supplier management and service oversight. The event manager will be present on-site until formalities conclude and the dancefloor opens. This fee does not include styling, off-site coordination and management of suppliers prior to the day. This fee is applicable per event and is separate from any venue hire or food and beverage charges.



MOBYS

*Mobys Weddings
Whale Beach*

227 WHALE BEACH RD,
WHALE BEACH, NSW 2107