

beachside weddings



CityBeach
EVENTS • WEDDINGS



why city beach

The perfect balance between award-winning cuisine, sophisticated hospitality & world class service by the beachside.

Experience Wollongong's premier beachfront venue, now beautifully transformed with modern feature walls and sleek polished flooring. Our spaces feature flexible pillar-less designs with signature floor-to-ceiling windows that keep the coastline at the heart of your celebration.

Planning every element of your reception will be effortless with your personal wedding coordinator. You'll have expert advice on ceremony location ideas, nearby accommodation options, wedding theme development, entertainment choices, and more.

Leading our kitchen is multi-award-winning Executive Chef Paul Hamilton, holding over three decades of hospitality experience to ensure you experience an exquisite menu.

Whether it's an intimate 20-person affair or a 200-person celebration, we have an experienced team on hand ready to guide every moment, so you can simply relax and enjoy an unforgettable wedding day.



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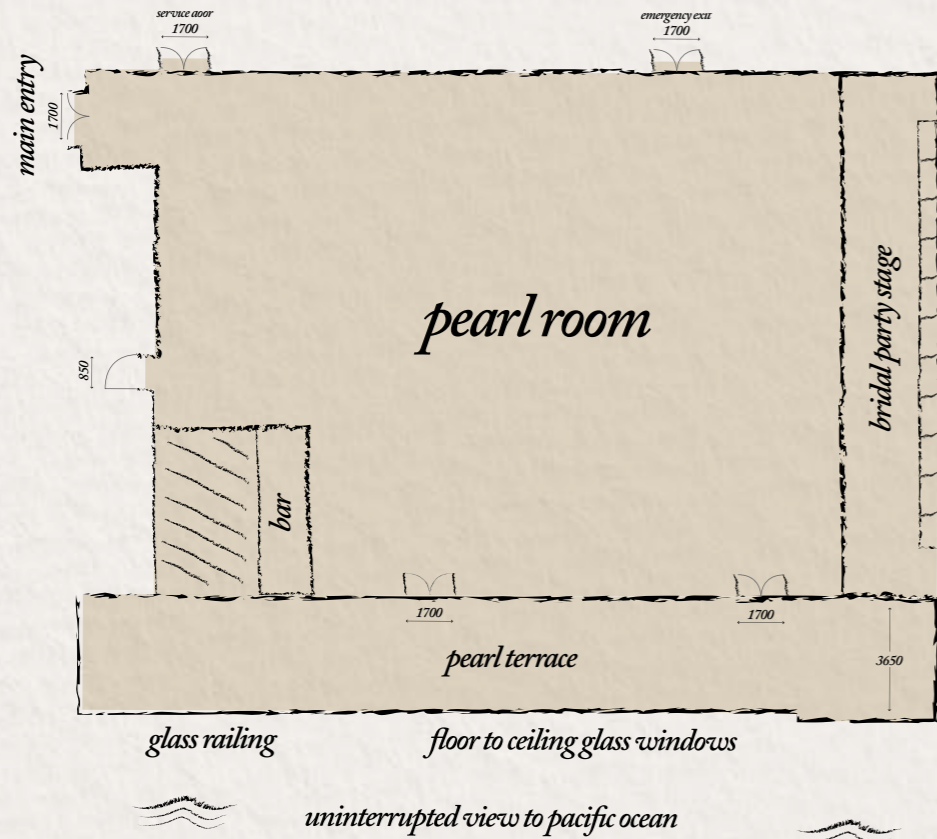




our spaces

Our flexible function rooms feature elevated bridal tables, natural stone and modern wood feature walls, and a pillarless design for unobstructed views. Floor-to-ceiling windows capture the magnificent ocean outlook, while private balconies allow guests to revel in the fresh sea air.

the pearl room



Maximum Capacity

220

Banquet

200

Banquet with dance space

300

Cocktail

Room Highlights

Premium Technology

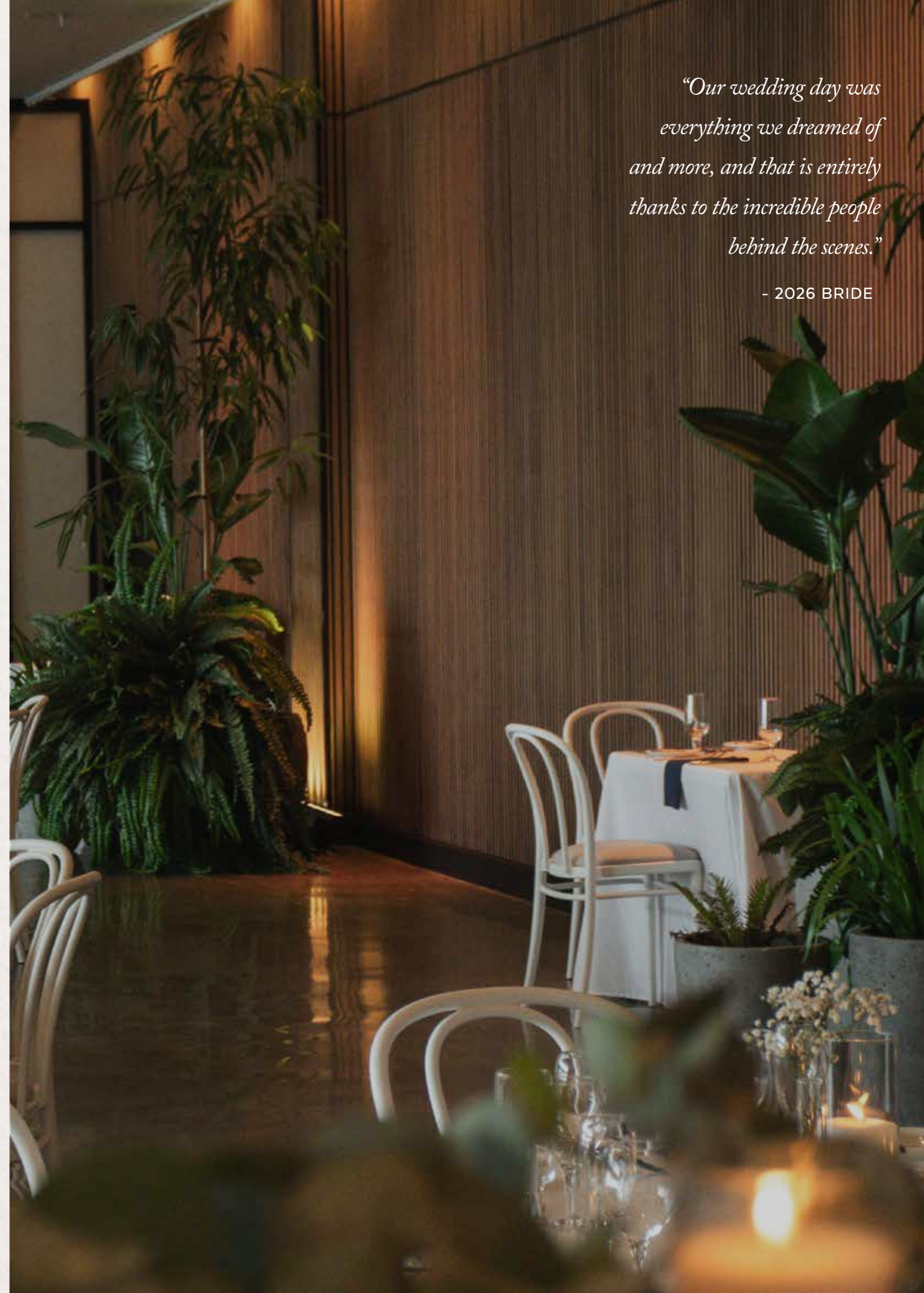
Full AV Support
Lightning Fast Wi-Fi

Modern Interior

NEW 2026 Renovations
Stunning Stone Feature Wall

Unbeatable Views

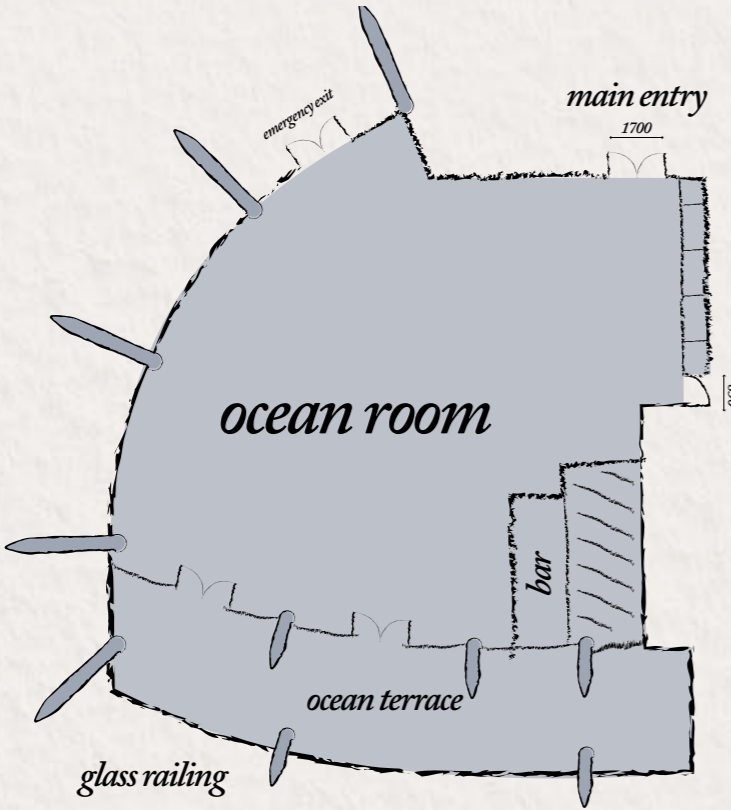
Floor-To-Ceiling Windows
Private Festoon-Lit Balcony



"Our wedding day was everything we dreamed of and more, and that is entirely thanks to the incredible people behind the scenes."

- 2026 BRIDE

the ocean room



uninterrupted view to pacific ocean

Maximum Capacity

110

Banquet

90

Banquet with dance space

110

Cocktail

Room Highlights

Premium Technology

Lightning Fast Wi-Fi

Modern Interior

NEW 2026 Renovations
Stunning Stone Feature Wall

Unbeatable Views

Floor-To-Ceiling Windows
Private Festoon-Lit Balcony



“Every detail was perfect: the food was divine, the service impeccable, and the staff were so attentive, they made us feel like royalty.”

- 2026 BRIDE



wedding packages

At City Beach, we believe your wedding should be as effortless as it is extraordinary.

Positioned on Australia's iconic shoreline, we invite you and your guests to experience an evening defined by world-class service and exceptional cuisine. Our menu has been developed by our award-winning executive chef to ignite the senses and encourage a shared experience amongst friends and family. Every element of our wedding packages has been designed to ensure your celebration is not just an event, but a lifelong memory.

classic cocktail package

4 HOUR
PRIVATE ROOM

Featuring abundant roaming canapés, a stunning grazing display and a stylish space for guests to mingle, dance and celebrate, this package offers the perfect balance of contemporary elegance and unforgettable beachside charm.

Grazing Station

Cocktail grazing station with cheese
a beautiful display of handcrafted delicacies with rustic crisp sourdough, seasonal fruits, selection of premium Australian Cheese, marinated olives, dried fruits, nuts and chef curated accompaniments.

Canapés

Select Six

Tuna 'Sashimi'
yuzu soy aioli
Mushroom Pâté
charred sourdough crisp
Avocado Silk Tartlet
sweet corn velouté
Crispy Crab Beignet
gruyère cream sauce
Petite Beef Wellington
red wine reduction

Beef Fillet en Croûte
cabernet jus
Artisan Sausage Pastry Roll
heirloom tomato chutney
Rosemary Potato Stacks
flaky sea salt
Roast Pumpkin Arancini
with pumpkin & nutmeg aioli
Heirloom Tomato Bruschetta
whipped ricotta & drizzled with honey

Beverages

4 hour beverage package
selection of 5 beers, cider, wine, sparkling wine, soft drinks, juice, mineral water, tea and coffee

Entertainment

4 hour DJ who will also act as your Master of ceremonies
to ensure your night runs smoothly
Premium intergrated sound system

Styling

4 hour private room
cocktail furniture with scattered tables and chairs
Dedicated wedding planner
to guide your experience
Bar & catering stationery
custom designed to reflect your selections
Spectacular fibre optic star light ceiling
Classic white bentwood chairs
Gift table
Private terrace with festoon lighting
Cake table
Dessert station
floated around the room



Pricing

\$145 per person

Minimum 110 Pearl Room | 80 Ocean Room
Valid to 1st June 2027

the intimate package

**4 HOUR
PRIVATE ROOM MINIMUM
20 GUESTS**

An intimate and romantic celebration shared with those closest to you. Thoughtfully designed for smaller gatherings, this experience combines exceptional dining with warm, personalised service in a breathtaking beachside setting. Indulge in a beautifully curated Chef-designed share feast or elegant plated menu. A truly magical atmosphere for a wedding that feels personal, meaningful and unforgettable.

To Start

Sonoma artisan sourdough
with cultured butter

Menu

*see page 30
for menu selections*

Selection of 3 exquisite hot or cold canapés
served upon entry

Your choice between Share Feast or a 2-Course Plated Dining Experience
plated dining is a choice between entrée & main or main & dessert

Your choice of two sides
served with mains with plated experience

Beverages

4 hour beverage package
*selection of 5 beers, wine, sparkling wine, soft drinks, juice,
mineral water, tea and coffee*

Entertainment

Premium intergrated in-house sound system for your own playlist

Styling

4 hour private room
beautifully curated styling and complete room set-up

Dedicated wedding planner
to guide your experience

Menu Stationery two per table
custom designed table menus to reflect your menu selections

Centrepieces from our collection
**centerpiece lookbook available upon request*

Elevated bridal table

Spectacular fibre optic star light ceiling

Classic white bentwood chairs

Gift table

Private terrace with festoon lighting

Cake table

Your Wedding Cake cut & served on platters
platters per table



Pricing

\$145 per person + \$2500 venue hire

Minimum guest numbers 20
Valid to 1st June 2027

the signature package 4 HOUR PRIVATE ROOM

An elegant foundation for a classic beachside celebration. This package offers exclusive access to our beautifully appointed beachfront reception space and features a sophisticated two-course menu, curated by our Executive Chef to showcase the finest seasonal flavours.

To Start

Sonoma artisan sourdough
with cultured butter

Menu

see page 30
for menu selections

2-Course Plated Dining Experience
entrée & main or main & dessert
Chefs choice of one side
served with mains with plated experience

Beverages

4 hour beverage package
selection of 2 beers, wine, sparkling wine, soft drinks, juice,
mineral water, tea and coffee

Entertainment

Master of ceremonies
to ensure your night runs smoothly
Premium intergrated in-house sound system for your own playlist

Styling

4 hour private room set-up
complete room set-up
Dedicated wedding planner
to guide your experience
Centrepieces from our collection
*centerpiece lookbook available upon request
Elevated bridal table
Spectacular fibre optic star light ceiling
Classic white bentwood chairs
Gift table
Private terrace with festoon lighting
Cake table
Your Wedding Cake cut & served on platters
platters per table



Culinary Enhancement

\$19 per person add-on

A refined selection of 3 hot or cold chef-curated canapés
thoughtfully crafted to welcome your guests and set the tone for an unforgettable celebration.

Pricing

\$115 per person

Minimum 110 Pearl Room | 80 Ocean Room
Valid to 1st June 2027

the premium package

4 HOUR
PRIVATE ROOM

Our most sought-after experience. Designed for the couple who values seamless execution and curated style, the premium package includes the expert guidance of a dedicated wedding planner and a flawlessly styled reception space. Every aesthetic detail is thoughtfully managed, allowing you to focus entirely on the joy of your celebration.

To Start

Sonoma artisan sourdough
with cultured butter

Menu

see page 30
for menu selections

Selection of 3 exquisite hot or cold canapés
served upon entry

Your choice between Share Feast or a 2-Course Plated Dining Experience
plated dining is a choice between entrée & main or main & dessert

Beverages

4 hour beverage package
selection of 5 beers, cider, wine, sparkling wine, soft drinks,
juice, mineral water, tea and coffee

Entertainment

4 hour DJ who will also act as your Master of ceremonies
to ensure your night runs smoothly
Premium intergrated sound system

Styling

4 hour private room
beautifully curated styling and complete room set-up

Dedicated wedding planner
to guide your experience

Menu stationery two per table
custom designed table menus to reflect your menu selections

Centrepieces from our collection
*centerpiece lookbook available upon request

Elevated bridal table

Spectacular fibre optic star light ceiling

Classic white bentwood chairs

Gift table

Private terrace with festoon lighting

Cake table

Your Wedding Cake cut & served on platters
platters per table



Pricing

\$145 per person

Minimum 110 Pearl Room | 80 Ocean Room

Valid to 1st June 2027

the prestige package 5 HOUR PRIVATE ROOM

The premier City Beach experience for the modern couple. This extended five-hour celebration offers our most comprehensive suite of luxuries, including cocktail hour, an extravagant grazing station, a full suite of custom stationery and elevated styling. Backed by our signature sophisticated hospitality, the prestige package ensures every moment of your wedding is tailored, polished, and profoundly memorable.

To Start

Sonoma artisan sourdough
with cultured butter

Menu see page 30 for menu selections

Grazing station with canapés
featuring fresh local produce and artisan selections in a showstopping display

Your choice between Share Feast or a 3-Course Plated Dining Experience
curated by our award-winning executive chef

Your choice of two sides
served with mains with plated experience

Beverages

4 hour beverage package
selection of 5 beers, cider, wine, sparkling wine, soft drinks, juice, mineral water, tea and coffee

Cocktail Hour
includes his & hers cocktail option or spritz bar cart served during canapes on arrival

Entertainment

5 hour DJ who will also act as the Master of ceremonies
to ensure your night runs smoothly

Premium intergrated sound system

Styling

5 hour private room
beautifully curated styling and complete room set-up

Dedicated wedding planner
to guide your experience

Full stationery set two per table
from table menus to seating charts crafted by our design team

Centrepieces from our collection
*centerpiece lookbook available upon request

Elevated bridal table

Spectacular fibre optic star light ceiling

Classic white bentwood chairs

Gift table

Private terrace with festoon lighting

Cake table

Your Wedding Cake cut & served on platters
platters per table



Pricing

\$175 per person

Minimum 110 Pearl Room | 80 Ocean Room
Valid to 1st June 2027



package enhancements

Your love story is entirely unique, and your wedding day should be too. Our selection of tailored enhancements allows you to take your wedding to the next level and weave your personal style into every single moment.

signature culinary enhancements

Elevate your celebration with our Signature Culinary Enhancements — a thoughtfully curated collection of premium grazing displays, artisan seafood selections, and chef-crafted experiences designed to elevate your wedding

Grazing Station

\$16pp

A showstopping culinary display featuring a premium selection of locally sourced charcuterie, breads, dips, and home marinated vegetables.

Add a fine selection of Australian artisan cheeses, fruits, nuts & jams \$12pp

Prawns & Oyster Bar

\$35pp

Indulge in the finest treasures of the sea. Featuring plump, chilled ocean prawns and seasonal oysters shucked to order, served alongside a curated selection of house-made dipping sauces and artisanal sourdough rolls. A refined addition for the true seafood connoisseur.

2 prawns & 2 oysters per person

Dumpling Station

3 per person \$16pp

A vibrant celebration of texture and flavor. Treat your guests to a curated selection of handcrafted dumplings. Served with a custom array of signature dipping sauces, including aged black vinegar, spicy chili oil, and ginger soy.

Add a dumpling chef \$150

Dessert Station

\$24pp

A lavish culinary centerpiece of curated artisan mini desserts meticulously crafted by our pastry team to provide a sophisticated and memorable conclusion to your celebration. Your choice of 3 from our sweet & spice canapés.



for the table

Beautifully curated sharing platters designed for up to 10 guests, featuring premium selections to elevate the dining experience and create a warm, abundant atmosphere at each table.

Antipasti Platter

\$160 per platter

Featuring a premium local selection of locally sourced charcuterie, breads, dips, and home marinated vegetables.

Cold Seafood Platter

\$230 per platter

Freshly shucked oyster and chilled Ocean King prawns, elegantly served with classic Marie Rose sauce and fresh lemon wedges. 20 oyster and 20 prawns per platter

Cheese Platter

\$120 per platter

Chefs selection of premium Australian artisan cheeses, beautifully embellished by dried fruits, seasonal accompaniments, and an assortment of rustic sourdough crispbreads.

Seasonal Fruit Platter

\$85 per platter

An artfully curated seasonal fresh fruit platter.



additional inclusions

Enhance your special day with our curated selection of event upgrades, designed to be seamlessly paired with any of our wedding packages to create a truly bespoke experience tailored to your unique vision.

1 Additional Hour

\$2000 Flat Rate

Prolong the magic of your special day with an additional hour of service, ensuring the festivities continue seamlessly and giving you and your guests more time to savour every unforgettable moment.



Photobooth

\$700 Flat Rate

Capture the spontaneous joy of your celebration with our premium photobooth, offering a stylishly interactive experience that allows guests to create and take home timeless, candid mementos of your special day.



Spritz Cart

\$15pp Cocktail Hour

Elevate your celebration with our bespoke Spritz Cart, offering a curated selection of cocktails designed to bring a refreshing touch of effortless elegance to your arrival canapes.

\$15pp priced at minimum 80 guests.
All night hire POA



Long Tables

\$80 per table

Embrace communal dining with our long tables, creating a grand banquet-style setting that fosters connection and creates a stunning visual statement.

Max 8 people per table.
Pearl Room seating with long tables: 140 plus bridal
Ocean Room seating with long tables: N/A





menu selections

From the vibrant, community spirit of our Share Feast to the refined elegance of our Plated Menu, our menus celebrate the very best of Australian produce. Whether you choose a grand Share Feast display or a sophisticated alternate-drop service, each dish is masterfully crafted by Executive Chef Paul Hamilton to ensure a world-class dining experience tailored to your celebration.

the share feast

Our share feast is anything but ordinary.

The Share Feast showcases the finest Australian produce, featuring premium cuts of meat, exquisite seafood, and fresh seasonal produce. Expect bold culinary expressions, imaginative twists, and an elevated dining experience designed to celebrate the joy of gathering, sharing, and indulging together.

Dishes are served together and placed centre table in a marvelous display for your guests to enjoy the feast.



Mains

Select Three

Garden to Plate

- Wild mushroom & pea risotto**
sprinkled with Grana Padano & crispy leek
- Angel hair pasta tossed with blistered cherry tomatoes**
broccolini, garlic cream, macadamia crumb and pecorino
- Linguine**
with pine nuts, spinach & feta crumb and basil oil
- Miso grilled aubergine steak**
nestled on tofu & edamame pilaf

Sea to Plate

- Pan-seared wild barramundi**
pea purée nestled with prawn stock braised fondant potato drizzled with caper & chive butter
- Roasted snapper fillet**
crispy capers & leek with cauliflower puree & braised fennel
- Atlantic salmon, sumac & macadamia crust**
with fennel beurre blanc & fluffy Moroccan cous cous
- Prawns, squid & scallop cocotte**
& garlic tomato pilaf

Paddock to Plate

- Slow roasted lamb shoulder**
asparagus & slow roasted vine tomato & thyme garlic jus
- Free range chicken wrapped in prosciutto**
with corn puree, white bean cassoulet & rich tomato rose sauce
- Zaatar slow roasted beef rib**
with Labneh and herb oil
- Roast pork belly**
shredded brussel sprout & apple slaw with cider beurre blanc

Sides & Salads

Select Three

- Heirloom carrots & snow peas w/ dukkha**
- Ice berg wedges**
topped with shaved fennel & apple salad, lemon-honey vinaigrette
- Roasted chat potatoes**
with sea salt & rosemary
- Truffle oil mash**
- Roasted sweet potato**
whipped feta, maple candied walnuts & chives
- Rocket & pear salad**
with balsamic glaze and parmesan
- Baked pumpkin, sage burnt butter & brown sugar glaze**

Sugar & Spice Bar

Everything Included

- Classic tiramisu**
- Chocolate mousse & white chocolate ganache cup**
- Nutella cake (flourless)**
- Apple crumble**
- Black forest cake**



Produce is subject to change due to seasons & availability

the plated menu

Experience premium dining at its most memorable with our plated menu, showcasing the finest Australian produce and vibrant seasonal ingredients. Everyday reflects our commitment to quality and craftsmanship, bringing world-class culinary artistry and refined flavour to your table.

Our plated menu serves meals directly to each guest in an alternate drop format, where two curated dishes are served in rotation to ensure a seamless and sophisticated dining flow.

Entrée

Alternate served
Select Two

Yellowfin tuna crudo

poached prawn, grapefruit & avocado, finger lime with crostini & drizzled with extra-virgin olive oil

Slow roasted tomato panna cotta

basil oil, beetroot dust, brioche crumb & prosciutto

Courgette, artichoke & ricotta tart (served chilled)

caramelised onion jam, romesco sauce

Chilli crab angel hair pasta

cracked pepper angel hair pasta tossed with chilli, garlic & hand-picked blue swimmer crab & preserved lemon & herb oil

Five spice braised pork belly

miso butter crispy sweet potato with fried shallot & chilli

Mains

Alternate served
Select Two

Pan-seared wild barramundi

pea purée nestled with prawn stock braised fondant potato drizzled with caper & chive butter

Roasted snapper fillet

crispy capers & leek with cauliflower puree & braised fennel

Wild mushroom & pea risotto

sprinkled with Grana Padano & crispy leek

Linguine tossed with blistered tomatoes

broccolini, garlic cream, macadamia crumb and pecorino

Slow roasted lamb shoulder

asparagus & slow roasted vine tomato & thyme garlic jus

Free range chicken wrapped in prosciutto

with corn puree, white bean cassoulet & rich tomato rose sauce

Zaatar slow roasted beef rib

with Labneh and herb oil

Roast pork belly

shredded brussel sprout & apple slaw with cider beurre blanc



Sides & Salads

Heirloom carrots & snow peas w/ dukkha

Ice berg wedges

topped with shaved fennel & apple salad, lemon-honey vinaigrette

Roasted chat potatoes

with sea salt & rosemary

Truffle oil mash

Roasted sweet potato, beetroot & peas

Garden leaf salad

cherry tomato, radish, cucumber & carrot with lemon dressing

Baked pumpkin, sage burnt butter & brown sugar glaze

Sugar & Spice Bar

Alternate served
Select Two

Citron tart

with crème fraiche, passionfruit curd & boysenberry sorbet

Classic Tiramisu

served with Hazelnut & chocolate ice cream terrine

Melting chocolate cake

jaffa ice cream & bischoff crumb

Chocolate & orange tart

with white chocolate ice cream

Sticky date pudding & caramelised fig

served with walnut ice cream & anglaise



Produce is subject to change due to seasons & availability

canapes

Cold

- Vegetable rice paper rolls with nuoc cham
- Courgette, artichoke & ricotta tart with romesco sauce
- Yellowfin tuna crudo, avocado on crostini & olive oil
- Mushroom & ricotta mini quiches
- Blue swimmer crab & creamy corn tartlet
- Fresh shucked oysters & eschallot vinegar

Hot

- Roast pumpkin arancini with goat's curd & herb mousse
- Slow braised beef short rib Moroccan baby pies
- Roast duck gyoza with hoisin sauce
- Fried calamari, roasted garlic aioli & chilli jam
- Pork & chive dumplings with tamarind & tamari
- Cauliflower bites, harissa mayo
- Crumbed prawns with wasabi kewpie
- Roast duck spring roll with gochijang sauce
- Mongolian beef spring roll

additional canapes

Substantial \$6.50pp per item

- Fish n chips
- Five spice braised pork belly bao bun , slaw & siracha mayo
- Tandoori chicken & lamb skewers, steamed rice & mango chutney
- Xingzhou Fried Bee Hoon
Singaporean-style stir-fried rice vermicelli, vegetables & egg
- Quinoa & tempeh San choy bau

Sweet & Spice \$6.50pp per item

- Classic tiramisu
- Chocolate mousse & white chocolate ganache cup
- Nutella cake (flourless)
- Apple crumble cup
- Black forest cake



Produce is subject to change due to seasons & availability



your wedding ceremony

At City Beach, we believe your ceremony should be as breathtaking as the love it celebrates. From the historic grandeur of the Lighthouse to the intimate, sun-dappled canopy of the Banyan Tree, our Ceremony Package offers a collection of Wollongong's most iconic coastal backdrops.

wedding ceremony package

Location & Permits

Council permit for 1 hour at any of our ceremony locations

Seating & Furniture

40 white ceremony chairs
Signing table with 2 chairs

Decor

Your choice of a wooden triangle or square wedding arbour dressed with a lifelike faux floral arrangement*selection available
Choice of a white or woven carpet

Logistics & Set-up

Full setup and pack down of all equipment.
Alternative weather backup in your reception room.

Pricing

\$3500

Valid to 1st June 2027



Lighthouse

Exchange your vows at Wollongong's most iconic landmark, where the historic lighthouse and sweeping harbour views provide a grand, picturesque vision.



Cannons

Perched on the scenic headland near the iconic lighthouse, The Cannons offer a dramatic setting with panoramic ocean vistas for your ceremony.



Banyan Tree

Nestled beneath a lush, natural canopy, The Banyan Tree offers a serene and intimate setting that blends coastal beauty with an enchanting, organic atmosphere.



Centre Circle

Centre Circle provides a sophisticated, open-air setting with manicured surrounds and stunning coastal views, perfect for a modern and elegant ceremony.



Beach

Experience a true coastal ceremony on the beach, offering breathtaking views and the serene sound of the waves for an unforgettable start to your forever.



Inside Alternative

If the weather changes, our dedicated team will transform your reception room into a beautiful ceremony location.

what next?

Thank you for considering City Beach for your wedding day. We would be honored to help you bring your vision to life and create a celebration that is as effortless as it is extraordinary.

Let's Start Planning

The next step is to see the magic of our beachfront spaces in person. We invite you to book a private tour of our venue, where our dedicated wedding team can walk you through our packages and help tailor an experience that perfectly reflects your style.

Book a Tour

We highly recommend stepping into the space so you can visualise your wedding day with us. Please enquire with us for a walk through.

Get in Touch

Email us at weddings@citybeach.events

Call us on (02) 4228 3188

Fill out our wedding enquiry form online at <https://citybeach.events/weddings/>

meet the team



Wedding Coordinator
Marina Mitrovic

Our dedicated Wedding Coordinator Marina is ready to listen, guide, and design a personalised wedding, reception, or special event package, ensuring every detail is crafted for an occasion to remember.



Assistant Operations Manager
Naomi Keywood

Naomi is dedicated to transforming our space into your dream setting. From the precise placement of every artisanal detail to the flawless flow of your reception.



Executive Chef
Paul Hamilton

Our Executive Chef, Paul Hamilton, is the visionary behind your wedding feast. With a focus on premium local produce and sophisticated flavours, Paul crafts every dish to ensure your menu is extraordinary.

