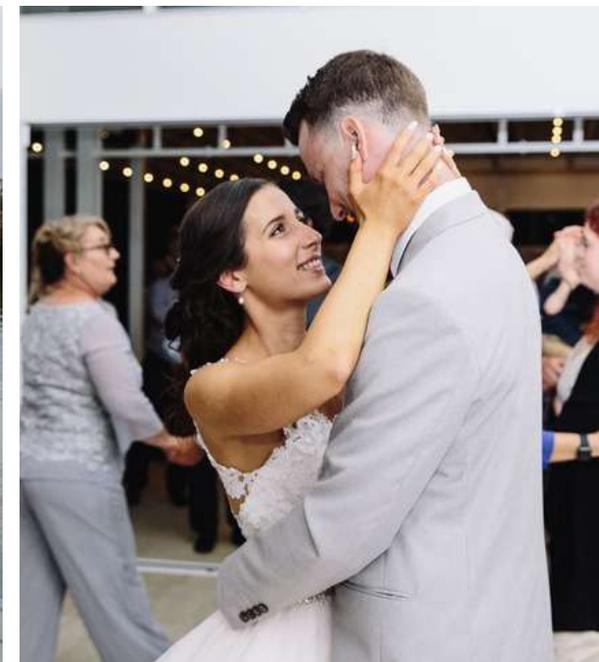




WEDDINGS
SAILS PORT MACQUARIE

by Rydges





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

We invite you to celebrate in the stunning surrounds of the North Coast's newest and most stylish wedding destination Sails Port Macquarie by Rydges.

From an intimate gathering to a lavish celebration, Sails Port Macquarie has an inspiring selection of indoor and outdoor ceremony and reception venues 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 the signature outdoor ceremony location, 'The Point'.
This location is available with Ballroom Receptions.*

Overlooking the tranquil bay and island, this picturesque and private space is suitable for up to 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.



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 200 guests in a banquet formation and 300 guests in a cocktail celebration with a selection of spaces for smaller, more intimate celebrations.

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



THE CHAPEL & FORMAL GARDENS

*Undoubtedly the most stylish and exclusive ceremony venue on the North Coast.
These locations are available with Pavilion Receptions.*

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 P A V I L I O N

Undoubtedly the most unique alfresco reception venue on the North Coast.

The Pavilion sits amongst the formal gardens leading to the edge of the bay.
The Pavilion seats 80 guests for a seated or feasting reception,
or makes the perfect backdrop for a cocktail style celebration.

COCKTAIL RECEPTION

JULY 2023 - JUNE 2024
\$155 PER GUEST

JULY 2024 - JUNE 2025
\$164 PER GUEST

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, dance floor (when 'The Cape Ballroom' is selected), 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





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

JULY 2023 - JUNE 2024
\$160 PER GUEST

JULY 2024 - JUNE 2025
\$170 PER GUEST

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 meals 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 long tables clothed in white linen, malibu chairs in the Pavilion or covered chairs in ballroom, dance floor (when 'The Cape Ballroom' is selected), 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





FEASTING RECEPTION MENU

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

Main Selection (select two items)

- Braised Lamb Shoulder with Parsnip-Chickpea Puree, Jus & Mint
- Truffle Tarragon Chicken with Butternut Puree & Fried Sage
- Herb Panko Crumbed Snapper with Sauce Gribiche
- Seared Rib of Beef with Red Wine Jus, Horseradish Cream & Watercress
- Lamb Biryani with Saffron Rice, Coriander Almond & Mint Yoghurt
- Flash Fried Squid with Lemon, Parsley & Pink Sea Salt
- Glazed Honey Miso Pork Belly with Ancient Wheat Grain Salad

Hot Selection (select one item)

- Beef Tortellini with Chive, Tomato Sugo & Powdered Parmesan
- Mac & Cheese with Pancetta & Brioche Crumb
- Penne Egg Pasta with Pork, Tomato Sugo, Cream Fraiche & Flat Leaf Parsley
- Korma Curry (Choice of Beef, Chicken or Lamb) with Naan Bread & Coriander Yoghurt
- Tandoori Chicken with Roti & Mint

Sides Selection (select two items)

- Fried Spiced Cauliflower with Salted Yoghurt
- Potato Rosti
- Broccoli with Chilli, Garlic & Olives
- Creamed Spinach with Bacon Crumble
- Braised Ratatouille
- Potato Pav with Paprika Cream

Desserts (select two items for an additional \$10 per person)

- 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

SEATED RECEPTION

JULY 2023 - JUNE 2024

TWO COURSE \$160 PER GUEST

THREE COURSE \$170 PER GUEST

JULY 2024 - JUNE 2025

TWO COURSE \$165 PER GUEST

THREE COURSE \$175 PER GUEST

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 or Three course classic menu served alternately
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include long or round tables with white linen, covered 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





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
- Asparagus with Truffle Emulsion, Slow Cooked Poached Egg & Brioche Crumb
- Tomato & Mozzarella Arancini with Beetroot Aioli, Basil Essence & Candied Balsamic
- Peruvian Ceviche with Scallop, Tuna, Avocado Salsa, Lemon Oil & Micro Greens
- Duck Liver Parfait, Pear-Apple & Crustini
- 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 Gremalatta
- 18 Hour Slow Cooked Lamb Shoulder with Aloo Bonda Potato, Minted Pea Purée & Madeira Jus
- Crispy Skin Barramundi with Almond Remesco, Potato Rosti, Basil Essence & Green Leaves
- Sous Vide Harissa Chicken Supreme with Parmesan, Smoked Paprika Potato Pav & Sumac Yogurt
- Dukkha Crusted Duck Breast with Dauphines Potato, Poached Turkish Fig & Port Jus
- Seared Atlantic Salmon with Potato Dauphinoise, Crab Mint & Dill Salad, Lemon Essence
- Seared Beef Fillet with Creamed Spinach, Yorkshire Pudding, Café de Paris Butter & Confit Tomato

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 without notice



SIGNATURE RECEPTION PACKAGE UPGRADES

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

CANAPÉS

from \$7pp

CHEFS SELECTION HOT & COLD PLATTERS

from \$145 (serves 10)

YOUR WEDDING CAKE SERVED WITH BERRY COULIS & FRESH CREAM

\$5.50pp

SELECTED ARRIVAL COCKTAIL FOR YOUR GUESTS

\$15pp



POST CEREMONY PLATTER OPTIONS

Each platter serves 10 people - Menus are subject to seasonal change without notice

ORIENTAL PLATTER | \$165

Selection of Fried Mini Dim Sum, Spring Rolls, Money Bags & Prawn Crackers with Sweet Chilli & Soy Sauce

CLASSIC PLATTER | \$165

Selection of Gourmet Pies & Sausage Rolls with Bush Tomato Relish & Smokey BBQ Sauce

MINI QUICHE PLATTER | \$160

Selection of Meat & Vegetarian Quiches with BBQ Sauce & Tomato Relish

MEXICAN PLATTER | \$145

Selection of Meat & Vegetarian Empanadas with Corn Chips, Salsa, Guacamole & Fried Chorizo

SEAFOOD PLATTER | \$320

Selection of Fried Baby Whiting Fillets, Salt & Pepper Squid, Fried School Prawns & White Bait with Aioli, Chunky Tartare & Citrus

Add Fresh King Prawns - \$45 per 500g // \$75 per Kg

Add NSW Rock Oysters - \$60 per Dozen

MEDITERRANEAN PLATTER | \$165

Selection of Fried Meat Balls, Arancini, Turkish Bread with Olive Oil & Balsamic, Olives, Marinated Charred Vegetables & Beetroot Hummus

CHEESE PLATTER | \$160

Selection of Australian & International Cheese, Breads, Pickles & Quince Paste

BEVERAGE PACKAGES

BALLROOM

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

CLASSIC BEVERAGE PACKAGE

WINES

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

BOTTLED BEER

Hahn Light
Tooheys Old

TAP BEER

Hahn Super Dry
XXXX Gold
Tooheys New
Byron Bay Premium

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

PREMIUM BEVERAGE PACKAGE

WINES

Wildflower Cuvee Brut
Wildflower Rose
Wildflower Chardonnay
Wildflower Pinot Grigio
Wildflower Sauvignon Blanc
Wildflower Shiraz
Wildflower Cabernet

BOTTLED BEER

Hahn Light
Tooheys Old

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

TAP BEER

Hahn Super Dry
Hahn Super Dry 3.5
XXXX Gold
Tooheys New
Byron Bay Premium
Stone & Wood
James Squire Ginger Beer

Upgrade to four hours +\$15pp

The Hotel upholds the principles of responsible service of alcohol and in accordance with the Liquor License applicable to these premises. The Hotel reserves the right to refuse service to persons suspected of being under the age of 18 years and to any person who shows signs of intoxication

Upgrade from three hour classic to three hour premium +\$15pp

Add an hour +\$20pp

Beverage menus subject to change without notice

BEVERAGE PACKAGES

PAVILION

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

CLASSIC BEVERAGE PACKAGE

WINES

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

BOTTLED BEER

Tooheys New
XXXX Gold
Tooheys Old
Hahn Light

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

PREMIUM BEVERAGE PACKAGE

WINES

Wildflower Cuvee Brut
Wildflower Rose
Wildflower Chardonnay
Wildflower Pinot Grigio
Wildflower Sauvignon Blanc
Wildflower Shiraz
Wildflower Cabernet

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

BOTTLED BEER

XXXX Gold
Tooheys New
Tooheys Extra Dry
Hahn Light
Corona
150 Lashes
James Squire Ginger Beer

Upgrade to four hours +\$15pp

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Upgrade from three hour classic to three hour premium +\$15pp

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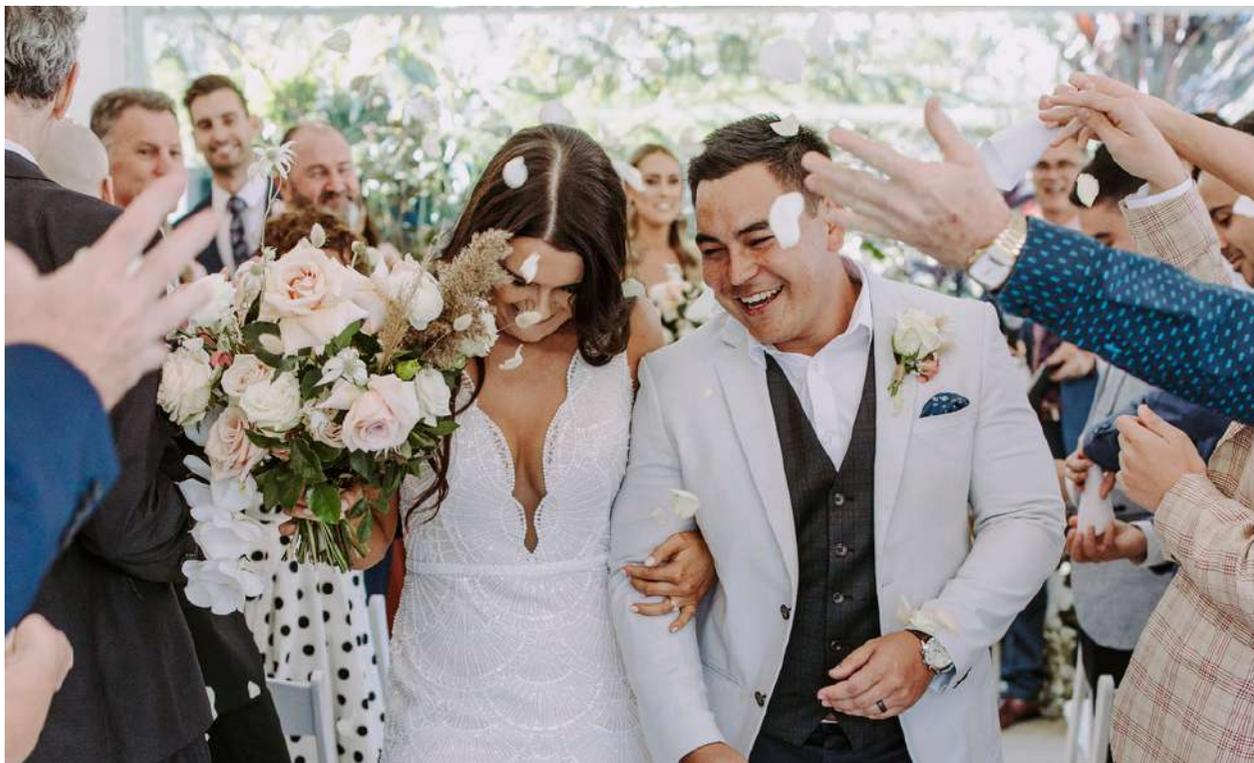


RESORT ACCOMMODATION

YOUR GUESTS CAN SELECT FROM THE FOLLOWING ROOM TYPES

Your guests will enjoy some resort style relaxation with our range of gorgeous guest rooms and suites. All featuring the signature Sails coastal style with access to the pool and private cabanas, resort facilities, waterfront bar and restaurant.

- Standard King Room** - contains a king size bed with city views
- Standard Suite** - contains a king size bed and two single beds with city views
- Garden King Room** - contains a king size bed with garden views
- Garden Suite** - contains a king size bed and two single beds with garden views
- Water King Room** - contains a king size bed with water views
- Water View Suite** - contains a king size bed and two single beds with water views
- Executive Suite** - one bedroom suite with separate master with king bed, open plan living and kitchen area with large private balconies with water views



LET'S PLAN
YOUR DAY

GET IN TOUCH WITH OUR TEAM OF PASSIONATE COORDINATORS

KRISTY BURT
Wedding Coordinator
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STEPHANY OLIVER
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