



MOLLYMOOK
BEACHSIDE WEDDINGS

WEDDINGS



PACKAGE INCLUSIONS

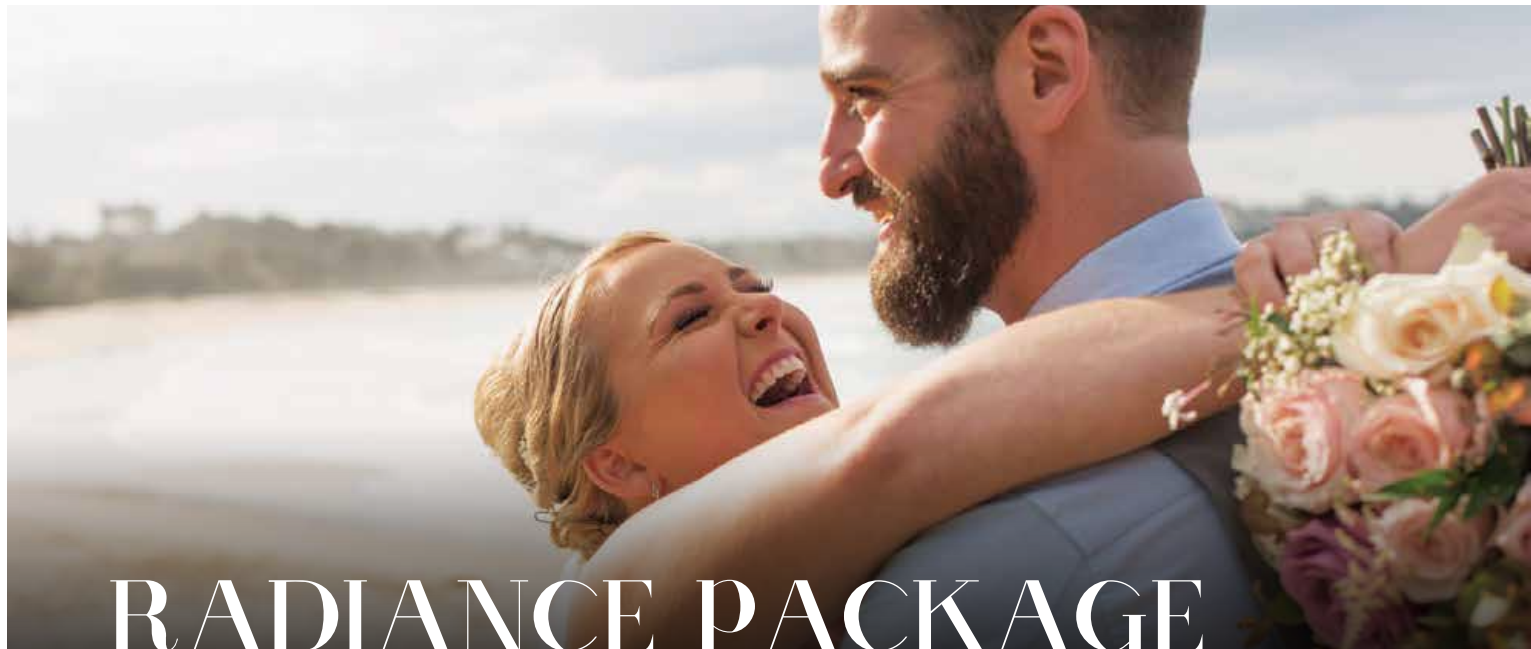


Package Inclusions

- Canape's on arrival
- 3 course dinner or cocktail
- 5 hour beverage package
- Room hire for 5.5 hrs
- Fairy lights along window
- Fairy lights along bar
- Two tier wedding cake
- Service of wedding cake on tea and coffee station
- Dance floor (standard size)
- Round table set up with white linen
- Courtyard set up with standard outdoor furniture & candles
- Lectern & microphone
- Tea and Coffee
- Canapés served in the waiting room for you and your bridal party
- Wedding Coordinator for all your event needs and assistance

Decoration Inclusions

- Skirted bridal table with fairy lights
- Skirted cake table with fairy lights, mirror & cake knife
- Skirted present table and tea & coffee station
- All tables dressed with table runners
- Chair covers and sashes or tiffany chairs (Bluebird Stylists only)
- Guest directory board
- Wishing well



RADIANCE PACKAGE \$132.00 per person
(minimum 80 adults)

RADIANCE PACKAGE with food as cocktail menu \$117.00 per person
(minimum 80 adults)

RADIANCE PACKAGE \$149.00 per person
(minimum 50 adults)

CANAPÉS ON ARRIVAL

Select four items for tray service

Crostini Topped w Olive, Roasted Capsicum and Feta Cheese

Salt & Pepper Squid w Lemon Aioli

Gourmet House made Quiches

Golden Crumbed Barramundi Bites

Roast Pumpkin, Baby Spinach, Feta & Pesto Arancini

3 COURSE MENU

Select two items from each course for an alternate drop

Freshly Baked Bread Rolls & Butter

ENTREES

Sauté of Garlic King Prawns on Rice Pilaf (GF)

Thai Marinated Beef on Oriental Salad w Sesame Dressing (GF)

Tempura Dipped Chicken Strips w Chilli Plum on Jasmine Rice

Spinach & Ricotta Filled Cannelloni served w a Rich Napolitana Sauce

Chicken & Mushroom Crepe w Parmesan and Rocket Garnish

MAIN FARE (All mains served with seasonal greens)

Baked Eye Fillet of Beef served w Chasseur Sauce on Garlic and Shallot Mash (GF)

Roasted Breast of Chicken on Lyonnaise Potato w Mustard Cream Sauce (GF)

Grilled Fillet of Barramundi w a Buerre Blanc Sauce and Kifler Potatoes (GF)

Tender Pork Medallions w Sage & Apple Cider Demi Glaze Served with Boulangere Potato (GF)

Slow Cooked Lamb Shank w Tomato Olive Sauce on Potato Mash (GF)

DESSERT

Rich Chocolate Ganache Cake (GF)

Salted Caramel Pecan Tart

Individual Lemon Meringue Pie w Coulis

Profiteroles w Crème Anglaise and Chocolate Ganache

BEVERAGES All Included

WINE

McWilliams Markview Sauvignon Blanc

McWilliams Markview Moscato

McWilliams Markview Shiraz

McWilliams Markview Chardonnay

McWilliams Markview Cabernet Merlot

McWilliams Markview Sparkling

DRAUGHT BEER

Carlton Draught

Carlton Dry

Cascade Premium Light

Great Northern

Craft Beer

OTHER

Fountain soft drink and juice



IVORY PACKAGE

IVORY PACKAGE \$151.50 per person

(minimum 80 adults)

IVORY PACKAGE with food as cocktail menu

\$123.00 per person (minimum 80 adults)

IVORY PACKAGE \$168.50 per person

(minimum 50 adults)

CANAPÉS ON ARRIVAL

Select any four items for tray service

Bamboo Charcoal Infused Panko Crusted Prawns

Crostini Topped w Olive, Roasted Capsicum & Feta Cheese

Gourmet House made Quiches

Salt & Pepper Squid w Lemon Aioli

Roast Pumpkin, Baby Spinach, Feta & Pesto Arancini

3 COURSE MENU

Select two items from each course for an alternate drop

Freshly Baked Bread Rolls & Butter

ENTREES

Tempura Tiger Prawns w Chilli Jam on Jasmine Rice

Fresh King Prawns on Avocado Salad w Orange Mango Salsa (GF)

Crispy Skin Pork Belly with Apple and Fennel Remoulade (GF)

Crab & Dill Croquettes Served w Lemon Aioli on a Rocket Salad

Tempura Vegetables w Sweet Soy and Ginger Glaze

MAIN FARE (all mains are served with seasonal greens)

Eye fillet medallion cooked Medium on Garlic Mash and Hollandaise Sauce (GF)

Baked Breast of Chicken Filled with Brie and Wrapped in Pancetta, w Potato Gratin & Buerre Blanc Sauce (GF)

Rack of Lamb Filled w Spinach and Hazelnuts on Potato Galette w Redcurrant and Port Jus (GF)

Seared Atlantic Salmon on Cous Cous w Garlic Roasted Tomatoes and Lemon Chilli Oil

DESSERT

Chocolate Mousse Sin Cake

Profiteroles Filled w Bailey's Cream on Dark Chocolate Ganache w Fresh Berries

Sticky Date Pudding w Toffee and Butterscotch Schnapps Sauce

Lime & Coconut Cheesecake

Strawberry Romanoff w Cointreau Double Cream in Tuile Basket

BEVERAGES All included

WHITE WINE

Morgan's Bay Chardonnay

Under & Over Pinot Gris

Upside Down Sauvignon Blanc

McWilliams Markview Moscato

RED WINE

Beaumont Knappstein Cabernet Merlot

Mount Lawson Shiraz

SPARKLING

Mount Lawson Cuvee

DRAUGHT BEER

Carlton Draught

Carlton Dry

Cascade Premium Light

Great Northern

Craft Beer

OTHER

Fountain soft drink and juice



VINTAGE PACKAGE

VINTAGE PACKAGE \$160.00 per person
(minimum 80 adults)

VINTAGE PACKAGE with food as cocktail menu
\$131.50 per person (minimum 80 adults)

VINTAGE PACKAGE \$177.00 per person
(minimum 50 adults)

CANAPÉS ON ARRIVAL

Select any four items for tray service

Bamboo Charcoal Infused Panko Crusted Prawns

Crostini Topped w Olive, Roasted Capsicum & Feta Cheese

Gourmet House made Quiches

Salt & Pepper Squid w Lemon Aioli

Roast Pumpkin, Baby Spinach, Feta & Pesto Arancini

3 COURSE MENU

Select two items from each course for an alternate drop

Freshly Baked Bread Rolls & Butter

ENTREES

Tempura Tiger Prawns w Chilli Jam on Jasmine Rice

Fresh King Prawns on Avocado Salad w Orange Mango Salsa (GF)

Crispy Skin Pork Belly with Apple and Fennel Remoulade (GF)

Crab & Dill Croquettes Served w Lemon Aioli on a Rocket Salad

Tempura Vegetables w Sweet Soy and Ginger Glaze

MAIN FARE (all mains are served with seasonal greens)

Eye fillet medallion cooked Medium on Garlic Mash and Hollandaise Sauce (GF)

Baked Breast of Chicken Filled with Brie and Wrapped in Pancetta, w Potato Gratin & Buerre Blanc Sauce (GF)

Rack of Lamb Filled w Spinach and Hazelnuts on Potato Galette w Redcurrant and Port Jus (GF)

Seared Atlantic Salmon on Cous Cous w Garlic Roasted Tomatoes and Lemon Chilli Oil

DESSERT

Chocolate Mousse Sin Cake

Profiteroles Filled w Bailey's Cream on Dark Chocolate Ganache w Fresh Berries

Sticky Date Pudding w Toffee and Butterscotch Schnapps Sauce

Lime & Coconut Cheesecake

Strawberry Romanoff w Cointreau Double Cream in Tuile Basket

BEVERAGES

(Select five wines)

WHITE

Watershed Shades Chardonnay

Crossings Pinot Gris

Crossings Sauvignon Blanc

RED

Zilzie Pinot Nior

Watersheds Shades Rose

Earthworks Barossa Valley Shiraz

West Cape Howe Cabernet Merlot

Watershed Shades Merlot

Mount Lawson Cabernet Sauvignon

SPARKLING

Clover Hill Tasmanian Cuvee

Mount Lawson Cuvee

PREMIUM BEER

Peroni or Corona Bottles

COMPLIMENTARY EXTRAS
(by the glass)

Hanwood Port or Penfolds Club Port

DRAUGHT BEER

Carlton Draught

Carlton Dry

Cascade Premium Light

Great Northern

Craft Beer



COCKTAIL PACKAGE

RADIANCE PACKAGE with food as cocktail menu \$117.00 per person
(minimum 80 adults)

One and half hours of tray service. The service of cocktail food must commence no later than 7.30pm.

Tempura Prawns w Chili Plum

Grilled Salmon Skewers served w Thai Style Cucumber Sauce

Smoked Salmon w Celeriac Romoulade on Fennel Flatbread

Salt & Pepper Prawns

Baked Eye Fillet on Toasted Baguette finished w Mustard Cream and Pink Peppercorn

Smoked Chicken, Cream Cheese, Baby Spinach and Roasted Walnut Pinwheel

Moroccan Lamb w Mint Yogurt on a Fried Tortilla

Salt & Pepper Squid

Tomato, Rocket and Feta Bruschetta w Parmesan Crostini (V)

Garlic Chicken & Chorizo Spheres

CHILDREN'S MENU

\$20.00 4 YEARS AND UNDER

\$75.00 PER CHILD 5-13 YEARS

MAIN

Chicken Nuggets w Chips and Tomato Sauce

Cheeseburger & Chips

Crispy Fish & Chips

Ham & Pineapple Pizza

Spaghetti Bolognaise

DESSERT

Vanilla Ice Cream with Topping

**The Children's Package includes a two course meal
and soft drinks for the duration of the function**

(Maximum of two different choices per course served alternately)

YOUNG ADULTS

\$102 TEENAGER 14-17 YEARS

3 COURSE MENU AS PER YOUR PACKAGE CHOICE

POST WEDDING BREAKFAST

BREAKFAST BUFFET \$30 PER PERSON

Post Wedding Breakfast Menu

Why rush off after your big day. Relax in the cafe lounge while enjoying your post wedding brunch. Spend the time thanking your guests while you enjoy the view. The Bride and Groom receive a complimentary breakfast each.

Breakfast Buffet

Selection of Fresh Seasonal Fruit | Selection of Toasts and Preserves

Scrambled eggs | Grilled Tomatoes

Crispy Bacon | Chipolata Sausages | Sautéed Mushrooms

Orange and Apple Juice | Tea and Coffee Station

HIRE OPTIONS

BUS HIRE

Mollymook Golf Club can arrange a bus that seats 29 people. Subject to availability.

KIDDIES CORNER

Includes a host to entertain your guests children, Flat Screen TV, Disney Movies, Colouring In & Crafts.

KIDDIES CORNER \$63 PER HOUR (minimum 4 hour booking with a maximum of 5 children per minder)

COURTYARD HIRE FOR CEREMONY \$500 (includes 20 white tiffany chairs)



MOLLYMOOK
BEACHSIDE WEDDINGS

Experience Mollymook
**THE PERFECT PLACE
TO SAY I DO!**



CLICK HERE TO EXPERIENCE NOW