



Weddings 2010



Introducing Shipwrights on the Marina Restaurant situated on the water's edge at Blakehurst, a perfect location to host your wedding. It features nature's picturesque composition unique to 'Shipwrights' as it showcases the romantic & unforgettable surroundings making your wedding a truly memorable occasion.

Uniquely Australian in its relaxed charm, **Shipwrights on the Marina Restaurant** favours innovative and contemporary cuisine, thus inviting you to immerse yourself in a culinary experience few can match. **Shipwrights on the Marina Restaurant's** chic designer interior and al fresco dining areas invite you to experience the indulgent atmosphere today.

Amongst the many features we offer is the ability to have your ceremony on site in our stunning terraced Garden adjacent to the Restaurant. This offers both bush and water views ideal for Photos before, during and after the ceremony.

During the photo session your guests can enjoy drinks and canapés whilst enjoying the picturesque sunset.

The decision to have your reception at Shipwrights will also no doubt be prefaced by your desire to have the standard of cuisine for which Shipwrights has gained an enviable reputation.

The one facet that puts Shipwrights above all others is the unique opportunity to make a spectacular entrance to your wedding by arriving on a modern motor cruiser.

If you wish to view the restaurant or discuss matters further please phone to make an appointment.



The Platinum Wedding @ \$110 per person

- * Reception at Shipwrights on the Marina Restaurant for 4 hour duration
- * Sparkling wine on arrival
- * Your choice of two Entrees, two Main Courses and two Desserts
(Alternatively select to have a roaming entrée of canapés and formal seating for mains and desserts)
- * Luxury Beverage Selection for four hour duration
- * Use of PA system and plasma screen
- * White linen table cloths and white linen napkins
- * Use of Blakehurst Marina for arrival and departure by boat if required

The Indulgence Wedding @ \$130 per person

- * Reception at Shipwrights on the Marina Restaurant for 4.5 hour duration
- * Sparkling Wine & Canapés on arrival (selection of 3 canapés)
- * Your selection of two Entrees, two Main Courses & two Desserts
(Alternatively select to have a roaming entrée of canapés and formal seating for mains and desserts)
- * Luxury Beverage selection served for 4.5 hours
- * Use of PA system and plasma screen
- * White linen table cloths & white linen napkins
- * Use of Blakehurst Marina for arrival and departure by boat if required

A selection of two entrees, two mains and two desserts will be served alternately
Special dietary requirements may be catered for.

Conditions apply. See Term & Conditions for details



The Ultimate Wedding @ \$160 per person

- * Arrival of bridal party by motor cruiser - sparkling wine served on board
- * Wedding ceremony in gardens of Shipwrights on the Marina
- * Reception at Shipwrights on the Marina Restaurant for 5 hour duration
- * Sparkling wine and canapés served after ceremony (selection of 4 canapés)
- * Your choice of two Entrees, three Main Courses and two Desserts
(Alternatively select to have a roaming entrée of canapés and formal seating for mains and desserts)
- * Premium Beverage Selection for 5 hour duration
- * Use of PA system and plasma screen
- * Rose petals for table decorations and in bathrooms
- * White linen table cloths and white linen napkins
- * Ivory or white silk chair covers

A selection of two entrees, three mains and two desserts will be served alternately
Special dietary requirements may be catered for.

Conditions apply. See Term & Conditions for details



Cocktail Weddings

CANAPES - SERVED HOT

Seared beef with a roasted tomato salsa served on a crouton
Mascarpone custard tarts
Tempura oyster served with tomato spiced emulsification
Tempura prawns
Char grilled lamb with truffle mash
Salt and pepper calamari with lime aioli
Crisp fried chicken with aioli sauce

CANAPES -SERVED COLD

Pickled nectarines with ricotta and prosciutto
Grill asparagus with goat curd , roquette wrapped in prosciutto
Cured salmon and herb tartar tartlet
Smoked salmon and crème fraiche croutons
Seared pepper tuna with lime leaf and peanuts salsa
Crab, Lemon, chilli and herb salsa served on betel leaves

DESSERT CANAPES

Chocolate Grenache Tart
Mascarpone vol-au-vent with summer berries
Honeycomb Cheesecake petit tart

Choice of five Hot & five Cold Canapés \$110.00 with Premium Beverage Selection
Choice of six Hot & five Cold Canapés \$120.00 with Premium Beverage Selection
Entire Menu of Hot & five Cold Canapés \$130.00 with Luxury Beverage Package

Cocktail Food will be served for a period of three hours
Beverages will be served for four hour duration
Special requests may be catered for.

Conditions apply. See Terms & Conditions for details



Premium Beverages

Sparkling Wine

Houghton Quills

White Wines

Joeys Nose Chardonnay **OR** Joeys Nose Semillon Sauvignon Blanc

Red Wines

Joeys Nose Cabernet Shiraz **OR** Vintage Hill Cabernet Sauvignon

Beers – Choice of 2

Victoria Bitter, Carlton Cold, Tooheys New, Tooheys Extra Dry, Pure Blonde plus Cascade Light

Soft Drinks

By request

Tea & Coffee

By request

Luxury Beverages

Sparkling Wine

Glass House

White Wines

Catlin Cove Sauvignon Blanc OR Margaret River Chardonnay OR Firebox Pinot Gris

Red Wines

Margaret River Cabernet Sauvignon OR Margaret River Shiraz OR Margaret River Merlot

Beers – Choice of 2

Crown, James Boags, Heineken, Peroni, Corona plus Cascade Light

Soft Drinks / Juices

By request

Tea & Coffee

By request



CANAPES MENU

CANAPES – SERVED HOT

Seared beef with a roasted tomato salsa served on a crouton
Mascarpone custard tarts
Tempura oyster served with tomato spiced emulsification
Tempura prawns
Char grilled lamb with truffle mash
Salt and pepper calamari with lime aioli
Crisp fried chicken with saffron aioli

CANAPES - SERVED COLD

Pickled nectarines with ricotta and prosciutto
Grill asparagus with goat curd ,roquette wrapped in prosciutto
Cured salmon and herb tartar tartlet
Smoked salmon and crème fraiche croutons
Seared pepper tuna with lime leaf and peanuts salsa
Crab, Lemon, chilli and herb salsa served on betel leaves

DESSERT CANAPES

Chocolate Grenache Tart
Mascarpone vol-au-vent with summer berries
Honeycomb Cheesecake petit tart



WEDDING MENU

Entrees

Salt & pepper calamari served with red witlof and chilli, coriander and lime sauce

Wagyu beef carpaccio with sliced eschallots and cornichons finished with baby herbs and a white anchovy dressing

Vol-au-vent filled with caramelised onion, buffalo mozzarella served with roasted cherry tomatoes and pine nut pesto

Mains

Char grilled Beef fillet accompanied by truffle mash caramelized baby carrots and jus

Pan fried barramundi with braised tomato and fennel finished with asparagus

Roasted chicken breast served with confit kipfler potatoes, semi dried cherry tomatoes, roquette and crisp pancetta

Desserts

Grand mariner brulee with a pistachio and orange wafer

Double ganache chocolate tartlet with mascarpone cream

Caramelized apple tartlet with vanilla bean ice cream

Something on the side

Pear and roquette hazelnut salad 16

Steamed greens, broccolini, asparagus & sugar snaps with olive oil & lemon juice 14

Green beans with smokey pancetta & onion 14

Mixed leaf salad with ver juice dressing 14

Chips 6



The Extras - Shipwrights on the Marina

Keep in mind that we are able to assist in the organising of additional services such as a Marriage Celebrant, Photographer, Florist, Decorations, Music & Entertainment.

Live Music –

Shipwrights on the Marina Restaurant offer a live band – “Two Minds” which will play music for your taste during the your reception.

Cost \$1,500.00

Garden Ceremony-

Shipwrights on the Marina Restaurant offer a manicured garden area by the shores of Shipwrights Bay in which you may hold your wedding ceremony.

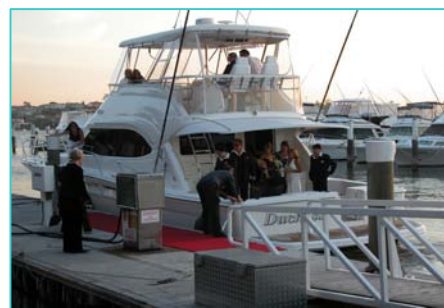
Cost \$500.00

A stunning alternative is to arrive by boat –

Shipwrights on the Marina Restaurant offers the bridal party a pick up by motor cruiser from Sans Souci Wharf and conveyed to Shipwrights on the marina for your wedding reception

Cost \$750.00

For any additional information or to discuss your Wedding Reception in further detail, please do not hesitate to contact our Events Co-ordinator.





Terms and Conditions

Booking Your Reception:

In order to confirm your Wedding Reception a \$1000 non- refundable deposit will need to be paid within 2 weeks of making a tentative booking. Failure to pay within this period will result in the tentative booking being cancelled.

Cancellation Policy:

- ☒ Cancellations must be received in writing.
- ☒ Cancellations made 15 days to 1 month prior will incur 50% of the total function cost.
- ☒ Cancellations 14 days prior or less will incur 100% of the total function cost.

Payment:

40% of balance is to be paid eight weeks prior to the function date. The final accounts are to be paid 14 days prior to function date. Payment may be made by cash, credit card or direct debit. Payment by AMEX incurs an additional charge of 2.75%

Final Numbers:

The final number accepted will be the number advised 14 days prior to the function date and will confirm the minimum number to be charged. Increases only will be accepted after this date but decreases will not be accepted.

Minimum Spend for Exclusive Use of Restaurant:

Minimum spend of \$12,800 applies for exclusive use of the restaurant.

During the months of November and December minimum spend of \$16,800 applies for exclusive use of the restaurant.

Public Holiday Surcharge:

A surcharge of 10% will be charged for any wedding held on a public holiday.

Duration:

Lunch Garden Weddings: Tuesday – Sunday. Guests arrive 11:15am for 11:30am Ceremony.

Guests seated for lunch at 12.30pm. Reception must conclude by 4.30pm.

Dinner Garden Weddings: Tuesday –Sunday: Guests arrive 5:15pm for 5:30pm Ceremony.

Guests seated for dinner at 6.30pm. Receptions must conclude by 11.00pm.

Lunch Weddings: Tuesday – Sunday. Guests arrive 11.15am for 12 noon. Reception must conclude by 4.30pm.

Dinner Weddings: Tuesday – Sunday. Guests arrive 5:45pm for 6:00pm. Reception must conclude by 11:00pm.

Extension of Time Charges:

You may extend the time of your function. Extensions are charged at \$10 per person including alcohol per half hour and \$18 per person including alcohol per hour.

Charges are \$350 per half hour and \$700 per hour excluding alcohol.

Late Departure Charges:

A charge of \$150.00 per 15 minute block, or part thereof after the agreed finishing time will be charged for late departure from the restaurant.

Departure:

At the conclusion of the function guests must depart the venue quietly and in an orderly manner. The MC must remind guests that they are in a residential area and that guests must respect our neighbours.

Menu Selection:

Menu selection is to be confirmed 14 days prior to function date. Any changes made to menu are based on seasonal availability.



Special Meals:

We are pleased to cater for special diets. Prior notification is essential.

Children's Meals:

Children under the age of 10 are charged \$50.00 per head. Meal includes soft drink and ice cream.

Meals for extras:

Meals for entertainers, photographers etc are charged at \$50.00 per head and include main course only.

Entertainment/Music:

Certain residential noise level restrictions apply due to our location within a residential area. Music must be semi-amplified and all music must conclude by 11:00pm.

Responsible Service:

Staff at Shipwrights on the marina have undergone Responsible Service of Alcohol Training and will stop serving alcohol to any guest who is drunk, disorderly or violent or less than 18 years old and reserves the right to ask the guest to leave the premises.

BYO:

Shipwrights on the marina is fully licensed and; as such function organisers and their guests are not permitted to supply their own food or beverage for the ceremony or reception.

Client to supply own and decorate:

The client is to organize the placement of table decorations, flowers, place cards, Bonbonniere etc.

Set Up Fee:

A set up fee of \$500 will apply for the above to be performed by Shipwrights on the marina staff.

External Contractors:

All external contractors must be advised prior to the function and are subject to approval by Shipwrights on the Marina Restaurant. They must have current insurance.

Insurance:

Whilst staff will take all care, no responsibility will be taken for damage or loss of goods and/or equipment left on the premises prior to or during the period of your function.

Damages:

The booking holder will be financially responsible for any damages caused to the restaurant property during your wedding..

Confetti / Foil Partyware:

Confetti etc is not permitted to be used on the premises. Rose petals are permitted.

Property Remaining:

Any goods remaining at the conclusion of your function (eg. Vases etc) must be collected within 48 hours; otherwise the goods will be donated to a charity organisation.

Cleaning Fee:

A cleaning fee may be incurred at the discretion of management of Shipwrights on the Marina if the Restaurant is left in an unacceptable state.

Price increases:

Price increases will apply subject to any lifting of Government Charges ie .GST, Alcohol Tax, Food and the like.

Weather

No cancellations will be accepted or discounts given due to bad weather or an "Act of God"



Wedding Agreement Form

NAME/S:

ADDRESS:

PHONE NOS:

EMAIL:

FUNCTION DATE:

LUNCH / DINNER

ESTIMATED NUMBER of GUESTS:

WEDDING PACKAGE:

DEPOSIT TO BE PAID: **\$1000.00**

DATE RECEIVED:

40% PAYMENT DUE:

FINAL BALANCE DUE:

Any extras selected will incur an additional charge

ACKNOWLEDGEMENT:

I have read and understood the terms and conditions outlined herein:

Print Name:

Signature:

Shipwrights on the Marina

Licensed Restaurant

Opening Hours: Lunch from 12:00 | Tuesday to Sunday

Dinner 6:00 – Till Late | Tuesday to Saturday

Ph: 9547 0666 Fax: 9547 1070

info@shipwrightsrestaurant.com | www.shipwrightsrestaurant.com

Blakehurst Marina 739 Princes Highway Blakehurst NSW 2221