

Est 1929

JONAH'S

Simply Breathtaking

W E D D I N G S

2022 / 2023





Thank you for enquiring with Jonah's Restaurant and Boutique Hotel for your upcoming wedding.

Jonah's is one of Australia's most spectacular ocean retreats located at Whale Beach on Sydney's Northern Beaches.

With breathtaking views, an expansive outdoor Terrace and a peaceful cliff-top garden, Jonah's offers the perfect location for your all-inclusive wedding. Our professional staff will dedicate themselves to creating a truly memorable occasion for you and your guests.

Your wedding at Jonah's provides exclusive access to the cliff-top lawn, the balcony, the terrace, bar and restaurant areas for the entire duration of your wedding. With wrap-around glass windows to frame the stunning ocean views, and a space that caters for parties of up to 122 guests, Jonah's restaurant is the ultimate romantic wedding venue for your special celebration. With luxury on-site accommodation and a dedicated wedding planner, Jonah's will ensure you receive the best in quality, dining, service and attention to detail.

We look forward to hosting the wedding of your dreams.

YOUR JONAH'S WEDDING

Jonah's offers an all-inclusive wedding experience; an incredible ceremony setting, amazing photo backdrops, a chef-hatted restaurant and boutique accommodation – all in one exclusive location.

A dedicated Jonah's wedding planner will be yours from start to finish.

Ceremony

- Clifftop location with ocean view background
- Alternate balcony location
- Includes up to 35 ceremony chairs, and signing table
- Wet weather alternative with floor to ceiling windows



Reception

- Capacity of up to 122 guests seated, 200 canape style
- Chef-hatted restaurant quality meals and high end restaurant servers
- Gourmet upgrade options
- Dance floor
- Band or DJ booth space
- Access to Jonah's bar and lounge area
- White damask table linen and napkins, fine glassware, cutlery and crockery
- Table set up including placement of your name cards, and additional décor provided by you
- White table numbers
- Personalised printed menus for each guest
- Framed seating plan displayed on white easel
- Cake table and Vera Wang cake knife set
- One menu tasting included – 3 canapes, 2 entrees, 2 mains plus a selection of wines and desserts (Thursday nights only)



Accommodation

- 12 luxury ocean view rooms
- An exclusive wedding rate of \$796 per room, including breakfast, available to all guests staying on your wedding night



PACKAGES

Half Day Exclusive

Jonah's venue exclusively yours for half a day

- Lunch 11am to 5pm OR Dinner 5pm to 11pm
- Includes ceremony and 5 hour reception
- Minimum spend \$23,600

Venue Hire (additional to minimum spend)

Thursday	\$1,500
Friday	\$3,000
Saturday	\$5,000
Sunday	\$5,000

*minimum of 11 rooms at \$796 per room are required for all dinner weddings.

*7% recommended gratuity on total food and beverage spend.

EXAMPLE OF WAY TO REACH MINIMUM SPEND

80
GUESTS

- 60 minutes of canapes
- Seated 2 course alternative serve meal
- Standard beverage 5 hour package

Full Day Exclusive

A full day exclusively for you and your guests with access to the restaurant, bar, hotel rooms and facilities.

- 24 hour access to the full Jonah's property 11am – 11am
- Choice of ceremony time
- 6 hour reception
- Minimum spend of \$23,600

Venue Hire (additional to minimum spend)

Thursday	\$20,000
Friday or Saturday	\$25,000

*minimum of 11 rooms at \$796 per room are required to be booked.

Staff will be on site to serve you during your stay.

*7% recommended gratuity on total food and beverage spend.

RECEPTION MENU PRICING

Sit Down Menu

Available for events up to 122 guests.

- 2 course alternate serve menu - \$135pp
- 3 course alternate serve menu - \$150pp
- 2 course choice menu - \$155pp
- 3 course choice menu - \$170pp

All menu options include:

Your choice of 3 sides to be served with the main course, tea and coffee.

Degustation Package

Available for events up to 70 guests.

\$220pp

- 5 course degustation menu prepared by our Executive Chef and his senior team
- Matched wines available upon request
- Includes tea, coffee, sides, pre-dessert and petit fours

Cocktail Party Package

Available for events up to 122 guests.

\$200pp

4 hours of service includes:

- 3 cold canapés
- 3 hot canapés
- 2 substantial canapés
- 2 dessert canapés
- Cheese platter

Kids Meals

\$50pp

- The choice of chicken, beef or fish with chips and salad, ice cream for dessert and soft drinks

Crew Meals

\$50pp

- Includes main course and soft drinks

Additional

- Tariffs are based on current costs and are inclusive of GST



PERSONALISE YOUR GOURMET EXPERIENCE

Canapes

Canapés may be added for your guests to enjoy on the balcony in addition to your sit-down package.

- Choose 3 canapés - 30 minutes of service - \$25pp
- Choose 4 canapés - 45 minutes of service - \$30pp
- Choose 5 canapés - 60 minutes of service - \$35pp
- Choose 6 canapés - 75 minutes of service - \$40pp
- Choose 7 canapés - 90 minutes of service - \$45pp

Wedding Cake Served as Dessert

- Your wedding cake may be plated individually and served with a seasonal garnish as dessert \$10pp

Oyster Bar

- 1-hour duration with chef \$20pp
- Sydney rock oysters and condiments (lemon, mignonette, soy and ginger dressing)



Interactive Premium Seafood Station

- 1-hour duration with chef \$80pp
- Sydney rock oysters and condiments (lemon, mignonette, soy and ginger dressing)
- Selection of 3 raw seasonal fish which can include kingfish, yellowfin tuna, ocean trout, king salmon, pink snapper served with condiments (soy sauce, wasabi oil, fresh lemon, green capsicum vinaigrette)
- Smoked salmon remoulade
- Chilled king prawns served with cocktail sauce

Interactive Deluxe Seafood Station

- 1-hour duration with chef \$110pp
- Sydney rock oysters and condiments (lemon, mignonette, soy and ginger dressing)
- Selection of 3 raw seasonal fish which can include kingfish, yellowfin tuna, ocean trout, king salmon, pink snapper served with condiments (soy sauce, wasabi oil, fresh lemon, green capsicum vinaigrette)
- Smoked salmon remoulade
- Chilled king prawns served with cocktail sauce
- Spanner crab salad, tarragon and lemon
- Eastern rock lobster, served with chive dressing
- Grilled WA black marron on skewers with colatura emulsion

Caviar Bar

- 1-hour duration with chef \$3,200
- 500 grams Premium Oscietra caviar station with all the condiments including: blinis, cooked egg, eschalot, chives, crème fraiche

Charcuterie Station

- Selection of cured meats, olives, fresh bread \$35pp

Cheese Station

- Selection of imported & Australian cheeses with dried fruit & crackers \$25pp

Dessert Tasting Table

- 100 dessert canapés - \$1,100
- 200 dessert canapés - \$2,000
- 300 dessert canapés - \$2,700

A dessert table with 3 dessert canape choices set up in the location of your choice for guests to help themselves to dessert. Your wedding cake may also be added to this station at no extra charge.

Additional

Tariffs are based on current costs and are inclusive of GST.



SIT DOWN MENU

Entrées Please select 2 items only

- Kurobuta pork belly, scallops, pickled fennel, herbs (GF, DF)
- Casarecce pasta, spanner crab, cherry tomatoes, preserved lemon (DF)
- Prosciutto crudo, rockmelon, balsamic vinegar, walnuts (DF, GF)
- Saffron risotto, porcini mushrooms, pine nuts
- Kingfish tartare, green olives, stracciatella, nori almonds (GF)
- Grilled tuna, sesame seed crust, broccolini, lime (GF, DF)
- Vitello tonnato, rocket, parmesan, fried capers (GF)
- Gnocchi, green zucchini sauce, ricotta, mint (V)

Mains Please select 2 items only

- Barramundi, capsicum ragu, Sicilian capers, parsley (GF, DF)
- Ocean trout, green peas, black lentil & tomato salsa, watercress (GF, DF)
- Slow cooked pork neck, salsa verde, fennel, balsamic, sultanas (GF, DF)
- Vegetarian lasagna, parmesan cheese (V)
- Black Angus beef fillet, black pepper and cauliflower puree, roasted cherry tomatoes (GF)
- Lamb rump, potato skordalia, barley salad (GF)
- Corn fed chicken breast, mushroom Trifolati, corn puree, burnt butter (GF)

Sides Please select 3 items only

- Roasted russet potato, rosemary salt (V)
- Dutch cream potato puree and truffle (V)
- Pan-fried broccoli, garlic and almond (V)
- Green bean, olive and lemon dressing (V)
- Mixed leaf salad, honey mustard dressing (V)
- Rocket, walnut, Parmigiano Reggiano (V)

Desserts Please select 2 items only

- Modern Italian tiramisu
- Coconut pannacotta, passion fruit caramel, macadamia brittle (Vegan, GF)
- Fruit salad, house made sorbets (Vegan)
- Selection of imported & Australian cheeses with fruit and crackers
- Lemon tart, raspberries, meringue
- "Strawberries and cream", marinated strawberries, crostoli
- Italian Baba, creme patissière
- Chocolate delice, hazelnut, fresh blueberries (GF)

*we cater to all dietary requirements. Menus subject to change.

DEGUSTATION MENU

Entrées Please select 2 items only

- Kurobuta pork belly, scallops, pickled fennel, herbs (GF, DF)
- Casarecce pasta, spanner crab, cherry tomatoes, preserved lemon (DF)
- Prosciutto crudo, rockmelon, balsamic vinegar, walnuts (DF, GF)
- Kingfish tartare, green olives, stracciatella, nori almonds (GF)
- Grilled tuna, sesame seed crust, broccolini, lime (GF, DF)
- Vitello tonnato, rocket, parmesan, fried capers (GF)
- Gnocchi, green zucchini sauce, ricotta, mint (V)
- Saffron risotto, porcini mushrooms, pine nuts (GF)

Mains Please select 2 items only

- Barramundi, capsicum ragu, Sicilian capers, parsley (GF, DF)
- Ocean trout, green peas, black lentil & tomato salsa, watercress (GF, DF)
- Slow cooked pork neck, salsa verde, fennel, balsamic, sultanas (GF, DF)
- Black Angus beef fillet, black pepper and cauliflower puree, roasted cherry tomatoes (GF)
- Lamb rump, potato skordalia, barley salad (GF)
- Corn fed chicken breast, mushroom trifolati, corn puree, burnt butter (GF)
- Vegetarian lasagna, parmesan cheese (V)

Desserts Please select 1 items only

- Modern Italian tiramisu
- Coconut pannacotta, passion fruit caramel, macadamia brittle (Vegan, GF)
- Fruit salad, house made sorbets (Vegan)
- Selection of imported & Australian cheeses with fruit and crackers
- Lemon tart, raspberries, meringue
- "Strawberries and cream", marinated strawberries, crostoli
- Italian baba, creme patissière
- Chocolate delice, hazelnut, fresh blueberries (GF)

DESSERT TASTING TABLE MENU

Please select 3 items only

- Modern Italian tiramisu
- Coconut pannacotta, passion fruit caramel, macadamia brittle (Vegan, GF)
- Lemon tart, raspberries, meringue
- "Strawberries and cream", marinated strawberries, crostoli
- Italian Baba, creme patissière
- Chocolate delice, hazelnut, fresh blueberries (GF)



COCKTAIL PARTY MENU

Cold Canapès Please select 3 items only

- Ricotta and goat cheese tart, tomato, olives (V)
- Sydney Rock oysters, mignonette (GF, DF)
- Tuna tartare, goat cheese, chives (GF)
- Smoked Tasmanian salmon, guacamole, finger lime (GF, DF)
- Chicken liver parfait, port jelly, rye crisps
- Beef tartare, anchovy dressing, crostini (DF)
- Sun-dried tomatoes and basil rolls, soft cheese (Vegan)
- Tempura vegetables, soy sauce (Vegan, GF)

Hot Canapès Please select 3 items only

- Scallops, chilli, parsley crumb (DF, GF)
- Zucchini flowers, ricotta, herbs, almonds (V, GF)
- Grilled king prawns, cocktail sauce, paprika salt (GF, DF)
- Pumpkin arancini, herbs (Vegan, GF)
- Chorizo, mozzarella, baguette bread
- Grilled polenta, mushrooms, caramelised onions (Vegan, GF)
- Quinoa fritters, feta, pistachios (GF)

Substantial Canapès Please select 2 items only

- Tempura vegetables, soy sauce (Vegan, GF)
- Seasonal grilled vegetables with Maltese sauce
- Scallops, chilli, parsley crumb (GF)
- Zucchini flowers, ricotta, herbs, almonds (V, GF)
- Grilled king prawns, cocktail sauce, paprika salt (GF, DF)
- Pumpkin arancini, herbs (Vegan, GF)
- Chorizo, mozzarella, baguette bread
- Grilled polenta, mushrooms, caramelised onions (Vegan, GF)
- Quinoa fritters, feta, pistachios (GF)

Desserts Please select 2 items only

- Modern Italian tiramisu
- Coconut pannacotta, passion fruit caramel, macadamia brittle (Vegan, GF)
- Fruit salad, house made sorbets (Vegan)
- Selection of imported & Australian cheeses with fruit and crackers
- Lemon tart, raspberries, meringue
- "Strawberries and cream", marinated strawberries, crostoli
- Italian baba, creme patissière
- Chocolate delice, hazelnut, fresh blueberries (GF)

Cheese Platter

Selection of imported & Australian cheeses with dried fruit & crackers

BEVERAGE PACKAGES

A Jonah's wedding has the advantage of high quality, Sommelier selected beverage packages to make sure every element of your day is exceptional. As Australian Wine List of the year winners and holding place in the Hall of Fame since 2017, our packages represent quality, perfect pairings and what you'd expect from a luxury restaurant.

Selections are to be made a month before your event, an option to have beverages on consumption within your minimum spend is available. Please note all wines are subject to availability. Our Sommelier team will suggest alternatives if needed.



Standard Beverage Package

5-hour package \$125pp

Includes your selection of:

1 full strength beer, 1 light beer,
1 sparkling, 2 white wine, 2 red wine

Beer

James Boags 'Premium' Lager, Coopers Pale Ale, Corona 'Extra' Lager, Peroni Lager, Sydney & Co. Lager, Stone & Wood Pacific Ale, Coopers Light

Sparkling Wine

NV Daosa 'Natural Reserve' Piccadilly Valley, SA

White Wines

Pewsey Vale 'Contours' Riesling, Eden Valley, SA
Cloudy Bay Sauvignon Blanc, Marlborough, NZ
Villa Maria 'Seddon Vineyard' Pinot Gris, Marlborough, NZ
Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA
Vino Volta, Fiano, Swan Valley, WA

Red Wines

Stefano Lubiana Primavera Pinot Noir, Tasmania
Henschke 'Henry's Seven' Shiraz/Grenache, Barossa, SA
Bowen Cabernet Sauvignon, Coonawarra, SA
Samuel Gorge Shiraz, McLaren Vale, SA
Montefili, Chianti Classico, Sangiovese, Tuscany, Italy

Premium Beverage Package

5-hour package \$160pp

Includes your selection of:

1 full strength beer, 1 light beer,
1 champagne, 2 white wine, 2 red wine

Beer

James Boags 'Premium' Lager, Coopers Pale Ale, Corona 'Extra' Lager,
Peroni Lager, Sydney & Co. Lager, Stone & Wood Pacific Ale, Coopers Light

Champagne

Bollinger 'Special Cuvée' Brut NV, Champagne

White Wines

Jim Barry 'Florita' Riesling dry, Clare Valley, SA
Robert Weil 'Troocken' Riesling, Rheingau, Germany
Vincent Pinard 'Flores' Sauvignon Blanc, Sancerre, Loire Valley, France
Albert Mann, Pinot Gris, Alsace, France
Apsley Gorge, Chardonnay, Apsley Gorge, TAS
Domaine Laroche 'Saint Martin' Chablis, Burgundy, France

Red Wines

Kooyong 'Estate' Pinot Noir, Mornington Peninsula, VIC
Tapanappa 'Foggy Hill' Pinot Noir, Fleurieu Peninsula, SA
Elderton 'Ode to Lorraine' Cabernet-Merlot-Shiraz, Barossa Valley, SA
Confidence de Priure Lichine, Margaux, Bordeaux, France
Yalumba 'The Menzies' Cabernet Sauvignon, Coonawarra, SA
Marchese Antinori, Chianti Classico Riserva, Sangiovese, Tuscany, Italy

Deluxe Beverage Package

5-hour package \$240pp

Includes your selection of:

2 full strength beers/cider, 1 light beer,
1 champagne, 2 white wines, 2 red wines

Beer

James Boags 'Premium' Lager, Stone & Wood Pacific Ale, Corona 'Extra' Lager, Peroni Lager,
The Hills Cider Company Pear Cider, Willie-Smith Apple Cider, Coopers Light

Champagne

Gosset 'Blanc de Blanc' Brut NV, Champagne

White Wines

Grosset 'Polish Hill' Riesling dry, Clare Valley, SA
Tyrrell's 'Vat 1' Semillon, Hunter Valley, NSW
Vincent Pinard 'Flores' Sauvignon Blanc, Sancerre, Loire Valley, France
Albert Mann, Pinot Gris, Alsace, France
Savaterre, Chardonnay, Beechworth, VIC
Domaine Nathalie Fevre Chablis 1er Cru, Burgundy, France
Pierre Gaillard, Saint Joseph blanc, France

Red Wines

Levantine Hill 'Estate' Pinot Noir, Yarra Valley, VIC
Baron de Brane, Margaux, Bordeaux, France
Hickinbotham Cabernet Sauvignon, McLaren Vale, SA
Telmo Rodriguez, Tempranillo, Rioja, Spain
Jasper Hill 'Giorgia's Paddock' Shiraz, Heathcote, VIC
Glaetzer 'Amon-Ra' Shiraz, Barossa Valley, SA
Torbreck 'The Struie' Shiraz, Eden -/ Barossa Valley, SA

Prestige Beverage Package

5-hour package \$480pp

*Due to the extreme rarity of the wines listed, confirmation of availability will be at time of request.

Includes your selection of:

2 full strength beers/cider, 1 light beer,
1 champagne, 2 white wines, 2 red wines,
1 x cocktail and classic spirits

Beer

James Boags 'Premium' Lager, Stone & Wood Pacific Ale, Corona 'Extra' Lager, Peroni Lager, The Hills Cider Company Pear Cider, Willie-Smith Apple Cider, Murray's Whale Ale, Coopers Light

Champagne

Dom Perignon Vintage, Champagne

White Wines

Weinbach, Schlossberg grand cru, Riesling, Alsace, France
Mount Mary 'Triolet' Semillon/Sauvignon, Yarra valley, Victoria
Tyrrell's 'Vat 1' Semillon, Hunter Valley, NSW
Sancerre single site, Loire Valley, France
Leeuwin Estate 'Art Series' Chardonnay, Margaret River, WA
William Fevre 'Grand Cru' Chablis, Burgundy, France
Chateau de Puligny Montrachet, Chardonnay, Burgundy, France

Red Wines

Mount Mary Pinot Noir, Yarra Valley, VIC
Leroux, Volnay, Pinot Noir, Burgundy, France
Chateau Nenin, Pomerol, Cabernet Blend, Bordeaux, France
Lake's Folly 'White Label' Cabernet blend, Hunter Valley, NSW
Cullen 'Diana Madeline' Cabernet blend, Margaret, River, WA
Henschke 'Mount Edelstone' Shiraz, Eden Valley, SA
Hentley Farm 'The Beast' Shiraz, Barossa Valley, SA



BEVERAGE ADDITIONS

Canapes Beverage Station

Treat your guests to a self-serve vintage beverage station during your pre-dining drinks and canapés.

Select from the below recipes created by our Master Barman and Sommelier.

Alcoholic

\$400 per decanter, 25 glasses

Cucu-Melon Punch

White rum, cucumber, watermelon, Prosecco

Pink Dress

Gin, raspberry, orange pineapple, lemon, soda

Wild Ranch

Tequila, passionfruit, cucumber, ginger beer

Sunset Flower

Gin, elderflower, apple, orange, grenadine, soda

Beluga

Vodka, pear, ginger, lemon, soda

Non-alcoholic

\$200 per decanter, 25 glasses

Fall Lemonade

Cucumber, lime, honey, ginger, soda

Summer Lemonade

Berries, mint, lemon, soda

Spring Lemonade

Pear, lime, elderflower, soda

Champagne Bollinger Upgrade

Choose to have Bollinger Magnums served during canape service. \$360 per magnum, approx 12 glasses.

Complimentary Bollinger Cart. Can be used to display the Magnums during service (subject to availability).

Signature Cocktails

\$20 per cocktail

Select one cocktail from our signature Jonah's selection below to be served on arrival or during canape service.

- Lychee Sunrise
- Elderflower Spritz
- Aperol Spritz





*Allow Jonah's to create a day to remember for
both the newlyweds and their guests*

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jonahs.com.au