

Bridal Welcome Pack

2022 / 2023



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Timeline for Your Wedding Planning	
Task	Send to sales@jonahs.com.au
Contract Signed and Returned	7 Days from receiving contract
Initial Deposit Paid	7 Days from receiving contract
Second Deposit Paid	90 Days prior to your wedding
Rooming Allocation Completed	30 Days prior to your wedding
Food Menus & Packages Completed	
Beverage Menus Completed	
Final Guest Numbers Confirmed	
Floor Plans and Seating Plans Complete	
Final Wedding Checklist Complete	

**** Any task not complete by the due date can result in not receiving your first choice in menu**

**** All payments have 7 days from the due date. The card that has been supplied will be then be charged.**



Recommended Suppliers

Celebrants

Claire Belford

clairebelford.com.au

Gary Mooney

brontecelibrant.com.au

Lisa Parker

marriedbylisa.com.au

Ceremony & Furniture Hire

Simply Seated

simplyseated.com.au

Elements for Hire

elementsforhire.com.au

Wedding Stylists

Honey Lane Events

honeylane.com.au

TL Studio

tlwedding.com.au

Willow Sage

willowsageevents.com.au

Videographers

Ripple Weddings

rippleweddings.com.au

The Story of Us

storyofus.com.au

Cinemotive

cinemotive.com.au

Cakes

With Love She Bakes

withloveshebakes.com

Philosophie Couture Cakes

philosophiecouturecakes.com.au

Distinctive Cakes

distinctivecakes.com.au

Photographers

Society

societyphotography.com.au

Days Like These

daysliketheseevents.com

Jason Corroto

jasoncorrotophoto.com

Transport

Kombi Weddings

kombiweddings.com

Royale Limousine

royalelimousines.com.au

Beachwheels

beachwheels.com.au

On Q

onqlimo.com.au

Tesla with Revel Drive

reveldrive.com.au

Florists

White House Flowers

whitehouseflowers.com.au

Ellebore

ellebore.com.au

The Flower Drum

theflowerdrum.com.au

Beauty

Emma Louise Hair & Make Up

emmalouisehmu.com.au

Courtney Hurst Hair

courtneyhurst.com.au

Make Up By Leah

www.makeupbyleah.com.au

Babysitting

Abracadabra Childcare

Services

abrachild.com.au

Music

Red Soda Band

redsoda.com/au

Northern Beaches DJs

northernbeachesdjs.com.au

Rebekah - Harp

rebekahharp.com

Carinya Strings

www.carinyastrings.com.au

Local Accommodation

LJ Hooker Palm Beach

palmbeachholidayrentals.com.au

Contemporary Hotels

contemporaryhotels.com.au

Beach Stays

beach-stays.com.au

Function Menu Tasting Booking Form

Guest Name(s): 1. _____
2. _____

Your Wedding Date: _____

Time: 7pm – 10pm

Number of Guests: Two inclusive. Additional guests at \$150pp.

Cost: * **Complimentary for two.**

- Chefs choice of 3 x canapes
- A selection of entrees
- A selection of mains
- Chefs choice of 3 x dessert canapes
- A selection of function beverages to taste

** All other beverages will be charged at full price. Please note, dietary requirements will be catered for on a limited menu*

Please Choose Your Preferred Date of Tasting:

**We will contact you a few months prior to your wedding to let you know dates.*

Please select 1 x entrée and 1 x main you would like to try:

Entrée	Bride	
	Groom	
Main	Bride	
	Groom	
Dietary Requirements	Bride	
	Groom	

Please note: Menu Tastings are not compulsory. No payment will be taken on booking however cancellations or changes made within 7 days of the event will incur loss of \$50.00 per adult

Food Menu Pricing

Sit Down Menu

This package is 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, coffee and petit fours

Degustation Package

This package is 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

This package is 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

\$50 each

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

Crew Meals

\$50 each

Includes main course and soft drinks

Menu Upgrades

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

\$10pp

Your wedding cake may be plated individually and served with a seasonal garnish as dessert

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 ASR Itatica Oscietra caviar station with all the condiments including:
blinis, cooked egg, eschalot, chives, crème fraiche

Charcuterie Station

\$35pp

Selection of cured meats, olives, fresh bread

Cheese Station

\$25pp

Selection of imported & Australian cheeses with dried fruit & crackers

Dessert Tasting Station

Please choose up to 3 desserts

100 canapés -\$11.00 each - \$1,100.00

200 canapés -\$10.00 each - \$2,000.00

300 canapés -\$9.00 each - \$2,700.00

Food Menus

Canapes

Cold

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, anchovies dressing, crostini
Sun-dried tomatoes and basil rolls, soft cheese (Vegan)
Tempura vegetables, soy sauce (Vegan, GF)

Hot

Scallops, chili, 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)



Sit Down Menu

Entrees

Please select 2 items only

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

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 cook 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)

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)
Fruit salad, house made sorbets (Vegan)
Selection of imported & Australian cheeses with fruit and cracker
Lemon tart, raspberries, meringue
"Strawberries and cream", marinated strawberries, crostoli
Italian Baba, creme patissière
Chocolate delice, hazelnut, fresh blueberries

Dessert Tasting Station

Please select up to 3 items

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

Degustation Menu

Entrees

Please select 2 items only

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

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 cook 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)
Fruit salad, house made sorbets (Vegan)
Selection of imported & Australian cheeses with fruit and cracker
Lemon tart, raspberries, meringue
"Strawberries and cream", marinated strawberries, crostoli
Italian baba, creme patissière
Chocolate delice, hazelnut, fresh blueberries

Cocktail Party Menu

Cold Canapés

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, anchovies dressing, crostini
- Sun-dried tomatoes and basil rolls, soft cheese (Vegan)
- Tempura vegetables, soy sauce (Vegan, GF)

Hot Canapés

Please select 3 items only

- Scallops, chili, 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, caramelized onions (Vegan, GF)
- Quinoa fritters, feta, pistachios (GF)

Substantial Canapés

Please select 2 items only

- Tempura vegetables, soy sauce (Vegan, GF)
- Seasonal grilled vegetables with Maltese sauce
- Scallops, chili, 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, caramelized 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)
- Fruit salad, house made sorbets (Vegan)
- Selection of imported & Australian cheeses with fruit and cracker
- Lemon tart, raspberries, meringue
- “Strawberries and cream”, marinated strawberries, crostoli
- Italian baba, creme patissière
- Chocolate delice, hazelnut, fresh blueberries (GF)

Platter

- Selection of imported & Australian cheeses with dried fruit & crackers

Beverage Packages

All wines are subject to availability. Please send your selections a month before your event for confirmation. We do not allow BYO. An option to change to beverages on consumption is available with the minimum spend.

Standard Beverage Package

5-hour package

\$125pp

Includes your selection of: 1 full strength beer, 1 light beer, 1 sparkling wine, 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 Al
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
Silent Way Chardonnay, Macedon Ranges, Victoria
Vino Volta, Fiano, Swan Valley, WA
Domaine D'orfeuilles, Chenin Blanc, Vouvray, France

Red Wines

Stefano Lubiana Primavera Pinot Noir, Tasmania
Henschke 'Henry's Seven' Shiraz/Grenache, Barossa, SA
Fraser Gallop 'Parterre' Cabernet Sauvignon/Merlot, Margaret River, WA
Torres 'Celeste Crianza' Tempranillo, Ribera del Duero, Spain
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
Kooyong 'Estate' Chardonnay, Mornington Peninsula, VIC
Bannockburn, Chardonnay, Geelong, VIC
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 Priere 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

Ruinart '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
By Farr 'Farrside' Pinot Noir, Geelong, 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
Glazier 'Amon-Ra' Shiraz, Barossa Valley, SA
Torbreck 'The Struie' Shiraz, Eden -/ Barossa Valley, SA

Prestige Beverage Package

5-hour package

\$480pp

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



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