

Est 1929

**JONAH'S**

*Simply Breathtaking*

FUNCTIONS & EVENTS  
PACKAGES

2023 / 2024





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

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 event. Our professional staff will dedicate themselves to creating a truly memorable occasion for you and your guests.

You will have exclusive access to the cliff-top lawn, the balcony, the terrace, bar and restaurant areas for the entire duration of your event. 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 venue for your special celebration. With luxury on-site accommodation and a dedicated event planner, Jonah's will ensure you receive the best in quality, dining, service and attention to detail.

*Jonah's offers expansive function spaces with incredible views and has on site accommodation for your event.*  
*A private function at Jonah's includes exclusive use of the restaurant, terrace, outdoor balcony, garden and bar.*

*The perfect space for team building, product launches, executive retreats, gala dinners or other special events.*

*A dedicated Event Manager will help you plan the perfect event, from start to finish.*

## *Location*

- Fine dining restaurant, award winning wine list, luxury accommodation, cliff top pool, massage and beauty therapy on site.
- Easy access to surrounding areas including Pittwater for sailing, amazing beaches - Whale Beach and Palm Beach, gardens, walks and the Barrenjoey Lighthouse.



## *Event Inclusions*

- Capacity of up to 122 guests seated or 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 event rate of \$796 per room, including breakfast, available to all guests staying on your event night



# EVENT PACKAGES

## *Half Day Exclusive*

Jonah's venue exclusively yours for a 5 hour event

- Lunch 12pm to 5pm OR Dinner 6pm to 11pm
- 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 events.

\*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
- 6 hour event
- 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.

# MENU PRICING

## *Sit Down Menu*

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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*

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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*

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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*

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\$50pp

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

## *Crew Meals*

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\$50pp

- Includes main course and soft drinks

## *Additional*

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



# PERSONALISE YOUR GOURMET EXPERIENCE

## Canapes

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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

## Cake Served as Dessert

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- If you bring a celebration cake, it may be plated individually and served with a seasonal garnish as dessert \$10pp

## Oyster Bar

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



## Interactive Premium Seafood Station

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- 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

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- 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

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- 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

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

## Cheese Station

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

## *Dessert Tasting Table*

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- 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. If you have a cake, it may also be added to this station at no extra charge.

## *Additional*

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



## SIT DOWN MENU

### *Entrées* Please select 2 items only

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- 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

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- 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

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- 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

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- 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

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- 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

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- 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

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- 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

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- 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*

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Selection of imported & Australian cheeses with dried fruit & crackers

## BEVERAGE PACKAGES

Jonah's has the advantage of high quality, Sommelier selected beverage packages to make sure every element of your event 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*

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5-hour package \$125pp

Includes your selection of:

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

### *Beer*

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

### *Sparkling Wine*

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NV Daosa 'Natural Reserve' Piccadilly Valley, SA

### *White Wines*

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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*

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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*

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5-hour package \$160pp

Includes your selection of:

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

### *Beer*

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

### *Champagne*

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Bollinger 'Special Cuvée' Brut NV, Champagne

### *White Wines*

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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*

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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*

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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*

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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*

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Gosset 'Blanc de Blanc' Brut NV, Champagne

### *White Wines*

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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*

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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*

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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*

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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*

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Dom Perignon Vintage, Champagne

### *White Wines*

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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*

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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*

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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*

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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*

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\$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 special event for  
your guests to remember*

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