

Est 1929

JONAH'S

Simply Breathtaking

FUNCTIONS & EVENTS
PACKAGES

2024 / 2025



YOUR JONAH'S FUNCTION

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 birthdays, anniversaries, engagements, christenings, team building, product launches, 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.



Reception

- Capacity of up to 122 guests seated or 160 canapé style
- Restaurant quality meals and personal service
- 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 for two included – 3 canapés, 2 entrées, 2 mains plus a selection of wines and desserts (Thursday nights only)



Accommodation

- Private lounge use for event group
- 12 luxury ocean view rooms available
- An exclusive event rate of \$796 per room, including breakfast, available to all guests staying at the function



EVENT PACKAGES

Half Day Exclusive

Jonah's venue exclusively yours for half a day

- 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

*minimum of 8 rooms at \$796 per room are required for all dinner functions

*7% recommended gratuity on total food and beverage spend will be added to the bill.

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

*All rooms at \$796 per room are required to be booked. Check in from 2pm.
Staff will be on site to serve you during your stay.

*7% recommended gratuity on total food and beverage spend will be added to final bill.

EXAMPLE OF WAY TO REACH MINIMUM SPEND

80
GUESTS

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

PACKAGES

Terrace Only Package

Jonah's offers a luxury space for an intimate function with our Terrace Event Package. Enjoy canapés and drinks on the terrace balcony with the ocean as your backdrop, before being seated for a delicious three-course meal in a private dining area.

- Lunch time only 12pm - 5pm
- Minimum 30 guests
- Maximum 40 guests
- Up to 4 canapés and 3 course alternate drop only
- Minimum spend \$8,500
- Choice of beverage package or beverages served on consumption

Venue Hire - Terrace Room and Balcony (additional to minimum spend)

Thursday	\$1,050
Friday	\$1,800
Saturday	\$2,500

*7% recommended gratuity on total food and beverage spend added to final bill.



FUNCTION 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.

*70 guest maximum for choice menu option

Degustation Package

Available for events up to 70 guests.

\$220pp

- 4 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 160 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

Canapés

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

Celebration Cake Served as Dessert

- If you bring a celebration cake, it 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, 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 \$4,200
- 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 \$40pp

Cheese Station

- Selection of imported & Australian cheeses with dried fruit & crackers \$40pp

Dessert Tasting Table

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

A dessert table with 3 dessert canapé choices set up in the location of your choice for guests to help themselves to dessert. Your celebration 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)
- Pumpkin Risotto, rosemary, balsamic and sage (V, GF)
- Kingfish tartare, green olives, stracciatella, nori almonds (GF)
- Caprese salad, tomato, mozzarella, basil and black olives (V)
- Vitello tonnato, rocket, parmesan, fried capers (GF)
- Gnocchi, green zucchini sauce, ricotta, mint (V)

Mains Please select 2 items only

- Barramundi, pea puree, fresh peas, asparagus and watercress (GF, DF)
- Ocean Trout, capsicum and capers salsa, capsicum sauce (GF, DF)
- Braised beef cheek, leek, celeriac puree, beef jus (GF)
- 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 cocktail potato, rosemary salt (V)
- Dutch cream potato puree and truffle (V)
- Steamed 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
- Ricotta and almond crostata, vanilla mascarpone and orange
- Chocolate delice, hazelnut, fresh blueberries (GF)

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

DEGUSTATION MENU

One

Grilled scallops, celery, truffle mayo, caviar (GF, DF)

Two

Casarecce pasta, spanner crab, cherry tomatoes, preserved lemon (DF)

Three

Black Angus beef fillet, black pepper
and cauliflower puree, roasted cherry tomatoes (GF)

Pre Dessert Sorbet (Vegan, GF)

Four

Raspberry Semifreddo, coconut crumble, raspberry caviar, lime, hibiscus

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

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
- Ricotta and almond crostata, vanilla mascarpone and orange
- Chocolate delice, hazelnut, fresh blueberries (GF)

CHEESE STATION

- Selection of imported & Australian cheeses with dried fruit & crackers \$40pp



COCKTAIL PARTY MENU

Cold Canapés Please select 3 items only

- 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)
- Ricotta and goat cheese tart, tomato, olives (V)
- Sun-dried tomatoes and basil rolls, soft cheese (Vegan)
- Tempura vegetables, soy sauce (Vegan, GF)

Hot Canapés Please select 3 items only

- Zucchini flowers, ricotta, herbs, almonds (V, GF)
- Grilled king prawns, cocktail sauce, paprika salt (GF, DF)
- Scallops, chilli, parsley crumb (DF, GF)
- Pumpkin arancini, herbs (Vegan, GF)
- Steamed spanner crab salad, fresh herbs on crostini
- Grilled polenta, mushrooms, caramelised onions (Vegan, GF)
- Quinoa fritters, feta, pistachios (GF)

Substantial Canapés Please select 2 items only

- Tempura vegetables, soy sauce (Vegan, GF)
- 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)
- Steamed spanner crab salad, fresh herbs on crostini
- 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
- Ricotta and almond crostata, vanilla mascarpone and orange
- Chocolate delice, hazelnut, fresh blueberries (GF)

Cheese Platter

Selection of imported & Australian cheeses with dried fruit & crackers

FOR CANAPÉ SERVICE BEFORE SIT DOWN SELECT:

- 30mins service - 2 cold, 1 hot
- 45mins service - 2 cold, 2 hot
- 60mins service - 3 cold, 2 hot
- 75mins service - 3 cold, 3 hot
- 90mins service - 4 cold, 3 hot

BEVERAGE PACKAGES

Holding an event at Jonah's has the advantage of high quality, Sommelier selected beverage packages to make sure every element of your day is exceptional. As winners of Best Hotel Wine List in the World 2022 by The World of Fine Wine, and holding place in the Australian Wine List of the Year Hall of Fame since 2017, our packages represent quality, perfect pairings and reflect the luxury offering of our 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

Pikes 'Traditional' Riesling, Clare Valley, SA
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA
Henschke 'Innes' Pinot Gris, Eden Valley, SA
Scarborough 'Yellow Label' Chardonnay, Hunter Valley, NSW

Rosé

Vinden 'Headcase' Rose, Hunter Valley NSW

Red Wines

Scorpo Estate 'Noirien' Pinot Noir, Mornington Peninsula, VIC
Torbreck 'Juveniles' Grenache Shiraz Mourvedre, Barossa Valley, SA
Woodlands Wilyabrup Cabernet Franc Merlot, Margaret River, WA
Tomfoolery 'Young Blood' Shiraz, Barossa Valley, SA

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

Grosset 'Springvale' Riesling, Clare Valley, SA
Sorrenberg Sauvignon Blanc Semillon, Beechworth, VIC
Tyrrells 'Belford Vineyard' Vintage Release 2017, Hunter Valley, NSW
Mann 'Cuvée Albert' Pinot Gris, Alsace, France
Shaw & Smith 'M3' Chardonnay, Adelaide Hills, SA

Rosé

Château Mesclances 'Romane' Rosé, Provence, France

Red Wines

Kooyong 'Estate' Pinot Noir, Mornington Peninsula, VIC
Yalumba 'The Menzies' Cabernet Sauvignon, Coonawarra, SA
Domaine Charvin Côtes de Rhône Grenache Shiraz, Rhone Valley, France
Rockford Rod & Spur Shiraz Cabernet, Barossa Valley, SA
Torbreck 'The Struie' Shiraz, Barossa Valley, SA

Our Deluxe and Prestige Beverage Packages both come with the included service of our Head Sommelier developing the wine list with you based on your preferences. These packages include our most luxury and rare wines with limited availability which Jonah's has been able to secure through our impressive wine program. Each of these wine lists will be unique to each event.

Deluxe Beverage Package

Our deluxe package will be a selection of ultra premium wines with limited availability.

5-hour package \$240pp

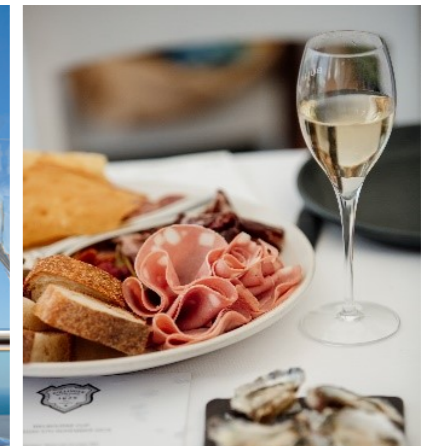
Includes your selection of:
2 full strength beers/cider, 1 light beer,
2 white wines, 2 red wines and
Gosset 'Blanc de Blanc' Brut NV, Champagne

Prestige Beverage Package

Our prestige package will be a selection of extremely rare and unique wines.

5-hour package \$480pp

Includes your selection of:
2 full strength beers/cider, 1 light beer, 2 white
wines, 2 red wines, 1 cocktail, classic spirits and
Dom Perignon Vintage, Champagne



BEVERAGE ADDITIONS

Canapés Beverage Station

Treat your guests to a 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 canapé service. Approx. 12 glasses per Magnum.

Cost per Magnum to be confirmed at time of booking.

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

\$25pp upgrade to Champagne Bollinger in Standard Drinks Package.

Cocktails

\$20 per cocktail

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

- Lychee Sunrise
- Elderflower Spritz
- Aperol Spritz

Signature Cocktails

\$25 per cocktail - subject to cocktail ingredients

\$250 Master Barman fee

Have your own signature cocktail unique to your wedding day served to your guests during canapé service only.

* limit of 60 cocktails can be made during canapé hour



*Allow Jonah's to create a day to remember for
you and your guests*

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