

# BRIDAL WELCOME PACK

2024 / 2025



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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 – if payment has not been received 7 days from the due date, the credit card that has been supplied will be then be charged.**

# PREFERRED SUPPLIERS

## *Celebrants*

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Claire Belford  
clairebelford.com.au

Gary Mooney  
brontecelebrant.com.au

Natalie Blyth  
thebeachescelebrant.com

## *Ceremony & Furniture Hire*

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Simply Seated  
simplyseated.com.au

Elements for Hire  
elementsforhire.com.au

## *Wedding Stylists*

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Styled with Ellie  
@styled\_with\_ellie

Honey Lane Events  
honeylane.com.au

TL Studio  
tlwedding.com.au

## *Videographers*

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Ripple Weddings  
rippleweddings.com.au

The Story of Us  
storyofus.com.au

Cinemotive  
cinemotive.com.au

## *Florists*

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White House Flowers  
whitehouseflowers.com.au

Ellebore  
ellebore.com.au

The Flower Drum  
theflowerdrum.com.au

## *Cakes*

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With Love  
withloveweddingsandevents.com.au

Philosophie Couture Cakes  
philosophiecouturecakes.com.au

Cakes by GiGi  
byggigi.com.au

## *Photographers*

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Jodie McBride  
jodiemcbride.com.au

Society Photography  
societyphotography.com.au

Petter Karlstrom Photography  
petestrom.com.au

We Are Origami Photography  
weareorigamiphoto.com

Birch and Wattle Photography  
birchandwattle.com

## *Transport*

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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

## *Beauty*

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Emma Louise Hair & Make Up  
emmalouisehmu.com.au

Courtney Hurst Hair  
courtneyhurst.com.au

Make Up By Leah  
makeupbyleah.com.au

## *Babysitting*

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Abracadabra Childcare Services  
abrachild.com.au

## *Music*

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Red Soda Band  
redsoda.com.au

Northern Beaches DJs  
northernbeachesdjs.com.au

Rebekah - Harp  
rebekahharp.com

Carinya Strings  
carinyastrings.com.au

## *Local Accommodation*

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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:** \_\_\_\_\_

**Cost:** \* **Complimentary for two.** Additional guests at \$150pp.

- Chefs choice of 3 x canapés

- A selection of entrées

- 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 available 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.

\*70 guest maximum for choice option

## **Degustation Package**

This package is 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**

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

### **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

### **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

\$4,200

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

### **Charcuterie Station**

\$40pp

Selection of cured meats, olives, fresh bread

### **Cheese Station**

\$40pp

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

## Canapés

### Cold

- 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

- 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)



## 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)

## Dessert Tasting Station

Please select up to 3 items

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)

## 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

## **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)

Lemon tart, raspberries, meringue

"Strawberries and cream", marinated strawberries, crostoli

Ricotta and almond crostata, vanilla mascarpone and orange

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 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, 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 bridal couple.

### **Deluxe Beverage Package**

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

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

### **Prestige Beverage Package**

5-hour package

\$480pp

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

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





**MARGARET CONWAY**

Sales and Events Manager

Jonah's Restaurant & Boutique Hotel

69 Bynya Road, Whale Beach, Sydney NSW 2107

T | +612 9974 5599

[sales@jonahs.com.au](mailto:sales@jonahs.com.au)

[www.jonahs.com.au](http://www.jonahs.com.au)