SIMPLY
BREATHTAKING
Congratulations on your engagement and thank you for considering Jonah’s Whale Beach for your Wedding.

Jonah’s unique location, breathtaking views, first-class service and luxuriously appointed furnishings will leave you & your guests with a truly memorable experience of your special day. The spectacular cliff top garden is the perfect location for your ceremony, pre-reception drinks & canapés, photo shoot or simply somewhere to relax & enjoy the amazing view. Jonah’s is one of Australia’s most luxurious ocean retreats, the perfect location to escape, relax and indulge.

Each of Jonah’s eleven luxurious accommodation rooms are a stylishly appointed with luxurious furnishings and state of the art facilities. Every room features a private balcony, video on demand, WIFI, USB charger outlets, automated curtains, indulgent mini bar, beautifully hand crafted newly released world luxury series King beds from A.H Beard, high pressure walk in showers, Molton Brown products and spectacular 180° views over the Pacific Ocean.

We will work together to ensure your wedding day is everything you have dreamed and imagined!

Sales & Events Team.

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A flower cannot blossom without sunshine, and man cannot live without love.  
- Max Muller
THE TERRACE

Minimum 24 people Monday – Friday
Minimum 28 people Saturday – Sunday

Located on the main level of the hotel, The Terrace is perfect for weddings of up to 48 guests. Designed specifically to capture the stunning ocean views with glass bi-fold doors creating an intimate alfresco dining experience. The Terrace lends itself perfectly to smaller intimate weddings. Booking The Terrace for your wedding gives you exclusive use of The Terrace and Balcony for the duration of your wedding reception.

*Contact the Sales & Events Team to discuss minimum spends should your numbers fall below the minimum number.
RESTAURANT (EXCLUSIVE USE)

Minimum 80 people Monday – Friday
Minimum 90 people Saturday – Sunday

Booking Jonah’s exclusively for your Wedding gives you and your guests exclusive use of the cliff top lawn, the balcony, the Terrace, Bar and Restaurant for the duration of your wedding. With wraparound glass windows framing the stunning ocean views, catering for parties of up to 100 guests, Jonah’s restaurant is perfect for your wedding! Exclusively yours, our team will be dedicated to ensuring you receive the best in quality dining, service & attention to detail.

*Contact the Sales & Events Team to discuss minimum spends should your numbers fall below the minimum number.
JONAH’S WEDDING
Packages

WEDDING PACKAGES COMMENCE FROM $232, WHICH INCLUDES:

• 30 minutes of Canapés served on the Balcony overlooking picturesque Whale Beach
• 2 course alternate served menu prepared by our Executive Chef and his brigade of chefs
• Your wedding cake served individually to your guests as dessert with a seasonal garnish
• 5 hour standard beverage package including beer, wine, soft drinks and sparkling wine
• Espresso coffee, premium teas and petit fours served to your guests

ALL JONAH’S WEDDINGS INCLUDE THE FOLLOWING:

• A dedicated Wedding Coordinator to ensure your day runs to plan
• Table set-up including placement of name cards, bonbonnieres and any additional décor provided by you
• Personalised menus for each guest
• Seating plan displayed in an elegant white frame and easel
• Beautiful White Wishing Well
• Cake knife and cake table
• Dance floor (exclusive use only)
• Microphone (exclusive use only)
• Lectern (exclusive use only)
• I-pod Dock (exclusive use only)
• White damask table linen and napkins, glassware, cutlery and crockery
• World class views of Whale Beach
CEREMONY
Monday to Friday $750.00
Saturday and Sunday $1000.00
Hold your ceremony in Jonah’s beautiful cliff top garden
overlooking the stunning Whale Beach.
• 20 chairs
• Signing table
• Wet weather back-up

COCKTAIL PACKAGE
$180.00 per person
4 hours of service including:
• 2 hot canapés
• 3 cold canapés
• 2 substantial canapés
• 2 dessert canapés
• Cheese platters (1 platter per 10 people)

No additional canapés can be added to the package.
Antipasto platters can be added for $40.00 each
(1 platter per 10 people).
The cocktail package is available for Exclusive Use Weddings only.

DEGUSTATION PACKAGE
$180.00 per person
5 course degustation menu prepared by our Executive Chef and
his Senior brigade.
Matched wines available upon request.
Includes tea, coffee and your wedding cake serve
as petit fours.

CANAPÉS
Add pre-reception canapés to your sit-down menu package
for your guests to enjoy after your ceremony.

2 course alternate serve menu - $115.00 per person
3 course alternate serve menu - $155.00 per person
2 course choice menu - $145.00 per person
3 course choice menu - $165.00 per person

All menu options include:
• Your choice of 2 sides to be served with main course
• Tea, coffee and your wedding cake served as petit fours
• Your wedding cake plated individually and served
  with a seasonal garnish as dessert to your guests -
  $10.00pp

ITALIAN CANAPÉS
100 canapés - $11.00 each - $1,100.00
200 canapés - $10.00 each - $2,000.00
300 canapés - $9.00 each - $2,700.00

BEVERAGE OPTIONS
Prices based on 5 hours of service
Standard Package - $85.00 per person
Premium Package - $100.00 per person
Deluxe Package - $125.00 per person
Prestige Package - $160.00 per person

Sommelier’s Suggestion Package
wine(s) matched to your menu
Alcoholic Beverage Stations
$400.00 per decanter (25 glasses each)
Non-alcoholic Beverage Station
$200.00 per decanter (25 glasses each)

SIT DOWN MENU
DINNER WEDDINGS: Ceremony from 5.30pm – Reception end 11.00pm

3 course alternate serve menu - $135.00 per person
3 course choice menu - $165.00 per person

All menu options include:
• Your choice of 2 sides to be served with main course
• 6 dessert canapés
• Cheese platters (1 platter per 10 people)

DESSERT CANAPÉS
100 canapés - $11.00 each - $1,100.00
200 canapés - $10.00 each - $2,000.00
300 canapés - $9.00 each - $2,700.00

Beverage options
Prices based on 5 hours of service
Standard Package - $85.00 per person
Premium Package - $100.00 per person
Deluxe Package - $125.00 per person
Prestige Package - $160.00 per person

Sommelier’s Suggestion Package
wine(s) matched to your menu
Alcoholic Beverage Stations
$400.00 per decanter (25 glasses each)
Non-alcoholic Beverage Station
$200.00 per decanter (25 glasses each)

IMPORTANT INFORMATION
7% gratuity is recommended on the total Food & Beverage
spend of your wedding.
10% surcharge applies to Sundays & Public Holidays.
Tariffs are based on current costs. All prices are inclusive of GST

WEDDING TIMINGS
Lunch Weddings: Ceremony from 11.30am - Reception end 5.00pm
Dinner Weddings: Ceremony from 5.30pm – Reception end 11.00pm
Sunday Weddings: Ceremony from 5.00pm – Reception end 10.00pm

ROOM HIRE
Terrace Weddings - Mon to Fri $750.00 | Sat & Sun $1000.00
Exclusive Weddings - Complimentary

ACCOMMODATION
A reduced wedding rate of $696.00 per room including breakfast is
available to all wedding guests staying for the night of your wedding.
For terrace weddings you are required to book a minimum of 2 rooms.
For exclusive use weddings you are required to book a minimum
of 8 guest rooms on the night of your wedding.
The Peninsula Room is an additional $10.00 per night.

MENUS
Choice menus include your choice of 2 options per course that
your guests can choose from during the reception.
Kids meals are $40 each (chicken, beef or fish
with chips and salad).
Crew Meals are $50 each and include a main course

BEVERAGES ON CONSUMPTION
If you do not wish to choose a beverage package for all guests,
an option to charge beverages on consumption is available.
Please ask the Sales & Events Team for further details.

MENU TASTINGS
Please contact the Sales & Events Team to discuss menu tasting options.
JONAH’S WEDDING

Menus

PHOTOGRAPHY: JESSICA ROSS

CANAPE MENUS

Please choose 3, 4 or 5

COLD

- Sydney Rock Oyster, shallot and white balsamic dressing
- Avocado and zucchini terrine Vegan
- Frittata, crab mayo and dry prawn powder
- Yellow fin tuna tartare, lemon mascarpone and fresh herbs
- Rye bread bruschetta, chicken liver pate and saba
- Beef carpaccio, caper and green olives emulsion
- Tomato gazpacho, Swiss brown mushrooms and basil oil (V

HOT

- Crumbed King Prawn, aioli and sweet paprika
- Zucchini flowers stuffed with home made ricotta, almonds and thyme (V
- Fontina and tapioca fritters (V
- Half shell scallops, chili and parsley breadcrumbs
- Chickpeas cake, Mortadella and pistachio
- Black Angus involtini, enoki mushrooms and pancetta
- Oven roasted pearl onion, spelt, almond milk and orange zest (V

(82x127) JONAH’S WEDDING

(28x26) Menus

(646x514) CANAPE MENUS

(646x500) Please choose 3, 4 or 5

(646x464) COLD

- Sydney Rock Oyster, shallot and white balsamic dressing
- Avocado and zucchini terrine Vegan
- Frittata, crab mayo and dry prawn powder
- Yellow fin tuna tartare, lemon mascarpone and fresh herbs
- Rye bread bruschetta, chicken liver pate and saba
- Beef carpaccio, caper and green olives emulsion
- Tomato gazpacho, Swiss brown mushrooms and basil oil (V

(646x295) HOT

- Crumbed King Prawn, aioli and sweet paprika
- Zucchini flowers stuffed with home made ricotta, almonds and thyme (V
- Fontina and tapioca fritters (V
- Half shell scallops, chili and parsley breadcrumbs
- Chickpeas cake, Mortadella and pistachio
- Black Angus involtini, enoki mushrooms and pancetta
- Oven roasted pearl onion, spelt, almond milk and orange zest (V

(863x353) V

(731x268) V

(758x252) V

(773x177) V

(873x177) V

(803x295) V

(803x279) V

(803x252) V

(803x236) V

(803x220) V

(803x188) V

(803x177) V
ENTRÉES
- Kurobuta pork belly, scallops, pickled fennel salad
- Bresaola, Parmigiano Reggiano cream, mustard fruit and balsamic vinegar
- Cured King salmon, horseradish cream and mandarin
- Casarecce pasta, cherry tomatoes, spanner crab, preserved lemon
- Fregola, duck ragu green olives and lemon thyme
- Kingfish tartare, Stracciatella, mint oil and hazelnut crumble
- Goat cheese gnocchi, roasted beetroot and pine nuts

MAINS
- Pan-fried barramundi, capiscum ragu, Sicilian capers and parsley
- Fillet of Black Angus beef, roasted leeks, pumpkin seeds and celeriac
- Confit duck leg, sweet and sour cabbage, pumpkin and pistachio salsa
- Corn fed chicken breast cooked in burnt butter, baby cos lettuce and macadamia
- Roasted lamb rump, eggplant caponata, silver beet and basil
- Pan-fried ocean trout, braised black lentils, white polenta and watercress
- Barley and wild mushrooms ragu, crispy sourdough and rosemary oil

SIDES
- Roasted Russet potatoes, rosemary salt
- Dutch cream potato puree & truffle
- Pan-fried broccoli with garlic and almond
- Green beans, olives and lemon dressing
- Mixed leaf salad with honey mustard dressing
- Rocket, walnut and Parmigiano Reggiano

DESSERTS
- Extra virgin olive oil cake, strawberries and sheep yogurt
- Homemade ricotta tart, lemon, candied fruit and hazelnuts
- Classic Italian tiramisu
- Goat milk panna cotta, amaretti crumble and fresh mango
- Fruit salad with house made sorbets DF/GF
- Selection of imported & Australian cheeses with fruit & crackers

DESSERT TASTING TABLE
- Extra virgin olive oil cake, strawberries and sheep yogurt
- Homemade ricotta tart, lemon, candied fruit and hazelnuts
- Classic Italian tiramisu
- Goat milk panna cotta, amaretti crumble and fresh mango
- Fruit salad with house made sorbets DF/GF

KIDS MEALS ($40.00)
- Chicken, beef or fish served with chips and salad
- Ice Cream for dessert and soft drinks throughout the night

Please note whatever protein you choose will be served to all the children

CREW MEALS ($50.00)
- A main course with non alcoholic beverages throughout the night
JONAH’S WEDDING

Beverages

STANDARD BEVERAGE PACKAGE

$85.00 per person, 5 hour package

Includes your selection of:
1 full strength beer, 1 light beer, 1 sparkling wine, 1 white wine, 1 red wine

BEVERAGE STATIONS

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

$400.00 per decanter (25 glasses)

- Coco Berry
- White Rum, Coconut Liqueur, Raspberry Puree, Cloudy Apple Juice, Raspberries, Apple, Lime Juice
- Jonah’s Garden Punch
- Vodka, Elderflower Cordial, Lemon Juice, Soda Water, Mint
- Whale Beach Cocktail
- Tequila, Crème De Cacao, Lime Juice, Ginger Beer, Soda Water, Blackberries
- Cider Punch
- Apple Cider, Gin, Ginger Beer, Lemon Juice, Cranberries, Apples
- Summer Sangria
- White Wine, Sparkling Wine, Cointreau, Lemon Juice, Summer Fruit, Mint

Non-Alcoholic

$200.00 per decanter (25 glasses)

- Blackberry & Vanilla Lemonade
- Blackberries, Vanilla Syrup, Min, Soda Water, Lemon
- Pear & Green Tea Limeade
- Pear, Green Tea Syrup, Mint, Soda Water, Lime
- Citrus & Cucumber Lemonade
- Lemon, Lime, Cucumber, Sugar, Soda Water

BEER

- James Boags ‘Premium’ Lager / Coopers Pale Ale / Coopers’ Light

SPARKLING

- NV Serafini & Vidotto Prosecco Veneto, Italy

WHITE WINES

- Ad Hoc ‘Wallflower’ Riesling Great Southern, WA
- Philip Shaw ‘The Gardener’ Pinot Gris Central Ranges, NSW
- Villa Maria ‘Two Valleys’ Sauvignon Blanc Marlborough, NZ
- Vasse Felix Semillon/Sauvignon Blanc Margaret River, WA
- Scarborough ‘Yellow Label’ Chardonnay Hunter Valley, NSW

RED WINES

- Rockburn ‘Devil’s Staircase’ Pinot Noir Central Otago, NZ
- Philip Shaw ‘The Conductor’ Merlot Central Ranges, NSW
- Wirra Wirra ‘Scrubby Rise’ Cab/Shiraz/Petit Verdot McLaren Vale, SA
- Magpie Estate ‘The Schnell’ Shiraz/Grenache Barossa Valley, SA
- Rolf Binder Shiraz Barossa Valley, SA
**PREMIUM BEVERAGE PACKAGE**
$100.00 per person, 5 hour package
Includes your selection of:
1 full strength beer, 1 light beer, 1 sparkling wine, 1 white wine, 1 red wine

**DELUXE BEVERAGE PACKAGE**
$125.00 per person, 5 hour package
Includes your selection of:
1 full strength beer, 1 light beer, 1 sparkling wine, 1 white wine, 1 red wine

**PRESTIGE BEVERAGE PACKAGE**
$160.00 per person, 5 hour package
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 / Coopers Pale Ale / Corona 'Extra' Lager / Peroni Lager / Sydney & Co. Lager / Stone & Wood Garden Ale / Coopers Light

**Sparkling**
- Delamere Vineyard NV Sparkling Pinot-Chardonnay TAS
- Sparkling Croser 'Vintage' Pinot Noir-Chardonnay Adelaide Hills, SA

**White Wines**
- Schloss Johannisberg 'Gelbblick' Riesling dry Rheingau, Germany
- Cloudy Bay Sauvignon Blanc Marlborough, NZ
- Ata Rangi 'Lasmere' Pinot Gris Martinborough, NZ
- Lerawin Estate 'Prelude' Chardonnay Margaret River, WA
- Greywacke Chardonnay Marlborough, NZ

**Red Wines**
- Delamere 'Estate' Pinot Noir, Piper Brook, TAS
- Henschke 'Henry's Seven' Shiraz/Grenache
- Woodlands 'Margaret' Cabernet Sauvignon/Merlot Margaret River, WA
- T.B. Riley 'Gruetiner Vineyard Ayles' Shiraz/Cabernet Sauvignon Grampians, Vic
- Bowen Cabernet Sauvignon Coonawarra, SA
- St Hallett 'Blackwell' Shiraz Barossa Valley, SA

Red Wines
- Kooyong 'Estate' Pinot Noir Mornington Peninsula, VIC
- Rippon 'Young Vines' Pinot Noir Central Otago, NZ
- Moss Wood 'Ribbon Vale' Cabernet Merlot Margaret River, WA
- Segla Cabernet Merlot, 2nd Wine of Chateau Rouzan-Segla, Margaux Bordeaux, France
- Bellesheer Cabernet Sauvignon Coonawarra, SA
- Muga Tempranillo Rioja Reserva, Spain
- Torbreck 'The Struie' Shiraz, Eden -t Barossa Valley, SA
- John Duval 'Entity' Shiraz Barossa Valley, SA

Due to the premium nature of the wines included in the Prestige Package they are subject to availability. Please send your wine selections a month before your wedding so that we can confirm.