

Est 1929

JONAH'S

Simply Breathtaking

W E D D I N G S

2019 / 2020



*A flower cannot blossom without sunshine
and man cannot live without love.*

- Max Muller



*Congratulations on your engagement and
thank you for considering Jonah's Whale
Beach for your wedding.*

Jonah's unique location with its breathtaking views, first-class service, hatted restaurant and luxuriously appointed rooms will leave you and your guests with memories of your special day to last a lifetime. The spectacular cliff top garden is the perfect location for your ceremony, pre-reception drinks, canapés, photo shoot or simply a tranquil outdoor space to relax and enjoy the sprawling views of the Pacific Ocean.

Jonah's is one of Australia's most luxurious ocean retreats, the ideal destination to escape, relax and indulge. Each of Jonah's eleven boutique hotel rooms are stylishly appointed with custom made furnishings and state of the art facilities. Every room features a private balcony with panoramic ocean views, 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, and Molton Brown products.

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

Sales & Events Team.

RECEPTION VENUES

The Terrace

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

Monday-Friday

- Minimum food and beverage spend - \$5,568
- + \$750 venue hire
- + \$750 ceremony hire

Saturday

- Minimum food and beverage spend - \$6,496
- + \$1,000 venue hire
- + \$1,000 ceremony hire

7% gratuity of food and beverage is recommended plus a minimum of two accommodation rooms are required to be booked for all evening functions.

Contact the Sales & Events team to enquire for Sunday bookings; subject to management discretion.



Restaurant Exclusive

Booking Jonah's restaurant for your wedding gives you and your guests exclusive access to the cliff top lawn, the balcony, the Terrace, Bar and Restaurant areas for the entire duration of your wedding. 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 wedding venue for your special celebration. Exclusively yours, our team will be dedicated to ensuring you receive the best in quality dining, service & attention to detail.

Monday-Friday

- Minimum food and beverage spend - \$18,560
- + Complimentary venue hire
- + \$750 ceremony hire

Saturday

- Minimum food and beverage spend - \$20,880
- + Complimentary venue hire
- + \$1000 ceremony hire

7% gratuity on food and beverage spend is recommended. A minimum of eight accommodation rooms are required for dinner functions.

Contact the Sales & Events team to enquire for Sunday bookings; subject to management discretion; exclusive weddings only.





BOUTIQUE WEDDING PACKAGE

We cater for small intimate weddings so you can treat your guests to a memorable Jonah's experience with either a lunch or dinner reception. An idyllic ceremony on the lawn of our clifftop garden is the perfect space for a small group. Our professional team can provide a wet weather back up option that is just as beautiful. The ceremony includes the use of chairs and a signing table to finalise your 'I dos'. For the reception, we offer menus for each guest along with a cake knife and cake table on request.

Available Monday to Wednesday only

Minimum 6 people

Maximum 12 people

Minimum food spend \$165 pp

Minimum beverage spend \$85 pp

- Includes three course limited a la carte menu (chefs selection of three options per course)
 - Two sides served with main course
 - Tea, coffee and petit fours
- + \$750 ceremony hire
+ \$750 venue hire for the Terrace (balcony not included)

7% gratuity on food and beverage spend is recommended. A minimum of two accommodation rooms are required for dinner functions.

WEDDING PACKAGES

All Wedding Packages include:

- Dedicated wedding coordinator to ensure your day runs smoothly
- Access to the Terrace balcony overlooking the picturesque Whale Beach
- Outdoor terrace seating area with Coco Republic furniture and Tuuci parasol umbrellas
- White damask table linen and napkins, glassware, cutlery and crockery
- Table set-up including placement of your name cards, bonbonnières and any additional décor provided by you
- Seasonal flower arrangement in entrance foyer
- Personalised printed menus for each guest
- Vera Wang cake knife set and cake table
- Your wedding cake served as petit fours
- Barista style 100% Arabica Vittoria coffee and La Maison Du The French handcrafted teas
- Complimentary WiFi for all guests
- I-pod Dock and Sound Bar
- White wooden table numbers
- Seating plan displayed in an elegant white frame with easel
- Beautiful white wishing well box

In addition to the above, Exclusive Weddings also include:

- Access to Jonah's Bar and lounge area
- Dance floor
- Wireless Microphone
- Lectern





CEREMONY

Hold your ceremony in Jonah's beautiful cliff top garden overlooking the idyllic Whale Beach.

- 20 garden chairs
- Signing table
- Wet weather backup

Monday to Friday \$750.

Saturday \$1,000.

EXCLUSIVE COCKTAIL WEDDING

4 hours of service including:

- Three hot canapés
- Three cold canapés
- Two substantial canapés
- Two dessert canapés
- Cheese platters (one platter per ten people)
- Add cocktail tables to the balcony or terrace for your guests to use throughout the wedding
White top cocktail tables - \$50 per table – four available
- Antipasto platters can be added for \$40 each (1 platter per 10 people)

Available for Exclusive Use weddings only. The cocktail package is for a standing event with no sit down menu. Minimum spends apply.

Speak to our Sales & Events team to discuss further details.

PRE RECEPTION CANAPÉ MENU

Three canapés - \$22 pp (30 minute service)

Four canapés - \$28 pp (45 minute service)

Five canapés - \$33 pp (60 minute service)

Cold

- Sydney Rock Oyster, shallot, white balsamic
- Tuna tartare, lemon mascarpone, herbs
- Chicken liver pate, rye bruschetta, saba
- Gazpacho, swiss brown mushrooms, basil oil (Vegan)
- Caramelised goats cheese tart, tomato, olive (V)
- Roast vegetable rotolo, salsa verde (Vegan)
- Spanner crab, avocado, finger lime, seed cracker
- Beef tartare, truffle, crostini

Hot

- Crumbed king prawn, aioli, smoked paprika
- Zucchini flower, caramelised onion, Gorgonzola (V)
- Scallops, chili, parsley crumb
- Chickpea cake, Mortadella, pistachio
- Arancini, roast capsicum, olive (Vegan)
- Confit chicken, prosciutto, spiced date
- Grilled baby octopus, nduja, polenta
- Grilled broccolini, bottarga, crostini





BANQUET/SIT DOWN MENU

Two course alternate serve menu - \$115 per person*

Three course alternate serve menu - \$135 per person*

Two course choice menu - \$145 per person*

Three course choice menu - \$165 per person*

Five course degustation menu - \$180 per person

Individually plated wedding cake served with seasonal garnish - \$10pp

*Your choice of two sides to be served with main course.

Entrées

Please choose two

- Kurobuta pork belly, scallops, pickled fennel
- Bresaola, Parmigiano Reggiano, rocket pesto, balsamic vinegar
- Cured King salmon, horseradish cream, mandarin
- Casarecce pasta, cherry tomatoes, spanner crab, preserved lemon
- Fregola, duck ragu, green olives, lemon thyme
- Kingfish tartare, burrata, mint oil, hazelnut
- Gnocchi, goats cheese, roast beetroot, pinenuts (V)

Sides

Please choose two

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

Mains

Please choose two

- Barramundi, capsicum ragu, Sicilian capers, parsley
- Black Angus beef fillet, pencil leeks, celeriac, pumpkin seeds
- Confit duck leg, sweet and sour cabbage, pumpkin, pistachio salsa
- Corn fed chicken breast, grilled mushroom, wakame, roast garlic butter
- Lamb rump, heirloom carrots, black olive crumb, yoghurt
- Ocean trout, black lentils, white polenta, watercress
- Butternut pumpkin, miso, fried spelt, capers (V)

Desserts

Please choose two

- Modern Italian Tiramisu
- Ricotta tart, lemon, candied fruit, hazelnuts
- Chocolate and almond pave, milk sorbet
- Carrot Cake, yoghurt sorbet, ginger
- Coconut panna cotta, passionfruit caramel, macadamia brittle Vegan, (GF, DF)
- Chocolate mousse, salted caramel, coconut crumble
- Fruit salad, house made sorbet (GF, DF)
- Selection of imported & Australian cheeses with fruit & crackers

Dessert Canapés Tasting Table

100 canapés - \$11 each

200 canapés - \$10 each

300 canapés - \$9 each

Please choose three

- Modern Italian Tiramisu
- Ricotta tart, lemon, candied fruit, hazelnuts
- Chocolate and almond pave, milk sorbet
- Carrot Cake, yoghurt sorbet, ginger
- Coconut panna cotta, passionfruit caramel, macadamia brittle Vegan, (GF, DF)
- Chocolate mousse, salted caramel, coconut crumble
- Fruit salad, house made sorbet (GF, DF)



BEVERAGE PACKAGES

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 per decanter (25 glasses)

Coco Berry

White Rum, Coconut Liquor, 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 Cass, 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 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



Standard

\$85 pp five hour package

Includes your selection of:

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

Beer

James Boags 'Premium' Lager, Coopers Pale Ale, Cooper's Light

Sparkling

NV Serafini & Vidotto Prosecco Veneto, Italy

White Wines

Hentley Farm, Riesling, Eden Valley, SA

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

Krinklewood, Verdelho, Hunter Valley, NSW

Red Wines

Yealands Estate 'Land Made Series' Pinot Noir, Marlborough, NZ

Philip Shaw 'The Conductor' Merlot, Central Ranges, NSW

Bleasdale Cabernet Sauvignon Langhorne Creek, SA

Cirillo 'The Vincent' Grenache, Barossa Valley, SA

Meerea Park 'XYZ' Shiraz, Hunter Valley, NSW

Premium

\$100 pp five hour package

Includes your selection of:

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

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

White Wines

Kilikanoon, Riesling, Clare Valley, SA

Scarborough 'White Label' Semillon, Hunter Valley, NSW

Pala Stellato Vermentino, Sardinia

Shaw and Smith, Sauvignon Blanc, Adelaide, SA

Kooyong 'Beurrot' Pinot Gris, Mornington Peninsula, Vic

Centennial 'Old Block' Chardonnay, Southern Highlands, NSW

Red Wines

Stefano Lubiana Primavera Pinot Noir, Derwent Valley, TAS

Torbreck 'Cuvee Juvenile' Grenache-Shiraz-Mataro, Barossa Valley, SA

Catena Malbec, Mendoza, Argentina

Dandelion Vineyards, Merlot, Barossa, SA

Pizzini Sangiovese, King Valley, VIC

Forest Hill, Shiraz, Great Southern, WA

Deluxe

\$125 pp five hour package

Includes your selection of:

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

Beer

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

Sparkling

Arras 'Brut Elite' Tasmania

White Wines

Reyneke Chenin Blanc, Stellenbosch, South Africa

Pewsey Vale 'Contours' Riesling, Eden Valley, SA

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Villa Maria 'Seddon Vineyard' Marlborough, NZ

Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA

Dexter, Chardonnay, Mornington Peninsula, VIC

Red Wines

Freycinet Louis Pinot Noir Tasmania

Henschke 'Henry's Seven' Shiraz/Grenache

Fraser Gallop 'Parterre' Cabernet Sauvignon/Merlot, Margaret River, WA

Torres 'Celeste Crianza' Tempranillo, Ribera del Duero, Spain

Bowen Cabernet Sauvignon, Coonawarra, SA

St Hallett 'Blackwell' Shiraz, Barossa Valley

Prestige

\$160 pp five hour package

Includes your selection of:

2 full strength beers/cider, 1 light beer, 1 champagne, 2 white wines, 2 red wines.

Water; Santa Vittoria Sparkling Water / Santa Vittoria Still Water

Beer

James Boags 'Premium' Lager, Stone & Wood Garden Ale, Corona 'Extra' Lager, Peroni Lager, Napoleone Pear Cider, Bilpin Cloudy Cider, Murray's 'Whale Ale, Coopers Light

Champagne

Bollinger 'Special Cuvée' Brut NV, Champagne

White Wines

Jim Barry 'Florita' Riesling dry, Clare Valley, SA

Heymann-Loewenstein 'Schieferterrassen' Riesling dry, Mosel, Germany

Meerea Park 'Alexander Munro' Semillon, Hunter Valley, NSW

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 Prieure Lichine, Margaux, Bordeaux, France

Yalumba 'The Menzies' Cabernet Sauvignon, Coonawarra, SA

Marchese Antinori, Chianti Classico Riserva, Sangiovese, Tuscany, Italy

Torbreck 'The Struie' Shiraz, Eden -/ Barossa Valley, SA

John Duval 'Entity' Shiraz, Barossa Valley, SA

IMPORTANT INFORMATION

Tariffs are based on current costs for weddings held in 2019 and 2020. All prices shown are inclusive of Goods and Services Tax (GST).

Gratuity

A minimum of 7% gratuity is recommended, calculated on the combined total of Food & Beverage spend.

Wedding Timings

Lunch: Ceremony from 11.30am, Reception to end 5.00pm

Dinner: Ceremony from 5.30pm, Reception to end 11.00pm

Venue Hire

Boutique: Available only Monday to Wednesday \$750

Terrace: Monday - Friday \$750 | Saturday \$1,000

Exclusive: Complimentary

Accommodation

A reduced wedding room rate of \$696 which includes breakfast is available to all wedding guests staying for the night of your wedding. Not applicable to public holidays.

For Terrace weddings, a minimum of two Ocean Retreat rooms must be booked for evening functions.

For Exclusive Use weddings, a minimum of eight Ocean Retreat rooms must be booked for evening functions.

The Peninsula Room is an additional \$50 per night.

Menus

- Choice menus include two options per course that guests can select from
- Kids meals are \$40 each including chicken, beef, or fish 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 of the children
- 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 and dates.

Suppliers

Please contact the Sales & Events team for our trusted list of suppliers and services to assist with planning your day.

Sunday Weddings

All Sunday weddings are subject to management approval, can only be held in the evenings, and must be an Exclusive wedding. Additional surcharge of 10% applies.



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