

Congratulations  
on Your  
Engagement

# Your Wedding at Nick's Bondi Beach



■ PLANNING YOUR RECEPTION is part of the fun of getting married. However, some couples just don't have the time nor circumstances to arrange what should be the most important day of their lives- let us take care of the reception for you!

Have your dream wedding on stunning Bondi Beach. With absolute beachfront views set in the beautifully restored 1928 Bondi Beach Pavilion with expansive views over looking internationally renowned Bondi Beach.

With floor to ceiling glass windows indulge in sea breezes and sunsets while embracing what is the most special day of your lives.

Our experienced and dedicated Wedding and Events Coordinators will discuss all the available options with you to ensure the smooth running of your special day. Our Head Chef continues to work closely with couples to ensure flexibility and provide a sense of direction when tailoring menus suitable for you and your guests.

Nick's Bondi Beach Pavilion prides itself on

our freshest produce alongside impeccable service, attention to detail and of course our incredible breathtaking views...

To arrange a site inspection or to discover how Nick's Bondi Beach Restaurant can help create the reception of your dreams please contact our Wedding Planner on (02) 9264 1919.



# Wedding Package 2010

Starting from \$75.00 per person



■ 1 Hour Canapés on Arrival  
Plus Two Course Meal  
(Either Entrée and Main  
OR Main and Dessert)  
\$75.00 per person

■ PACKAGE INCLUSIVE OF:

- 1 Hour of Canapés
- 2 Course Tailored Dinner  
(includes alternate serve)
- Complimentary Menu Tasting for Two
- Personalised Table Menus
- White Linen Cloths and Napkins
- Tea Light Candles
- Microphone with surround sound
- Dance Floor
- Cake Table and Knife
- Gift Table
- 50% off Parking for an Evening Wedding

*(Pending the date of the booking and  
number of guests, prices may vary)*



# Cangpes

## ■ COLD

### Smoked Salmon

With Crème Fraiche, Golden Caviar and Dill

### Freshly Shucked Sydney Rock Oysters

### Bloody Mary Oyster Shooter

Vodka, Tabasco, Worcestershire Sauce and Cucumber

### Tuna Sashimi

On Apple and Celeriac Salad

### Roast Capsicum Roulade

With Basil and Fetta

### Trout Gravlax with Melon Ball

### Fig and Lobster Salad

With Pink Lady Apple and Citrus Dressing

### Queensland Scallop with Mango Salsa

### Fresh King Prawn

With Traditional Cocktail Sauce

### Peking Duck & Shallot Strudel

*(Choice of 4)*

## ■ HOT

### Tempura Oysters

With Wasabi Mayonnaise and Nori Flakes

### Lamb Souvlaki

With Tzaziki Dipping Sauce

### Golden Fried King Prawns

With Passionfruit Dipping Sauce

### Miniature Steak Dianas

With Wild Mushroom

### Wild Mushroom Risotto

With Blue Cheese Vodka Sauce

### Saffron and Prawn Ravioli

With Kaffir Lime Beurre Blanc

### Slow Roasted Crispy Pork Belly

### Sydney Black Mussels

With Sour Cream and Chive Sauce

*(Choice of 4)*

## ■ DESSERT

### Lemon Meringue Tarts

### Miniature Homemade Baklava

### Tiramisu

### Opera With Gold Leaf

### Baileys Creme Brulee

### Grand Marnier Marinated Strawberries

### Fruit Salad Skewers

### Strawberry Mousse in Chocolate Case

### White and Dark Chocolate Dipped Strawberries

*(Choice of 3)*



# Menu

Signature Selection, Not limited to... Tailor your own Menu!!!

## ■ ENTRÉE

### Crab Salad

Served with Cured Salmon, Avocado and Diced Tomato

OR

### Salt and Pepper Baby Calamari

Lightly Battered with Passionfruit Sauce

OR

### Sautéed Garlic King Prawns with Lemon Dressing

Shelled and served on Rocket and Fennel Salad

OR

### Grilled Quail Breast

Marinated in Rosemary and Garlic, Served on Mixed Leaf Lettuce with Capsicum Coulis

OR

### Beef Carpaccio

Served with Truffle Mayonnaise and Micro Herbs

OR

### Sashimi Selection

Triple A Grade Tuna, Salmon, Kingfish with Wasabi Mayonnaise

OR

### Snapper Pie

With Herb Crust, Baby Carrots and Cherry Truss Tomatoes

*(Choice of Two)*



## ■ MAIN

### Grilled Fillet of Barramundi

Served on Sautéed Kipfler Potatoes topped with Ginger, Vongole Clams and Soy Buerre Blanc Sauce

OR

### Prime Fillet of Beef

Served on Duo Potato Gratin, topped with a Port Jus Sauce, Fried Leeks and Whole Scampi

OR

### Pan Fried John Dory Fillet

Served with Creamed Potato Cake, Cherry Truss Tomatoes and Saffron Sauce

OR

### Oven Roasted Lamb Cutlets

with Roast Tomato and Tiroasalata Filling, accompanied with Seasonal Vegetables

OR

### White River Veal Fillet

Served with Sweet Potato, Mixed String Beans and Cherry Truss Tomatoes

OR

### Oven Baked Chicken Breast

Served On a Bed of Creamy Mash Potato with Sautéed Wild Mushrooms and Crispy Prosciutto Topped with a Rosemary Gremolata

OR

### Grilled Fillet of Salmon

Served with Seared Queensland Scallop on Sauteed Chinese Cabbage with Roma Tomatoes, Zucchini and Chervil Salsa

*(Choice of Two)*



## ■ DESSERT

### Vanilla Panacotta

Served with a Citrus Jelly and Berry Cream Compote

OR

### Trio of Chocolate

White, Dark and Milk Chocolate Layered Mousse Torte, Served with Marinated Strawberries in a Brandy Snap Basket

OR

### Sticky Date Pudding

Served with Warm Butterscotch Sauce and Vanilla Bean Ice-Cream

OR

### Opera Cake

Layered Almond Sponge Cake soaked in Coffee Syrup topped with Gold Leaf and served with Vanilla Anglaise and Strawberry Coulis

OR

### Pear and Almond Tart

Served with Yogurt Ice-Cream

*(Choice of Two)*



NB Vegetarian Options Can be Organised upon Request

# Beverages



## ■ CLASSIC BEVERAGE PACKAGE

Nick's Semillon Chardonnay

Nick's Semillon Sauvignon Blanc

Nick's Cabernet Merlot

Cockle Bay Cuvee Brut

Tooheys New, Carlton Draught and Cascade Light

Soft Drink, Juices, Mineral Water

\*\$35.00 per person for Three hours

\*\$45.00 per person for Four Hours

\*\$55.00 per person for Five Hours



## ■ PREMIUM BEVERAGE PACKAGE

Cockle Bay Chardonnay

Cockle Bay Cabernet Merlot

Cockle Bay Cuvee Brut

Tooheys New, Carlton Draught, and Cascade Light

Soft Drink, Juices, Mineral Water

\*\$45.00 per person for Three hours

\*\$55.00 per person for Four Hours

\*\$65.00 per person for Five Hours



## ■ SUPERIOR BEVERAGES

(On Consumption Basis- Please enquire with wedding coordinator)

Nautilus Sauvignon Blanc "08" Vintage

Penfolds Bin 28 "98" Vintage

Penfolds Bin 407 "98" Vintage

Croser NV Cuvee

Tooheys New, Carlton Draught, Cascade Light, Pure Blonde, Stella, Coopers Pale Ale

Soft Drinks, Juices, Mineral Water

■ Wine lists and tailor made packages available upon request

# Personal Touches

Prices starting from:

- Chair Covers with a sash
- Table Runner
- Wedding Cakes (One Tier / Two Tier / Three Tier)
- Disc Jockey
- Flower Arrangements / Centrepieces
- Audio Visual (Lap Top / Projector / Screen)
- Ice Sculptures
- Wishing Well
- Entrance Draping
- Draping for Kitchen with Fairy Lights
- Coloured Lighting for Outside
- Topiary Trees with Fairy Lights for Outdoors (20 Trees)
- Restaurant Pillars Dressed in Organza and Fairy Lights
- Red Carpet
- Oyster Shucking Station
- BBQ Stations

