

Wedding Collections

2025/26

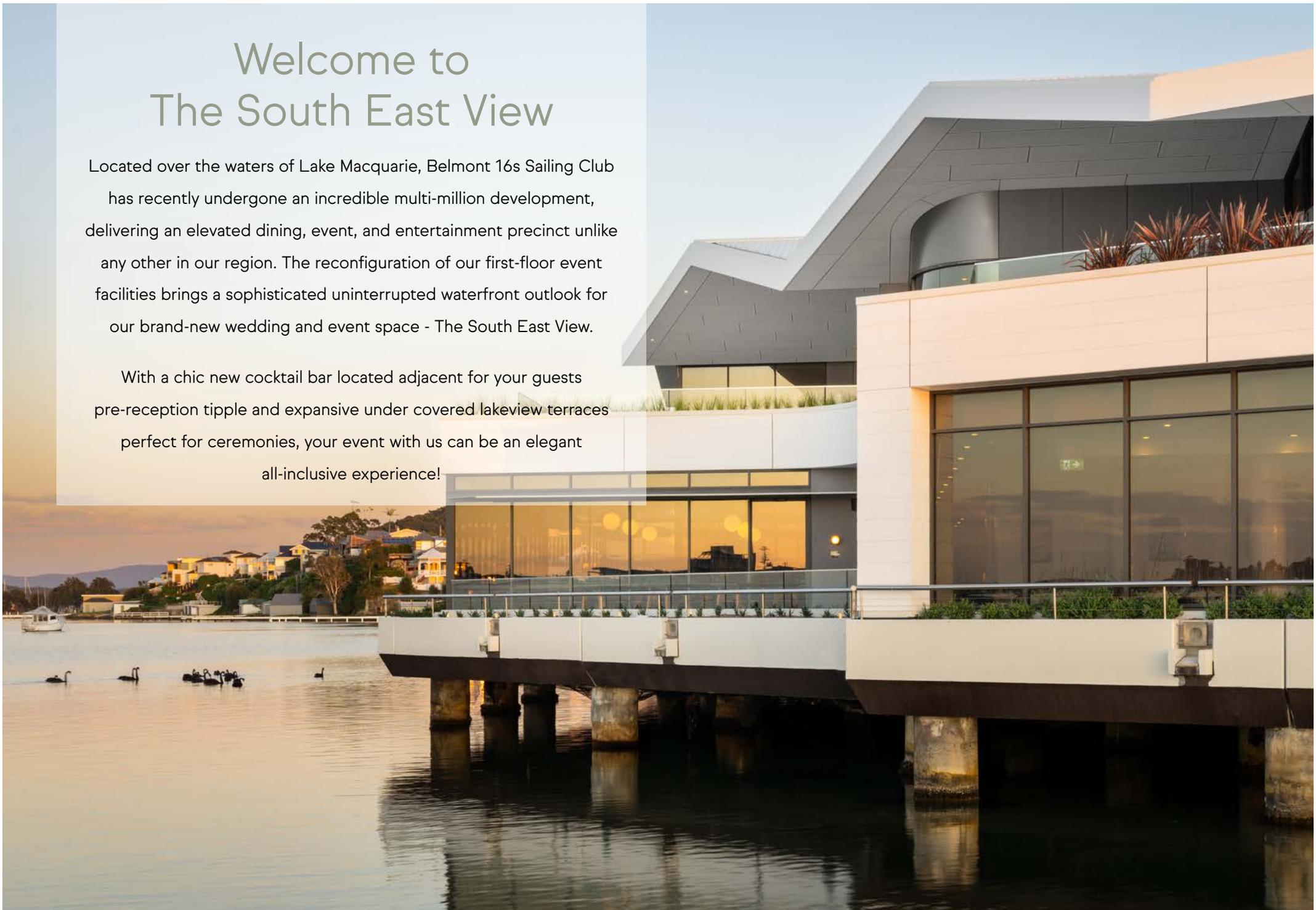


The South
33.0312°S, 151.6514°E
East View

Welcome to The South East View

Located over the waters of Lake Macquarie, Belmont 16s Sailing Club has recently undergone an incredible multi-million development, delivering an elevated dining, event, and entertainment precinct unlike any other in our region. The reconfiguration of our first-floor event facilities brings a sophisticated uninterrupted waterfront outlook for our brand-new wedding and event space - The South East View.

With a chic new cocktail bar located adjacent for your guests pre-reception tipples and expansive under covered lakeview terraces perfect for ceremonies, your event with us can be an elegant all-inclusive experience!





Our Location

Located over the water of Belmont Bay on Lake Macquarie's eastern shore, our venue is within proximity of several accommodation options suiting varying guest budgets.

As a popular holiday destination for a weekend away, why not extend your stay and enjoy our beautiful slice of paradise as a mini getaway.

We are just a short drive away:

•
30 minutes north of the Central Coast

•
30 minutes south of Newcastle

•
90 minutes north of Sydney

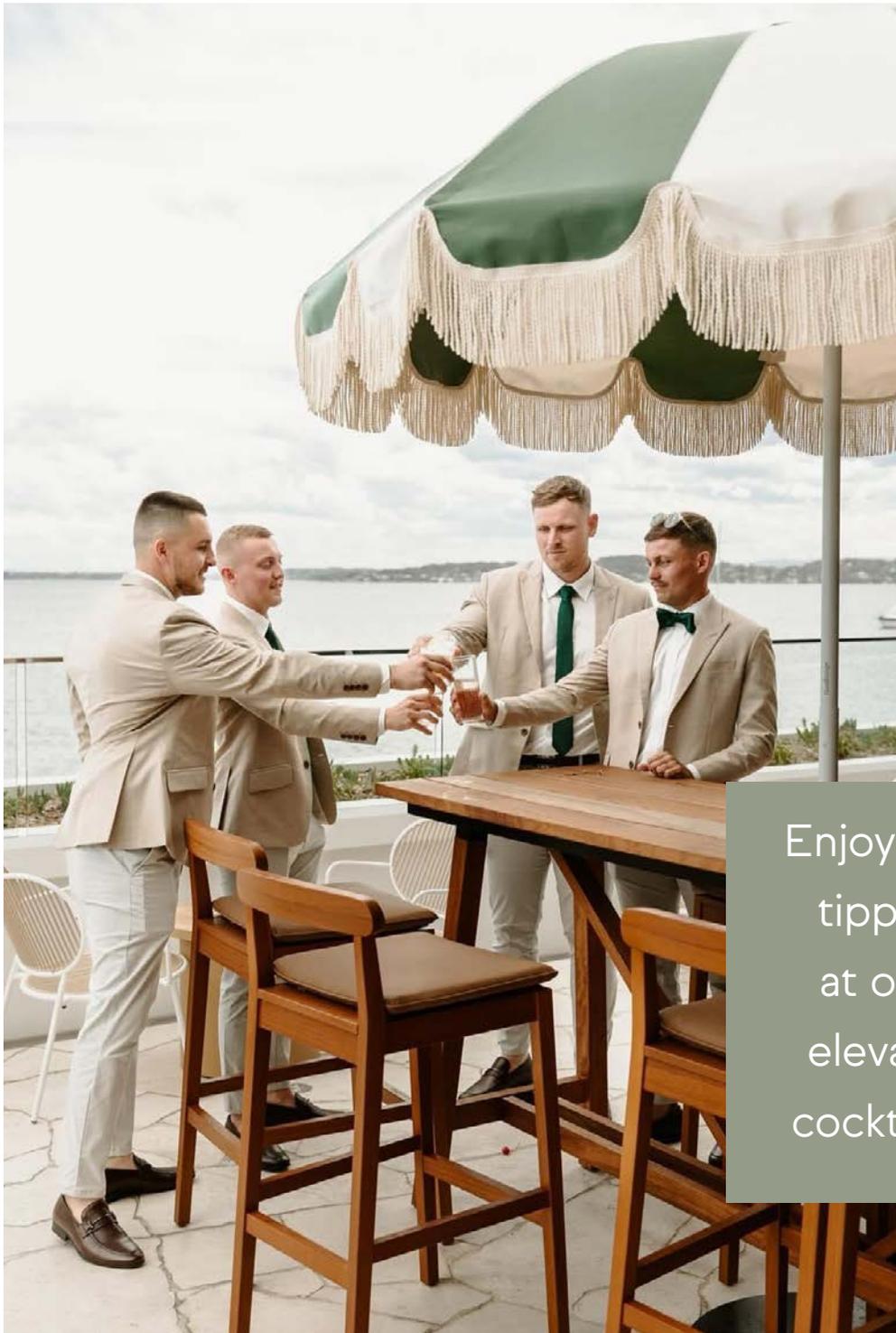
•
45 minutes from Newcastle Airport

•
10 minutes to the beach

•
1 minute to the perfect cocktail at Martha - our first-floor cocktail bar with beautiful water views and delicious food!

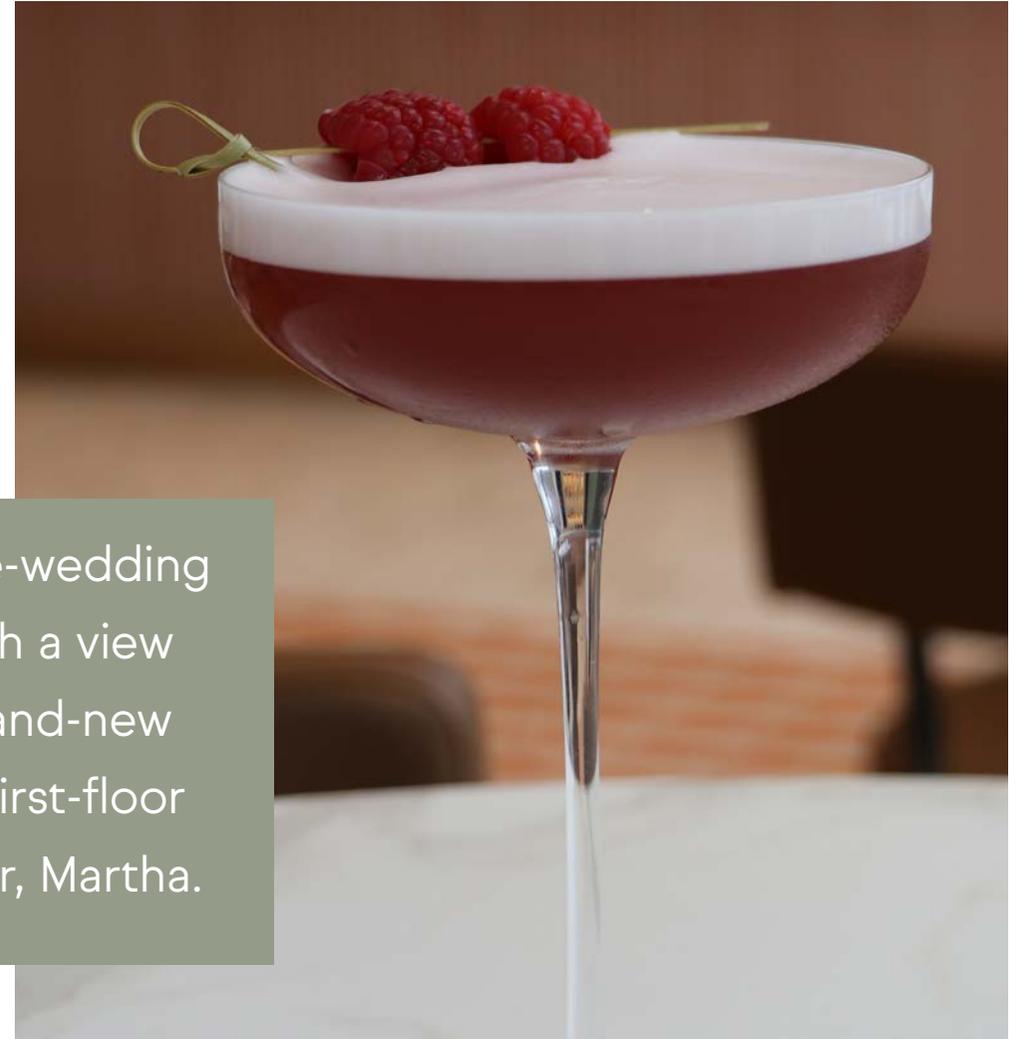
Make your wedding extra memorable and arrive at our jetty by boat or sea plane! Our car park offers your guests ample onsite parking options at no extra cost.





Martha

DRINK & DINE

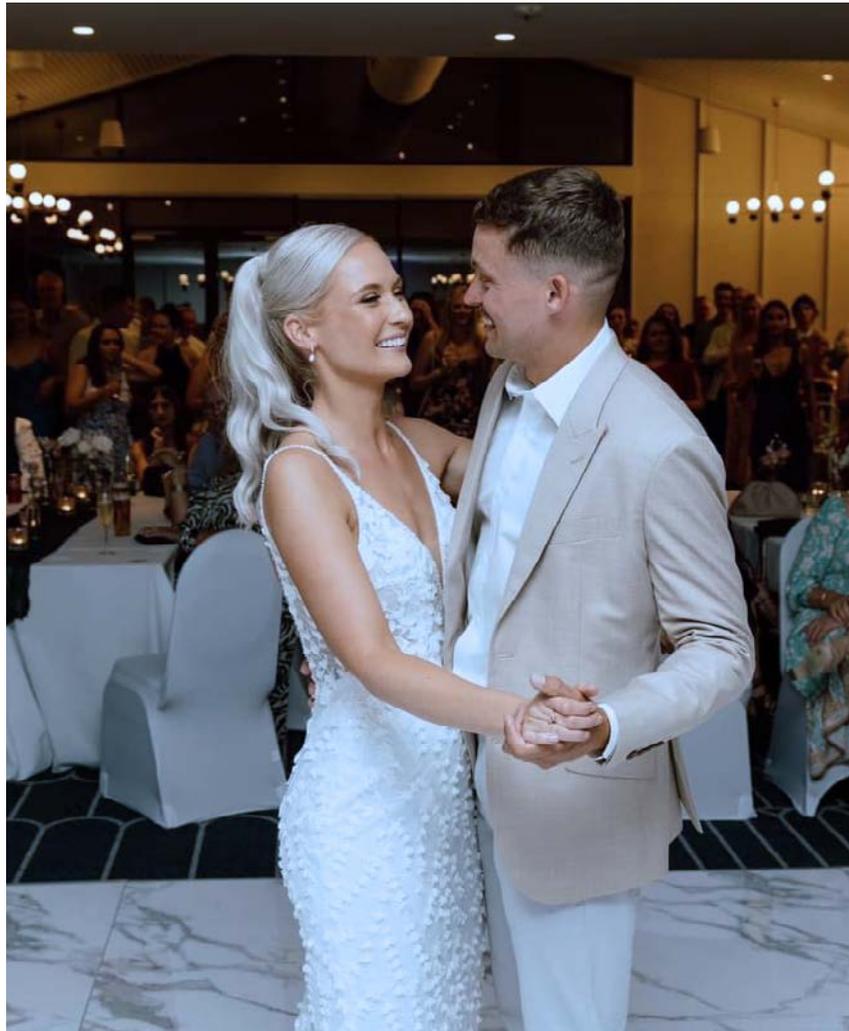


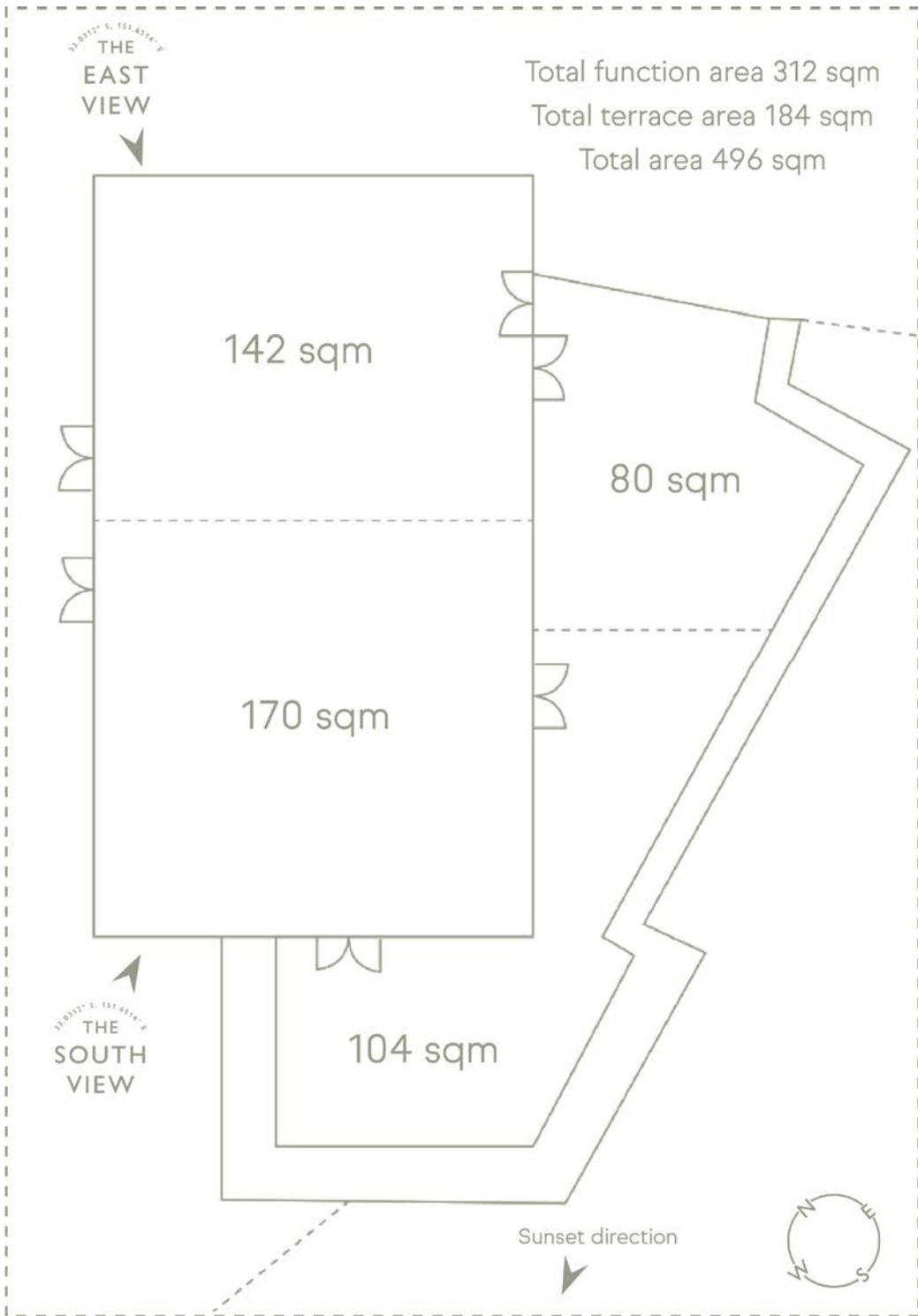
Enjoy a pre-wedding tippie with a view at our brand-new elevated first-floor cocktail bar, Martha.

The South East View

Enjoy our beautiful lake at all times – whether the sun is glistening in the water, or a storm is rolling in, our generous window-front and spacious undercover terraces provide uninterrupted lake views.

All wedding collections include white table linen and chair covers, a choice of elegant table numbers and tea light candles.





The South East View Floorplan

Celebrate with up to 300 guests in our generous event space. The South East View overlooking beautiful Lake Macquarie. The space can be divided into two smaller partitions for a more intimate atmosphere.

The undercover expansive terrace provides the perfect space for your outdoor wedding over the water. The sizeable ceiling offers the ideal shelter from the hot sun and rain – there is no need for a wet-weather plan!

	Seated	Cocktail Style*
The East View	50-90 guests	up to 130 guests
The South View	90 – 120 guests	up to 170 guests
The South East View	120 – 230 guests	up to 300 guests

Do you have a large family and many friends you would love to make memories with? Please ask our team for details on our auditorium, The Spinnaker Room which is suitable for 100-450 guests and offers a large dance floor and stage.

** set-up restrictions apply*





Ceremonies

Our East and South Terrace offer the perfect option for your ceremony with beautiful Belmont Bay as your unforgettable back drop.

Exclusive use of the South and East Terrace for a 1.5 hour time frame prior to your onsite reception includes:

20 chairs

Signing table

Access to speakers

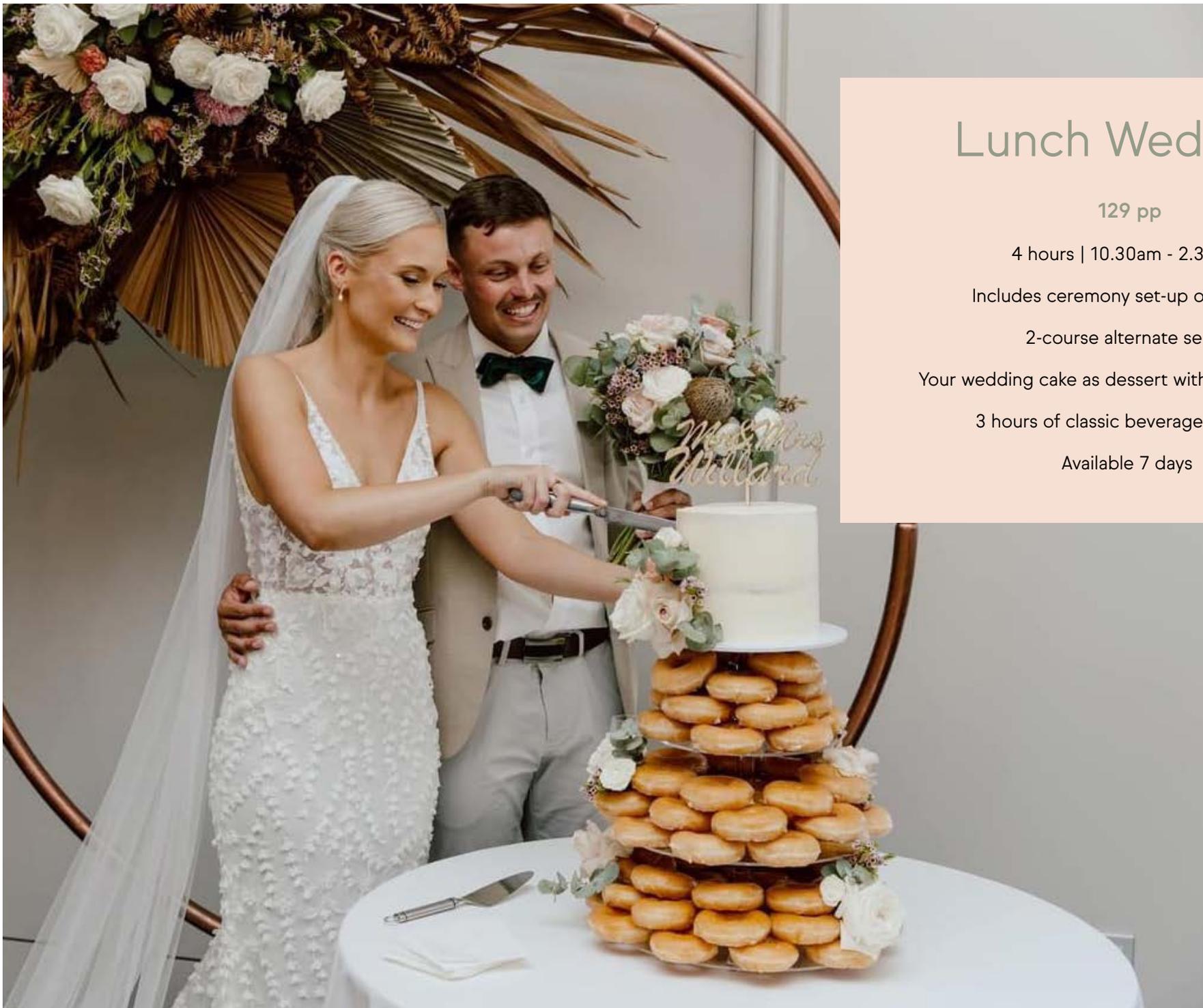
Access for arrival on our private jetty

Total capacity for 160 guests

non-member | member

October - March 1050 | 650

April - September 850 | 450



Lunch Wedding

129 pp

4 hours | 10.30am - 2.30pm

Includes ceremony set-up on Terrace

2-course alternate serve

Your wedding cake as dessert with tea and coffee

3 hours of classic beverage package

Available 7 days



Wedding Collections

DINE | 129 pp

5 hours of room hire | 6pm - 11pm
3-course alternate serve
Your wedding cake served
as petit fours with tea & coffee
Available 7 days

DRINK & DINE | 175 pp

5 hours of room hire | 6pm - 11pm
3-course alternate serve
Your wedding cake served
as petit fours with tea & coffee
4.5 hours of classic
beverage package
Available 7 days

SIP & SAVOUR | 185 pp

5 hours of room hire | 6pm - 11pm
Canapés on arrival
3-course feast served
to tables to share
Your wedding cake served
as petit fours with tea & coffee
4.5 hours of classic
beverage package
Available 7 days

DRINK & MINGLE | 139 pp

5 hours of room hire | 6pm - 11pm
3 hours of canapés
Antipasti grazing station
Your wedding cake served as
petit fours with tea & coffee
4 hours of classic
beverage package
Available 7 days

LUXE MINGLE | 195 pp

5 hours of room hire | 6pm - 11pm
Sip Sip Hooray Cocktail on arrival
3 hours of canapés
Antipasti grazing station
Late-night snacks
Your wedding cake served
as petit fours with tea & coffee
5 hours of classic
beverage package
Dance floor & Lounge Set-up
Available 7 days

*minimum numbers apply



Canapés Selection

COLD CANAPÉS

- Tomato bruschetta with shaved parmesan
- Smoked salmon mousse on cucumber rounds and horseradish cream
- Rockmelon and prosciutto skewers
- Sesame seared tuna, seaweed salad and wasabi aioli spoons
- Beef carpaccio en crôte, horseradish cream
- Smoked chicken, chilli and corn salsa, crisp tortilla

HOT CANAPÉS

- Duck spring rolls with hoisin dipping sauce
- Japanese Panko prawns with kewpie mayo
- Pumpkin arancini with pesto aioli
- Satay chicken skewers with peanut satay sauce
- Quiche Trio: vegetarian, Lorraine, chorizo
- Chorizo sausage roll with smoked paprika aioli

SUBSTANTIAL CANAPÉS

- Salt and pepper squid, shaved pickled fennel, rocket and aioli
- Beef sliders, American cheese, tomato relish, house burger mayo
- Soft shell crab San Choy Bau, pickled cucumber and chilli ginger caramel
- Thai beef salad with crispy rice noodles
- Crispy pork Vietnamese papaya salad, nuoc cham
- Fish and chips, house tartare and lemon

• Sample Menu only - Ingredients subject to change with the seasons and availability • Wide array of options available • Vegetarian & vegan options available



Dine Menu

To Start

- Poached pressed chicken, crispy prosciutto, poached egg, cos leaves and truffled aioli
- Nigella crust lamb loin with black garlic emulsion, radish, orange oil, pistachio tarator, red vein sorrel
- Poached king prawns, avocado cream, Mary rose aioli, cucumber, dill and fennel salad, salmon pearls
- Confit pork belly, bacon braised cabbage, compressed apple, cider jus and celery cress

Main Course

- Grilled top sirloin with truffled potato and parmesan gratin, braised spinach and mushrooms, red wine jus
- Slow roast lamb rump, fine ratatouille vegetables, confit potato and salsa verde
- Char grilled chicken breast with potato gnocchi, mushroom medley, seasonal greens and chicken velouté
- Honey miso glazed salmon, prawn and ginger dumplings, steamed bok choy, snow pea and sesame, spring onion oil

To Finish

- Vanilla panna cotta with fresh seasonal berries and strawberry coulis
- Dark and white chocolate charlotte with fudge sauce
- Lemon meringue tart with blueberry sauce

• Sample Menu only - Ingredients subject to change with the seasons • Wide array of options available • Vegetarian & vegan options available



Sip & Savour Menu

Shared to Start *(choice of one)*

Seafood platter featuring Tiger prawn, Nelson Bay oysters, salt and pepper calamari and beer battered prawns with lemon and condiments

Antipasti platters with prosciutto, pancetta, salami, grissini, olives, marinated grilled vegetables, duo of dips, grilled breads & flat bread

Main Course *(choice of two)*

Oven baked salmon, wilted spinach, shaved fennel, dill and lemon oil

Slow braised Hunter Valley lamb shoulder with roast cherry tomato, beans and confit garlic, braising juices

Grilled split chicken with rosemary and thyme, slow roast parsnips and beets

Pork ragu with penne pasta, zucchini, parmesan and fried sage

Slow roast beef rump with smashed sweet potato, braised baby onions, bearnaise sauce and red wine jus

Shared Sides

Creamed potato mash

Charred broccolini with Hunter Valley olive oil

Steamed greens beans, sugar snaps and snow peas with confit garlic oil

Maple slow roast carrots with yoghurt and pistachio crumbs

Mixed leaf salad

Shared to Finish

Apple strudel with vanilla custard

Tiramisu

Chocolate mud cake with shaved chocolate and fudge sauce

- Sample Menu only - Ingredients subject to change with the seasons
- Wide array of options available • Vegetarian & vegan options available

A hand is pouring beer from a bottle into a glass. The background shows a restaurant table with various glasses and bottles, creating a bokeh effect.

Classic Beverage Package

BEER

Stone & Wood Pacific Ale | XXXX Gold | Toohey's New

WINE

SPARKLING

Craigmoor Cuvee Brut

Bimbadgen Moscato

WHITE

Quilty & Gransden Sauvignon Blanc

Quilty & Gransden Chardonnay

RED

Wild Oats Merlot

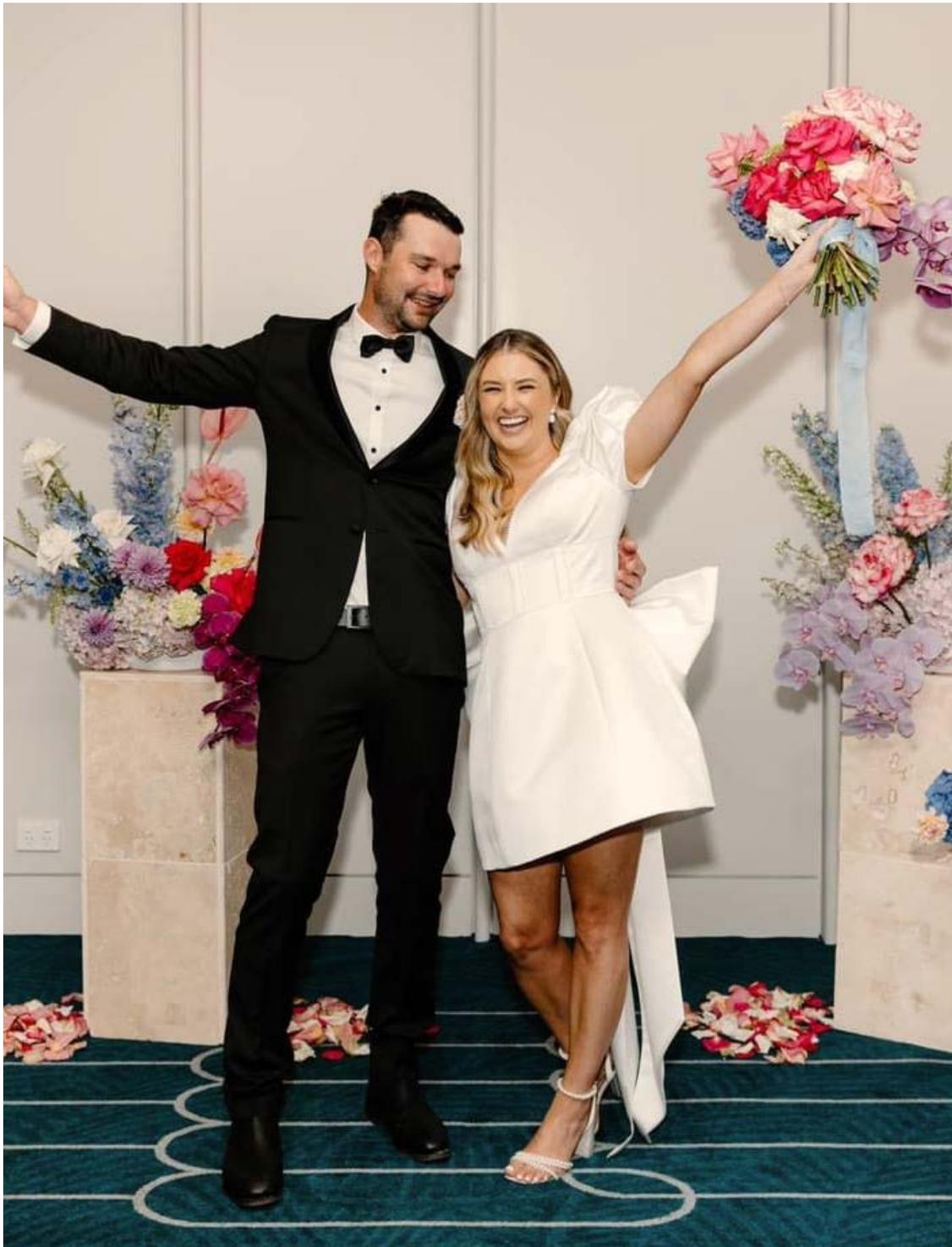
Tyrrell's Old Winery

Cabernet Sauvignon

A SELECTION OF SOFT DRINKS INCLUDED

PREMIUM BEVERAGE UPGRADE AVAILABLE, ADDITIONAL 25 PP

SPIRITS AVAILABLE ON BAR TAB



All Packages Include

Venue Hire: Sunset 5 hours 6-11pm | Daytime 4 hours 10.30am-2.30pm

•
Wireless microphone for speeches

•
White table linen and white chair covers on dining chairs

•
Easel for seating chart, personalised menus, digital welcome sign

•
Wedding gift and cake tables

•
Placement of name cards and guest gift

•
Event supervisor

•
Tea and coffee station

•
Tea light candles and holders, Table numbers

•
Use of venue screens

•
Onsite parking for you and your guests



Additions

Canapés (4 pc) for 30 minutes 25 pp

Sip Sip Hooray - Signature Cocktail on arrival or at toast 20 pp*

Grazing Station 32 pp

Late-Night Snacks 15 pp*

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30 minutes refreshments table of house-made lemonade 6 pp

Upgrade to Premium Beverage Package including Cocktail on arrival 25 pp

Additional hour of Classic Beverage Package 15 pp

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Teen's meal: 13-17yrs, same food as adults + unlimited soft drinks 125 pp

Kid's meal: 3-12yrs, 2-courses and soft drink 39 pp

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Dedicated marble faux finish dance floor

The East View | 525

The South View | 625

The South East View | 1025

- subject to availability

*min 50% of total guest numbers required



What do we need to confirm?

Deposit of 10% of total value is required to secure your event space and date along with the signed return agreement.

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Instalment payments in 25% increments of the total event value are to follow:

8 months from wedding date

6 months from wedding date

3 months from wedding date

Balance is due 3 weeks prior to wedding date.

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Final numbers and associated details are required no later than 28 days prior to the event date.

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All payments are non-refundable unless otherwise discussed with your event coordinator.

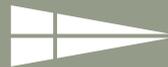


The Fine Print

- Room hire hours are strict, additional charges apply should occupancy extend beyond the agreed times.
- Sunday - Thursday Lunch weddings (Including Public Holidays will receive a complimentary upgrade to the use of dedicated dance floor).
- Cocktail/Canapés Weddings - Tables and seating will be on a mix of cocktail tables and bar stools as well as classic tables and chairs.
- Signature cocktail can allow for a portion of mocktail substitutes and must be purchased for a minimum of 50 % of total guest numbers, the number of cocktails will only be as per pre-agreed.
- Upgrades and additions are applied to all guest numbers unless otherwise stated.
- Crew/supplier meals 45 pp for a main meal to be served at our restaurant at a time that suits the kitchen and includes a soft drink.
- Bump in and out times must be approved by Management and can change at late notice.
- No confetti or rice is to be used onsite.
- No decorations to be attached to walls, ceilings or windows.
- Members with a minimum of 12 months membership receive a special offering. Please ask your events coordinator for further details.
- Some of the images used in this booklet are stock photos and do not reflect the specifics of the package.
- All menus are sample menus only - Ingredients subject to change with the seasons.
- Any damages occurred to the venue will be charged to the booker.
- Any damages or losses of any guests is not the liability of the venue.
- Please note all deposits/event payments are non-transferable and non-refundable, in the event that a payment is delayed, the venue reserves the right to retain all deposits and cancel your booking without notice. If you are aware of an unexpected delay of payment, please communicate this with your event coordinator where a negotiated arrangement maybe offered.
- Ceremony times can vary. Your allocation of terrace is attached to the room you have booked.
- Should you wish to use the full terrace additional charges may apply if available.

BELMONT 16s

SAILING



CLUB

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