

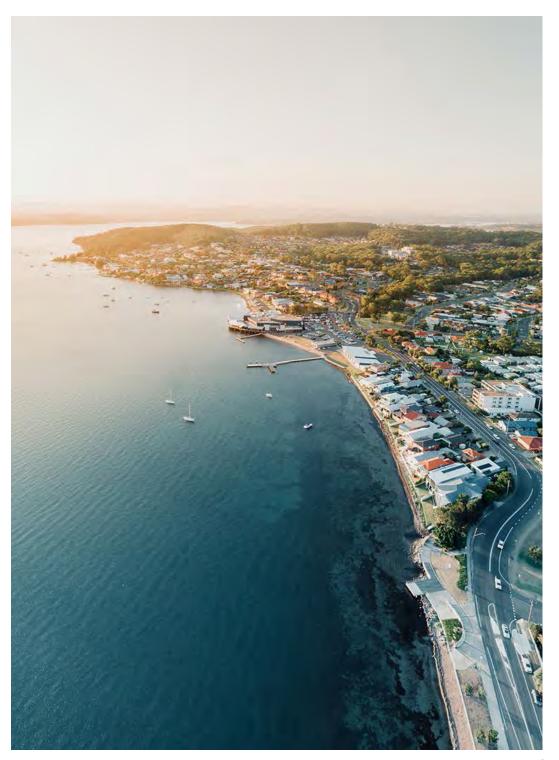
# Welcome to The South East View

Located over the waters of Lake

Macquarie, Belmont 16s Sailing Club has
recently undergone an incredible multimillion 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 tipple 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

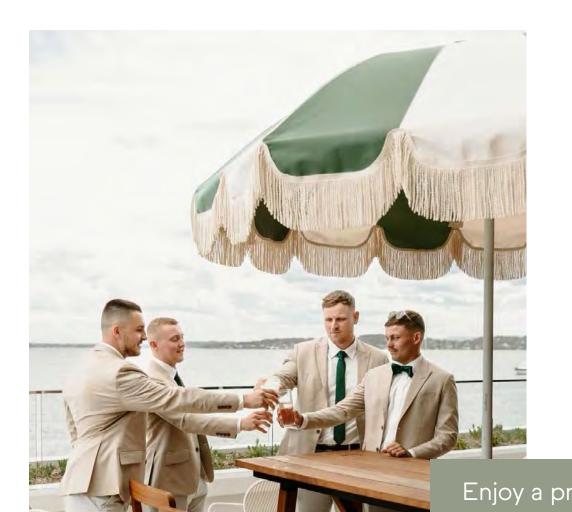
45 minutes from Newcastle Airport

10 minutes to the beach

Next door to popular cocktail bar Martha Drink & Dine!

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



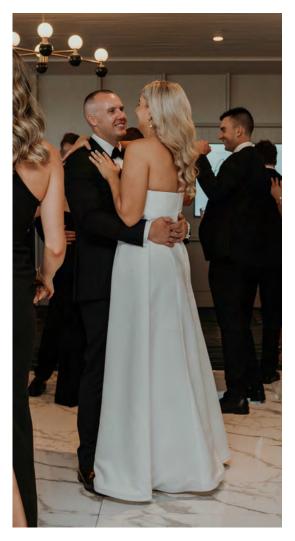
## The South East View

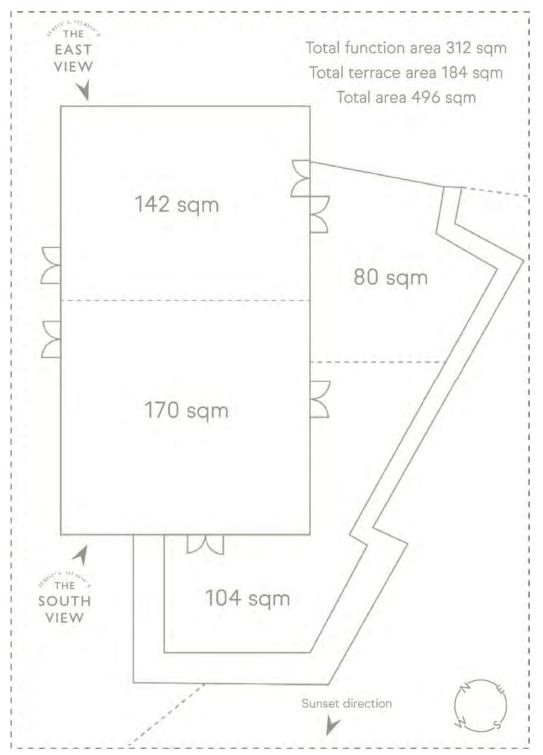
Enjoy our beautiful lake at all times - whether the sun is glistening in the water, or a storm is rolling in, our generous window-front and spacious undercover terraces provide uninterrupted lake views.

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 190 guests
The South East View	120 - 230 guests	up to 350 guests up to 400 guests with use of terraces

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 up to 500 guests and offers a large dance floor and stage.

<sup>\*</sup> 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 beechwood chairs\*

Signing table

Access to speakers

Access for arrival on our private jetty

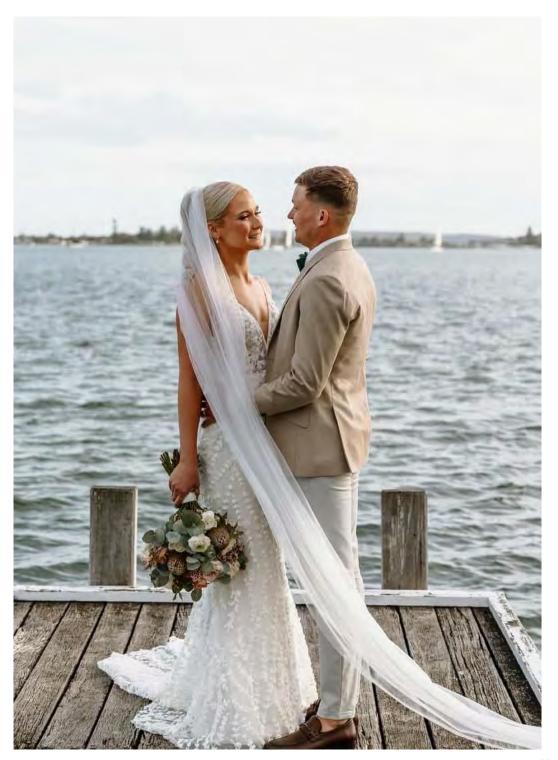
Total capacity for 160 guests

Members Price

October - March | 850

April - September | 550





## Wedding Collections

#### DRINK & MINGLE | 143 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
4.5 hours of classic
beverage package
Dance floor & Lounge Set-up
Available 7 days

\*minimum numbers apply

#### DINE | 132 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 | 180 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 | 190 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







## 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 crôute, 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

<sup>•</sup> 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)

Mediterranean platter with chicken souvlaki, lamb kofta, falafel with hommus, greek salad and warm pita bread

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 (choice of two)

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 (choice of one)

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



# 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 & COCKTAILS AVAILABLE
SPIRITS AVAILABLE ON BAR TAB



# All Packages Include

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

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Wireless microphone for speeches

White table linen and white chair covers on dining chairs

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Display of digital seating chart and digital welcome sign

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Personalised menus

Wedding gift and cake tables

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Placement of name cards and guest gift

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Event supervisor

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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 24 pp
Sip Sip Hooray - Signature Cocktail on arrival or at toast 22 pp\*
Antipasto Platters 12 pp
Late-Night Snacks 16 pp\*

30 minutes refreshments table of house-made lemonade 6 pp

Additional hour of classic beverage package 17 pp

Champagne Tower including sparkling from 400

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Teen's meal: 13-17yrs, same food as adults + unlimited soft drinks 130 pp Kid's meal: 3-12yrs, 2-courses + unlimited soft drinks 45 pp

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Dedicated marble faux finish dance floor

The East View | 550

The South View | 650

The South East View | 1050

- 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.

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.

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

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.
- 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 49 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