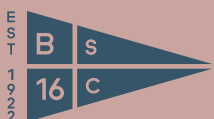




Together on the Water

WEDDING PACKAGES

2027/28



The South East View°

Welcome to The South East View°

Located over the waters of Lake Macquarie, Belmont 16s Sailing Club has recently undergone an incredible multimillion-dollar development, delivering an elevated dining, event, and entertainment precinct unlike any other in our region. The reconfiguration of our first-floor event facilities has introduced a sophisticated new waterfront space, The South East View, offering uninterrupted lake views for weddings and special events.

Adjacent to the venue, a chic cocktail bar provides the perfect setting for guests to enjoy a pre-reception tippie, while expansive undercover lakeview terraces create a stunning backdrop for ceremonies. Together, these beautifully designed spaces allow your event with us to become an elegant all-inclusive experience.



10 MINUTES TO THE BEACH

30 MINUTES NORTH OF THE CENTRAL COAST

30 MINUTES SOUTH OF NEWCASTLE

45 MINUTES FROM NEWCASTLE AIRPORT

90 MINUTES NORTH OF SYDNEY

Next door to popular cocktail bar, Martha



Make an extra memorable entrance and arrive at our jetty by boat or sea plane!

Ample onsite parking options at no extra cost!

Our Location

Set on the eastern shore of Belmont Bay, Belmont 16s Sailing Club is conveniently positioned near a range of accommodation options to suit varying guest budgets. As a popular holiday destination, it's the perfect opportunity to extend your celebration into a relaxing mini getaway and enjoy our beautiful slice of paradise. Ideally located, we are just 30 minutes north of the Central Coast, 30 minutes south of Newcastle, 90 minutes north of Sydney, 45 minutes from Newcastle Airport, and only 10 minutes from the beach.

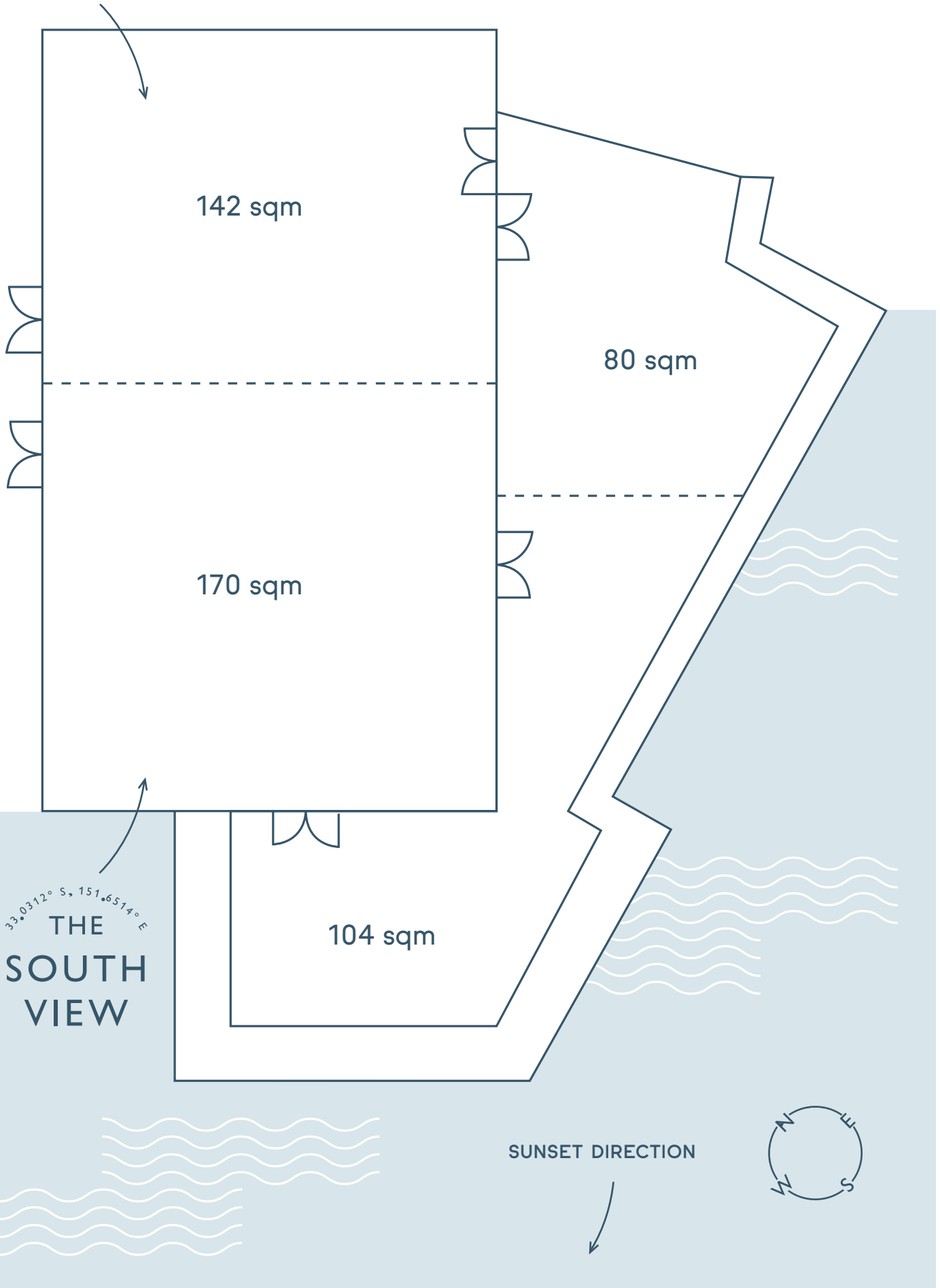
33.0312° S, 151.6514° E

THE EAST VIEW

TOTAL FUNCTION AREA 312 SQM

TOTAL TERRACE AREA 184 SQM

TOTAL AREA 496 SQM



The South East View° *Floorplan*

Celebrate with up to 350 guests in our generous event space, The South East View, overlooking beautiful Lake Macquarie. The space can be divided into two smaller partitions to create a more intimate atmosphere, while the expansive undercover terrace provides the perfect setting for an outdoor wedding over the water. With a sizeable covered ceiling offering shelter from both the hot sun and rain, there's no need for a wet-weather plan.

	SEATED	COCKTAIL STYLE*
THE EAST VIEW	50-80 Guests	Up to 130 Guests
THE SOUTH VIEW	80-120 Guests	Up to 190 Guests
THE SOUTH EAST VIEW	120-230 Guests	Up to 350 Guests (400 with terraces)

THE SPINNAKER ROOM

Have a large family or group of friends?
Ask our team about our auditorium for up to 500 guests, featuring a spacious dance floor and stage.





MEMBERS PRICE

OCT - MAR 850 // APR - SEPT 550

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 East or South Terrace for a 1.5 hour time frame prior to your onsite reception includes:

Cream beechwood chairs x 20

Access to speakers

Signing table

Access for arrival on our private jetty

TOTAL CAPACITY

160 GUESTS

Lunch Wedding

Celebrate your special day with a relaxed waterfront lunch reception, complete with stunning lake views, a beautiful ceremony setting, and an elegant dining experience your guests will never forget.

2-Course alternate serve

Classic beverage package for 3 hours

Your wedding cake, served as petit fours with tea and coffee

AVAILABLE SUNDAY - FRIDAY

4 HOURS 11.00AM - 3.00PM



Wedding Packages

01.

DINE

139PP

Room hire for 5 hours, 6.00pm - 11.00pm

3-course alternate serve

Your wedding cake served as petit fours with tea & coffee



02.

DRINK & MINGLE

148PP

Room hire for 5 hours, 6.00pm - 11.00pm

Canapé service

Antipasti grazing station

Your wedding cake served as petit fours with tea & coffee

Classic beverage package for 4 hours



03.

DRINK & DINE

180PP

Room hire for 5 hours, 6.00pm - 11.00pm

3-course alternate serve

Your wedding cake served as petit fours with tea & coffee

Classic beverage package for 4 hours



Wedding Packages

(continued)

04.

LUXE MINGLE

195PP

Room hire for 5 hours, 6.00pm - 11.00pm

Sip Sip Hooray cocktail on arrival

Canapé service

Antipasti grazing station

Late-night snacks

Your wedding cake served as petit fours with tea & coffee

Classic beverage package for 4 hours

Dance floor & LED Wall Lights

05.

SIP & SAVOUR

190PP

Room hire for 5 hours, 6.00pm - 11.00pm

Canapés on arrival

3-course feast served to tables to share

Your wedding cake served as petit fours with tea & coffee

Classic beverage package for 4 hours





Canapés Selection

COLD CANAPÉS

Tomato Bruschetta with shaved parmesan (*v*)

Vegetarian rice paper rolls with Asian dipping sauce (*ve, gf, df*)

Sesame seared tuna*, seaweed salad and wasabi aioli spoons (*gf, df*)

Roast beef on crispy bread and mustard aioli (*df*)

Pumpkin and goats cheese tartlet (*v*)

Smoked chicken taco with guacamole and tomato salsa (*df*)

Green olive, tomato and basil skewers (*ve, gf, df*)

(A) Australian seafood, (DF) Dairy free, (GF) Gluten free, (GFO) Gluten free option, (I) Imported seafood, (V) Vegetarian, (VE) Vegan, (VEO) Vegan option

Canapés Selection *(continued)*

HOT CANAPÉS

Duck spring roll, hoisin dipping sauce *(df)*

Japanese panko prawns*, Kewpie mayo *(df)*

Portuguese chicken skewers, chimichurri *(gf, df)*

Pumpkin arancini, pesto aioli *(v, gf)*

Lamb kofta, tzatziki *(gf)*

Chorizo sausage rolls, smoked paprika aioli *(df)*

Vegetable spring rolls, sweet chilli sauce *(v, gf)*



SUBSTANTIAL CANAPÉS

Salt and pepper squid*, fennel slaw, rocket, lemon aioli *(df, gfo)*

Beef sliders, American cheese, burger mayo, tomato sauce, pickles *(gfo)*

Vegie slider, kale and quinoa patty, hummus, avocado, vegan mustard mayo *(ve, df, gfo)*

Japanese fried chicken, crispy noodles, honey soy sauce

Salt and pepper tofu, Asian herbs, chilli lime sauce *(ve, gf)*

Thai beef with crispy rice noodles *(gf, df)*

Battered fish popcorn *(i)*, chips, tartare, lemon





Sample Menu Drink & Dine

TO START

Roast beef, white radish, carrot, spring onion, sesame, Japanese dressing (*gf, df*)

Lemon and thyme poached chicken breast, baby lettuce, capsicum, shaved red onion, avocado, cucumber, green goddess dressing (*gf, df*)

Smoked salmon carpaccio, fennel and orange salad, micro herbs, horseradish cream dressing (*i, gf*)

Four cheese and chive ravioli, white wine cream sauce, petite herbs, parmesan

MAIN COURSE

Corned Wagyu beef, poached carrots, steamed cauliflower, parsley potatoes and white sauce (*gf*)

Grilled sous vide top sirloin, truffled potato gratin, seasonal greens, red wine jus (*gf*)

Prosciutto wrapped chicken, spinach, pine nut and tomato stuffing, smashed sweet potato, green beans, sage infused jus (*gf, df*)

Roast pork belly, braised cabbage and potato mash, green peas, apple compote, jus (*gf*)

TO FINISH

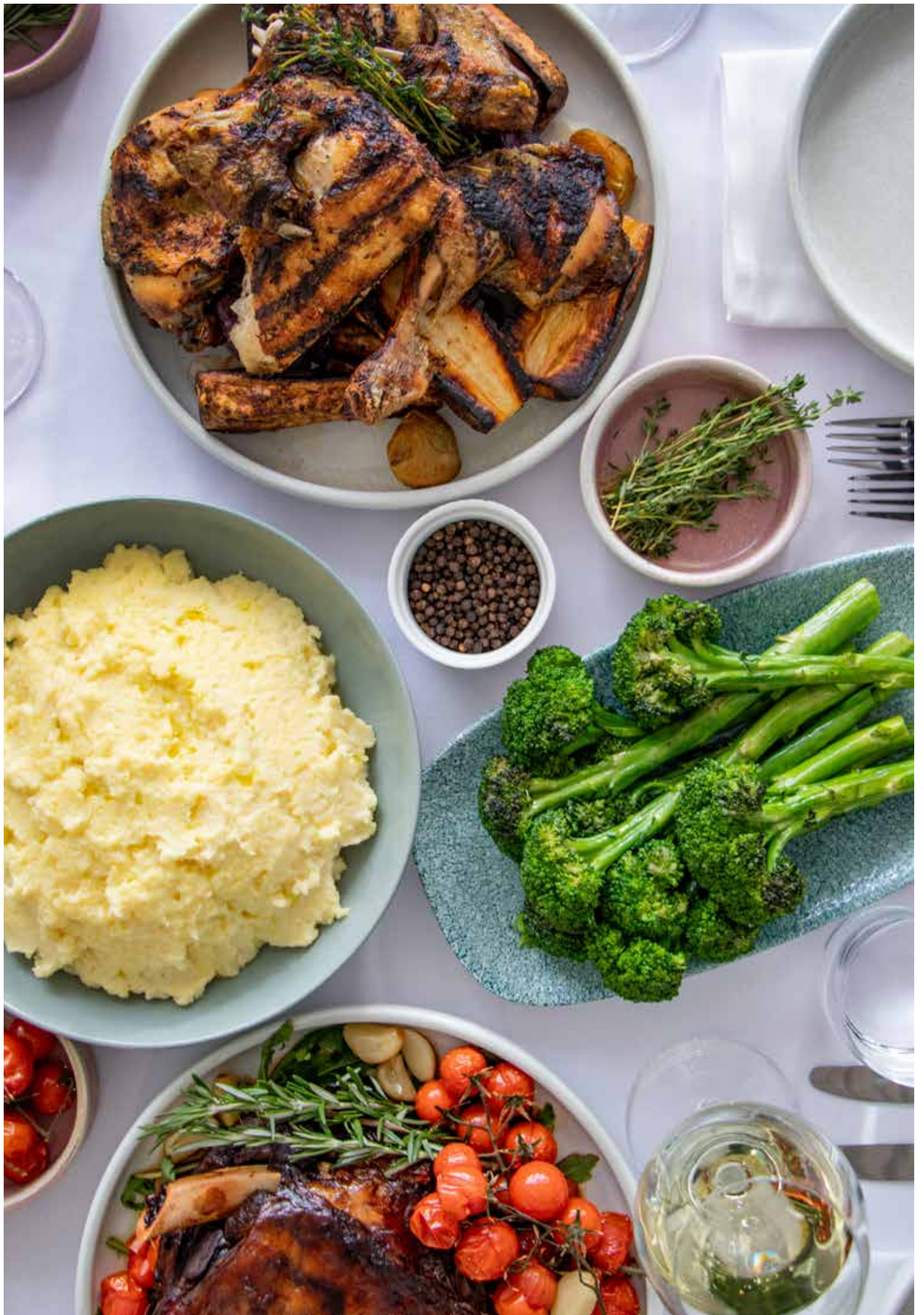
Panna cotta, raspberry compote, shaved white chocolate (*gf*)

Sticky date pudding, banana butterscotch, Chantilly cream

Apple and rhubarb crumble, vanilla custard, cinnamon cream

Ingredients subject to change with the seasons and availability. Vegetarian & vegan options available. Certified Halal and Kosher options available, price on request.

(A) Australian seafood, (DF) Dairy free, (GF) Gluten free, (GFO) Gluten free option, (I) Imported seafood, (V) Vegetarian, (VE) Vegan, (VEO) Vegan option





Menu Sip & Savour

SHARED TO START

(choice of one)

Mediterranean platter with chicken souvlaki, lamb kofta, falafel, hommus, greek salad, 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 Australian salmon, wilted spinach, shaved fennel, dill, lemon oil

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

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

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

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

SHARED SIDES

(choice of two)

Creamed potato mash

Charred broccolini, Hunter Valley olive oil

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

Maple slow roast carrots, yoghurt, pistachio crumbs

Mixed leaf salad

SHARED TO FINISH

(choice of one)

Apple strudel with vanilla custard

Tiramisu

Chocolate mud cake, shaved chocolate, fudge sauce

Ingredients subject to change with the seasons and availability. Vegetarian & vegan options available. Certified Halal and Kosher options available, price on request.

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Classic Drinks Package

BEER

Stone & Wood Pacific Ale, XXXX Gold
Tooheys New

SPARKLING

Quilty & Gransden Sparkling Brut
(Upgrade to Yves Premium Cuvée for just 3pp)
Fiore Moscato

WHITE

Quilty & Gransden Sauvignon Blanc
Quilty & Gransden Chardonnay

ROSÉ

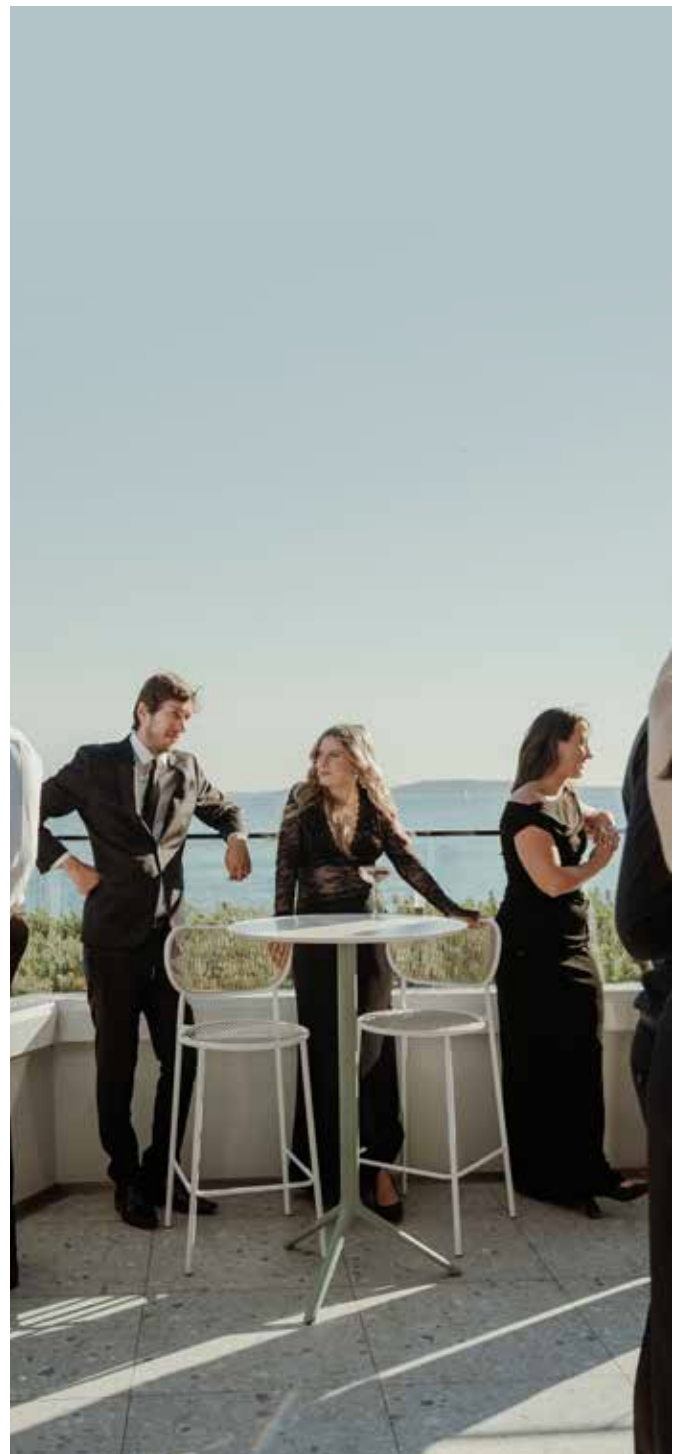
Quilty & Gransden Rosé

RED

Quilty & Gransden Cabernet Sauvignon
Tyrrell's Shiraz

A selection of soft drinks included.
Beverage upgrades & cocktails available.
Spirits available on bar tab.

All menus are subject to change without prior notice.



All Packages *Include*

Venue Hire

Sunset for 5 hours, 6.00pm - 11.00pm

Daytime for 4 hours, 11.00am - 3.00pm

Wireless microphone for speeches

White table linen and white chair covers on dining chairs

Display of digital seating chart and digital welcome sign

Personalised menus

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 Total 4 pieces per person for 30 minutes	26PP
Sip Sip Hooray Signature Cocktail On arrival or at toast	24PP*
Antipasto Platters	from 16PP
Late-Night Snacks	21PP*
Refreshments Table House-made lemonade for 30 minutes	6PP
Classic Beverage Package // Additional hour	18PP
Champagne Tower including sparkling wine	from 400
Teen's Meal For 13-17yrs, same food as adults plus unlimited soft drinks	from 130PP
Kid's Meal For 3-12yrs, 2-courses plus unlimited soft drinks	45PP
Vendor's Meal (chef selection main meal with soft drink)	50PP

*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.



*Perfect for
pre-event cocktails, waterfront photos,
and unforgettable moments.*



Martha

Located next door, popular waterfront bar Martha offers the perfect setting for a pre-wedding cocktail, relaxed catch-up with guests, or a stylish photo moment overlooking Lake Macquarie. Known for its warm atmosphere, curated cocktails, and beautifully designed interiors, Martha is a space where food, drinks, and memorable moments come together. Rich in local history and inspired by the spirit of discovery and celebration, it's the ideal addition to your wedding experience, inviting guests to settle in, soak up the view, and stay a little longer.



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 50pp 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.

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 items/belongings 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.

Our venue complies with FSANZ food safety laws, which require that any food kept outside temperature control for the required time or more must be discarded and cannot be served or taken off the premises.

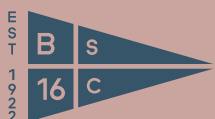
*Let's create something
unforgettable*

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The South East View°