



BEACHCOMBER

WEDDING KIT

**WELCOME &
CONGRATULATIONS**



CONGRATULATIONS FROM US ALL HERE AT THE BEACHCOMBER RESORT

Welcome to The Beachcomber Hotel and Resort, an iconic waterfront destination located in the heart of the Central Coast, Toukley. Our Beautifully refurbished resort is only 90 minutes from Sydney and features 83 luxurious rooms, 20-meter lap pool with pool-side dining menu & cocktail bar, causal pub dining and Pelicans restaurant. If you're on the hunt for a vibrant, sunkissed wedding set against sweeping lake views, you've come to the right place. Our venue boasts gorgeous Hamptons-inspired interior design, spacious, light-filled wedding settings, floor-to-ceiling glass, and private lakeside courtyard. We can accommodate small intimate weddings of 30 to large cocktail weddings of 200.

Our versatile spaces, dedicated in-house wedding coordinator, comprehensive wedding packages, and exceptional catering menus will ensure your wedding experience is completely seamless and stress-free.

We look forward to helping you celebrate your special day.



VENUE SPACES

Our beautiful function rooms encapsulate sweeping waterfront views, Hampton's-inspired décor, relaxed coastal ambience and can accommodate intimate receptions of 40 people through to large weddings of 200.

These versatile spaces can be styled beautifully to suit any wedding theme with flexible contemporary furniture and inviting neutral tones. Both function rooms are spacious, open, and light-filled, with expansive floor-to-ceiling windows, alfresco deck spaces overlooking the water.

**minimum spend on food and beverage does apply*



FORESHORE ROOM

Our largest function space features subtle Hamptons style polished timber floors, floor to ceiling glass bifold doors and private courtyard. The space can accommodate seated weddings up to 120 or cocktail weddings up to 200.

Room Hire fee - \$2000

5 Hour room hire.

Our beautiful furniture set as per your floor plan.

Crockery, glassware and napkins

Staff for your event.

Function coordinator for pre-event lead up & during.

Your wedding cake cut and served on a platter.





LAKE VIEW ROOM

Our sky view function room is beautifully styled in keeping with the aesthetic of the venue. It features floor to ceiling glass doors which open onto a private deck with sweeping water views. It is suited for more intimate weddings up to 70 guests seated or 120 cocktail style.

Room Hire fee - \$1500

5 Hour room hire.

Our beautiful furniture set as per your floor plan.

Crockery, glassware and napkins

Staff for your event.

Function coordinator for pre-event lead up & during.

Your wedding cake cut and served on a platter.

A long, elegantly set dining table in a restaurant. The table is covered with a light-colored cloth and set with white plates, gold-rimmed glassware, and white napkins tied with gold ribbons. A centerpiece of white roses and gold accents runs down the center of the table. The background shows a bright, modern interior with white walls and a large window.

ELEGANCE & INDULGENCE

FOOD OPTIONS

ALTERNATE DROP 2 COURSE MENU \$70

ALTERNATE DROP MENU 3 COURSE \$85

ENTRÉE

please select 2 choices

Spinach & Goats Cheese Tartlet w' Shaved Fennel & Walnut (V)
Smoked Duck Breast, Roasted Baby Beets, Spiced Pumpkin Puree, Nasturtium (GF)
Miso Glazed Mushrooms, Whipped Tofu, Maple Granola (V, VG)
Tuna Tartar w' Eschalots, Chive & Horseradish Cream (DF, P)
Pork Belly, Cauliflower Puree, Garden Peas (GF)

MAIN

please select 2 choices

Grass Fed Eye Fillet, Truffle Mash, Blistered Cherry Tomatoes, Red Wine Jus (GF)
Roasted Lamb Rump, Hommus, Sumac, Herb Salad (GF, DF)
Free Range Chicken Supreme, Potato Gratian, Silver Beet, Wild Pepper Cream (GF)
Crispy Skin Snapper, White Bean Puree, Zucchini & Caper Salsa, Dill (P, GF, DF)
Risotto, Beetroot Puree, Roasted Baby Beets, Ricotta, Vincotto (V, VG, GF)

DESSERTS

please select 2 choices

Lemon Meringue Tart, Strawberry Salsa (V)
Triple Chocolate Brownie, Drunken Mascarpone (V)
Vanilla Bean Pana Cotta, Blackberry, Candied Toffee (Gf V)
White Chocolate Tiramisu (V)

FOOD OPTIONS

GRAZING 2 COURSE MENU \$75

GRAZING 3 COURSE MENU \$90

Designed to be shared down the middle of the table

SHARED ENTRÉE

please select 3 choices

Smoked Duck Breast, Roasted Baby Beets, Spiced Pumpkin Puree, Nasturtium (GF)
Cured Ocean Trout, Pickled Baby Radish, Wasabi Cream, Sourdough Crisp (P)
Spinach & Goats Cheese Tartlet with Beetroot Relish, Mustard Greens (V)
Mediterranean Frittata, Beetroot Relish (V, VG)
Pork Belly, Cauliflower Puree, Chorizo Crumb, Garden Peas, Crispy Leek (GF)

SHARED MAINS

please select 3 choices

Slow Roasted Spatchcock/Chicken, Tarragon & White Wine Cream (GF)
Charred Whole Snapper, Citrus Butter, Lime, Shaved Fennel & Dill (GF, P)
1 kg Bistecca Steak with Black Garlic & Bone Marrow/Red Wine Jus (GF, DF)
Lamb Shoulder Slow Roasted with Sumac, Garlic Labneh & Herb Salad (GF)

SIDES

please select 3 choices

Roasted Baby Beetroot, Goats feta, Dill, Balsamic (V)
Crispy Baby Chat Potatoes, Lemon Argumento, Herbs (GF, DF, V)
Frisee, Candied Walnut, Pecorino, Green Apple Salad (Gf V)
Roasted Dutch Carrots, Coconut Labneh, Puffed Grain, Maple (V, VG, DF, GF)
Harissa Spiced Cauliflower, Herbs, Almonds, Greek Yoghurt (V, GF)

DESSERT

Assorted petit four's & tartlets (V)

A photograph of a rustic wooden board filled with small, round appetizers. Each appetizer is topped with a mix of orange, white, and green ingredients, possibly salmon, cheese, and dill. The board is set on a white surface, and a vase with white and orange flowers is visible in the background. The text "DEVOTION & DESTINATION" is overlaid on the left side of the image.

DEVOTION & DESTINATION

COCKTAIL EVENT PACKAGE

6 Canapes + 2 Substantials **\$65**

8 Canapes + 4 Substantials **\$85**

COLD

House cured salmon tartlet with crème fraiche and herbs.
Rare beef with caramelized onions, tomato relish on crouton (DF).
Tuna tartar with lemon, eschalots, chives and horseradish cream (DF).
Goats cheese & roasted beetroot tartlet with sumac (V).
Smoked chicken with candied walnuts & baby celery (DF, V).
Prawn, smoked chilli & heirloom tomato bruschetta (DF, P).
Sydney rock oyster with apple cider mignonette (DF GF).

HOT

Porcini mushroom and truffle arancini with truffle mayo (V).
Crispy chicken tulips with sticky soy dressing, chilli & fried eschalots (DF).
Lobster spring roll with sweet chilli (DF, P).
Sticky maple pork belly with cider & roast apple (GF, DF).
Lamb kofta with salsa verdi, spiced yoghurt (GF).
Spinach, chorizo & ricotta puffs with smoked garlic aioli.
Three cheese croquettes, smoked chilli mayo (V).
Peking duck bao buns with leek (DF).

SUBSTANTIAL

Tempura flathead with rustic chips & tarragon aioli (GF, DF, P).
Slow cooked wagyu brisket with green apple slaw and maple aioli (GF DF).
Crispy polenta, beetroot salsa, caramelised onions (V, VG).
Satay & sesame chicken, coconut rice with coriander yogurt (GF).
Roasted ocean trout, roasted chickpeas, harissa & herb mayo (P, DF).
Roasted pumpkin, hummus, sumac, pistachio crumb (V, VG).
Grilled vegetable tartlets with spinach & cashew pesto (V).
Mushroom & rocket filo pastries with spinach bechamel (V)





BRONZE BEVERAGE PACKAGE

\$70 pp

Please choose 4 selections

Sparkling; Ate Sparkling *(South East Australia)*

White; Tau Nui Sav Blanc *(Marlborough NZ)*
Ate Pinot Grigio *(South East Australia)*

Red; Ate Shiraz *(South East Australia)*
Cloud St Pinot Noir *(Victoria)*

All tap beers & James Boags Premium Light bottles available.

Assortment of soft drinks.

SILVER BEVERAGE PACKAGE

\$90 pp

Please choose 5 selections

Sparkling; Bandini Prosecco *(Veneto Italy)*

White; Munro Valley Sparkling *(Victoria)*
Mojo Sauvignon Blanc *(Limestone Coast South Australia)*
Aquilani Pinot Grigio *(Veneto Italy)*
First Creek 'Botanica' Chardonnay *(Hunter Valley NSW)*

Rosé; Rêverie Rosé *(Pays d'Oc, France)*

Red; Bruno Shiraz *(Barossa Valley South Australia)*
Hesketh Regional Selection Cabernet *(Coonawarra South Australia)*
Fat Bastard Pinot Noir *(Languedoc-Roussillon France)*

All tap beers & James Boags Premium Light bottles available.

Assortment of soft drinks.





GOLD BEVERAGE PACKAGE

\$130 pp

Please choose 6 selections

Sparkling; Mumm Cordon Rouge *(Champagne, France)*

White; Nick O'Leary Riesling *(Canberra District, NSW)*

Shaw & Smith Sauvignon Blanc *(Adelaide Hills, South Australia)*

Dog Point Vineyard Sauvignon Blanc *(Marlborough, New Zealand)*

Keith Tulloch Chardonnay *(Hunter Valley, NSW)*

Amelia Park Chardonnay *(Margaret River, Western Australia)*

Henschke 'Sass the Tailor' Pinot Gris Blend *(Adelaide Hills & Eden Valley, South Australia)*

Rosé; AIX Maison Saint Aix Rosé *(Provence, France)*

Red; Red Claw Pinot Noir *(Mornington Peninsula, Victoria)*

Oliver's Taranga Shiraz *(McLaren Vale, South Australia)*

Two Hands 'Gnarly Dudes' Shiraz *(Barossa Valley, South Australia)*

Hesketh Penola Cabernet Sauvignon *(Coonawarra, South Australia)*

Credaro 'Kinship' Cabernet Sauvignon *(Margaret River, Western Australia)*

All tap beers & James Boags Premium Light bottles available.

Assortment of soft drinks.



FOOD ADD ONS

(Food Stations)

CHARCUTERIE STATION \$15 pp

Spanish Jamon, Fennel Salami, Porchetta, Grilled Zucchini & Lemon, Pickles, Caperberries, Quince Paste, Australian Mixed Olives, Sourdough

CHEESE AND FRUIT \$20 pp

Assorted Local & Imported Cheeses, Bri, Cheddar, Blue, Quince Paste, Muscatels, Walnuts, Pear & Strawberries with Lavosh & Water Crackers

COLD SEAFOOD \$25 pp

Natural Premium Sydney Rock Oyster, Cooked Tiger Prawns, Smoked Tasmanian Salmon, Tuna Ceviche, Lemon, Cocktail Sauce, Aioli, Eschalot Vinaigrette.

DESSERT \$15 pp

Lemon Tartlets, Orange Blossom Slice, Chocolate Brownie, Assorted Macaroons, Assorted Petite Fours, Berries

**Minimum of 50 guests applies.*

PLATTERS

(Designed for 10 Guests)

CHARCUTERIE \$200

Spanish Jamon, Fennel Salami, Porchetta, Grilled Zucchini & Lemon, Pickles, Caperberries, Quince Paste, Australian Mixed Olives, Sourdough

CHEESE AND FRUIT \$200

Assorted Local & Imported Cheeses, Bri, Cheddar, Blue, Quince Paste, Muscatels, Walnuts, Pear & Strawberries with Lavosh & Water Crackers

COLD SEAFOOD \$250

Natural Premium Sydney Rock Oyster, Cooked Tiger Prawns, Smoked Tasmanian Salmon, Tuna Ceviche, Lemon, Cocktail Sauce, Aioli, Eschalot Vinaigrette.

DESSERT \$180

Lemon Tartlets, Orange Blossom Slice, Chocolate Brownie, Assorted Macaroons, Assorted Petite Fours, Berries

BEVERAGE ADD ONS

VEUVE CLICQUOT on arrival \$15 pp

COCKTAILS on arrival \$15 pp

SERENITY & CELEBRATION



CEREMONY

Looking to hold your ceremony on site, take advantage of our beautiful lakeside courtyard.

Hire fee \$1200

Includes; Exclusive use of the space for 1.5 hours should you want to hold pre-reception drinks following your ceremony.

Round arbour, 42 chairs & Signing Table



ACCOMMODATION

The Beachcomber Hotel & Resort provides 83 boutique-style rooms to accommodate you and your guests with an exclusive pool-club and a unique waterfront restaurant to enjoy breakfast with your loved ones the next day. Each room has been renovated to perfection with modern furnishings, on trend lighting and designer touches, lending to the fresh new coastal chic vibe the rooms now emanate.

Room Features;

- 83 guest rooms including 8 Waterview/ Poolside Deluxe suites
- Individual climate control air-conditioning
- 55" Smart TV with Chromecast
- Free WIFI access
- Iron & ironing board
- Hair dryer
- T2 tea & coffee
- Mini bar fridge
- In-room safe
- All rooms are non-smoking
- Complimentary water

Resort Features;

- Pool & spa
- 24-hour reception
- Multiple function spaces
- Casual pub dining
- Upmarket Pelicans restaurant
- Club Cyan pool bar





BEACHCOMBER

Email for enquiries;
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