



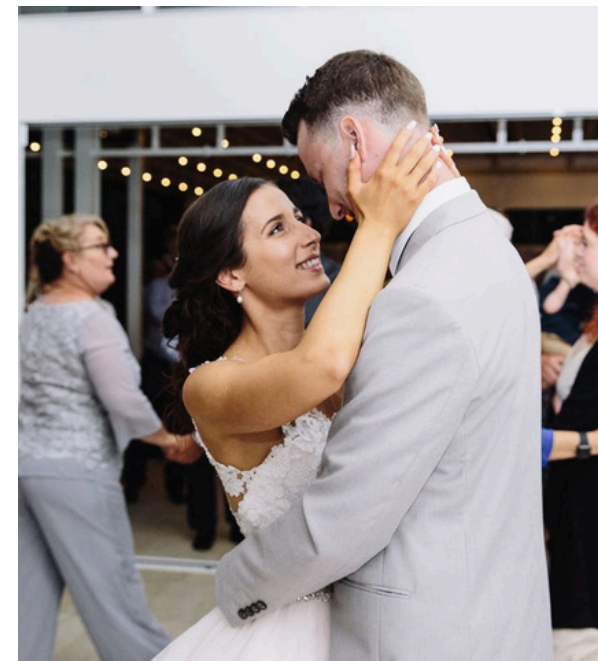
WEDDINGS
SAILS PORT MACQUARIE

by Rydges



SAILS

PORT MACQUARIE



CONGRATULATIONS ON YOUR E N G A G E M E N T

We invite you to celebrate in the stunning surrounds of the North Coast's newest and most stylish wedding destination Sails Port Macquarie by Rydges.

From an intimate gathering to a lavish celebration, Sails Port Macquarie has an inspiring selection of indoor and outdoor ceremony and reception venues to create the perfect coastal celebration.

From the lush lawns and tropical gardens of 'The Pavilion' to the sweeping vistas across the marina from 'The Cape Ballroom', you have the canvas to design an unforgettable occasion.



THE POINT

*Located on the furthestmost point of the resorts private peninsula is the signature outdoor ceremony location, 'The Point'.
This location is available with Ballroom Receptions.*

Overlooking the tranquil bay and island, this picturesque and private space is suitable for up to 100 guests providing the perfect setting to capture your special moment.

Your guests can soak up the stunning coastal location and enjoy a glass of bubbles with an unforgettable view.



THE BALLROOM

Situated on the eastern foreshore of the resort with uninterrupted views of the marina across the bay and out to the Pacific Ocean.

The Cape Ballroom seats up to 200 guests in a banquet formation and 300 guests in a cocktail celebration with a selection of spaces for smaller, more intimate celebrations.

The breathtaking pillarless space features floor to ceiling windows with natural light and stunning water views. With high ceilings, pre event lounge, a large undercover terrace, full event bar, elevator access and private amenities, this exclusive venue is the ideal backdrop for your inspired celebration.



THE CHAPEL & FORMAL GARDENS

*Undoubtedly the most stylish and exclusive ceremony venue on the North Coast.
These locations are available with Pavilion Receptions.*

The Chapel is situated alongside The Pavilion amongst the formal gardens with views to the edge of the bay.
Enjoy the lush surrounds and views across the water as you say I do.
The gardens are also perfect for post ceremony drinks and canapes.



THE PAVILION

Undoubtedly the most unique alfresco reception venue on the North Coast.

The Pavilion sits amongst the formal gardens leading to the edge of the bay.
The Pavilion seats 80 guests for a seated or feasting reception,
or makes the perfect backdrop for a cocktail style celebration.

COCKTAIL RECEPTION

JULY 2024 - JUNE 2025

\$164 PER GUEST

JULY 2025 - JUNE 2026

\$169 PER GUEST

Cocktail Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Antipasto, dips and olives platters for reception arrival, followed by an interactive selection of 7 classic canapes & 2 substantial canapes
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include high cocktail tables with white linen, scattered casual seating, dance floor (when 'The Cape Ballroom' is selected), lectern & microphone
- Gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse





COCKTAIL RECEPTION MENU

Classic Canapé Selection

- Tomato & Bocconcini Arancini with Saffron Truffle Aioli
- Ricotta & Sweet Corn Stuffed Pumpkin Flower with Green Goddess Dressing
- Prawn with Lemongrass served on a Sugar Cane Skewer
- Lamb Kofta with Sumac Yoghurt
- Chorizo & Haloumi Skewers
- Tandoori Chicken Skewers with Yoghurt Dressing
- Four Cheese Arancini with Apple Butter
- Pork Spring Rolls with Nam Jim Dressing
- Vegetarian Spring Rolls with Nam Jim Dressing
- Steamed Mini Pork Bun with Hoisin Sauce
- Fried Chilli Prawns with Lime Aioli

Classic Sweet Canapé Selection

- Mini French Macarons
- Dark Chocolate Truffles
- White Chocolate Coconut Truffle
- Mini Chocolate Tartlets
- Mini Bambino Gelato Ice Cream in Cone
- Dark or White Chocolate Dipped Strawberries
- Fresh Fruit Platter

Substantial Canapé Selection

- Asian Prawn Salad including Glass Noodles, Garden Herbs & Nuoc Cham Dressing
- Crispy Thai Beef Salad including Soft Herbs & Nam Jim Dressing
- Beef Tortellini with Parmesan, Chive, Tomato Sugo & Powdered Parmesan
- Wild Mushroom Gnocchi with Truffle Cream & Herb Ciabatta Crumb
- Salt & Pepper Squid with Lime Aioli
- Mini Angus Beef Burger Sliders with Pickles & Burger Sauce
- Butter Chicken with Naan Bread
- Beef Korma Curry with Roti Bread
- Prawn & Pea Risotto with Preserved Lemon, Herb Oil & Fresh Chives
- Tapas Style Beef Meatballs in Spicy Tomato Sugo & Served with a Dipping Baguette



Menus are subject to seasonal change

FEASTING RECEPTION

JULY 2024 - JUNE 2025

\$170 PER GUEST

JULY 2025 - JUNE 2026

\$175 PER GUEST

Feasting Reception Inclusions

- Your ceremony location onsite including 40 malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Feasting style shared meals and sides served to the centre of the table for your guests to enjoy.
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include tables clothed in white linen, chairs, dance floor, lectern & microphone*
- Gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse

*The Cape Ballroom - long or round tables, black banquet chairs & dance floor

*The Pavilion - long tables only & white malibu chairs - no dance floor





FEASTING RECEPTION MENU

All items served at once in the centre of the table for your guests to enjoy.

- A selection of assorted breads

Main Selection (select three items)

- Braised lamb shoulder with parsnip chickpea puree, jus & mint
- Truffle tarragon chicken with butternut puree & fried sage
- Herb panko crumbed snapper with gribiche sauce
- Seared rib of beef with red wine jus, horseradish cream & watercress
- Flash fried squid with lemon, parsley & pink sea salt
- Braised beef with creamed spinach & charred onion
- Glazed honey miso pork belly with ancient wheat grain salad
- Whole baked snapper with caponata
- Wild mushroom & spinach risotto
- Egg rigatoni with peas, roasted capsicum & crème fraiche
- Boneless pork ribs with pickled cucumber salad
- Chargrilled pork cutlets with roasted peppers & crispy capers
- Nowra lamb rack with freekeh tabouli

Sides Selection (select three items)

- Spiced cauliflower with salted yoghurt
- Seasonal greens with chilli, garlic & olives
- Eggplant Ratatouille
- Duck fat roasted potatoes
- Tomato & bocconcini arancini
- White bean chorizo salad with lemon dressing
- Mac & cheese croquettes
- Braised cabbage with pancetta & caraway seed
- Roasted field mushroom with pine nuts & persian feta
- Caesar salad

Sauce Selection (select two items)

- Red wine sauce | Diane sauce | Béarnaise | Romesco | Garlic aioli

Dessert

- Selection of petit fours

Menus are subject to seasonal change

SEATED RECEPTION

JULY 2024 - JUNE 2025

TWO COURSE \$165 PER GUEST
THREE COURSE \$175 PER GUEST

JULY 2025 - JUNE 2026

TWO COURSE \$170 PER GUEST
THREE COURSE \$180 PER GUEST

Seated Reception Inclusions

- Your ceremony location onsite including 40 malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Two or Three course classic menu served alternately
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include tables clothed in white linen, chairs, dance floor, lectern & microphone*
- Clothed & skirted gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse

*The Cape Ballroom - long or round tables, black banquet chairs & dance floor

*The Pavilion - long tables only & white malibu chairs - no dance floor





SEATED RECEPTION MENU

*Two course reception package can include either entrée & main or main & dessert
Select two items from below options to be served alternately*

Entree Selection

- Prawn & Pea Risotto with Mascarpone, Preserved Lemon & Herb Oil
- Twice Cooked Crumbed Brie with Candied Walnut, Aioli & Honey
- Charcuterie Plate Selection including Cured Meats, Apple Chutney, Pickles, Sun-dried Olive Butter, Poached Pear & Warmed Sourdough
- 5 Spiced Salt & Pepper Squid with Roasted Capsicum Aioli & Herb Oil
- Peruvian Ceviche with Scallop, Tuna, Avocado Salsa, Lemon Oil & Micro Greens
- Heirloom Tomato Bruschetta with Buffalo Mozzarella, Candied Balsamic & Lemon
- Pressed Lamb Shoulder with Hummus, Pomegranate, Mint & Orange Oil

Main Selection

- Twice Cooked Beef Cheek with Chive Potato Purée, Charred Golden Shallots, Port Jus & Chive Gremolata
- 18 Hour Slow Cooked Lamb Shoulder with Aloo Bonda Potato, Minted Pea Purée & Madeira Jus
- Sous Vide Harissa Chicken Supreme with Parmesan, Smoked Paprika Potato Pav & Sumac Yogurt
- Dukkha Crusted Duck Breast with Potato Dauphinoise, Poached Turkish Fig & Port Jus
- Crispy Skin Barramundi with Almond Romesco, Potato Rosti, Basil Essence & Green Leaves
- Seared Beef Fillet with Creamed Spinach, Yorkshire Pudding, Café de Paris Butter & Confit Tomato
- Seared Atlantic Salmon with Potato Dauphinoise, Crab Mint & Dill Salad, Lemon Essence

Dessert Selection

- Chocolate Raspberry Dome with Hazelnut, Cocoa Cream, Coco Dust & Fresh Berries
- Passionfruit Roulade with Vanilla Bean Cream & Freeze Dried Berry Meringue
- Tropical Cheesecake Tart with Coconut Gel & Blackberries
- Chocolate Tasting Plate including Cocoa Macaron, Chocolate Mint Truffle & Chocolate Brulee



*Please speak to your coordinator about specific dietary requirements
Menus are subject to seasonal change*



CHILDREN'S MENU

\$45PP // ALL CHILDREN'S MEALS INCLUDE ICE CREAM WITH SPRINKLES FOR DESSERT & UNLIMITED SOFT DRINK

Spaghetti Bolognese

with parmesan

Chicken Schnitzel

with chips & salad

Fish Fingers

with chips & salad

Cheeseburger Slider

with chips



SIGNATURE RECEPTION PACKAGE UPGRADES

SPEAK WITH YOUR COORDINATOR ABOUT ADDING SOME EXTRA SPECIAL ITEMS TO YOUR DAY

CANAPÉS

from \$7pp

CHEFS SELECTION HOT & COLD PLATTERS

from \$145 (serves 10)

YOUR WEDDING CAKE SERVED WITH BERRY COULIS & FRESH CREAM

\$6.50pp

SELECTED ARRIVAL COCKTAIL FOR YOUR GUESTS

\$22pp



POST CEREMONY PLATTER OPTIONS

Each platter serves 10 people

ORIENTAL PLATTER | \$165

Selection of Fried Mini Dim Sum, Spring Rolls, Money Bags & Prawn Crackers with Sweet Chilli & Soy Sauce

CLASSIC PLATTER | \$165

Selection of Gourmet Pies & Sausage Rolls with Bush Tomato Relish & Smokey BBQ Sauce

MINI QUICHE PLATTER | \$160

Selection of Meat & Vegetarian Quiches with BBQ Sauce & Tomato Relish

MEXICAN PLATTER | \$145

Selection of Meat & Vegetarian Empanadas with Corn Chips, Salsa, Guacamole & Fried Chorizo

SEAFOOD PLATTER | \$320

Selection of Fried Baby Whiting Fillets, Salt & Pepper Squid, Fried School Prawns & White Bait with Aioli, Chunky Tartare & Citrus

Add Fresh King Prawns - \$45 per 500g // \$75 per Kg

Add NSW Rock Oysters - \$60 per Dozen

MEDITERRANEAN PLATTER | \$165

Selection of Fried Meat Balls, Arancini, Turkish Bread with Olive Oil & Balsamic, Olives, Marinated Charred Vegetables & Beetroot Hummus

CHEESE PLATTER | \$160

Selection of Australian & International Cheese, Breads, Pickles & Quince Paste

BEVERAGE PACKAGES

BALLROOM

Classic three hour package included in all cocktail, feasting & seated receptions

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

BOTTLED BEER

Hahn Super Dry 3.5

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy

Upgrade to four hours +\$17pp

The Hotel upholds the principles of responsible service of alcohol and in accordance with the Liquor License applicable to these premises. The Hotel reserves the right to refuse service to persons suspected of being under the age of 18 years and to any person who shows signs of intoxication

PREMIUM BEVERAGE PACKAGE

WINES

Wilderflower Prosecco
Herringbone Sauvignon Blanc
Alte Chardonnay
St Aime Pinot Gris
Bimbadgen Moscato
Quilty & Gransden Merlot
Alte Shiraz

BOTTLED BEER

Hahn Super Dry 3.5

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy
Stone & Wood
Byron Bay
Balter XPA
Peroni

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

Upgrade from three hour classic to three hour premium +\$17pp

Add an hour +\$23pp

Beverage menus subject to change

BEVERAGE PACKAGES

PAVILION

Classic three hour package included in all cocktail, seated & feasting receptions

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Hahn Super Dry 3.5 - Bottle
Balter Eazy Hazy - Can

Upgrade to four hours +\$17pp

The Hotel upholds the principles of responsible service of alcohol and in accordance with the Liquor License applicable to these premises. The Hotel reserves the right to refuse service to persons suspected of being under the age of 18 years and to any person who shows signs of intoxication

PREMIUM BEVERAGE PACKAGE

WINES

Wilderflower Prosecco
Herringbone Sauvignon Blanc
Alte Chardonnay
St Aime Pinot Gris
Bimbadgen Moscato
Quilty & Gransden Merlot
Alte Shiraz

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Stone & Wood - Bottle
Byron Bay - Bottle
Peroni - Bottle
Balter XPA - Can
Balter Eazy Hazy - Can
Hahn Super Dry 3.5 - Bottle

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

Upgrade from three hour classic to three hour premium +\$17pp

Add an hour +\$23pp

Beverage menus subject to change



RESORT ACCOMMODATION

SAILS PORT MACQUARIE IS A STUNNING 4.5-STAR WATERFRONT HOTEL

Continue the celebrations with discounted guest accommodation packages. Enquire with your Wedding Coordinator.

The stylish and contemporary design of the hotel, inspired by its breathtaking bayside location, offers guests the chance to retreat, relax and rejuvenate with all the coastal life essentials.



LET'S PLAN
YOUR DAY

GET IN TOUCH WITH OUR TEAM OF PASSIONATE COORDINATORS

KRISTY BURT

Wedding Coordinator

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