



SYDNEY BEACH
WEDDINGS

THE DETAILS

PACKAGE DETAILS

Dedicated Wedding Coordinator
On-the-day Wedding Manager
Professional Bar & Wait Staff
Twinings Tea & Italian Espresso Coffee Station
4mx4m White Dance Floor
Gift Table & Wishing Well for Cards & Wishes
Cake Table & Vera Wang Cake Cutting Knife Set
Crocery, Cutlery & Glassware
White Linen Table Cloths & Napkins
In-House AV Equipment & Cordless Microphones
Security Guard (for weddings over 100 adults)

Additional fees include:

Venue Hire:	Price subject to day of the week
Crew & Kids (incl. food & drinks):	\$75.00 Each (5 hr reception)
Cake Cut & Served Roving	\$3.00 P/Person
Cake Cut & Individually Plated	\$5.00 P/Person
Placement of bonbonniere and or name cards:	\$250.00
AV Operation & Tech Manager (if required):	\$250.00
Personalised A1/Ao Seating Chart with Easle:	\$295.00/\$395.00



FINE DINING PACKAGES

THREE COURSE

Three Arrival Canapes,
Alternate Entrée, Alternate Main

\$115.00 P/Person

FOUR COURSE

Three Arrival Canapes,
Alternate Entrée, Alternate Main,
Set Dessert

or

Three Arrival Canapes, Shared Mezze,
Alternate Entrée, Alternate Main

\$135.00 P/Person

FEAST PACKAGES

TWO COURSE

Shared Entrée Plates,
Shared Feast of Two Mains & Three Sides

\$115.00 P/Person

THREE COURSE

Three Arrival Canapes,
Shared Entrée Plates,
Shared Feast of Two Mains & Three Sides

\$130.00 P/Person

CANAPE PACKAGES

OPTION ONE

8 Gourmet Canape Varieties
+ 2 Luxe Varieties

\$105.00 P/Person

OPTION TWO

8 Gourmet Canape Varieties
+ 2 Luxe Varieties
+ 1 Food Station

\$140.00 P/Person

*Seafood Station Additional \$10.00 P/Person

LUXE GRAZING PACKAGE

Chef's Selection of 3 Canapes on Arrival,
1 Luxe Grazing Station
Open for 2 Hours

\$125.00 P/Person



Our Drinks

BRONZE

SIGNATURE BELLINI

Fresh Guava Juice & Sparkling Wine

WINES

Morgan's Bay Brut Cuvee

Morgan's Bay Sauvignon Blanc

Morgan's Bay Chardonnay

Morgan's Bay Shiraz Cabernet

BEERS

Craft Beer, Premium Lager,

Pale Ale & Light Beer

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,

Lift, Tonic & Soda

JUICES

Guava, Apple, Orange

SILVER

SIGNATURE BELLINI

Fresh Guava Juice & Sparkling Wine

WINES

Redbank Prosecco

Twin Islands Sauvignon Blanc

La Petite Maison 'Saint Rose'

Langmeil 'The Long Mile' Shiraz

BEERS

Craft Beer, Premium Lager,

Pale Ale & Light Beer

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,

Lift, Tonic & Soda

JUICES

Guava, Apple, Orange

GOLD

SIGNATURE BELLINI

Fresh Guava Juice & Sparkling Wine

WINES

Jansz Cuvee

Forest Hill Sauvignon Blanc

Domaine Roquefeuille 'Amalia'

Forest Hill Shiraz

Opawa Pinot Noir

BEERS

Craft Beer, Premium Lager,

Pale Ale & Light Beer

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale,

Lift, Tonic & Soda

JUICES

Guava, Apple, Orange

• BEVERAGE OPTIONS •

BRONZE BEVERAGE PACKAGE

5 Hours \$65.00 P/Person

+ 1 Hour \$25.00 P/Person

SILVER BEVERAGE PACKAGE

5 Hours \$75.00 P/Person

+ 1 Hour \$30.00 P/Person

GOLD BEVERAGE PACKAGE

5 Hours \$85.00 P/Person

+ 1 Hour \$35.00 P/Person

+ 1 Hour pricing includes
beverages, staff & venue hire.

POST-CEREMONY DRINKS

Lawn Bar

1 Drink (20-30mins) \$15.00 P/Person

2 Drinks (45mins-1hr) \$25.00 P/Person

Bar Staff & Set Up Fee \$250.00

COCKTAILS

to be served on arrival

or

made to order during the reception

Standard Cocktails \$19.00 Each

Minimum 50 of each variety, 2 varieties maximum

Cocktail Bar Tender \$50.00 P/Hr

(minimum 4 hours)

SPIRITS*

2 Hour Package

Shelf Vodka, Bourbon, Gin & Whiskey

w House Mixers & Spirits Bar Tender

\$35.00 P/Person

Corkage

\$50.00 P/700ml Bottle, \$71.50 P/1L Bottle

+

Spirits Bar Tender \$50.00 P/Hr

(minimum 4 hours)

**Terms & Conditions Apply*

FINE DINING

ENTREE | *Your choice of 2*

SEA

Seared Diver Scallops
Miso Butter & Potato Crisps

Ocean Trout
Torched Tomato & Capers

BBQ Octopus & Chorizo
Potato Puree & Green Goddess

Railway Salmon
Spiced Coconut & Kachumber

Wild Caught King Prawns
Avocado, Campari & Native Finger Lime

Black Garlic Marsala Prawns
Quinoa & Warm Yoghurt

Chilled Skull Island Tiger Prawns
Salted Cucumber & Sesame

LAND

Tangerine Duck Duo
Fig & Tempura Samphire

Date & Za'atar Sticky Pork
Kasha & Craisins

RAW BAR

Kingfish Crudo
Buttermilk, Beetroot Horseradish & Green Chilli Oil

Sashimi Salmon
Fresh Apple, Pickled Ginger & Japanese-Style Smoked Green Chilli Dressing

Ocean Trout Ceviche
Yuzu, Furikake & Edamame

Spicy Tuna Sashimi
Crispy Rice Cake, Avocado & Sriracha

GARDEN

Four Cheese Ravioli
Sage & Aged Parmesan

Forest Mushroom Salad
Witlof & Soy Butter

Spinach & Ricotta Rotolo
Blistered Tomberries & Burnt Butter

Provolone & Mushroom Arancini
Thyme & Garlic Emulsion

ENTREE ACCOMPANIED BY BREAD, OLIVE OIL & BALSAMIC

FINE DINING

MAIN | *Your choice of 2*

LAND

Slow-Cooked Chicken Roulade
Wild Honey & Fragrant Rosemary

Citrus-Brined Mediterranean Chicken
Tarragon Butter & Crispy Chicken Skin

Aromatic Spiced Chicken Picatta
Smoked Peas & Potato

Slow-Cooked King Island Beef
Potatoes, Field Mushroom & Red Wine Jus

Steak Frites
Chunky Chips & Bearnaise

Millyhill Lamb Rump
Quinoa & Warm Yoghurt

Lamb Two-Ways, Cutlet & Croquette
Dutch Carrot Puree & Jus

Pork Belly & Paradise Pear
Native Muntrie Berry Glaze

Pork Cotoletta
Crispy Capers & Aged Parmesan

SEA

Herb & Nut Crusted King Salmon
Citrus Beurre Blanc

Cone Bay Barramundi
Caper, Olive & Tomato Salsa

Wild Barramundi & White Taramasalata
Lemon & Fennel Salad

Line-Caught Snapper
Campari & Lemon

Marketfish
Burnt Miso & Braised Leek

GARDEN

Chargrilled Mediterranean Vegetable Stack
Basil Pesto

Roasted Eggplants, Tomberries & Fetta
Chilli Yoghurt

Cauliflower Steak
Tahini, Paprika & Olive Oil



FEAST STARTERS

SNACKS | 2 Course includes Shared Entrée Plates

3 Course includes Canapes & Shared Entrée Plates

SHARED ENTRÉE PLATES

To share at the table

Tomatoes

Salami

Cucumber, Stracciatella & Dill

Hummus, Fried Chickpeas

Focaccia Loaf

Olive Oil & Balsamic

ARRIVAL CANAPES

Your choice of 3 varieties to be served roaming on arrival

COLD

Chilled Prawn Tartlet w Avocado & Blistered Tomato

Artisan Ciabatta Bites w Artichoke, Sweet Peppers & Spiced Rocket

Tartlets of Goats Cheese, Caramelised Onion & Fig

HOT

Spiced Spear Squid w Coriander & Sriracha Mayo

Mozzarella & Basil Arancini Bites w Citrus Aioli

Spinach & Ricotta Cigars w Lemon Sumac

Please note:

*Additional Gourmet Canapes are \$7.00 per person, per variety.

Luxe Canapes are \$10.00 per piece.

**If you would like to select your arrival canapes from our full canape menu, there is an additional fee and this is priced upon request.

***Please note, that if you have in excess of 170 guests, canapes are served on platters to the tables.

FEAST

MAIN | *Your choice of 2*

King Island Beef Eye Fillet
Tarragon Bearnaise

Wagyu Beef Tagliata
Green Peppercorns & Spiced Aioli

Slow-Cooked Millyhill Lamb on the Bone
Oregano & Preserved Lemon

Lamb Shoulder & Vine Leaves
Pistachios & Pomegranate

Sovereign Slow Roasted Lamb
Baby Pea & Pecorino

Parmesan & Lemon Thyme Chicken
Scorched Lemon Aioli

Citrus-Brined Mediterranean Chicken
Pan Jus

Crumbed Pork Cotoletta
Crispy Capers & Grana Padano

Date & Za'atar Sticky Pork
Kasha & Craisins

Herb & Nut Crusted Atlantic Salmon
Citrus Buerre Blanc

Thai Spiced Atlantic Salmon
Lemongrass, Finger Lime & Young Coconut

Cone Bay Barramundi
Heirloom Tomato & Caper Salsa

Line Caught Snapper
Burnt Miso & Braised Leek

Banana-Wrapped Marketfish
Coriander, Coconut & Green Chilli

FEAST

SIDES | *Your choice of 3*

SALADS

Village Greek Salad w Fetta, Oregano

Butter Lettuce, Stonefruit, Tangy Vinaigrette

Rocket, Pear & Reggiano Salad, Aged Balsamic

Tuscan Panzanella Salad w Heirloom Tomato, Sesame Bagels

Penne, Caramelised Onion, Kumera, Bulgarian Fetta
& Peppered Rocket

Cucumber, Za'atar, Lambs Lettuce, Lemon Vinaigrette

Shaved Cabbage, Black Pepper Pecorino, Aged Balsamic

Green Bean, Avocado, Heirloom Tomato, Picante Dressing

Mixed Leaves, Spring Peas, Fennel, Mint & Fetta

VEGETABLES

Pomme Chats, Roasted Garlic, Rosemary & Lemon Oil

Roasted Potatoes, Fennel & Turmeric, Curry Leaf Mayo & Fresh Herbs

Skin-on Kumera w Garlic, Parsley, Jalapeño Aioli

Dutch Carrot Medley & Baby Beetroots w Lime Leaf Butter

Roasted Heirloom Vegetables, Carrot Top Pesto, Beetroot Yoghurt &
Hazelnuts

Zucchini & Squash, Holy Goat's Curd, Chilli Seed & Mint

Fried Cauliflower, Wood Roasted Grapes, Labneh
& Smoked Almond Crumb

Salt Baked Butternut Squash, Fig Leaf Oil & Cumin Yoghurt

Broccolini w Lemon Zest, Almond, Za'atar & Fetta

OPTIONAL EXTRAS

Arrival Platters

Shared Platters are designed to feed 10 people

MEDITERRANEAN MEZZE - \$150.00 P/Platter

Marinated Olives & Mixed Nuts, Grilled Antipasto Vegetables,
Dips of Hommus & Smokey Eggplant Babaganoush, Pickled Turnips,
Finger Peppers & Pita Triangles

CHARCUTERIE & CHEESE - \$150.00 P/Platter

King Island Brie, Stilton Blue & Vintage Cheddar,
Cured Meats of Salami & Prosciutto,
Quince Paste, Muscatels & Assorted Crackers

SEAFOOD - \$250.00 P/Platter

10 Chilled Tiger Prawns w Seafood Sauce,
10 Natural Sydney Rock Oysters w Sexy Lime,
Calamari, Pippis & Pickled Octopus

After Dinner Treats

Something sweet & indulgent!

Dessert Buffet (3 varieties)	\$19.00 P/Person
Gourmet Cheese Station	\$30.00 P/Person
Gelato Bar	\$12.00 P/Person
Live Crepe Station	\$20.00 P/Person
Plated Dessert	\$20.00 P/Person

Sample Dessert Menu

Full dessert menu available on request

PLATED DESSERT

Polly Waffle Eclairs w Chewy Caramel, Salted Butter Crumb & Honeycomb
Belgian Chocolate Molten Lava Cake w Salted Caramel & Raspberry Tuille
Crème Caramel w Cherry Confit & French Almond Meringue
Vanilla Bean Crème Chiboust w Lemon Thyme & Toffee

DESSERT BUFFET

Tiramisu Shots w Coffee Liquor, Chocolate Dust & Fresh Double Cream
Champagne Shots w Vodka, Lemon Sorbet & Berries
Chocolate Tartlet w Frangelico & Raspberry Mascarpone Swirl
Sicilian Cannoli w Ricotta & Pistachio Cream



CANAPES

Gourmet Canapes

Your choice of 8 Varieties

SEA

Crunchy Barramundi w Housemade Chilli Jam
'Gilda' Salmon Pastrami Skewers w Lemon, Chilli Oil & Pickles
Salmon Bombs w Chilli, Finger Lime & Rhubarb Gel
Spiced Spear Squid w Coriander & Sriracha Mayo
Potato Rosti w Sugar Cured Ocean Trout & Avocado
Spicy Tuna & Crispy Rice
Tempura King Prawns & Vegetables w Ponzu
Prawn & Tempered Beetroot Tartlets w Curry Leaf
'Ndjua & Prawn Crostini

LAND

Thai Sesame Chicken w Nam Prik
Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli
Chicken Tikka Skewers w Minted Yoghurt
Peking Duck Pancakes w Shallot, Cucumber & Hoi Sin
King Island Beef Crostini w Horseradish & Beetroot Confit
Cheeseburger Spring Rolls w Dijon & Dill Pickles
Pea & Potato Rosti w Lamb & Preserved Lemon
Kymali Twists w Lamb, Pine Nuts & Za'atar

GARDEN

Chickpea Falafels w Harissa Yoghurt
Batata Puri w Potato, Tamarind Chutney & Mint Yoghurt
Mozzarella & Basil Arancini Bites w Citrus Aioli
Spinach & Ricotta Cigars w Lemon Sumac
Cauliflower Fritters w Tamarind Chutney
Artisan Ciabatta Bites w Artichoke, Sweet Peppers & Spiced Rocket
Mixed Vegetable Fritters w Harissa & Lime Mayo

Luxe Canapes

Your choice of 2 Varieties

Firecracker Salmon & Baby Spinach Spring Rolls w Lime, Sesame & Soy
Pita Wraps of Pulled Greek Lamb Shoulder w Minted Tzatziki
Outback Wagyu Burger w Stone Fruit Chutney
Buttermilk Fried Chicken Sliders w Slaw & Sriracha Mayo
Pork Belly Banh Mi w Chilli Jam, Salted Cucumber & Coriander
Rustic Butter Chicken Pies w Minted Yoghurt
Tempura Lobster Sliders w Coconut Chilli Mayo & Baby Chervil
Rice Paper Rolls of Scallop & Prawn w Coconut, Coriander & Chilli
Bamboo Cones of Baby Crumbed Whiting w Chips & Caper Tartare
Chicken Katsu Sando w Kewpi Mayo & Togaroshi
Rueban's Croissant w Pastrami, Pickles & Swiss Cheese

**We do not substitute canape varieties for a food station.*

Food stations are offered in addition to the canape package.



FOOD STATIONS

Add-on for \$35.00 P/Person, P/Station

ANTIPASTO

Whole Berkshire Brandy & Apricot Baked Ham
Trio of Gourmet Housemade Dips
Imported Cured Meats of Salami & Prosciutto
French Brie, Vintage Cheddar & Gorgonzola
Greek-Style Marinated Kalamata Olives
Flame-Grilled Mixed Vegetables
Assorted Mustards & Rustic Bread Medley

OUTBACK

Toasted Slider Buns & Baby Baguettes
Flame Grilled Angus Beef Burger Patties
Gourmet Chicken Sausages
Lettuce, Garden Tomato & Cheddar
Beer Battered Onion Rings
Accompanied by Assorted Condiments

MIDDLE EASTERN

Whole Atlantic Salmons w Charmoula Dressing
Chickpea Falafels w Tahini
Roasted Cabbage w Sugar Mustard Vinaigrette
Chilled Watermelon, Bulgarian Fetta & Fresh Mint
Roasted Eggplant Babaganoush
Loaded Labneh w Dill
Spiced Pita Breads

SUSHI

Chicken Katsu & Avocado Sushi
Cooked Tuna & Cucumber Sushi
Assorted Sashimi
Aburri Atlantic Salmon
Assorted Vegetarian Sushi
Pickled Ginger, Wasabi & Soy

SOUVLAKI BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Vegetable & Halloumi Kebabs
Housemade Citrus Tzatziki
Village Greek Salad
Warm Pita Breads

ITALIAN

Traditional Margherita Pizzas
Antipasto Pizza w Bocconcini & Basil Pesto
Sea Salt, Garlic & Rosemary Pizza
Basil & Mozzarella Arancini Bites
Caprese Salad w Baby Bocconcini & Fresh Basil
Rocket & Parmesan Salad w Aged Balsamic

INDIAN

Tandoori Chicken Skewers
Lamb Kathi Rolls
Cauliflower Pakoras
Pea & Potato Samosas
Dahi Batata Puri
Assorted Chutneys & Pickles
Pappadams & Naan

SEAFOOD

Additional \$10.00 P/Person

Natural Sydney Rock Oysters
Large Tiger Prawns
Whole Atlantic Salmon
Pickled Octopus
Citrus Cocktail Sauce
Mignonette Dressing, Tabasco & Lemon Wedges

LUXE GRAZING STATIONS

SYDNEY

MAINS

Freshly Shucked Sydney Rock Oysters
Spencer Gulf King Prawns
Whole Atlantic Salmon w Kaffir Lime
Chilled King Island Beef Eye Fillets

SALAD BAR

Cured Ocean Trout w Grapefruit,
Fennel & Cucumber
Baby Cos Wedges w Citrus Yoghurt Dressing
Wild Rocket, Parmesan & Pancetta

ACCOMPANIMENTS

Mignonette Dressing
Citrus Seafood Dressing
Tarragon Bearnaise Sauce

MIDDLE EASTERN

MAINS

Vine Leaf Wrapped Lamb Shoulders
w Pistachios & Pomegranate
Ocean Trout & Roasted Cabbage
w Sugar Mustard Vinaigrette
Za'atar & Sumac Spiced Pumpkin Wedges
Chickpea Falafels w Tarator

SALAD BAR

Pearl Cous Cous w Craisins & Smoked Paprika
Chilled Watermelon, Bulgarian Fetta & Fresh Mint
Fattoush w Radish, Herbed Labneh & Pita

ACCOMPANIMENTS

Roasted Eggplant Babaganoush w Kumera Crisps
Loaded Labneh w Dill
Spiced Pita Breads

AMALFI

MAINS

Citrus-Brined Chicken w Sage & Preserved Lemon
Spaghettoni w Lemon, Olive Oil & Fresh Chilli

CROSTINI BAR

Bruschetta Toasts with accompaniments of Cured
Meats, Antipasto Vegetables, Imported Cheeses,
Garlic Oil & Basil Pesto

SALAD BAR

Tuscan Panzanella Salad w Heirloom Tomato
& Sesame Bagels
Heirloom Tomato & Bocconcini Caprese Salad
Amalfi Salad of Fennel, Orange, Cucumber & Radish

ACCOMPANIMENTS

Artisan Bread Roll Selection
Cultured Butter w Sea Salt
Modena Balsamic & Extra Virgin Olive Oil

These stations are designed to be enjoyed in a casual environment, not formal settings.
If you would prefer this for a seated reception, the additional cost is \$30.00 per person.



BABY YOU'RE A FIREWORK

3 Minute Beach Fireworks Display
including Council Permits & Applications
\$6,600.00

Indoor Fireworks & Dry-Ice Machine
for Entry & Bridal Walz
\$1,200.00

*Please note: Indoor & Outdoor
Fireworks, as well as Smoke Machines are
only permitted when booked In-House.

THE WORLD IS YOUR OYSTER

Bring a little luxe to your cocktail hour
with a roving oyster shucker. Circling
the room, our oyster girls will engage
your guests one by one, offering and
opening luscious oysters on the spot
wearing carefully designed multi-
functional oyster belts.

1 Oyster Shucker per 120 Guests
\$450.00 + \$5.50 P/Oyster

CHAMPAGNE TOWER

5-Tier Champagne Tower
55 Crystal Coupe Glasses
+ Additional 35 Glasses will roam on silver trays

\$950.00

Gold Moet & Chandon Magnums \$250.00 Each
Minimum Order of 3

*Option to Personalise your Moet Magnum
is an additional \$110.00 P/Bottle

To supplement the remaining glasses, we offer:

Morgans Bay Brut Cuvee	\$45.00 P/Bottle
Redbank Prosecco	\$55.00 P/Bottle
Jansz	\$65.00 P/Bottle

CEREMONY

PACKAGE INCLUSIONS

32 White Chairs for Guests
2-Post Arbour w White Sheer Drapes
Vintage Registry Table w 2 Chairs for Signing
Ceremony Set-Up & Pack Down

PRICING

BEACH	\$800.00
LAWN	\$700.00
BALCONY	\$600.00

Please Note:

Price excludes Council Approval for Public Space Hire for Beach or Lawn Ceremonies.

Balcony to be used in wet weather for Beach & Lawn Ceremonies (subject to availability). There is no refund for wet weather changes to your ceremony booking.

These ceremony prices are based on a booking in conjunction with a reception package.



CULTURAL WEDDINGS

TRADITION MEETS FUSION

Our culinary experts specialise in stunning traditional menus, and we can create a bespoke menu of bold traditional flavours with a modern fusion twist.

ISRAEL

At Horizons we offer Kosher-like menus with the most delicious Middle Eastern flavours. We also offer Kosher packages for religious events.

INDIA

We create the traditional fragrant flavours for banquet menus or a Taste of India with our modern fusion twists.

GREECE

Home-cooked local inspired Greek Village feasts or a contemporary take on modern Greek cuisine.

CHINA

Traditional 8, 10 & 12 course Chinese Banquet menus served with accompaniments.





VENUE INFORMATION

VENUE INFORMATION

HOW TO BOOK

When you decide to book your wedding at Horizons, please email your wedding coordinator who will prepare and send you a Booking Agreement outlining your wedding date, timing, package pricing & inclusions.

To Book: Venue Hire paid & sign Booking Agreement

Wedding Deposit: \$5,000 due 6 weeks from booking

Final Payment: Due 2 weeks before Wedding Day

ARRIVAL TIMES & EXCLUSIVITY

When you book your Horizons Wedding, you have exclusive use for your reception timeframe. Our venue can operate more than one function per day. Your start and finish times are clearly stated on your Booking Agreement.

VENUE CAPACITY

Think Cocktail hour on the incredible Horizons Balcony, then Reception in the Dining Room - Horizons has so many options for you!

We can cater for smaller intimate weddings on the Beachside, or larger lavish weddings with the addition of the elegant Dining Room. You have exclusive use of the whole venue for the day and time outlined in your Booking Agreement. Your wedding coordinator will assist you with formulating the perfect floorplan and seating arrangement.

BEACHSIDE | DINING ROOM | FULL VENUE

Round Tables	60	120	250
Trestle Tables	60	150	265
Rounds & Trestles	50	140	240
Cocktail Style	150	200	350

PRICING

FOOD & BEVERAGE MINIMUM SPEND
AND 5 HOUR VENUE HIRE

WEEKEND PRICING FRIDAY SATURDAY SUNDAY

8:00AM - 3:00PM

VENUE HIRE	\$1,980	\$2,200	\$1,750
MINIMUM SPEND	\$8,750	\$9,500	\$8,750

4:00PM - 12:00AM

VENUE HIRE	\$1,980	\$2,200	\$1,750
MINIMUM SPEND	\$13,250	\$15,000	\$10,300

*HORIZONS IS ONLY LICENSED UNTIL 10 PM ON SUNDAYS

WEEKDAY PRICING MONDAY - THURSDAY

8:00AM - 3:00PM

VENUE HIRE	\$990
MINIMUM SPEND	\$7,000

4:00PM - 12:00AM

VENUE HIRE	\$990
MINIMUM SPEND	\$9,000



PREFERRED SUPPLIERS

LET US TURN YOUR DREAM WEDDING INTO
A REALITY WITH OUR FAVOURITE
INDUSTRY PARTNERS

Dear Jenna & Jeremy,

We just wanted to say a BIG thank you for making our wedding the celebration we dreamed of and more!

From your assistance in planning for the day to how beautiful the room looked, how delicious the food and drinks were, we are so grateful to you both!

We could see that all our guests had a great evening! We received so many positive words over the last few days about how much everyone loved it at horizons!

Thank you both very much in helping to make our wedding celebration so perfect!!

Jess & Matt

Dear Horizons, Jenna & Jeremy

What can we say! You guys were beyond amazing on Saturday. The venue looked absolutely amazing and even more beautiful than I dreamed, the service was so wonderful and you both made everything and everyone feel so welcomed! We've had so many messages about how amazing you two were with all of our friends and family and we can't thank you enough!

We also need to say a big thank you for everything you did for us in the lead up to the wedding. We are so happy we chose horizons and will continue to recommend and speak highly of you both, your staff and the venue! You are so wonderful, we had the best night of our lives and everything was perfect! You went above and beyond and we are immensely grateful for both of you and all of your staff at horizons.

Thank you again for everything
Maddie & Juan xx

Get married at Horizons. The venue and staff are the dream combination. We had Jenna plan our wedding and Jeremy design and decorate the venue. They arranged everything via Zoom because we're currently living overseas.

On the day, all of the Horizons team were exceptional. Our guests commented that Leanne and her team were some the best staff at a wedding they'd experienced. They really make you and your guests feel like royalty. We couldn't have asked for anything more. Thank you so much.

Bianca & Andrew

PHOTOGRAPHY & VIDEOGRAPHY

De Lumiere - 0400 111 904
Photography & Videography

House of Lucie - hello@houseoflucie.com
Photography

Bethal And Co - hello@bethelandco.com.au
Photography

Brooke Art Studio - 0412 465 194
Photography

Cinemotive - (02) 9016 5355
Videography

Life by Luke - 0423 155 693
Videography & Drone Footage

Zee & Cee - 0403 892 296
Photography & Videography

Clover Image - 0467 506 675
Photography & Videography

Panilla Photography - 0423 611 167
Photography & Videography

FLOWERS & STYLING

JAE Events & Wedding Styling & Floristry-
jae@sydneybeachweddings.com.au
0450 456 914

BEAUTY

Lemonade Hair Saloon Coogee - (02) 9194 5828
Beach St Beauty Bar - (02) 9331 3999

CELEBRANTS/MC

Scott Duncombe - 0488 403 321
Jo Booth - 0425 304 912
Jordan Vassallo - 0418 652 271
Lucy Suze - 0418 252 637

TRANSPORT

Traditional (Modern & Vintage Range)

H&F Wedding Cars - (02) 9799 2222
M1 Limousines - 0449 983 783
Modern & Vintage Specialist

Unique

Kombi Weddings - 0411 094 294
Red London Bus - (02) 9613 7087

MUSIC

Soloist/Bands

2 or 3 Piece Band JETS - 0459 689 815
3 Piece Band VOLI K - 0406 331 997
Red Soda Band - (02) 8006 2234
Soloist & DJ Ben Fox - 0427 670 341
Honey & Stone - 0413 301 163
Soloist/Duo Chloe May - 0426 753 566

DJs

DJ & MC Joe - 0427 090 343
DJ Edgar - 0432 711 069
Duan & Only - Acoustic & DJ - 0404 277 072

Cultural

Lost Backpackers
thelostbackpackersband@gmail.com

Kool Vibration

koolvibration@hotmail.com

Lebanese Drummers The A-Team
theateamentertainment@outlook.com.au

Bouzouki King Tommy Tsonis - 0438 279 547



SYDNEY BEACH
WEDDINGS

• MEET US ON THE •

Horizon

CONTACT US

E / info@topcatcatering.com.au

PH/ 0418 862 666

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FB / Horizons Beach Front Venue

INSTA / @horizonsbeachvenue

