

Weddings

— ABBEY BEACH RESORT —



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Henderson Photographics



Henderson Photographics

Say 'I Do' in Abbey Beach Resort's beachfront gardens or on the sands of beautiful Geographe Bay beach.

Our beachfront garden ceremony includes white linen clothed and skirted signing table with 2 outdoor chairs, white linen clothed and skirted water station for the bridal party and celebrant, 48 white gladiator chairs, a white wrought iron gazebo or two wine barrels, a 7 metre red carpet runner and a staff member to oversee set up and running of ceremony requirements on the day.

Celebrate with sand between your toes with our beach ceremony. Our beach ceremony includes white linen clothed and skirted signing table and two white gladiator chairs, City of Busselton permit, wooden arch, 10 white gladiator chairs and a staff member to oversee set up and running of the ceremony requirements on the day.

Venue Hire— \$790

Additional outdoor chairs can be arranged, at additional cost. Chair covers, flowers and other decorations can be arranged by contacting suppliers directly as listed in our package. An alternative indoor space is also available. If you would like us to tailor a ceremony to your specifications, our functions team would be delighted to work with you to create your dream wedding.



Henderson Photographics

Venue Hire

Ballroom \$2268

MAXIMUM NUMBER OF GUESTS - SEATED - 220

MAXIMUM NUMBER OF GUESTS - COCKTAIL - 375



Abbey 4 \$1764

MAXIMUM NUMBER OF GUESTS - SEATED - 60

MAXIMUM NUMBER OF GUESTS - COCKTAIL - 100

John Abbey Bar \$1764

MAXIMUM NUMBER OF GUESTS - COCKTAIL - 150



Henderson Photographics

Venue hire includes dance floor, pre-dinner drinks location, white table linen and skirting for bridal, gift and cake tables, white linen tablecloths and napkins, polished silverware and glassware, wedding cake table and knife, and table menus.

The Menu

Our head chef and experienced team feature dishes of local and Western Australia ingredients, where possible, which means that you and your guests can taste the very best that the South West has to offer.

We believe your wedding day should be exactly what you have dreamed of so we will work with you to help you select any style of menu you wish, from set menu, cocktail or buffet. Our wedding coordinator will help you design a menu that will 'wow' all of your guests and allow you to enjoy the special evening.

Any dietary requirements for guests can be discussed and pre-arranged.

Children under 2 years of age are free of charge. Children between 2-12 years will incur a meal and beverage charge of \$22*.

Young adults between 13–18 years will enjoy the adult menu at full price and beverage charge at \$28*.

All suppliers present for the evening that require a meal will incur a meal charge of \$73.

*Beverage charge includes soft drink or orange juice.

Cakeage - cake served individually at \$4 per person.



Canapes

Indulge your guests with canapes or share platters during pre-dinner drinks or design your day to have a more relaxed feel with drinks and canapes all evening.



Individual Pricing

Bronze

Silver

Gold

Dessert

Package 1

3 Bronze

2 Silver

1 Gold

1 Dessert

**\$32 per person
7 canapes**

Package 2

4 Bronze

3 Silver

2 Gold

1 Dessert

**\$46 per person
10 canapes**

Package 3

4 Bronze

3 Silver

3 Gold

2 Dessert

**\$57 per person
12 canapes**

Canapé Selections

BRONZE

Prawn twisters with a cocktail dipping sauce
Herb crumbed fish goujons with tartare dipping sauce
Steamed prawn gyoza with soy dipping sauce
Lamb koftas with minted yoghurt dipping sauce *gf*
Handmade spring rolls with dipping sauces *vo*
Assorted savory tartlets *v*
Stuffed mushroom caps with garlic cream cheese *v*
Mini char-grilled slices of assorted bruschetta *v*
Sun dried tomato, basil and mozzarella arancini *v*
Curried pumpkin puffs *v*
Rice paper wraps with dipping sauce *gf & vo*

SILVER

Grilled green lip mussels with garlic cheese and herb crumbs
Tempura prawns with chilli and ginger infused honey
Mini slider burgers, choice of one: chicken with cos lettuce a Caesar dressing and bacon, beef patty with tomato chutney, caramelised onion and cheese, chilli and coriander lamb patty with slaw and mint yoghurt
Roasted pork belly with spicy apple and plum sauce spoons *gf*
Marinated cocktail style chicken or beef cocktail sticks with dipping sauces *gf*
Slow cooked Thai pork ribs with a sticky glaze *gf*
Lamb curry with aromatic rice and minted yoghurt boats *gf*
Cajun roasted chicken wings with sour cream *gf*
Mini avocado and tiger prawn cocktail cones *gf*
Crumbed fish and chips or crumbed salt and pepper squid and chips boat

Canapes are spread evenly throughout the event . You can add additional canape selections to the package at the individual prices.

GOLD

Oyster platter, choice of one dressing: chilli lime, soy & ginger, bloody mary *gf*
Abbey home cured gravadlax with dill mustard and quail egg on multigrain toast
Cajun seared scallop and guacamole spoon *gf*
Mini beef wellingtons
Tandoor lamb cutlets *gf*
Crostini with chilli marinated tiger prawn with pickled vegetables

DESSERT

Chocolate fondue platter with fruits, marshmallows and shortbread *gfo*
Mini vanilla crème brûlée *v & gf*
Mini espresso crème brûlée *v & gf*
Mini lemon meringue pies *v*
Mini ice cream cones *v*
Mixed bite size assorted sweet selections *gfo*

V = Vegetarian GF = Gluten Free VO = vegetarian option



Share Platter Selections

ANTIPASTO PLATTER | \$207 PER PLATTER | Serves 30

Assorted Italian meats, local cheeses and marinated vegetables *gf & vo*

FRUIT & CHEESE PLATTER | \$207 PER PLATTER | Serves 30

Fresh sliced fruit in season, assorted local cheese, date loaf, quince paste and crackers *gf & v*

SLIDER PLATTER | \$176 PER PLATTER | 20 pieces of choice per platter

Chicken with cos lettuce a Caesar dressing and bacon,

Beef patty with tomato chutney, caramelised onion and cheese, chilli

Coriander lamb patty with slaw and mint yoghurt

FINGER FOOD PLATTER | \$158 PER PLATTER | Select three items per platter (30 pieces total per platter)

Herb crumbed fish goujons with tartare dipping sauce

Cajun crumbed fish goujons with guacamole

Prawn and mussel arancini

Sun dried tomato, basil and mozzarella arancini *v*

Wild mushroom and goat's cheese arancini *v*

Assorted savory tartlets *v*

Stuffed mushroom caps with garlic cream cheese *v*

Crumbed donnybrook mushrooms with seeded mustard aioli *v*

Selection of vegetable crudité's with freshly prepared mixed dips and Turkish bread *v & gfo*

Pork, pistachio and caramelized apple on ciabatta *gfo*

Chicken liver parfait with onion chutney on sourdough *gfo*

ORIENTAL PLATTER | \$158 PER PLATTER | 30 pieces per platter

Steamed prawn gyoza with soy dipping sauce

Rice paper wraps with pork, prawns, vegetables and glass noodles with dipping sauce *gf & vo*

Handmade assorted spring rolls with assorted fillings and dipping sauces *vo*

Roasted pork belly with spicy apple and plum sauce spoons *gf*



BBQ PLATTER | \$182 PER PLATTER | Select three items (30 pieces total per platter)

Lamb koftas with minted yoghurt dipping sauce *gf*

Slow cooked Thai pork ribs with a sticky glaze *gf*

Cajun roasted chicken wings with sour cream *gf*

Mini char-grilled slices of assorted bruschetta *v*

Marinated chicken or beef cocktail sticks with dipping sauces *gf*

PARTY PLATTER | \$134 PER PLATTER | 30 pieces total per platter

Curried pumpkin puffs *v*

Prawn twisters with a cocktail dipping sauce

Homemade sausage rolls

Selection of gourmet party pies

DESSERT PLATTER | \$219 PER PLATTER | Select three items (30 pieces total per platter)

Mini vanilla crème brûlée *v & gf*

Mini espresso crème brûlée *v & gf*

Mini lemon meringue pies *v*

Mini ice cream cones *v*

Mixed bite size assorted sweet selections *gfo*

V = Vegetarian GF = Gluten Free VO = vegetarian option

Buffet Dinner

Option 1

One cold selection

Three salad selections

Two carvery items

Three hot selections

Three dessert selections

Tea and Coffee

\$73 per person

Option 2

Two cold selections

Four salad selections

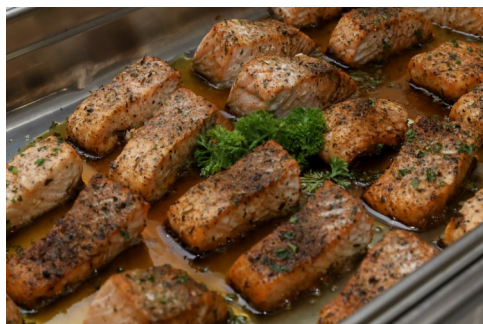
Two carvery items

Five hot selections

Four dessert selections

Tea and Coffee

\$98 per person



Wilson Wong



Wilson Wong

Fresh bread rolls baked on the day in our kitchen

COLD

Steamed king prawns *gf*

Tasmanian smoked salmon *gf*

Shucked oysters *gf*

Chili Mussels

Selection of cold meats and condiments *gf*

SALAD

Potato salad with spring onions and egg *gf & v*

Fresh tossed salad with dressings to the side *gf & v*

Coleslaw with tangy mayonnaise *gf & v*

Pasta salad *v*

Caesar salad *v*

Traditional Greek salad *gf & v*

Pumpkin, sweet potato, spinach, parmesan *gf & v*

Roma tomatoes and mozzarella salad with champagne vinaigrette and sweet basil *gf & v*

Green bean, bacon and Spanish onion salad with balsamic vinaigrette dressing *gf*

Thai beef and vegetable glass noodle salad *gf & vo*

Curried Asian Slaw *v*

CARVERY

Crackled pork loin and apple sauce *gf*

Mustard crusted roast beef with sage & red wine sauce *gf*

Succulent boneless leg of lamb studded with garlic and rosemary shiraz jus *gf*

Roast turkey breast with cranberry sauce & gravy *gf*

Roast lamb with mint sauce *gf*

Buffet Dinner Continued

HOT SELECTIONS

Whole roasted beef fillet with your choice of; Diane sauce or green peppercorn sauce or mushrooms, tomato and onion confit
Beef curry with rice *gf*
Beef satay with rice *gf*
Veal scaloppini with creamy brandy mushroom sauce
Lamb curry with rice *gf*
Herbed lamb cutlets with roasted Greek potatoes and minted jus
Roast rump of lamb with fried sweet potato & rosemary jus *gf*
Macadamia chicken with mango chutney *gf*
Crispy lemon chicken fillets
Chicken involtini filled semi sun dried tomatoes, camembert cheese wrapped in prosciutto Napoli sauce *gf*
Tender chicken fillets sautéed with button mushrooms, asparagus and a light herb cream sauce with rice *gf*
Thai green chicken curry with rice *gf*
Char-grilled tandoori chicken breast with minted yogurt
Cajun chicken wings with sour cream
Cornfed chicken breast on mash potato with wild mushroom sauce *gf*
Fresh WA barramundi fillet with tapenade crust & basil scented olive oil
Grilled barramundi with garlic prawn sauce *gf*
Salt and pepper squid with homemade tartare sauce
Succulent seafood mornay with prawns, scallops, calamari and fish with aromatic rice or topped with potato mash *gf*
Tasmanian salmon fillets with seasonal green vegetables and hollandaise sauce *gf*
Cajun seared local shark steak with mango chutney *gf*
Pasta carbonara
Asian style hokkien noodle stir fry *v*
Traditional spaghetti bolognaises
Linguine, smoked salmon, asparagus, semi sun dried tomato & spinach with avocado cream sauce
Spinach, ricotta and pine nut stuffed cannelloni with fresh tomato & parmesan mornay *v*

HOT SELECTIONS CONTINUED

Italian style vegetable ratatouille *gf & v*
Mozzarella topped vegetable ratatouille *gf & v*
Rock salt and rosemary baked potatoes *gf & v*
Scalloped potatoes with bacon, onion cheese cream sauce *gf*
Potatoes au gratin *gf & v*
Selection of assorted seasonal roasted vegetables *gf & v*
Cauliflower topped with a cheese mornay and almonds *gf & v*
Baked sweet potato topped with garlic cream cheese *gf & v*

DESSERT

Pavlova Roulade
Spiced Apple Crumble with fresh cream
Chef's selection of sweet slices, profiteroles & eclairs
Cakes & gateaux
Fresh sliced seasonal fruit
Local cheese selection with quince paste, dried fruit, nuts, date loaf and crackers

Freshly Brewed Coffee and Tea

V = Vegetarian GF = Gluten Free VO = vegetarian option

Set Menu or Alternate Drop Dinner



Alternate Drop

Two entrée selections

Two main selections

Two dessert selections

Tea and Coffee

Our alternate drop menu allows you to choose the dishes and we do the rest.

\$73 per person

Set Menu

Two entrée choices

Two main choices

Two dessert choices

Tea and Coffee

Give your guests an option to pick their own meal on the night.

\$98 per person

Fresh bread rolls baked on the day in our kitchen

ENTRÉE

Pumpkin and creamed coconut soup with a hint of Thai spice *gf & v*

Salt and pepper squid served on a Vietnamese cabbage salad with coriander and lime dressing

Crispy pork belly with grilled scallops & spicy plum dipping sauce *gf*

Moroccan spiced chicken with cos lettuce salad and Caesar dressing *gf*

Marinated prawn & mango salad drizzled with a light soy and sesame dressing *gf*

Mushroom & leek tart with fresh rocket and blistered cherry tomato salad, finished with kalamata tapenade *v*

Warm bruschetta – ciabatta bread, Spanish onion, fresh basil, sliced tomatoes and marinated spicy feta *v*

Smoked salmon & asparagus couscous salad with sour cream dressing

Pork, apple & pistachio pate, onion marmalade, toasted continental loaf *gfo*

3-Tiered Stand of bruschetta *v* & assorted antipasto selections *gf*, assorted Asian fusion selections with dipping sauces, assorted seafood selection with dipping sauces. (If chosen, it will be the only entrée served)



Set Menu or Alternate Drop Dinner Continued

MAIN

- Beef fillet served on roasted garlic mash with onion confit and red wine jus *gf*
- Beef fillet served on a potato bacon crepe with creamed spinach, broccolini & drizzled with a red wine sauce
- Beef fillet Mignon wrapped in bacon topped with garlic prawns drizzled with a creamy garlic sauce and served with scalloped potatoes *gf*
- Prime beef fillet served with mushrooms, red wine jus & roasted garlic mash *gf*
- Crumbed herbed lamb cutlets served with a Greek potato salad and minted jus
- Lamb shank with garlic mash potato, minted jus & broccolini *gf*
- Veal scaloppini on garlic mash with sautéed green beans & creamy mushroom sauce *gf*
- Apple and thyme stuffed roast pork belly with crackling, mash, green beans and cider & mild mustard sauce
- Cajun pork loin steak, sweet potato mash, French fried onions Béarnaise sauce
- Oven roasted chicken breast filled with spinach and mild cheese served on a potato rosti with a red pesto sauce *gf*
- Chicken involtini – prosciutto wrapped around a fresh chicken breast filled with Camembert cheese and sun-dried tomato served on a roasted garlic mash, sugar snap peas & drizzled with fresh tomato sauce *gf*
- Macadamia crusted chicken served with mango relish, scallop potato and sugar snap peas *gf*
- Cornfed chicken breast on mash potato with wild mushroom sauce *gf*
- Barramundi fillet lemon roasted and served with a dill mash, and citrus champagne cream sauce *gf*
- Barramundi fillet with a basil and pine nut crust served with roasted garlic mash, lemon and dill beurre blanc *gf*
- Cajun spiced Tasmanian salmon, with lemon honey glaze, scalloped potatoes and fresh vegetables *gf*
- Grilled Tasmanian salmon topped with a macadamia and citrus crust with fresh asparagus and drizzled with a citrus hollandaise sauce *gf*
- Cajun seared shark steak, mango & prawn salsa, sweet potato mash & basil butter sauce *gf*

*Where appropriate mains will be served with chef's selection of vegetables, and beef and lamb selections will be served medium



DESSERT

- Homemade sticky date pudding with butterscotch sauce finished with double cream and a chocolate garnish *v*
- Baked chocolate pudding with Kahlua chocolate sauce and vanilla ice cream *v*
- Mango and coconut parfait with mango syrup, roasted coconut and double cream *gf & v*
- Pavlova roulade with orange and Cointreau cream, strawberry syrup and double cream *gf & v*
- Individual lemon meringue pie with double cream and strawberries *v*
- French vanilla cheesecake with double cream & berry coulis and chocolate garnish
- 3-Tiered Stand of chef's selection of bite size sweet petite fours (*gfo*), assorted sliced fresh fruit in season *gf & v*, local cheeses with dried fruit, nuts, quince paste, date loaf and crackers *gf & v* (If chosen, it will be the only dessert served)

Freshly Brewed Coffee and Tea

V = Vegetarian GF = Gluten Free VO = vegetarian option

Beverage Packages

Package 1 | 5 hrs | \$67

Hardy's The Riddle

Warner Glen Estate | Smoking Gun | Semillon Sauvignon Blanc

Warner Glen Estate | Smoking Gun | Cabernet Merlot Shiraz

Your Choice of 2 Packaged Beers

Soft drinks



The Photography Boutique

Package 2 | 5 hrs | \$75

Hardy's The Riddle

Warner Glen Estate | Smoking Gun | Semillon Sauvignon Blanc

Warner Glen Estate | Smoking Gun | Cabernet Merlot Shiraz

Amberley | Kiss & Tell | Pink Moscato

Your Choice of 1 x Light/Mid-strength Tap Beer

Your Choice of 1 x Full Tap Beer

Soft drinks & orange juice

Package 3 | 5 hrs | \$95

Yves Blanc de Blanc

Leeuwin Estate Art Series Riesling

Voyager Girt by the Sea Chardonnay

Pedestel Shiraz

Robert Oatley Cabernet Sauvignon

Wildflower Rose

All Tap Beers available

Soft drinks

1/2 Hour Pre-dinner Drinks \$13 per person

Additional beer of your choice \$9 per person

Please note—beverage packages are based on the same number of guests as for the menu package selected. Alternate beer selections are available upon request

Winter & Weekday Weddings

We offer a 15% discount* to all weddings held between May and August and a 10% discount for all wedding held Monday to Friday, January to April and September to December.



The Photography Boutique



True Love Story



Real Image / Pete Battye

** discounts apply to ceremony and reception only . They do not apply to children's pricing or suppliers meals.*

Decorations, DJ & Photographer

Decorate your reception with [Wez Enterprises](#) with packages which include: chair covers, chair sash, bridal table backdrop, seating plan, skirting for the bridal table and centerpieces. Please ask for pricing. Or style your cocktail and canape evening with [Red Gum Events](#).

Book [The Wedding DJ](#) through us and save ! Add lawn games, live band and ceremony music to top your special day off.

Add on photography with [Henderson Photographics](#), a south west leading photographer. Includes award winning photographer, 3 hours of photography, best images hand edited and on a USB at high resolution for unlimited usage. Larger packages available on application.



Anna Pretorius



Henderson Photographics



Henderson Photographics

Other Preferred Suppliers

Celebrants

[Jennifer Etherington](#), [Jenny Fisher](#) and [Bill Clements-Shepherd](#)

Cakes

[Sweet Stylin'](#) (Summa Taylor) and [Sugar Chef Patisserie](#) and [The Little Cakery](#)

DJ & Entertainment

[Simon Healy](#), [Morris Entertainment](#) or [Class Act Trio](#)

Flowers

[Flowers for Mrs. Harris](#), or [Miriam Avery](#)

Photographers

[The Photography Boutique](#), [Kellie Sinclair Photography](#), Anna Pretorius

Childcare

[Down South Babysitting](#)

Car hire

[Dunsborough Limousines](#), [Southwest Limousines](#), [Kape Komi](#)

Hair

[Abby Hair Expert](#), [Oscar & Ivy Hair Co](#), [Hair on Broadwater](#)

Makeup

[Hannah Brown Makeup Artistry](#), [Beautique Love](#), [Makeup by Harriet](#)



Anna Pretorius





Stay the night

We have a range of accommodation options for your friends and family to continue the celebrations by staying the night in our studio spa suites and apartments . Our staff will ensure your guests feel right at home throughout their stay.

Studio Spa Suite feature reverse cycle air-conditioning, private double spa, marble tiled bathroom, kitchenette, private living sized balcony, stereo and CD player, LCD television, FOXTEL and DVD player, some with views over the atrium of the Hotel, swimming pool or gardens.

1, 2 or 3 Bedroom Apartments features reverse cycle air-conditioning, private double spa, marble tiled bathrooms, fully self contained kitchen, private living sized balcony, LCD television, FOXTEL and DVD player, and most have views over either the lake, ocean, pool, gardens, tennis courts, or children's playground. 2 and 3 bedroom apartments include private laundry facilities.

Beachfront Apartments are more spacious than the other two bedroom apartments and enjoy a northerly outlook towards the Indian Ocean - that is rather unique in Western Australia. Relax on your own private balcony and watch the sunrise in the East, or as it sets in the West.

Gather with your guests for a relaxing breakfast the following morning at Reflections Restaurant which is located poolside.

Speak with us for our accommodation options and we would be delighted to offer you guests a special rate.

***subject to availability. Studio spa suite overnight accommodation to be used on the night of the wedding reception. Breakfast for guests at Reflections Café at additional cost.*



If you require assistance with other local suppliers such as photographers, florists or beauticians, please speak with our Functions Team who are happy to provide suggestions.

Additionally, if you would prefer to tailor any combination of elements from our packages in to the wedding of your dreams, we would be delighted to be of assistance in working with you.

Abbey Beach Resort Functions Team

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