



DOCKSIDE
GROUP

ICONIC waterfront VENUES

Deluxe Wedding Package



Deluxe Weddings ON THE HARBOUR

5.5 hour Venue Hire

Upon guest arrival, pre-dinner beverages with chef's selection of canapés served for ½ hour duration (3 hot & 3 cold)

3 Course Deluxe Menu (alternate serve) with dietary and allergy requirements catered for separately.

Complimentary cutting and service of your wedding cake (no cakeage fee – 1 platter per table)

5 Hour Superior Beverage Package –including bottled red, white and sparkling wine, draught full strength and light beer, soft drinks & orange juice

Service of Coffee, selection of herbal teas and Belgian chocolates

Option for Couple to provide their own spirits with no additional corkage or service fees

Professional DJ for your wedding with a microphone

Complimentary use and set up of wooden parquetry dance floor

White tiffany chairs

Bridal and cake table skirting

Venue candle centrepieces including mirror base per guest table

Placement of menus, place cards and bonbonniere (to be provided by Bride & Groom)

Printed menu per guest table

Electronic Dockside signage for your Welcome sign and/or engagement photos

Supplier vouchers & discounts, including a bespoke stylist, cake decorator & Indoor firework supplier exclusive to Dockside Group Clients'

CHOOSE ONE BONUS INCLUSION

Choice 1: Venue time extension to a 6 hour event (Valued at \$15.00 per person)

Choice 2: Your choice of 1 x Beverage Cocktail served upon guest arrival (Valued at \$15.00 per person)

Choice 3: Your choice of a Beverage package upgrade to the next tier level, beer or wine upgrade (Valued varies from \$12.00 per person)

*Conditions apply to the above package. Bonus inclusions based on minimum guest numbers. Cannot be transferred or used in conjunction with any other dates or promotions.

**Chandelier and white dance floor only available in Dockside Venue

DELUXE WEDDING MENU

HOT & COLD CANAPÉ SELECTION ON ARRIVAL

Chef's selection of 3 hot and 3 cold savouries

ASSORTED DINNER ROLLS

Unsalted butter

ENTRÉE

COMPRESSED WATERMELON AND HEIRLOOM TOMATOES

Whipped goat cheese, black olive oil and balsamic glaze (V/GF/H/NF)

CHILLED TIGER PRAWNS

Coconut, cashews and an Asian herb salad (GF/DF/H)

BETROOT CURED SALMON

Wasabi mayo, fish roe, cucumber, puffed wild rice and nori (GF/H/NF)

BURATTA

Prosciutto, roast capsicum, capers, basil and grissini (NF)

CHILLED ORANGE GLAZED DUCK BREAST

Fig jam, asparagus, roasted pumpkin seeds and vinaigrette dressing (GF/DF/H)

SEARED SCALLOP

Roasted cauliflower and cauliflower purée, fennel and radish salad with honey mustard dressing (GF/NF/H)

MAIN

OVEN ROASTED CHICKEN BREAST

Sweet potato mash, sautéed chard leaf, red pepper coulis and coconut flakes (GF/H/DF)

LAMB RUMP

Gnocchi, carrot purée, zucchini, peas and mint jus (GF/NF/H)

HUMPTYDOO BARRAMUNDI FILLET

Skordalia, burnt leek, lime Beurre Blanc and fennel salad with a citrus dressing (GF/NF/H)

CRISPY SKIN ATLANTIC SALMON FILLET

Pea purée, young potato and seasonal greens, garnished with whipped ricotta and pomegranate (GF/H/NF)

PORK CHOP

Colcannon mash, truss tomato, carrot, honey and butter hoisin sauce (NF)

GRAIN FED BEEF TENDERLOIN

Truffle mash, green beans, mushroom duxelles, café de Paris and red wine jus (GF/NF) \$10.00 per person supplement surcharge

DESSERT

CHOCOLATE AND COFFEE DELICE

Whipped cream and raspberry sauce, garnished with seasonal berries (NF/GF)

PASSIONFRUIT CURD AND BURNT ITALIAN MERINGUE TART

Citrus coulis & raspberries (NF/H)

BLACK STONE CHOCOLATE MOUSSE

Acai jam, hazelnut crunch, dark chocolate berries & whipped coconut cream (VG/GF/DF)

STRAWBERRY WHITE CHOCOLATE MOUSSE

Chantilly cream and a chocolate stick (GF)

MANGO AND COCONUT PANNACOTTA

Coconut crumble and berries (H)

CHOCOLATE ROCHER DELIGHT

Chocolate sauce, Chantilly cream and berries (GF)

Coffee, Tea and Chocolate - Individually made coffees, selection of black and herbal teas and Belgian chocolates

Wedding Cake - Served on platters in petit four slices

Special Dietary Requirements identified by:

(VG) Vegan, (GF) Gluten Free, (H) Halal, (NF) Nut Free, (DF) Dairy Free, (V) Vegetarian, (EF) Egg Free

Please notify Docksider Group Venues of any attendees who may suffer from food intolerances & allergies.

Although these dishes are prepared without gluten or nut products, we cannot guarantee traces of GF or NF as dishes are prepared in kitchens that use gluten & nut products.



BEVERAGE PACKAGE

CLASSIC PACKAGE

Orange Juice and Soft Drinks

James Boags (on tap) and Tooheys New (bottled)

Chain of Fire Sparkling Brut Cuvee

Chain of Fire Semillon Sauvignon Blanc OR Chain of Fire Chardonnay

Chain of Fire Merlot OR Chain of Fire Shiraz Cabernet

SUPERIOR PACKAGE (INCLUDED IN YOUR PACKAGE)

Orange Juice and Soft Drinks

James Boags (on tap) and Tooheys New (bottled)

Craigmoor Sparkling Pinot Noir Chardonnay

Block 50 Sauvignon Blanc OR Block 50 Pinot Grigio OR Block 50 Chardonnay

Block 50 Shiraz Or Block 50 Cabernet Sauvignon

Please select one which will replace your current beverage package

PREMIUM WINE UPGRADE (\$20 PP - GST INCL.)

SPARKLING WINE

Veuve Taihan

WHITE WINE

(Please select one)

Pocketwatch Sauvignon Blanc

Pocketwatch Pinot Gris

Pocketwatch Chardonnay

RED WINE

(Please select one)

Pocketwatch Shiraz

Pocketwatch Cabernet Sauvignon

ROBERT OATLEY SIGNATURE SERIES UPGRADE (\$30 PP - GST INCL.)

SPARKLING WINE

Yves Sparkling Cuvee

WHITE WINE

(Please select one)

Robert Oatley Signature Sauvignon Blanc Semillon

Robert Oatley Signature Chardonnay

RED WINE

(Please select one)

Robert Oatley Signature Pinot Noir

Robert Oatley Signature Shiraz

Please select one which will replace your current beverage package

SUPERIOR BEER UPGRADE (\$9 PP - GST INCL.)

FULL STRENGTH - ON TAP

Heineken

PREMIUM BEER UPGRADE (\$20 PP - GST INCL.)

(Please Select One)

FULL STRENGTH - BOTTLED

Heineken | Corona | Peroni

OPTIONAL EXTRA'S

MENU TASTING

Our menu tastings are a wonderful opportunity for you to experience our 5 star hospitality before your big day!

The menu tasting is inclusive of our 3 course menu along with the beverage package that will be served at your wedding (All selections included).

The menu tasting is priced at \$95.00 per person with a minimum of 6 Guests.

CHILDRENS MEAL (12 YEARS AND UNDER)

3 courses - \$70.00 per person

SUPPLIER MEAL

Main meal is \$60.00 per person

Includes non-alcoholic beverages

*Required for photographer, band members, DJ or any person providing a service at your event who is not a guest.

PLATTER UPGRADE OPTIONS

(Made to serve 10 people - we recommend 1 platter per table, minimum orders required)

GOURMET PLATTERS

BREAD & DIPS (\$60.00 | Minimum 8)

Grilled Turkish bread with hommus, beetroot dip and olives

VEGETARIAN MEZZE (\$80.00 | Minimum 8)

Baba ganoush, tzatziki, served with crisp pita bread, carrot and celery sticks, kalamata olives and mixed nuts

SOUTHERN EUROPEAN TAPAS PLATTER (\$145.00 | Minimum 8)

Chermoula lamb skewer, salt and pepper squid, Spanish chorizo, roasted haloumi, capsicum involtini, marinated char-grilled baby octopus, flash-fried capers with tomato, parsley and citrus crush with saffron aioli

ANTIPASTO PLATTER (\$125.00 | Minimum 8)

Grilled marinated artichokes, eggplant, zucchini and mushrooms, prosciutto ham, Spanish salami, smoked chicken, Roma tomato, Greek feta cheese

VEGETARIAN ANTIPASTO PLATTER (\$95.00 | Minimum 8)

Char-grilled marinated artichokes, eggplant, zucchini and mushroom, Roma tomato, Greek feta cheese

AUSTRALASIAN STYLE APPETISER PLATTER (\$130.00 | Minimum 8)

Assorted curry puffs, spring rolls, Thai fish cakes, chicken tikka with coriander chutney and raita

TRADITIONAL LEBANESE MEZZE PLATTER (\$165.00 | Minimum 8)

Traditional Lebanese bread, hommos & labneh dip, mixed cut vegetables, fattoush salad, lamb kofta & falafel served with served with tabouli salad, hommos, garlic dip & baba ganoush

TRADITIONAL VEGETARIAN LEBANESE MEZZE PLATTER (\$115.00 | Minimum 8)

Traditional Lebanese bread, hommos & labneh dip, mixed cut vegetables, fattoush salad, haloumi fingers, spinach & cheese pastries & vegetarian kibbeh served with tabouli salad, hommos, garlic dip & baba ganoush

SUPERB SEAFOOD SELECTION (\$155.00 | Minimum 8)

Freshly shucked oysters and king prawns (peeled, head and tail on) served with lemon and cocktail sauce

HOT SEAFOOD PLATTER (\$150.00 | Minimum 8)

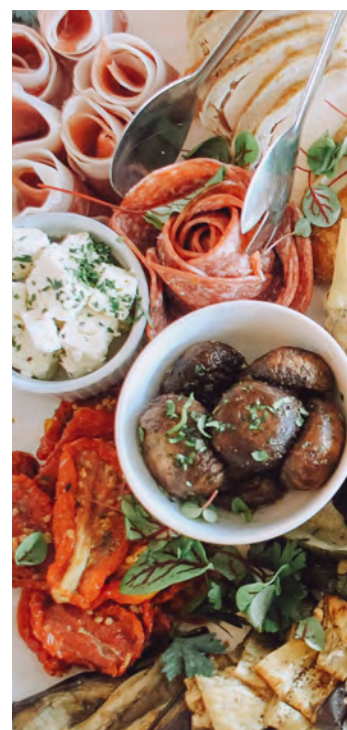
Tempura prawn, oyster Kilpatrick, salmon croquette, salt and pepper squid with aioli dipping sauce and lemon wedges

SEASONAL FRUIT PLATTER (\$85.00 | Minimum 8)

Selection of fresh seasonal fruits

CHEESE PLATTER (\$95.00 | Minimum 8)

Chef's selection of Australian handcrafted cheeses with fresh dried fruits, nuts and an assortment of crackers



Please enquire if you have a specific custom platter in mind and our team will be more than happy to assist.

Our Venue - L'Aqua

ROOFTOP LEVEL, COCKLE BAY WHARF DARLING HARBOUR



L'AQUA VENUE

Situated on the rooftop of Cockle Bay Wharf and only a moments walk to the CBD, L'Aqua is Sydney's most prestigious event venue. Quintessentially Sydney, L'Aqua offers uninterrupted and exclusive balcony views overlooking awe-inspiring Darling Harbour and Cockle Bay. With an abundance of natural light through its floor to ceiling windows and a reputation for culinary brilliance and superior service, L'Aqua is the ultimate venue for wedding ceremonies and receptions.



TERRACE ROOM

The beautifully appointed Terrace Room presents contemporary décor, a chic silk feature wall and a pillarless open layout where guests can relish in the commanding water views from every seat in the room; including an exclusive outdoor balcony overlooking Darling Harbour and Sydney's spectacular sunset.

Suitable for 120 - 150 guests



GOLD ROOM

The exclusive Gold Room features a distinctive feature wall and a gold leaf octagonal ceiling boasting a brilliant Swarovski crystal cherry blossom chandelier. The space offers an exclusive outdoor balcony overlooking the stunning views of Darling Harbour. Ideal for intimate weddings, Gold Room offers its guest a unique and unforgettable experience.

Suitable for 80 - 110 guests

Our Venue - Dockside

BALCONY LEVEL, COCKLE BAY WHARF DARLING HARBOUR

DOCKSIDE VENUE

Perfectly positioned in the heart of Cockle Bay Wharf in Darling Harbour, Dockside blends sheer grandeur with panoramic water views, offering the perfect venue for your wedding day. Boasting floor to ceiling windows, an abundance of natural light and wrapped by a large undercover terrace, Dockside offers sparkling water views that stretch wide over the shores of Darling Harbour. With a reputation for culinary excellence and exceptional service, Dockside offers versatility to each wedding. From a formal sit-down reception to a chic cocktail occasion, Dockside is made up of unique rooms that can be used as a combination or as one grand venue.

Suitable for 330 - 550 guests



DARLING ROOM

Commanding awe-inspiring views Darling Room boasts an abundance of natural light through floor to ceiling windows. Wrapped by a generous outdoor terrace Darling Room offers unparalleled panoramic views of Darling Harbour and beyond.

Suitable for 140 - 200 guests

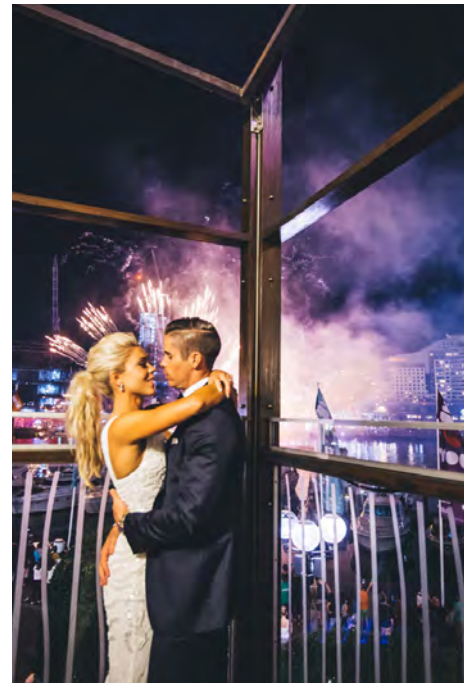


COCKLE BAY ROOM

Positioned within Dockside and just a moments walk to the Sydney CBD, Cockle Bay Room blends exceptional water views with endless versatility, providing infinite possibilities to create your ideal wedding day.

Suitable for 220 - 300 guests





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SUPPLIERS

Dockside Group has an elite collection of preferred and trusted Suppliers available to our clients. We have strong relationships with each supplier and highly recommend them for your event!

Contact our preferred suppliers for Dockside Group to receive exclusive deals and special offers that could assist with planning your dream wedding!

Contact our team to get our preferred supplier list