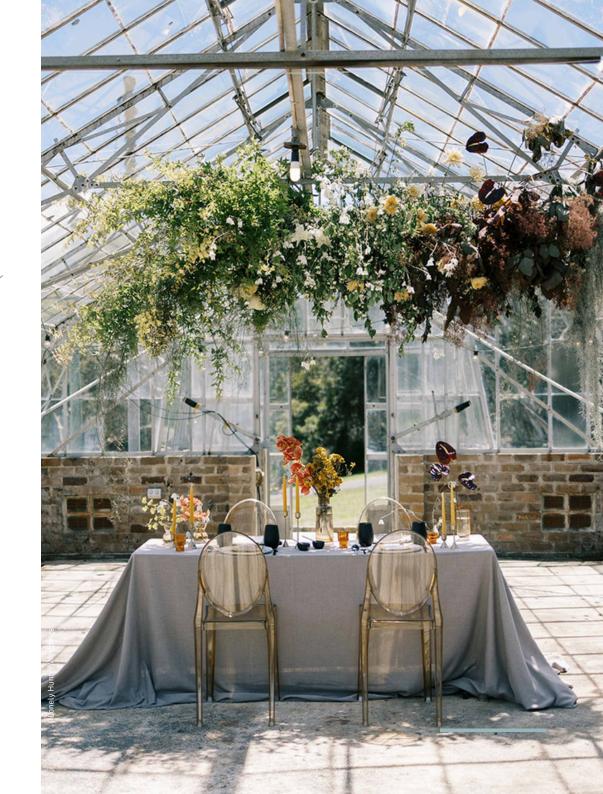


Upgrade your wedding with some of our add-ons befow!





Gefuxe Beverage Package

Sparkling Wine

Lorimer NV Chardonnay Pinot Noir Brut Cuvee Riverina, NSW

White Wine

Lorimer Semillon Sauvignon Blanc Riverina, NSW Lorimer Chardonnay Riverina, NSW

Red Wine

Lorimer Cabernet Merlot Riverina, NSW Lorimer Shiraz Riverina, NSW

Beer & Cider

James Boag's Premium Light Beer Furphy Refreshing Ale Byron Bay Lager

Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included

Included

Elite Beverage Parkage

+\$12pp

Sparkling Wine

De Bortoli Winemaker Selection Chardonnay Pinot Noir Sparkling

White Wine

De Bortoli Winemaker Selection Chardonnay De Bortoli Winemaker Selection Pinot Grigio

Red Wine

De Bortoli Winemaker Selection Shiraz

De Bortoli Winemaker Selection Cabernet Sauvignon 75cl

Rose

De Bortoli Winemaker Selection Shiraz Rose

Beer & Cider

Heineken 0.0

Furphy Refreshing Ale or 7th Day Pilsner Tap Beer Byron Bay Lager or 7th Day Pale Ale Tap Beer

Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included





Premium Beverage Package

+\$26pp

Sparkling Wine

La Boheme Cuvee Blanc de Blanc Yarra Valley, VIC La Boheme Cuvee Rose Sparkling Rose Yarra Valley, VIC

White Wine

La Boheme Act One Riesling Yarra Valley, VIC La Boheme Act Three Pinot Gris Yarra Valley, VIC

Rose

La Boheme Act Two Dry Yarra Valley, VIC

Red Wine

La Boheme Interlude Pinot Noir Yarra Valley, VIC La Boheme Act Four Syrah Gamay Yarra Valley, VIC La Boheme Cabernet Sauvignon & Sangiovese Yarra Valley, VIC

Beer & Cider

Furphy Refreshing Ale or 7th Day Pilsner Tap Beer Byron Bay Lager or 7th Day Pale Ale Tap Beer Pipsqueak Best Apple Cider Heineken 0.0

Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included

UPGRADE - additional cost

Prestige De Beaurepaire Beverage Package

Make it French! +\$39pp

Sparkling Wine

De Beaurepaire 'Blanche Fleur' Blanc De Blanc Rylstone NSW

White Wine

De Beaurepaire La Comptesse Chardonnay Rylstone NSW De Beaurepaire Billet Doux Sémillon Sauvignon Rylstone NSW

Rose

De Beaurepaire Annabelle Crémant De Rose Rylstone NSW De Beaurepaire Rylstone Estate Match Point Rose Rylstone NSW

Red Wine

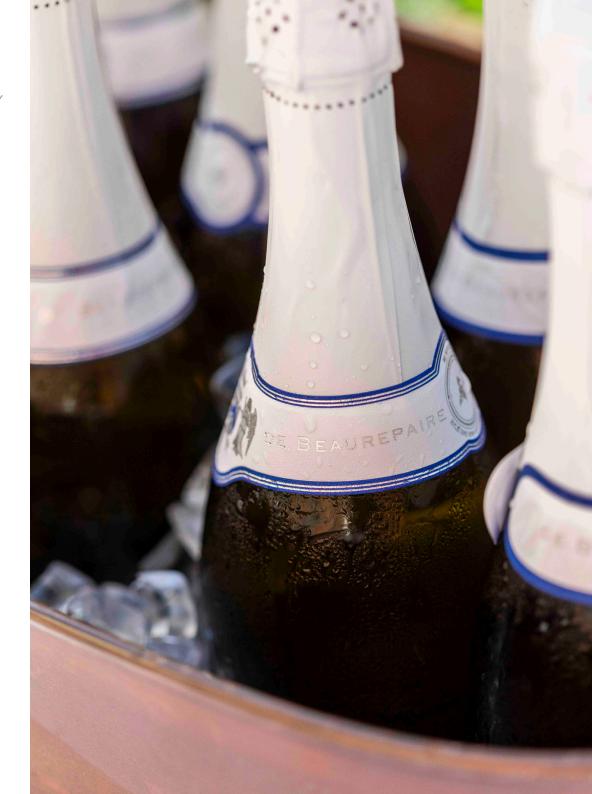
De Beaurepaire 'Perceval' Pinot Noir Rylstone NSW
De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW
De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW
De Beaurepaire La Marquis Cabernet Sauvignon Rylstone NSW

Beer & Cider

Furphy Refreshing Ale or 7th Day Pilsner Tap Beer Byron Bay Lager or 7th Day Pale Ale Tap Beer Pipsqueak Best Apple Cider Heineken 0.0

Soft Drink, Juice & Water

MODA still & sparkling water, assorted soft drinks & juice included





Bespoke Vines Beverage Package

Our sommelier can customize your beverage package from our restaurant's wine list upon request.

Non-alcoholic beverage packages are available upon request.

Cocktails

1 hour \$40pp | 2 hours \$60pp | 3 hours \$80pp 4 hours \$95pp | 5 hours \$100pp

Select two

Aperol Spritz • Espresso Martini • Mojito • Margarita



\$12 per glass

Manly Spirits Gin
Manly Spirits Vodka
Bundaberg Rum
Jim Beam Bourbon
Johnny Walker Red Label
El Jimador

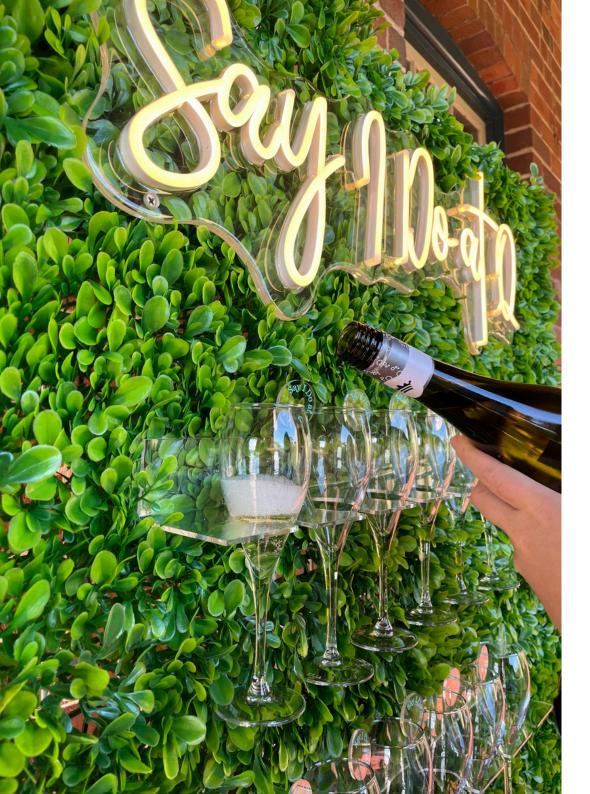
\$13 per glass Don Julio

7th Day Craft Been

\$5 per person

Pale Ale XPA Raspberry Sour Cider RED IPA Pilsner





Champagne Wall

Wall Hire- \$300

Please select one of the following:

De Beaurepaire 'blanchefleur' Blanc de Blanc - \$12.50pp Piper-Heidsieck cuvee brut - \$20pp Taittinger cuvee prestige - \$24pp

Shared Meny

Two-Course Shared Menu - \$20pp Includes selection of 3 entrees, 3 mains + 3 sides OR 3 mains + 3 sides and 3 desserts

Three-Course Shared Menu - \$40pp Includes selection of 3 entrees, 3 mains + 3 sides and 3 desserts

Pre-Reception Grinks & Canapes

Additional 30 minutes

Canapes

Cold

Freshly Shucked Sydney Rock Oysters with mignonette dressing (df,gf)

Vegetable Rice Paper Rolls with chili lime dipping sauce (df,v,gf)

Ocean Trout and avocado tartlet

Tomato and Goats Curd Tart with olive and lemon balm (v)

Marinated Eggplant Crostini with goat's curd, mint and puffed rice (v)

Hot

Thai Beef Skewers (df,gf)

Truffle Mushroom Arancini with aioli & parmesan (v)

Peking Duck Spring Roll with hoisin (df)

Beef & Red Wine Pie with mustard pickle (df)

Lamb Kofta with mint yoghurt (gf)

Steamed Vegetable Dumpling with soy dipping sauce (v,gf)

Tempura Prawn with aioli (df)







Pre Wedding Jinner

Join us the night before your big day and let us take the stress away.

Whether you're after a more formal dinner or something relaxed, there's an option to suit every bridal party.

Buffet Style

Big BBQ \$75 per person

Pizza Deck \$55 per person

Traditional Australia Buffet \$55 per person

Course Meal

12-20 people
Includes a complimentary cocktail for each guest
2-Course Dinner \$80
3-Course Dinner \$95

Pre Yedding Jinner Course Meat Meny

Cold

East 33 Sydney rock oysters 1/2 dozen

Beef Tartare on roasted bone marrow (gf,df) with fresh coriander & sourdough

Heirloom Tomato & Watermelon (vg,gf,df) confit lemon, basil, toasted pine nuts

Baba Ghanoush (v,gfo) spiced passata, sour cream, parsley & sesame oil, flat bread

Hummus Tahini (vg, gfo, df) confit cherry tomatoes, kalamata olives, crispy

chickpeas, flat bread

Hot

Grilled Swordfish (gf,df) lemon myrtle marinated shallots and olives
Flank Steak Mbs 2+ (gf,df) with house made persillade sauce
Beer Battered Fish & Chips, tartare sauce, lemon
Sautéed Broccolini (vg,gf,df) lemon dressing, toasted hazelnuts
Crushed Potatoes (v,gf) scallion, sour cream
Chips (vg) zesty aioli

Dessert

Apple Tarte Tatin, butterscotch sauce, vanilla ice cream
Chocolate Praline Tart Flourless chocolate cake, praline mousse
Vanilla Panna Cotta (gf) raspberry sauce, lemon balm
Grand Marnier Ricotta Cheesecake, blood orange jelly, butter shortbread base
Cheese Plate Selection, assorted crackers & accompaniments



Late Night Snack

Select three for \$27 per person Select two for \$19 per person Select one for \$10 per person

Mini Smokey cheddar Kanski, bone sucking mustard (1 of each)

Wagyu beef sliders, American cheese, pickles, burger sauce (1 of each)

Three cheese truffle toasties (1 of each)

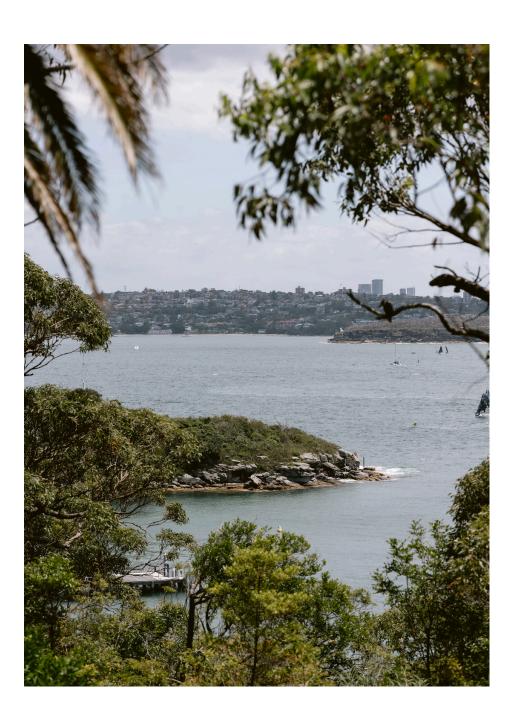
Baked mac and cheese (1 bowl each)

Classic beef pies, spicy tomato sauce (2 of each)

Mini pizzas, San Marzano tomato, mozzarella fennel salami or margarita (2 pieces each)

Hot chips with garlic aioli





Recovery Breakfast

Brunch by the beach on Boilerhouse Terrace-Exclusive use with private staff (min 25 guests)

TIER 1 - \$40pp

Mimosas

Barista Coffee

Juice

Plain & chocolate croissants

Mini muffins & danishes

Seasonal fresh fruit

Yoghurt & muesli

TIER 2 – \$72pp

Mimosas & Bloody Mary

Barista Coffee

Juice

Plain & chocolate croissants

Mini muffins & danishes

Seasonal fresh fruit

Yoghurt & muesli

Cheeses, cured meats, crackers & olives

Cereals & milk

TIER 3 - \$98pp

Mimosas, Bloody Mary & Aperol Spritz

Barista Coffee

Juice

Plain & chocolate croissants

Mini muffins & danishes

Seasonal fresh fruit

Yoghurt & muesli

Cheeses, cured meats, crackers & olives

Cereals & milk

Toast with condiments

Bacon & egg rolls
Berocca/hydralyte
station

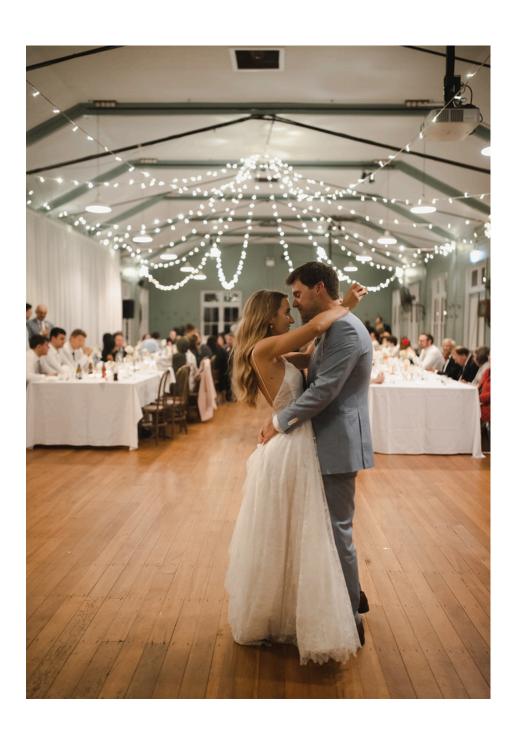


Photo Shuttle Bus

Price- \$500 Max 11 people- including photographer

Book your chauffeur driven shuttle bus for you and your "I Do Crew" to take you to the best photo opportunities onsite.

Inclusions:

Personal chauffeur driven bus.

Pick-up from your ceremony location or the front office.

Drop off at your reception venue at the alloted time,

Chef selection of canapes

Choice of Sparking Wine, Beer, Red Wine, White Wine or non-alcoholic beverages.

*Please note that photo shuttle buses must be prebooked and cannot be booked on the day.

Kombi Yedding Photo Shuttle

Price- 2 x kombis, 2-hour service: \$1100 Max 5 people- including photographer

Book your Kombi Van for you and your "I Do Crew" to take you to the best photo opportunities onsite.

Inclusions:

Personal chauffeur driven bus

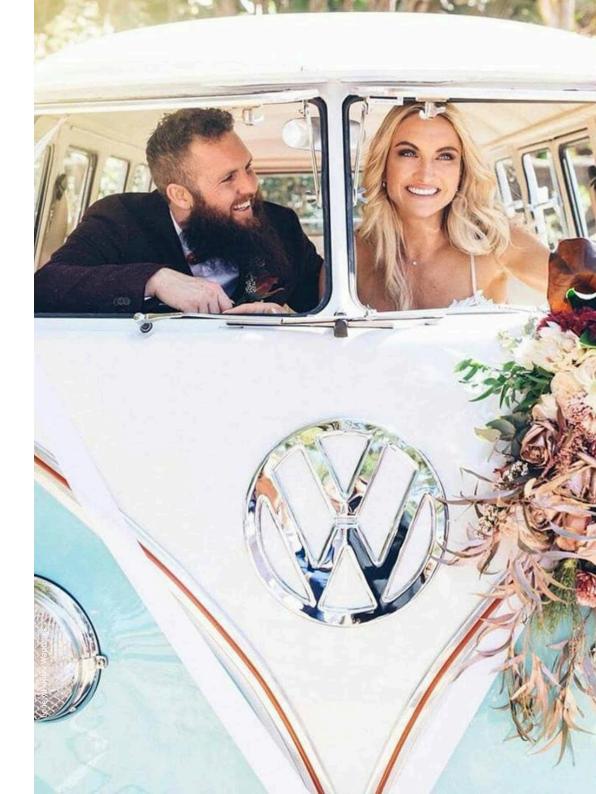
Pick-up from your ceremony location or the front office.

Drop off at your reception venue at the allotted time.

Chef selection of canapes

Choice of sparkling wine, beer, red wine, white wine or non-alcoholic beverages.

*Please note that photo shuttle buses must be prebooked and cannot be booked on the day.





Laun Games

Set-up/pack down fee = \$50 1 hour pre-reception drinks and canapes = \$150 (+ set-up fee) 5 hour reception package = \$350 (+ set-up fee)

Jenga

Dominoes

Connect 4

Croquet

Pick up sticks

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