



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





Vjeluxe 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

Efite Beverage Package

+\$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

UPGRADE - additional cost





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 Je Bearrepaire 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**

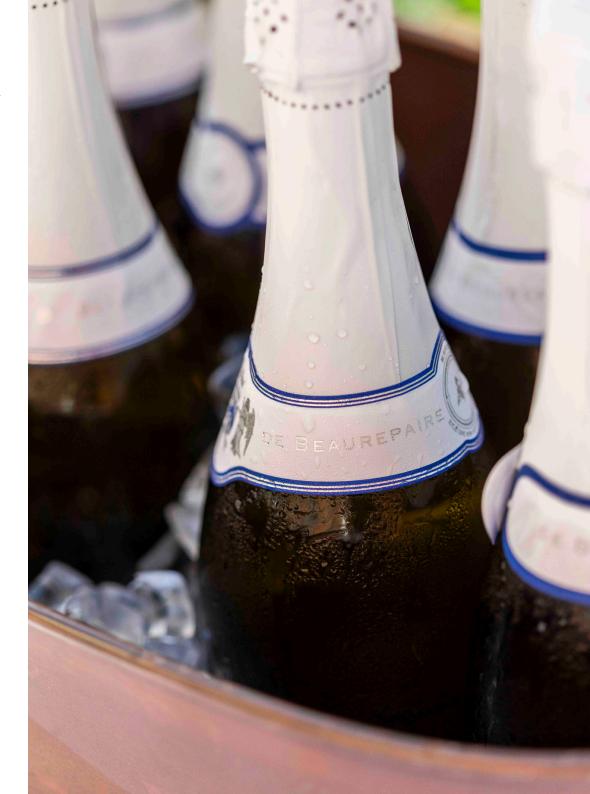
De Beaurepaire 'Perceval' Pinot Noir Rylstone NSW De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW De Beaurepaire Rylstone Estate Aviatrix Cabernet Shiraz Rylstone NSW De Beaurepaire La Marquis Cabernet Sauvignon Rylstone NSW

# 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



UPGRADE – additional cost



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.



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

Select two Aperol Spritz • Espresso Martini • Mojito • Margarita

Spirits

\$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 Vall

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

Pre-Reception Drinks & Food

Additional 30 minutes

#### Canapes \$24 per person

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)

## Grazing Table

\$25 per person Selection of charcuterie, cheeses, antipasti, seasonal fruit, lavosh crackers & fresh bread





Shared Meny

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

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

Afternate Meny

Three-Course Alternate Menu - \$15pp Includes selection of 2 entrees, 2 mains & 2 desserts

KITCHEN BOILERHOUSE & BAR

Pre Vedding 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 Meaf Menu

#### 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)

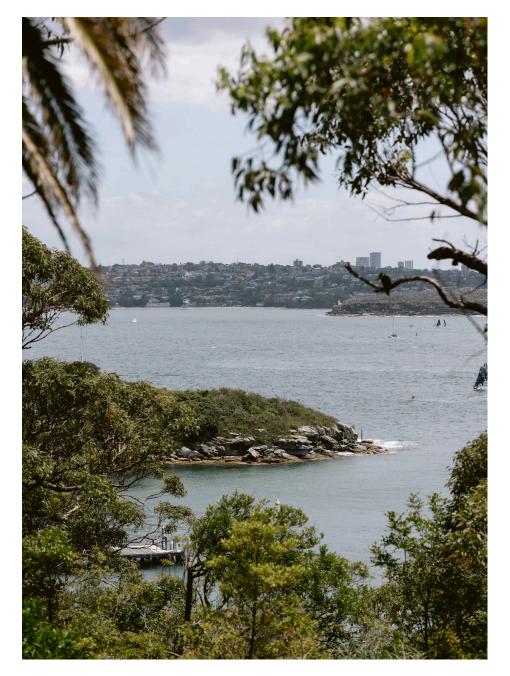
Baked mac and cheese (1 bowl each)

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

Breakfast by the beach on Boilerhouse Terrace-Exclusive use with private staff (min 25 guests) 2-hour time slot between 9:00am-12:00pm

TIER 1	TIER 2	TIER 3
\$45pp	\$62pp	\$95pp
Mimosas	Mimosas & Bloody Mary	Mimosas, Bloody Mary & Aperol Spritz
Barista Coffee	Barista Coffee	Barista Coffee Juice
Juice	Juice	Plain & chocolate croissants
Plain & chocolate croissants	Plain & chocolate croissants	Mini muffins & danishes
Mini muffins & danishes	Mini muffins & danishes	Seasonal fresh fruit
	Seasonal fresh fruit	Yoghurt & muesli Cheeses, cured
Seasonal fresh fruit	Yoghurt & muesli	meats, crackers & olives
Yoghurt & muesli	Bacon & egg rolls	Cereals & milk
	Hashbrowns	Toast with condiments
	Cereals & milk	Bacon & egg rolls
		Berocca/hydralyte station
		Hashbrowns
\$40pp excluding alcohol	\$50pp excluding alcohol	\$80pp excluding alcoho

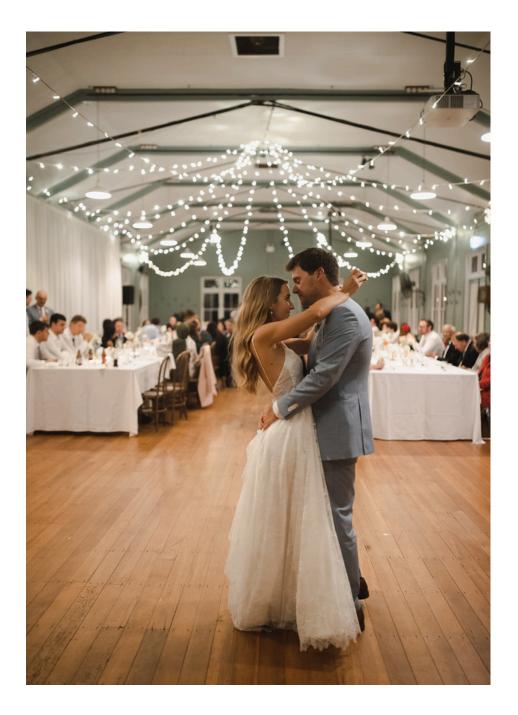


Photo Shuttle Bus

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

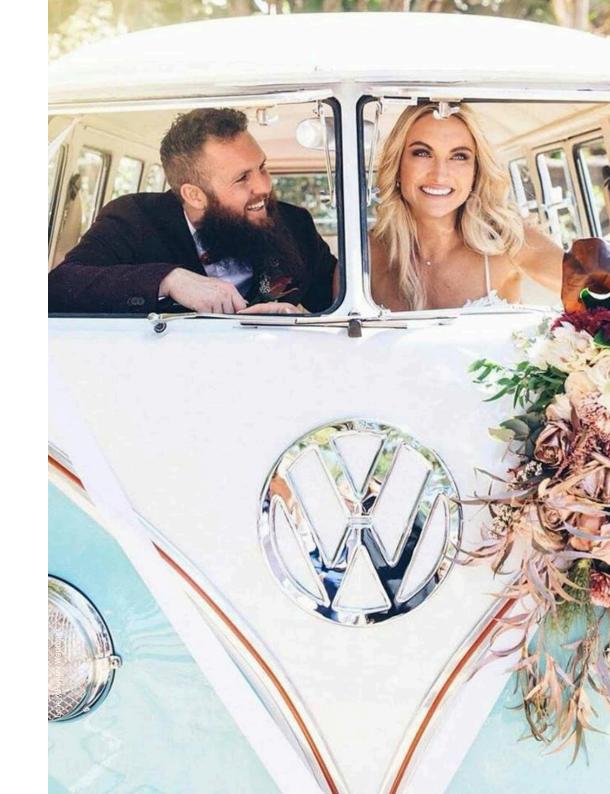
Price- 2 x kombis, 2-hour service: \$1100 Max 5 people- including photographer

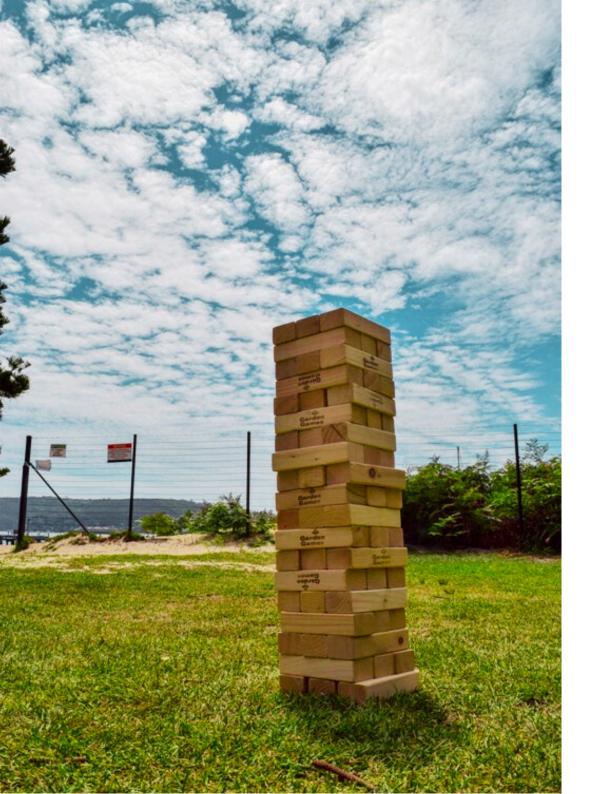
Book your Kombi Van for you and your "I Do Crew" to take you to the best photo opportunities onsite.

#### 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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www.qstation.com.au

o qstationwedding:

#sayidoatq #qstatior