

*Customise It!*

Upgrade your wedding  
with our  
add-ons below!





# BEVERAGE OPTIONS

Deluxe Beverage Package (included)

Elite Beverage Package +\$12pp

Premium Beverage Package +\$26pp

Prestige De Beaurepaire Beverage Package +\$39pp

Bespoke Wines Beverage Package

# COCKTAILS

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 BEER

\$5 per person

XPA  
Raspberry Sour Cider  
RED IPA  
Pilsner

# CHAMPAGNE WALL

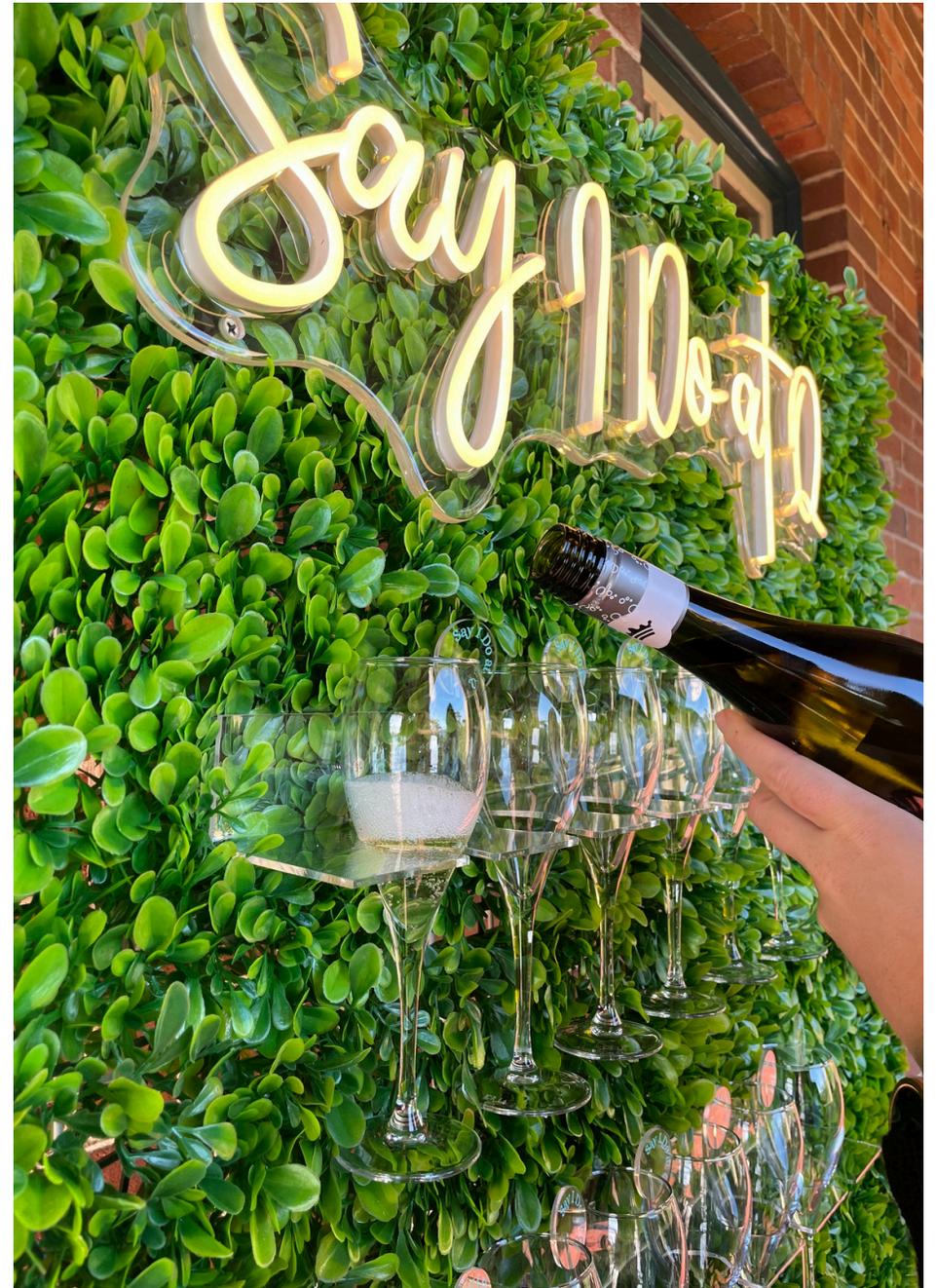
Wall Hire • \$300

Please select one of the following:

De Beauxepaire 'blanchefleur' Blanc de Blanc - \$12.50pp

Piper Heidsieck Cuvee Brut - \$20pp

Taittinger Cuvee Prestige - \$24pp





## SHARED MENU

Three-Course Shared Menu - \$40pp

Includes selection of 3 entrees, 3 mains + 3 sides & 3 desserts

## PRE-WEDDING DINNER

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.

2 course set menu including a complimentary cocktail for each guest.



6-20 people

Price \$75pp

[Looking for something more relaxed?](#)

Try our Casual Menu and pay on consumption or the pizza and salad buffet for \$55 per person pre-paid.



# PRE-WEDDING DINNER CONT.

## 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



# PRE-WEDDING DINNER CONT.

## 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

Please note, all items may contain traces of nuts

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

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

Three cheese truffle toasties (v) (1 of each)

Baked mac and cheese (v) (1 bowl each)

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

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

Hot chips w/ garlic aioli (v, df)





## ADD ON'S

### Grazing Table

\$25 per person

Selection of charcuterie, cheeses, antipasti, seasonal fruit, lavosh crackers & fresh bread

### Bridal Lunch Platter

\$30 per person

Selection of sandwiches, fresh fruits & cheeses

### Platters

#### Cheese Platter

\$17.00 per person

Selection of 3 cheeses: English cheddar, Australian blue cheese & Australian creamy brie; accompanied by quince paste, crackers, sliced bread & red grapes

#### Charcuterie Board

\$18.00 per person

Selection of cured sliced meat, salami, prosciutto and mortadella accompanied by pickle cornichon, whole grain mustard, crackers & sliced bread

#### Sushi Selection

\$35.00 per person

2 uramaki, 2 maki, 2 nigiri



## ADD ON'S CONT.

Seasonal Fruit Platter  
\$10.00 per person

Petit Four Chefs Selection  
\$12.00 per person  
3 pieces

Hot Finger Food  
\$16.00 per person  
Chefs selection hot food canapes: roasted pumpkin spinach calzone;  
lemon myrtle chicken skewer; peking duck pancake

Dozen of Sydney Rock or Pacific Oysters  
\$80.00

# BRUNCH BY THE BEACH

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.

2 course set menu including a complimentary cocktail for each guest.



40 guests

\$1600

Additional guest \$40pp

- Mini danishes
- Seasonal fresh fruit
- Cheese & crackers
- Bacon & egg rolls
- Berocca
- Juice

## Additional Add Ons:

- Mimosas
- Barista Coffee





# PHOTO SHUTTLE BUS

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



Max 11 guests - including photographer

\$500

- Personal chauffeur driven bus
- Pick-up from your ceremony location or the front office
- Drop off at your reception venue at the allocated 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 pre-booked and cannot be booked on the day.

# KOMBI WEDDING PHOTO SHUTTLE BUS



Max 5 guests - including photographer

\$1100 (2 shuttles)

- 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 pre-booked and cannot be booked on the day.



# LAWN 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)



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