

A scenic view of a beach with waves crashing onto the shore under a blue sky. The foreground shows a sandy beach with some footprints and a small shadow. The middle ground features waves with white foam breaking onto the shore. The background is a clear blue sky with a few wispy clouds.

SYDNEY BEACH CELEBRATIONS

SOPHISTICATED | SEASIDE | SPLENDOUR

PACKAGE INCLUSIONS

Dedicated Function Coordinator

On the Day Function Manager

Professional Bar & Wait Staff

4m x 4m White Dancefloor

Gift Table, Cake Table & Cake Cutting Knife

Twinnings Tea & Italian Espresso Coffee Station

All Crockery, Cutlery & Glassware

White Linen Table Cloths & Napkins

Complimentary Welcome Sign

Wishing Well for Cards & Wishes

In-House AV Equipment & Cordless Microphones

Additional Fees include:

Venue Hire

Crew - \$75.00 each inc Food & Drinks

Security - \$66.00 P/Hour (min. 4hrs)





KOSHER-LIKE PACKAGES COCKTAIL STYLE

ADULTS

3 Arrival Canapes
& 2 Food Stations

\$90.00 P/Person
aged over 14 years old

BEVERAGES

OPT 1: Minimum Bar Tab Spend
(4hr function) - \$3,000

OPT 2: Unlimited Beverage Package

Optional Add-on: Corkage for Spirits
\$50.00 P/700mL Bottle
\$71.50 P/1L Bottle

KIDS

1 Arrival Canape
Shared Platters for Kids Tables
1 Food Station

\$75.00 P/Child
aged 2-13 years old

CREW

Food & Drinks Package
(4hr function)

\$75.00 P/Crew

**DJ, Photographer,
photobooth attendants etc.

KOSHER-LIKE PACKAGES

SEATED CELEBRATIONS

MENU SELECTIONS UPON REQUEST

ADULTS

3 Arrival Canapes
& Seated Feast (Table Buffet)

\$90.00 P/Adult
aged over 14 years old

or

3 Arrival Canapes
& Seated Entree & Main Meal
(Alternate Serve)

\$110.00 p/adult
aged over 14 years old

KIDS

1 Arrival Canape
& Seated Kids Feast

\$75.00 p/child
aged over 2-13 years old

or

1 Arrival Canape
& Shared Entree Platters
& Main Meal (Alternate Serve)

\$85.00P/Child
aged 2-13 years old

BEVERAGES

OPT 1: Minimum Bar Tab Spend
(4hr function) - \$3,000

OPT 2: Unlimited Beverage Package

Optional Add-on: Corkage for Spirits

\$50.00 P/700mL Bottle

\$71.50 P/1L Bottle

CREW

Food & Drinks Package
(4hr function)

\$75.00 P/Crew

****DJ, Photographer,
photobooth attendants etc.**

KOSHER MEALS

Meal Priced On Request

*Menu to match chosen Horizons Menu

*Function Package Cost Applies per person

*Cutlery/Crockery Charge Applies per person

VENUE INFORMATION

HOW TO BOOK

When you decide to book your event at Horizons, please email your event coordinator who will prepare and send you a Booking Agreement outlining your function date, timing and package pricing & inclusions.

To Book: Pay Venue Hire & \$3,000 Function Deposit + sign Booking Agreement
Final Payment: 2 Weeks before Function Date

SELECTING A PACKAGE

Some function packages lend themselves better to certain celebrations. First decide if you want to have a seated celebration or a casual cocktail style party. You can change your mind after booking but please note that all functions require a function package in addition to a beverage package or bar tab (where the minimum spend applies).

ARRIVAL TIMES & EXCLUSIVITY

When you book Horizons, you have exclusive use for your function timeframe. Our venue can operate more than one function per day or evening. Your start and finish times are clearly stated on your Booking Agreement.

VENUE CAPACITY

You have exclusive use for the whole venue for the booking day and time outlined in your Booking Agreement. Your wedding coordinator will assist you with formulating the perfect floorplan and seating arrangement

	BEACHSIDE	DINING ROOM	FULL VENUE
ROUND TABLES	60	120	250
TRESTLE TABLES	60	150	265
ROUNDS & TRESTLES	-	150	240
COCKTAIL STYLE	150	200	350

PRICING MINIMUM SPEND & VENUE HIRE

2023	FRIDAY	SATURDAY	SUNDAY
8:00AM - 3:00PM			
Venue Hire	\$1,980	\$2,200	\$1,750
Minimum Spend	\$8,750	\$9,500	\$8,750
4:00PM - 12:00AM			
Venue Hire	\$1,980	\$2,200	\$1,750
Minimum Spend	\$13,250	\$15,000	\$10,300

BAR TAB PRICELIST

BRONZE
\$45 P/Bottle
\$10 P/Glass

Boutique Wines
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee
Morgans Bay Sauvignon Blanc
Morgans Bay Chardonnay
Morgans Bay Shiraz Cabernet

Tap Beers - From \$10.00 to \$12.00 Each

Carlton Draught, Peroni, 4 Pines
Pacific Ale, 4 Pines Japanese Lager

Bottled Light Beer - \$7.00 Each

Soft Drinks - \$5.00 Each
Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices - \$5.00 Each
Guava, Apple & Orange

SILVER
\$55 P/Bottle
\$12 P/Glass

Redbank Prosecco
King Valley, Victoria

Bleasdale Pinot Gris
Barossa, South Australia

Cloudline Chardonnay
Eden Valley, South Australia

La Resistance GSM
Barossa, South Australia

Tap Beers - From \$10.00 to \$12.00 Each

Carlton Draught, Peroni, 4 Pines
Pacific Ale, 4 Pines Japanese Lager
Bottled Light Beer - \$7.00 Each

Soft Drinks - \$5.00 Each
Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices - \$5.00 Each
Guava, Apple & Orange

GOLD
\$65 P/Bottle
\$14 P/Glass

Jansz Cuvee
Tasmania

Jim Barry Assyrτικο
Clare Valley, South Australia

Côte du Rhône Rosé
Orange, France

Brokenwood Chardonnay
Beechworth, Victoria

Yalumba Shiraz
Barossa, South Australia

Opawa Pinot Noir
Marlborough, New Zealand

Tap Beers - From \$10.00 to \$12.00 Each

Carlton Draught, Peroni, 4 Pines
Pacific Ale, 4 Pines Japanese Lager
Bottled Light Beer - \$7.00 Each

Soft Drinks - \$5.00 Each
Coke, Diet Coke, Lemon Squash,
Ginger Ale, Tonic & Soda Water

Juices - \$5.00 Each
Guava, Apple & Orange

Custom make your own beverage list.
Minimum spend \$3,000
for a 4 hour function.

SPIRITS

Standard Spirit \$95.00 P/700ml
\$10.00 P/Drink
Premium Spirit \$125.00 P/ 700ml
\$12.00 P/Drink

COCKTAILS

Guava Bellini \$10.00 P/Drink
OJ Mimosa \$10.00 P/Drink
Aperol Spritz \$15.00 P/Drink
Mojito \$15.00 P/Drink
Lychee Martini \$15.00 P/Drink



ADULTS

ARRIVAL CANAPES

Your choice of 3

VEGETARIAN

Mozzarella & Basil Arancini Bites w Citrus Aioli

Chickpea Falafels w Tarator & Parsley

Tempura Vegetables w Ponzu

Spinach & Ricotta Cigars w Lemon Sumac

Artisan Ciabatta Bites w Artichoke, Baby Spinach & Rocket Pesto

Spring Onion Bhajis w Mint & Coriander Chutney

Panko Crumbed Mozzarella Sticks w Sriracha Mayo

Spiced Vegetable Fritters w Harrissa & Lime Yoghurt

Cheese & Mint Parcels w Labneh

Tartlets of Goats Cheese & Caramelised Onion & Fig

FISH

Crunchy Thai Marinated Barramundi w Housemade Chilli Jam

Thai Spiced Atlantic Salmon Bites w Fresh Lime & Young Coconut

Salmon Pastrami Skewers w Lemon Chilli Oil & Pickles

Potato Rosti w Sugar Cured Atlantic Salmon & Avocado

Baby Crumbed Whiting w Caper Tartare

Thai Fish Cakes w Shallots & Sweet Chilli Relish

CHICKEN, DUCK, LAMB & BEEF

French Crepes of Peking Duck w Shallot, Cucumber & Spiced Plum Sauce

Top Cat Signature Thai Sesame Chicken w Sweet Chilli

Lemon Thyme & Parmesan Crusted Chicken w Lemon Aioli

Middle Eastern Lamb Kofta w Mint Yoghurt & Pomegranate

Crostini of King Island Beef w Horseradish Cream & Beetroot Confit

Assorted Pies - Lamb & Rosemary, Beef & Mushroom, Moroccan Chicken

Chicken Souvlaki w Citrus Tzatziki

KIDS

ARRIVAL CANAPE

Your choice of 1

INCLUDED IN PACKAGE

Margherita Pizzettas
Mozzarella & Basil Arancini Bites w Citrus Aioli
Panko Crumbed Mozzarella Sticks
Chicken Souvlaki w Citrus Tzatziki
Cones of Popcorn Chicken

ADDITIONAL \$5 P/CHILD

Bamboo Cones of Baby Crumbed Whiting & Chips
Mini Poke Noodle Box w Salmon & Salted Edamame
Atlantic Salmon & Potato Croquettes w Citrus Aioli
Beef Burger Sliders w Bush Tomato Chutney

SHARED PLATTERS

Your choice of 1

SUSHI

Baby Maki Rolls of Cucumber & Avocado
Aburri Salmon OR Chicken Teriyaki Sushi Rolls
Salmon Sashimi
Japanese Soy, Fresh Wasabi & Pickled Ginger

ISRAELI

Pita Pockets, Chickpea Falafels, Pickled Turnips & Red Cabbage & Hummus



YOUR CHOICE OF
1 ARRIVAL STATION

AMALFI

Citrus-Brined Chicken w Sage & Preserved Lemon

or

Ocean Trout & Roasted Cabbage w Mustard
Vinaigrette

Crostini Bar of Bruschetta Toasts & accompaniments
of Antipasto Vegetables,
Imported Cheeses, Garlic Oil & Basil Pesto

Tuscan Panzanella Salad w Heirloom Tomato
& Sesame Bagels

Heirloom Tomato & Bocconcini Caprese Salad
Amalfi Salad of Fennel, Orange, Cucumber & Radish

Artisan Bread Roll Selection
Cultured Butter w Sea Salt
Modena Balsamic & Extra Virgin Olive Oil

SUSHI BAR

Cooked Tuna & Cucumber Sushi
Sashimi Salmon & Avocado Sushi
Aburri Atlantic Salmon
Mixed Sashimi - Salmon & Tuna
Assorted Vegetarian Sushi

Japanese Soy, Wasabi & Pickled Ginger

YOUR CHOICE OF
1 DINNER STATION

PASTA BAR

Pasta (Pick 2)

Spaghettini, Penne, Rigatoni, Spirals

Sauces (Pick 2)

Napolitana, Four Cheese, Cacio e Pepe,
Creamy Basil Pesto, Sicilian Caponata,
Lemon Olive Oil & Chilli

Meat Option (Pick 1)

Atlantic Salmon, Roast Chicken, Beef Polpette

Accompaniments

Housemade Garlic Bread Caprese Salad
w Bocconcini & Basil

Condiments (Pick 3)

Grated Cheese, Mushrooms, Kalamata Olives,
Roasted Red Capsicum & Artichokes

MIDDLE EASTERN

Charmoula Spiced Whole Baked Atlantic Salmons
Pumpkin Kibbeh w Cheese & Spinach Filling
Crispy Potato Salad w Herbed Shanklish
Cous Cous w Craisins, Smoked Paprika & Lemon
Fried Cauliflower w Tarator, Pine Nuts, Sweet
Pimentos

Roasted Eggplant Babaganoush
Loaded Labneh w Dill & Za'atar
Spiced Pita Bread

ADULTS FOOD STATIONS

SOUVLAKI BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Vegetable Kebabs w Halloumi Cheese
Citrus Tzatziki
Village Greek Salad
Warm Pita Bread
Hot Chips

ARABIC

Samak Meshwi
Grilled Fish served on Lentil & Saffron Rice
Chickpea Falafels w Tahini
Batata Harra - Spiced Potatoes
Horiyasaki Salad w Red Wine Vinegar & Sweet
Peppers
Freekah Salad w Spinach, Cucumber, Walnuts &
Cabbage
Muhammara
Pepper, Walnut & Pomegranate Dip
Hummus Bin Tahini
Spiced Pita Bread

PIZZA

Please select 2 pizza varieties

Traditional Margherita Pizzas
Antipasto Vegetable Pizza w Basil Pesto
BBQ Chicken Supreme

Accompaniments

Sea Salt, Garlic & Rosemary Pizza
Basil & Mozzarella Arancini Bites
Pumpkin, Rocket & Parmesan Salad w Balsamic

FISH & CHIPS

Battered Fish
Hot Chips
Potato Scallops
Garden Salad
Tartare Sauce & Lemon Wedges

OUTBACK BURGERS & HOT DOGS

Toasted Slider Buns & Baby Baguettes
Flame Grilled Angus Beef Burger Patties
Honey Beef Sausages
Beer Battered Chips
Coleslaw

Staples

Lettuce, Garden Tomato & Cheddar
Saurkraut, Jalapeños, Crispy Onions
Tomato, BBQ & Mustard Sauce

SOUVLAKI BAR

Greek-Style Chicken Skewers
Skewers of Lamb Tenderloin
Vegetable Kebabs w Halloumi Cheese
Citrus Tzatziki
Village Greek Salad
Warm Pita Bread
Hot Chips

PASTA

Pasta
Penne & Spirals

Sauces (Pick 2)

Napolitana, Four Cheese, Basil Pesto,
Creamy Chicken & Mushroom OR Beef Bolognese

Accompaniments

Housemade Garlic Bread
Butter Lettuce Salad w Tangy Vinaigrette
Grated Cheese

AMERICANA

BBQ Beef Brisket
Southwestern Chicken Wings
Popcorn Cauliflower (v)
Potato Salad w Ranch Dressing
Sour Cream & Chives

KIDS FOOD

STATIONS

YOUR CHOICE OF 1 STATION

MEXICAN FIESTA

Tacos & Tortilla Chips
Baby Crumbed Whiting *or* Chipotle Chicken
Spiced Bean Medley
Lime & Coriander Guacamole
Tomato, Cucumber & Onion Salsa
Cheese, Lettuce & Sour Cream
Buttered Corn Cobs

OPTIONAL EXTRAS

PLATTERS

Shared Platters are \$150.00 P/Platter

Mediterranean Mezze

Marinated Olives & Mixed Nuts,
Grilled Antipasto Vegetables,
Dips of Hommus & Smokey Eggplant Babaganoush,
Pickled Turnips,
Finger Peppers & Pita Triangles

Cheese & Fruit

Artisan Burrata, King Island Brie & Vintage Cheddar,
Quince Paste, Muscatels, Fresh Fruit & Assorted
Crackers

DESSERT BUFFET

Your choice of 3 Varieties for \$18.00 P/Person

Tiramisu Shots w Coffee Liquor, Chocolate Dust & Double Cream
Pistachio Pannacotta w Praline Crumble
Baby Limone Tartlets
Champagne Shots w Vodka, Lemon Sorbet & Berries
Choc Fudge Brownie w Baileys Mousse & Nut Crumble
Chocolate Tartlet w Frangelico & Raspberry Mascarpone Swirl
Ceramic Spoons of Coconut Crème Brûlée
Chocolate Marscapone Baklava w Coffee Syrup
Chocolate-Coated Petite Bambino Cones
Vanilla Cheesecake Bites w a Chocolate Twill
Bite-Size Brie & Fig Paddlepop w Lavosh Cracker & Honey
Sicilian Cannoli w Ricotta & Pistachio Cream

SOMETHING SWEET

Gourmet Cheese Station \$25.00 P/PERSON
Assorted Imported & Local Cheeses, Fresh Fruit & Lavosh

Live Crepe Station \$20.00 P/PERSON
Made to order, accompanied with fruits, choc nibs, compote & sauces
*best served in conjunction with Gelato Bar

donut station \$17.00 P/PERSON
Made to order decadent donuts, assorted flavours & toppings

Acai Bowl Station \$15.00 P/PERSON
Build Your Own - served with a selection of granola,
mixed fruits & peanut butter

Gelato Bar \$12.00 P/PERSON
Choice of 3 Varieties, served with Waffle Cones & Cups

Lolly Bar \$10.00 P/PERSON
Assorted candy inclusive of glass vessels, jars & serving scoops

Cheese & Fruit Petite Cones \$8.00 P/SERVE
Imported & Local Cheeses, Grapes & Mini Lavosh

Peters Retro Ice Creams & Ice Blocks \$5.50 P/PIECE
Assorted flavours

Dessert Buffet \$19.00 P/PERSON
Choice of 3 Varieties

Seasonal Fruit Platters \$250 P/PLATTER
Fresh & Vibrant Fruit Display can be created with 4 Platters

Chocolate Fountain \$800.00 (serves 100 guests)
Marshmallows & Seasonal Fruit





STYLING & ENTERTAINMENT

At Horizons we can assist you with planning everything start to finish!
Enquire with our highly trained team for more information.

Here are some examples:

Unique Entertainers - Performers, Magicians,
Trivia Hosts, Comedians, Cartoonists
Fairylight Canopies, Disco Balls, Festoon String Lights,
Light-Up Letters, Glow Furniture
Balloon Garlands, Table Decorations & Ceiling Features
Vintage Arcade & Amusement Games
State-of-the-Art Virtual Reality Games
Photobooths & Photographers
Personalised Guest Gifts
Bands & DJs
Fireworks
and much, much more!

FLORAL & EVENT STYLING

Specialising in styling elegant & fun celebrations, we will transform your grand ideas into reality making the entire transition an ease.

Our in-house stylist will bring a fresh approach to your event planning from large & lavish parties, to boutique & intimate occasions. We will reflect your vision & make your celebration one to remember!

Book your free consultation to discuss flowers & function styling.



MEET US ON THE HORIZON

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