

St George Weddings

2 Riverside Drive, Sans Souci NSW 2219

*Celebrate with us at
St George Sailing Club*



Contents

RECEPTION PACKAGES

- Cocktail Canapé Menu
- Alternate Serve Menu
- Shared Banquet Menu

BEVERAGE PACKAGES

A LITTLE MORE

- Food Experience Stations
- Add a little wow

TERMS AND CONDITIONS



Offering premium overwater facilities and first-class dining, the revived and rebuilt St George Sailing Club is the idyllic overwater location for your perfect day.

Nestled on the foreshore of Botany Bay, your day will be a magical moment in time... Be it an intimate ceremony overwater, or an outdoor ceremony on the sand, the sparkling bay views are the perfect back drop for your Wedding Day.

Following your I-do's, float over crystal waters with a personally deigned seated dining reception, or cocktail and canapé soiree in our light filled, coastal inspired, reception space.

A unique and iconic venue, St George Sailing Club is the idyllic year-round setting, combining spectacular water views, exceptional cuisine and a warmth of hospitality.

Details

MAXIMUM CAPACITY:

250 standing canapé reception (minimum 150 people)

165 seated dining reception (minimum 80 people)

ROOM HIRE

\$2,500 (5 Hours from 6.30pm)

\$3,500 (6.5 Hours from 4.00pm or 4.30pm - Allows for Ceremony)

MINIMUM SPENDS APPLY





Canape Menu

PRICE PER PERSON \$115

INCLUDES CHOICE OF 6 SAVOURY CANAPES
1 SUBSTANTIAL CANAPE & GRAZING STATION

CANAPES

Wild mushroom & truffle arancini (v)

Polenta crumbed cauliflower, fish sauce chilli caramel (v)

Sesame falafel, tahini dressing (VG, GF)

Crisp polenta, aioli (GF)

Baked Cheese buns (v)

Tuna tataki, avocado, nori & wasabi dressing (df)

Smoked salmon croquettes, yuzu mayo

Sate lilit - Seafood satay (gf)

Crumbed Barramundi, tartare

Crab Mini Toasts

Beef Tataki, ginger soy marinade, yuzu pepper

Chicken Karaage, Yuzu Mayo (GF)

Lamb Koftas, mint yoghurt (GF)

Duck Rillette, ginger & beetroot jam, brioche toast

Asian Inspired sausage rolls



SUBSTANTIAL CANAPES

Truffle goat's cheese, burger sliders

New England style, brioche prawn rolls, pickles

Burnt teriyaki salmon & vinegar rice

Shio Koji mushrooms & buckwheat (gf)

GRAZING STATION

Selection of premium cold cut meats, assortment of soft and hard local cheeses,
served with

traditional pickles, relishes, fig jam, berries & bread

Alternate Serve Menu

PRICE PER PERSON.
THREE COURSES \$139

Choice of 2 dishes per course, served alternately
Accompanied by Bread and Truffle Butter

ENTRÉES (For alternate serve)

Kingfish Ceviche, spiced avocado, pickled fennel, yuzu dressing, crisp gow gees

Scallop, Crab & Quail Scotch Egg, remoulade, tomato concasse

Wagyu Beef Tartare, cured egg yolk, Jerusalem artichoke crisps

Medley Beetroot Carpaccio, goats curd, dill & citrus dressing (v)

MAINS (For Alternate Serve)

Torched Miso Cod, soy & shitake mushroom broth, daikon, bok choy

Cauliflower Steak, romesco, quinoa, spiced yoghurt (v)

Classic Duck Confit, orange & carrot puree, potato fondant & Jus

Beef Eye Fillet, truffle mash, rainbow chard, port wine jus

DESSERT (For Alternate Serve)

Mulled Wine Poached Pear, vanilla mascarpone, oat crumble

Vanilla & Yoghurt Pannacotta, mango coulis, native dukkah

Chocolate Tart, salted caramel, citrus double cream

Trio of Cheese, fresh honeycomb, green apple

Banquet Menu

PRICE PER PERSON \$109

CHOICE OF 3 ENTREES, 2 MAINS & 2 SIDES

All elected menu items are served to the table
for a shared dining experience.

Dessert is individually plated

Accompanied by warmed sourdough

SHARED ENTRÉES (Choose 3)

Salt & Pepper Calamari, chipotle mayo

Tuna Tataki, avocado, nori & wasabi dressing

Stracciatella, salt baked beetroot, citrus

Chicken Karaage, yuzu mayo

Garlic Butter Prawns, feta, Turkish bread

SHARED MAINS (choose 2)

Lamb Shoulder, mint yoghurt, gravy

Roast Riverina Striploin, chimichurri

Chermoula Baked Chicken, mint yoghurt

Oven Baked Market Fish Fillet, salsa verde

Baked Cauliflower, romesco, spiced yoghurt

SHARED SIDES (choose 2)

Charred Broccolini, wasabi ponzu

Rosemary & feta potatoes

Rocket, parmesan, truffle vinaigrette

Creamy Potato Purée

DESSERT (choose 1)

Eton Mess, passionfruit, berry compote (gf)

Red Wine Poached Pear, vanilla mascarpone, oat crumble

Burnt Cheesecake, citrus compote

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PRICE PER PERSON \$129

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Burnt Cheesecake, citrus compote

Experience Stations

PRICES PER PERSON

Minimum 50 person catering requirement

All experience stations are in addition to food and beverage packages.

GRAZING STATION

\$35PP

Selection of premium cold cut meats, assortment of soft and hard local cheeses, antipasto, dried fruit and nuts

OYSTERS & PRAWNS

\$30PP

Fresh shucked Sydney rock oysters, local cooked prawns & selection of condiments
Platters served to table, shared style - Available in addition to seated dining menus only.

GRAZING PLATTERS

\$25PP

Selection of premium cold cut meats, assortment of soft and hard local cheeses, antipasto, dried fruit and nuts

Platters served to table, shared style - Available in addition to seated dining menus only.



Add a little wow

PRICES PER PERSON

ARRIVAL CANAPÉS

\$21 PER PERSON (CHOOSE THREE)

Elect 3 canapés from the canapé menu (Dessert and substantial canapés excluded)

CHEESE BOARD

\$15 PER PERSON

Artisanal cheese board served with lavosh

Available in addition to any seated dining menu - served with dessert course

CHAMPAGNE WELCOME

\$22PP

Welcome your guests in style with a glass of Piper Heidsieck Brut upon arrival for each guest

ELEVATE YOUR CHAMPAGNE WELCOME

\$7PP additional

A glass of Veuve Clicquot Yellow Label per person

COCKTAIL ON ARRIVAL OR AFTER DINNER DELIGHT

\$19PP

'The St George' Shiraz Gin Spritz

Espresso Martini

Beverages

\$75 PER PERSON
4.5 HOURS

SPARKLING:

Craigmoor Cuvée Brut

WHITE:

Luna Rosa Rosé, Central Ranges, NSW

Chain of Fire Chardonnay, Central Ranges, NSW

Pikorua Sauvignon Blanc, Marlborough NZ

RED:

Pocketwatch Shiraz, Central Ranges, NSW

HOUSE BEERS ON TAP

Carlton Draught

Resches

Tooheys New

Tooheys Old

XXXX Gold

ALSO INCLUDED

Soft Drinks and Juices

Tea & Coffee

Add Cider and Ginger Beer for \$2 pp





Beverage Package Upgrade

\$89 PER PERSON
4.5 HOURS

SPARKLING:

Oyster Bay Sparkling Rose, NZ

La Gioiosa Prosecco, Veneto Italy

WHITE

Pikorua Sauvignon Blanc, Marlborough NZ

Ara Single Estate Pinot Gris, Marlborough NZ

RED

Devil's Staircase Pinot Noir, Central Otago NZ

Corryton Burge Shiraz, Barossa Valley

ALSO INCLUDED

All Beers, Cider and Ginger Beer on Tap

Soft Drinks and Juices

Tea & Coffee



STAFF ONLY

Terms & Conditions

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CAPACITY

St George Sailing Club can accommodate up to 150 guests for a seated dining event and up to 250 guests for a cocktail style event. The minimum noted event capacity for each dining style must be met by way of pre-paid food and beverage spend. Any shortfall in the minimum guest capacity, will result in catering charged per person (to meet minimum capacity) regardless if the overall minimum spend is reached. Please note that with maximum capacity of guests, space for a band and dancefloor is reduced.

MINIMUM SPEND

Minimum spend requirements are based on food and beverage only, with pre-arranged event catering required for all guests including and over the minimum guest requirement, with balance to consist of pre-arranged Beverage spend. Any shortfall of the required minimum Food and Beverage spend will be applied as additional venue hire and may not be credited toward any other event elements.

DURATION

Our event bookings are based on a time limit of 5 or 6 hours and include any ceremony requirements. All events must conclude by 11pm on Thursday - Saturday evenings, and by 10pm Sunday through to Wednesdays.

BOOKINGS AND DEPOSITS

To confirm your booking, we require an initial security deposit of \$3,500. This is non-refundable and will be placed as a credit towards your final bill. Tentative bookings are strictly held for 48 hours only. Failure to provide confirmation within this period will result in the release of your booking. No booking is confirmed until the agreed security deposit has been received and once paid, reflects your recognition and agreement with the Terms and Conditions outlined in this package. St George Sailing Club holds the right to cancel any bookings not held with a Deposit Payment and completed Terms + Conditions form.

FOOD SELECTIONS, FINAL PAYMENT & GUEST NUMBERS

Final guest numbers, catering and beverage selection are required, together with payment based on these details, no less than 21 days prior to your event date. We accept increases but not decreases in guest numbers within 21 days prior to your event. Payments can be made by cash, credit card or EFT (1% surcharge applies to all credit card payments). Failure to make final payment 3 weeks prior to your event date will result in the nominated credit card on your Contract being charged with the amount owing. Please note a 1% late payment surcharge will be applied for every day the payment is overdue should the credit card have insufficient funds to be charged. Failure to finalise any non-prepaid beverage consumption at the end of the event will result in the amount owing being deducted from the nominated credit card on your booking form. All food and beverage is provided by St George Sailing Club. No BYO is permitted, with the exception of celebratory cakes.

CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your Wedding/Event, the following applies:

- All cancellations or change of date incur a loss of full deposit + any monies paid or due to date + any fees set out in this clause. No credits will be given for change or transfer of date.
- If you cancel (or postpone) within 6 months of your event date 50% of the minimum spend is due.
- All cancellations (or postponements) made within 60 days of your event date will incur a loss of all monies due as stated on your final invoice. Any outstanding amounts are a debt which are immediately due and payable by you to St George Sailing Club

WEDDING & EVENT COORDINATOR

Included in your package is a 2 hour onsite private consultation with our Wedding and Event Co-Ordinator, 6 weeks prior to your event date to cover all aspects of the wedding including food and beverage choices. If you require extra in person planning, this can be arranged for an additional fee of \$100 per hour. Our Wedding and Event Co-Ordinator will be available via phone and emails throughout the process to answer any questions or queries. Site visits are strictly by appointment.

PROPERTY, DAMAGE AND BREAKAGE

You are responsible for the safekeeping of personal belongings, merchandise and gifts. St George Sailing Club will not accept any responsibility for the loss of or damage to any such property, before, during or after the event. Any decorations, gifts or personal belongings must be collected at the end of the event. If required, you should arrange your own personal insurance. You are responsible for any damage to the building, facilities and furnishings on the premises; and for any loss however arising, as a result of any action by your guests or contractors (e. g. decorators, musicians etc.). Please ensure all contractors are made aware of this. Glitter, confetti, sparklers, pyrotechnics and similar are prohibited. Should the premises be left in an unacceptable state, St George Sailing Club may charge a cleaning fee at its discretion.

BUMP IN AND BUMP OUT TIMES

Bump in (set up) is permitted from 10am on the date of your wedding. St George Sailing Club reserves the right to hold events simultaneously in other areas of the Club. Bump out (pack down) must be completed within 120 minutes of the conclusion of your wedding.

DÉCOR AND STYLING

All major furniture items, fixtures and fittings must remain as styled or positioned. If you require changes, this must be upon agreement with your event coordinator. The St George Sailing Club team are happy to offer the complimentary placement of your bonbonnières and place cards if they are in table and seating order.

Decorations and theming are the responsibility of the patron. St George Sailing club has established relationships with styling services companies, which we can refer you to. Nothing is to be nailed, glued or taped to any wall, door or other part of the St George Sailing Club. Approval by the St George Sailing Club is required before hanging items from the ceiling.

All cakes and floral arrangements must be delivered on the day of the event. All styling items and personal belongings must be taken at the conclusion of the event. St George Sailing Club is not responsible for any items left on the night.

Children's play equipment or rides of any description are not permitted

MUSIC & ENTERTAINMENT

All music and entertainment requires the approval of St George Sailing Club. All music and entertainment requests must be provided to the clubs Wedding & Event Coordinator no less than 21 days prior to your event date, for pre-approval. St George Sailing Club reserves the right to control the volume level of all music. DJ's must be connected to the club's in-house sound system.

EXTERNAL CONTRACTORS

The names of all external contractors must be advised to the St George Sailing Club prior to the event. St George Sailing Club management must approve all contractors and reserves the right to apply limits/restrictions on contractors so as not to impact on the venue and surrounds.

INDEMNITY

St George Sailing Club uses the freshest and best available food and ingredients and prepares food under the most hygienic conditions. However, no liability is accepted for any latent defect in any products used by St George Sailing Club or any loss however arising there from.

MENU TASTINGS

St George Sailing Club does not offer food or beverage tastings, however the menus at St George Sailing Club and Manly 16ft Skiff Sailing Club reflects our food style and offering that we bring to your event.

PRICE ADJUSTMENTS AND MENU CHANGES

St George Sailing Club may increase the amount payable in proportion with increased costs of commodities, labor, taxes, or currency values payable by St George Sailing Club occurring after the signing of the Agreement form. Notwithstanding this, St George Sailing Club may increase prices at its discretion. Menus and beverage package inclusions are subject to change.

ADDITIONAL MEALS - CREW AND CHILDREN

A main meal + beverages for entertainers, photographers and videographers must be supplied at \$60.00 per person, and includes a main meal, soft drinks and juices for the evening.

Children's meals (aged 10 years & below) are priced at \$40.00 per child and includes a main meal, ice-cream, soft drinks and juices for the evening. Children aged 12-16 years dine at 50% from canape and banquet menu pricing. Full Price applies for alternate serve menus. Beverages are charged on a consumption basis for children aged 12 years and over.

DIETARY REQUIREMENTS

Please notify the Wedding & Event Coordinator regarding all dietary requirements including vegetarian, vegan and gluten free no later than 21 days prior to the event. The Club cannot cater for any dietary requirements on the day/night of the event without prior notice.

LICENSING LAWS

All guests attending the event will be asked to present a photo ID and proof of residency. All guests must individually sign in at reception before entering the premises. This is a legal requirement of entering a licensed club.

DRESS REGULATIONS

Smart casual attire is recommended. Singlets for men or sports club apparel is not permitted. Footwear is required at all times.

CONDUCT OF PATRONS

The client and all persons in attendance shall conduct the event in an orderly manner, in full compliance with the applicable laws, regulations and St George Sailing Club rules. The client shall ensure no disturbance or nuisance will be caused to the venue, its surrounds and other patrons. Club Management shall be entitled to remove any persons from the event whose behavior, in the opinion of Management, is objectionable, improper, or undesirable. When leaving the Club, guests are required to leave the venue in a quiet and responsible manner, respecting the Club neighborhood community.

SMOKING

Smoking is prohibited inside the club; however, guests may smoke in the designated gaming or outdoor smoking area.

RESPONSIBLE SERVICE OF ALCOHOL

If you choose to run a beverage tab based on consumption for your event, a minimum spend is required. The Board of Directors, Management and staff of this Club have adopted a policy promoting Responsible Service of Alcohol. In accordance with the Law, any patron observed to be intoxicated will be refused service and may be requested to leave the Club premises. Any practice which promotes irresponsible consumption of alcohol or unruly behavior will not be tolerated, further service will be refused, and patron(s) may be asked to leave the Club premises. Alcohol cannot be removed from the Clubs premises and BYO alcohol is not permitted on premises.

No compensation will be afforded to any member of the event or its host if a member of the event is refused entry, refused service or removed from the premises. Any person involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately.



ST GEORGE

SAILING CLUB
EST 1897



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Sans Souci NSW 2219

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