

Congratulations

Let us begin by saying congratulations on your engagement!

At All Seasons Port Stephens Salamander Shores we offer a truly personal wedding experience. Whether you aspire to host a grand affair or would prefer a casual beachside event, our dedicated Wedding Planner will help to make your big day all that you had envisioned.

The Perfect Location

We are nestled on 3 acres of manicured tropical gardens & boast some of Port Stephens' most breath taking views. Why not call us to request a site inspection so that you can decide if this picturesque location would be the ideal backdrop for your wedding day?

The Perfect Food & Wine

Our options are many & varied, you will be spoiled for choice thanks to our masterful Executive Chef & talented Food & Beverage Team. Our options allow you to choose the direction and budget of your wedding without compromising on gourmet flavours made with the freshest local produce.

Personal Service

On your wedding day you should have the opportunity to relax & enjoy, and with our professional team & impeccable attention to detail you can do just that. Our Wedding Planner will fully assist you in the planning and preparation involved in making your day all that it can be.

Accommodation

All Seasons Port Stephens Salamander Shores Hotel offer a range of accommodation options and will provide your guests with a discount on their booking, subject to availability.



Wedding Ceremony



To ensure a relaxed, hassle free day you may choose to have a Garden Wedding overlooking our spectacular waterways & beside our charming gazebo, an onsite wedding ceremony is \$250, this price includes:



- o Red Carpet hire
- o 20 White chairs
- o 1 Portable microphone
- o 1 Portable CD Player
- o Access to our beautiful grounds & jetty for photographs
- o Set up of area as discussed with our Wedding Planner



Alternatively, for a small Council fee you may consider saying "I do" on our very own jetty or the beach at our front door.

Wedding Reception



At All Seasons Port Stephens Salamander Shores we have several rooms for you to consider when selecting the venue for your reception. Please feel free to arrange a tour of our rooms by contacting our Wedding Planner.

The Spinnaker Room

Overlooking the magnificent Bay & our extensive garden area, The Spinnaker Room offers breath taking views in addition to being bright & airy. The terrace area offers a lovely alternative for your guests to enjoy predinner drinks & canapé service as they anticipate the arrival of the bridal party. The room itself includes a spacious dance floor for you & your guests to enjoy. The room can cater for up to 120 for a sit down dinner or 200 for a canapé wedding. Room hire for the Spinnaker Room is \$250.



The Bayview Room

Perfect for a more intimate wedding, The Bayview Room over looks the pool & offers a leafy outlook with glimpses of the Bay.

Marquee Options

If your dream is to have your wedding as close to the waters edge as possible, then one of our Marquee options might match your vision. Set up amongst our manicured gardens and with breath taking views across the Bay we can cater to your every need as you enjoy the luxury & opulence of all that a beachfront marquee has to offer.

**Marquee hire will be in addition to all other wedding prices.*



Stay With Us



At All Seasons Port Stephens Salamander Bay we aim to make your wedding as seamless as possible. To allow your guests a memorable experience we are pleased to offer a special discount for their stay. Ask our Wedding Planner about the savings we can offer your guests!

Our gift to you...

We are delighted to offer the Bride & Groom a complimentary nights accommodation in one of our deluxe rooms including a breakfast of champagne & strawberries.

EXTRA INFORMATION

Special Diets

Our Executive Chef will be more than happy to accommodate special dietary options &/or children's options upon request.

Midweek & Winter Discounts

If you are considering a midweek or Winter wedding ask our Wedding Planner to provide you with a quote incorporating the fantastic discounts we can offer.

Extra Planning

Our dedicated Wedding Planner can put you in touch with the very best suppliers in the Port Stephens area.



Wedding Packages



All packages include:

- o Coffee & tea station set up after mains
- o White linen table cloths & napkins
- o Your choice of white or black chair covers
- o Bridal table with skirting
- o Cake table with skirting or grand piano set to accommodate cake display
- o Wireless microphone for speeches
- o Plating of your own wedding cake with strawberry & raspberry coulis & cream



1/2 hour of Chefs selection canapés on arrival, choice of 2 alternate drop, 2 course menu

The Celebration Package

\$59 pp

The Indulgence Package

\$69pp

1/2 hour of Chefs selection canapés on arrival, choice of 2 alternate drop, 3 course menu

The Canapé Package

\$59 pp for 6 hot, 6 cold & 4 dessert selections served over 3 hours

\$44 pp for 3 hot, 3 cold & 2 dessert selections served over 2 hours

Gourmet Buffet Package

\$59pp

A selection of salads, prawns, 2 carvery choices, hot dishes & desserts

*add a delicious selection of local seafood for an additional \$19pp



Menu Selections

Options for the Celebrations & Indulgence Packages

Entrees

Prawn wonton with rice vermicelli & a chilli & coriander syrup

King prawn salad with orange & red capsicum chutney, mezuna, champagne & sweet lime dressing

Tasmanian smoked salmon with sweet mustard & dill sauce, frisee salad & a bacon & capers dressing

Marinated lamb tenderloin with Italian vegetables, pine nuts & balsamic dressing

Thai beef salad with a mint & chilli sauce

Caesar salad with chicken tenderloin, shaved parmesan & garlic croutons

Tartlet of chicken, asparagus & oyster mushroom with mezuna & lardons

Mains

Grilled Blue Eye Cod with cherry tomato & fennel bisque, parsley & potatoes

Char Grilled Fillet of Beef with Roast Kipfler Potatoes, Forest Mushrooms & Béarnaise Sauce

Pan Seared Atlantic Salmon with Asparagus Spears, Rocket & Scented Saffron Cream Sauce

Chicken Breast stuffed with Ricotta, Pine Nuts & Basil, Wrapped in Prosciutto with risotto Milano

Roast Rack of Lamb with Provence Crust, Snap Cooked Beans & Pinot Jus

Medallions of Pork Fillet with Glazed Apple & Green Peppercorn Sauce

Seared veal cutlet with olive oil mash, spinach porcini & armagnac jus

Desserts

Slow baked lemon & lime tart with crème citron

Fresh strawberries macerated in Cointreau with double cream on a shortbread biscuit

Chocolate Parfait with coffee & orange syrup coulis

Mango & Passion fruit semi fredo champagne grutez tropical fruits

King Island Brie Plate with Dried Fruits and Lavoche Bread

Cinnamon bread & butter pudding with crème anghaise

Crème Brulee with Pistachio Biscuit

To Finish with

Tea and Dripped Filter Coffee

Petit Fours



Menu Selections

Options for Buffet Packages

Selection of Cold Cut Meats, Salamís and Cured Meats

Prawns, Smoked Turkey, Praga Ham, Sliced Prosciutto,
Spanish Chorizo, Mild Danish Salamí and Pepperoni
Egg Salad with Roast Red Capsicum, Seeded Mustard
Mayonnaise and Cracked Pepper

Salads

Mixed Leaf Mesclun with Red Wine Vinaigrette
Caesar Salad with shaved Parmesan and Garlic Croutons
Vine Tomato, Fetta and Kalamata Olives mixed in Lemon
Olive Oil Dressing
Stir Fried Asian vegetables with Hokkein Noodles, Soy
and Chilli Dressing
Grilled Eggplant, Zucchini, Red Capsicum and Artichoke
Salad

Condiments

Freshly Baked Assorted Breads and Crusty Rolls
An Array of Chutneys and Preserves

****for Gourmet Seafood Buffet add:**

Platters Fresh King Prawns, Sydney Rock Oysters
serviced Natural, Marinated Red Wine Octopus
Local Steamed Black Mussels with Rich Italian Sauce
With Marie Rose Dressing & Oyster Dipping Sauces

Carvery

Select two dishes from the following

Roast Leg of Lamb with Mint Jelly, Roast Leg of Pork
with Apple Sauce, Roast Chicken with Seasoning
or Sea salt encrusted beef rump

Hot Dishes

Grilled Perch with Sautéed Garlic Prawns and Shallots,
Tomato Coulis
Steamed Mixed Seasonal Vegetables
Buttered Parsley Chat Potatoes
Honey Roast Pumpkin, Carrots and Onions
Pomme Dauphinoise

Desserts

Mississippi Chocolate Mud Cake
Lemon Lime Tart
Pecan Pie and Orange Syrup
Pavlova with Strawberries, Passionfruit Coulis and
Cream
Seasonal Sliced Fruit Platters
A selection of Australian Cheese and Crackers
Tea and Dripped Filter Coffee

Menu Selections

Options for Canapé Packages

Hot canapés

- *Seared scallops with lime & hoi sin
- Seared beef, onion jam & kípflers
- Pumpkin & feta tartlets with basil oil
- Malaysian crab cakes with coriander
- Slow roasted lamb peppers & rocket mini pizza
- Thai spiced green rice paper wraps steamed with lemon grass dipping sauce
- Satay chicken, zucchini & spanish onion brochettes
- Szechwan calamari & chilli infusion
- Baked ricotta spinach & pine nut individual filo pastries
- Silver Dory fillets in parmesan crumbs with aioli
- Crisp prawn wontons with rice wine dipping sauce
- *Duck Spring rolls with mild chilli relish
- Stir fried pork & prawn with hokkein noodles served in a noodle box
- *Seafood paella cooked & served in front of guests

Cold Canapés

- *Oyster with french wine vinaigrette
- Prawn cocktail in a baby cos lettuce cup
- Mini Bruschetta with bocchini & balsamic
- Peppered roast beef with pickle mayo on sour dough bread
- Double smoked ham, basil & feta filo parcels
- Lemon & chive cream cheese with tomato on savoury pikelets
- Prosciutto wrapped rockmelon sticks
- Serrano ham with ratatouille on garlic turkish bread
- Duck liver pate maison with orange on melba toast
- Leek, onion & gruyere cheese tartlets
- Smoked salmon & veirge tartlets

Sweet Canapés

- Individual Chocolate mousse
- Strawberry tartlets
- Brie on walnut bread
- Crème brulee pistachio biscuit
- Lemon cheesecake tartlet
- Chocolate & cherry torte
- Apple & blueberry tart
- Caramel, almond & tia maria trifle
- Profiteroles with Cointreau crème
- Seasonal fruit skewers
- champagne & mint

**indicates canapés available on \$59 package only*



Beverage Selection



We are happy to provide several options for your beverage selection at your upcoming wedding. Should you prefer to have your beverages charged on consumption (like a bar tab) we are more than happy to accommodate this.



The Beach Package

Wine: Select any 2 wines from the following - Tyrell's Classic Dry White, Chain of Fire Sauvignon Blanc Semillon, Hunter Gold Shiraz or Chain of Fire Merlot

Sparkling wine: Bancroft Estate Brut

Beers: Tooheys new, VB, XXXX Gold & Hahn Light
Soft Drinks

2 hours \$28pp

3 hours \$34pp

4 hours \$40pp



The Bay Package

Wine: Select any 4 wines from the following - Wild Oats Sauvignon Blanc, Wild Oats Chardonnay, Tulloch Verdelho, Wild Oats Cabernet Merlot, Bay of Stones Shiraz or Devils Corner Pinot Noir

Sparkling wine: Jacobs Creek Pinot Chardonnay

Beers: Tooheys new, VB, XXXX Gold, Hahn Light, Tooheys Extra Dry, Hahn Super Dry & Pure Blonde
Soft Drinks

2 hours \$43pp

3 hours \$49pp

4 hours \$55pp