





WEDDINGS

SAILS PORT MACQUARIE

by Rydges









CONGRATULATIONS ON YOUR

ENGAGEMENT

We invite you to celebrate in one of the North Coast's most stylish wedding destinations Sails Port Macquarie by Rydges.

From an intimate to lavish gatherings, Sails Port Macquarie has an inspiring selection of indoor and outdoor ceremony and reception spaces to create the perfect coastal celebration.

From the lush lawns and tropical gardens of 'The Pavilion' to the sweeping vistas across the marina from 'The Cape Ballroom', you have the canvas to design an unforgettable occasion.



THE POINT

Located on the furthermost point of the resorts private peninsula is our signature outdoor ceremony location, 'The Point'.

Overlooking the tranquil bay and Pelican island, this picturesque and private space is suitable for over 100 guests providing the perfect setting to capture your special moment.

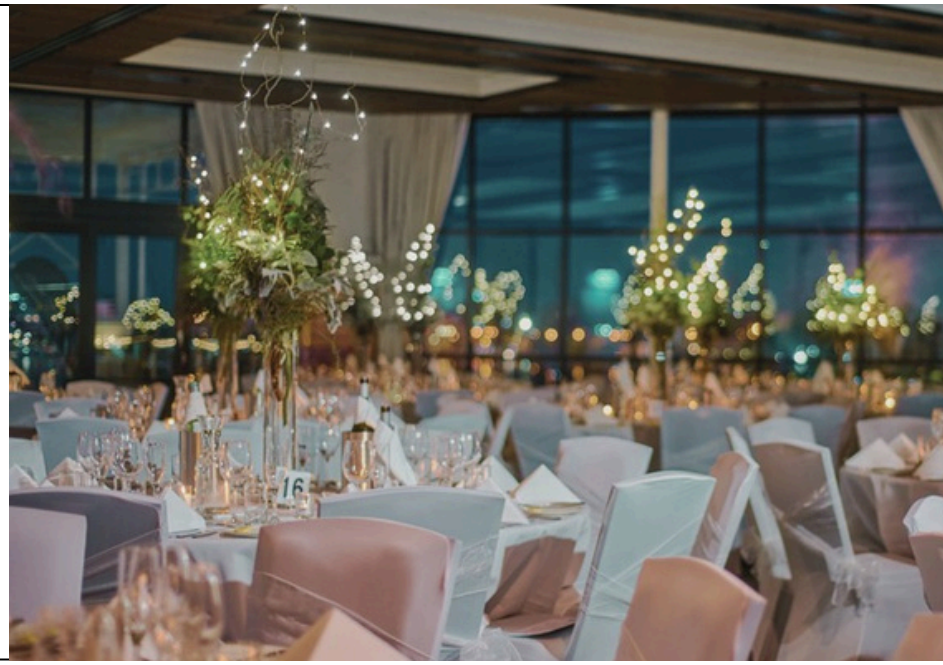
Your guests can soak up the stunning coastal location and enjoy a glass of bubbles with an unforgettable view while they wait to witness the magic of your ceremony.

THE BALLROOM

Situated on the eastern foreshore of the resort with uninterrupted views of the marina, across the bay and out to the Pacific Ocean.

The Cape Ballroom seats up to 250 guests in a banquet formation or over 300 guests for a cocktail event, and can be divided for smaller, more intimate celebrations too.

The breathtaking pillarless space features floor to ceiling windows with natural light and stunning water views. With high ceilings, a pre event lounge, a large undercover balcony, full event bar, elevator access and private amenities, this exclusive venue is the ideal backdrop for your Wedding reception.





THE CHAPEL & FORMAL GARDEN

Offering lush green lawns with stunning river views, moored yachts, and manicured tropical gardens for a picturesque setting.

The Chapel is situated alongside The Pavilion amongst the formal gardens with views to the edge of the bay.
Enjoy the lush surrounds and views across the water as you say I do.
The gardens are also perfect for post ceremony drinks and canapes.

THE PAVILION

The most unique alfresco reception venue on the North Coast.

Welcome to The Pavilion, a stunning venue nestled among the impeccable formal gardens with breathtaking views of the bay. Our space comfortably accommodates up to 80 guests, ideal for seated or feasting receptions. The Pavilion also sets the scene for a sophisticated cocktail-style celebration, providing a picture-perfect backdrop for your special event. With its serene surroundings and elegant charm, it's the perfect setting for creating unforgettable memories with your loved ones.





THE BOATHOUSE DECK

Our waterfront deck boasts stunning white gables, a cozy fire pit table, and lush lawns that lead right to the water's edge.

Whether you're planning a dreamy wedding celebration or simply want to kick back with a cocktail and take in the marina views, this is the place to be. The Boathouse Deck is the perfect backdrop for unforgettable moments.
*Booking conditions apply

THE POOLSIDE TERRACE

Experience unforgettable moments with a picturesque waterfront ceremony.

The waterfront pool terrace provides a picturesque setting for your ceremony, with the tranquil Hastings river as your backdrop. Your special day will be truly unforgettable in this stunning location.
*Booking conditions apply



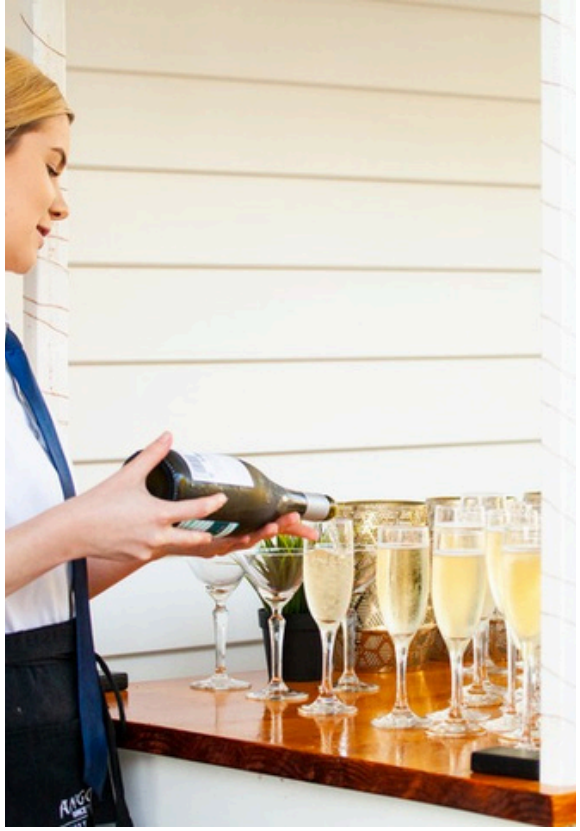
COCKTAIL RECEPTION

Cocktail Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Antipasto, dips and olives platters for reception arrival, followed by an interactive selection of 7 classic canapes & 2 substantial canapes
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include high cocktail tables with white linen, scattered casual seating, chapel dance floor, lectern & microphone
- Gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse









COCKTAIL RECEPTION MENU

Classic Canapé Selection

- Pumpkin Arancini with Confit Garlic Aioli (gf)
- Caramelised Onion & Goat Cheese Tartlet with Confit Tomato (v)
- Smoked Salmon Tartar with Cucumber, Pickled Ginger & Sesame (gf, df)
- Sesame Crusted Halloumi with Hot Honey (gf)
- Sticky Glazed Pork Belly Bites with Pickled Cucumber (gf)
- Beetroot & Goats Cheese Crostini with Caramelised Walnuts
- Beef Croquettes with Wholegrain Mustard Mayo
- Harissa & Honey Chicken Skewers with Mint Yoghurt (v)
- Caprese Skewers with Cherry Tomato, Mozzarella, Basil & Candied Balsamic (gf, v)
- Peking Duck Spring Roll with Hoisin Sauce
- Flash Fried Lemon Pepper Prawns with Green Goddess Dressing

Substantial Canapé Selection

- Soba Noodles with Herbs, Cucumber, Wakame, Edamame & Sesame Dressing
- Thai Beef Salad with Rice Noodles, Fragrant Leaves & Nam Jim Dressing
- Wild Mushroom & Truffle Gnocchi with Chives & Pine Nut Pangrattato (v)
- Smoked Salmon & Garden Pea Orecchiette Pasta with Crème Fraiche & Pea Shoots
- Salt & Pepper Calamari with Fries & Citrus Aioli
- Battered Fish & Chips with Lemon & Tartare Sauce
- Mini Grilled Chicken Sliders with Lettuce & Sriracha Aioli
- Mini Angus Beef Burger Sliders with Pickles & Ketchup
- Mini Lobster Roll with Dill Pickles

Classic Sweet Canapé Selection

- White Chocolate & Coconut Truffles
- Lemon Tartlets
- Salted Caramel Tartlets
- Basque Cheesecakes
- Lamington Cake Pops
- Passion Fruit Pavlova

Menus are subject to seasonal change

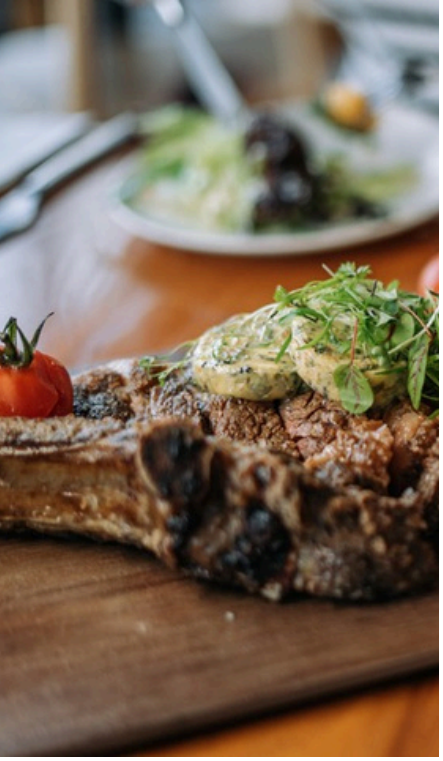
FEASTING RECEPTION

Feasting Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Feasting style shared mains and sides served to the centre of the table for your guests to enjoy.
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include tables clothed in white linen, chairs, dance floor, lectern & microphone*
- Gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse

**The Cape Ballroom - long or round tables, black banquet chairs & dance floor*
**The Pavilion - long tables only, white Malibu chairs & chapel dance floor*









FEASTING RECEPTION MENU

All items served at once in the centre of the table for your guests to enjoy.

- Bread Rolls

Main Selection (select three items)

- Slow Cooked Lamb Shoulder with Crushed Garden Peas, Port Jus & Mint (gf, df)
- Roasted Chicken Adobo with Charred Spring Onion (gf, df)
- Grilled Dory Fillets with Spinach, Lemon & Dill Crumb (df)
- Seared Beef with Red Wine Jus, Horseradish Cream & Dressed Watercress (gf)
- Flash Fried Lemon Pepper Squid with Citrus & Parsley (df)
- Slow Cooked Beef Brisket with Spiced Butter Bean & Parsnip Puree (gf, df)
- Roasted Pork Belly with Butternut Squash Puree, Cider Jus & Crispy Sage (gf, df)
- Steamed Market Fish with Soy, Ginger, Chilli & Shallots
- Wild Mushroom Ragu with Feta Polenta & Hazelnuts (v)
- Rigatoni Caprese with Stracciatella & Olive Crumb (v)
- Roasted Pork Tenderloin with Smashed Sweet Potato & Chimichurri (gf, df)
- Moroccan Lamb Rack with Mixed Herb Pearl Couscous, Pickled Red Onion & Parsley (df)

Sides Selection (select three items)

- Roasted Carrots with Labneh & Dukkah
- Seasonal Greens with Salsa Verde
- Freekeh Tabbouleh
- Crispy Smashed Chats with Lemon Salt
- Balsamic Glazed Crispy Brussel Sprouts
- Moroccan Roasted Cauliflower with Pomegranate & Mint
- Butternut Squash Mac & Cheese with Chives
- Roasted Beets with Goats Cheese & Caramelised Walnuts
- Charred Cabbage with Citrus Tahini
- Smashed Cucumber Salad with Sesame, Soy, Chili & Garlic

Sauce Selection (select two items)

- Red Wine Jus | Diane | Béarnaise | Peppercorn

Dessert (select one item)

- Selection of Mini Fruit & Chocolate Tarts
- Pavlova Grazing Board

Menus are subject to seasonal change

SEATED RECEPTION

Seated Reception Inclusions

- Your ceremony location onsite including 40 Malibu chairs for guest seating and registry signing table
- A post ceremony sparkling wine for all guests
- Two course classic menu served alternately
- Three hour classic beverage package
- Freshly brewed tea & coffee station
- Professional venue setting to include tables clothed in white linen, chairs, dance floor, lectern & microphone*
- Clothed & skirted gift table and cake table with knife
- Your wedding night in a Water View King Room with sparkling wine on arrival and full buffet breakfast in The Boathouse

**The Cape Ballroom - long or round tables, black banquet chairs & dance floor*
**The Pavilion - long tables only, white Malibu chairs & chapel dance floor*









SEATED RECEPTION MENU

Two course reception package can include either entrée & main or main & dessert

Select two items from below options to be served alternately

Entree Selection

- House Cured Salmon with Horseradish, Pickled Spanish Onions, Micro Greens & Herb Oil (gf)
- Twice Cooked Crumbed Brie with Sourdough, Candied Walnuts & Honey (v)
- Confit Duck Rillettes with Fig Jam & Toasts
- Lemon Pepper Squid with Citrus Aioli & Herb Oil
- Prawn & Crab Cocktail with Lettuce, Marie Rose Sauce, Chives & Citrus (gf)
- Caramelised Onion, Feta & Roasted Pumpkin Tart with Watercress & Salted Pumpkin Seeds (v)
- Dukkah Crusted Beef Carpaccio with Radish, Harissa & Pomegranate (gf)

Main Selection

- Twice Cooked Beef Cheek with Horseradish Potato Purée, Lemon & Chive Gremolata, Charred Golden Shallots & Red Wine Jus (gf)
- Slow Cooked Lamb Shoulder with Dauphinoise Potato, Crushed Minted Peas & Port Jus (gf)
- Crispy Skin Barramundi with Coconut Rice, Greens & Thai Red Curry Sauce (gf, df)
- Pan Roasted Chicken Breast Supreme with Parmesan Potato Pavé & Cacciatore Sauce (gf)
- Crispy Roasted Pork Belly with Potato Rosti, Butternut Squash Puree, Crispy Sage & Cider Jus (gf)
- Chargrilled Beef Fillet with Confit Garlic Smashed Sweet Potato, Spinach & Chimichurri
- Seared Atlantic Salmon with Lemon and Herb Crushed Chats & Lemon Caper Butter Sauce (gf)
- Mixed Mushroom Ragout with Potato Gnocchi, Persian Feta & Pine Nut and Thyme Pangrattato (v)
- Miso Glazed Eggplant with Coriander Rice & Sesame Seasoned Greens (v)

Dessert Selection

- Apple Crumble Tart with Salted Caramel & Whipped Vanilla Bean Cream
- Raspberry & White Chocolate Cheese Cake
- Passionfruit Pavlova Roulade with Macerated Berries
- Dark Chocolate & Hazelnut Praline Mousse with Blueberry Compote
- Coconut & Lime Panna Cotta with Basil Syrup & Ginger Crumb

Please speak to your coordinator about specific dietary requirements
Menus are subject to seasonal change

BEVERAGE PACKAGES

Classic three hour package included in all cocktail, feasting & seated receptions

PAVILION

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Hahn Super Dry 3.5 - Bottle
Balter XPA - Can

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

PREMIUM BEVERAGE PACKAGE

WINES

Wildflower Prosecco
Wicks Estate Sauvignon Blanc
Alte Chardonnay
Cantina Di Gambellara Pinot Grigio
Young Poets Moscato
Quilty & Gransden Merlot
Alte Shiraz

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Stone & Wood - Bottle
Byron Bay - Bottle
Asahi - Bottle
Balter XPA - Can
Balter Eazy Hazy - Can
Hahn Super Dry 3.5 - Bottle

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

BALLROOM

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter XPA

BOTTLED BEER

Hahn Super Dry 3.5

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

PREMIUM BEVERAGE PACKAGE

WINES

Wildflower Prosecco
Wicks Estate Sauvignon Blanc
Alte Chardonnay
Cantina Di Gambellara Pinot Grigio
Young Poets Moscato
Quilty & Gransden Merlot
Alte Shiraz

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy
Stone & Wood
Byron Bay
Balter XPA
Balter Eazy Hazy
Asahi

BOTTLED BEER

Hahn Super Dry 3.5

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

Beverage menus subject to change







SIGNATURE

RECEPTION PACKAGE UPGRADES

SPEAK WITH YOUR COORDINATOR ABOUT ADDING SOME EXTRA SPECIAL ITEMS TO YOUR DAY

- POST CEREMONY CANAPÉS
- POST CEREMONY OR LATE NIGHT ASSORTED PLATTERS
- YOUR WEDDING CAKE SERVED WITH BERRY COULIS & FRESH CREAM
- SELECTED ARRIVAL COCKTAIL FOR YOUR GUESTS
- CHILDREN, TEENAGER & VENDOR MEALS
- TIFFANY CHAIRS
- BRIDAL PARTY BREAKFAST PLATTERS
- ICE CREAM CART
- CHAMPAGNE TOWER
- GUEST ACCOMODATION OPTIONS

and so much more!





LET US CREATE

YOUR DREAM CELEBRATION

AT SAILS PORT MACQUARIE

Welcome to Sails Port Macquarie, a breathtaking 4.5-star waterfront hotel that will leave you in awe.
Our luxurious property boasts 92 exquisite guest rooms and suites, providing elegant waterfront accommodation in Port Macquarie's esteemed 'Settlement City' area, conveniently situated near the marina for a truly picturesque stay.

GET IN TOUCH WITH OUR TEAM OF PASSIONATE COORDINATORS

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