



mirage weddings



Metro Mirage Hotel Newport



welcome

Welcome to Metro Mirage Hotel Newport

Congratulations on your engagement and thank you for considering us for the most important occasion of all ... your wedding.

Located on the picturesque shores of Pittwater in Sydney's Northern Beaches, our multi award-winning venue is the perfect location for your indoor or outdoor wedding ceremony and reception.

Whether it's an intimate wedding of 30 or a gathering of up to 120 guests, Metro Mirage Hotel Newport has numerous venue options and has built its reputation on quality and service.

We understand the excitement, joy and nervous anticipation of your very special day. The highest standards of catering and personal service are assured so that you can simply relax and enjoy the day with your friends and family.

Metro Mirage Hotel Newport

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Newport NSW 2106

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Waterfront terrace ceremony

Our wedding ceremony package is priced at \$750

Wow your guests with Pittwater as the spectacular backdrop to your wedding ceremony. Conveniently located adjacent to the reception room, the waterfront terrace boasts a view that is hard to surpass. Immediately following your 30 minute ceremony, your wedding package will commence with up to one hour of pre-reception drinks in this fabulous location. Take advantage of our private onsite jetty and floating pontoon for your photographs.

Ceremony inclusions:

- Terrace ceremony set up by our professional team
- Two post arch with white chiffon drapes and floral posies
- Blue or red carpet runway
- Seating for 40 guests
- Signing table and chair
- Professional in house Wedding Co-ordinator



wedding packages

The wedding packages offered by Metro Mirage Hotel Newport are tailored to ease the task of organising your wedding reception.

Wedding Package Inclusions:

- 4 or 5 hour reception in the Pittwater Reception Room
- Premium menu, bread rolls, tea and coffee
- 4 or 5 hour beverage package - 'The Duchess' Sparkling Wine, Checkerboard Sauvignon Blanc and Shiraz, and choose 2 beers from: Victoria Bitter, Tooheys New, Tooheys Old, XXXX, Pure Blonde, plus Cascade Light, soft drinks and juice
- Romantic bridal table setting with white organza backdrop lit with fairy lights
- Your choice of white or gold Tiffany chairs
- Fresh colour co-ordinated floral rose petal scatter for each table
- Fresh floral arrangement for entrance
- White table linen, linen napkins, crockery, cutlery and glassware
- Tea light candles for each table
- Printed menu for each guest
- Placement of your bonbonniere and place cards on the day
- Dressed gift and cake table
- Complimentary serving of your wedding cake on table platters
- Reception co-ordination by our in-house wedding consultant
- Professional and friendly staff
- Special accommodation rates for guests attending your wedding (subject to availability)

Please Note: Package prices valid until 30 December 2019.

Your reception commences immediately following your on site ceremony.

Minimum spends apply. Sunday weddings incur a \$5pp surcharge.

bonus gift for the newlyweds

Bridal Suite for your wedding night (check-in from 2pm)

Bottle of French Champagne

Full buffet breakfast for two people

Late 'no rush' noon checkout



cherish the moment

3 course menu selection

\$110 per guest (4 hour lunch package)

\$120 per guest (5 hour dinner package)

Includes all items under reception inclusions

Choose 2 selections per course for an alternate service

Entrée

Baby beetroot and caramelised onion goats cheese tart, tomato, new season olive oil

Confit pork belly, preserved cabbage and apple salad, sweet and spicy candied fruit

Sautéed king prawns, chorizo, cherry tomato, basil and a touch of chili

Smoked salmon, salmon roe, blueberries, wild capers

House made cured and smoked duck, pickled grapes, crispy kale

Main

Risotto with wild mushrooms, parmesan wafer, truffle oil

Seared ocean trout, cavolo nero, confit fennel, sauce vierge

Roast chicken breast, mushroom ragout, braised leeks, jus gras

Dukkah crusted lamb, kumera mousse, steamed greens, mint yoghurt

Char-grilled beef sirloin, roast potatoes, braised shallot, red wine reduction

Dessert

Sticky date pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, poached seasonal fruit, cinnamon and oat crunch

Chocolate fondant, peanut butter and honeycomb ice cream, salt caramel

Mini pavlova, lemon custard, fresh berries

Tea and coffee station, wedding cake served on table platters



savour the moment

4 course menu selection

\$122 per guest (4 hour lunch package)

\$132 per guest (5 hour dinner package)

Includes all items under reception inclusions PLUS the following extra inclusions:

Choice of 2 canapés, premium beer package and room upgrade to waterfront bridal suite

Choose 2 selections per course for an alternate service

Entrée

Baby beetroot and caramelised onion goats cheese tart, tomato, new season olive oil

Confit pork belly, preserved cabbage and apple salad, sweet and spicy candied fruit

Sautéed king prawns, chorizo, cherry tomato, basil and a touch of chili

Smoked salmon, salmon roe, blueberries, wild capers

House made cured and smoked duck, pickled grapes, crispy kale

Main

Risotto with wild mushrooms, parmesan wafer, truffle oil

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Roast chicken breast, mushroom ragout, braised leeks, jus gras

Dukkah crusted lamb, kumera mousse, steamed greens, mint yoghurt

Char-grilled beef sirloin, roast potatoes, braised shallot, red wine reduction

Dessert

Sticky date pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, poached seasonal fruit, cinnamon and oat crunch

Chocolate fondant, peanut butter and honeycomb ice cream, salt caramel

Mini pavlova, lemon custard, fresh berries

Tea and coffee station, wedding cake served on table platters



Treasure the moment

Cocktail menu selection

\$115 per guest (4 hour lunch package)

\$125 per guest (5 hour dinner package)

Includes all items under reception inclusions

Menu: 6 canapés, 2 substantial canapés and 1 food station. Total 14 pieces per person, plus food station

Cold Canapés

Pate with pistachio, cranberry sauce, crispy bagel slice

Crab toast with avocado

Seared carpaccio beef, tapenade, and rocket

Roast duck, pickled pear, sourdough

Char-grilled vegetable frittata, tomato relish

Smoked salmon, sour cream, pickled cucumber

Hot Canapés

Tempura pork dumplings, Asian herbs, sweet chili sauce

Coconut, ginger and lime marinated prawn, mango salsa

Caramelised onion and goats cheese tart

Harissa marinated beef, crispy tortilla, lime yoghurt

Pumpkin, sage and mozzarella arancini

Garlic, chilli and lime chicken skewers, Romesco sauce

Substantial Canapés

Thai beef noodle salad

Fish and chips, aioli

Lamb Tagine, roast vegetable cous cous

Indian chicken curry, basmati rice



Food Stations

Mezze

Platters of marinated vegetables, olives and fetta, served with assorted toasted breads and dips

Cheese

Selection of Australian cheeses served with traditional accompaniments

Fruit

Seasonal fruit platter

Dessert

Assorted mini dessert selection



Indulge the moment

4 course menu selection

\$145 per guest (4 hour lunch package)

\$155 per guest (5 hour dinner package)

Includes all items under reception inclusions PLUS the following extra inclusions:
Choice of 3 canapés, indulgent menu, premium beer and wine package, upgrade to waterfront bridal suite and marquee hire

Choose two selections per course for an alternate service

Entrée

Lemon myrtle and coconut seared prawns, mango sauce, bisque reduction, water cress

Wagyu beef carpaccio, balsamic reduction, rocket leaves, crispy shallot, horseradish cream

Cured trio of fish, baby leaf salad, citrus vinaigrette, extra virgin olive oil

Smoked duck, crunchy fresh leaves, French lentils, orange reduction

Main

Beef tenderloin, potato and onion gratin with speck, mushroom ragout, red wine jus

Palmer's Island mulloway, crushed minted peas, capers, lemon butter sauce

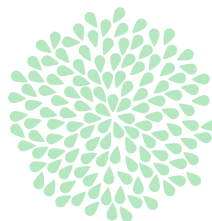
Honey mustard glazed spatchcock, sweet corn puree, sautéed kale

Rump of lamb, grilled asparagus, confit carrots, rosemary jus

Dessert

Chef's individual tasting plate of 4 mini desserts

Tea and coffee station, wedding cake served on table platters



winter delight

Available during the months of June, July and August

\$110 per guest (5 hour Winter Warmer Package)

3 course menu selection

Includes all items under reception inclusions

\$122 per guest (5 hour Winter Indulgence Package)

4 course menu selection

Includes all items under reception inclusions PLUS the following extra inclusions:

Choice of 2 canapés, premium beer package and upgrade to waterfront bridal suite

Choose two selections per course for an alternate service

Entree

Baby beetroot and caramelised onion goats cheese tart, tomato, new season olive oil

Roulade of grilled radicchio and bacon, cheese sauce, balsamic reduction

Sautéed king prawns, chorizo, cherry tomato, basil and a touch of chilli

Seared scallop, cauliflower cream, crispy pancetta, vanilla salt

Main

Roast chicken breast, mushroom ragout, braised leeks, jus gras

Rolled roast pork loin, roast apples, garlic confit mash, apple cider reduction

Beef sirloin, caramelised parsnip, braised shallot, red wine glaze

Barramundi, chestnut puree, confit brussel sprout, dark beer reduction

Dessert

Sticky date pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, poached seasonal fruit, cinnamon and oat crunch

Chocolate fondant, peanut butter and honeycomb ice cream, salt caramel

Classic baked lemon tart, fresh seasonal berries, mascarpone mousse

Tea and coffee station, wedding cake served on table platters



enhance the moment

Canapés on arrival

Please choose from the following selection
(half hour service - 1 ½ pieces per person, per selection)

2 canapés \$6.50 3 canapés \$9.50 4 canapés \$11.50

Cold canapés

Seared carpaccio beef, tapenade, rocket

Roast duck, pickled pear, sourdough

Charred grilled vegetable frittata, tomato relish

Smoked salmon, sour cream, pickled cucumber

Pate with pistachio and cranberry sauce, crispy bagel slice

Hot canapés

Caramelised onion and goat's cheese tart

Harissa marinated beef, crispy tortilla, lime yoghurt

Tempura pork dumplings, Asian herbs, sweet chilli sauce

Pumpkin, sage and mozzarella arancini

Roasted garlic, chilli and lime chicken skewers, romesco sauce

Antipasto Platter

\$12.00pp (2 per table)

Marinated vegetables, olives, cheese, assorted dips, cured meats served with assorted breads

Cheese plate

\$11.50pp (2 per table)

Selection of Australian cheeses served with dried fruit, nuts and crackers

Premium Beer Package

\$9.50pp

Cascade Premium Light PLUS two beers from following: Crown Lager, Pure Blonde, Tooheys Extra Dry, James Boags Premium, Peroni, Stella Artois, Corona, Apple Cider, James Squire 150 Lashes Pale Ale, Coopers Pale Ale

Premium wine package

\$7.00pp

Blanc de Blancs De Perriere, France

Water Horse Sauvignon Blanc, Marlborough, NZ

Radio Boca Tempranillo Valencia, Spain



Important information

- WEDDING TIMES** Daylight saving ceremony times available at 11.30am, 4:30pm, 5.00pm and 5.30pm. Non daylight saving times available at 11.30am, 3.00pm, 3.30pm and 4.00pm. Your reception commences immediately following your half hour ceremony, with pre drinks in this fabulous location.
- MINIMUM NUMBERS** Saturday, a minimum of 80 guests is required. A minimum of 60 guests applies for all other times. The Indulge the moment package has a minimum of 70 guests for a Saturday and 50 guests for all other times. For smaller weddings minimum spends apply.
- SUNDAY SURCHARGE** Any wedding held on a Sunday will incur the Sunday surcharge of \$5pp
- SECURITY CHARGE** To ensure the good order of the neighbourhood in compliance with our responsibilities under the local liquor accord, events over 100 guests are required to employ security guard/s. The minimum cost for a 4 hour guard is \$160 and will be charged on your wedding account.
- ACCOMMODATION** On the night of the wedding the married couple will enjoy a complimentary Waterfront Spa Suite. Once deposit is taken, a wedding block of 10 guest rooms will be held on request. Unbooked rooms will be released 30 days prior to event. A discounted rate is offered to your guests.
- KIDS/CREW MEALS** Kids under 12 Menu; garlic bread, crumbed chicken breast, chips & salad, ice cream \$25pp
Note: Kids are not included in minimum numbers
Crew Meal -Main meal with bread roll and unlimited soft drinks \$40pp
- MENU TASTINGS** Menu tastings are available during the year at designated times. Charges apply. Please contact wedding coordinator to find out more information.
- SPECIAL MEALS** We are pleased to cater for special dietary requirements. Prior notification is necessary to prepare these meals.
- WET WEATHER** In the event of wet weather we have two options;
Our Hawkesbury room will be set up in full ceremony style or you may choose the additional option of marquees for the terrace. A \$350 charge applies for the marquees.

Information correct as at 20/5/18

