



White Lane Studio



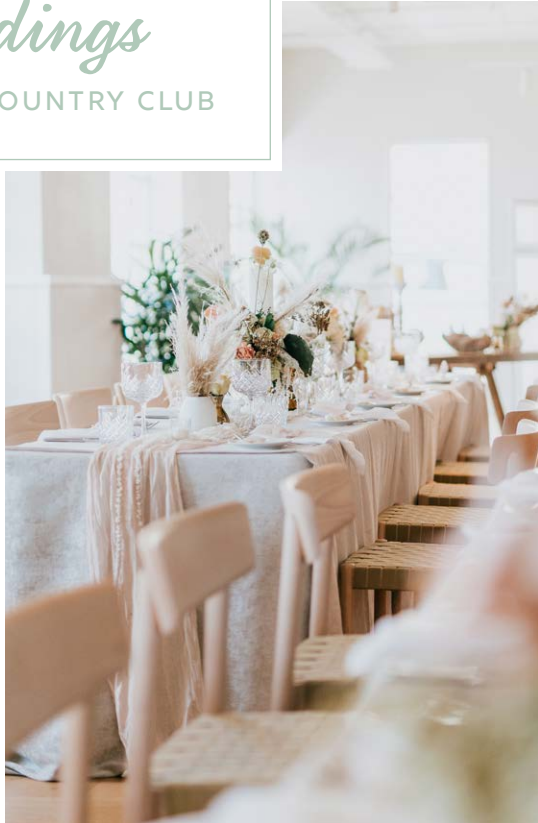
White Lane Studio



Weddings
SHOAL BAY COUNTRY CLUB



White Lane Studio



*the perfect destination
for your magical seaside wedding*





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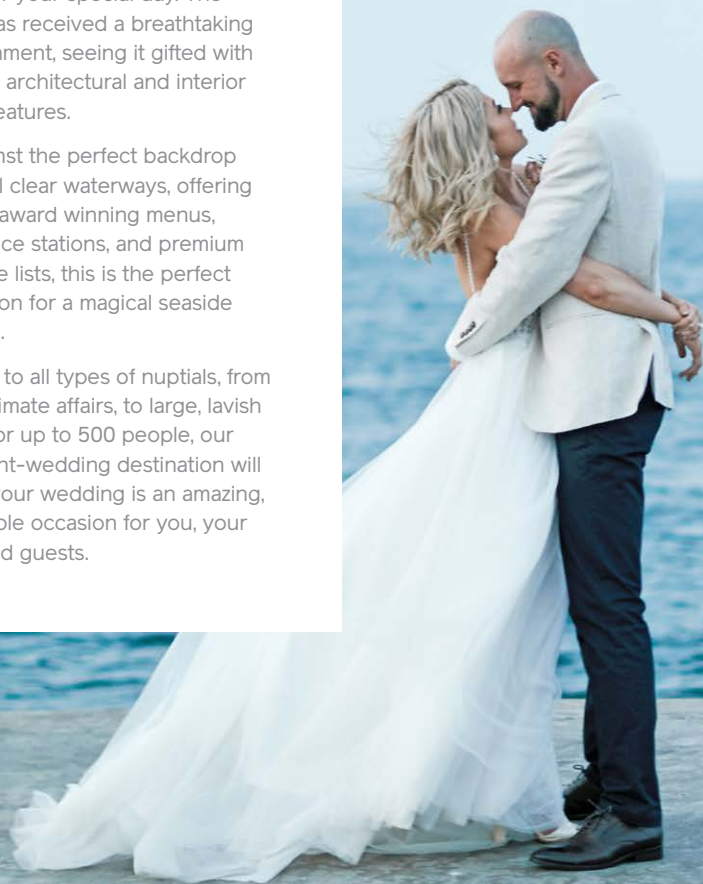
Welcome

Located on the shoreline of stunning Shoal Bay Beach, Shoal Bay Country Club is the premier coastal location for your special day.

This quiet, picturesque enclave of Port Stephens offers an unparalleled venue for your special day. The facility has received a breathtaking refurbishment, seeing it gifted with stunning architectural and interior design features.

Set against the perfect backdrop of crystal clear waterways, offering multiple award winning menus, experience stations, and premium beverage lists, this is the perfect destination for a magical seaside wedding.

Catering to all types of nuptials, from small, intimate affairs, to large, lavish events for up to 500 people, our waterfront-wedding destination will ensure your wedding is an amazing, memorable occasion for you, your family and guests.



Spaces

Whitesands

Port Stephens' premier wedding venue, Whitesands features breathtaking waterfront views, and is situated just metres from beautiful Shoal Bay Beach.

With award-winning architectural features, the space has been interior designed with the 180 degree view in mind, offering rooms suitable for all weddings styles and sizes.

Whitesands can comfortably cater for 180 seated or 300 standing.

Shoal Bay Convention Centre

A purpose built venue suitable for large scale weddings, this space is perfect for medium to large weddings and can comfortably accommodate up to 500 guests.

The Convention Centre features stylish new design, state of the art facilities, a dedicated kitchen and two bars.

| Area | Seated | With Dance Floor | Cocktail |
|-------------------|--------|------------------|----------|
| Whitesands | 180 | 150 | 300 |
| Whitesands (half) | 80 | 50 | 125 |
| Convention Centre | 240 | 200 | 500 |



Packages

With a range of mouth-watering menu options and packages, we are able to cater for all types of nuptials.

Inspired by our proximity to the sea, our menu options have been designed to combine a mix of classic favourites with fresh, new dishes that will take your guests on a culinary journey.

We have a range of canapé options, as well as two or three course alternate serve or feast style menus for you to choose from.

Seated Wedding • \$175pp

Two course alternate serve menu
5 hour standard beverage package
Wedding cake cut, plated and served
Tea and coffee

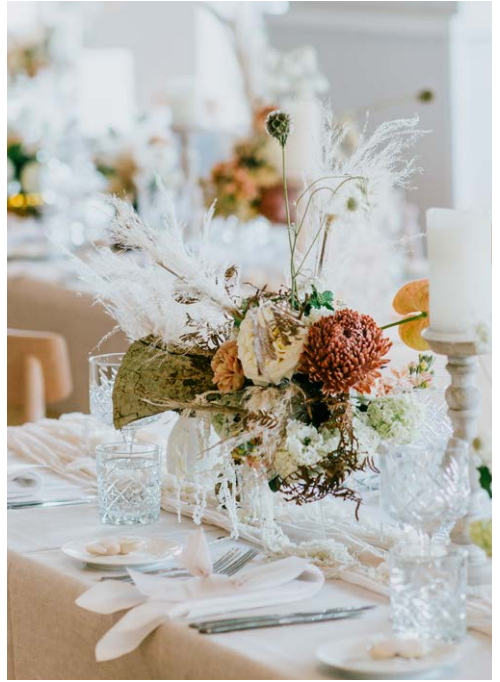
Feast Style Wedding • \$189pp

30 minutes of pre-reception canape service or arrival cocktail spritz per person
Feast style menu with shared entrées, mains and desserts
5 hour standard beverage package
Wedding cake cut, plated and served
Tea and coffee

Cocktail Wedding • \$165pp

8 piece canape package (includes 2 x substantial canapes)
5 hour standard beverage package
Wedding cake cut, plated and served
Tea and coffee

All packages include:
Venue set up including chairs, linen, cutlery, crockery and glassware,
complimentary wishing well, table numbers and welcome signage.



White Lane Studio

Canapés



Cold Canapés

Port Stephens Oysters
Mignonette (gf)

Bruschetta
Smoked Salmon, Wild Rocket,
Preserved Lemon Cream Cheese

Pistachio Crusted Creamy Goats Cheese
Watermelon, Aged Balsamic (v)

Vietnamese Rice Paper Rolls
Prawn, Herbs, Hoi Sin, Crushed Peanuts (gf)

Smoked Chicken Caesar Salad Wrap

Chargrilled Eggplant
Herbed Ricotta, Baby Spinach Roulade (v, gf)

Tuna Tartare
Yuzu Avocado, Crème Fraiche, Radish

Quiche
Caramelised Onion, Goats Cheese (v)



(gf) Gluten Free (v) Vegetarian
All menus are subject to change.

Hot Canapés

Chicken Satay
Peanut Sauce

Spiced Corn Fritters
Sweet Chili Aioli (v)

Mac and Cheese Balls
Mac Sauce (v)

Arancini
Sundried Tomato, Parmesan,
Mozzarella, Basil Aioli (v)

Panko Crusted Prawns
Spiced Green Herb Salsa

Steamed Prawn Dumplings
Ponzu Sauce

Mini Gourmet Pies
Beef and Stout or Lamb and Rosemary

Tender Crumbed Chicken
Ranch Sauce

Vegetarian Spring Rolls (v)



Substantial Canapés

Kingfish Ceviche
Tostada Crisps, Guacamole

Wagyu Beef Sliders
Pickles, BBQ Sauce

Butter Chicken Sliders
Red Onion Relish

Beer Battered Fish and Chips
Tartare Sauce

Salt and Pepper Squid
Lemon Garlic Aioli

Chicken Quesadilla
Tomatillo Salsa

Italian Pork Meatballs
Neapolitana Sauce, Parmesan Flakes

Dessert Canapés

Lemon Meringue Tart

Raspberry Pistachio Friand (gf)

Chocolate Eclair

Salted Caramel Chocolate Tart

Carrot Pecan Mini Cake

Vanilla Cheesecake
Berry Coulis

Chocolate Mousse
Salted Caramel

Panna Cotta
Palm Sugar, Kaffir Lime

(gf) Gluten Free (v) Vegetarian
All menus are subject to change.

Seated Menu

Two Course or Three Course
Alternate Serve

Entrées

Pepper Seared Beef

Roast Pumpkin, Olive Salsa (gf)

Crab, Avocado, Parmesan and Truffle Tian
Pepperonata, Focaccia

Crispy Skin Pork Belly

Apricot Puree, Carrot Citrus Salad

Cauliflower Soup

Seared Scallop, Truffle Oil

Cured Kingfish

Fennel Herb Salad, Orange,
Walnut, Preserved Lemon Dressing

Baked Portobello Mushroom

Wild Rocket, Edamame, Ponzu Dressing (v)



Mains

Free Range Chicken Supreme
Kumara Puree, Roast Vine Ripened
Tomato, Broccolini, Red Wine Jus (gf)

120-Day Grain Fed Beef Tenderloin
Potato Galette, Baby Carrot,
Ratatouille Jus

Steamed Barramundi Fillet
Hong Kong Kale, Soy Ginger Broth (gf)

Crispy Skin Salmon Fillet
Crab Ravioli, Bisque Sauce

Port Stephens Seafood Bouillabaisse
Roast Capsicum, Saffron Dip

Herb Crusted Pork Tenderloins
Wild Mushroom Ragout

Desserts

Panna Cotta
Kaffir Lime, Pineapple Salsa

Espresso Crème Brûlée
Vanilla Wafer

Chocolate Brownie
Salted Caramel Ice Cream (gf)

Orange, Blueberry Frangipane Tarts
Fresh Berry, Mint Salsa

Lemon Drizzle Cake
Orange Zest, Candied Walnuts

Salted Caramel Chocolate Tart
Vanilla Ice Cream



(gf) Gluten Free (v) Vegetarian
All menus are subject to change.

Country Club Feast Menu

To Start

(Choose three)

Antipasto

Double Smoked Ham, Salami,
Manchego Cheese, Rocket,
Olives, Focaccia Bread

Saffron Cous Cous Salad
Grilled Chorizo Sausage

Roast Root Vegetable Salad
Salsa Verde, Shaved Parmesan (v, gf)

Thai Style Spicy Grilled
Turmeric Chicken Salad
Celery, Onion, Tomato, Cucumber (gf)

Vietnamese Rice Paper Rolls
Prawn, Herbs, Hoi Sin, Crushed Peanuts (gf)

Goats Cheese Salad
Roast Beetroot and Puree, Radish,
Truffle Honey, Candied Walnut (v)



Followed By

(Choose two)

Roast Pumpkin Risotto
Peas, Sun Dried Tomato (v)

Slow Braised Lamb Shoulder
Smoked Eggplant, Sumac Potatoes,
Currants, Pine Nuts

Herb Crusted Pork Tenderloins
Wild Mushroom Ragout

Green Curry Crusted Barramundi Fillets
Wok Fried Baby Eggplant

Italian Meatballs
Napolitano Sauce

Roast Chicken Breast
Chickpea Caponata, Spring Onion Jus

Choose an additional main for an
extra \$15 per person

Served With

(Choose three)

Smashed Potatoes
Ranch Sauce (v)

Fries
Truffle Aioli (v)

Steamed Jasmine Rice
(v, vg, gf)

Country Roast Vegetables
Garlic, Rosemary (v, vg)

Greek Salad
(v)

Mesclun Salad
Lemon Vinaigrette (v, vg)

To Finish

(Choose one)

White Chocolate Pistachio Eclairs

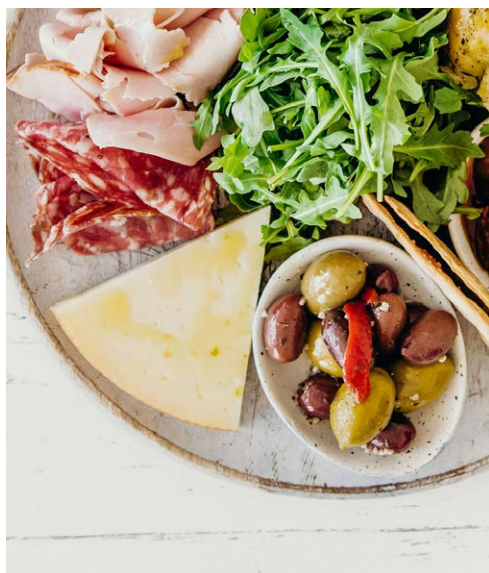
Carrot Pecan Cake

Lemon Meringue Tarts

Rich Chocolate Brownies (gf)

Baked Chocolate and Hazelnut Tarts

Vanilla Cheese Cake



(gf) Gluten Free (v) Vegetarian
All menus are subject to change.

Experience Stations

Want to add a special something extra to your day?

Our experience stations allow your guests to sample an array of mouth-watering, fresh and seasonal produce whilst mingling with friends and family.

Grazing Station

\$30pp

A selection of cured meats and Australian and International Cheeses. Served with an assortment of bread, olives and condiments.

Oyster Station

\$25pp

Freshly shucked and locally sourced oysters accompanied by house made condiments and lemon cheeks

Seafood on Ice

\$35pp

Feast on an ocean fare of fresh local prawns, oysters and balmain bugs. Add crab for an additional \$10 per person.

Paella

Seafood and Chorizo: \$25pp

Vegetarian: \$18pp

Let our chefs treat you to a traditional paella with fresh seafood and chorizo or vegetarian.

Carvery Station

\$25pp

Chef's speciality ham, freshly carved and served with roasted potatoes.

Dessert Station

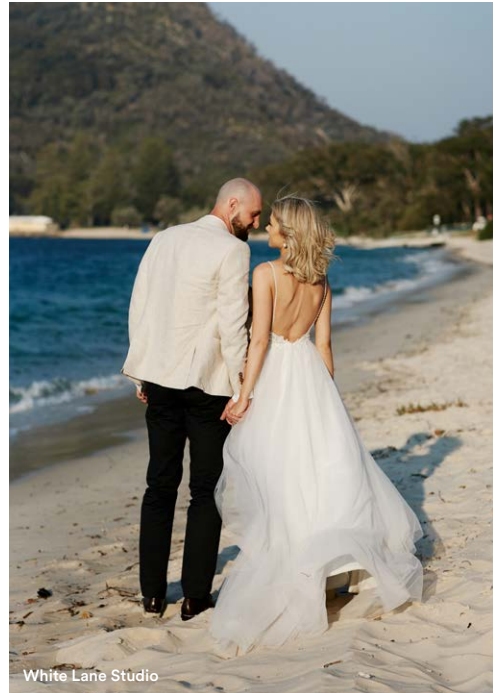
\$18pp

Indulge your sweet tooth with a selection of house made desserts.

Late Night Bite

\$12pp

Chef's selection of assorted rolls served with an array of condiments. Available after 9pm.



White Lane Studio

Beverage Packages

Standard Beverage Package

Bubbles

Chain of Fire Sparkling Cuvée NV

White

Chain of Fire Semillon Sauvignon Blanc

Red

Chain of Fire Shiraz Cabernet

Local Tap Beers

Non Alcoholic Beverages

Premium Beverage Package

+\$15pp

Bubbles

Bandini Prosecco DOC

White Wine (choose two)

Pikorua Sauvignon Blanc

Chain of Fire Semillon Sauvignon Blanc

Bimbadgen 'Ridge' Chardonnay

Ara Single Estate Pinot Gris

Rosé

Luna Rosa Rosado

Red Wine (choose two)

Josef Chromy 'Pepik' Pinot Noir

Hancock & Hancock Shiraz

Chain of Fire Shiraz Cabernet

Rymill 'The Yearling' Cabernet Sauvignon

Local Tap Beers

Premium Beers

Corona

Peroni

James Squires 150 Lashes

Heineken

Asahi

Non-Alcoholic Beverages



Deluxe Beverage Package

+\$25pp

Bubbles (choose one)

Lark Hill NV Regional Blanc de Blanc
Bandini Prosecco DOC

White Wine (choose two)

Chapel Hill 'Abacus' Chardonnay
Alkoomi Grazing Collection Riesling
Andrew Thomas 'Synergy' Semillon
The Lane Block 10 Sauvignon Blanc
Tar & Roses Pinot Grigio
Fiore Moscato

Rosé

Ara Single Estate Rosé

Red Wine (choose two)

Silkman Shiraz Pinot Noir
Phillip Shaw 'The Conductor' Merlot
Bimbadgen Estate Shiraz
Pikes 'Luccio' Sangiovese

Local Tap Beers

Bottled Beer:

Corona
Peroni
James Squire 150 Lashes
Heineken
Asahi

Non-Alcoholic Beverages

Spirit Upgrade

4 Hours: \$25pp

5 Hours: \$35pp

6 Hours: \$45pp

Finlandia Vodka

Bombay Dry Gin

Dewars White Label Scotch

Jim Beam Bourbon

Bundaberg Rum

Bacardi Carta Blanca Rum

Beverage Experience Stations

Bellini Pop Up Bar +\$18pp

Flavours: Peach, Watermelon,
Mixed Berry, Strawberry and Lavender,
Blood Orange, Kir Royale

Includes seasonal fruits and garnishes

Spritz Pop Up Bar +\$18pp

Flavours: Peach, Watermelon,
Mixed Berry, Strawberry and Lavender,
Blood Orange, Kir Royale

Includes sparkling, liqueur,
seasonal fruits and garnishes

Want to wow your guests?
Add a glass of Veuve Clicquot
on arrival for \$22 per glass.

Location

Shoal Bay Country Club is an easy two-and-a-half hour drive north of Sydney, and just 30 minutes from Newcastle airport, which accommodates regular flights from cities including Melbourne, Brisbane, Gold Coast, Canberra and Sydney.

Accommodation

Enjoy the best views in Shoal Bay from the balcony of the breathtaking Shoal Bay Penthouse; the most luxurious property in Shoal Bay and perfect for the bridal party. Plus, there are plenty of on-site accommodation options for your guests, with the Ramada Resort's range of one, two and three bedroom apartments. Each room boasts impressive views, ranging from the breathtaking coastline, to serene views over residential Shoal Bay.





SHOAL BAY

COUNTRY CLUB

www.shoalbaycountryclub.com.au/weddings

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