



The River Deck Restaurant

Wedding Packages

Absolute Waterfront Dining, Sweeping Noosa River Views, Exclusive Ceremony Deck

Thank-you for considering The River Deck Restaurant as a venue for your wedding reception. The River Deck Restaurant is an outstanding venue at any time of the day or year. Dramatic sunsets, glistening water all year round and sweeping views up and down the Noosa River, will ensure extraordinary wedding photo opportunities for you and unique memories for your guests. Canapés and pre dinner drinks may be enjoyed on our exclusive decks above the river with panoramic backdrops of the majestic Noosa River.

Whether you arrive by gondola, charter cruiser, the charming historic Noosa ferry or by road, your guests will be assured of a genuine warm welcome, quality contemporary dining, a stunning waterfront reception and most importantly a memorable reception crafted to your personal wishes. You are welcome to select your own entertainment and decorating theme for the entire venue when choosing to book the restaurant exclusively. 'Formal Dining' (for up to 180 guests) or a stand up 'Cocktail Party' (for up to 220 guests) style reception are both options available to you.

At The River Deck Restaurant, we will work with you to ensure your reception is unique. You can be married then join us later for your reception, or you are invited to have your ceremony here on our exclusive ceremony deck, which boasts a spectacular uninterrupted backdrop of the tranquil Noosa River. The River Deck Restaurant offers ample room for your guests to mingle and dine and dance.

As well as a place for private wedding ceremonies, our expansive deck areas are available for your guests to enjoy the spectacular views and relax.

To offer you maximum flexibility for your reception plans, you may choose to book the restaurant exclusively by using our 'minimum spend' guide. Simply divide the 'minimum spend' by the number of guests attending to reach your price per guest. Then select a date to best suit your budget.

As an example—if you have 80 guests and want to book The River Deck Restaurant exclusively on an 'off peak' Saturday night, divide \$8,000 by 80 to reach a minimum spend of \$100.00 per guest. Simple!

All 'minimum spends' are based on key elements which are specific to your wedding reception. These elements include—

- The day of the week you choose to celebrate
- The time of day you choose for your reception (breakfast, luncheon or dinner)
- The time of year you choose. Noosa experiences 'on peak' and 'off peak' periods during the year. As an example, Saturday evenings, school holidays and the Christmas/New Year periods are 'on peak'.

Children are most welcome. Parents are asked to supervise children during a wedding event.

In consideration of our neighbors, all evening functions must conclude by 11pm, with guests vacated by 11.30pm.

For more information please contact us

phone 07) 5474-1100 fax 07) 5474-1199 www.riverdecknoosa.net.au email shipland@bigpond.com

MINIMUM SPENDS							
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Peak Night	\$6,000	\$6,000	\$6,000	\$6,000	\$10,000	\$10,000	\$10,000
off Peak Night	\$5,000	\$5,000	\$5,000	\$4,000	\$6,000	\$8,000	\$8,000
Peak Luncheon	\$4,000	\$4,000	\$4,000	\$4,000	\$5,000	\$6,000	\$6,000
Off Peak Luncheon	\$3,500	\$3,500	\$3,500	\$3,500	\$3,500	\$5,000	\$5,000

The prices above are a guide to the minimum spends required for evening receptions (5pm-11pm) and luncheon receptions (10am-4pm). Cocktail receptions attract the same minimum spends as formal dining receptions.

The River Deck Restaurant is happy to provide quotations for breakfast receptions as required. Dates offered and minimum spends are at the discretion of The River Deck Restaurant. Minimum spends and menu prices may be negotiable for reservations made during off peak periods. Individual quotations will be given for parties numbering over 120 guests, and for receptions held on public holidays.

Attached are our current seasons wedding menus and beverage packages for your appraisal. Catering prices include cuisine, table menus, linen, set up and room hire. Beverages may be purchased on consumption or you may select a beverage package to suit your budget. As The River Deck Restaurant is a fully licensed restaurant offering a variety of reasonably priced beverages, BYO is unavailable.

To avoid disappointment, please be aware that Weddings are not 'booked' until a deposit is received and a receipt has been issued.

Please feel welcome to contact The River Deck Restaurant to discuss the exact requirements you desire for your wedding and reception. After consultation, The River Deck Restaurant will be happy to provide a firm quotation based on your reception date, needs and budget. We look forward to working with you to ensure a professional, memorable, stress free and thoroughly enjoyable Noosa style wedding reception for you and your guests. Please feel welcome to call me when I may be of further assistance on 07)5474-1100.

Kind regards,
Sue Baxby Proprietor
 & Wedding Consultant



*2012, 2013, 2014, 2015 ABIA
 Finalist Wedding Coordinator
 2012, 2013, 2014, 2015 ABIA Finalist
 Best Restaurant Reception*

Suggested Wedding Itinerary

Stunning Beach Ceremony,
 River Cruise, Dining and Dancing at
 The River Deck Restaurant.

- 3.00pm elegant marriage ceremony on Noosa Marina, applause, tears of joy, champagne flows and gorgeous photos taken.
- 4.15pm Guests stroll Marina Wharf and board cruise boat/ferry to enjoy a sunset cruise with a hot pink sky on the tranquil Noosa River. More champagne flows and guests visibly relax and adopt the casual Noosa style.
- 4.15pm wedding party escapes to exclusive Noosa location a board "Aloha" for awesome photos and intimate time for the Bride and Groom.
- 5.30pm Guests disembark cruise at Noosa Marina. A warm welcome, refreshments and canapés wait at The River Deck Restaurant.
- 5.45pm wedding party arrives and makes formal entry to The River Deck Restaurant. More applause and camera flashes. Time to mingle, relax and enjoy sharing the company of your friends and family. Perhaps a string trio plays in the background.
- 6.00pm Wedding party and guests are seated, orders are taken, and The River Deck Restaurant cuisine and hospitality flows effortlessly. Speeches appear between courses and love, memories and embarrassing childhood incidents are shared.
- 9.00pm Bride and groom cut wedding cake, dance a bridal waltz under the stars, romantic! Musicians pick up the tempo and guests dance the night away.
- 11.00pm - 11.30pm Bride, groom and guests prepare to depart The River Deck Restaurant, still on a high with fond memories of an effortlessly, magic night filled with fine Cuisine and exceptional hospitality.

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 For more information: phone 07) 5474-1100 www.riverdecknoosa.net.au email shipland@bigpond.com*



Catering package \$60.00 per guest

Upon Arrival

Selection of three Canapés

Dips with Turkish Bread
(Green Olive Tapenade / Beetroot and Pinenut / White Bean and Artichoke)
 Spinach and Feta Filo Pastries
 Fresh Asparagus wrapped in Prosciutto
(seasonal)
 Snapper Groujons with Tartare Sauce
 Bruschetta with Tomato / Red Onion / Avocado
 Tempura Prawns with Soy/Chili Dipper

Main Course

Choice of one of the following

Chicken Provençale; Baked Chicken Breast with Tomato, Basil, Red Capsicum and White Wine, Bok Choy and Potato Gratin
 Porterhouse Steak with Potato Mash, Green Beans, Field Mushrooms and a Bacon and Red Wine Jus
 Fish of the Day Pan seared, on sautéed Potatoes with fresh Asparagus and a Lime Butter Sauce
 Pork Belly roasted, on Sweet Potato Mash with baby Spinach, Caramelized Apples and Cider Sauce

Choice of one of the following entrées

Thai Seafood Fritters with a Soy/Ginger Sauce and an Asian Green Salad
 Beef Brochettes; Red Wine and Rosemary marinated Beef, grilled and served with Jasmine Rice and Red Wine Jus
 Moroccan Chicken with a Feta, Tomato, Olive Cucumber Salad and Minted Yoghurt Dressing
 Smoked Salmon on Spring Onion Blinis with Avocado/ Dill Cream, garnished with Tomato/Red Onion Salsa

Dessert

Choice of one of the following

Sticky Date Pudding with Butterscotch Sauce and Vanilla Ice Cream
 Orange and Almond Cake with Orange/Lime Syrup and Cream
 Chocolate Mousse and Chantilly Cream
 Vanilla Cheesecake; Baked New York Cheesecake with Raspberry Coulis and Passionfruit

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Catering package \$80.00 per guest

3 Courses - your choice

Upon Arrival

Selection of three Canapés

Assorted Dips with Turkish Bread
Spinach and Feta Filo

Mushroom Caps—filled with blue cheese,
dusted & pan flashed. Dipping sauce.

Hand-made quiches - smoked salmon,
vegetarian or ham/bacon.

Tempura Oysters

Chili Squid - Squid strips dusted with chili/
pepper/sea salt, pan flashed then served
with salad leaves and Aioli

Barramundi Goujonnettes - served with
Aioli Mayonnaise

Tomato, Basil & goat cheese tartlet

Entrée

Choice of two of the following; (alternate drop)

Mooloolaba prawn and Scallop Skewers
fresh local prawns & scallops served with
jasmine rice and a lime beurre blanc

Thai Beef Salad - beef strips pan seared with
Thai flavors on an Asian salad

Chicken & Pistachio Galantine - served with toasted
baguette, roasted tomatoes, salad greens, and a
chutney, tarragon & seeded mustard mayonnaise
Smoked Salmon & Rock melon Salad - with rocket,
cherry tomatoes, lime capers, sour cream & chives

Prawns & Avocado Salad - with iceberg lettuce
And cocktail sauce

Main Course

Choice of two of the following; (alternate drop)

Chicken Breast - oven baked and served with potatoes
gratin, broccoli, and a basil cream sauce

Barramundi Fillet - pan seared and served with
potato mash, baby spinach, topped with seared
prawns in a creamy lime & garlic sauce

Atlantic salmon - grilled and served with sweet
corn & zucchini fritters, asparagus spears, lemon
beurre blanc & tomato salsa

Eye Fillet Steak - char grilled and served with
herbed potatoes, field mushrooms,
Green beans & a red wine jus

Lamb fillet - marinated in garlic, olive oil & port;
char grilled and served with savoyendi potatoes,
green beans and rosemary & port wine jus

Dessert

Choice of two of the following (alternate drop)

Sticky Date Pudding - with butterscotch sauce

Baked Crepes Alaska - oven prepared crepes
filled with sultana cream cheese

Rhubarb and Apple Crumble - with double cream

Assorted Local Cheese Platter - with a fruit selection

Chocolate Brownie - with cream

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Catering package \$90.00 per guest

3 Courses - your choice

Upon Arrival

Selection of four Canapés

Dips with Turkish Bread
*(Green Olive Tapenade / Beetroot and Pine nut /
 White Bean and Artichoke)*
 Spinach and Feta Filo Pastries
 Freshly Shucked Coffin Bay oysters
 Mini Quiches
(Vegetarian OR Lorraine OR Seafood)
 Snapper Goujons with Aioli Sauce Bruschetta
 with Tomato, Onion and Avocado
 Smoked Salmon Blinis with Sour Cream and Dill
 Tempura Prawns with Wasabi Mayonnaise
 Chicken Satay Skewers
 Vegetable Spring Rolls with Soy/Ginger Dipping Sauce

Entrée

Choice of three of the following (guest selection)

Cajun Calamari on Rocket and Roma Tomato Salad
 with Lime and Red Pepper Vinaigrette
 Smoked Salmon on an Orange, Avocado and Cress
 Salad with a Horseradish Dressing
 Garlic Prawns; Grilled Prawn Cutlets in a Garlic, White
 Wine and Cream Sauce with Jasmine Rice
 Chicken and Pistachio Galantine with a Citrus
 and Mustard Mayonnaise, Baby Cress Salad
 and Baguette Toasts
 Tasmanian Scallops pan seared and served with a
 Julienne Vegetable Stir Fry and Coconut Rice
 Spinach and Ricotta Ravioli; House made and
 served with our Napoli Sauce and Parmesan
 Cheese

Main Course

Choice of three of the following (guest selection)

Reef and Beef; Eye Fillet Steak with Field Mushrooms,
 King Prawns, Green Beans, Sautéed Potatoes and a
 Red Wine Jus
 Fish of the Day topped with a Prawn Mousse
 and baked, on Potato Mash with Bok Choy
 and Lime Beurre Blanc
 Macadamia Crusted Chicken Breast with Broccolini,
 Jasmine Rice and a light Mango Sauce
 Tasmanian Salmon Grilled with Scallops, on
 Gratin Potatoes with minted Pea Puree and
 Roast Red Capsicum Sauce
 Duck Confit on Sweet Potato Mash with
 Poached Pear, Spinach and a port Jus
 Double Roasted Pork Belly with fondant Potatoes,
 Cider Glazed Apples and French Braised Peas

Dessert

Choice of three of the following (guest selection)

Crème Brulee; Creamy Custard with a Crunchy
 Caramel Topping
 Chocolate Mousse with Double Cream
 Crepe Suzette; French Pancakes with
 Orange/Grand Marnier Sauce
 Baked Vanilla Cheesecake with Berry Coulis
 and Passionfruit
 Cheese Plate; Brie, Blue and Cheddar with
 Fruit and Crackers

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Catering package \$120.00 per guest

Upon Arrival

Selection of four Canapés

- Fresh Asparagus, wrapped in Prosciutto with Hollandaise Sauce
- Smoked Salmon and Avocado/Lime Cream Tartelettes
- Tempura Coffin Bay Oysters with Wasabi Mayonnaise
- Bruschetta with Tomato, Goats Cheese and Basil
- Prawn Twisters with chili /Soy Dipping Sauce
- Coffin Bay Oysters Natural with Sour Cream and Caviar
- Cajun Calamari with Aioli Sauce
- Dips with Turkish Bread
- (Green Olive Tapenade / Beetroot and Pine nut / White Bean and Artichoke)
- Zucchini and Basil Fritters with Yoghurt/Tahini Sauce

Entrée

Choice of three of the following (guest selection)

- King Prawn Skewers with Soy/Honey Glaze and Jasmine Rice
- Moreton Bay Bug Salad on a Cherry Tomato, Orange, Baby Cress Salad with Ginger/Lime Dressing
- 1/2 Dozen Coffin Bay Oysters with Fresh Lime and Baguette Toast
- Vol au Vent; Crisp Pastry filled with Chicken and Mushroom in a Creamy White Wine and Shallot Sauce
- Moorloobah Prawns with an Avocado, Rock melon Salad and Cocktail Sauce
- Duck Liver Pate with Turkish Toast Cornichons and Cherry Conserve

Main Course

Choice of three of the following (guest selection)

- Eye Fillet Steak with Grilled Prawn Skewers, Roast Field Mushrooms, Sautéed Potatoes, Broccolini and Béarnaise Sauce
- Herb Crusted Lamb Fillet with glazed Baby Carrots, Gratin Potatoes, Spinach and a Red Wine and Rosemary Jus
- Fish of the Day with Grilled Scallops, Roasted Cherry Tomatoes, Bok Choy on Potato Mash with Lime Beurre Blanc Sauce
- Tasmanian Salmon Grilled, on Rosti Potatoes with Asparagus Spears, Caper Flowers and a Creamy Chive and Lemon Sauce
- Duck Confit on Sweet Potato Mash with Poached Pear, Broccolini and a Port Jus
- Baked Chicken Breast pocketed with Brie, Spinach and Pine nuts with Roasted Potatoes, Asparagus Spears and Tarragon Sauce

Dessert

Choice of three of the following (guest selection)

- Tiramisu; Espresso Coffee, Mascarpone, Sponge Finger, Tia Maria, Deliciously layered together
- Crepes Suzette; French Pancakes with an Orange/Grand Marnier Sauce
- The Rive Charlotte; White Chocolate and Strawberry Mousse with Vanilla Sponge and Berry Coulis
- Crème Brulee; Creamy Custard with a Crunchy Caramel Topping
- Hazelnut Meringues with Lemon Semifreddo and Mango Coulis
- Lime Mousse with Crème Chantilly and Passionfruit Sauce

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Cocktail Style Reception Menu Cost \$80.00 per guest

Entree Canapé Selection

Presented on platters and offered to your guests by restaurant stewards ~ selection of four
Freshly Shucked Oysters

Thai Fish Cakes with Soy/Ginger Dipping Sauce

Tempura Prawns with Wasabi Mayonnaise

Vegetable Spring Rolls

Mini Quiches (*Vegetarian OR Lorraine OR Seafood*)

Snapper Goujons with Tartare Sauce

Smoked Salmon Fritters with Dill and Sour Cream

Chicken, Avocado, Cucumber, Yoghurt Wrap

Bruschetta with Tomato, Red Onion and Goats Cheese

Lemon Pepper Calamari Skewers

Satay Chicken

Main Course Canapé Selection

Individual cocktail sized portions ~ selection of three
Presented on platters and offered to your guests by restaurant stewards

Lamb Madras; Mild Indian Curry with Jasmine Rice chili

Prawns with Rice Noodles and Julienne of vegetables

Beer Battered Snapper with Chips and Tartar Sauce

Beef Kebabs; Char grilled, with Red Wine Jus and Salad

Italian Meatballs with Napoli Sauce, Penne Pasta and Parmesan

Prawn and Chicken Thai Fried Rice (*Sue's favorite*)

Dessert Canapé Selection

Presented on a display table ~ selection of three

Baked Cheesecake; vanilla flavored with Berry Coulis

Profiteroles with Pastry Cream and Chocolate Sauce

Orange/Almond Friands (*G/F*)

Crème Brulee; Creamy Custard with a Crunchy Caramel Topping

Sherry and Lime Trifle Glasses

Cheese Plate; Cheddar, Brie and Blue Vein Cheese with Fruit and Crackers

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Beverage Packages

For Seated Dining, Wedding or Corporate Functions

Package One

\$55.00 per guest (Evening Event - limit 5-hours) OR \$45.00 per guest (Luncheon Event - limit 4-hours)

Beers on Tap: Toohey's extra dry

Beers Packaged (Choose 1): Hahn Premium Light, Boag's Premium Light, XXXX Gold

Sparkling Wines: Sparkling Pinot Noir Chardonnay & De Bortoli Sparkling Pink Moscato

Table Wines: River Deck "Molly May" Cabernet Merlot: River Deck "Molly May" Sauvignon Blanc:

River Deck Semillon Chardonnay:

Range of stocked Soft Drinks and Fruit Juice

Package Two

\$60.00 per guest (Evening Event - limit 5 hours) OR \$50.00 per guest (Luncheon Event - limit 4 hours)

Beers on Tap: Toohey's extra dry

Beers Packaged (Choose 2): Cascade Prem. Light; Boag's Premium Light: Boag's Premium Lager

Sparkling Wines: (Choose 2) Rococo Yarra Valley Premium Cuvee.

Pinot Noir Chardonnay: De Bortoli Pink Moscato.

Table Wines: (choose 3) Molly May Sauvignon Blanc: Scotchmans Hill Chardonnay:

St Johns Road Cabernet Sauvignon: Mount Monster Shiraz.

Range of stocked Soft Drinks and Fruit Juice

Package Three

\$65.00 per guest (Evening Event - limit 5 hours) OR \$55.00 per guest (Luncheon Event - limit 4 hours)

Beers on Tap: Toohey's extra dry

Beers Packaged (Choose 3): Cascade Prem. Light: Boag's Premium Light: Crown Lager: Corona Lager

Sparkling Wines: Rococo Yarra Valley Premium Cuvee: De Bortoli Pink Moscato:

Table Wines (Choose 4) Jip Jip Rocks Shiraz Cabernet: Amadio Shiraz: Molly May Cabernet Merlot

Two Tails Marlborough Sauvignon Blanc: Molly May Pinot Gris: Scotchmans Hill Chardonnay.

Range of stocked Soft Drinks and Fruit Juice

Package Four

\$75.00 per guest (Evening Event - limit 5 hours) OR \$60.00 per guest (Luncheon Event - limit 4 hours)

Beers on Tap: Toohey's extra dry

Beers Packaged (choose 3) Cascade Premium Light: Boag's Premium Light: Crown Lager: Corona Lager: Peroni

Sparkling Wines: (Choose 2) Brown Brothers Pinot Noir Chardonnay: De Bortoli Pink Moscato:

Rococo Yarra Valley Premium Cuvee: Sparkling Emeri Pinot Noir.

Table Wines: (choose 4): Dowie Doodle Cabernet Sauvignon: Scotchmans Hill Shiraz:

St Johns Road Cabernet Sauvignon: Sauvignon Bay Marlborough Sauvignon Blanc NZ:

Wairau River Pinot Gris.

Range of stocked Soft Drinks and Fruit Juice

We are flexible with these packages, should there be a beverage you would like included, we are happy to provide a quote in line with your choices.

Our full range of products may be viewed in the a la carte section on our website

Packages can be compiled for Cocktail Style Weddings and Functions

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Please feel welcome to visit the links below for information regarding Noosa wedding professionals who may be of service to you when planning your Noosa Wedding -

Boats & Ferries

Noosa Ferry Cruise Co (07) 5449-8442
www.noosaferry.com

Gondolas of Noosa 0412 929 369
www.gondolasofnoosa.com

Noosa Dreamboats 0414 990 708
www.noosadreamboats.com.au

Noosa River & Canal Cruises (07) 5455-6410
www.noosariverandcanalcruises.com

Bridal Pontoon "Aloha" (07) 5474-1100
Bridal Party Transport 11 guest max

Wedding Ceremony Permits

** Ceremonies conducted on public land/beach require a permit*

Noosa Shire Council
www.noosa.qld.gov.au

Wedding Information, Coordination & Decoration Services.

Sue Baxby wedding coordinator
shipland@bigpond.com Ph 07 54741100
www.riverdecknoosa.net.au

Finalist ABIA Awards 2012,2013,2014,2015

First Class Functions (07) 5474 0299
www.firstclassfunctions.com.au

Splash Events (07)5446 1809
www.splashevents.com.au

Hair & Make Up

The Works on the Marina 07 54498845
www.theworksonthemarina.com.au

Celebrants

Mary Bruce 0412 324 680
mary@marybrucecelebrant.com.au

Christine Sharp (07) 5455 6463
www.christinesharp.com.au

Ann Hills (07) 5471 0401
www.annhillscelebrant.com.au

Kerryn Tucker Civil Marriage Celebrant
(07)54740642 or 0450 904 644
www.celebrantkerryn.com.au

Photographers

Anoosa (07) 5445 8159 or 0439 791 015
www.anoosa.com

Craig Holmes (07) 5448-2881
www.noosaweddings.com.au

Lindy Photography 0421 474 323
www.lindyphotography.com.au

Brock Photography Noosa
www.brockphotos.com.au

Alan Hughes Photography - 0439 707 559
www.alanhughesphotography.com

Flowers

First Class Flowers (07) 5474-0299
www.firstclassfunctions.com.au
Noosa House of Flowers (07) 5474-2755
info@noosaflowers.com.au

Prestige Houses

R&W Noosa Holidays (07) 5448-0966 or
Jayne Nancarrow—0432 415 10

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Wedding Transport

Noosa V.I.P. Limousines —(07) 5442-4065
info@noosaviplimousines.com
Champers Rolls Royce Hire – 0438 234 986 or 0418 240 159
www.champersrrhire.com.au
Deluxe Kombi Service Sunshine Coast – 0402 614 126
www.deluxekombiservice.com.au
Private Transfers – 0422 382 217
www.classicweddingcars.net.au

Entertainment

Matt Fasso (entertainer & DJ) 0421808153_
Offenbach Trio (string quartet) (07) 54415346
www.noosaweddingring.com
Moove It DJ's —(07) 5476-8989 or 0414 443091
www.mooveitdjs.com
Noosa Photo Booths – 0419 468 268
www.noosaphotobooths.com.au
Noosa Photo Booths – 0419 468 268
www.noosaphotobooths.com.au
Rock U Wild DJs – (07) 5449 7352 or 0438 745522
www.rockinuwild.com.au

Baby Sitting

Lifesaver Nannies – Ronnie & Roberta_
0408 177 065
www.noosawedding.org/nanniebabysitting
Caroline – 0414 885 952

Cakes

Sweetness Contained - 0439 748 133
Or 0431 266 084
www.sweetnesscontained.com.au
The Eumundi Food Company —0438 124 364
marybowtie@bigpond.com
Cupcake Teahouse – (07) 5476 8467
www.cupcaketeahouse.com.au

Accommodation

Noosa Sun Lagoon Resort – 1300 888 202
www.noosasonlagoon.com
Coral Beach Resort – (07) 5449 7777
www.coralbeachresort.com.au
Australis Noosa Lakes Convention & Exhibition Centre—(07) 5447-1400
www.australishotels.com
Noosa River Palms —(07) 5474-2888
info@noosariverpalms.com.au
Terrapin Apartments - (07) 5449-8770
www.terrapin.com.au
Clearwater Noosa - (07) 5449-9333
www.clearwaternoosa.com.au
Twin Quays - (07) 5449-9093
www.twinquays.com.au
Weyba Gardens - (07) 5449-0277
www.veybagardens.com.au
Noosa Gardens Riverside Resort - (07) 5449-9800
www.noosagardensresort.com
Pelican Beach Resort Noosa- (07) 5449-0766
www.pelicanbeachnoosa.com
Ivory Palms Resort - (07) 5473-1700
www.ivorypalmsresort.com.au
Bus Transport
Noosa Hinterland Tours —(07) 5448-6111
www.noosahinterlandtours.com.au
Hinter-Coast Transport —(07) 5473-5411
www.hinter-coast-transport.com
Hire Bus and Driver 23 Seat capacity
Phone (07)54741100

For more information please contact us

phone (07) 5474-1100 fax (07) 5474-1199 www.riverdecknoosa.net.au email shipland@bigpond.com

Wedding Terms and Conditions

Please feel welcome to contact the River Deck Restaurant to discuss the exact requirements you desire for your wedding and reception.

To confirm your acceptance of the quotation and to confirm your reservation, a deposit must be received. To eliminate distress please be aware that weddings are not considered 'booked' until a deposit is received and a receipt has been issued. A deposit request form will be forwarded to you.

Entertainment – Please contact the River Deck Restaurant to discuss your entertainment preferences before booking entertainers, we like all licensed venues are subject to noise restrictions.

Reception Drinks – You are welcome to choose beer, wine and spirits from the restaurant lists which are charged for on a 'consumption' basis. Alternatively the River Deck Restaurant offers 'Beverage Packages' which present a range of fixed prices. The River Deck Restaurant is a licensed restaurant and regrettably BYO is unavailable.

Set Menu Price per Guest – Set menu prices are inclusive of selected dining menu, white table linen and personalized table menus.

Reception confirmation – A deposit of \$500 is required to confirm your reservation. The River Deck Restaurant will forward a deposit request / confirmation to you with your quotation.

Final Guest Numbers & Payment Terms – Final guest numbers (minimum number The River Deck Restaurant will charge and cater for) are required one week before your wedding reception along with payment for catering. Any guests not attending from this point on will still be accounted for in the payment of the final balance.

Drink accounts - must be settled at the end of your reception. Your deposit will be deducted from your drink account at the end of your reception. Accounts settled by American Express attract a service charge of 2.5%.

Cancellations – Six months cancellation is required to receive a deposit refund less 20% administration fee. Deposits may be allocated to another date at the discretion of the River Deck Restaurant.

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ABIA FINALIST 2012, 2013, 2014, 2015 Runner Up 2015 Voted Best Venue on Sunshine Coast

BEST RESTAURANT WEDDING RECEPTION

FUNCTION COORDINATOR/ WEDDING ADVISOR

