



**Sheraton**<sup>®</sup>

NOOSA RESORT & SPA



# Noosa Weddings

HAVE THE PERFECT COASTAL WEDDING IN THE HEART OF NOOSA.



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# Reception Venues

## **RIVER LOUNGE**

Located adjacent to the Resort's lobby, River Lounge is the perfect setting for up to 80 guests cocktail style. Natural light filters throughout that is enhanced by a substantial balcony with unsurpassed views over Noosa River. Warm timbers and contemporary furniture complement the sophisticated atmosphere.

**Maximum Capacity Cocktail Style - 65 guests and 55 guests with music/entertainment**

**Maximum Capacity Seated – 35 guests**

**With Entertainment (acoustic duo or DJ only) 55 guests**

**Licensed until midnight – 10pm balcony curfew**

## **NOOSA BEACH HOUSE PETER KURUVITA RESTAURANT**

One of Australia's most acclaimed and well-regarded chef's Peter Kuruvita has brought his excellence to Noosa with the Noosa Beach House Peter Kuruvita. Our team prides itself on innovation and will work closely with you to design a magical day that is unforgettable.

**Maximum Capacity Seated - 85 guests**

**Licensed until midnight, exclusive use available on enquiry**

## **NOOSA BEACH HOUSE PETER KURUVITA PRIVATE DINING ROOM**

Cocooned for privacy with seating for up to 12 people, a sheer veil separates this luxurious space creating an intimate setting perfect for intimate elopements, receptions and celebrations special occasions.

**Maximum Capacity Seated – 10-12 guests**

## **NOOSA BALLROOM & LILLY POND TERRACE**

For a grand wedding affair, our elegant Noosa Ballroom is the ideal choice to impress your guests. From the moment you arrive there is a sense of tradition that offers complete privacy for you and your guests. Experience impeccable Sheraton service dedicated to ensuring your day is one to remember. Seating for up to 180 guests, the ballroom is an ideal venue to turn your dream into a romantic event.

**Maximum Capacity Cocktail Style - 250 guests**

**Maximum Capacity Seated -180 guests**

**With Entertainment, stage and dance floor 140 guests**

**Licensed until midnight – Lilly Pond 10pm curfew**

## **SHERATON RIVER LAWN**

Located conveniently on the river side of the Resort and just a short stroll along the Sheraton Jetty, Sheraton Lawn is perfect for smaller gatherings and is available for wedding ceremonies and intimate receptions offering the beautiful backdrop of Noosa River.

**Maximum Capacity Cocktail Style - 80 guests**

**Maximum Capacity Theatre Style seating - 60 guests**

## **SHERATON PENTHOUSE SUITES**

Take in sweeping Laguna Bay views from their top-floor position. Our Penthouse Suites are ideal for an intimate ceremony or vow renewal. An expansive balcony offers an ideal space for hosting guests with outdoor dining table for six. Indoors, a kitchenette, and a half bathroom make entertaining easy. The private bedroom is a soothing retreat for the Bride and Groom with its Sheraton Sweet Sleeper<sup>®</sup> Bed and spa-like master bathroom. Penthouse Suites. 95 Square Metres.

**Maximum Capacity Cocktail style – 15-20 guests**

**Maximum Capacity Seated – 10-15 guests**



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# Venues at a glance

Experience the perfect noosa wedding from our irresistible position on Hastings street to our premium function space. Whether you dream of intimate cocktails in the river lounge overlooking noosa river, a fairy tale dinner in our noosa ballroom, or a casual gathering in the noosa beach house restaurant, we'll ensure your day will be one to remember.

Venue	Capacity	Licensed	Plated Sit Down Menu per person	Cocktail per person	Minimum Spend
<b>RIVER LOUNGE</b>	60-70 Cocktail 30-40 Seated	Until midnight	2 Course \$69 3 Course \$85	Canapés start from \$25	\$3000
<b>NOOSA BEACH HOUSE PETER KURUVITA</b>	85 Guests Exclusive Seated	Until midnight	2 Course \$75 3 Course (2 choice) \$85 3 Course (3 choice) \$95	Please contact wedding specialist	Please contact wedding specialist
<b>NOOSA BEACH HOUSE PRIVATE DINING ROOM</b>	10-12 Guests Seated	Until 10:30pm	2 Course \$75 3 Course (2 choice) \$85 3 Course (3 choice) \$95	n/a	From \$1000
<b>LILLY POND &amp; BALLROOM</b>	200 Guests Cocktail 150 Guests Seated	Lily Pond 10pm  Ballroom midnight	2 Course \$69 3 Course \$85	Canapés start from \$25	Please contact wedding specialist
<b>RIVER LAWN CEREMONY AND RECEPTION</b>	80 Guests Cocktail 60 Guests Theatre 30 Guests Seated Dinner	Until 10pm	2 Course \$69 3 Course \$85	Canapés start from \$25	Venue hire from \$850

Please note due to Queensland Licensing Laws there are noise restrictions that apply with regards to music. Please talk to our Wedding Specialist to discuss your options.





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# AQUA Day spa Bridal and Hens Spa Packages

A TRANQUIL OASIS IN WHICH TO RELAX, UNWIND BEFORE THE BIG DAY

## PRE-WEDDING PERFECTION PACKAGE

Gather the ladies for a day of laughter and bliss in the Aqua Day Spa. Begin your treatment with a one hour full body massage to relieve tension and stressed muscles from all of your bridal responsibilities. Then An intensive Thalgo facial will leave your skin glowing in time for the special day. Then sit back and relax with a glass of well-earned bubbles.

\$260 per package

## HAPPIEST HEN PACKAGE

You know what they say...the prettiest hens are the happiest hens! Begin your pampering with a soothing 30 minute body massage to relieve tension and stressed muscles. Then enjoy an intensive Thalgo facial that will leave your skin glowing with a sense of well-being in time for the big day. To complete your indulgence choose either a deluxe manicure or pedicure including a hot paraffin dip, wonderful for softening your hands or feet. Then relax with a glass of bubbles and morning or afternoon tea in the Aqua Day Spa or our River Lounge overlooking beautiful Noosa River.

\$340 per package

Contact: Amy Winters – Wedding Specialist  
Phone: (07) 5449 4771  
Email: [amy.winters@sheraton.com](mailto:amy.winters@sheraton.com)  
Address: 14-16 Hastings Street, Noosa Heads, Qld 4567





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# Plated Dinner

**MINIMUM 25 GUESTS, ALTERNATE DROP -2 COURSES 69.00 | 3 COURSES 85.00**

## ENTREES

Master stock chicken breast with  
soba noodle salad - df

Beef tataki, bonito soy, coriander,  
sesame oil and wasabi foam

Slow cooked pork belly, grilled prawn  
and Asian herb salad - df

Mini burrantina, baby beetroot salad,  
dried kalamata olive oil - v, gf

Seared tuna, soba noodle salad and  
shitake mushroom - df

Cured ocean trout, beetroot puree,  
brioche crumb and baby fennel and  
yuzu salad

Vitello tomato, poached milk fed veal,  
tuna mayonnaise, baby capers, wild  
rocket and parmesan cheese - gf

## MAIN COURSES

Grilled beef fillet, pomme anna,  
green peppercorn sauce and  
braised shallot - gf

Macadamia crusted market fish,  
capsicum coulis and  
fresh herb salad - gf

Grilled chicken, white wine and  
wild mushroom sauce with  
grilled asparagus - gf

Seared lamb rump, red wine jus  
and vegetables - gf, df

Spinach and ricotta ravioli,  
fried zucchini flower with  
mozzarella cheese,  
ratatouille sauce - v

Grilled Tasmanian salmon, braised  
baby fennel, tomato and  
olive salsa - gf, df

## DESSERTS

Chocolate trilogy - gf

Mocha tart with tuille, toffee pecan  
and chocolate sauce

Baked New York cheesecake,  
blueberry compote

Mango mousse, coconut and  
raspberry

Cheese and fruit plate, fig paste and  
lavosh



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# Canapés

**MINIMUM 20 GUESTS – 1.5 PIECES EACH PER PERSON PER HOUR – COSTS PER PERSON PER HOUR:  
2 HOT & 2 COLD - 25.00 | 3 HOT & 3 COLD - 29.00 | 4 HOT & 4 COLD - 39.00 | 30 MINUTES - 4 COLD - 22.00  
EACH ADDITIONAL HOUR 12.00**

## COLD CANAPÉS

Duck liver mousse on a spiced bread

Pork belly, appleslaw - gf, df

Pacific oysters with  
citrus salsa - gf, df

Mooloolaba prawn salsa, shaved baby  
fennel and passionfruit - gf, df

Market fish ceviche, lime juice,  
chilli coriander and  
coconut cream - gf, df

Vegetable sushi roll,  
soy sauce - gf, df

Honey duck salad, snow pea and  
sesame seeds

Sous vide beef fillet, pickled onion,  
whole grain mustard

Duo of salmon rillettes, Japanese  
mayonnaise and chives - gf, df

## HOT CANAPÉS

Mini meat pies, chilli jam

Chicken and mushroom vol au vent

Mini fish cake, pickled ginger  
mayonnaise

Lime and pepper panko crumb prawn,  
mango mustard sauce

Vegetable arancini

Vegetable frittata, bush tomato  
chutney - gf

Peking duck spring roll, plum sauce

Chorizo, onion jam and parmesan

Rice paper scallop and prawn,  
coriander and black vinegar

## CHEF'S PREMIUM CANAPÉS 12.00 PER ITEM

Salt and pepper calamari, chipotle  
mayonnaise - df

Wagyu beef sliders, chilli jam and  
chips

Beer battered flathead with chips,  
lemon, aioli

Pulled pork and coleslaw sliders

Singapore noodles with mixed  
vegetables

Vegetable sushi rolls with  
ponzu sauce - gf, df

Grilled tandoori prawn skewers, naan  
bread and raita

Chicken satay with chunky peanut  
sauce and rice - df

## SWEET CANAPÉS

Assorted house made petit fours

Profiteroles and cream

Chocolate, orange and hazelnut cake

Lemon meringue

v – vegetarian | df – dairy free | gf - gluten free | All prices are GST inclusive and valid until 31 May 2016.

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# Aussie BBQ Buffet

**MINIMUM 25 GUESTS -79.00 PER PERSON - INCLUDES CHEF FOR THE EVENING**

## **BAKERY**

Baker's basket of fresh baked assorted bread

## **THE GRILL**

Black Angus sirloin, salsa verde - gf, df

Bush spiced whole chicken - gf, df

House made gourmet sausages - gf, df

Grilled seasonal vegetables - v, gf

Corn on the cobb with butter and salt - v, gf

Roasted kipfler potatoes with rosemary - v, gf

Sauces, condiments and chutneys

## **SALADS**

Coleslaw, toasted cumin seed and raisin - v, gf, df

Sweet potato and baby radish - v, gf, df

Greek salad with tomato, olives and feta - v, gf

Penne pasta, semi dried tomato, ricotta - v

Garden - v, gf, df

## **DESSERT**

Mini pavlova with fresh fruit - gf

Cheesecake with tropical sauce - gf

Chef's selection of cheese, quince paste, lavosh and green apple

Buffet includes brewed coffee, decaffeinated coffee, Dilmah herbal tea infusions

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# Seafood BBQ Buffet

**MINIMUM 25 GUESTS -89.00 PER PERSON - INCLUDES CHEF FOR THE EVENING**

## **BAKERY**

Baker's basket of fresh baked assorted bread

## **THE GRILL**

Freshly cooked Mooloolaba prawns - gf

Moreton Bay bugs and lemon butter - gf

Baked barramundi - gf

Roast Angus beef sirloin with candied onions - gf

Herb marinated salmon - gf, df

Sauces, condiments and chutneys

## **COLD DISHES**

Tasmanian salmon gravlax - gf, df

Freshly shucked oysters on ice - gf, df

## **SALADS**

Grilled tuna nicoise - gf, df

Garden - v, gf, df

Baked potato, chorizo and sour cream

Tomato and mozzarella - v, gf

## **DESSERTS**

Passionfruit cheesecake - gf

Lime tartlet

Seasonal fruit platter - gf

Buffet includes brewed coffee, decaffeinated coffee, Dilmah herbal tea infusions

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# Mediterranean Buffet

**MINIMUM 25 GUESTS -73.00 PER PERSON - INCLUDES CHEF FOR THE EVENING**

## **BAKERY**

Baker's basket of fresh baked assorted bread

## **THE GRILL**

Chicken piccata with capers

Grilled snapper, roasted capsicum, olives - gf, df

Seafood spaghetti, prawn, crab, lemon - df

Roasted vegetable medley

Grilled lamb in rosemary charred lemon - gf, df

Sauces, condiments and chutneys

## **SALADS**

Greek with feta, lemon juice and oil - gf, v

Cantaloupe melon, prosciutto and vin cotto - gf, df

Grilled haloumi, cucumber, red onion and mint yoghurt dressing - gf, v

Antipasto platters with house made dips, oils and dukkah

Garden - gf, df

## **DESSERTS**

Tiramisu

Vanilla pana cotta - gf

Cherry compote - gf

Seasonal fruit platter - gf, df

Buffet includes brewed coffee, decaffeinated coffee, Dilmah herbal tea infusions

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# Asian Themed Buffet

**MINIMUM 25 GUESTS -73.00 PER PERSON - INCLUDES CHEF FOR THE EVENING**

## **BAKERY**

Baker's basket of fresh baked assorted bread

## **STARTERS**

Sweet corn and chicken soup - gf, df

Homemade dumplings with dipping sauce - df

Spring rolls with sweet -df, v

## **THE WOK**

Hokkien noodle stir fry with satay sauce and vegetables - v, df

Beef and black bean sauce with cashew nuts - df

Crispy duck in plum sauce - df

Stir fried chicken with Asian greens - df

Steamed rice - df, gf

Sauces, condiments and chutneys

## **SALADS**

Slow cooked pork belly with nam jin dressing - df

Asian cabbage with crunchy noodles - df

Rice noodle salad - df, gf

## **DESSERTS**

Mango and passion fruit slice - gf

Pandan leaf and sago pudding - gf

Lychee and mango salad- gf

Buffet includes brewed coffee, decaffeinated coffee, Dilmah herbal tea infusions

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# Beverages

## **PREMIUM PACKAGE**

McWilliams Markview Brut Cuvee NV,  
NSW

McWilliams Markview Sauvignon  
Blanc, NSW

McWilliams Markview Cabernet  
Sauvignon Merlot, NSW

James Boag's Draught Light

Hahn Super Dry

Orange Juice

Mineral Water

PER PERSON

1 HOUR 34.00

2 HOURS 42.00

3 HOURS 48.00

4 HOURS 53.00

5 HOURS 59.00

## **DELUXE PACKAGE**

Paul Louis Brut, Loire Valley, France

Manawa Sauvignon Blanc,  
Marlborough, NZ

Xanadu 'Next of Kin' Cabernet Merlot,  
Margaret River, WA

Corona

Heineken

James Boag's Draught Light

Soft Drinks

Orange Juice

Mineral Water

PER PERSON

1 HOUR 45.00

2 HOURS 55.00

3 HOURS 62.00

4 HOURS 68.00

5 HOURS 72.00



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# Beverages

## WINE LIST PER BOTTLE

### CHAMPAGNE

Moët & Chandon Brut Imperial,  
Epernay, France 150.00

### AUSTRALIAN SPARKLING WINE

McWilliams Markview Brut Cuvee NV,  
NSW 39.00

De Bortoli 'Lorimer' Chardonnay Pinot  
Noir NV, NSW 45.00

Paul Louis Brut, Loire Valley,  
France 60.00

### WHITE WINE

McWilliams Markview Sauvignon  
Blanc, NSW 39.00

De Bortoli 'Lorimer' Chardonnay,  
Vic 45.00

Manawa Sauvignon Blanc,  
Marlborough, NZ 55.00

Momo Pinot Gris (Organic),  
Marlborough, NZ 65.00

Wolf Blass Gold Label Chardonnay,  
SA 65.00

Howard Park 'Miamup' Sem Sauv  
Blanc, WA 65.00

### RED WINE

McWilliams Markview Cab Sauv  
Merlot, NSW 39.00

De Bortoli 'Lorimer' Cabernet,  
Vic 45.00

Heartland Cabernet Sauvignon,  
SA 55.00

Xanadu 'Next of Kin' Cabernet Merlot,  
WA 55.00

Manawa Pinot Noir, Marlborough,  
NZ 65.00

Wolf Blass Gold Label Shiraz,  
SA 69.00

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# Beverages

## BEERS & SPIRITS

### AUSTRALIAN BEER (PER BOTTLE)

James Boag's Light 6.00  
Hahn Super Dry 7.00  
James Boag's 8.00  
Crown Lager 8.00

### IMPORTED BEER (PER BOTTLE)

Heineken 9.00  
Birra Moretti 9.00  
Corona 9.00  
Stella Artois 9.00

### SPIRITS

Standard 30ml pour 8.50  
Premium 30ml pour 10.00

## SOFT DRINKS BY THE GLASS

Coca Cola, Lemonade, Ginger Ale,  
Tonic, Soda Water 5.00

## SOFT DRINKS BY THE JUG

Coca Cola, Lemonade, Ginger Ale,  
Tonic, Soda Water 20.00

## JUICES BY THE GLASS

Orange, Pineapple, Grapefruit,  
Tomato, Cranberry 6.00

## JUICES BY THE JUG

Orange, Pineapple, Grapefruit,  
Tomato, Cranberry 24.00

## LIQUEURS 30ML POUR

Southern Comfort 10.00  
Amaretto 10.00  
Baileys 10.00  
Cointreau 10.00  
Drambuie 12.00  
Frangelico 10.00