



Immersive Events

· S U N S H I N E C O A S T ·

W E D D I N G G U I D E

Wedding Packages

The unique and beautifully refurbished Whale One vessel holds up to 115 guests cocktail style.

Each package we offer is based on 50 of your guests, and for a four (4) hour time period. All prices can be adjusted to your exact amount of guests and time frame.

The packages are wonderful options to use as they are, and if you would like to add or substitute any elements you are of course welcome to. Our vision is to make your dreams come to life for the ultimate celebration of your love with your closest family and friends.

The staffing (8) includes a skipper, manager, two RSA bartenders, a deck hand, food runner, security and a private professional chef.

WEDDING PACKAGES

Tropic

\$173 PER HEAD

VENUE & STAFFING \$3750

**ENTERTAINMENT, LIGHTING
& SOUND SYSTEM** \$600

CATERING \$26 PP

2 LARGE + 3 SMALL CANAPÈS

BEVERAGES \$60 PP

MARLIN PACKAGE

WEDDING PACKAGES

Pearl

\$184 PER HEAD

VENUE & STAFFING \$3750

ENTERTAINMENT, LIGHTING
& SOUND SYSTEM \$600

CATERING \$32 PP

*2 GRILL MAINS + 3 SMALL CANAPÈS
+ \$5.00 CHEF WAGE INCLUSION*

BEVERAGES \$60 PP

MARLIN PACKAGE

WEDDING PACKAGES

Nautilus

\$188 PER HEAD

VENUE & STAFFING \$3750

ENTERTAINMENT, LIGHTING
& SOUND SYSTEM \$600

CATERING \$36 PP

*2 GRILL MAINS + 4 SMALL CANAPÈS
+ \$5.00 CHEF WAGE INCLUSION*

BEVERAGES \$60 PP

MARLIN PACKAGE

WEDDING PACKAGES

Oceana

\$194 PER HEAD

VENUE & STAFFING \$3750

**ENTERTAINMENT, LIGHTING
& SOUND SYSTEM** \$600

CATERING \$26 PP

2 GRILL MAINS + 2 LARGE + 2 SMALL CANAPÈS

3 GRILL MAINS + 3 SMALL CANAPÈS

+ \$5.00 CHEF WAGE INCLUSION

BEVERAGES \$60 PP

MARLIN PACKAGE

WEDDING PACKAGES

Beverages

GUEST'S CHOICE

GUESTS PAY AS THEY GO, CASH OR CARD AT BAR

TAB

*PREPAY & CONTROL AS YOU GO WITH CREDIT
AT BAR. YOU CAN CHOOSE ONLY HOUSE OR ALL
BEVERAGES.*

WARM WELCOME \$5 PP

ONE DRINK ON ARRIVAL

MARLIN \$60 PP

HOUSE STANDARD BEVERAGES

MANTA \$85 PP

ALL BEVERAGES

CATERING OPTIONS

Small Canapés

SAVOURY GOATS CHEESECAKE (V)

French goats cheesecake, red onion jam,
sesame & poppy seed crumb

SERRANO & ROASTED APPLE ROULADE (GF)

Thinly sliced serrano ham, honey roasted
apple & blue cheese

QUANDAMOOKA ROCK OYSTERS (GF)

White pepper & coriander mignonette

SEARED MOOLOOLABA YELLOW FIN TUNA (GF)

Served with mezcal infused watermelon,
jalapeno & burnt corn puree

BRIE & CRANBERRY BITES (V)

Baked brie & cranberry relish
encased in puff pastry

PARMESAN AND PECORINO SHORTBREAD (V)

Served with mustard crème fraîche

CATERING OPTIONS

Large Canapés

RARE ROASTED WAGYU FILLET

Served on crostini with horseradish cream,
onion jam & watercress

TIGER PRAWN TOSTADA (GF)(P)

Poached local prawn, avocado mousse,
pickled cucumber on a crisp tortilla

CAULIFLOWER & CHICKPEA FRITTER SLIDER (V) (GF)

Spiced tomato relish, labna & watercress

CATERING OPTIONS

Grazing Boards

MEDITERRANEAN

Grilled, marinated eggplant, capsicum & zucchini, parma ham, calabrese salami, buffalo mozzarella, marinated olives, hummus dip, skordalia dip, selection of breads & crisp breads

FRENCH RIVERIA

Chicken liver pâté, game terrine, triple cream brie cheese, Roquefort blue cheese, comté cheese, onion marmalade, quince paste, seasonal fruits, selection of breads, crisp bread & local vegetable crudité

SEAFOOD

Poached Mooloolaba prawns, Quandamooka oysters, raw Hervey bay scallops, poached Moreton bay bugs served with seasonal sauces & condiments

CATERING OPTIONS

Hot off the Grill

CLASSIC MAINS

SHITAKE MUSHROOM & SPRING ONION SKEWERS (V)

Soy & miso glaze

CHICKEN TENDERLOIN SKEWERS (GF)

Habanero & maple glaze

PULLED PORK PO BOY (GF O)

12-hr smoked pork shoulder, chipotle BBQ sauce & creamy slaw

SMOKED BRATWURST HOT DOG

Kim chi, miso mayo & pickled cucumber

WAGYU BEEF SLIDER

Smoked tomato relish, American cheddar, crispy onions & mustard mayo

CAULIFLOWER & CHICKPEA SLIDER (V) (GF O)

House made satay sauce, house pickles & lettuce

GRILLED ORA KING SALMON TACO

Avocado mousse, roasted peanuts, soy caramel & coriander

CATERING OPTIONS

Hot off the Grill

DELUXE MAINS

POACHED MOOLOOLABA PRAWN PO BOY

Fennel slaw, citrus aioli & fennel pollen

MILLIONAIRES FRIED RICE

Fraser isle spanner crab, Mooloolaba prawns,
Moreton bay bugs, shoyu glaze, egg & Asian herbs

Sides

INCLUDED IN ALL GRILL PACKAGES

HEIRLOOM TOMATO & GREEN LEAF SALAD
WITH RASPBERRY VINAIGRETTE

POTATO SALAD WITH MISO MAYO,
CARAMELIZED ONION & SOFT HERBS

WARMED BREAD ROLL & SMOKED BUTTER

WEDDING PACKAGES

Optional Extras

SMALL CANAPÈ \$4 PP

LARGE CANAPÈ \$7 PP

PRE-DINNER CANAPÈS \$8 PP

GRILL MAIN \$10 PP

SALADS & BREAD \$8 PP

ADDITIONAL OPEN BAR HOUR \$20 PP

MANTA PACKAGE UPGRADE \$25 PP

DELUXE MAIN GRILL UPGRADE \$15 PP

Entertainment

DJ OR ACOUSTIC MUSICIAN \$150 PH

MUSICIANS PROFILES IN A RESOURCE
ALLOWING YOU TO CHOOSE THE RIGHT SOUND FOR
YOUR EVENT

COORDINATION OF ARTIST, SOUND SYSTEM
& SET UP INCLUDED

OWN PLAYLIST IN NEWLY REFURBISHED SOUND
SYSTEM AVAILABLE AS WELL FREE OF CHARGE





GET IN TOUCH WITH US

phone: 07 5444 5656

email: events@sunreef.com.au

immersiveeventssunshinecoast.com.au

Immersive Events
· SUNSHINE COAST ·