



Weddings Overwater

The Perfect Day...



Let us make your day magic...

Offering premium overwater facilities and exceptional dining, the newly revitalized St George Sailing Club provides a breathtaking setting for your perfect day.

Nestled along the foreshore of Botany Bay, your celebration will be an unforgettable moment in time.

Whether you envision an intimate overwater ceremony or a romantic exchange of vows on the sand, the sparkling bay views create a picture-perfect backdrop for your Wedding Day.

After you've exchanged vows, step into a celebration tailored to you. A beautifully curated seated dining experience or a cocktail and canapé soirée in our light-filled, coastal-inspired reception space.

A truly unique and iconic venue, St George Sailing Club offers a year-round setting where spectacular water views meet exquisite cuisine, and warm hospitality

Grazing Table

Selection of premium cold cut meats,
cheeses, bread, crackers, antipasto,
dried fruit + nuts

\$30pp

Seafood Table

Freshly shucked, locally cooked
& served with an
assortment of house made
condiments

\$36pp

Arrival Canapes

Three selections from our canape menu

\$27pp



Canapes

\$69 pp choice of 5 canapes and 1 substantial canapes

+ \$6pp for x1 extra canape selection

+ \$9pp for x1 extra substantial canape selection

VEGETARIAN

Wild mushroom & truffle arancini

Polenta crumbed cauliflower, fish
sauce chilli caramel

Sesame falafel, tahini dressing (vg)

Crisp polenta, aioli

Blue cheese, balsamic onion tart

SEAFOOD

Tuna tataki, avocado, nori & wasabi dressing

Smoked salmon croquettes, yuzu mayo

Panko prawn cutlet, lime mayo

Crumbed barramundi, tartare

Crab mini toasts

MEATS

Beef tataki, ginger soy marinade, yuzu pepper

Chicken karaage, yuzu mayo

Lamb koftas, mint yoghurt

Duck rilette, ginger & beetroot jam, brioche toast

Asian inspired sausage rolls

SUBSTANTIAL CANAPES

Truffle goats cheese
burger sliders

New England style, brioche
prawn rolls, pickles

Burnt teriyaki salmon
& vinegar rice

Shio koji mushrooms
& buckwheat



Alternate Serve

3 Course **\$149**

2 Course Entrée & Main **\$129**

Choice of 2 dishes per course, served alternately

ENTREES

Kingfish ceviche, spiced avocado, pickled fennel, yuzu dressing, crisp gow gees

Grilled Quail, broad beans asparagus & pomegranate salad, citrus vinaigrette

Wagyu beef tartare, cured egg yolk, jerusalem artichoke crisps

Medley beetroot carpaccio, goats curd, dill & citrus dressing (V)

MAINS

Torched miso cod, soy & shitake mushroom broth, daikon, bok choy

Baked pumpkin, smoked labneh, pomegranate, dukkah (V)

Classic duck confit, orange & carrot puree, potato fondant & Jus

Beef eye fillet, truffle mash, rainbow chard, port wine jus

DESSERT

Mulled wine poached pear, vanilla mascarpone, oat crumble

Vanilla & yoghurt pannacotta, mango coulis, native dukkah

Chocolate tart, salted caramel, citrus double cream

Trio of cheese, fresh honeycomb, green apple

Accompanied by Bread and Truffle Butter

All menus are subject to change due to availability and seasonality of produce.

All efforts will be made to substitute for comparable product.

All dietary requirements need to be advised 7 days prior to your event.



Banquet Menu 1

\$109pp choice of 3 entrées, 2 mains, 2 sides, 1 dessert

All elected menu items are served to the table
for a shared dining experience

ENTREE

Panko Barramundi Goujons

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

ACCOMPANIED BY

Warmed sourdough

MAINS

Roast riverina striploin, chimichurri

Braised lamb shoulder, mint yoghurt, gravy

Chermoula baked chicken, mint yoghurt

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

SIDES

Charred broccolini, citrus miso butter

Garden salad, house dressing

Rosemary & feta potatoes

Rocket & Parmesan Salad, Truffle

Vinaigrette

DESSERT

Eton mess

Espresso chocolate tart,
candied orange, citrus
mascarpone

Sticky Date Pudding,
warm butterscotch
sauce & vanilla ice
cream

Desserts are individually plated

ARRIVAL CANAPES

Choice of 3 from the canape menu, served
on arrival

\$27pp

ADDITIONAL SIDES

Greek Salad

Salt and Pepper Calamari
Chips

Add a little wow...

Banquet Menu 2

\$129 pp choice of 3 entrées, 3 mains, 3 sides, 1 dessert

All elected menu items are served to the table
for a shared dining experience

ENTREE

Panko Barramundi Goujons

Tuna tataki, avocado, nori
& wasabi dressing

Salt baked beetroot, dill goats curd,
citrus dressing

Chicken karaage, yuzu mayo

Garlic butter prawns, feta, turkish bread

ACCOMPANIED BY

Warmed sourdough

MAINS

Roast riverina striploin, chimichurri

Braised lamb shoulder, mint yoghurt, gravy

Chermoula baked chicken, mint yoghurt

Oven baked market fish fillet, salsa verde

Baked pumpkin, smoked labneh, pomegranate, dukkah

SIDES

Charred broccolini, citrus miso butter

Garden salad, house dressing

Rosemary & feta potatoes

Rocket & Parmesan Salad, Truffle

Vinaigrette

DESSERT

Eton mess

Espresso chocolate tart,
candied orange, citrus
mascarpone

Sticky Date Pudding,
warm butterscotch
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Desserts are individually plated

ARRIVAL CANAPES

Choice of 3 from the canape menu, served
on arrival

\$27pp

ADDITIONAL SIDES

Greek Salad

Salt and Pepper Calamari
Chips

Add a little wow...

For your kids and crew...

K I D S M E A L S

(Up to 12 years old)

Select from:

Chicken Schnitzel and Chips

Fish and Chips

Cheeseburger and Chips

Includes:

Ice cream dessert and unlimited soft drinks throughout the event

\$30pp

T E E N M E A L S

(Up to 18 years old)

Select from:

Chicken Schnitzel and Chips

Fish and Chips

Cheeseburger and Chips

Includes:

Ice cream dessert and unlimited soft drinks throughout the event

\$50pp

C R E W M E A L S

A selection from the bistro menu will be offered to any elected crew (DJ, photographer etc)

Including unlimited soft drinks throughout the events

\$50pp

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Beverage Packages

Pop a cork and celebrate with a free flow 4.5 hour beverage package for yourself and your guests

SOFT DRINK PACKAGE

\$29pp

Soft Drinks, Juices, Sparkling Water

THE FORESHORE

\$49pp

Craigmoor Cuvée Brut, South East Australia

Deakin Chardonnay, Mildura VIC

Deakin 50 Shiraz, Mildura VIC

House Tap Beers

+ All non alcoholic beer, wine and soft drink

+ All house beers on tap

THE COVE

\$69pp

Please Choose three...

Taltarni Cuvee Rose NV, Victoria

Mio Cappello, Prosecco, King Valley, VIC

Pikorua Sauvignon Blanc, Marlborough NZ

Mitolo 'Jester' Pinot Grigio, McLaren Vale, SA

Ara Single Estate Pinot Gris,

Folklore Cabernet Merlot, South West, WA

Go Down In Flames, Clare Valley, SA

+ All non alcoholic beer, wine and soft drink

+ All house beers on tap

Beverage Package wine inclusions are subject to change

Make it unforgettable...

A R R I V A L C O C K T A I L

Aperol Spritz **\$20**
Espresso Martini **\$22**
Margarita **\$22**

C H A M P A G N E W E L C O M E

Welcome your guests in style with a glass of
champagne upon arrival for each guest

Piper Heidsieck Cuvée Brut **\$25pp**

T H E B A Y

\$79pp

Includes...

All tap beer, Bottled Corona and Peroni, Bottles of Cider, Non-alcoholic beers and wines, Soft drinks and Juices , House Spirits

Please select one...

Borgo Prosecco, Veneto, IT
Yves Premium Cuvee, Yarra Valley, VIC
Taltarni Rose Cuvee, VIC

Please select two...

Ziegler 'The Brickyard' Shiraz, Barossa Valley, SA
Devils Staircase Pinot Noir, Central Otago, NZ
Folklore Cabernet Merlot, South West, WA
Taylors Heritage Cabernet Sauvignon

Pick select three...

Mirabeau Classic Rose, Provence, FR
Monrouby Rose, Languedoc, France
Wicks Estate Sauvignon Blanc, Adelaide Hills, SA
Pikorua Sauvignon Blanc, Marlborough, NZ
Monopolio Pinot Gris, TAS
Ara Pinot Gris, Marlborough, NZ
Pedestal Chardonnay, Margaret River, WA

Just for you

St George Sailing Club offers a breathtaking all-inclusive overwater wedding destination, where your dream day becomes an effortless reality.

Let our dedicated weddings team guide you every step of the way to create an unforgettable experience.

Please reach out to book in a time with one of our Wedding specialists to come in and discuss your vision.





Contact our Events Team for more information – events@stgeorgesailingclub.com.au // 02 9529 4911 (option 2)