

Shingley Beach



WEDDINGS & EVENTS

Get in touch

www.shingleybeachweddingsandevents.com

hello@theweddingplannerswhitsundays.com

07 4948 0526

Capture the essence of the Whitsundays

with Airlie Beach's most sought after wedding venue; Shingley Beach Weddings located at Shingley Beach Resort

The manicured lawns and sandy beach overlooking Abel Point Marina sets the scene for your perfect Whitsunday ceremony at Shingley Beach. Or you may prefer a garden ceremony at Marina Shores. Regardless of your choice, you and your guests can enjoy the beauty of the Whitsundays with the Coral Sea and marina providing the perfect backdrop.

Directly across from Shingley Beach brings you to the reception space, a café by day and wedding venue by night. With floor to ceiling windows along two full sides, the tropical oasis of the outdoors is brought inside. The full bar, gourmet menu options and a late 12-midnight conclusion time will leave you and up to 200 guests with a night to remember.

A variety of accommodation packages are also available to meet you and your guests' budgets, from spacious, comfortable family apartments to 5 star luxury spa suites, with those famous Whitsunday views.

Browse through the ceremony and reception packages, upgrades, menu options and beverages below then contact our events team to secure your dream day!



Shingley Beach Ceremony

\$2,790



Inclusions

- Assistance with arranging all aspects of your wedding ceremony plus staff being present on-the-day to greet guests, assist with bridal arrival / music and post-ceremony activities
- Wedding ceremony at Shingley Beach, including permit fees and application lodgement
- Ceremony decor
 - Altar or arch with chiffon draping and/or decorative element
 - White carpet aisle
 - 20 white fold out chairs
 - 2 chairs & a table for signing of certificates
- Speaker with iPod connectivity (*Wedding Planner will operate on the day*)
- Cordless microphone *if required*
- Wedding Celebrant, *including legal fees and lodgement of paperwork*

Marina Shores Ceremony

\$3,585



Inclusions

- Assistance with arranging all aspects of your wedding ceremony plus staff being present on-the-day to greet guests, assist with bridal arrival / music and post-ceremony activities
- Exclusive use of Marina Shores lawn for your ceremony
- Ceremony decor
 - Altar or arch with chiffon draping and/or decorative element
 - White carpet aisle
 - 20 white fold out chairs
 - 2 chairs & a table for signing of certificates
- Speaker with iPod connectivity (*Wedding Planner will operate on the day*)
- Cordless microphone *if required*
- Wedding Celebrant, *including legal fees and lodgement of paperwork*
- Two nights' accommodation at Marina Shores in a ground level, ocean view, one bedroom apartment

Shingley Beach Reception

from \$8,825 for 50 guests



Inclusions

- Assistance with arranging all aspects of your wedding reception plus your function manager being present on-the-day until after reception formalities
- Exclusive use the venue for your reception until 12-midnight
- Required tables and white linen, including white linen napkins for seated menus
- White fold out chairs or chair cover with coloured sash for reception seating
- Professional speaker system with iPod sound board and cordless microphone
- Set up and pack down of included items
- Basic Buffet, Spit Roast or Canape dinner menu
 - Alternate drop, banquet and additional buffet menus available at an upgrade
- Wedding cake
- Your wedding cake cut and plattered
- Beverage bar tab of \$1,500, minimum required by venue

Quick Facts

Located at Shingley Beach Resort – on-site accommodation

Venue hire 4pm – 12midnight

20 – 200 guests

Complimentary use of existing furnishings

Menu Options

Spit Roast - included

PIPING HOT

Prime Roast Beef on the spit –

carved to your liking

Crackling Glazed Pork

Creamy Mushroom Sauce

Rich Brown Gravy

HOT VEGETABLES

Baked Moroccan Pumpkin

Honey Carrots

Potato Bake

SALADS

Greek Garden Toss

Coleslaw

CRUSTY Bread Rolls

DESSERTS

Fruit Platters and Pavlova

Basic Buffet - included

Whole roast leg of pork

Apple compote and pan jus

Thai chicken curry

Steamed jasmine rice

Sliced smoke leg ham

Choice of 6 salads

Fresh bread rolls

Canape - included

ENTRÉE CANAPES Choose 4

Indian spiced chicken with crème fraiche, fennel and cucumber ribbons

Vanilla cured Atlantic salmon with avocado puree and baby fennel salad

Goats curd and flaked pasty tartlet with beetroot jam and micro herbs

Coriander, chili and picked ginger sushi roll with soy and fresh lime

Roasted butternut, sage and parmesan arancini

Sesame crusted beef with sweet soy, red chili and coriander

Sweet corn and shallot fritters with sticky chili jam

MAIN CANAPES Choose 3

Charred chorizo with saffron potato and spiced tomato chutney

Slow braised lamb shoulder croquette with vanilla pommes puree and vincotto jus

Crisp Italian style pork belly with cauliflower crème, rosemary salt and pistachio

Prosciutto wrapped chicken roulade with velvet potato and baby herbs

Local Emperor fillet with fresh tomato, lime and basil salsa

Sticky beef rib with celeriac crème and spring pea essence

DESSERT CANAPES Choose 2

Belgium chocolate torte with toasted hazelnut brittle

Crisp Italian meringue, lemon curd and strawberry gel shooter

Passionfruit tart with vanilla bean mascarpone and lavender

Coffee bean panna cotta with French sable and salted caramel

Tropical pineapple cloud with mango gel and coconut essence

Menu Upgrades

Two-course alternate drop + \$19pp

ENTRÉE Choose 2

Black figs with silken goats curd, chorizo soil, shaved pecorino, vincotto and live baby herbs

Ocean Trout carpaccio with local king prawn, chilli, ginger, garlic, baby fennel and Tahitian lime

Prosciutto, dukkah and house made labna with vine ripened tomato, baby basil and sour dough shards

Sticky Asian Pork Belly, crisp wontons, chilli bok choy, fresh ginger and coriander salad

Slow braised beef rib with sheep's milk yoghurt, sumac, young mint and sweet pea essence

Seafood three ways – Oyster with citrus soy, Chilli King Prawn with avocado puree and micro herbs, Sugar cured Atlantic Salmon with apple and baby fennel salad

MAIN Choose 2

Vanilla poached local Emperor fillet on sweet corn puree with fresh tomato and basil salsa and caramel butter

Peppered Beef Sirloin with butternut confit, pommes pave, buttered asparagus and vincotto demi glaze

Dukkah and herb centred Chicken roulade with citrus beurre blanc, crisp snow peas, shaved prosciutto and micro herbs

Marsala glazed Duck with celeriac crème, chili broccolini and black cherry reduction with pea leaves

Garlic and rosemary roasted suckling Pork with truffled cauliflower essence, macadamia soil and black fig glaze

House made Potato Gnocchi with porcini crème, shaved pecorino, asparagus, olive oil and baby basil (V)

Add dessert from \$20pp

Menu Upgrades

Street Food + \$19pp

GOURMET PIZZA – Choose 4

Crispy tandoori lamb with bell peppers, Spanish onion, natural yoghurt and coriander
Italian pepperoni and sopressa with basil pesto and heirloom cherry tomatoes
Triple cheese – Gorgonzola, pecorino and vintage cheddar with wild rocket and balsamic
Roasted butterbut and Spanish chorizo with Persian fetta and black olives
Portuguese chicken with red chilli, roasted garlic and salsa Verde
Caprese with fresh, local tomatoes, baby basil, buffalo mozzarella and cracked black pepper
Hickory smoked beef brisket with caramelised eschallots and sticky bourbon sauce

SLIDERS – Choose 1

Pulled pork slider with savoy cabbage slaw and pepper aioli
Slow braised lamb shoulder, rosemary and spiced tomato jam slider
Chipotle chilli chicken slider with cucumber, red onion and cos leaves

TENDERS – Choose 1

Buttermilk and paprika spiced crispy fried chicken with chilli and coriander jam
Southern fried chicken tenderloin with lemon, kaffir lime and roasted garlic
Sticky braised beef ribs with pomegranate, radish and baby herbs

SWEETS – Choose 3

Belgium Chocolate Torte with hazelnut soil and white chocolate shards
Almond milk panna cotta with panama passionfruit and wild raspberries
Crystalized limoncello tart with vanilla crème, lavender and Persian fairy floss
Coffee bean and double crème gateaux with burnt caramel fudge

Premium Buffet + \$49pp

CHARCUTERIE

Crusty bread baskets with whipped butter, olive oil and balsamic
Selection of antipasto and cured meats

SEAFOOD

Natural Coffin Bay Oysters with Tahitian lime
Local King Prawns with cracked pepper aioli

SALADS

Green papaya, chili, ginger and coriander with sesame and lime
Roasted butternut, sage, macadamia and goats cheese
Radicchio, wild rocket, pomegranate and citrus
Traditional Caesar salad with baby cos, shaved parmesan and prosciutto wafers

HOT SELECTION

Charred Portuguese chilli chicken with lemon and coriander
Sticky Asian pork belly with steamed coconut rice
Chilli and garlic roasted street corn with whipped butter

DESSERT

Valrhona chocolate torte with hazelnut soil and buttermilk crème
Almond milk panna cotta with wild strawberry gel and Panama passionfruit
Selection of local tropical fruits and berries