

345 TRAFALGAR AVENUE, UMINA BEACH
MARGARITADAZE.COM.AU



MARGARITA DAZE

Weddings & Events

bookings@margaritadaze.com.au
02 43431044



Welcome to Umina's best beachside hangout, the doorstep to an endless waterfront horizon where socialising is encouraged from sunrise to sunset.

Our diverse indoor and outdoor spaces are perfect for up to 150 guests. Our stunning beachside location on the NSW Central Coast is just 1.5 hours north of Sydney.

With various accommodation options nearby and the Palm Beach Ferry just minutes away Margarita Daze offers a fantastic setting for your special occasion.

VENUE INCLUSIONS



Four hours use of the venue exclusively

Flowers & candles throughout venue

Standard set up of restaurant furniture,
lounge spaces & outdoor area

Bar & floor staff

Table for cake display & gifts

Cutting & serving of your cake

In house background music

Outdoor festoon lighting

CANAPE PACKAGES

Wild mushroom, fennel and provolone arancini with garlic aioli

Beef tataki with ponzu, corn salsa and sesame seeds

Smoked duck spring rolls with ketjap manis

Wagyu beef sliders with pickles, cheese and house sauce

Fish tacos with spicy slaw, pico de gallo, fresh coriander

Haloumi tacos with spicy slaw, pico de gallo, fresh coriander

Beer battered fish bites with tartare

Garlic and rosemary crostini with beetroot relish, smoked labneh and micro coriander

Cured ocean trout blini with dill and horseradish cream

Tempura prawn cutlets

Satay chicken skewers

Stir fry hokkien noodle box

CHOOSE 6 ITEMS - \$55 PER PERSON

CHOOSE 8 ITEMS - \$65 PER PERSON

CHOOSE 10 ITEMS - \$75 PER PERSON

ADD Grazing boards on arrival - \$10 per person

ADD Dessert boards - \$10 per person



SET MENU

ENTRÉES

Flash fried Szechuan squid- papaya salad, chipotle mayo GF
Hiramasa kingfish ceviche- ponzu, radish, grapefruit, fennel, jalapeno GF
Prawn and chives dumplings- chilli and herb oil, sesame tuile, caviar
Confit pork belly- house kimchi, sweet soy, tamarind smear GF

Ricotta gnocchi- asparagus, cherry tomatoes, roasted pumpkin, burnt butter, parmesan

MAINS

Miso salmon- goats cheese and wasabi mousse, shaved carrot, pea sprouts, chimichurri GF
Barossa valley roasted chicken supreme- herb roasted chat potatoes, asparagus, mustard brulee, red wine jus GF
250gm grain fed sirloin- creamy mash potato, charred broccolini, café de Paris butter, red wine jus GF
Oven baked Junee gold lamb rump- aromatic couscous pearls, steamed dutch carrots, pea puree, red wine jus
(Note- lamb dish can be made gluten free by using potatoes instead of couscous)

DESSERTS

Classic tiramisu
Burnt cheesecake, vanilla bean ice cream, berries
Sticky date pudding, vanilla bean ice cream, butter scotch sauce
Deconstructed pavlova, white chocolate mousse, strawberry coulis GF
Coconut and kaffir lime panna cotta, rhubarb compote, palm sugar foam GF/ V

2 COURSES \$65

3 COURSES \$75

BEVERAGE PACKAGES

PACKAGE 1

3 HOURS - \$65 PER PERSON / 4 HOURS - \$75 PER PERSON

SPARKLING

Morgan's Bay Sparkling Cuvée

WHITE

Morgan's Bay Chardonnay

Morgan's Bay Semillon Sauvignon Blanc

RED

Morgan's Bay Shiraz Cabernet Sauvignon

BEER (CHOOSE TWO)

James Boags Light, James Boags Premium, James Squire 150 Lashes, Hahn Super Dry, XXXX Gold, XXXX Summer, Heineken, Stone & Wood

SOFT DRINKS & JUICES

PACKAGE 2

3 HOURS - \$70 PER PERSON / 4 HOURS - \$80 PER PERSON

SPARKLING

Wolf Blass Bilyara Sparkling Cuvee

WHITE

Wolf Blass Bilyara Sauvignon Blanc

Wolf Blass Bilyara Chardonnay

RED

Wolf Blass Bilyara Shiraz

BEER (CHOOSE TWO)

James Boags Light, James Boags Premium, James Squire 150 Lashes, Hahn Super Dry, XXXX Gold, XXXX Summer, Heineken, Stone & Wood

SOFT DRINKS & JUICES

PACKAGE 3

3 HOURS - \$80 PER PERSON / 4 HOURS - \$90 PER PERSON

SPARKLING

Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir

WHITE (CHOOSE TWO)

Cape Schanck by T'Gallant Pinot Grigio

821 South Sauvignon Blanc

Devils Lair Honeycomb Chardonnay

RED

St Huberts The Stag Shiraz

Jamiesons Run Cabernet Sauvignon

BEER (CHOOSE TWO)

James Boags Light, James Boags Premium, James Squire 150 Lashes,

Hahn Super Dry, XXXX Gold, XXXX Summer, Heineken, Stone & Wood

SOFT DRINKS & JUICES

ADD ON'S:

Arrival cocktails - \$15 per cocktail

Alcoholic slushies - \$500 (approx 40 serves)

Squealing Pig Rose Magnums - \$65 each



COSTS

EXCLUSIVE EVENTS

Includes 4 hours exclusive use of the whole venue

VENUE HIRE

Monday to Thursday - Complimentary venue hire

Friday to Sunday - September to April \$3,000 / May to August - \$1,500

MINIMUM SPEND

Monday to Thursday \$12,000

Friday to Sunday \$16,000

CEREMONIES \$1000

Includes an additional 1 hour venue hire, set up of venue furniture for ceremony and signing table

SEMI-EXCLUSIVE EVENTS

Includes 4 hours exclusive use of the main dining area and top deck

VENUE HIRE

Monday to Thursday - Complimentary venue hire

Friday to Sunday - September to April \$1,500 / May to August - \$750

MINIMUM SPEND

Monday to Thursday \$6,000

Friday to Sunday \$8,000

*Exclusive and semi-exclusive hire not available during January or Easter.
School holidays & long weekends on request.

