

345 TRAFALGAR AVENUE, UMINA BEACH  
MARGARITADAZE.COM.AU



# MARGARITA DAZE

Weddings & Events

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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 - \$75 PER PERSON / 4 HOURS - \$85 PER PERSON

### WINES

Selection of house sparkling, white and red wines

### BEER (CHOOSE TWO)

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

### SOFT DRINKS & JUICES

## PACKAGE 2

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

### WINES

Selection of premium sparkling, white and red wines

### BEER (CHOOSE TWO)

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

### SOFT DRINKS & JUICES

## PACKAGE 3

3 HOURS - \$90 PER PERSON / 4 HOURS - \$100 PER PERSON

### WINES

Selection of deluxe sparkling, white and red wines

### BEER (CHOOSE TWO)

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

### SOFT DRINKS & JUICES

### PACKAGE ADD ON'S:

Arrival cocktails - \$15 per cocktail

Alcoholic slushies - \$500 (approx 40 serves)



# 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.

