



HEADLANDS
AUSTIN HER BEACH

Weddings 2025/26

A Headlands Wedding

Destination & Overview

Situated atop of a headland between Sharkies and Little Austinmer beach, Headlands Austinmer Beach is the ideal wedding destination for those drawn to the coastal charm of the Illawarras' Northern Suburbs.

Headlands offers multiple spaces to cater for intimate gatherings, large soirées and everything in between, with a dedicated wedding coordinator to ensure your dream day is both sensational and seamless. With panoramic views of the Pacific Ocean and onsite accommodation to prepare and indulge, Headlands provides an unrivalled service and style to create the ultimate seaside wedding.



Better Together Photo Co.



Michael Boyle



James Simpson

The Ocean View Room

Relaxed yet elegant, our Ocean View Room provides the epitome of exclusive experiences fit for your dream day. With a neutral interior created to accentuate the panoramic ocean views, the refined design offers the perfect backdrop for your wedding. Located on the top level of the Hotel, the room ensures complete privacy and ease of access, with a generous balcony, two bars and amenities. If you are after a more intimate affair, we can accommodate smaller wedding groups in our Ocean View North and South spaces.

Capacity:
Up to 300

Room Hire:
Monday – Saturday
\$3500
Sunday
\$3,800

Stay Seaside

The neutral yet refined design of our 50+ serviced apartments were created with ocean views and sun-drenched balconies in mind, whilst also offering the conveniences necessary in creating a holistic accommodation experience. The apartments are fully equipped and spacious enough to stay awhile, with the intention of providing a seaside getaway that compliments the overall experience of your event.



Michael Boyle



James Simpson



Wedding Ceremony Options

Headlands Austinmer Beach is located only moments away from stunning ceremony locations, including Little Austinmer Beach, Tuckerman Park and Glastonbury Gardens. We also provide onsite locations, which include the sun-drenched Sundowner Terrace and our Ocean View North room, a perfect alternate weather option.

OUTDOOR | From \$3500

- Signing table with two chairs
- Twenty four chairs

INDOOR | From \$1500

- Signing table
- Twenty four chairs

POST CEREMONY PACKAGE | \$55 per person

- 1 hour of chefs' selection canapés
- 1 hour of bottled beer, Sparkling Brut & Tyrrells NV Moore's Creek

Wedding Reception Options

COCKTAIL | \$160 per person

- 3 hot, 3 cold, 2 substantial and 2 dessert canapés
- Classic beverage package

SOIREE | \$180 per person

- Half hour chef's selection canapé service
- Entrée, main, dessert
- Classic beverage package

FEASTING | \$185 per person

- Grazing Station
- 3 mains, 2 sides & petit fours all to share
- Classic beverage package

LUXE | \$235 per person

- Half hour chef's selection canapé service
- Grazing station
- Entrée, main, dessert
- Premium beverage package
- Classic spirit package

*All packages can be tailored to your specific needs – please let us know!
Minimum numbers apply. Monday - Friday 50 people | Saturday - Sunday 80 people*



Michael Boyle



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Canapé Menu Selection

Hot Canapés

- Tempura sweet corn cake with nam jim
- Peking duck pancake with spring onion & hoisin cucumber dressing
- Thai style fish cakes with garlic & sesame dressing
- Asparagus shooter with grilled cheese crouton
- Steamed chicken dim sum with ginger, shallot & black vinegar
- Salt & chili squid with roast garlic & caper aioli
- Vegetable cigars with sweet ginger
- Crumbed calamari with sriracha mayonnaise
- Sticky chorizo forks with saffron mayonnaise
- Sydney rock oysters Kilpatrick
- Seared scallop, chorizo with confit tomato & smoked butter
- Confit duck in a crisp tortilla cup with cucumber & coriander salsa

Cold Canapés

- Dukkah encased seared salmon with saffron & dill aioli
- Cheddar scone with pickled celery, sour cream & walnuts
- Melon blue cheese, prosciutto & basil
- Black sesame seared yellow fin tuna with shallot & wasabi mayonnaise
- Sydney rock oyster with ginger dressing
- Assorted rolled sushi with spiced kewpie
- Prawn, Thai herb & shoots rice paper rolls with hoisin sauce
- House cured salmon with seaweed cracker
- Smoked salmon & dill fraîche roulade
- Fire roasted red bell pepper bruschetta with balsamic dressing
- Mini tomato bruschetta with Grana Padano
- Seared roast beef spoon with mustard crème & pickle

Substantial Canapés

- Satay chicken skewers with peanut sauce
- Spiced lamb kofta with roast garlic tzatziki
- Tandoori chicken with riata & mango
- Soda battered local caught fish goujons
- Pea & asparagus frittata
- Panko crumbed chicken tenders with honey mustard
- Mushroom, pea & mozzarella arancini
- Beef slider with crisp pancetta, BBQ & melted cheddar
- Potato & rosemary flatbreads
- Caramelised onion, blue cheese & walnut flatbread

Dessert Canapés

- Pistachio & dark chocolate brownie
- Mini vanilla crème brûlée
- Milk Callebaut dipped strawberries
- Raspberry mousse with pistachio praline
- Assorted gelato cones
- Mini lemon meringue
- Soft centred dark chocolate tartlets
- White chocolate dipped profiteroles
- Caramel fudge slice
- Passionfruit custard tartlets



Plated Menu Selection

Please select two dishes for each course to be served alternately.

Entrée

- Twice baked Gruyère feta soufflé with baby herb, date & fig relish
- Rare roast beef fillet with purple cauliflower, confit grape, pine nut crumb
- Seared deep sea prawn on caper, anchovy, olive caponata with chilli rouille
- Roast Peking duck salad with wonton crisp, glass noodle, cucumber, shallot, & hoisin dressing
- Sweet roast pumpkin, braised leek tartlet with blue cheese crumb & cinnamon balsamic
- Caramelised leek, dry smoked bacon & pea risotto with chive Grana Padano
- Slow braised veal ragu with black fungi & truffle on whole egg pappardelle
- Coq au vin tartlet with thyme beurre blanc & peppered roquette
- Twice cooked pork belly with cauliflower purée, star anise & cider glaze
- Seared scallop with cauliflower purée, pancetta crumb & black truffle butter
- Dill cured Tasmanian salmon, pomegranate & avocado salad with grapefruit emulsion

Main

- Yellow tail kingfish fillet with tomato, chorizo concasse, grilled asparagus, thyme & garlic butter
- Char-grilled beef fillet on roast garlic mash, buttered green beans & porcini jus
- Sage crusted lamb rump on kumara mash with baby broccolini & brandy jus
- Confit chicken supreme, spiced pumpkin purée, sesame sautéed spinach with hollandaise sauce
- Baked barramundi fillet with confit apple, cherry tomato, smoked baba ganoush & pomegranate butter
- Gruyère stuffed chicken supreme wrapped in prosciutto, with potato purée & confit tomato
- Slow braised beef cheek with white bean purée, roasted Dutch carrots & lemon salsa verde
- Pepper encrusted kangaroo loin with green pea purée, squash & béarnaise sauce
- Salted confit duck thigh on slow roasted fennel, beets & sprouts with braised eschalot nage

- Thyme poached corn-fed chicken breast, glazed carrots & baby broccolini with vincotto jus
- Spring lamb noisette with blacked zucchini, turnip purée & Pernod jus
- Atlantic salmon fillet on sweet corn succotash, potato fondant with bisque emulsion
- Beef eye fillet on kipfler potato fondant with buttered asparagus & béarnaise sauce
- Dukkah seared salmon fillet, purple congo, broccolini with lemon reduction
- Chicken supreme with truffle mash beans medley & parsley hollandaise sauce

Sides

- Roast rosemary & sea salt chats
- Brown sugar glazed carrots
- Rocket & parmesan salad
- Green salad
- Steamed vegetables
- Buttered green beans
- Roast parsnips
- Sea salt & parmesan corn cobs

Dessert

- Pear frangipane tart with forest anise parfait & mulled wine reduction
- Vanilla bean panna cotta with pistachio praline & meringue
- Mocha fudge, hazelnut torte with jaffa clotted cream
- Marmalade glazed fudge brownie with praline parfait
- Chocolate fondant, macadamia nut praline with espresso gelato
- Spiced crème brûlée with mandarin, fig stew & vanilla biscotti
- Dark chocolate & salted caramel tartlet with vanilla parfait
- Red velvet parfait with strawberry mascarpone mousse
- Cookie & crème baked cheesecake with melted Belgian chocolate & bitter chocolate parfait
- Coconut semifreddo with fudge brownie crumb, ganache & toasted almond biscotti
- Caramelised date pudding with warm sea salted caramel & cinnamon spiced ice cream
- Eton mess crushed meringue with strawberry stew & warm chocolate fudge



Feasting Menu Selection

Please select three main dishes and two side dishes for a shared dining experience.

Seafood & Mezze Grazing Station

- Trevisan salami, smoked pork neck, chilled tiger prawns, Sydney rock oysters, smoked salmon, marinated olives, pickles, triple brie, house made roast garlic hummus, tzatziki yoghurt, cucumber crudités served with a selection of sourdough crostini & soft Lebanese bread

Main

- Whole slow braised lamb shoulder with chimichurri & tzatziki
- Steamed whole snapper with ginger & shallot
- Whole butter roasted chicken with thyme
- Baked side of Tasmanian salmon on tomato concasse with eschalot beurre blanc
- Veal scaloppini with mushroom & lemon cream
- Lime & garlic char-grilled spatchcock with pomegranate
- Pepper roasted whole beef fillet with gluhwein jus

- Grilled prawns in Greek oregano butter
- Slow braised pork neck with calvados jus
- Blacked butternut squash risotto with chive grana Padano
- Slow cooked beef cheeks on creamed polenta with tomato rosemary sage

Sides

- Roast rosemary & sea salt chats
- Brown sugar glazed carrots
- Rocket & parmesan salad
- Green salad
- Steamed vegetables
- Buttered green beans
- Roast parsnips
- Sea salt & parmesan corn cobs

Petit fours

- Pistachio & dark chocolate brownie
- Mini lemon meringue tartlets
- Caramel fudge slice

Beverage Options & Inclusions

Classic inclusions

- Tyrrells NV Moore's Creek Sparkling Brut
- Tyrrells Moore's Creek Sauvignon Blanc
- Tyrrells Moore's Creek Shiraz
- Hahn Superdry
- XXXX Gold
- Tooheys New
- James Boags Premium Light
- Soft drink, juices & mineral water
- Tea & coffee

Premium inclusions

All classic inclusions as well as:

- Tyrrells Moore's Creek Chardonnay
- Tyrrells Moore's Creek Cabernet Sauvignon
- 5 Seeds Apple Cider

Plus select two of the following:

- Little Creatures Pale Ale
- Stone and Wood Pale Ale
- Kosciusko



Event Enhancements

Sharing Plates

- Warm assortment of garlic & herb bread
\$6 per person
- Mezze – cured meats, homemade dips, marinated olives and fresh & toasted Lebanese bread
\$11 per person
- Cheese – triple cream brie, smoked cheddar, blue, dried fruit, nuts & crackers
\$16 per person
- Seafood – fresh chilled prawns, Sydney rock oysters, lemon & cocktail sauce
\$21 per person

Grazing Station | \$27 per person

- Trevisan salami, smoked pork neck, chilled tiger prawns, Sydney rock oysters, smoked salmon, marinated olives, pickles, triple brie, house made roast garlic hummus, tzatziki yoghurt, cucumber crudités served with a selection of sourdough crostini & soft Lebanese bread

Cocktail on arrival | \$18 per person

- Pimms, Aperol Spritz, Champagne cocktail

DIY Mimosa Bar | \$30 per person

- 1 hour unlimited mimosas
- 1 hour unlimited bottle beer
- Styled portable bar
- Tyrrells NV Moore's Creek Sparkling Brut
- A selection of juices & seasonal fresh fruit
- A dedicated bartender

Spirit Upgrade

- House Spirits \$55 per person for a 5 hour package
- Premium Spirits \$70 per person for a 5 hour package

Additional Information

- Childrens' package (5-12 years): \$45
- Crew meal: \$50

James Simpson

**We look forward to
welcoming you**

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H E A D L A N D S
A U S T I N M E R B E A C H



*Terms and conditions apply. 10% public holiday surcharge applies. Food and beverage selection is subject to seasonality and availability.
Information within this document is to be treated as a guide only.