



# WEDDING PACKAGES

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## **Your Wedding... with an iconic view!**

Our private, dedicated event space boasts unrivalled panoramic views over our historic pool and the iconic Bondi Beach.

Whether you are after an intimate sit-down event or a more casual cocktail style reception, we cater to your requirements. Our function space comfortably seats up to 60 for a banquet of 120 for cocktail event and features its own exclusive bar and three private balconies so you and your guests can indulge in the view on your special day.





## CANAPÉ PACKAGES

*Minimum 50 guests, maximum 120 guests*

### Iceberg Package

\$130 per person

5 hour room hire

Canapés

Standard Beverage Package ( 4.5 hrs )

Furnished Space

DJ ( 5.0 hrs )

Microphone

No cakeage free and Wedding cake cut & served by our Chef

### Seabreeze Package

\$145 per person

5 hour room hire

Premium Canapés

Premium Beverage Package ( 4.5 hrs )

Furnished Space

DJ ( 5.0 hrs )

Dance Floor

Microphone

No cakeage fee and Wedding cake cut & served by our Chef



# CANAPÉ SELECTIONS

## Iceberg Package

Select 6 items from the canapé selection, plus 1 slider or taco

OR

## Seabreeze Package

Select 7 items from the canapé selection, plus 1 slider or taco

Searched Scallops with Nam Jim Dressing  
Sydney Rock Oysters with Bloody Mary Dressing  
Smoked Salmon Tart with Tartare Crème Fraiche  
Wagyu Beef Skewers with Chilli, Kecap Manis and Coriander  
Chermoula Chicken Skewers with Raita (GF)  
Free Range Chicken Skewers with Peanut Sauce (GF)  
Lamb Kofta Skewers with Whipped Feta (GF)  
Fish Taco with Pico de Gallo (GF)  
Crab, Yuzu, Avocado, Wonton Crisp  
Duck Pancakes, Hoisin, Cucumber, Shallots  
Chilled Salmon San Choy Bow (GF)  
BBQ Duck Spring Rolls with Plum Sauce  
Roast Mushroom and Truffle Vol-au-vent (V)  
Kale, Chickpea Fritter, Spiced Tomato Chutney, Whipped Feta (GF) (V)  
Fried Charcoal Prawns with Chipotle Lime Mayo  
Vegetarian Spring Rolls with Thai Dipping Sauce (V)

## SLIDERS

King Prawn Slider  
Angus Beef and American Cheese Slider  
Mini Cuban Pulled Pork Slider

## TACO

Grilled Mushroom Taco, Pickled Onion, Feta, Aioli (V) (GF)  
Fried Chicken Taco, Chipotle, Mayo, Bacon Jam  
Pulled Beef Taco, Mexican Cheese, Pico de Gallo (GF)  
Cajun Barramundi w/ Avocado, Pico de Gallo (GF)

**Add extra slider or taco \$5 per person**  
**Add dessert – Chef Selection Petit Four \$6 per person**



### **ADDITIONAL PLATERS (SERVES 6 – 8 GUESTS)**

#### **Mezze Platter \$75**

Cured Meats, Marinated Vegetables & Crisp Bread

#### **Cheese platter \$70**

Assorted Local Cheese, Apple Chutney, Nuts, Crisp Bread & Fruit

#### **Chilled Seafood Platter \$99**

Smoked salmon, Scallop Ceviche, Pickled Mussels, Whole Chilled Prawns & Natural Oysters

#### **Dips Selection \$40**

House Made Dips & Assorted Bread

#### **Cajun Spiced Chicken Wings \$55**

With Franks Hot Sauce

#### **Sydney Rock Oysters MP**

Mignonette Sauce & Lemon

#### **Cooked Chilled King Prawn Platter MP**

Cocktail Sauce & Aioli



## SEATED PACKAGES

*Minimum 40 guests, maximum 60 guests*

### Sunset Package

*\$160 per person*

5 hour room hire  
3-course Banquet Menu  
Standard Beverage Package ( 4.5 hrs )  
Furnished Space  
White Tablecloths  
DJ ( 5.0 hrs )  
Microphone

No cakeage free and Wedding cake cut & served by our Chef

### Sand Package

*\$180 per person*

5 hour room hire  
Deluxe Seafood Banquet Menu  
Premium Beverage Package ( 4.5 hrs )  
Furnished Space  
White Tablecloths  
DJ ( 5.0 hrs )  
Dance Floor  
Microphone

No cakeage fee and Wedding cake cut & served by our Chef





# BANQUET MENUS

## Sunset Package Banquet Menu

### STARTERS

Pita Bread with Tzatziki  
Flash Fried Salt and Pepper Squid with Lemon and Aioli Local Charcuterie Plate,  
Crostini Baked Camembert with Smoked Honey and Walnuts

### MAINS

12-hour Cowra Lamb Shoulder with Salsa Verde and Jus  
Charred Snapper Fillet with Corn Purée and Harissa oil  
Local Burrata with Burnt Stone Fruit, Mint and Pistachio  
Rocket Leaves with Reggiano Wagyu Fat Baked Potato

### TO FINISH

Warm Chocolate and Almond Brownie with Dulce de Leche

## Sand Package Banquet Menu

### STARTERS

Sourdough  
Prawn Sliders with Iceberg Lettuce and Bloody Mary Aioli  
Sydney Rock Oysters with Lemon and Champagne Vinaigrette  
Grilled Scallops with Nduja Butter Fritto Misto with Aioli

### MAINS

Grilled Atlantic Salmon Filled with Fennel Slaw  
XPA Battered Prawns with Ciabatta  
Rocket Salad  
Tomato, Fresh Mozzarella with Basil and Balsamic  
Truffle Potato Chips with Parmesan

### TO FINISH

Caramelised Lemon Tart with Chantilly Cream  
Local Cheese Board



# BEVERAGE PACKAGES

## STANDARD

*Angas Bruit Premium Cuvee*

*Oxford Landing Estate Sauvignon Blanc*

*Oxford Landing Estate Merlot*

*Tap Beers*

*Post Mix Soft Drinks & Juices*

## PREMIUM

*La Maschera Prosecco*

*Yalumba Y Series Pinot Grigio*

*Earthworks Cabernet Sauvignon*

*Tap Beers*

*Post Mix Soft Drinks & Juices*

## UPGRADES

*Bottled Beers*                      *\$8 per person*

*House Spirits*                      *\$11 per person*

*Cocktail on arrival, Aperol Spritz or Chambord Royale*      *\$12 per person*

*French Champagne*                      *\$11 per person*

*Wine selections and prices are subject to change.  
Please contact event manager to confirm all beverage packages.*





## EVENT EXTRAS

DJ \$750

Photo Booth \$1300

Celebrant: Preferred Supplier [Gary Mooney](#)

Tablecloths \$12-15 per piece

## POOL DECK CEREMONIES

There is no better canvas for your ceremony  
than a view of the iconic Bondi Beach & Icebergs Pool...

Our Pool Deck Package includes:

2 Hours Pool Deck Hire

20 White Folding Chairs

Signing table

\$2000

Marquee & Pop-Up Bar can be arranged for additional costs