



The River Deck Restaurant Wedding Packages

Absolute Waterfront Dining, Sweeping Noosa
River Views, Exclusive Ceremony Deck

Thank-you for considering The River Deck Restaurant as a venue for your wedding reception. The River Deck Restaurant is an outstanding venue at any time of the day or year. Dramatic sunsets, glistening water all year round and sweeping views up and down the Noosa River, will ensure extraordinary wedding photo opportunities for you and unique memories for your guests. Canapés and pre-dinner drinks may be enjoyed on our exclusive decks above the river with panoramic backdrops of the majestic Noosa River.

Whether you arrive by gondola, charter cruiser, the charming historic Noosa ferry or by road, your guests will be assured of a genuine warm welcome, quality contemporary dining, a stunning waterfront reception and most importantly—a memorable reception crafted to your personal wishes. You are welcome to select your own entertainment and decorating theme for the entire venue when choosing to book the restaurant exclusively. 'Formal Dining' (for up to 180 guests) or a stand up 'Cocktail Party' (for up to 220 guests) style reception are both options available to you.

At The River Deck Restaurant, we will work with you to ensure your reception is unique. You can be married then join us later for your reception, or you are invited to have your ceremony here on our exclusive ceremony deck, which boasts a spectacular uninterrupted backdrop of the tranquil Noosa River. The River Deck Restaurant offers ample room for your guests to mingle and dine and dance.

As well as a place for private wedding ceremonies, our expansive deck areas are available for your guests to enjoy the spectacular views and relax.

To offer you maximum flexibility for your reception plans, you may choose to book the restaurant exclusively by using our 'minimum spend' guide. Simply divide the 'minimum spend' by the number of guests attending to reach your price per guest. Then select a date to best suit your budget.

As an example—if you have 80 guests and want to book The River Deck Restaurant exclusively on an 'off peak' Saturday night, divide \$8,000 by 80 to reach a minimum spend of \$100.00 per guest. Simple!

All 'minimum spends' are based on key elements which are specific to your wedding reception. These elements include:

- The day of the week you choose to celebrate
- The time of day you choose for your reception (breakfast, luncheon or dinner)
- The time of year you choose. Noosa experiences 'on peak' and 'off peak' periods during the year. As an example, Saturday evenings, school holidays and the Christmas/New Year periods are 'on peak'.

Children are most welcome. Parents are asked to supervise children during a wedding event.

In consideration of our neighbors, all evening functions must conclude by 11pm, with guests vacated by 11.30pm.

For more information please contact us

phone 07) 5474-1100 [Mob 0439996402](tel:0439996402) www.riverdeckrestaurant.com.au email shiiland@bigpond.com

MINIMUM SPENDS	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Peak Night	\$6,000	\$6,000	\$6,000	\$6,000	\$10,000	\$10,000	\$8,000
off Peak Night	\$5,000	\$5,000	\$5,000	\$4,000	\$6,000	\$8,000	\$8,000
Peak Luncheon	\$4,000	\$4,000	\$4,000	\$4,000	\$5,000	\$6,000	\$6,000
Off Peak Luncheon	\$3,500	\$3,500	\$3,500	\$3,500	\$3,500	\$5,000	\$5,000

The prices above are a guide to the minimum spends required for evening receptions (5pm-11pm) and luncheon receptions (10am-4pm). Cocktail receptions attract the same minimum spends as formal dining receptions.

The River Deck Restaurant is happy to provide quotations for breakfast receptions as required. Dates offered and minimum spends are at the discretion of The River Deck Restaurant. Minimum spends and menu prices may be negotiable for reservations made during off peak periods. Individual quotations will be given for parties numbering over 120 guests, and for receptions held on public holidays.

Attached are our current seasons wedding menus and beverage packages for your appraisal. Catering prices include cuisine, table menus, linen, set up and room hire. Beverages may be purchased on consumption or you may select a beverage package to suit your budget. As The River Deck Restaurant is a fully licensed restaurant offering a variety of reasonably priced beverages, BYO is unavailable.

To avoid disappointment, please be aware that Weddings are not 'booked' until a deposit is received, and a receipt has been issued.

Please feel welcome to contact The River Deck Restaurant to discuss the exact requirements you desire for your wedding and reception. After consultation, The River Deck Restaurant will be happy to provide a firm quotation based on your reception date, needs and budget. We look forward to working with you to ensure a professional, memorable, stress free and thoroughly enjoyable Noosa style wedding reception for you and your guests. Please feel welcome to call me when I may be of further assistance on 07)5474-1100. or Mob 0439996402

Kind regards,
Sue Baxby
Proprietor &



Wedding Consultant

2012, 2013, 2014, 2015, 2016 ABIA Finalist
Wedding Coordinator

2012, 2013, 2014, 2015, 2016 ABIA Finalist
Best Restaurant Reception

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Suggested Wedding Itinerary

Stunning Beach Ceremony, River Cruise,
Dining and Dancing at
The River Deck Restaurant.

- | | |
|---------|--|
| 3.00pm | Elegant marriage ceremony on Noosa beach or exclusive ceremony deck, applause, tears of joy, champagne flows and gorgeous photos taken. |
| 4.15pm | Guests stroll to Noosa woods jetty and board cruise boat/ferry to enjoy a sunset cruise with a hot pink sky on the tranquil Noosa river. More champagne flows and guests relax and adopt casual Noosa style. Wedding party escapes to exclusive Noosa locations for awesome photos and intimate time for the Wedding Couple. |
| 4.15pm | Guests disembark cruise at the Noosa marina. A warm welcome awaits. |
| 5.00pm | Refreshments and canapés at The River Deck Restaurant. Wedding party arrives and makes formal entry to The RiverDeck Restaurant. More applause and camera flashes. |
| 5.15pm | Time to mingle, relax and enjoy sharing the company of your friends and family. Perhaps a string trio plays in the background. |
| 6.00pm | Wedding party and guests are seated, orders are taken, and The River Deck Restaurant cuisine and hospitality flows effortlessly. Speeches between courses and love, memories and embarrassing childhood incidents are shared. |
| 9.00pm | Newly Weds cut wedding cake, dance the bridal waltz, romantic! musicians pick up the tempo and guests dance the night away. |
| 11.00pm | Wedding couple and guests prepare to |
| - | depart The River Deck Restaurant, still on a high with fond memories of an |
| 11.30pm | effortlessly, magic night filled with fine cuisine and exceptional hospitality. |



Catering package \$70.00 per guest

Upon Arrival

Selection of three Canapés

Dips with Turkish Bread.
(Green Olive Tapenade / Beetroot and Pinenut / White Bean and Artichoke)
 Spinach and Feta Filo Pastries.
 Fresh Asparagus wrapped in Prosciutto.
(seasonal)
 Snapper Groujons with Tartare Sauce.
 Bruschetta with Tomato / Red Onion / Avocado
 Tempura Prawns with Soy/Chilli Dipper.

OR

Choice of one of the following entrées

Thai Seafood Fritters with a Soy/Ginger Sauce and an Asian Green Salad.
Beef Brochettes; Red Wine and Rosemary Beef Strips in marinade with Jasmine Rice.
Moroccan Chicken with a Feta, Tomato, Olive Cucumber Salad and Minted Yoghurt Dressing.
Smoked Salmon on Spring Onion Blinis with Avocado/ Dill Cream, garnished with Tomato/Red Onion Salsa

Main Course

Choice of one of the following

Chicken Provencale; Baked Chicken Breast with Tomato, Basil, Red Capsicum and White Wine, Bok Choy and Potato Gratin.
Porterhouse Steak; with Potato Mash, Green Beans, Field Mushrooms and a Bacon and Red Wine Jus.
Fish of the Day; Pan seared, on sautéed Potatoes with fresh Asparagus and a Lime Butter Sauce.
Pork Belly; roasted on Sweet Potato Mash with baby Spinach, Caramelized Apples and Cider Sauce.

Dessert

Choice of two of the following (alternate drop)

Sticky Date Pudding with butterscotch sauce and vanilla ice cream.
 Orange and Almond Cake with orange & lime syrup and cream.
 Chocolate Mousse and Chantilly cream
 Vanilla Cheesecake with raspberry coulis and passionfruit.

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Catering package \$90.00 per guest

3 Courses - your choice

Upon Arrival

Selection of three Canapés

Assorted Dips with Turkish Bread.

Spinach and Feta Filo.

Mushroom Caps—filled with blue cheese, dusted & pan flashed. Dipping sauce.

Hand-made quiches - smoked salmon, vegetarian or ham/bacon.

Tempura Oysters.

Chilli Squid - Squid strips dusted with chilli, pepper, sea salt, pan flashed then served with salad leaves and Aioli.

Barramundi Goujonnettes - served with aioli mayonnaise

Tomato, Basil & goat cheese tartlet.

Entrée

Choice of two of the following
(alternate drop)

Mooloolaba prawn and Scallop Skewers served with jasmine rice and a lime beurre blanc.

Thai Beef Salad; beef strips pan seared with Thai flavours on an Asian salad.

Chicken & Pistachio Galantine; served with toasted baguette, roasted tomatoes, salad greens, and a chutney, tarragon & seeded mustard mayonnaise.

Smoked Salmon & Rockmelon Salad; with rocket, cherry tomatoes, lime capers, sour cream & chives.

Prawns & Avocado Salad; with iceberg lettuce and cocktail sauce.

Main Course

Choice of two of the following
(alternate drop)

Chicken Breast; oven baked and served with potato au gratin, broccoli and a basil cream sauce.

Barramundi Fillet; pan seared and served with potato mash, baby spinach, topped with seared prawns in a creamy lime & garlic sauce.

Atlantic Salmon; grilled and served with sweet corn & zucchini fritters, asparagus spears, lemon beurre blanc & tomato salsa.

Eye Fillet Steak; char grilled and served with herbed potatoes, field mushrooms, green beans & a red wine jus.

Lamb fillet; marinated in garlic, olive oil & port; char grilled and served with savoyendi potatoes, green beans and rosemary & port wine jus.

Dessert

Choice of two of the following (alternate drop)

Sticky Date Pudding; with butterscotch sauce.

Baked Crepes Alaska; oven prepared crepes filled with sultana cream cheese.

Rhubarb and Apple Crumble; with double cream.

Assorted Local Cheese Platter; with a fruit selection
Chocolate Brownie; with cream

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Catering package \$100.00 per guest

3 Courses - your choice

Upon Arrival

Selection of four Canapés

Dips with Turkish Bread
*(Green Olive Tapenade / Beetroot and Pine nut /
 White Bean and Artichoke)*
 Spinach and Feta Filo Pastries.
 Freshly Shucked Coffin Bay oysters.
 Mini Quiches.
(Vegetarian OR Lorraine OR Seafood)
 Snapper Goujons with Aioli Sauce.
 Bruschetta with Tomato, Onion and Avocado.
 Smoked Salmon Blinis with Sour Cream and Dill.
 Tempura Prawns with Wasabi Mayonnaise.
 Chicken Satay Skewers.
 Vegetable Spring Rolls with Soy/Ginger Dipping
 Sauce.

Entrée

Choice of three of the following (guest selection)

Cajun Calamari on Rocket and Roma Tomato Salad
 with Lime and Red Pepper Vinaigrette.
Smoked Salmon on an Orange, Avocado and Cress
 Salad with a Horseradish Dressing.
Garlic Prawns grilled in a Garlic, white wine and
 Cream Sauce with Jasmine Rice.
Chicken and Pistachio Galantine with a
 Citrus and Mustard Mayonnaise, Baby Cress
 Salad and Baguette Toasts.
Tasmanian Scallops pan seared and served with a
 Julienne Vegetable Stir Fry and Coconut Rice.
Spinach and Ricotta Ravioli House made and
 served with our Napoli Sauce and Parmesan
 Cheese.

Main Course

Choice of three of the following (guest selection)

Reef and Beef; Eye Fillet Steak with Field
 Mushrooms, King Prawns, Green Beans, Sautéed
 Potatoes and a Red Wine Jus.
Fish of the Day topped with a Prawn
 Mousse and baked, on Potato Mash with
 Bok Choy and Lime Beurre Blanc.
Macadamia Crusted Chicken Breast with Broccolini,
 Jasmine Rice and a light Mango Sauce.
Tasmanian Salmon Grilled with Scallops, on
 Gratin Potatoes with minted Pea Puree and
 Roast Red Capsicum Sauce.
Duck Confit on Sweet Potato Mash with
 Poached Pear, Spinach and a port Jus.
Double Roasted Pork Belly with fondant Potatoes,
 Cider Glazed Apples and French Braised Peas.

Dessert

Choice of three of the following (guest selection)

Crème Brulee; Creamy Custard with a Crunchy
 Caramel Topping.
 Chocolate Mousse with Double Cream.
 Crepe Suzette; French Pancakes with
 Orange/Grand Marnier Sauce.
 Baked Vanilla Cheesecake; with Berry Coulis
 and Passion fruit.
 Cheese Plate; Brie, Blue and Cheddar with
 Fruit and Crackers

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Catering package \$135.00 per guest

Upon Arrival Selection of four Canapés

Fresh Asparagus, wrapped in Prosciutto
with Hollandaise Sauce.
Smoked Salmon and Avocado/Lime
Cream Tartelettes.
Tempura Coffin Bay Oysters
with Wasabi Mayonnaise.
Bruschetta with Tomato, Goats Cheese and Basil.
Prawn Twisters with Chilli/Soy Dipping Sauce.
Coffin Bay Oysters Natural with Sour Cream and
Caviar.
Cajun Calamari with Aioli Sauce.
Dips with Turkish Bread.
(Green Olive Tapenade / Beetroot and Pine nut /
White Bean and Artichoke)
Zucchini and Basil Fritters with Yoghurt/Tahini Sauce.

Entrée

Choice of three of the following
(guest selection)

King Prawn Skewers with Soy/Honey
Glaze and Jasmine Rice.
Moreton Bay Bug Salad on a Cherry Tomato,
Orange, Baby Cress Salad with Ginger/Lime
Dressing.
1/2 Dozen Coffin Bay Oysters with Fresh Lime
and Baguette Toast.
Vol au Vent; Crisp Pastry filled with Chicken and
Mushroom in a Creamy White Wine and Shallot
Sauce.
Mooloolaba Prawns with an Avocado, Rockmelon
Salad and Cocktail Sauce.
Duck Liver Pate with Turkish Toast Cornichons
and Cherry Conserve.

Main Course Choice of three of the following (guest selection)

Eye Fillet Steak with Grilled Prawn Skewers, Roast
Field Mushrooms, Sautéed Potatoes, Broccolini
and Béarnaise Sauce.
Herb Crusted Lamb Fillet with glazed Baby Carrots,
Gratin Potatoes, Spinach and a Red Wine
and Rosemary Jus.
Fish of the Day with Grilled Scallops, Roasted Cherry
Tomatoes, Bok Choy on Potato Mash with
Lime Beurre Blanc Sauce.
Tasmanian Salmon Grilled, on Rosti Potatoes
with Asparagus Spears, Caper Flowers and a
Creamy Chive and Lemon Sauce.
Duck Confit on Sweet Potato Mash with
Poached Pear, Broccolini and a Port Jus.
Baked Chicken Breast pocketed with Brie,
Spinach and Pine nuts with Roasted Potatoes,
Asparagus Spears and Tarragon Sauce.

Dessert

Choice of three of the following
(guest selection)

Tiramisu; Espresso Coffee, Mascarpone, Sponge
Finger, Tia Maria, deliciously layered together.
Crepes Suzette; French Pancakes with an
Orange/Grand Marnier Sauce.
The Rive Charlotte; White Chocolate and Strawberry
Mousse with Vanilla Sponge and Berry Coulis.
Crème Brulee; Creamy Custard with a
Crunchy Caramel Topping.
Hazelnut Meringues; with Lemon
Semifreddo and Mango Coulis.
Lime Mousse; with Crème Chantilly and
Passionfruit Sauce.

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Cocktail Style Reception Menu Cost \$85.00 per guest

Entree Canapé Selection

Presented on platters and offered to your guests by restaurant stewards ~ selection of four

Freshly Shucked Oysters.

Thai Fish Cakes with Soy & Ginger Dipping Sauce.

Tempura Prawns with Wasabi Mayonnaise.

Vegetable Spring Rolls.

Mini Quiches (*Vegetarian OR Lorraine OR Seafood*).

Snapper Goujons with Tartare Sauce.

Smoked Salmon Fritters with Dill and Sour Cream.

Chicken, Avocado, Cucumber, Yoghurt Wrap.

Bruschetta with Tomato, Red Onion and Goats Cheese.

Lemon Pepper Calamari Skewers.

Satay Chicken.

Main Course Canapé Selection

Individual cocktail sized portions ~ selection of three

Presented on platters and offered to your guests by restaurant stewards

Lamb Madras; Mild Indian Curry with Jasmine Rice.

Chilli Prawns; with Rice Noodles and Julienne of vegetables.

Beer Battered Snapper; with Chips and Tartar Sauce.

Beef Kebabs; Char grilled, with Red Wine Jus and Salad.

Italian Meatballs; with Napoli Sauce, Penne Pasta and Parmesan.

Prawn and Chicken Thai Fried Rice (*Sue's favourite*).

Dessert Canapé Selection

Presented on a display table ~ selection of three

Baked Cheesecake; vanilla flavoured with Berry

Coulis.

Profiteroles with Pastry Cream and Chocolate Sauce.

Orange & Almond Friands (*G/F*).

Crème Brulee; Creamy Custard with a Crunchy Caramel Topping.

Sherry and Lime Trifle Glasses.

Cheese Plate; Cheddar, Brie and Blue Vein Cheese with Fruit and Crackers.

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Beverage Packages

For Seated Dining, Wedding or Corporate Functions

Package One

\$60.00 per guest (Evening Event - limit 5-hours) OR \$50.00 per guest (Luncheon Event - limit 4-hours)

Beers on Tap: River Deck Lager brewed for us by DB Breweries, NZ

Beers Packaged (Choose 1): Hahn Premium Light, Boag's Premium Light.

Sparkling Wines: Pinot Noir Chardonnay, De Bortoli Sparkling Pink Moscato.

Table Wines: Lorimor Sauvignon Blanc, Lorimor Chardonnay, Lorimor Shiraz.

Range of stocked Soft Drinks and Fruit Juice

Package Two

\$65.00 per guest (Evening Event - limit 5-hours) OR \$55.00 per guest (Luncheon Event - limit 4-hours)

Beers on Tap: River Deck Lager brewed for us by DB Breweries, NZ.

Beers Packaged (Choose 2): Cascade Premium Light, Boag's Premium Light, Northern Original, James Squire 4 Wives Pilsener.

Sparkling Wines: Sparkling Rococo Yarra Valley, Sparkling Pink Moscato.

Table Wines (Choose 3): Scotchmans Swan Bay Chardonnay VIC, Down The Lane Pinot Gris, Lorimer Cabernet Merlot, Yarra Valley Pinot Noir, St Johns Road Cabernet Sauvignon.

Range of stocked Soft Drinks and Fruit Juice

Package Three

\$70.00 per guest (Evening Event - limit 5-hours) OR \$60.00 per guest (Luncheon Event - limit 4-hours)

Beers on Tap: River Deck Lager brewed for us by DB breweries.

Beers Packaged (Choose 3): Cascade Premium Light, Boag's Premium Light, Crown Lager, Corona Lager, Great Northern Original.

Sparkling Wines: Sparkling Rococo Yarra Valley VIC, Sparkling Pink Moscato,

Table Wines: (Choose 3): St John Riesling, Scotchman's Swan Bay Chardonnay and Shiraz, Sunshine Bay Marlborough Sauvignon Blanc, St Johns Road Cabernet.

Range of stocked Soft Drinks and Fruit Juice

Package Four

\$80.00 per guest (Evening Event - limit 5-hours) OR \$70.00 per guest (Luncheon Event - limit 4-hours)

Beers on Tap: River Deck Lager brewed for us by DB Breweries, NZ.

Beers Packaged (Choose 3): Cascade Premium Light: Boag's Premium Light, Crown Lager, Corona Lager, Peroni, Great Northern Original, James Squire 4 Wives Pilsener

Sparkling Wines (Choose 2): Sparkling Rococo Yarra Valley Premium Cuvee, Sparkling Pink Moscato, Sparkling Prosecco King Valley, Brown Brothers Sparkling Pinot Noir Chardonnay.

Table Wines (choose 3): St Johns Road Cabernet Sauvignon, Wairau River Pinot Gris NZ, Sunshine Bay Sauvignon Blanc NZ, La Boheme Yarra Valley Rose, Wairau River Marlborough Pinot Noir NZ, Mike's Press Merlot.

Range of stocked Soft Drinks and Fruit Juice

We are flexible with these packages, should there be a beverage you would like included, we are happy to provide a quote in line with your choices.

*Our full range of products may be viewed in the a la carte section on our website
www.riverdeckrestaurant.net.au*

Packages may be altered to suit individual needs, we also have Beverage Packages for Cocktail Weddings and Events.

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For more information please contact us

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After Wedding Recovery Breakfast

Your choice of breakfast, tea or coffee and juice

\$25.00pp

River Deck Big Breakfast

Two eggs, bacon, beef sausage, grilled tomato, mushrooms, hash brown and thick toast (fried, poached OR scrambled)

Bacon and Eggs

Two eggs, bacon with grilled tomato and toast (scrambled)

The Vegetarian

Two poached eggs, spinach, grilled tomato, mushrooms, grilled haloumi and thick toast

Savoury Mince on Toast

With Two Poached Eggs

Hot Cakes

Served with stewed Apple, Maple Syrup and Ice cream

Coffee

Cappucino, Flat White, Latte, Long or Short Black

Tea

English Breakfast, Earl Grey, Bushells, Camomile, Green or Peppermint

Fruit Juice

Orange, Pineapple, Tomato, Apple or Tropical

Please feel welcome to visit the links below for information regarding Noosa wedding professionals who may be of service to you when planning your Noosa Wedding -

Boats & Ferries

Noosa Ferry Cruise Co —(07) 5449-8442
www.noosaferry.com

Gondolas of Noosa —0412 929 369
www.gondolasofnoosa.com

Noosa Dreamboats —0414 990 708
www.noosadreamboats.com.au

Noosa River & Canal Cruises —(07) 5455-6410
www.noosariverandcanalcruises.com
Bridal Pontoon “Aloha” —(07) 5474-1100 *Bridal Party Transport 11 guest max*

Wedding Ceremony Permits

** Ceremonies conducted on public land/beach require a permit*

Noosa Shire Council
www.noosa.qld.gov.au

Wedding Information, Co- ordination & Decorating Services

Sue Baxby—Finalist ABIA Award Winning Wedding Coordinator 2012,13,14,15,16,2017
(07) 5474-1100 info@riverdeckrestaurant.com.au

First Class Functions —(07) 5474-0299
www.firstclassfunctions.com.au

Splash Events - (07)5446-1809
www.splashevents.com.au

Babysitting

Lifesaver Nannies – Ronnie and Roberta
www.noosaweddings.org/nanniebabysitting

Caroline – 0414 885 952

Celebrants

Mary Bruce —0412 324 680
mary@marybrucecelebrant.com.au

Christine Sharp - (07) 5455 6463
www.christinesharp.com.au

Ann Hills - (07) 5471 0401
www.annhillscelebrant.com.au

Stephanie the Noosa Celebrant - (07) 5440 5385
www.thenoosacelebrant.com.au

Kerryn Tucker Civil Marriage Celebrant –
(07)5474 0642 or 0450 904 644
www.celebrantkerryn.com.au

Photographers

Anoosa —(07) 5445 8159 or 0439 791 015
www.anoosa.com

Craig Holmes —(07) 5448-2881
www.noosaweddings.com.au

Lindy Photography —0421 474 323
www.lindyphotography.com.au

Brock Photography Noosa
www.brockphotos.com.au

Alan Hughes Photography - 0439 707 559
www.alanhughesphotography.com

Flowers

First Class Flowers —(07) 5474-0299
www.firstclassfunctions.com.au

Noosa Florist —(07) 5447-3628
www.noosaflorist.com

Noosa House of Flowers —(07) 5474-2755
info@noosaflowers.com.au

Orchids of Tewantin —(07) 5470-2888

Prestige Houses

R&W Noosa Holidays—(07) 5448-0966 or
JayneNancarrow—043241510

For more information please contact us:

phone (07) 5474-1100 Mobile Sue Baxby 0439996402

Email:- shiiland@bigpond.com

www.riverdeckrestaurant.com.au

Please feel welcome to visit the links below for information regarding Noosa wedding professionals who may be of service to you when planning your Noosa Wedding -

Wedding Transport

Noosa V.I.P. Limousines —07) 5442-4065
info@noosaviplimousines.com

Champers Rolls Royce Hire — 0438 234 986 or 0418 240 159
www.champersrrhire.com.au

Old Skool Kombis Noosa — 0438 185 255
www.oldskookkombisnoosa.com.au

Swanky Soft Top Car Hire — 0447 144 043
www.swankysoftops.com

Deluxe Kombi Service Sunshine Coast — 0402 614 126
www.deluxekombiservice.com.au

Private Transfers — 0422 382 217
www.classicweddingcars.net.au

Noosa Ferry Service Mr. Paul Gosman
www.noosaferry Ph. 07 54498442

Entertainment

ASAP Entertainment —07) 5449-2907
www.asapentertainment.com.au

Offenbach Trio (String Quartet) —07) 5441-5346 www.noosaweddingring.com

Moove It DJ's —07) 5476-8989 or 0431 266 084
www.mooveitdjs.com

Noosa Photo Booths — 0419 468 268
www.noosaphotobooths.com.au

Rock U Wild DJs — 075449 7352 or 0438 745 522
www.rockinuwild.com.au

Cakes

Sweetness Contained - 0439 748 133
Or 0431 266 084
www.sweetnesscontained.com.au

The Eumundi Food Company —0438 124 364
marybowtie@bigpond.com

Cupcake Elegance — 07) 5476 8467
www.cupcaketeahouse.com.au

Accommodation

Noosa River Palms —07)5474-2888
info@noosariverpalms.com.au

Terrapin Apartments - 07) 5449-8770
www.terrapin.com.au

Clearwater Noosa - 07) 5449-9333
www.clearwaternoosa.com.au

Twin Quays - 07) 5449-9093
www.twinquays.com.au

Weyba Gardens - 07) 5449-0277
www.veybagardens.com.au

Noosa Gardens Riverside Resort - 07) 5449-9800 www.noosagardensresort.com

Pelican Beach Resort Noosa- 07) 5449-0766
www.pelicanbeachnoosa.com

Australis Noosa Lakes —07 5447-1400
www.australishotels.com

Ivory Palms Resort - 07) 5473-1700
www.ivorypalmsresort.com.au

Coral Beach Resort — 07) 5449 7777
www.coralbeachresort.com.au

Noosa Sun Lagoon Resort — 1300 888 202
www.noosasunlagoon.com

Bus Transport

Noosa Hinterland Tours —07) 5448-6111
www.noosahinterlandtours.com.au

Hinter- Coast Transport 07547354
www.hinter-coast-transport.com

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Wedding Terms and Conditions

Please feel welcome to contact the River Deck Restaurant to discuss the exact requirements you desire for your wedding and reception.

To confirm your acceptance of the quotation and to confirm your reservation, a deposit must be received. To eliminate distress please be aware that weddings are not considered 'booked' until a deposit is received and a receipt has been issued. A deposit request form will be forwarded to you.

Entertainment – Please contact the River Deck Restaurant to discuss your entertainment preferences before booking entertainers, as all licensed venues are subject to noise restrictions.

If Our Premises are used as a Wet Weather Option for your Wedding Ceremony, we reserve the right to impose a service fee.

Reception Drinks – You are welcome to choose beer, wine and spirits from the restaurant lists which are charged for on a 'consumption' basis. Alternatively, the River Deck Restaurant offers 'Beverage Packages' which present a range of fixed prices. The River Deck Restaurant is a licensed restaurant and regrettably BYO is unavailable.

Set Menu Price per Guest – Set menu prices are inclusive of selected dining menu, white table linen and personalized table menus.

Reception confirmation – A deposit of \$500 is required to confirm your reservation. The River Deck Restaurant will forward a deposit request / confirmation to you with your quotation.

Final Guest Numbers & Payment Terms – Final guest numbers (minimum number The River Deck Restaurant will charge and cater for) are required two weeks before your wedding reception along with payment for catering. Any guests not attending from this point on will still be accounted for in the payment of the final balance.

Drink accounts - must be settled at the end of your reception. Your deposit will be deducted from your drink account at the end of your reception. Accounts settled by American Express attract a service charge of 2.5%.

Cancellations – Deposits may be allocated to another date at the discretion of the River Deck Restaurant. Your Deposit of \$500.00 is forfeited if the Wedding is cancelled.

In consideration of our neighbors, all evening functions must conclude by 11pm, with guests vacated by 11.30pm

For more information please contact us

Phone 07 5474 1100, MOBILE Sue Baxby 0439996402

www.riverdeckrestaurant.com.au

email: shipland@bigpond.com



ABIA FINALIST 2012, 2013, 2014, 2015, 2016, 2017
Best Wedding Restaurant Reception (Queensland)
National Runner Up 2015, 2016, 2017 (National)

Function Coordinator / Wedding Advisor ABIA
FINALIST 2012, 2013, 2014, 2015, 2016, 2017