

O C E A N R E E F S E A S P O R T S C L U B

Wedding

2 0 2 3 / 2 0 2 4

PACKAGES



SINCE 1973

Welcome

Thank you for choosing Ocean Reef Sea Sports Club as your venue for your wedding.

Ocean Reef Sea Sports Club offers sweeping 180-degree views overlooking the glimmering waters of the Indian Ocean. Surround yourselves and loved ones around the peaceful tranquility of a coastal venue that is isolated away from the hustle and bustle, on our own stretch of coastline setting the scene for your photographer as the sun sets over the Ocean.

The sun setting over the glistening waters of the Indian Ocean provide(s) the perfect backdrop, epitomizing all that WA is known for. Start your ceremony off on the Southside Club Grounds overlooking the Ocean Reef Marina, and then move your guests into the ocean view Patio or Sunset Lounge Verandah for drinks while your wedding party has photos taken down on the beach or surrounding areas. As night falls, join your guests in the Panorama Hall or Sunset Lounge overlooking the harbour.

Ocean Reef Sea Sports Club offers the complete Wedding Experience including a selection of Ceremony Areas, photoshoot locations and Wedding spaces all within the one waterfront location saving yourself and your guests the hassle of moving venues.

With 3 Wedding spaces all with stunning ocean views, 5 licensed bars, a fully equipped kitchen, an amazing Chef and Wedding Coordinator, we have the facilities to ensure your dream Wedding turns into a reality.





A day designed
especially for you.

EXACTLY THE WAY YOU WANT IT.

Your Wedding

Ocean Reef Sea Sports Club is a unique wedding venue, in fact, we allow you complete freedom to create your wedding day exactly the way you want it.

Whether that may be an informal celebration in the Ocean View Patio, or a sit-down 3-course meal in our Panorama Hall - whatever you are dreaming of we can make it happen. From BBQ's, to Platters, Buffets to a 3-course meal, it's all possible.

We understand that each wedding is different and we enjoy the fact that each wedding is different too. From catering to DJ to decor and everything else, we don't dictate who you can and cannot use to help you create your dream day, but we do have a helpful, extensive list of suppliers that we have used in the past to help you get started.

Our dedicated Wedding Coordinator will listen to your requirements and help you as much or as little as you need.

When you hold your ceremony and reception at the same venue, you are saving yourself (and your guests) the stress and hassle of changing locations and losing precious time you could be spending enjoying the day with loved ones, enjoying a glass of champagne with your new spouse, or taking photos.

FUNCTION SPACES



SUNSET LOUNGE

60 – 80 people



PANORAMA HALL

60 – 100 people



SOUTHSIDE CLUB GROUNDS

60 – 80 people



NORTHSIDE CLUB GROUNDS

60 – 80 people



OCEAN VIEW PATIO

70 – 150 people

Sunset LOUNGE

Comfortably catering for approximately 60 – 80 people, allowing your guests to spill out onto the West facing veranda to take in the stunning views of the RSL Memorial and glimmering Indian Ocean. There is also a dance floor complete with an area for a band, DJ, or jukebox.

HIRE COST

\$350 Non Member
 \$300 Financial Members
 (includes room set up with tablecloths)

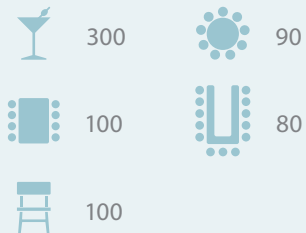


Panorama HALL

This is our largest Wedding room complete with its own bar area and panoramic ocean views. There is a large dance floor and stage area suitable for a small or large band. This room is ideal for larger weddings and is connected directly to the Ocean View Patio so your guests can have the best of the indoors and outdoors.

HIRE COST

\$700 Non Member
 \$650 Financial Members



Wedding Ceremony Location

Southside CLUB GROUNDS

The Southside of the Club is ideal for wedding ceremony use and can be set up as required for a small fee. The south side of the Club is also the home of the Anzac memorial – an impressive memorial commissioned by the Joondalup City RSL. The grounds on the south side of the Club are fully licensed.

HIRE COST

\$300 Non Member
\$250 Financial Members

This cost includes:

- 26 dressed chairs (Chair covers & Sashes)
- Signing Table
- Red Carpet



Northside

CLUB GROUNDS

The Northside grounds of the Club is an ideal location for Wedding Receptions as it is more sheltered from the wind and has a large grassed area big enough to fit a marquee. The grounds on the north side of the Club are fully licensed.

HIRE COST

\$250 Non Member

FREE Financial Members



Catering Packages

FOOD & BEVERAGE

CHOOSING THE RIGHT MENU
FOR YOUR WEDDING



FOOD & BEVERAGE

Here at Ocean Reef Sea Sports Club, our head chef has created an extensive range of menus to suit each individual wedding.

Our menus offer not only a diverse and interesting range of food, but also a choice of service options to suit your style. Our packages are in place to offer you a guideline, the menus can be tailored to suit you and your guests.

Upon booking your wedding at the Club, you will meet with our Wedding Coordinator who will be more than happy to talk through your menu options with you and discuss how best to choose a menu to compliment your layout and style. We are happy to cater to any type of special dietary requirement providing enough notice is given.

Please note that all food and drink must be purchased through the Club, however you may provide your own wedding cake.

Cocktail SELECTION

5 Items: \$35.00 per head (max 40)

7 Items: \$45.00 per head (max 50)

10 Items: \$55.00 per head



The Ocean Reef Cocktail Selection is designed to provide a wonderful range of food for your Cocktail Function or to offer a small array of items as a pre-dinner appetiser.

Platter prices are also available on these items.

Sushi with Soy Dipping Sauce

Vegetable Arancini balls and Lime Aioli GF

Mac & Cheese Croquettes, Chipotle Mayo

Crumbed Chicken Breast Pieces with Dipping Sauce

Mini Bruschetta with Mozzarella and Romano

Chicken Satay Kebabs with Indonesian Sauce and Fresh Spring Onions

Toasted Turkish Bread with a Selection of Dips

Sweetcorn Fritter with Tomato Chutney

Vegetable Spring Rolls with Sweet Chilli Sauce

Cheese Spinach Caramelised Onion Quichie GF

Lamb & Rosemary Pie with Tomato Salsa

Fresh Fish pieces with homemade Tartare Sauce

Potato Spun Prawn Cutlet with Tomato Sauce GF

Sesame Crusted Fresh Calamari with homemade Tartare sauce and lemon wedges

Double Crumbed Cauliflower Florets with Sweet Onion Relish

Homemade Pork and Cheese Sausage Rolls with Tomato Chutney

Fresh Seasonal Fruit Kebabs

Gourmet BARBEQUE

Minimum 30 pax



Our Gourmet Barbeque is a great way to make your summer Wedding special. The barbeque is cooked by our Head Chef and served Buffet Style by our friendly staff.

Guests are served one of each item and can help themselves to salads. The Barbeque can be appropriate to any Wedding however formal and is a wonderful way to enjoy the fantastic views of the ocean as you eat.

The following items are served at \$41.00 per Guest:

Seasoned Chicken Kebabs

Chargrilled Rump Steak **

Homemade Vegetarian Lasagne

Homemade Pork and Leek Sausages

Bacon, Egg, Spring Onion Potato Salad

Mixed Leaves, Rocket, Basil Salad with Shaved Parmesan

Spanish Coleslaw

A Selection of Seasonal Fresh Fruit

Warm Bread Rolls and Butter

** You may substitute the Rump Steak for a Buff of Beef served by the chef with gravy for an extra \$4.50 per head

Big BUFFET

Three Courses \$55.50 per Guest

Two Courses \$49.50 per Guest

Main Course \$43.50 per Guest

The Ocean Reef Big Buffet is a great way to have a wonderful sit-down meal ensuring there is a range of options to suit all your guests. Follow the options below; to create and design your own perfect and enjoyable buffet dinner.

Choose your Courses per Guest.

If you are having a function with the Ocean Reef Big Buffet as your main meal, here are a couple of options to consider before choosing courses.



Notes

Design your Buffet

Designing your buffet is fun and easy, if you have chosen the main course only, please ignore the Entrée and Dessert Choices. If you have chosen Two Courses, first decide whether you would like to choose an Entrée or Dessert to accompany the main meal.

ENTREE

Choose One Entrée. The Entrée is plated to the table and everyone has the same

Choose Two Entrées (alternate drop – extra \$4 per person)

MAIN

Choose One Potato Dish

Choose Two Vegetable Dishes

Choose Two Main Dishes

Choose Three Salad Dishes

DESSERT

Choose One Dessert. The Dessert is plated to the table and everyone has the same

Choose Two Desserts (alternate drop – extra \$4 per person)

Big

BUFFET (CONT.)

Three Courses \$55.50 per Guest

Two Courses \$49.50 per Guest

Main Course \$43.50 per Guest



ENTRÉE

Cauliflower and Cracked Black Pepper Soup with Chive Garnish

Cream of Chicken and Sweetcorn Soup

Thai Pumpkin, Lemongrass, and Toasted Coconut Soup

Minestrone Soup with Shaved Parmesan

Creamy Leek and Potato Soup with a Floating Garlic Crouton

Classic Caesar with Baby Cos, Parmesan, Crispy Bacon, Egg, and a Herb Crouton

Heirloom Tomato, Prosciutto, Evo Oil, Basil Grilled Sourdough

Notes

MAIN

Potato Dish Choices (please select one option)

Dauphine Potato Baked in a Creamy Garlic Cheese Sauce

Parmesan Crusted Potato Pave

Potato & Spinach Galette

Vegetable Dish Choices (please select two options)

Glazed Baton Carrots with Toasted Almonds

Fresh Seasonal Mixed Baby Greens

Ratatouille

Roasted Root Vegetable with Garlic Butter

Salad Dish Choices (please select three options)

German Style Potato Salad with Bacon and Chives

Thai Salad with Crunchy Noodles and Chilli Jam

Roma Tomato Salad with Fresh Basil and Spanish Onion

Baby Beetroot and Orange Salad

Homemade Spanish Style Coleslaw

Sundried Tomato and Olive Penne

Mixed Green Leaf with a French Vinaigrette

Roasted Capsicum Risotto



Big

BUFFET (CONT.)

Three Courses \$55.50 per Guest

Two Courses \$49.50 per Guest

Main Course \$43.50 per Guest



Main Dishes (please select two options)

Rosemary Scented slow-roasted Leg of Lamb with a Mint Glaze

** extra (\$ Market Price)

Harvey Beef with a Honey Mustard Crust

Peppered Pork Served with Bramley Apple Sauce

Orange and Cranberry Glazed Ham ** Seasonal Dish Subject to Availability

Buttered Turkey Breast in a Red Wine Jus ** Seasonal Dish Subject to Availability

Rich Beef Stroganoff, Strips of Tender Beef Served in a Paprika Cream

Butter Chicken aged Basmati Rice and Pappadams

Lamb and Rosemary Ragout

Beef Rogan Josh, mild tomato-based curry with Poppadom & Condiments

Chicken Coqui Vin & Shallots served with Bacon & Butter Mushrooms

DESSERT

Dessert Choices (please select one option)

Homemade Bramley Apple Pie served warm with Vanilla Bean Ice Cream

Lemon and Lime Brule, served with double cream

Strawberry and Cointreau Cheesecake

Warm sticky date pudding, butterscotch sauce, and Vanilla Bean Ice Cream

Salted Caramel and Dark Chocolate Molten Cake with Vanilla Bean Ice Cream

Pavlova, Double Cream, Fresh Strawberries, Passionfruit, and Raspberry Coulis

OCEAN REEF

Fine Dining EXPERIENCE

To provide an amazing service to table meal for yourself and your guests, choose the Ocean Fine Dining Experience your guests are sure to remember, We offer the following menu package:

SET PRICE MENU PACKAGE

Main, Entrée & Main, or Main & Dessert – the price of the set menu is based upon one item per course or you may choose an alternative meal per guest for an extra \$4.00 per head.

Selections

MAIN COURSE

\$39 per Guest

ENTRÉE & MAIN COURSE OR MAIN COURSE & DESSERT

\$55.00 per Guest

ENTRÉE, MAIN, DESSERT

\$65 per Guest



Fine Dining

EXPERIENCE (CONT.)

Main Course \$39 per Guest

Entrée & Main Course or Main Course & Dessert
\$55.00 per Guest

Entrée, Main, Dessert \$65 per Guest



ENTRÉE SELECTION

Cream of Chicken and Sweetcorn Soup

Vegetarian Arancini balls on a Sweet Potato Puree

Heirloom Tomato, Prosciutto, Evo Oil, Basil, and Grilled Sourdough

Grilled Chicken Caesar, Cos Lettuce, Crispy Prosciutto, Parmesan, and a Herb Crouton

Grilled King Prawns and Avocado Salad with Citrus Glaze

Goats Cheese and Caramelised Onion Tartlet, Semi Dried Heirloom Tomato and Onion Jam

Chicken Satay Skewers, Lemongrass and Kaffir Coconut Rice, Asian Salad, and Crispy Shallots

Gin Cured Smoked Salmon, Pickled Cucumber, and Horseradish Cream

Seared Scallops, Cauliflower Puree, Crispy Prosciutto, and Bruere Noisette

Twice Cooked Master Stock Pork Belly, Sweet Potato Puree, Spinach, and Seared Scallops

Thai Pumpkin Mirin, Lemongrass, Ginger, and Toasted Coconut

Creamed Leek and Potato and Blue Cheese Soup

MAINS

Italian Pork Shoulder, Sweet Potato Puree, Garlic Broccoli with a Soya and Orange Glaze

Chicken Sureme with a Pumpkin, Spinach & Herb Filling

Crispy Skin Salmon Fillet Pomme Puree, Tomato, Avocado, Lime, and Chilli Salsa

Grilled Porterhouse Steak, Dauphinoise Potato, Mixed Greens, and a Cab Sav Jus

Chicken Breast with Fresh Sage and Prosciutto, Pomme Frites, Greens and served with Salsa Verde

Thai Marinated Barramundi with Potato, Spinach Galette, Asian Greens, and Tomato

Herb Beef Cheek, Parmasen Crusted Pave Potatos and Brandy Peppercorn Jus (\$ Market Price) GF

Lamb Shank, Pea Puree, Roast Pumpkin with a Thyme and Rosemary Jus GF

Sweet Potato, Pumpkin, and Corn Curry with Coconut Coriander Rice, Pappadams,
and Cucumber Riata

DESSERT

Baked New York Vanilla Cheesecake with Berry Compote

Sticky Date Pudding with a Baileys and Butterscotch Sauce and Vanilla Bean Ice cream

Seasonal Red Berry Crumble with Vanilla Bean Ice Cream

Pavlova, Fresh Strawberries, Passionfruit, Double Cream, and a Raspberry Coulis

Lemon Tart with a Double Cream and a Raspberry Coulis

Cheese Platter

The platters are designed to serve 20-25 people and include a selection of Premium Cheeses,
Dried Fruit & Crackers, \$95.00



Drinks

BEVERAGES

	GLASS	BOTTLE
SPARKLING		
Chalk Hill Bubbles (SA)	\$8.00	\$30
Brown Brothers Piccollo 200ml		\$12
Oyster Bay Cuv Brut (NZ)		\$36
San Martino Prosecco NV, DOC (ITA)		\$45
Alto Prosecco		\$40
Chandon		\$50

WHITE WINE

	Small Glass	Large Glass	Bottle
Chalk Hill Semillon Sauvignon Blanc (SA)	\$9.00	\$12.50	\$36
Chalk Hill Moscato (WA)	\$9.00	\$12.50	\$36
Brown Brothers Crouchen Riesling (VIC)			\$36
Miles From Nowhere Sauvignon Blanc (WA)	\$9.00	\$12.50	\$36
Skuttlebutt SBS (WA)	\$11.00	\$15.50	\$36
Mr Mick Pinot Grigio	\$9.00	\$12.50	\$36
Oyster Bay Sauvignon Blanc (NZ)	\$11.00	\$15.50	\$36
Oyster Bay Chardonnay (NZ)	\$11.00	\$15.50	\$36

ROSE WINE

	Small Glass	Large Glass	Bottle
Oyster Bay Rose (SA)	\$11.00	\$15.50	\$36
Mr Mick Rose (WA)	\$9.00	\$12.50	\$36
Skuttlebutt Rose	-	-	\$36
Miles From Nowhere Rose	-	-	\$36

RED WINE

	Small Glass	Large Glass	Bottle
Chalk Hill Cabernet Merlot (SA)	\$9.00	\$12.50	\$36
Mr Mick Shiraz (WA)	\$11.00	\$15.50	\$36
Skuttlebutt Cabernet Shiraz (WA)	\$10.00	\$14.00	\$36

	PINT	JUG
MAIN BAR TAP BEER		
Great Northern Super Crisp (3.5%)	\$9.20	\$20
Carlton Dry (4.5%)	\$11.20	\$24
Swan Draught (4.5%)	\$11.20	\$24
Guinness (4.5%)	\$13.20	\$28
Little Creatures – Pale Ale (4.5%)	\$13.20	\$28
Hahn 3.5	\$9.30	\$20
Ginger Beer – James Squire (4.2%)	\$13.20	\$28
One Fifty Lashes – Pale Ale (4.5%)	\$12.20	\$26
Stella (4.5%)	\$13.20	\$28
Heineken (5.0%)	\$13.50	\$28
Little Creatures Pacific Ale (4.4%)	\$13.20	\$28
Hazy (3.5%)	\$11.20	\$24
Kilkenny	\$13.20	\$28

HALL / PATIO TAP BEERS (CHOOSE 8 ONLY)

Swan Draught (4.5%)	\$11.20	\$24
Hahn 3.5	\$9.30	\$20
Little Creatures – Pale Ale (4.5%)	\$13.20	\$28
Thatchers Cider	\$12.20	\$26
Ginger Beer – James Squire (4.5%)	\$13.20	\$28
Heineken (5.0%)	\$13.50	\$28

	BOTTLE
BOTTLED BEER	
Corona(4.5%)	\$9.00
Heineken 0 (0%)	\$6.50
XXXX Gold (4.5%)	\$8.00
Pure Blond (4.6%)	\$8.00
Single Fin (4.5%)	\$10.00
Matsos Mango (4.5%)	\$11.00
Peroni Leggera (4.5%)	\$8.50
Bintang (Limited) (4.5%)	\$8.00
Great Northern (3.5%)	\$8.00
Better Beer (4.2%)	\$7.00
Guinness 0 (0%)	\$7.50

BOTTLED CIDER

Strongbow Clear Low Carb Blue Label (4.5%)	\$8.00
Somersby Pear (4.5%)	\$8.00
Strongbow Apple Orange Label (4.5%)	\$8.00
Rekorderlig – Premium Swedish Cider – Strawberry Lime	\$13.00

BEVERAGES (CONT.)

30ML SHOT WITH POST-MIX TOP UP

CAN / BOTTLE

HOUSE SPIRITS \$10.00

PREMIUM SPIRITS PRICE VARIES

RTD'S

Canadian Club – Dry (can)	\$14.00
Jack Daniels and Cola (can)	\$14.00
Jim Beam White and Cola (can)	\$14.00
Bundaberg Rum and Cola (can)	\$14.00
Whiteclaw (can)	\$14.00

SOFT DRINKS

	SCHOONER	PINT	JUG
Postmix	\$6.20	\$7.50	\$16.50
Soft Drink Cans, Orange & Apple Juice Bottles	\$3.00		
Lemon Lime and Bitters	\$6.20	\$7.50	\$16.50

Important

INFORMATION

VENUE HIRE

Always confirm venue hire with our Wedding Coordinator as there can be several factors that affect the pricing including member status, timing, setup, and style. Our Wedding Coordinator can be contacted at functions@orssc.asn.au.

ENTERTAINMENT

You are welcome to bring your own entertainment in the form of a jukebox, DJ, band, or stereo. We are more than happy to assist you by providing you with some of our past venue entertainment options for you to contact. On meeting with your Wedding Coordinator you will be given an extensive list of contacts for local bands and DJs, which can be hired for your function. The hiring of entertainment is the responsibility of the Client unless otherwise discussed with your Wedding Coordinator. The Club's sound and speaker systems cannot be used with outside equipment as they are not compatible.

FOOD & BEVERAGE

All food and drink must be purchased through the Club, however, you may provide your own Cake. If you wish to run a bar tab, it must be pre-paid two weeks before your Wedding. You may choose the drinks you wish the bar tab to cover. If you do not spend the allocated bar tab amount, the remainder will be refunded back to you post-event. If you wish to add to the tab on the night, you may do so with cash or a card. Guests are also able to purchase their own additional drinks. Tea, Coffee, and cakeage is an additional \$60.

EQUIPMENT & DECORATIONS

We have a projector and screen available for hire in the Panorama Hall and Sunset Lounge for an additional \$50. Your Wedding Coordinator will be happy to assist you in your choice of decorations for your Wedding if required. Upon meeting with your Wedding Coordinator, you will be given a list of other equipment and services we are able to provide for you, as well as contacts of places you are able to hire additional equipment. The Client will be responsible for providing their own decorations unless otherwise agreed with the Wedding Coordinator, however Club staff will be happy to decorate tables for the client. All other decorations are to be assembled and dismantled by the Client.

Clients equipment and decorations need to be collected the following day when the Club opens. The Club takes no responsibility for the client's equipment before, during or after the Wedding.

Important

INFORMATION (CONT.)

TENTATIVE BOOKING

A tentative booking will be kept for 7 days. After these seven days, the Client must confirm their booking by completing and returning a Function Booking Confirmation form. If the Client is unable to return the form the booking can also be confirmed by phone or email, directly to the Wedding Coordinator.

CONFIRMATION OF BOOKING

To secure your booking, the hire fee for the intended function space is required, along with your confirmation form. The hire fee is non-refundable.

On the confirmation form, the Client will be asked to supply credit card details. These details are held as an assurance of payment only and will not be used for payment unless otherwise directed by the client.

CANCELLATION OF BOOKING / COVID-19

If a cancellation is made within 14 days before the Wedding, we will charge a reasonable administration fee to cover all production costs and resources already allocated to this Wedding, plus any non-refundable third-party infrastructure, hire, or event fees.

We will do everything within our power to ensure any costs are recouped from these third parties to ensure the best financial outcome for our clients. However, we are unable to control or guarantee the policy decisions of any third parties. Depending on circumstances the client may also incur a discretionary loss of revenue fee. Cancellation any time after the booking is confirmed and before 7 days before the event, the client will be charged the venue hire fee, previously paid on confirmation, and any other costs already incurred.

FUNCTIONAL SOCIAL MEMBERSHIP

Members and Non-Members holding Weddings at the Ocean Reef Sea Sports Club must provide the Club (before their function) with a list of guests attending their Wedding. We require the guests' names, mobile contact numbers, and/or email addresses. The person holding the Wedding is required to have a prepaid bar tab included in their Wedding (minimum \$50).



TERMS AND CONDITIONS

Please read our Terms and Conditions before signing for the following information:

- Bookings Policy
- Bond & Security
- Payments
- Food and Beverage
- Liquor Licensing & Responsible Service of Alcohol
- Bonds & Damages
- Final Numbers

Wedding

CHECKLIST

10/12 MONTHS (OR MORE) UNTIL YOUR WEDDING

Announce your engagement

Pick your wedding reception and ceremony location

Choose your wedding date and book it in

Create your wedding guest list

Send "save the date" cards

Set your budget

Choose your bridal party

Decide on a theme and colour scheme

Research in season floral designs and florists

Research wedding decorations

Choose a marriage celebrant

Research and book photographer/videographer

Investigate suit and dress designs for yourselves and your wedding party

Research honeymoon destinations

6-9 MONTHS UNTIL YOUR WEDDING

Start shopping for your wedding dress and bridesmaid dresses

Start shopping for suits for groom and groomsmen

Select a bridal registry or organise a wishing well

Research wedding rings

Arrange wedding transportation for bridal party

Research wedding cake options

Book musicians, DJ & entertainment

Arrange wedding transportation for bridal party

Appoint an MC for your reception

Finalise guest list

Meet with marriage celebrant to discuss service details

Research bridal suites for your wedding night

Update passports if required

Research Hens & Bucks party options



3-5 MONTHS UNTIL YOUR WEDDING

Book honeymoon
Meet with hair and makeup stylists - book trials
Decide on floral arrangements and choose florist
Decide on and book wedding decorations
Decide on and order wedding extras such as rose petals, disposable cameras etc.
Order or make bonbonniere/favours
Order wedding invitations and stationary
Request annual leave for honeymoon
Meet with photographers to finalise location plans
Send invitations
Taste test wedding cake, wine, cocktails and beverages
Choose wedding cake and arrange delivery
Taste test menu
Choose wedding menu and beverage package
Organise and book hens and bucks party
Book your bridal suite for your wedding night
Select and order wedding rings

1-2 MONTHS UNTIL YOUR WEDDING

Purchase bridal party gifts
Finalise ceremony and reception song list
Confirm musician, DJ & entertainment
Confirm MC and discuss requirements for reception
Draft wedding program information, timeline and speeches
Confirm wedding party transportation
Book final bridal gown fittings
Contact appropriate authorities if you are changing your name
Purchase a guest book
Order wedding programs, booklets and placecards
Keep record of RSVPs received and dietary requirements
Chase up anyone who hasn't RSVPd
Complete 'notice of intended marriage' with celebrant
Organise readings with celebrant
Create running order sheets for ceremony and reception to give to appropriate people
Book beauty appointments - hair, colour, spray tan, manicure and facial

Wedding

CHECKLIST (CONT.)

2-4 WEEKS UNTIL YOUR WEDDING

Hold Hen's and Buck's parties

Pick up bridal gown, bridesmaids and flower girl dresses

Write your vows and speech or toast

Start packing for your honeymoon

Start breaking in your wedding dress shoes

Pick up wedding rings and get engagement ring cleaned

Assign someone to collect gifts after your wedding

Organise seating arrangements

Organise place card names

1 WEEK UNTIL YOUR WEDDING

Attend beauty appointments

Pick up suits for groom, groomsmen and page boy

Drop off ceremony/reception accessories

Put together an emergency bridal kit – nail file, bandaids, safety pins etc

Nominate a contact person on the day for any issues that arise

Rest and ensure you are getting enough sleep

YOUR WEDDING DAY

Go with the flow and enjoy!

POST WEDDING REMINDERS

Write and send guest thank you cards

Write and send thank you notes

Have bridal gown cleaned

Notify your change of name on required forms

Keep in touch with wedding photographer/videographer, once collected send photos to friends and family!



A day designed especially for you.

EXACTLY THE WAY YOU WANT IT.





Wedding

