

W H A L E B E A C H

S I T D O W N W E D D I N G + E V E N T S

MOBY  
DICKS

W H A L E B E A C H



## THANK YOU FOR CONSIDERING MOBY DICKS FOR YOUR WEDDING.

Uniquely located over Whale Beach, Moby Dicks offers spectacular  
ocean views, a unique setting for your special day.

Moby Dicks is perfect for a wedding reception, suited to both lunch + dinner events.

**SIT DOWN 150 GUESTS**

**CANAPE 200 GUESTS**





# VENUE HIRE

**For any event held at Moby Dicks, Whale Beach there is a \$3,500.00 venue hire fee.**

## **This includes:**

Moby Dicks event team  
Five hour package with use of Moby Dicks exclusively  
Flower displays on rustic tables in entrance + main room  
Lanterns featured up main entrance stairs  
Casual seating areas + dance floor  
Personalised menu for each table setting  
Fresh white linen + table settings

Palm Beach scented candles in restrooms  
Candles on dining tables  
White bunting + festoon lobster pot lighting in the courtyard  
Rustic tables for your cake display + gifts  
Cutting + serving of your cake  
Single Origin barista style coffee + traditional infused tea



FOOD +  
BEVERAGE  
PACKAGES



## MENU SELECTION

# SIT DOWN PACKAGE ONE **\$95.00 per person**

4 canapés + 2 shared mains + 3 sides + 2 desserts + cheese

## CANAPÉS *select 4*

Tomato consommé with goats curd + olives (gf) (v)  
Poached pear, goats cheese + basil crostini (v)  
Rice paper roll + sesame (gf) (v)  
Buttermilk pikelet, smoked salmon, crème fraiche + caviar  
Boathouse duck pancake  
Tempura zucchini flowers + shaved pecorino (gf) (v)  
Jalapeño croquettes (v)  
Pea + parmesan arancini (v)  
Spiced chicken + lemon yoghurt (gf)  
Pork sausage roll + tomato jam

## SHARED MAINS *select 2*

Beef sirloin  
Roast lamb shoulder  
Smoked pork belly  
*All accompanied by pickled cucumber, shallot + herb salad*

Grilled barramundi  
Poached salmon  
Baked prawns  
*All accompanied by fennel, apricot + dill salad*

## SIDES *select 2*

Asparagus, pea + edamame salad with garlic + chilli  
Snow pea + green bean salad with almonds, parmesan + sesame dressing (gf)  
Eugalo Farm tomato, basil, buffalo mozzarella + vino cotto (gf)  
Beetroot salad with goats curd + pine nuts (gf)  
Steamed broccolini, cashew + lentils (gf)  
Grilled cauliflower, dates + snow pea tendrils (gf)  
Pan fried mushrooms with crème fraiche + parsley  
Roast corn, pecorino + dill (gf)

## POTATOES *included*

Crispy skin potatoes + rosemary salt (gf)

## DESSERT OPTIONS

*select jar desserts  
or shared desserts*

## JAR DESSERTS *select 2*

Lemon meringue  
Banoffee pie  
Chocolate cheesecake

## SHARED DESSERT *select 2*

Lemon meringue pie  
Caramel pie + orange mascarpone  
Chocolate 'brulee' tart

## CHEESE *included*

Local + artisan cheese served with Boathouse lavosh + fresh fruit

## MENU SELECTION

# SIT DOWN PACKAGE TWO **\$115.00 per person**

4 canapés + 2 shared mains + 4 sides + 2 desserts, + cheese + glazed ham table

## CANAPÉS *select 4*

Tomato consommé with goats curd + olives (gf) (v)  
Poached pear, goats cheese + basil crostini (v)  
Rice paper roll + miso (gf) (v)  
Buttermilk pikelet, smoked salmon, crème fraiche + caviar  
Kingfish ceviche with avocado puree, pickled apple + lavosh  
Tuna cracker, green chilli, olive + coriander (gf)  
Boathouse duck pancake  
Tempura zucchini flowers + shaved pecorino (gf) (v)  
Jalapeño croquettes (v)  
Pea + parmesan arancini (v)  
BBQ green prawn + aioli (gf)  
Baked scallops + gruyere crumb  
Spiced chicken + lemon yoghurt (gf)  
Pork sausage roll + tomato jam

## SHARED MAINS *select 2*

Beef sirloin  
Beef eye fillet  
Roast lamb shoulder  
Smoked pork belly  
Confit duck breast  
*All accompanied by pickled cucumber, shallot + herb salad*

Grilled barramundi  
Poached salmon  
Seared tuna loin  
Baked prawns  
Chilled Alaskan king crab  
*All accompanied by fennel, apricot + dill salad*

## SIDES *select 3*

Orange, chestnut puree, hazelnut + snow pea tendrils (gf)  
Asparagus, pea + edamame salad with garlic + chilli  
Snow pea + green bean salad with almonds, parmesan + sesame dressing (gf)  
Eugalo Farm tomato, basil, buffalo mozzarella + vino cotto (gf)  
Beetroot salad with goats curd + pine nuts (gf)  
Steamed broccolini, cashew + lentils (gf)  
Grilled cauliflower, dates + snow pea tendrils (gf)  
Pan fried mushrooms with crème fraiche + parsley  
Roast corn, pecorino + dill (gf)

## POTATOES *included*

Crispy skin potatoes + rosemary salt (gf)

## DESSERT OPTIONS

*select jar desserts  
or shared desserts*

## JAR DESSERTS *select 2*

Lemon meringue  
Banoffee pie  
Chocolate cheesecake

## SHARED DESSERT *select 2*

Lemon meringue pie  
Caramel pie + orange mascarpone  
Chocolate 'brulee' tart

## CHEESE *included*

Local + artisan cheese served with Boathouse lavosh + fresh fruit

## GLAZED HAM GRAZING TABLE *included*

See page 7

A grazing table featuring a glazed ham, rye bread, white sourdough buns, lemons, pickles, and relishes. The ham is the centerpiece, with a grid of scoring marks on its golden-brown, glazed skin. To its left, a wooden bowl is filled with bright yellow lemons. In the foreground, a white ceramic vase holds several wooden forks. To the right, two small jars of relishes are visible, one labeled 'PICKLED RADISH' and the other 'EUGALO'. In the background, a chalkboard sign reads 'glazed ham'. The table is set on a white marble surface, and a large green plant is visible in the upper left corner.

glazed  
ham

## GLAZED HAM GRAZING TABLE

Honey glazed ham, freshly  
carved and served with rye  
+ white sourdough buns,  
mustards, pickles + relishes.

## BEVERAGE SELECTION

# BEVERAGE PACKAGE ONE **\$70.00 per person**

1 sparkling wine + 2 whites + 2 reds + 2 full strength beers/cider + light beer + softs

### **SPARKLING** included

Taltami 'T Series' Sparkling Brut, Pyrenees VIC

### **WHITE** select 2

Knappstein Riesling, Clare Valley SA

Vidal Sauvignon Blanc, Marlborough NZ

Pikes 'Luccio' Pinot Grigio, Clare Valley SA

Philip Shaw 'The Architect' Chardonnay, Orange NSW

### **ROSÉ** substitute

Rymill 'The Yearling' Rosé, Coonawarra SA

### **RED** select 2

Josef Chromy 'Pepik' Pinot Noir, Relbia TAS

Pikes 'The Assemblage' Shiraz Mourvedre Grenache, Clare Valley SA

Bremerton 'Selkirk' Shiraz, Langhorne Creek SA

Rymill 'The Dark Horse' Cabernet Sauvignon, Coonawarra SA

### **BEER** select 2

James Boags Premium

Peroni Nastro Azzurro

Corona

James Squire 150 Lashes

Murrays Whale Ale

Stone + Wood Pacific Ale

Pink Lady 'Apple Thief' Cider

### **LIGHT BEER** included

Peroni Leggera

James Boags Premium Light

### **SOFT** included

San Pellegrino Sparkling Mineral Water

Assortment of Soft Drinks

Orange Juice

Single Origin Coffee + Tea

## BEVERAGE SELECTION

# BEVERAGE PACKAGE TWO **\$90.00 per person**

1 sparkling wine + 2 whites + 2 reds + 2 full strength beers/cider + light beer + softs

### **SPARKLING** included

Crosér NV Sparkling, Adelaide Hills SA

### **WHITE** select 2

Pikes 'Traditionale' Riesling, Clare Valley SA

Mt Difficulty 'Roaring Meg' Sauvignon Blanc, Central Otago NZ

Oakridge 'Over The Shoulder' Pinot Grigio, Yarra Valley VIC

Philip Shaw 'No. 11' Chardonnay, Orange NSW

### **ROSÉ** substitute

Phillip Shaw 'Pink Billy' Saignee, Orange NSW

### **RED** select 2

Mt Difficulty 'Roaring Meg' Pinot Noir, Central Otago NZ

Henschke 'Henry's Seven' Shiraz Grenache Viognier, Barossa SA

St Hallett 'Garden of Eden' Shiraz, Barossa SA

Knappstein Cabernet Sauvignon, Clare Valley SA

### **BEER** select 2

James Boags Premium

Peroni Nastro Azzurro

Corona

James Squire 150 Lashes

Murrays Whale Ale

Stone + Wood Pacific Ale

Pink Lady 'Apple Thief' Cider

### **LIGHT BEER** included

Peroni Leggera

James Boags Premium Light

### **SOFT** included

San Pellegrino Sparkling Mineral Water

Assortment of Soft Drinks

Orange Juice

Single Origin Coffee + Tea

## BEVERAGE SELECTION

# BEVERAGE PACKAGE THREE \$110.00 per person

1 sparkling + 2 whites + 2 reds + 2 full strength beers/cider + light beer + softs

### **SPARKLING** included

Bollinger Special Cuvee, Champagne FR

### **WHITE** select 2

Petaluma 'Hanlin Hill' Riesling, Adelaide Hills SA

Josef Chromy Sauvignon Blanc, Relbia TAS

Petaluma 'White Label' Sauvignon Blanc, Adelaide Hills SA

Henschke 'Innes Vineyard' Pinot Gris, Barossa SA

Stonier Chardonnay, Mornington Peninsula VIC

### **ROSÉ** substitute

Mirabeau 'Pure' Rosé, Côtes de Provence FR

### **RED** select 2

Stonier Pinot Noir, Mornington Peninsula VIC

Henschke 'Keyneton Euphonium', Barossa SA

Bowen Estate Cabernet Sauvignon, Coonawarra SA

Tatachilla 'Foundation' Shiraz, McLaren Vale SA

St Hallett 'Blackwell' Shiraz, Barossa SA

### **BEER** select 2

James Boags Premium

Peroni Nastro Azzurro

Corona

James Squire 150 Lashes

Murrays Whale Ale

Stone + Wood Pacific Ale

Pink Lady 'Apple Thief' Cider

### **LIGHT BEER** included

Peroni Leggera

James Boags Premium Light

### **SOFT** included

San Pellegrino Sparkling Mineral Water

Assortment of Soft Drinks

Orange Juice

Single Origin Coffee + Tea



ADDITIONAL  
MENU  
OPTIONS



## COCONUTS

Branded coconuts served on arrival.

**\$8.00 per person**

(minimum of 50 guests)

Select one branding option

MR + MRS

The Boathouse Group



## COCKTAILS

Cocktails served for the first hour of your event.

**\$15.00 per person**

(cocktails catered for total guest number)

Select one cocktail option

Pimms

Moscow Mule

Aperol Spritz

Gin + Elderflower Fizz

Lychee Cooler



## BOLLINGER MAGNUMS

Upgrade beverage package three to include Bollinger Magnums served for the first hour of your event.

**\$8.00 per person**

(upgrade available with beverage package three only – for total guest number)



BOLLINGER  
BOAT BAR

**\$600.00**

(upgrade available only if Bollinger is chosen)

\*Subject to availability

CHAMPAGNE

BOLLINGER

MAISON FONDEE EN 1829



## OYSTER+SASHIMI

Freshly shucked and locally sourced oysters + a selection of sliced sashimi.

**\$18.00 per person**

(minimum of 50 guests only)



## SWEETS

Chocolate brulee tart  
Caramel slice  
Raspberry macaroon  
Boathouse smore  
Caramel pie + orange mascarpone  
Lemon tart  
Raspberry white chocolate tart

**\$100.00 per platter**

(40 pieces per platter,  
minimum 3 platters)

# CELEBRATION CAKE



## 1 TIER CAKE

12" – Caters for up to 100 pieces

**\$450.00**



## 2 TIER CAKE

8" + 10" – Caters for up to 130 pieces

**\$500.00**



## 3 TIER CAKE

8" + 10" + 12" – Caters for up to 170 pieces

**\$600.00**

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## THE CAKE FLAVOURS

Select 1 per tier

Florals are included

## ICING OPTIONS

Iced

Semi Naked

Naked

Vanilla with buttercream icing - option to add lemon curd, salted caramel or chocolate ganache filling

White chocolate + raspberry with white chocolate ganache + vanilla buttercream icing

Chocolate with chocolate ganache + vanilla buttercream icing

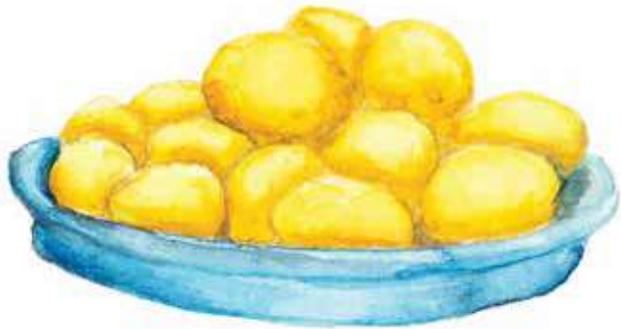
Caramel mud with salted caramel buttercream icing

Carrot + walnut with cream cheese icing

Coconut with strawberry jam + vanilla buttercream icing

A hanging basket of flowers and foliage is suspended by four strands of light-colored twine. The basket contains a variety of plants, including pink and light green flowers, large green leaves, and some dried, brownish leaves. A white circular overlay is centered over the basket, containing the text "ADDITIONAL STYLING OPTIONS" in a blue, sans-serif font.

ADDITIONAL  
STYLING  
OPTIONS





## WINTER OFFERING

Book your Wedding or Event for  
May - August to receive complimentary  
venue hire + additional inclusions.

**Please note valid on new bookings only.  
Terms + conditions apply.**

# MOBY DICKS, WHALE BEACH – WEDDINGS + EVENTS TERMS + CONDITIONS (SIT DOWN)

## CAPACITY

Moby Dicks, Whale Beach has a seating capacity of 150 guests seated, + 200 for a canapé style Wedding.

## DURATION

All Weddings at Moby Dicks, Whale Beach have a duration of 5 hours, + must conclude by 11pm.

Moby Dicks, Whale Beach allows you to select any time frame for your 5 hour Wedding.

You do have the option of extending your reception for a maximum of 1 hour (must conclude by 11pm), the cost is:

- Beverage Package One - \$750.00 + \$13.00 per person
- Beverage Package Two - \$750.00 + \$17.00 per person
- Beverage Package Three - \$750.00 + \$30.00 per person

This includes unlimited drinks in this time.

## EVENT DAYS

You can choose any week day, Saturday or Sunday, lunch or dinner for your Wedding at Moby Dicks, Whale Beach. For public holiday days, please ask for further information + additional fees apply.

## VENUE HIRE FEE

For any Wedding held at Moby Dicks, Whale Beach \$3,500.00 is charged. This includes the exclusive use of Moby Dicks, Whale Beach, flower displays, cost of team + styling.

You are welcome to hold your ceremony onsite in the Moby Dicks, Whale Beach courtyard, the costs involved are as follows;

- Beverage Package One - \$750.00 + \$13.00 per person
- Beverage Package Two - \$750.00 + \$17.00 per person

- Beverage Package Three - \$750.00 + \$30.00 per person

This includes unlimited drinks in this time

## MANDATORY FEES

For any Wedding held at Moby Dicks, Whale Beach, three mandatory fees apply. Food Package per person, Beverage Package per person + Moby Dicks, Whale Beach Hire Fee \$3,500.

## MINIMUM SPEND

A minimum spend is required for any Wedding held at Moby Dicks, Whale Beach.

- Monday - Thursday Wedding (Lunch or Dinner) from September - April: \$10,000.00
- Friday - Sunday (Lunch or Dinner) from September - April: \$15,000.00
- Weddings (Lunch or Dinner) from 1st May - 31st August: \$10,000.00

Should your guest numbers fall short of the minimum spend, the full minimum tariff will be charged. The Moby Dicks, Whale Beach Venue hire fee amount of \$3,500.00 can be used to make up the minimum spend amount.

## DEPOSIT, PAYMENT TERMS + SECURITY + AGREEMENT FORM

To confirm your booking, we require an initial security deposit of \$3,000.00 (credited towards the final account) + a signed + completed copy of the Security + Agreement Form. This is required within 7 days of making your booking.

Moby Dicks, Whale Beach holds the right to cancel any bookings not held with a security deposit + completed Security + Agreement Form.

50% of the minimum spend is due 60 days before your

Wedding. Full payment for your Wedding is due 21 days prior to the Wedding date, no later.

Payment by cash, direct debit or bank cheque incurs no surcharge.

Any payments of \$500.00 or more paid by credit card incurs a 1.5% surcharge – MasterCard, Visa or a 2% surcharge for American Express only.

Any extra charges or outstanding additional invoices must be paid in full prior to departure at the end of your reception. Payments can be made by Visa, MasterCard or American Express (Surcharge for anything \$500.00.00 or more), Cash or Bank Cheque.

## FINAL NUMBERS + MENU SELECTION

The guaranteed number of guests attending your Wedding is required at least 21 days prior to the Wedding for catering + teaming needs.

Once final numbers are given this will be taken as confirmed. The final invoice will be issued to you 21 days prior to your Wedding.

Catering will be provided for this number + this will be the minimum charged irrespective of last minute cancellations.

All final food + beverage selections are also required at least 28 days prior to the Wedding.

All food is subject to seasonal change however notification will be given for this.

## ADDITIONAL (SUPPLIER) MEALS

A main meal + beverages for entertainers, photographers + videographers must be supplied at \$60.00 per person.

## UNDER 18'S MEALS

The charge for guests under 18 years including the food menu package + drinks is \$60.00 per person. For kids requiring children's meals + drinks, the cost is \$25.00 per person. For little ones requiring no food or beverages there is no charge.

## ALCOHOL + DECOURM

Moby Dicks, Whale Beach is a fully licensed venue. No BYO beverages are permitted. No drinks on consumption are allowed. It is your responsibility to ensure the orderly conduct of your guests. All beverages are subject to seasonal change however notification will be given for this.

## DECOR + STYLING

All major furniture items, fixtures + fittings must remain as styled + positioned by Moby Dicks, Whale Beach. The Moby Dicks, Whale Beach team are only too happy to offer the complimentary placement of your bonbonnières + place cards. Anything additional must be discussed + approved by the Event Coordinator prior to the reception. Moby Dicks, Whale Beach offer an additional styling service to suit your Wedding or Event.

## DECORATIONS

Nothing is to be nailed, screwed, blue-tacked or adhered in any way to any wall, door or other part of Moby Dicks, Whale Beach.

All decorations must be approved by the Moby Dicks, Whale Beach team prior to the reception.

## HANGING ITEMS FROM THE CEILING

You are welcome to hang items from the existing hooks on the Moby Dicks, Whale Beach ceiling. We can hang the items/goods for you at an additional cost, please ask us for a quote. Alternatively, if you decide to hang the goods yourself Moby Dicks, Whale Beach is not liable for any falls/injuries that might occur to any person or damage of any items/goods. All hanging items must be approved by the Event Coordinator prior to the Wedding.

## EQUIPMENT HIRE

Moby Dicks, Whale Beach has established relationships with professional hire companies + has recommended suppliers to meet all your equipment needs + services.

## EXTERNAL CONTRACTORS

All external contractors + hire must be advised to Moby Dicks, Whale Beach 14 days prior to your Wedding + are subject to approval by management. Moby Dicks, Whale Beach can apply limits or time restrictions on the contractors.

Please note: we do ask that your florist is bumped in no later than 2 hours prior to the start of your Wedding + that bump out times are to be discussed with the Event coordinator.

## ENTERTAINMENT + MUSIC

Moby Dicks, Whale Beach is only too happy to offer some suggestions for your music entertainment. All equipment must be supplied by your hired Band or DJ as Moby Dicks, Whale Beach does not have facilities for this.

Whilst we understand that you are wanting music at your Wedding, Moby Dicks, Whale Beach reserves the right to monitor the sound levels as needed, in accordance with NSW Legislation "Protection of the Environment Operations (Noise Control) Regulations 2017". Due to the space + Northern Beaches Residential Time-of-Day Noise Restrictions, no subwoofers are to be used outside the venue at any time + all music must cease at 11pm.

## PUBLIC LIABILITY INSURANCE

Moby Dicks, Whale Beach does hold public liability insurance HOWEVER all external suppliers will be required to have their own Public Liability Insurance. Moby Dicks, Whale Beach public liability insurance is very specific to our venue + fit out. No harm or damage to guests caused by any external supplier equipment, styling decor, furniture or goods are covered by Moby Dicks, Whale Beach.

## DUE CARE

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the Wedding. The following items are not permitted at your Wedding: wax candles (not in a glass vase), confetti, rice, streamer poppers, flower petals, or sequin type scatters e.g. stars, hearts.

## TASTINGS

Moby Dicks, Whale Beach does not offer food or beverage tastings. However, the menus at all of our cafes, The Whale Beach Deli, The Boathouse Palm Beach, The Boathouse Shelly Beach + The Boathouse Balmoral reflect the style we bring to suit your Wedding or Event.

## FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef + kitchen team will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

## PRICES

Moby Dicks, Whale Beach makes every effort to maintain prices, however they may be subject to alteration prior to your Wedding due to food + beverage price increases. However, we will guarantee that any increase will not exceed 7% of your chosen package. All prices are inclusive of GST.

## SMOKING

In accordance with the NSW Health + Hygiene laws, smoking is prohibited within Moby Dicks, Whale Beach + surrounding areas. Guests will be directed to a designated smoking area outside.

## GRATUITY

Gratuities are discretionary + are appreciated by Moby Dicks, Whale Beach team.

## **INDEMNITY**

Moby Dicks, Whale Beach guarantees the use of the freshest ingredients + ensures that food is prepared under the most hygienic conditions.

However, no liability is taken by Moby Dicks, Whale Beach for any latent defect in any product used.

## **PARKING**

All guest parking is situated on Whale Beach beachfront council car park, Whale Beach Road or up Surf Road.

Access to Moby Dicks, Whale Beach is up the set of stairs to the left of Moby Dicks, Whale Beach, two doors along.

## **SURPRISES**

Moby Dicks, Whale Beach cannot be held responsible for the outcome of any surprises to be held + organised prior to, on or after your Wedding/Event day that has been organised by the bride, groom, party host, friend or family member known to the hosts. Moby Dicks, Whale Beach will do everything it can to ensure that any special surprises or organised presents unknown to the party hosts can be carried out.

## **FIREWORKS**

Moby Dicks, Whale Beach does not allow fireworks within its venue, or around its surrounding areas. Without knowledge of fireworks Moby Dicks, Whale Beach will charge a \$2000.00 fee for breach of this. fireworks organised without maritime + council knowledge, holds much heavier penalties.

## **FLOWERS**

As covered in the hire fee, Moby Dicks, Whale Beach includes a number of fresh flower displays throughout the venue for your Wedding/Event. Moby Dicks, Whale Beach can not guarantee a particular type of flower/colour due to the nature of seasonality + availability.

These flowers are a display only + cannot be taken home at the end of your Wedding.

## **EARLY ARRIVAL OF GUESTS**

Moby Dicks, Whale Beach Weddings + Events begin strictly at the time agreed by Moby Dicks, Whale Beach + the host, as stated on your Final Details form. For any guests arriving early + before this time, a surcharge will be charged to your Credit Card. The fee for this is \$500.00 + \$15.00 per person for every half hour that guests turn up early at Moby Dicks, Whale Beach.

This also applies for Ceremonies held at Moby Dicks, Whale Beach onsite. Ceremonies are offered 1hr prior to your reception beginning at Moby Dicks, Whale Beach, this strictly means that guests can arrive from that time, not any earlier. For example, if the ceremony time is 4-5pm, this means guests can start arriving from 4pm (only) not any earlier. We then recommend your ceremony start half an hour later, for example at 4:30pm.

## **SECURITY**

Organisers/Hosts are financially liable for any damage sustained, or loss incurred to Moby Dicks, Whale Beach property, fixtures or fittings, through their own actions, those of their guests, sub-contractors + contractors.

Credit Card details are required at the time of your booking to cover any damages that may occur. The Security + Agreement Form will be supplied to you on the day of your booking to fill out + return to the Event Coordinator within 7 days. Credit Card details are the only form of security accepted.

## **CLEANING FEE**

A cleaning fee will be charged, at the discretion of Management, should the venue premises be left in an unacceptable state.

## **CANCELLATION POLICY**

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your Wedding, the following must apply:

All cancellations or change of date incur a loss of full deposit + any monies paid or due to date. No credits will be given for change or transfer of date.

All cancellations made within 14 days of your Wedding will incur a loss of all monies due as stated on your final invoice.

Cancellations must be confirmed to Moby Dicks, Whale Beach in writing. Due to unforeseen circumstances, extreme weather conditions or accidents, Moby Dicks, Whale Beach reserves the right to cancel any booking + refund any deposit or payments made.

# EAT, DRINK, CELEBRATE

For more information and details on Moby Dicks Whale Beach, or to make your booking, please contact:



227 Whale Beach Road, Whale Beach NSW 2107  
events@theboathousegroup.com.au  
www.mobydicks.com.au

 [www.facebook.com/mobydickswhalebeach](http://www.facebook.com/mobydickswhalebeach)

 [@mobydickswhalebeach](https://www.instagram.com/mobydickswhalebeach)

 [www.pinterest.com/mobydickswhaleb](http://www.pinterest.com/mobydickswhaleb)

Please contact us for your enquiry in regards to any special celebration.  
We do weddings, birthday celebrations, engagement parties, conferences, meetings, product launches + private events.

OUR OTHER WEDDING + EVENTS VENUES

**THE BOATHOUSE PALM BEACH • THE BOATHOUSE SHELLY BEACH • THE BOATHOUSE HOTEL PATONGA**

