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THE ROCKS YANDINA

With sweeping water views of the Maroochydore River and plenty of rustic charm, The Rocks is the perfect space for your wedding.

All weddings at The Rocks are exclusive and private. Our gorgeous grounds have multiple ceremony sites, and between our Riverside Terrace and our multi-levelled reception room, you have plenty of space to create the wedding of your dreams.

The property can even host your romantic marquee wedding so larger groups are always welcomed.

The Rocks River View room has a capacity of up to 110 seated and 150 guests for a cocktail style event.

We cater for all styles and with the versatility that the venue provides; you can create the perfect party atmosphere!



OUR TEAM

Your wedding at The Rocks will be overseen by our talented venue coordinator.

We will work with you from start to finish to create a truly seamless event, as well as offering a full styling consultation at our venue to work through the décor and logistics of the day, including menu and beverage selections, table layouts, order of the day including a wedding day timetable and MC Guide.

At The Rocks, we have worked with many service providers in the industry and are happy to provide recommendations for celebrants, entertainment, transport, hair & beauty and more.

Our amazing service means that you can relax and enjoy your wedding planning with all the logistics taken care of by our professional wedding team.



YOUR CEREMONY AT THE ROCKS

Bespoke packages in our stunning ceremony locations

By the river



Paddock



River Grove



Helipad



CEREMONY PACKAGES

Rustic ceremony

Timber registry table with timber chairs

24 Timber foldout chairs with cushions

Petals for aisle or petals in a basket for a throw

Rustic timber Arbour with flowers

6 Flowers for aisle chairs

\$ 900.00



Classic ceremony

White Timber table with white chairs

24 white timber foldout chairs with cushions

Petals for aisle or petals for a throw in basket

Timber Arbour with soft draping and flowers

6 Flowers for aisle chairs

\$ 900.00



Boho ceremony

Timber registry table with timber chairs

24 Timber Hampton chairs

Petals for aisle or petals for a throw in basket

Rustic timber Arbour with draping, macramé and flowers

6 Flowers for aisle chairs

\$1,000.00



ADDITIONAL CEREMONY DÉCOR ITEMS

Extra Basket of Rose petals	\$ 35.00
Rose petals cones for guests to throw- Great photo!!!!	\$ 4.50ea
Market umbrellas for shade	\$ 45.00ea
Bucket of Parasols (10)– synthetic hire	\$ 25.00
Chalkboard / no phones sign with quote for wedding	\$ 20.00



POST CEREMONY CELEBRATIONS

Guests can mingle with stunning river views in The Grove or on the River Terrace for pre-dinner drinks and Canapes

All furniture is included in your package and styled to suit your ceremony and reception décor and includes:

Dry Bars with stools

Wine barrels

Cocktail tables and chairs

Day beds and coffee tables

Extra items

Lawn Games package deal

\$100.00 (giant connect 4, boules, giant jenga, quoits, number toss)



SEATED RECEPTION OPTIONS

There are a number of locations to host your seated reception

Riverside Terrace under The Stars

The River View room

Marquee in the grounds (POA)



SEATED RECEPTION DÉCOR

Your package price is inclusive of natural timber tables and timber Hampton chairs, centrepieces for all guest tables with tealights in votives and linen napkins. Festoon lights for the river terrace and fairy lights in the function room are included.

Bridal table

Linen cloth with skirting, lace overlays or timber tables.
Vases for your bouquets and tealights in votives

Guest tables

Tables with linen cloth or timber tables

Chairs

Timber Hampton style chairs



Cake table

Vintage timber cake table

Gift table with wishing well

Seating/Guest Organization

Easel with seating plan for guests seating arrangements

Table numbers

Table numbers or names

Napkins

White, wheat, beige or beige stripe pure linen napkins



CENTREPIECE OPTIONS

Antique or vintage style, rustic or natural

Includes runners and tealights in votives or candles



FOOD AND BEVERAGES AT THE ROCKS

Our modern and innovative seated menus, includes both plated or banquet style with all dietary requirements catered for.

Our head chef sources his ingredients from local producers and suppliers.

Your beverage package or bar tab includes an extensive list of drinks to choose from.



MENU PACKAGE

Alternate Drop or Banquet (Includes reception decoration)

3 Course Reception with your wedding cake

Canapés or Entree, Alternate drop or Banquet Main course
Your wedding cake served for dessert with tea & coffee.

\$125.00 per person (banquet add \$10.00pp)

3 Course Reception with dessert or cheese

Canapés or Entree, Alternate drop or Buffet Main course
Dessert/cheese with tea & coffee.

\$130.00 per person (3 course banquet add \$10.00pp)

4 course Reception with wedding cake

Canapés, Entrée, Alternate drop or Buffet Main course
Your wedding cake served for dessert with tea & coffee.

\$145.00 per person (3 course banquet add \$10.00pp)

4 course Reception with dessert or cheese

Canapés, Entrée, Alternate drop or Buffet Main course
Dessert/cheese with tea & coffee

\$150.00 per person (3 course banquet add \$10.00pp)

BEVERAGE PACKAGES

Five hour unlimited packages also include non-alcoholic punch, soft drinks and orange juice.

Spirits are available on request at an additional cost.

BRONZE – 5 HOURS \$50.00

Additional Hours – Add \$10.00per hour

A selection of heavy, mid-strength and light beers:
4X Gold, Peroni Leggera, James Squire 150 Lashes,
Peroni, Corona, Great Northern Lager,
Sommersby Apple Cider

A selection of Sparkling & Still Wines:

WHITE

Habitat Brut Cuvee (sparkling)
Habitat Semillon Sauvignon Blanc
Little Yering Chardonnay
Howard Vineyard Pinot Gris
Brown Brothers Moscato

RED

Habitat Cabernet Merlot
Mike Press Shiraz
Artea Rose

SILVER – 5 HOURS \$60.00

Additional Hours – Add \$12.00per hour

A selection of heavy, mid-strength and light beers:
Peroni Leggara, James Boags Premium Light, Coopers
Pale Ale, James Squire Pale Ale, Toohey's Extra Dry,
Corona, Apple & Pear Cider

A selection of Sparkling & Still Wines:

WHITE

Paul Louis Blanc de Blanc (sparkling)
Sunshine Bay Sauvignon Blanc
Bondar Wines Chardonnay
Wairau River Pinot Gris
Teusner Estate Riesling

RED

Rob Dolan Pinot Noir
Round Two Cabernet Merlot
Mike Press Cabernet Sauvignon
Mt Langi Cliff Edge Shiraz

BAR TAB

A minimum spend of \$ 40.00pp applies

MENU

Canapé Menu Select 4 Canapés served over 1 hour

COLD

Goat's Cheese Crostini (vego)

Crostini w. duck liver pate

Caesar Salad Tartlets

Lime-Cured Mahi Mahi w. coconut & chili (g/f, d/f)

Smoked Hervey Bay Scallop Crudo (g/f, d/f)

Rillettes w. three textures of salmon

Smoked Chicken salad w. hillbilly hot sauce & crispy wontons (d/f)

Pinenut Wafers w. Persian feta & fig

Sydney Rock Oysters w. shallots and red wine vinegar (g/f, d/f)

Roasted Garlic Crouton w. celeriac remoulade (veg)

Tuna Tartare w. soy, mirin, sake & togarashi (g/f, d/f)

Mooloolaba Prawn w. pineapple & lime salsa (g/f, d/f)

HOT

Mooloolaba Prawn Cakes w. house-made sweet chilli (g/f, d/f)

Mushroom Tartlets w. truffle salt (vego)

Cauliflower Kofta w. fresh tomato chutney (VEGAN)

Banh Mi Sliders w. caramelized pork, chili & Vietnamese herbs (d/f)

Twice-Cooked Pork Belly w. petite Thai salad (g/f, d/f)

Steamed Scallop Wontons (d/f)

Grilled Haloumi w. prosciutto & rosemary (g/f)

Beef Slider w. bush tomato chutney (d/fo)

Chicken Taco w tomatillo salsa (d/f)

Pumpkin, Feta & Sage Tortellini w. beurre noisette (vego)

Caramelised Onion Pithiviers w. tomato jam (vego)

Steamed Pork Bun w. pickled cucumber (d/f)

Smoked Bacon & Mushroom Tartlet w. caramelised cauliflower puree

ENTRÉE

Select 2 Entrees –alternate drop

Mooloolaba Swordfish Carpaccio w. smoked eggplant, finger lime & pink pepper (g/f, d/f)

Thai Beef Salad w. fresh herbs, lemongrass, nahm prik & roasted rice (g/f, d/f)

Chermoula Chicken w. roasted tomato, fresh herbs & harissa (g/f, d/f)

Kale Caesar w. herb croutons & parmigiano-reggiano (g/fo, v)

Mooloolaba Prawns w. Vietnamese caramel, vermicelli, fresh herbs & sesame (g/fo, d/f)

Bean Curd Rendang w. fragrant rice & toasted coconut salad (V)

**(V) vegetarian option (MV) – can be modified to be vegetarian (GF)- Gluten Free (MGF) can be modified to be Gluten Free
(DF)-Dairy Free (Veg) - Vegan**

MAIN COURSE

Select 2 Mains – Alternate Drop

Roasted Chicken Supreme w. grilled polenta, steamed beans & sage soubise (g/f)

Gold-Band Snapper w. roasted kiplers, lemon, caper & rocket salad & sauce vierge (g/f, d/fo)

Seven-Hour Roasted Shoulder of Lamb w. hommus, smoked carrots, macadamia & wattleseed dukkah (g/f, d/f)

Eye Fillet w. potato galette, cauliflower puree, parmesan wafer & red wine jus (g/f)

Mediterranean Vegetable Stack w. salsa verde & white bean puree (g/f VEGAN)

Honey & Cinnamon Braised Duck w. almonds, olives & cous cous (g/fo, d/fo)

Twice-Cooked Pork Belly w. pumpkin puree, steamed soy beans & caramelised pear (g/f)

Vegetable Cous Cous w. rosewater scented yoghurt cheese & onion jam (vego)

All mains served with seasonal greens

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(DF)-Dairy Free (Veg) - Vegan

BANQUET MENU

Each banquet consists of 3 mains and 1 side

BANQUET 1

Roasted Chicken Supreme w. grilled polenta, steamed beans & sage soubise (g/f)

Persian-Spiced Lamb w. roasted butternut pumpkin & spinach (g/f, d/f)

Roasted Porterhouse w. crunchy roast potatoes, fried capers, The Rocks chipotle BBQ sauce & chimichurri (g/f, d/fo)

+ *Choice of one Side Dish*

BANQUET 2

Gold-Band Snapper w. roasted kiplers, lemon, caper & rocket salad & sauce vierge (g/f, d/fo)

Honey & Cinnamon Braised Duck w. almonds, olives & cous cous (g/fo, d/fo)

Seven-Hour Roasted Shoulder of Lamb w. hommus, smoked carrots, macadamia & wattleseed dukkah (g/f, d/f)

+ Choice of one Side Dish

ALTERNATIVE MAINS TO SUBSTITUTE INTO BANQUET

Honey & Cinnamon Braised Chicken w. almonds, olives & cous cous (G/FO, D/FO)

ALTERNATIVE SIDES

Pear, Parmesan, Rocket & Walnut Salad (G/F, V)

Crunchy Roast Potatoes (g/f, VEGAN)

Steamed New Potatoes w. butter & parsley (G/F, V)

Steamed Seasonal Greens w. lemon-scented EVOO (G/F, VEG)

Roasted Pumpkin w. pomegranate molasses (g/f, VEGAN)

Watercress, Cucumber & Orange Salad w garlic croutons

Beetroot & Persian Feta Salad w beetroot jelly & pistachio dressing (g/f)

Roquefort & Butter Lettuce Salad

Fennel, Orange, Olive & Parmesan Salad (g/f)

DESSERT MENUS

Choose from the following dessert options
All served with freshly brewed coffee and tea

YOUR CELEBRATION CAKE

Wedding or Celebration cake served with coulis and cream

DESSERTS

Rhubarb Fool (g/f)

Honey Panna Cotta w. spiced oranges & sesame wafer (g/fo)

Petite Pavlova w. seasonal fruit (g/f)

Sticky Date w. toffee sauce & double cream

Summer Pudding (VEGAN optional)

Eton Mess (g/f)

Meyer Lemon Tart w. mascarpone

Bittersweet Chocolate Tart w. espresso cream

Ginger & Pineapple Puffs w. coconut & pandanus

GOURMET CHEESE BOARD (GREAT FOR SUPPER)

Premium Australian cheeses dried fruit and crackers \$ 140.00 / platter

Children's menu

Canapés- select 2 included in menus below

Sausage rolls

Mini pies

Pizzetta

Main course under 8 years (choose 1)

\$ 30.00pp

Fish and chips

Chicken nuggets and chips

Served on plates in seated event with salad or vegetable

Or noodle boxes if a cocktail event.

Main course under 12 years (choose 1)

\$ 35.00pp

Chicken with chips and vegetables/ salad

Steak with chips and vegetables/ salad

Spaghetti Bolognaise

Fish and chips

These packages include soft drinks for children



VIEWING THE ROCKS

Viewing the venue is by appointment only.

Please call our office on (07) 5474 2120 to make an appointment or email us:
info@therocksfunctions.com.au

BOOKING THE ROCKS

For all weddings at The Rocks the following conditions apply.

- A signed confirmation form must be completed and returned via email
- A deposit of \$1,000 is required within 14 days of making a tentative booking.
- 12 weeks prior to the wedding a further payment of 25% is required.
- 2 weeks prior to the wedding all menu and floral requirements must be finalised.
- 1 week prior to the wedding the final guest numbers and payment is to be finalised.



