



Wedding Packages



YOUR WEDDING

Your special day deserves a stunning backdrop, and a coastal country pub wedding at the Shoreline Tavern and Harrington Lodge offers just that, set against the picturesque Manning River on the beautiful Barrington Coast. This charming venue combines rustic elegance with breathtaking views, providing the perfect setting for a memorable celebration. From the moment you arrive, your dedicated events manager and team will be by your side, ensuring every detail is perfectly executed. Whether you envision an intimate gathering or a big party, they will tailor your wedding to suit your unique style and budget, making sure your day unfolds seamlessly and leaves you with memories to last a lifetime.

THE LUXURY HOUSE

The luxury house attached to the River Lodge on the shoreline property offers the perfect setting for a bridal party to prepare for the big day. With three expansive king-size bedrooms, each featuring walk-in wardrobes and indulgent spa bathrooms, comfort and style are at the forefront. The spacious design includes large entertaining areas and alfresco dining spaces, ideal for pre-wedding celebration welcome drinks. Guests can also enjoy access to the stunning pool, making it a serene retreat for relaxation. Additionally, the adjoining two-bedroom luxury apartment provides extra space and privacy for those in need of more room, ensuring an unforgettable stay in this elegant riverside haven.

THE LODGE

Harrington River Lodge, our onsite accommodation, offers 21 spacious and comfortable 4-star guestrooms, ensuring that your group doesn't have to travel far for a restful night's sleep after the reception. With everything you need right at your doorstep, unwind with your guests with a refreshing cocktail by the crystal-clear pool, enjoy a cold beer at our inviting tavern, or take in the serene surroundings with a round of golf at the adjoining Harrington Golf Club and course.

THE CLUB ROOM

Our function room is the ideal space for hosting up to 80 guests, whether you're planning a sophisticated sit-down dinner or a lively cocktail-style celebration. Conveniently located attached to the lodge and just across the lawn from the tavern, your guests can spill out onto the lush lawn and take in the stunning, picture-perfect sunsets over the river. For the little ones, there's a playground and picnic tables, ensuring that everyone can enjoy the day in comfort and style. Whether you're toasting the newlyweds or relaxing after a great meal, the serene outdoor setting offers a perfect backdrop for creating lasting memories.

THE RIVER LAWN

Our beautiful riverfront lawn provides the perfect setting for a truly unforgettable outdoor wedding, whether you choose a marquee or teepee-style celebration. Imagine exchanging vows with the river as your backdrop, followed by a chic cocktail reception on the lawn, all while basking in the glow of a magnificent sunset. As the day turns to night, your guests can dance the evening away under the stars, creating memories that will last a lifetime. The stunning natural surroundings and tranquil atmosphere make this the ideal location for a magical, one-of-a-kind wedding.

THE TAVERN

The Shoreline Tavern is renowned for its warm, friendly atmosphere and exceptional hospitality, making it a beloved spot for locals and visitors alike. With great live entertainment and a menu showcasing a delicious selection of fresh, local seafood and modern pub meals, there's something to satisfy every palate. The venue offers a full range of beers and craft beers on tap, as well as an extensive wine list, ensuring your guests can enjoy the perfect drink. With full TAB and gaming facilities, plus an inviting outdoor beer garden where you can take in the stunning views of the Manning River, the tavern offers a relaxed and enjoyable experience for all. It's a family-friendly space with a true community spirit, making it the perfect place to gather and celebrate.





2025 / 2026 MENU COLLECTION

Food and Beverage Packages

At the Shoreline Tavern, we are passionate about food and dedicated to delivering a dining experience that celebrates the very best of local produce. Our talented team of chefs craft delicious, fresh, and high-quality dishes, bringing out the rich flavors of the region in every bite. Whether you're planning a formal sit-down affair or a more casual, relaxed event, we offer a range of dining options to suit your style and your budget. From elegant plated meals to vibrant buffet spreads, we ensure every dish is prepared with care and attention to detail, creating a memorable culinary experience for you and your guests.

See appendix for menus and pricing

Premium Canapes menu • Table share menu • Alternate drop menu
Grazing table menu • Casual elegance menus

SHORELINE BEVERAGE PACKAGE 4 HOURS \$60 PER PERSON

(OPTION TO EXTEND TO 5 HOURS) @ \$ 15 PER PERSON

Includes house wines • Sparkling
White wines • Red wines • Beer • Soft drink

PREMIUM BEVERAGE PACKAGE 4 HOURS @ \$ 75 PER PERSON

(OPTION TO EXTEND TO 5 HOURS) @ \$ 15 PER PERSON

Includes selection of more premium wines and a signature
Sparkling • White wines • Red wines • Beer • Soft drink

Option to add a signature cocktail @ \$ 20 per cocktail





Reception and Accommodation

CLUB ROOM with up to 80 guests seated

RIVER LAWN MARQUEE (72 SQ. M) 6M X 12M

This marquee approx. capacity:

Cocktail/standing style 100 / Trestle tables 96 / Round tables 80

LOCAL CELEBRANT Crowdy Head Celebrant Kate Christian

Contact directly for pricing.

☎: 0414 704 701 ✉: katherine.r.christian@bigpond.com

Accommodation prices vary
throughout the year.

Please visit our website
shorelinetavernharrington.com.au
to look up pricing.

PEAK

(20th Jan – 20 May : 19th Sept – 19th Dec)

MID

(2nd Jan – 19th Jan : 20th May – 10th June
1st Sept – 18th Sept : 20th Dec – 31st Dec)

LOW

(11th June through to 31st August)



Platters

\$70 SHARE PLATTERS

SERVES 10 PEOPLE /PLATTER

Includes your choice of one of the below canapes per platter

- Mix Asian platter, mini spring rolls (V), samosa (V), dumplings with sweet chilli sauce
- Chicken wings with blue cheese dipping sauce
- Vegetable Arancini and citrus aioli (GF)
- Gourmet mini pies with tomato relish
- Sausage rolls and tomato sauce
- Mix mini-Quiches
- Spinach and cheese filo

\$85 SHARE PLATTERS

SERVES 10 PEOPLE /PLATTER

Includes your choice of one of the below canapes per platter

- Satay chicken skewers, satay sauce and crispy shallots (GF)
- Duck spring rolls and hoi sin sauce
- Calamari rings with tartare sauce
- Smoked salmon on cucumbers with dill cream cheese (GF)
- Prawn twisters with Asian dipping sauce
- Goat cheese, pumpkin and caramelised onion tartlets (V)
- Skewer lamb kofta with herbed yoghurt

\$95 SHARE PLATTERS

SERVES 10 PEOPLE /PLATTER

Includes your choice of one of the below canapes per platter

- Mix Sandwich platter, ham cheese and tomato, chicken, avocado, egg and lettuce
- Vegetable option and GF on request
- Seasonal Fruit platter (V) (GF)
- Beef Sliders
- Chicken sliders
- Falafel and beetroot sliders (V)

SUBSTANTIAL BOXES \$16/BOX

MIN 25 PEOPLE

Includes your choice of one of the below canapes per platter

- Asian vegetables and tofu Stir fried Singapore noodles (V) swap for vermicelli for (GF)
- Italian Meat balls with penne pasta, sugo sauce and parmesan cheese
- Curry box, Butter chicken or vegetarian curry with basmati rice
- Fish and chips, lemon



Premium Canape Menu

\$120 PER PLATTER **CATER FOR 10 PAX**

Includes your choice of
one of the below canapes per platter

- Smoked salmon, dill cream on cucumber (GF)
- Peking duck spring rolls with dipping sauce
- Angus beef and stout gourmet pies & relish
- Pork and fennel roll, sweet mustard sauce
- Pumpkin spinach and hommus vegan tartlet (V)
- Quiche petite assorted
- Pork belly bites with sticky honey soy

\$130 PER PLATTER **CATER FOR 10 PAX**

Includes your choice of
one of the below canapes per platter

- Chicken, fetta and capsicum filo
- Pea and mint arancini (GF)
- Chicken skewer with Bush tomato (GF)
- Satay beef skewers (GF)
- Kataifi prawns with lime saffron aioli
- Mini beef wellington with mushroom sauce



Shared Dining Option

\$150 PER PERSON

- Local stone oysters with lemon
- Pumpkin ravioli with sage butter
- Pesto roasted vegetable with caramelized onion
- Shoreline braised lamb shoulder
- Baked salmon fillet lemon and caper
- Slow roasted striploin topped with wild mushroom and red wine reduction
- Whole roasted butterfly lemon chicken with blackberry jus
- Butternut Pumpkin Pinenut & Feta
- Glass Noodle with Asian Vegetables
- Caesar salad

Grazing Table

30 PAX PLUS | \$18. 50/PERSON

- Pull pork sliders
- Cheeses
- Wings and sauce
- Cured meats
- Dolmades
- Marinated vegetables & olives
- Dips & crudites
- Pickles and relishes with gourmet range of breads and flat breads



Wedding Package

ENTRÉE & MAIN \$55 • MAIN & DESSERTS \$55 • THREE COURSE \$69/PERSON

MINIMUM 40 PEOPLE

CANAPES ON ARRIVAL INCLUDED IN THE WEDDING PACKAGE
FROM CHEFS' CHOICE 2 COLD AND 2 HOTS ON ARRIVAL

Entrée

- Beetroot cured king fish, shave celeriac remoulade, balsamic pearls
- Prawn cocktail, avocado mousse, cocktail sauce
- Scallops in shell, black garlic butter & French green salad
- Sticky Pork belly burnt end, Asian herbs & crispy shallots
- Baked Portobello mushroom, filled with semi dried tomato & herbs **(V)**
- Di Parma Prosciutto, roquette & parmesan & balsamic reduction
- Pumpkin Arancini, napolitana sauce, fried sage & grana Padano

Mains

- Chicken supreme filled with cheese and spinach, chard broccolini, parsnip chips & Jus
- Slow roasted striploin, wild mushrooms & bearnaise sauce
- Braised beef cheek, mash, greens beans & pan sauce
- Pork cutlet, sweet potato gratin, caramelised apple & sherry jus
- Lamb rump, Paris mash, spinach & rosemary jus
- Confit duck, beetroot & orange glaze, truffle dressed salad.
- Wild Barramundi fillet, roasted root vegetables & greens, lemon Beurre Blanc
- Pumpkin sage ravioli, spinach, cream reduction or tomato base sauce
- North Indian chickpea curry, basmati rice & naan bread **(V)**

Desserts

- Vanilla bean brulee with English toffee ice cream and chocolate dust
- Chocolate trio, raspberry coulis, seasonal fresh berries
- Red wine poached pear, crème anglaise, Chantilly cream **(GF)**
- Blood orange panna cotta, candied cherries, macaroon **(GF)**
- Baked berry cheesecake, passion fruit, vanilla mousse

Cheese platter to share on table, vantage cheddar, blue vie cheese, double brie,
dry fruits, quince paste with crispy lavosh \$60 per table

