

Thirty Three Degrees
WALLIS LAKE, 152°
36

*Wedding
Packages
2025*

Welcome

Congratulations on your recent engagement & the beginning of your wedding journey. We welcome you & thank you for your interest in Thirty Three Degrees, Wallis Lake to host your wedding celebrations. We are so fortunate to be situated on one of the most pristine waterways along Australia's coastline. We are also one of the only venues in Forster/Tuncurry with panoramic views of our surroundings.

Our venue can accommodate wedding receptions for 50-120 people for sit-down or cocktail style celebrations with exclusive venue access. We have a variety of packages & enhancements to make your special day even more memorable.

Our outlook is perfectly matched with our service standards & quality of food. Our team will be there every step of the way. To ensure you experience a day that goes above & beyond your expectations.

We are also here to answer any questions beyond this package, so please do not hesitate to reach out to us.

Thirty Three Degrees



Package Inclusion

Reception Only

Inclusions

- 5 hours exclusive venue hire
- Set-up for reception
- A dedicated Event Coordinator to liaise with

Peak Season

September - April

(No availability from 15th December - 27th January)

Venue Hire \$5,500 (minimum 50 pax)

Off Season

May - August

Venue Hire \$3,000 (minimum 50 pax)

Onsite Ceremony \$1,000



Canapes Selection

\$42.00 per person

4 Standard Canapes

3 Substantial Canapes

Additional canapes \$6.50 per piece

Standard Canapés

Ocean Trout Ceviche

Pumpkin, Feta and Sage Arancini (v)

Crispy Polenta Chips w/ Blistered Heirloom Tomato and Basil (gf, v, veg)

Caramelised Onion, Goats Cheese, and Heirloom Tomato Tart (v)

Homestyle Pork Sausage Rolls served w/ classic Tomato Relish

Spicy Vegetable Samosa served w/Mango Chutney

Tempura Tiger Prawns served w/ Lemon Aioli

Japanese Style Yakitori Chicken and Spring Onion Skewers (gfo)

Halloumi Dippers w/ Beet Hummus (v, gf)

Peking Duck, Cucumber and Shallot Pancakes

Substantial Canapés

All American Cheeseburger Sliders (gfo)

Mushroom and Halloumi Sliders (v, gfo)

Salt and Pepper Squid served w/ Lemon Aioli and Rocket

Tempura Scallops topped w/ Curry Mayo and Pickled Onion

Fish and Chip Boxes served w/ Tartare and Lemon

Crispy Pork Belly w/ a Chilli Sesame Glaze and Jasmine Rice (gfo)

Dumplings w/ a Ginger Soy Dipping Sauce

Beef Skewers served w/ Hummus and Pita

Menu

64 pax maximum (Choice of 2 served alternatively)

1 course \$56/ person

2 courses \$76/person

3 courses \$86/person

Sit-Down

Entree

Tuna Tartare, Micro Herbs, Mint, Cucumber, Sesame, Lavosh Cracker

Salt and Peper Squid (4pc), Aioli, Wild Rocket

Chicken Skewers (2pc), Tzatziki Base, Chimichurri Dressing

Pumpkin and Fetta Arancini (3pc), Aioli, Parmesan

Char Octopus fingers, Roast Fennel rocket salad, Prosciutto Crumb

Smoked Salmon and Potato Croquette

Seared Scallops, with Chimmichuri, Aioli and Chorizo Crumb

Main

Slow Cooked Beef Cheek, Paris Mash, Broccolini

Grilled Salmon Fillet, Crispy Chats, Sauce Verge, Beans

Roast Chicken Maryland, Heirloom Carrots, Crispy Chats

Mushroom and Caramelised Onion Stuffed Zucchini on Rice Pilaf

5 Spiced Roast Pork Belly, Paris Mash, Plum Reduction

Chilli Mussels & Prawns in a spicy sauce, served with crusty Bread.

Spice Crusted Barramundi Fillet, Cauliflower Cream and French Style Peas

Sides

Chips and Aioli served with aioli dipping sauce.

Crispy Chats with Rosemary Salt

Mixed Leaf Salad: A medley of assorted fresh greens.

Rocket, Parmesan, and Pear Salad

Mixed Vegetables: An assortment of seasonal vegetables.

Bread Rolls: Served with Butter

Desserts

House Made Stick Date, Warm Butterscotch, Vanilla Ice cream

Chocolate Ganache Tartlet, Whipped Cream

Flourless Orange and Almond Friand,

Vanilla Panna Cotta, Citrus Segments, Honey

House Made Tiramisu, Toasted Almonds

Wedding cake fee \$3.00pp

We may update our menu based on the seasons and availability
No Alterations



Enhancements

Artisan Cheese Cake - Price Dependant on Selection

Wow your guests with a non-traditional wedding cake, created by our team:

- A three-tier cake featuring Local & Imported Cheeses
- Garnished with honey & fresh fruits
- Once the cake is cut, a station will be set up with the deconstructed cake, served with crackers for your guests to graze throughout the evening.

Fresh Sydney Rock Oysters - From \$49/per dozen

Enjoy with a variety of cold toppings

Grazing Station - \$22/person

Selection of cheeses | Prosciutto | Salami | Chorizo | Pickled Veg |
Fresh Fruits

Mr & Mrs Cocktail Station - \$18/cocktail

Selection of 2 cocktails

A background image showing two hands holding up glasses of cocktails. The glass on the left contains an orange-colored drink with ice and orange slices. The glass on the right contains a clear, bubbly drink with ice, a lemon slice, and a sprig of mint. In the foreground, a plate of oysters with a lemon wedge is visible.

Beverage Options

Standard Beverage Package \$60 pp

(1 house white, 1 house red, 1 house sparkling, limited options 2 house tap beers)

Premium Beverage Package \$80 pp

(selection of red, white, rose, sparkling all tap and bottled beers/cider)

Drinks on Consumption

*Priced as per restaurant drinks menu



Terms & Conditions

Capacity

Thirty Three Degrees has a capacity of 120 guests for canapé style weddings & events, and 64 guests for sit-down weddings & events.

Duration

The standard package includes a 5- hour duration for a wedding reception. There is the option for a lunch time reception from 11am–4pm or an evening reception from 5.00pm. We are licensed until 11pm Monday to Saturday and 10pm on Sunday. Please see our Wedding Packages & Enhancements for more options.

Extensions

There is the option to extend your celebrations for an additional hour. This cost is \$750 for the hour. Thirty Three Degrees does not extend any event later than 11pm.

Event Days

Thirty Three Degrees is available for weddings and events Monday-Sunday. For public holidays, please ask for information on additional fees.

Ceremony on Site

You are more than welcome to hold your ceremony on-site. Please see above in package information for pricing.

Wet Weather

If you would like to consider Thirty Three Degrees as a potential ceremony venue in the instance of wet weather, the price of our ceremony & reception package will apply. If it does not rain, you are still required to pay this price regardless if you use our venue or not. The venue will remain closed, allowing exclusive access for suppliers to setup at any time.

Cleaning Fees

A cleaning fee will be charged at the discretion of management should our venue be left in an unacceptable state.

Terms & Conditions

Deposit, Payment Terms & Security

To confirm your booking and secure your date, we require a non-refundable deposit of \$1000. This is required within 7 days of signing the booking form. This deposit reflects your recognition and agreement to our Terms & Conditions.

- Thirty Three Degrees has the right to cancel any booking that has not made a deposit or signed the Terms and Conditions.
- Full payment is to be received 1 week before your event.
- Payment is to be made by direct debit only.
- All payments are non-refundable.

Tastings

Thirty Three Degrees does offer tastings and is charged at restaurant prices.

Final Numbers & Menu Selection

The final numbers of guests attending is required 2 weeks before your event for catering & teaming needs. Once the final numbers are confirmed, your final invoice will be sent to you 2 weeks prior to your wedding. Catering will be provided for this number of guests & any last minute cancellations will not be refunded & cannot be credited towards other elements of your event. All food is subject to seasonal change; however, you will receive notification of this.

Additional (Vendor) Meals

If you wish to supply meals for entertainers, photographers & videographers there is an additional charge of \$40 per person. This includes a sit-down meal when they are ready for a break, & non-alcoholic drinks throughout the night.

Under 18's Meals

For guests under 18 years of age, there is a cost of \$40 per person. This includes a main meal & dessert. For children under 12 years of age cost is \$20 per person. This includes a kid's meal & drinks. For infants not requiring any food or beverages, there is no charge.

Dietary Requirements

Thirty Three Degrees is happy to accommodate any dietary requirement. All information on dietaries must be confirmed 2 weeks prior to your wedding. Any dietaries we are informed of within the 2 week notice, we will try to accommodate, however, this cannot be guaranteed. If more than 20% of guests have the same dietary requirement, this may result in a selected menu item being replaced for all guests.

Food Allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and 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 daily.

Terms & Conditions

Beverages

Thirty Three Degrees is a fully licensed venue. No BYO beverages are permitted. 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.

Bump In & Bump Out

Access to the venue for set up is 1.5 hours prior to your event start time unless otherwise stated by our Events Coordinator. Bump out is to be completed no later than 10am the following day of the event. Any lost property found by staff will be put aside for collection at Bump Out. Decorative pieces left behind will be disposed of, unless the team has been previously notified on what must be put aside for collection. Thirty Three Degrees takes no responsibility for the loss or damages of any items left at the venue.

Equipment Hire

Thirty Three Degrees has established relationships with professional hire companies & has recommended suppliers to meet all your equipment needs & services. Please contact us for further information or advice.

Entertainment & Music

Thirty Three Degrees does not have the facilities or equipment for entertainment. All equipment is to be provided by your chosen band or DJ. Whilst we understand that you are wanting music for your celebrations, Thirty Three Degrees reserves the right to monitor the sound levels as needed, in accordance with NSW legislation. Due to the venue being situated in a residential area, music must be reduced to a moderate level at 10pm & cease by 11pm. Subwoofers are not permitted.

External Contractors

All external contractors & hire must contact Thirty Three Degrees 14 days prior to your Wedding or Event & are subject to approval by management. Thirty Three Degrees can apply limits or time restrictions on the contractors.

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 event. The following items are not permitted at your event: wax candles, confetti, rice, streamer poppers, flower petals, or sequin scatters. Our team are not responsible for the clean-up of items not belonging to Thirty Three Degrees. An additional cleaning fee will apply if any of the above items are used & are not collected properly at the end of the event.



Terms & Conditions

Prices

Thirty Three Degrees 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 guarantee that any increase will not exceed 7% of your chosen package. All prices are exclusive of GST.

Additional Wedding Day Costs

All incidental costs including any bar tab must be paid for at the cessation of the wedding event.

Decor & Styling

All major furniture items, fixtures & fittings must remain as styled & positioned by Thirty Three Degrees. We offer additional styling in the form of linen tablecloths and napkins. Please note this styling option does come at an additional cost.

Decorations

Nothing is to be nailed, screwed, blue- tacked or adhered in any way to any wall, door or other part of Thirty Three Degrees. If any items are attached to our walls or common areas fees apply for any damage occurred. All decorations must be approved by our Events Coordinator prior to the event.

Security

Organisers/hosts are financially liable for any damage sustained, or loss incurred to Thirty Three Degrees property, through their own actions, those of their guests & contractors.

Wedding Guest Transport

Thirty Three Degrees is equipped with an 10-seat bus that can be used to escort your guests home safely at the end of the evening. The venue bus only travels around the immediate location of Forster/ Tuncurry. The bus must be arranged prior to the final invoice & is an additional \$400 for the evening. Our venue bus will only run for 30 minutes after the end time for the event.

Terms & Conditions

Smoking

In accordance with the NSW Health & Hygiene laws, smoking is prohibited within Thirty Three Degrees, & our deck area. Guests will be directed to a designated smoking area outside.

Liability Insurance & RSA

Our team has a duty of care to our guests & reserve the rights to refuse the service of alcohol to anyone deemed intoxicated or underage. Thirty Three Degrees has the right to remove persons from the venue if they are deemed intoxicated, showing signs of aggression or acting inappropriately. There is no refund on food or venue hire for anyone removed from the venue. All guests must have access to some form of photo identification & will be refused service if they fail to produce one. All patrons under the age of 18 must be accompanied at all times by their parent or legal guardian. Minors are not permitted near the bar area. Minors must always be accompanied to the bathroom & must be fully supervised on the deck area. Children are not the responsibility of Thirty Three Degrees staff.

Early Arrival of Guests

Thirty Three Degrees weddings begin strictly at the organised time on your run sheet. Any guests arriving before this time, they will not be granted access to the venue until final preparations are completed. The bar tab does not open until your agreed start time. Any guests arriving early must pay for their beverages.

Late Departure of Guests

Thirty Three Degrees weddings conclude strictly at the organised time on your run sheet. The bar will close 15 minutes prior to the end time. There will be an additional charge of \$250 every half an hour guests remain at Thirty Three Degrees.

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