

Preferred Suppliers

DECOR AND STYLING

Everlong Events

FLORAL STYLING

Lauren Alyce Floral Design

PHOTOGRAPHY AND VIDEOGRAPHY

Sugarmill Studio & Coast Wedding Photography

DJ/ENTERTAINMENT

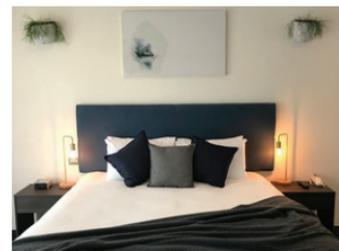
Simple City Music

CAKE DESIGNER

Yummy Delicious Cakes

NEON SIGNAGE

Love Glows



Accommodation

Maccoa also has the added benefit of onsite accommodation boasting 32 rooms and a 3 bedroom guest house. Perfect for the bridal party to get ready for the big day.

Contact Us

Maccoa Terrigal
1 Ocean View Drive, Terrigal 2260
p: 02 4385 3855
e: bookings@maccoa.com.au
w: www.maccoa.com.au

Lakefront Wedding Receptions
& Accommodation





Weddings at Maccoa

The beautifully elegant and simple restaurant, located at The Clan Terrigal, boasts 180-degree views across the golden sands of Terrigal Lake, all the way to the iconic Skillion.

Maccoa offers personalised or packaged menus depending on your requirements including all vegan options. Guests can enjoy pre-dinner drinks on the deck looking out to where the lake meets the ocean before venturing back inside where every seat has a view.



Reception

Guests: Up to 80 guests
Price per head: \$35.00 – \$ 150.00
Ceremony: Indoors/Outdoors

Food Packages

CANAPE MENU
From \$35.00pp

SIT DOWN PLATED MENU
From \$49.00pp

PLATTERS/TABLE SHARE MENU
From \$59.00pp

Beverage Packages

From \$17.50pp

Maccoa caters to all dietary requirements.
Full Terms & Conditions Apply.





Weddings at Maccoa
Food & Beverage Packages

CANAPE MENU

BITES

Fig and Fennel Scones, whipped goats cheese, onion relish V

Moroccan Lamb Cigars, mint yoghurt

Chicken Kiev Balls, lemon pesto aioli

Freshly Shucked Oysters, mustard seed, dill, cucumber GF

Parmesan Mousse, spinach pesto, tomato relish GF/V

Thai Chicken Meat Balls, nahm jim

Seared Scallop, grilled pineapple chutney, chorizo crumb GF

Rocket Pesto, Haloumi, Heirloom Tomato Bruschetta V

Chicken, Brie and Thyme Sausage Rolls, tomato relish

Beef and Raisin Kofta, smokey eggplant dip GF

FORK

Pulled Pork Tacos, smashed avocado, corn salsa, smokey bbq sauce

Slow Braised Chermoula Lamb, cucumber and mint salad, lemon yoghurt GF

Harissa Prawn Skewers, lemon aioli GF

Wild Mushroom Risotto, spinach, thyme, parmesan GF/V

Asian Chicken Salad, cabbage, carrot, sprouts, sesame dressing GF

Mini Haute Dog, pork chipolata, apple compote, onion relish, mini roll

Roasted Beetroot and Pumpkin Salad, spiced pepitas, crumbled feta, pomegranate dressing GF/V

Slow Cooked Beef Brisket Slider, creamy slaw, chipotle mayo, pickles

Crispy Fried Fish, sweet potato wedges, caper mayonnaise

SWEET

Little Passionfruit Tarts

Assorted House Made Rocky Road

Double Chocolate and Raspberry Brownies

Dulche De Leche and Chocolate Tarts

Mini Seasonal Fruit Pavlovas GF

Baby Buttermilk Scones, fruit preserves, sweetened cream

Lemon Cheesecake Mousse, blueberries, candied zest GF

Chai Panna Cotta, raspberrry compote, chocolate soil GF

Banoffee Eton Mess, banana, caramel, cinnamon

Watermelon and Strawberry Skewers, ginger syrup GF/DF

3 hour – \$35.00pp – 5 bites, 1 fork, 2 sweet

4 hour – \$55.00pp – 6 bites, 2 forks, 3 sweets

5 hour – \$70.00pp – 7 bites, 3 forks, 4 sweets

Grazing stations are available and designed upon request starting from \$15.00pp additional to any package.

PLATED MENU

ENTREES

Forest Mushroom Risotto, lemon thyme, spinach, parmesan, truffle oil V/GF

Spicy Lemongrass Chicken, baby cos lettuce, ginger rice noodles GF

Smoked Salmon, horseradish panna cotta, pickled cucumber, lime, rye crisp

Soft Herb Polenta, asparagus, poached egg, pine nuts, reggiano V/GF

Roasted Pumpkin and Beetroot Salad, Persian fetta, cherry tomatoes, pomegranate balsamic GF/V

Sticky Chilli Caramel Pork Belly, fragrant rice, shallot and coriander salad GF

Thai Spiced Prawns, cucumber and chilli salad, sesame peanut dressing GF

MAINS

Braised Lamb, pomme puree, blistered cherry tomatoes, shiraz reduction GF

Twice Cooked Pork Belly, cauliflower puree, braised fennel, ginger glaze GF

Baked Barramundi Fillet, herb risotto, steamed greens, chive lemon butter GF

Slow Roasted Dijon and Pepper Crusted Beef, sweet potato mash, spinach, jus GF

Five Spiced Chicken, Asian vegetables, hokkien noodles, shitake mushroom broth, shallots

Roasted Butternut Pumpkin, spiced puy lentils, house made labne, macadamia, chilli maple GF/V

Coffee Crusted Beef Fillet, potato fondant, broccolini, mousseline sauce GF

Herb Marinated Chicken, ricotta gnocchi, wilted rocket, olive and tomato salsa

DESSERTS

Bittersweet Chocolate Ganache Tart, chocolate soil, chocolate glaze, passionfruit cream

Deconstructed Lemon Meringue, house made lemon curd, shortbread crumbs, toasted meringue

Hunter Valley Cheese Plate – duo of cheeses, crisp crackers, seasonal fruit GF Available

Chocolate Lava Pudding, orange, cardamom, ginger, vanilla bean ice cream

Baked Vanilla Cheesecake, raspberrry compote, crème fraiche, hazelnut praline

Brown Sugar Meringue, spiced poached pear, coffee cream GF

Coconut Panna Cotta, mango sorbet, lychee, passionfruit and pineapple salad, meringue GF/DF

3 course – \$59.00pp – Alternate served meals

2 course – \$49.00pp – Wedding cake to be cut and served on platters to tables

2 course – \$52.00pp – Wedding cake to be cut and served with cream and berries

Choose 2 options to serve alternately. Bread roll and butter included.

PLATTERS AND SHARE FOOD MENU 1

SMALL

Artisan Breads, olive oil and house made dukkah

Satay Chicken Skewers, crunchy peanut dipping sauce GF/DF

Chargrilled Vegetables, cured meats, house made dips, marinated cheese

LARGE

Slow Cooked BBQ Beef Brisket, smokey bbq sauce, creamy cabbage salad GF

Market Fish, lemon, ginger and chilli dressing, Asian vegetable salad GF/DF

Roasted Sweet Potato, charred broccolini, cashew hollandaise, spiced lentils GF/V/DF

Twice Cooked Chat Potatoes, truffle, chive GF/DF/V

Steamed Seasonal Vegetables, herb butter GF/V

SWEET

Cheesecake Pavlova, seasonal fruits, fruit curds, meringue kisses, edible flowers GF

Spiced Chocolate Puddings, mixed berry compote compote, vanilla bean cream

\$59.00pp

PLATTERS AND SHARE FOOD MENU 2

SMALL

Artisan Breads, house made dukkah, EVOO

Antipasto Boards, olives, cured meats, chargrilled vegetables, house made dips

Lemon and Dill Prawns, romesco sauce GF

Sydney Rock Oysters, nahm jim dipping sauce, lime GF

Chicken Kiev Balls, lemon aioli

LARGE

Baked Atlantic Salmon Fillets, brown sugar, garlic and herb marinade GF/DF

Slow Roasted Dijon and Herb Rubbed Beef, spinach, beef reduction GF

Roasted Butternut Pumpkin, house made labne, macadamias, chilli maple glaze GF/V

Truffle and Parmesan Twice Cooked Chat Potatoes GF/V

Roasted Ducth Carrots, dukkah, EVOO GF/DF/V

Dressed Garden Leaves GF/V/DF

SWEET

Seasonal Fruit Platters, berries, mint, vanilla syrup GF/DF/V

Passionfruit Cheesecake Pavlova, lemon curd, flowers, crumbs, fruits GF

Hunter Valley Cheese Boards, quince paste, dried fruits, lavosh and crackers GF Available

Chewy Chocolate and Raspberry Brownies, raspberry compote, chocolate ganache

\$75.00pp

Maccoa Restaurant caters to all dietary requirements.

Want to customise your menu for your special day?

Contact the friendly team at Maccoa to see how we can help you.

BEVERAGE PACKAGES

STANDARD

Sparkling: Fern Hill Athyrium (NV Sparkling Blanc de Blanc)

White: Fern Hill Elkhorn (blend of Chardonnay, Semillon and Verdelho)

Red: Fern Hill Staghorn (blend of Shiraz and Merlot)

Beer: Corona, Crown Lager, Hahn Light

Other: Soft Drink, Water, Sparkling Water

1 hour – \$17.50pp

2 hour – \$30.00pp

3 hour – \$37.50pp

4 hour – \$55.00pp

5 hour – \$65.00pp

PREMIUM

Sparkling: Fern Hill Athyrium (NV Sparkling Blanc de Blanc)

White: Swinging Bridge Sauvignon Blanc, James Estate Chardonnay

Red: Yarra Peaks Pinot Noir, James Estate Shiraz

Beer: James Squire Pale Ale, James Squire Golden Ale, Young Henrys Natural Lager, Hahn Light

Other: Soft Drink, Water, Sparkling Water

1 hour – \$30.00pp

2 hour – \$45.00pp

3 hour – \$60.00pp

4 hour – \$75.00pp

5 hour – \$85.00pp

Beverages on Consumption also available.

It is against the law to sell or supply alcohol to, or to obtain alcohol on behalf of a person under the age of 18. Maccos Restaurant encourages the responsible service of alcohol.

Full Terms & Conditions Apply.