

WEDDING PACKAGES

*Your love story,
our perfect setting*

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A WATSONS WEDDING

The moment forever begins

Nestled by the serene waterfront, our enchanting celebration spaces, exquisite menus, & 32 elegant hotel rooms & suites are perfectly suited for weddings of every style & size. From a lively reception to a blissful hotel suite for your wedding night, everything you need is effortlessly within reach. Continue the celebration the next day with delicious food & drinks at a memorable post-wedding gathering.



ICONIC SPACES

Say I do with a view



SUNSET ROOM


With its fresh white palette, dove-grey timber floors & natural textures, the Sunset Room whispers Hamptons, but its airy, coastal elegance is pure Sydney too, with spectacular Harbour views.

 SEATED 80-170*  STANDING 120-300

PRIVATE BAR	PRIVATE MUSIC	MICROPHONE	WATER VIEWS	BALCONY	TV	WHEELCHAIR ACCESS
✓	✓	✓	✓	✓	✓	✓

TOP DECK

Our newly refurbished Top Deck is now open - reimagined with a softly romantic, Hamptons-inspired aesthetic featuring airy coastal tones, refined textures, and an effortlessly elegant atmosphere. Framing beautiful views of the harbour and Sydney's iconic skyline, it provides a breathtaking backdrop for weddings of every style, from intimate ceremonies to unforgettable receptions. Versatile, picturesque, and designed for celebration, the new Top Deck is a place where unforgettable moments unfold.

 SEATED 70  STANDING 150

PRIVATE BAR	PRIVATE MUSIC	MICROPHONE	WATER VIEWS	BALCONY	TV	WHEELCHAIR ACCESS
✓	✓	✓	✓	✓	✓	✗



WEDDING PACKAGES

for dream weddings by the bay

SEATED PACKAGES

Allow your guests the opportunity to experience many of our Watsons classics by choosing our shared feast options or something more classic with an alternate serve.

DAYTIME RECEPTION SHARED

SUNDAY TO FRIDAY FROM \$169PP
SATURDAY FROM \$189PP

4.5-hour exclusive use of event space
Premium Feast Menu
Shared 2 course - 3 entrées, 3 mains & 3 sides
4-hour standard beverage package

EVENING RECEPTION SHARED

SUNDAY TO FRIDAY FROM \$209PP
SATURDAY FROM \$229PP

5.5-hour exclusive use of event space
Arrival canapes, select 3 small
Premium Feast Menu
Shared 2 course - 4 entrées, 3 mains & 3 sides
5-hour standard beverage package

ALTERNATE SERVE

SUNDAY TO FRIDAY FROM \$229PP
SATURDAY FROM \$249PP

5.5-hour exclusive use of event space
Arrival canapes, select 3 small
Alternate serve - 2 course, entree, mains & sides
5-hour standard beverage package

INCLUSIONS

Professional event supervisor, wait staff & security
Dedicated event coordinator to assist throughout the process
Welcome signage & easel
Cake & gift table
Complimentary cake cutting & service
Event space furniture & table settings
White or black linen tablecloths & napkins
Table numbers & tea light candles in glass votives
Placement of wedding favours & place cards by our team
Wishing well
Cake knife & toasting flutes
Complimentary 2-hour bump in access
Air conditioning & heating facilities
In-house audio equipment including cordless microphone

ELEVATE YOUR DAY

Consider an additional food or experience station for the complete seated experience, or add a late night bite to finish off.



COCKTAIL PACKAGE

Enjoy some delicious Watsons canapes whilst enjoying the view.

COCKTAIL STYLE

SUNDAY TO FRIDAY FROM \$199PP

SATURDAY FROM \$219PP

5.5-hour exclusive event

Antipasto grazing station on arrival

Selection of 10-piece canapé package

4 small, 4 medium, 2 substantial

5-hour standard beverage package



INCLUSIONS

Professional event supervisor, wait staff & security
Dedicated event coordinator to assist throughout the planning process

Welcome signage & easel

Cake & gift table

Complimentary cake cutting on platters

Event space furniture

Tea light candles in glass votives scattered

Wishing well

Cake knife & toasting flutes

Complimentary 2-hour bump in access

Air conditioning & heating facilities

In-house audio equipment including cordless microphone

ELEVATE YOUR DAY

Consider an additional food or experience station for the complete cocktail experience, or add a late night bite to finish off.

If you're looking to discuss bespoke wedding options tailored to your unique requirements, speak with our dedicated wedding sales manager who specialises in creating personalised & unforgettable celebrations.

TERMS & CONDITIONS

Minimum spends apply per event space.

Long weekend & public holiday surcharges apply.

Prices are valid through events taking place up until June 2027.

Package pricing unavailable in conjunction with other offers.

ALLERGENS & AVAILABILITY

Our menu may contain allergens & is prepared in a kitchen that handles nuts, shellfish & gluten. Whilst we make every effort to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen-free. Our menus are subject to seasonal availability changes.

v vegetarian • vg vegan • gf gluten free • df dairy free

EVENT TIMINGS

Day event timings from 11.30am to 4pm.

Night event timings start from 6.30pm to midnight.



CATERING PACKAGES

Beautifully curated for your big day

PREMIUM FEAST

Sourdough dinner rolls with cultured butter to start

ENTRÉES

Australian mixed olives (gf, vg)
Vannella burrata, roasted peppers, salsa verde (gf, v)
Tuna crudo, cucumber, lemon, capers, sesame (gf)
Wagyu bresaola, fresh slaw, mustard, cornichon (gf)

MAINS

Roasted Bannockburn chicken, lemon, oregano (gf)
Rigatoni Al a Norma, eggplant, salted ricotta (v)
Baked salmon, pepita chimichurri, kale chips (gf)

SIDES

House leaf salad (gf, vg)
Twice cooked chats, soft herbs (gf, vg)
Grilled broccolini, lemon oil (gf, v)

ELEVATE YOUR DAY

Consider an additional food or experience station for the complete cocktail experience, or add a late night bite to finish off.

UPGRADE YOUR PREMIUM FEAST TO OUR SIGNATURE FEAST FOR \$30PP

SIGNATURE FEAST

Sourdough dinner rolls with cultured butter to start

ENTRÉES SELECT 3

Australian mixed olives (gf, vg)
Tuna crudo, cucumber, lemon, capers, sesame (gf)
Buffalo mozzarella, prosciutto, mint, melon (gf)
Falafel, hummus, tabouli, pickled veg (vg)
Haloumi, Australian honey, pistachio (v, gf)
Sashimi selection, daikon radish, wasabi, soy (gf)
Salt & pepper calamari, Szechuan salt, lime aioli
BBQ king prawns, chimichurri, lemon (gf)
Chicken liver parfait, onion jam, cornichons (gf)
Fennel & garlic sopressa, pickles (gf)

MAINS SELECT 3

Barramundi, fregola, saffron, tomato
Roasted pork 'porchetta', roasted carrots, jus (gf)
Whole baked cauliflower, labneh, pomegranate (v)
Roasted duck breast, sweet potato, sauteed mushroom (gf)
12-Hour lamb shoulder, oregano, grilled lemon (gf)
Prawn casarecce, bottarga, chilli butter
Crispy skin chicken breast, roasted peppers, salsa verde (gf, df)
Roasted sirloin, glazed onions, red wine sauce (gf, df)

SIDES

House leaf salad (gf, vg)
Twice cooked chats, soft herbs (gf, vg)
Grilled broccolini, lemon oil (v, gf)

ALTERNATE SERVE

Sourdough dinner rolls with cultured butter to start

ENTRÉES SELECT 2

Buffalo mozzarella, prosciutto, mint, melon (gf)
Potato gnocchi, tomato sugo, basil (gf, vo)
Falafel, hummus, tabouli, pickled veg (gf, v)
Citrus cured salmon, herb crème fraiche, salmon roe (gf)
Tuna tartare, soy, ginger, coriander, cassava (gf, df)
Prawn & green papaya salad, lime, palm sugar dressing (gf, df)
Seared scallops, cauliflower cream, herb crumb
Crisp confit duck, braised red cabbage, parsley, walnuts (gf, n)

MAINS SELECT 2

Miso baked pumpkin, quinoa, pepitas, herbs (gf, v)
Mushroom risotto, truffle, parmesan (gf, v)
Snapper fillet, caponata, caperberries, lemon (gf, df)
Baked salmon, chimichurri, kale chips (gf, df)
Pan-roasted chicken breast, zucchini, gnocchi, tomato, olives
Roasted pork 'porchetta', baby carrots, jus, sage (gf)
Slow cooked lamb, spinach & feta parcel
Roasted sirloin, glazed onions, red wine sauce (gf, df)

SIDES SELECT 3

Pomme puree (gf)
Farmhouse roasted potatoes (gf, v)
Sweet potato fries, chilli mayo (gf)
Green beans, salted ricotta, chives
Garden salad, chardonnay vinaigrette (gf, vg)
Rocket, radicchio, walnuts, parmesan, balsamic (n)

DESSERT ADD ON \$15PP

Pavlova, seasonal fruits, whipped cream (gf, v)
Tiramisu, coffee soaked lady-fingers, marscapone (v)
Banoffee tart, dulce de leche, fresh cream, shaved chocolate (v)



CANAPÉ SELECTION

4 small, 4 medium, 2 substantial

SMALL

ADDITIONAL CANAPÉS
+\$6PP PER ITEM

Vegetarian rice paper roll, lime dipping sauce (vg, gf)
Prosciutto de San Daniele wrapped grissini
Endive, babaganoush, pomegranate, mint, almond (vg, gf)
Sydney Rock Oyster, champagne vinegar (gf, df)
Crumpet, ricotta, dil, chilli honey (v)
Guac on toast, semi dried tomato, coriander (vg)
Goats cheese tartlet, artichoke, chives (v)
Peking duck pancake, cucumber, hoisin
Smoked salmon crepe, crème fraiche, salmon roe

MEDIUM

ADDITIONAL CANAPÉS
+\$7.5PP PER ITEM

Tomato & smoked mozzarella arancini (v)
Baked scallop, cauliflower cream, herb crumb
Haloumi, pistachio, Australian honey (v,gf)
Barramundi spring rolls, yuzu mayo (df)
Chicken empanadas, tomato salsa
Panko crumbed prawns, marie rose sauce
Fish taco, pickled cabbage, avocado salsa
Pork & fennel sausage roll, ketchup
Beef & red wine gourmet pie

SUBSTANTIAL

ADDITIONAL CANAPÉS
+\$12PP PER ITEM

Cheeseburger slider, mustard, ketchup, pickles
Southern chicken slider, slaw, white bbq
Falafel slider, pickled cabbage, tahini sauce (vg,df)
Watsons Bay fish & chips, tartare, lemon (df)
Warm chicken salad, feta, tomato, cucumber olives (gf)
Watsons poke bowl, brown rice, wakame (v,gf)

DESSERT

+\$6PP PER ITEM

Italian bambino gelato cones (v)
Mixed flavoured French macarons (v)
Chocolate & hazlenut brownie (vg)
Passionfruit curd tart (v)
Vanilla pannacotta, berry compote (v)

FOOD STATIONS

We have a range of food stations available that can be setup on your day for your guests to help themselves to some amazing additional food items.

AUSTRALIAN SEAFOOD BAR \$45PP (MIN 50 PAX)

Feast on a selection of pristine local seafood. Includes cooked prawns, freshly shucked oysters, mussels, lobster & sashimi. Presented on ice with lemons & array of condiments (gf, df)

FRESH OYSTERS STATION (3 PCS) \$25PP (MIN 40 PAX)

A selection of locally sourced Sydney Rock & Pacific oysters. Oysters are opened inhouse & presented on ice with lemon wedges & classic condiments (gf, df)

ANTIPASTO GRAZING STATION \$35PP (MIN 40 PAX)

A selection of grilled seasonal marinated vegetables, local artisan salumi, Australian & international cheeses with condiments & an assortment of Italian breads with single estate olive oil & aged balsamic (gfo)

SUSHI & SASHIMI \$50PP (MIN 40 PAX)

A generous display of seafood & vegetable sushi rolls, fresh nigiri & premium sashimi. Served with traditional garnishes & accompaniments (gf, df)

DESERT STATION \$25PP (MIN 40 PAX)

Treat your guests to a selection of sweet treats. Our chefs will curate a display of desserts to suit every palate. The station will include fruit crumble tartlets, tiramisu, pannacotta, pizza dough balls with nutella, Belgian chocolate cake, pavlova with berries & more.

LATE NIGHT BITES

Pork & fennel sausage roll \$7.5PP PER ITEM
Gourmet beef pie, tomato relish \$7.5PP PER ITEM
Cheeseburger slider, mustard, ketchup, pickles \$12PP PER ITEM

HAM FEASTER \$600 PER 30 PAX

A generous display of seafood & vegetable sushi rolls, fresh nigiri & premium sashimi. Served with traditional garnishes & accompaniments (gf, df)





FOOD EXPERIENCES

Make your wedding dining unforgettable with a live chef-led station! Guests can mingle, customise their plates, & watch a skilled chef craft delicious dishes before their eyes. It's more than just a meal - it's an interactive, social experience that adds flavour & fun to your special day.

PAELLA EXPERIENCE

\$30PP (MIN 60 PAX)

Traditionally, paella is all about uniting people. We cook ours with Australian produce in a large pan, producing a taste of Spain. Aussie mussels, prawns, chorizo, peppers, chicken, classic Bomba rice, saffron & smoked paprika, cooked from scratch right before your eyes. (gf, df)

TACO EXPERIENCE

\$25PP (MIN 60 PAX)

A Mexican fiesta! Flour tortillas are heated up on a griddle as our chefs make up tacos on the spot for your guests to pick up. Served up with house-made corn chips, a big bowl of guacamole & chilli sauces for all spice levels.

Three choices of tacos:

Brisket chilli, pico de gallo, jalapeño, pickled cabbage

Cajun spiced roasted cauliflower, slaw, lime mayo, coriander

Achiote chicken, pico de gallo, chipotle, jalapeño (vgo, gfo)

PASTA WHEEL EXPERIENCE

\$40PP (MIN 60 PAX)

Indulge in a unique & interactive dining experience with our live chef, who will prepare a mouthwatering pasta dish right before your eyes. Our star ingredient? A massive wheel of Parmesan cheese!

Creamy Cacio e Pepe

Spaghetti Pancetta & Pea

ADDITIONAL OPTIONS

KIDS & TEENS

3-12 YEARS

2-COURSE & SOFT DRINKS

MAIN - SELECT 1

Fish & chips

Spaghetti napolitana (gfo)

Grilled chicken with chips or veg (gf)

DESSERT

Bambino gelato cones

\$30PP

13-17 YEARS

2-COURSE & SOFT DRINKS

Teens will be served adult meals as per menu

\$100PP

COCKTAIL STYLE OPTION

CREW MEALS

Main & soft drink

\$85PP

CAKEAGE

Event cake cut & plated individually

\$5PP

Event cake cut & plated individually with cream & berry coulis





BEVERAGE PACKAGES

Toast to love

BEVERAGE EXPERIENCES

Starting, or ending your special day with an experience that is extraordinary & uniquely you is what will make your day truly memorable. Let us help you create the ultimate expression of your special bond. The world is your oyster, so let's get creative!

CHAMPAGNE TOAST \$25PP PER GLASS

Glass of Veuve Clicquot upon arrival or for toasting
\$25 per glass, per person

SIGNATURE COCKTAILS \$20PP PER COCKTAIL

Aperol Spritz, Espresso Martini, Mojito, Margarita
served upon arrival, for dessert or throughout

Minimum of 20 cocktails per type to be ordered

MAGNUM BOTTLES

Veuve Clicquot 1.5L \$450 per magnum

AIX 1.5L \$170 per magnum

GIN & TONIC EXPERIENCE

Featuring
Hendricks, Malfy Gin Rosa, Four Pillars Rare Dry Gin

Complemented by
Fever-Tree Elderflower & Mediterranean tonic

Seasonal Garnishes
Citrus, herbs, spices, berries, cucumber & ginger

\$600 styling, station set up & staff member for 4-hr duration
\$15 per beverage charged on consumption

STANDARD PACKAGE

Sparkling Wine

Chain of Fire Brut Cuvée, New South Wales

White Wine

Chain of Fire, Semillon Sauvignon Blanc, New South Wales

Red Wine

Chain of Fire Cabernet Sauvignon Blanc, New South Wales

Rosé +\$5PP

Rameau D'Or Petit Amout Rosé, Provence

Tap Beers

Local tap beer

Zero Alcohol & Light Beer Bottled

Jame's Boag's Premium Light

James Squire Zero

Also Included

Soft drink

Juices

Mineral water

Cold pressed coffee

BEVERAGE PACKAGE UPGRADES

PREMIUM BEVERAGE PACKAGE +\$15PP

DELUXE BEVERAGE PACKAGE +\$30PP

PREMIUM BEVERAGE PACKAGE

Sparkling

Il Fiore Prosecco DOC, Italy

Rosé

Rameau D'Or Petit Amour Rosé, Provence

White Wine

SELECT 2

Pikes 'Traditionale' Riesling, South Australia

Pikorua Sauvignon Blanc, New Zealand

Days & Daze 'Sunwill' Pinot Gris, South Australia

Hidden Sea Chardonnay, South Australia

Red Wine

SELECT 2

Hesketh, Unfinished Business, Pinot Noir, Limestone Coast, SA

Hentley Farm 'Villain & Vixen' Grenache, South Australia

Head 'Heart & Home' Shiraz, South Australia

Bremerton 'Coulthard' Cabernet Sauvignon, South Australia

Tap Beers

Local tap beer

Zero Alcohol & Light Beer Bottled

James Boag's Premium Light

Heineken Zero

Also Included

Soft drink

Juices

Mineral water

Cold pressed coffee

DELUXE BEVERAGE PACKAGE

Sparkling Wine

Lark Hill Blanc De Blanc, Western Australia

Rosé

Maison Saint AIX Rosé, Provence

White Wine

SELECT 2

Henschke 'Peggys Hill' Riesling, South Australia

Wicks Estate Sauvignon Blanc, South Australia

Cantina di Gambellara 'Monopolio' Pinot Grigio, Italy

Little Yering, Chardonnay, Yarra Valley, VIC

Red Wine

SELECT 2

42 Degrees South Pinot Noir, Tasmania

Whistler Wines 'Atypical' Shiraz, South Australia

Pikes 'Homage' Cabernet Malbec, South Australia

Hentley Farm 'Villain & Vixen' Grenache, South Australia

Tap Beers

Local tap beer

Bottled Beer

Corona

Peroni

Heineken

James Boag's Premium Light

Heaps Normal XPA

Heineken Zero

Also Included

Soft drink

Juices

Mineral water

Cold pressed coffee



ACCOMMODATION

Wake up by the bay

STAY WITH US

Whether it's the night before or your wedding night staying at Watsons Bay Hotel means you are only steps away from your room.

OUR HOTEL

Sydney's unique beach culture sets the tone for our hotel's laid-back, contemporary coastal style. Our 32 sun-filled rooms & suites double down on comfort with king-size beds, large marble bathrooms & pampering amenities, plus uplifting views ranging from breathtaking Sydney Harbour to serene Robertson Park & the Watsons Bay neighbourhood.

Speak with our accommodation team for a group rate when hiring multiple rooms & food & beverage upgrades.

(02) 9337 5444 or reservations@watsonsbayhotel.com.au

And... breathe. It's done. You're officially married! Trust us, the day after feels double space, amazing.

RECOVERY DAY

All the effort, planning, & excitement culminated in a day filled with joy, laughter, & unforgettable memories. Hopefully, it was everything you dreamed of & more. After the big day, let the celebration continue with a blissful recovery day designed to recharge, relax, & relive the magic with your loved ones.

Recover with us with a reserved table in Beach Club Dining.



CEREMONY SPACES

ROBERTSON PARK

Robertson Park in Watsons Bay is a stunning waterfront location for wedding ceremonies, offering breathtaking views of Sydney Harbour & the city skyline. The iconic fig tree is a popular ceremony spot providing natural shade & a picturesque backdrop. A permit from Woollahra Council is required.

MCKELL PARK

McKell Park in Darling Point is a breathtaking waterfront wedding ceremony location, offering panoramic views of Sydney Harbour & beautifully manicured lawns, sandstone features, & direct water access, it's perfect for a romantic & elegant ceremony. A permit from Woollahra Council is required.

BLACKBURN

Blackburn Gardens in Double Bay is a hidden gem for intimate & romantic wedding ceremonies. Nestled by Sydney Harbour, this tranquil location offers breathtaking waterfront views & lush greenery, creating the perfect backdrop for your special day.

GIBSONS BEACH RESERVE

Gibsons Beach Reserve is a beautiful & serene location for a wedding ceremony, offering stunning waterfront views in Watsons Bay. With its soft sandy shore, peaceful atmosphere, & breathtaking backdrop of the Harbour, it's a perfect spot for an intimate & romantic celebration.





02 9337 5444

events@watsonsbayhotel.com.au

www.watsonsbayhotel.com.au

10 Marine Parade, Watsons Bay NSW 2030

Spaces in these images were professionally styled
by our wonderful friends at Little Lane Events.

WATSONS
18 **BAY** 86
HOTEL

FAQ'S

BUMP IN TIMES

Suppliers may commence setup two hours before your reception start time, with all setup to be completed at least 15 minutes before guest arrival.

BUMP OUT OPTIONS

Suppliers may leave small items such as vases & candles overnight; however, they must be collected by 11:00 AM the following day.

ARE THERE ANY ADDITIONAL FEES?

Your venue hire fee includes all service charges, cleaning, setup, & pack-down fees.

DO I NEED TO HIRE A STYLIST OR PLANNER?

Your Wedding Coordinator will assist with setting up key elements on the day, including place cards, menus, bonbonniere, wishing wells, guest books, cake, & other small details. If you require more in-depth or personalised styling, our Wedding Coordinator can happily recommend trusted stylists & florists.

IS BYO AVAILABLE?

Watsons Bay Hotel is pleased to offer BYO beverages alongside a minimum 4-hour Standard Beverage Package. Please speak with your Wedding Coordinator for more details.

DO YOU OFFER SPECIAL GROUP RATES ON ACCOMODATION?

As a boutique hotel with a limited number of rooms, we are unable to offer discounted rates for groups & weddings. However, we are pleased to waive the two-night minimum stay for our couples & their guests.

CAN I HAVE A BAND, DJ OR IPOD?

You're welcome to have a band, DJ, or use an iPod with our in-house system. Please note that music agreements & Tech Riders apply, & hotel room bookings may be required. We recommend discussing your plans with your Wedding Coordinator before securing any external suppliers.

CAN I HAVE CANDLES?

Yes, as long as your candles are securely placed in votives or candle holders, you are welcome to use them throughout the room.

DO I NEED TO CONSIDER MY GUESTS WITH DIETARY REQUIREMENTS WHEN SELECTING MY MENUS?

No, our chefs will cater to all dietary requirements individually at no additional cost.

CAN CHILDREN ATTEND?

Yes, children are welcome to attend your reception as long as they are supervised by a responsible parent or guardian. Children's meals (for those under 12 years) are priced at \$14 per head. Guests aged 12 to 18 years will be served adult meals but are not included in the beverage package costs.

FAQ'S

DO YOU PROVIDE CONTRACTOR/ CREW MEALS?

Yes, contractor meals are available for an additional cost per person, which includes one main meal & soft drinks. Providing crew meals for suppliers is at the client's discretion.

IS PARKING AVAILABLE?

Watsons Bay Hotel offers a car park with limited spaces available on a first-come, first-served basis for accommodation guests only. Additional parking is available at the Cliff Road Car Park, located across from the hotel. Ample unrestricted street parking is available on Military Road & Cliff Street.

CAN I RESERVE A BOOKING DATE?

Yes, you can reserve a booking date without any obligation. We usually hold reservations for three weeks. If we receive another inquiry for the same date during this time, we will contact you first, giving you the opportunity to confirm your booking.

HOW DO I CONFIRM A BOOKING?

Bookings are confirmed once we receive a deposit & a completed, signed copy of our Terms & Conditions of Business.

HOW LATE CAN OUR EVENT GO ON?

The event must wrap up by midnight, with both music & beverage service concluding at that time.

CAN I ARRIVE OR LEAVE BY BOAT?

Yes, you can arrive at our venue by boat! Watsons Bay Hotel is accessible by water, & we welcome guests arriving by boat. Let us know if you'd like further details or assistance with planning your arrival.

CAN I HOLD MY WEDDING CEREMONY AT WBBH?

Unfortunately, we are unable to host your ceremony at Watsons Bay Hotel. However, we can recommend some beautiful alternative locations nearby.

IS YOUR VENUE WHEELCHAIR FRIENDLY?

Watsons Bay Hotel has limited wheelchair accessibility. The Top Deck, Sunset Room & Mid Deck are not wheelchair-friendly.

CAN MY GUESTS SMOKE AT THE VENUE?

Watsons Bay Hotel is a non-smoking venue.

HOW DO MY SUPPLIERS DELIVER TO WBBH?

Suppliers can deliver to the venue via the designated delivery area at Watsons Bay Hotel. Please ensure they arrive during the agreed delivery time, & we recommend coordinating with your Wedding Coordinator to confirm any specific requirements for access, unloading & parking.