# WEDDING PACKAGES

*Your love story, our perfect setting*

# CONTENTS


5 **A WATSONS WEDDING**

7 **ICONIC SPACES**
8 Sunset Room
9 Top Deck

11 **WEDDING PACKAGES**
12 Seated Packages
12 Daytime Reception
12 Evening Reception
12 Alternate Serve
14 Cocktail Package
15 T&C's, Allergens & Availabilities, Timings

17 **CATERING PACKAGES**
18 Premium Feast
18 Signature Feast
19 Alternate Serve
21 Canapé Selection
22 Food Stations
25 Food Experiences
26 Additional Options
26 Crew Meals, Kids Meals, Dessert, Cakeage

29 **BEVERAGE PACKAGES**
30 Beverage Experiences
31 Standard Package
32 Premium Beverage Package
33 Deluxe Beverage Package

35 **ACCOMMODATION**
36 Stay With Us
36 Recovery Day

37 **CEREMONY SPACES NEAR US**

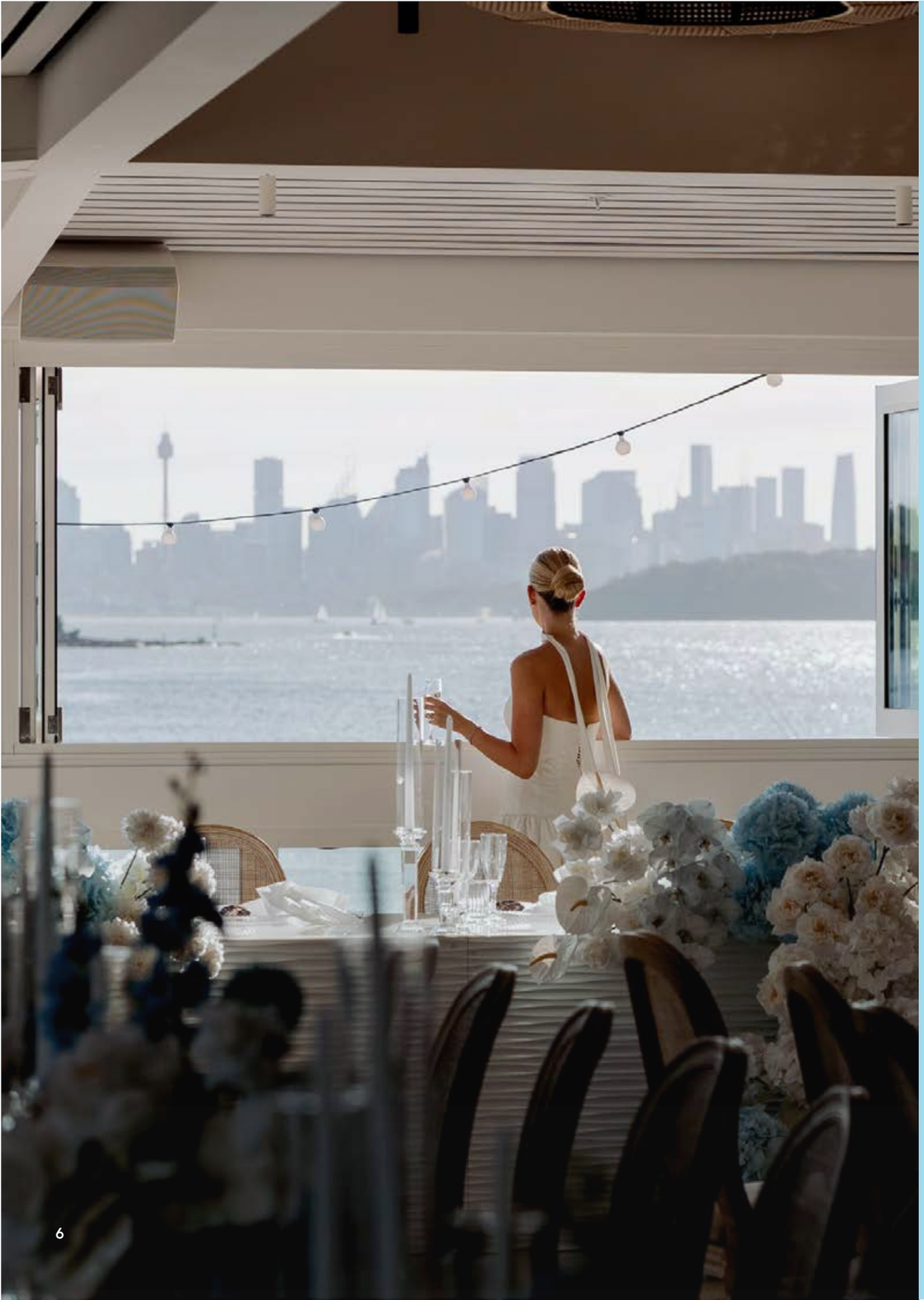
39 **CONTACT DETAILS**

40 **FAQ's**

# 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

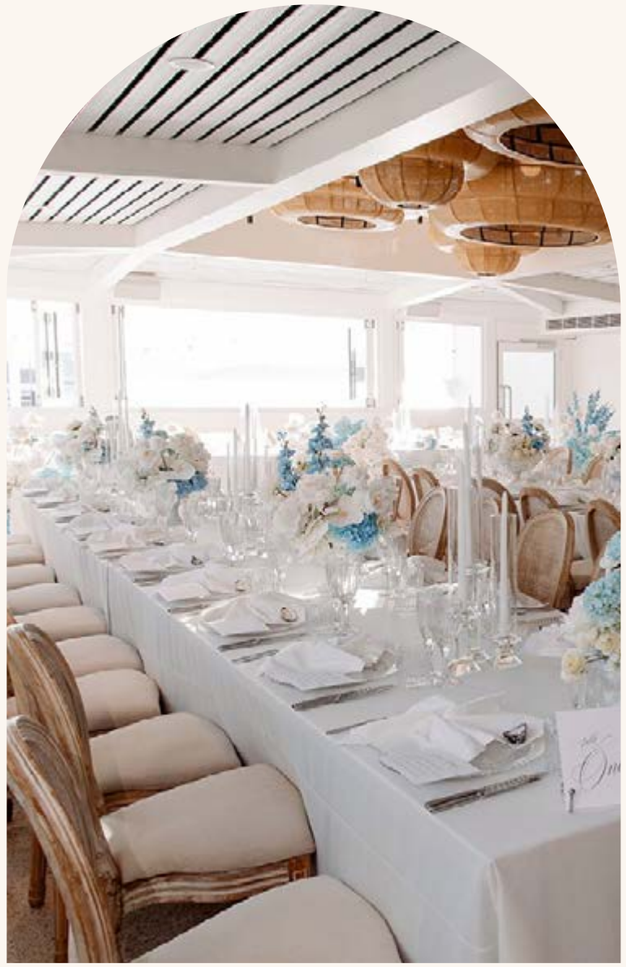
With its fresh white palette, dove-grey timber floors & natural textures, the Sunset Room whispers Hamptons, but its airy, coastal elegance is pure Sydney too, with spectacular Harbour views.

SEATED 80-170* STANDING 120-300

| PRIVATE BAR | PRIVATE MUSIC | MICRO-PHONE | WATER VIEWS | BALCONY | TV | WHEELCHAIR ACCESS |
|---|---|---|---|---|---|---|
| ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |

*CONFIGURATION CONDITIONS APPLY





# 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 | MICRO-PHONE | 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, dulche 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
Barramundi spring rolls, yuzu mayo (df)

## MEDIUM

ADDITIONAL CANAPÉS
+$7.5PP PER ITEM

Tomato & smoked mozzarella arancini (v)
Baked scallop, cauliflower cream, herb crumb
Haloumi, pistachio, Australian honey (v,gf)
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)

**DESSERT 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
**$8PP**

# 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, NSW

**White Wine**
Chain of Fire, Semillon Sauvignon Blanc, NSW

**Red Wine**
Chain of Fire, Shiraz Cabernet Sauvignon, SA

**Rosé +$5PP**
Rameau D'Or Petit Amout Rosé, Provence, FRA

**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
Tea & 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 'Sunswill' 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
Tea & 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
Heinekein
James Boag's Premium Light
Heaps Normal XPA
Heineken Zero

**Also Included**
Soft drink
Juices
Mineral water
Tea & coffee

# ACCOMMODATION

*Wake up by the bay*

# STAY WITH US

## OUR HOTEL

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

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

## RECOVERY DAY

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

All the effort, planning, & excitement culminated in a day filled with joy, laughter, & unforgettable memorieas. 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 GARDENS

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

WATSONS BAY
18 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.

**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.