



Seated Wedding Package

Why choose The Apollo?

With it's manicured gardens surrounded by rustic bushland, The Apollo encompasses a casual feel without compromising on sophistication. Convenience is our greatest asset, as an all in one venue where you can dress on site, host your ceremony and reception all in the one venue and your guests will love the option to book their accommodation right here in our 4.5 star hotel. We have a beautiful bush backdrop for photography which is particularly breath-taking at sunset, or we're centrally located to some beautiful beaches and Fernleigh track should you choose to venture off with your photographer.

Your ceremony can take place under our picturesque rotunda, followed by drinks and canapes in our stunning gardens. Our staff will gently usher your guests into our "Apollo" room which overlooks both our pool and natural bushland backdrop. You'll then be treated to our honeymoon suite on the night of your wedding and breakfast the following morning.

Upon selecting The Apollo for your wedding, you can rest assured you'll be in experienced hands with our dedicated on site wedding coordinator and support staff. Working in collaboration with you and your vendors, we're confident we can create the special day you've always imagined.....

Let's plan your dream wedding!

For site inspections please call Vanessa (02) 4943 6733 or email weddings@apollointernational.com.au

*Prices listed are valid until December 2025 and confirmed upon signing your contract.

Seated Wedding Package

\$80 Per Person - Minimum of 40 guests.

Our dedicated wedding services team are here to guide and assist you through your planning experience. Please note that all packages are customizable.

- ✓ Apollo function room hire until 11pm
- ✓ Canapes (Chef's choice) with a glass of sparkling in our serene garden area
- ✓ Alternative 2 course dinner with your wedding cake plated as dessert
- ✓ Freshly brewed tea and coffee
- ✓ Skirted bridal, cake and gift tables
- ✓ Tiffany chairs
- ✓ Linen table cloths and napkins
- ✓ Parquetry dance floor and wedding easel
- ✓ Wireless microphone and bluetooth connectivity
- ✓ Additional break out room (perfect to set up as a kids area)
- ✓ Wedding night accommodation in one of our luxury suites, chocolates, sparkling wine and breakfast for two the next morning

Additional add on's

- Hire of garden gazebo and 24 white chairs for ceremony - \$300
- Dessert served to each guest instead of wedding cake - \$10 (per person)
- Beverage packages starting from - \$41
- Children's meal including ice cream dessert - \$20 per head
- Children's platter including ice cream dessert - \$70
(caters to approx 5 children)



Beverage Packages

3 Hours - \$41.00 Per Person

4 Hours - \$49.00 Per Person

5 Hours - \$56.00 Per Person

Beverage packages include beer, wine and soft drink/juice. Couples are allocated 3 standard beers and one premium beer plus 2 reds and 2 white wines which they pre-select from a list provided during their planning meeting.

Other beverage options include a bar tab or a bar tab for certain guests only such as bridal party/ parents or cash purchases where guests pay their own way.

Additional Information



If your wedding exceeds a certain number of guests, it is recommended to hire our outdoor marquee. This provides an additional area for the duration of your wedding. The cost of the marquee is \$350.00



Theming and decorating is at your own discretion and expense.



Parking is complimentary and we can accommodate up to 120 cars on site.



Our function venue closes at 11pm strictly for the comfort of our hotel guests.



We do offer a pet friendly policy which allows animals to be included in your ceremony.



A special accommodation price is available for all wedding guests 5 days either side of the date of the wedding.

Menu Choices

Entrée

- Southern fried chicken with a mango, avocado and Manchego salad and lime aioli
- Seared prawn and slipper lobster served with oven baked ricotta gnocchi with a rich white wine, herb and garlic emulsion.
- Five spiced pork tenderloin on a sesame soba noodle stir fry with char siu glaze and fresh mint.
- Duck, cherry, and bacon terrine served with chilli bacon chutney and beetroot lavosh.
- Braised beef brisket pappardelle in a fresh tomato sauce with roast garlic, green olive, chilli, and fresh parmesan
- Rosemary and turmeric roasted King prawns buttered sweet corn purée, sesame seaweed salad and caramelised pineapple salsa.
- Beetroot and orange cured salmon with herb and lime goats cheese mousse, black olive dust and watercress salad.
- Sticky plum pork belly bites with pea vine, radish, and apple salad (gf)
- Tempura battered zucchini flowers stuffed with falafel on beetroot hummus and mint yoghurt.

Mains

- Roasted confit duck with sweet carrot puree, broccolini and Asian master stock reduction.
- Pan seared chicken breast stuffed with mozzarella, olives and chilli served on a sweet potato disk with a creamy pesto sauce.
- Honey dijon glazed Atlantic salmon served with a wild rice stir fry and grilled vegetables.
- 18-hour braised lamb rump on a honey butternut puree, roast parsnips served with thyme and merlot jus.
- Twice cooked crisp pork belly with peppered potato dauphinoise, green bean, spices apple gel and a red wine jus.
- Spinach, pine nut, pesto and boards bean cannelloni served with a cream walnut sauce, pea vine and fresh lemon.
- Braised beef brisket, rolled and served with potato croquettes, Babbingtons signature barbeque sauce and fresh apple slaw.

Dessert

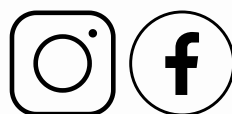
If you choose not to use your wedding cake for dessert, we have options available which can be discussed at your planning meeting

**All dietary requirements can be catered for*



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