

WEDDINGS AT

Capriche



Celebrate Seaside

Nestled over the shores of Lighthouse Beach, Capiche offers the perfect setting for your romantic seaside celebration. With breathtaking views of the turquoise waters and powdery white sand, our beachfront venue provides an idyllic backdrop for your special day.

While you and your guests soak in the scenery, allow our chefs and bar tenders to serve up a feast of authentic Italian cuisine, and ever flowing libations, all set to the sound of softly rolling waves.

Exchange your vows under the sun-kissed sky and dance the night away by the sea and stars. From intimate elopements to full blown festivities, make your dream wedding a reality and book with Capiche today.

Capiche

PHONE: +61 2 5657 9357

EMAIL: hello@capicherestaurant.com.au

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Seaside Ceremonies

Only a stone's throw from the bustle of Byron Bay, in the cove of Lighthouse Beach, Capiche offers the perfect space for your seaside ceremony of any size. With the hillside creating a perfect windbreak, and gentle waves lapping at the shore it is the perfect backdrop to tie the knot. The expansive coastline offers no end of opportunities for your post-ceremony photo shoot.



Capiche Dining Room

Filled with natural light, soft curves, plush banquettes and leafy greens, our dining room presents an idyllic canvas for you to fuse with your own sense of style. Seating up to 90 guests, with room to dance and mingle, or for a cocktail style occasion of up to 120, we have a versatile space in which to imbibe, feast and celebrate.

For parties of up to 300, enquire about hiring the adjoining Surf Club event rooms.





Seafood and
Antipasto Grazing
Table

\$40pp

Canapes

3 light + 3 substantial: \$60pp

4 light + 4 substantial: \$75pp

Feasting Table

Served to your table as a shared
banquet, or as a buffet

\$70pp

Alternate Drop

Entrée, main, side, dessert

\$75pp

Grazing Table

(or 3 light canapes)

+ Feasting Table

\$100pp

Grazing Table

(or 3 light canapes)

+ Alternate Drop

\$110pp

Alternate Drop Selection

ENTREES

CHOOSE TWO

Zucchini flowers / house ricotta/ fermented pepper

Hervey Bay scallops / garlic, lemon, chilli / watercress

Beef carpaccio/ capitone tonnato / Parmesan / capers

MAINS

CHOOSE TWO

BBQ Market Fish cooked over coals with salsa Siciliana, green olive, lemon, pistachio, pickled chilli Roast Porchetta with lentil ragu, sweet sour peppers, currants

Braised Beef Cheek with honey parsnip purée, seasonal vegetables, Chianti brodo

Mixed Wild Mushroom Torta, wet polenta, cavolo nero

DOLCI

CHOOSE ONE

Vanilla Pannacotta, watermelon granita

Meringue, marscapone, fresh strawberries

Dark Chocolate Gelato, hazelnut biscotti

SIDES

CHOOSE ONE

Mixed Leaf garden salad

Steamed mixed seasonal greens



Feasting Table

ENTREES

Sicilian Olives

House-made Sourdough Loaf / Baked fresh to order
with Garlic & Herb Butter

Zucchini Flowers / House Ricotta / Fermented Pepper

Stracciatella: Creamed Buffalo Cheese / Chive / Zucchini

SECONDI

Beef Carpaccio / Capitone Tonnato / Parmesan / Capers

BBQ Octopus / Roast Carrot /
Chickpea Salad / Crispy Chilli Dressing

Wood-Grilled Pumpkin / Braised Butter Beans /
Radicchio / Sage Burnt Butter / Goat's Cheese

Your selection of authentic Pizza and Pasta

DOLCE

Tiramisu

Canapé Selection

LIGHT

Mixed Marinated Olives

Arancini: Pumpkin, Goat Cheese, Sage

Mixed Bruschetta: Tomato, Basil /
Prosciutto, Rocket, Parmesan / Salsa
Verde, White Anchovy

Prosciutto San Danieli, Grissini sticks

SUBSTANTIAL

Pollo Polpette, Mushroom cups, Dried
Black Olive crumbs, basil

Hervey Bay Scallop, Garlic, Chilli,
Lemon, Watercress

Zucchini Flowers, House Ricotta,
Fermented Pepper

Prosciutto Wrapped Pork Fillet, Confit
Tomato, Sage, Hazelnut crumbs



BEVERAGE PACKAGES

Select from one of our beverage packages/ add-ons, enquire about customising your own, or simply set a tab to the total of your choosing. Beverages may be served from the bar or straight to the table. We have flexible offerings which we are happy to tailor to you.

For your guests to share a toast to your arrival as newly-weds:

Beers/ Bubbles: \$10pp/ round

Beers/ Bubbles/ Seaside Spritzers: \$18pp/ round.

Celebration Package: \$70pp

A three-hour bottomless package of beers and wines from our celebration range. Each additional hour charged at \$25pp, or simply on consumption.

Premium Package: \$80pp

A three-hour bottomless package of beers and wines from our premium range. Each additional hour charged at \$30pp, or simply on consumption. Enquire about our spirit or cocktail add-on prices.

Digestif: \$10pp/ round

Alternate drop Limoncello/ Grappa

Beverages on consumption

Alternatively, you are welcome to set a tab to a total of your own liking. However, should the full minimum spend not be reached, the remaining total will be applied as a venue hire fee.





End to end Production and Planning

At Capiche, your special day is our special day too. Every wedding with us will come with your own go-to coordinator available to meet with you in the lead up and be there to ensure your vision comes to life on the day.

We are also excited to assist with all elements of planning from styling, accommodation, transport and entertainment. Enquire about our wedding planning services so that we can take the hard work out of your hands. Or simply ask us for our list of respected and reliable vendors, who we trust to make your dreams come through.



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