



Osteria

WEDDINGS

— INFORMATION KIT —

CAPACITY

Seated // **180pax**
Stand up // **220pax**

VENUE HIRE

From // **\$2,790**

TOURS

By appointment only,
available 7 days a week

ABOUT US

Osteria is one of the most sought-after Tweed Coast wedding venues for couples looking to tie the knot in an idyllic coastal location, conveniently situated just a few hundred metres from the pristine Casuarina beaches, a short drive from the Gold Coast airport and 30 minutes north of beautiful Byron Bay. To keep things simple, we are an all inclusive venue featuring an intimate private ceremony garden along with a contemporary indoor wedding hall, a garden Spritz Bar, late night Whiskey Bar and adjoining Bridal Suite. From start to finish, our team is dedicated to helping you plan and deliver your dream day. Our on-site wedding planners will work with you in the lead up to your wedding, available anytime for questions and creating your run sheet. When your day arrives, our coordinators will ensure everything runs seamlessly.

△ Gold Coast Airport
15 mins

Tweed Heads

Fingal Head

Kingscliff

Casuarina

Cabarita Beach

Hastings Point

▽ Byron Bay
30 mins

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THE CHEF Our group executive chef, UK born **Matt Kemp**, earned celebrity chef status after training and working at Michelin star restaurants in the UK and in Sydney, opening several of his own award winning venues, including Restaurant Balzac, working as part of the team that oversaw Australia's best restaurant in the mid 2000's, Banc, while heading up his own TV show, plus multiple appearances on Masterchef.

Matt has since moved north to the Tweed Coast and joins us with a simple philosophy to provide fresh, local, and seasonal menus for our guests. Matt's extensive experience and skill, ensures that your wedding guests will be treated to a food experience unrivalled in our region.

THE MENU

With inspiration from the Italian ideals of simple, quality food, we value fresh local produce, sourcing the majority of our ingredients from local farms and suppliers if we do not grow it in our own produce gardens. We offer shared feasting, alternate drop menus, canapé packages and grazing platters. Some of our most popular dishes include, 24 hour roasted, organic lamb shoulder with a red wine jus, chargrilled free range chicken with salsa verde, fresh herbs and lemon, crispy pork belly with chilli and ginger caramel and fresh crab, fennel, tomato, chilli, herbs & lemon bruschetta.

We offer beverage packages to suit your requirements or custom bar tabs are also available.

CANAPES
From // \$28 pp

TWO COURSE
From // \$62 pp

SHARED MENU
From // \$59 pp

CONTACT US TO REQUEST THE COMPLETE WEDDING PACKAGES WITH DETAILED MENU OPTIONS

