

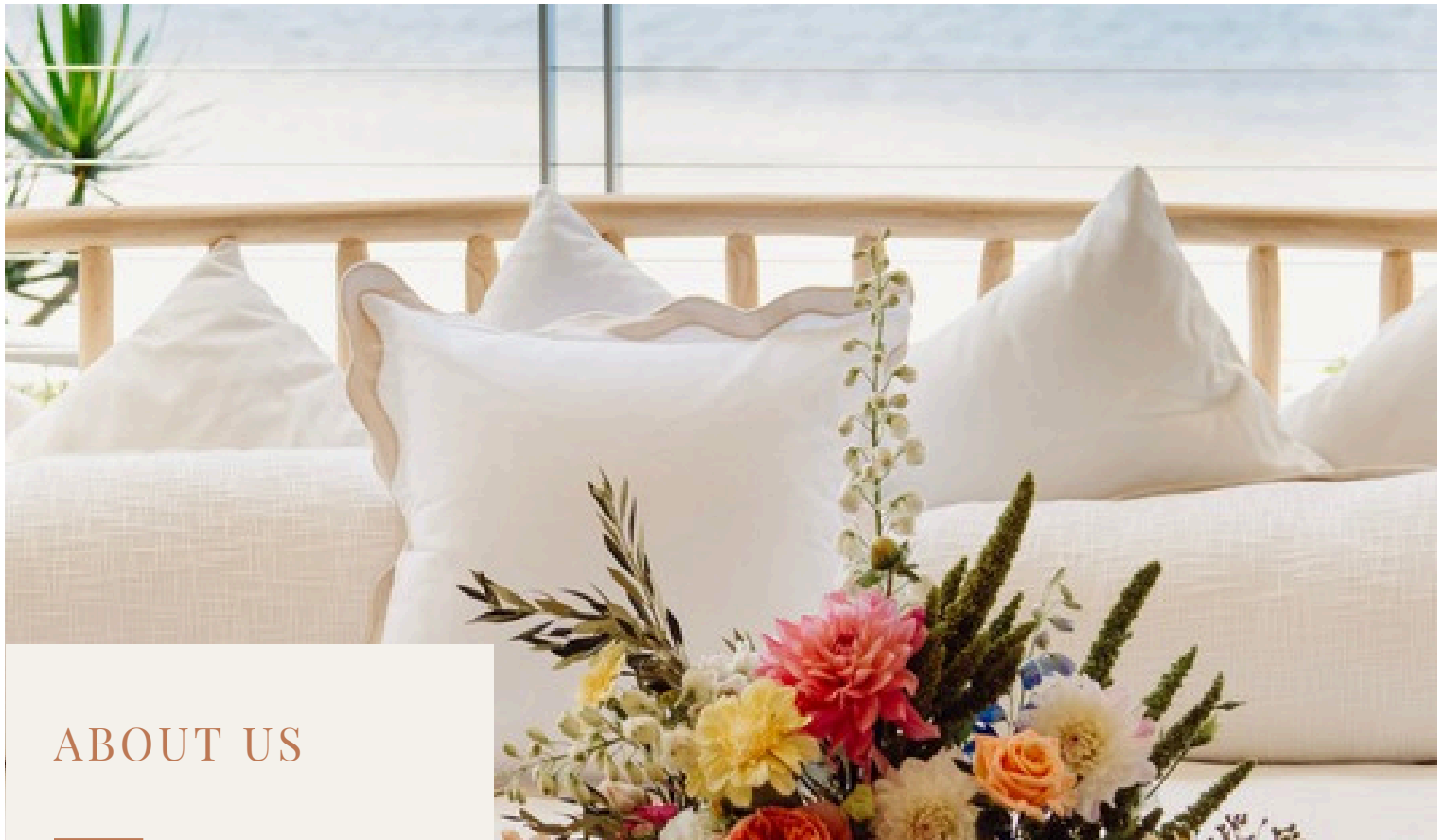


WEDDINGS AT VRINA

2026

Whether you're planning an intimate gathering or a grand celebration, our wedding venue offers the perfect setting with spectacular water views and a unique ambiance.

VRINA
MEZZE BAR



ABOUT US

Overlooking the *stunning* Kawana Island waters, Vrina provides a *breathtaking* backdrop for your special day.



Regarded as one of the Sunshine Coast's most stunning wedding venues, Vrina offers couples the exclusivity of a private space, ensuring you and your guests enjoy a truly unique and memorable experience. With picturesque water views and ample room to accommodate events of any size, Vrina blends elegance with charm, creating the ideal atmosphere for weddings.

At Vrina, every wedding is as unique as the people we serve. Our wedding offerings are thoughtfully designed to be fully tailored to your specific preferences, allowing you to craft the day of your dreams. We understand that no two weddings are the same, which is why our onsite dedicated wedding and event professionals are here to bring your vision to life. From the first consultation to the final details.

The culinary experience at Vrina is equally impressive, with our in-house chefs preparing a seasonal menu that showcases the finest local produce. To complement our food offerings, we provide a carefully curated selection of beverage packages, including our signature cocktails.

From the moment you arrive at Vrina to the moment we bid you farewell as a newly married couple, our friendly team will offer the highest level of personalised service. We're here every step of the way, ensuring every detail is perfect, and every guest feels special. Together, we'll create an unforgettable experience filled with beautiful memories that will last a lifetime.

Let's make memories together. YAMAS!



CEREMONY

With sweeping views of Kawana Waters, all of our ceremony locations offer *incredible* surrounds for your ceremony.

*** Included in our minimum spend.*

Vrina boasts two spectacular ceremony locations within the grounds allowing you to choose your preferred option, all with having peace of mind with a wet weather alternative.

THE SHORELINE

Experience the beauty of Kawana Island Waters with pristine white sand beneath your feet. This stunning waterside ceremony location offers a breath-taking backdrop just meters from the water's edge, creating the perfect setting for your dream beach wedding.

THE TERRACE

The Pavilion provides protection from the elements with stunning views over the gardens and water beyond. With roofing and clear roll down blinds.





RECEPTION

At Vrina, whether you choose our elegant Waterfront Terrace, intimate Private Dining Room, or the exclusivity of the entire venue, you'll enjoy a stunning backdrop and exceptional ambiance for your reception.



WATERFRONT TERRACE

With stunning views of Kawana Waters and a peaceful treescape, this venue is perfect for enjoying the beautiful surroundings. It also features the option of clear roller blinds for added comfort.



CAPACITY

Canape	100 guests
Seated	80 guests

MINIMUM SPEND

Monday - Thursday	\$6,500
Friday - Sunday	\$8,500

PRIVATE DINING ROOM

Offering a Mediterranean-inspired setting, the venue features elegant curved architectural details, a stunning bar, and ambient lighting that together create a warm and inviting atmosphere.



CAPACITY

Canape	30 guests
Seated	30 guests

MINIMUM SPEND

Monday - Thursday	\$2,500
Friday - Sunday	\$4,500

ENTIRE VENUE

Enjoy the exclusivity of the entire venue, featuring privacy and a seamless flow throughout, complemented by breathtaking views, elegant design, and an unforgettable atmosphere.



CAPACITY

Canape	200 guests
Seated	150 guests

MINIMUM SPEND

Monday - Thursday	\$13,000
Friday - Sunday	\$14,000



Food Packages

Vrina offers food wedding packages to choose from. All packages can be tailored to suit your wedding.

All of the packages can be tailored to suit your wedding, with bespoke packages available for weddings of 20 – 40 people.





MEDITERRANEAN BREEZE PACKAGE

9 STANDARD CANAPÉS + 3 SUBSTANTIAL CANAPES + ANTIPASTO

\$125pp

CANAPÉ

Flat Bread with Trio of Dips

Seasonal Line Fish Croquettes, Chilli lime mayo

Marinated Warm Olives, With Pitta Bread

Tomato & Mozzarella Arancini

Chicken Souvlaki

Lamb Souvlaki

Calamari

Prawn & Truffle Aioli Sliders

Deboned Charcoal Chicken Wingettes with Crispy Chilli Marinade

SUBSTANTIAL CANAPÉ

Vrina Meatball Koftas with Napoli Sauce

Fritto Misto – Crispy Mixed Seafood with Lime Aioli

Braised Greek Beef, Flatbread Riata

ANTIPASTO | included

Local + Artisan Cheese served with Lavosh Crackers





CANAPÉ PACKAGE ONE

8 STANDARD CANAPÉS + 4 WOOD FIRE PIZZA + ANTIPASTO

\$98pp

CANAPÉ

- Flat Bread Pitta with Dips
- Marinated Olives
- Chicken Souvlaki
- Lamb Souvlaki
- Tirokeftedes
- Halloumi Fries with Mint Yogurt Dressing
- Crispy Calamari
- Porchetta Bites

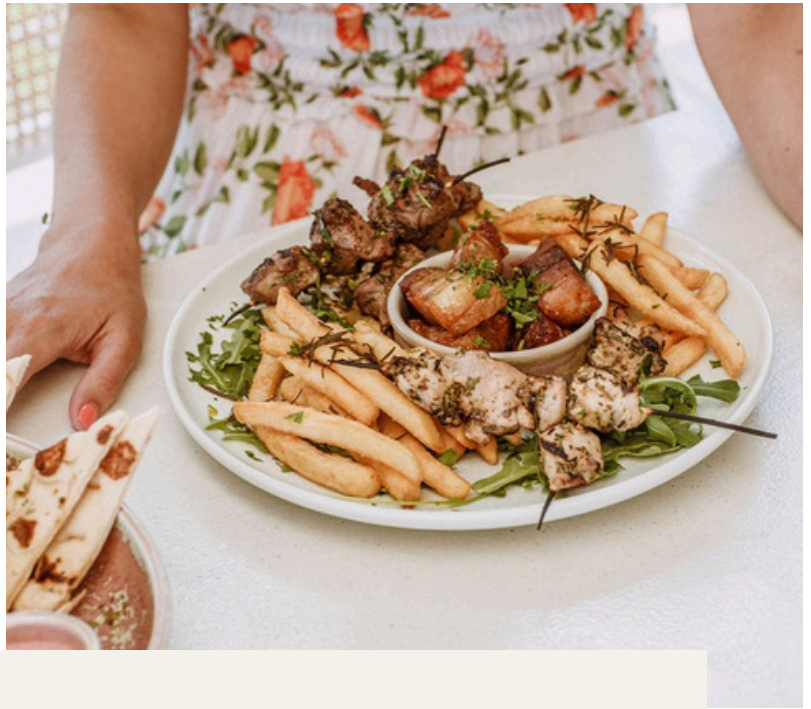
WOODFIRE OVEN

- Margarita
- Apolo
- Carnivore
- Ortolano

ANTIPASTO | included

Local + Artisan Cheese served with Lavosh Crackers





OPA!

FULLY SEATED

\$65 / per guest

(To be served around the tables)

ON ARRIVAL

Dip Trio

Signature selection of house-made Mediterranean dips, served with warm pita

GFO, DFO

MEZZE

Chicken Souvlaki

Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

GF, DFO

Lamb Souvlaki

Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

GF, DFO

Village Salad

Fresh tomatoes, cucumber, red onions, kalamata olives, red capsicum and feta cheese, tossed with a zesty lemon dressing

GF, DFO

Lemon Potatoes

Lemon, garlic and herb potatoes, served with lemon yoghurt dipping sauce

V, GF, DFO

SIDES

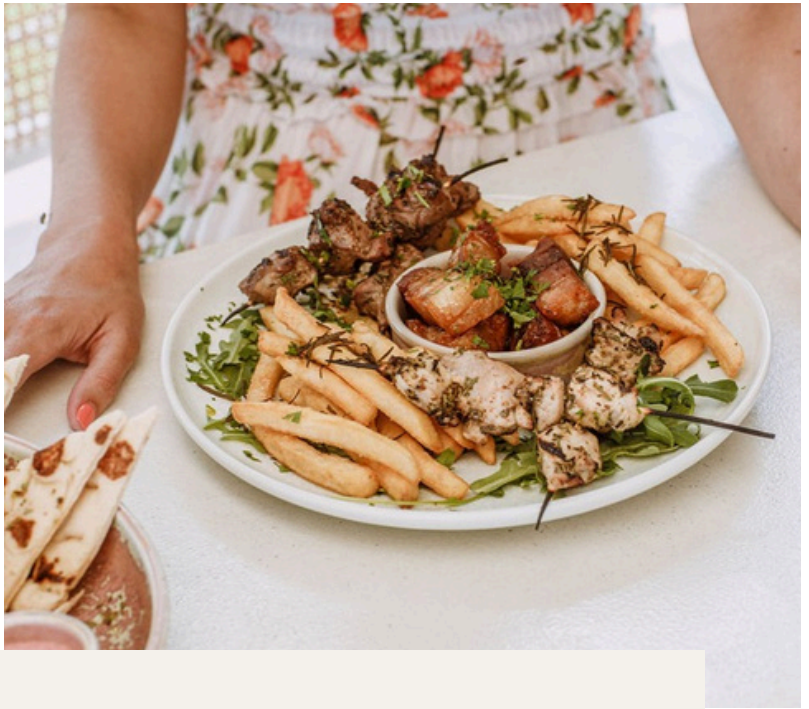
Tzatziki

House-made tzatziki

Pitta Bread

Warmed pitta bread





THE COASTAL MEZZE

FULLY SEATED

\$80 / per guest

PLEASE SELECT 5 OPTIONS FROM THE FOLLOWING

(To be served around the tables)

Dip Trio

Signature selection of house-made Mediterranean dips, served with warm pita

GFO, DFO

Chicken Souvlaki

Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

GF, DFO

Crispy Squid

Lightly fried and seasoned with our house blend of aromatic spices, served with coriander-lime garlic aioli

GF, DFO

Tirokeftedes

Saganaki, feta and herb croquettes served with herb salsa aioli

GF

Kosta's Fried Chicken

Sous vide chicken souvlaki with a twist. Fried to golden perfection, served with a zesty mild curry dipping sauce

GF, DFO

Briami

A vibrant vegetarian dish of grilled zucchini, eggplant, red capsicum, lemon herb potatoes and red onion, topped with zesty saganaki

GF, DFO

Meatball Kofta

Lamb and beef meatballs served in herb infused sauce, garnished with grated saganaki cheese

GF

House seasoned fries

Served with garlic aioli dip

GF, DFO

Village Salad

Fresh tomatoes, cucumber, red onions, kalamata olives, red capsicum and feta cheese, tossed with a zesty lemon dressing

GF, DFO





THE OLYMPIA FEAST

FULLY SEATED

\$105 / per guest

PLEASE SELECT 5 OPTIONS FROM THE FOLLOWING

(To be served around the tables)

Dip Trio GFO, DFO

Signature selection of house-made Mediterranean dips, served with warm pita

Sesame Haloumi Chips GF

Drizzled with warm honey dressing and served with a garlic yoghurt dip

Crispy Squid GF, DFO

Lightly fried and seasoned with our house blend of aromatic spices, served with coriander-lime garlic aioli

Crispy Pork Belly GF, DF

Slow-cooked for 6 hours then fried for extra texture, served with a mild coconut lime curry

Lamb Souvlaki GF, DFO

Served on a bed of tzatziki and garnished with house pickled green olives, capers and fried basil leaves

Grilled Chilli-Lemon Prawns GF

Marinated in chilli, coriander, lemon and garlic. Finished with a rich lemon butter sauce

Chilli-Lime Chicken GFO, DFO

Sous vide chicken grilled to achieve a tantalising flavour and paired with a creamy feta dip

Lemon Potatoes GF, DFO

Lemon, garlic and herb potatoes, served with lemon yoghurt dipping sauce

Village Salad GF, DFO

Fresh tomatoes, cucumber, red onions, kalamata olives, red capsicum and feta cheese, tossed with a zesty lemon dressing

Roast Vegetable Salad GF, DFO

Honey roasted pumpkin, seasoned with paprika, roasted baby beets, harissa roasted chickpeas, red onion, heirloom cherry tomatoes. Drizzled with herb vinaigrette and toasted sunflower seeds, on a bed of tzatziki





Drinks Packages

Vrina offers 2 drinks packages to choose from. All packages can be tailored to suit your wedding.

You also have the option to place a tab at the bar, giving your guests the freedom to choose their own drinks.

All of the packages can be tailored to suit your wedding, with bespoke packages available for weddings of 20 to 40 people.





THE ISLAND POUR PACKAGE

WINES + BEERS + SOFT DRINK

(Available for the first two hours of celebration)

\$30pp/ph

WINES

Angas NV Sparkling
Oxford Landing Sauvignon Blanc
Oxford Landing Pinot Grigio
Oxford Landing Cabernet Sauvignon Shiraz

BEERS

Vrina Lager
Monteiths Pale Ale
Monteiths Ginger Beer
Monteiths Crushed Apple Cider
Peroni Azzuro 0%
Hahn Super Crisp GF

SOFT

Assortment of Soft Drinks
Juice

SPIRIT PACKAGE

+ \$15 (PP / PH)

Spirits must be served with a mixer

Vodka 0
Larios Gin
Bati White Rum
El Toro Tequila
Johnnie Walker Red Label
Jim Beam White Label

COCKTAILS

+ \$25 (PP / PH)

Cocktails served for the first hour of your event.

Aphrodite
Pink Blush
Purple Heart
Watermelon & Cucumber

Spirit & cocktail packages must be brought
with a beverage package





SANTORINI SIPS PACKAGE

PREMIUM WINES + BEERS + SOFT DRINK

(Available for the first two hours of celebration)

\$40pp/ph

WINES

Redbank Prosecco
Twin Islands Sauvignon Blanc
La Maschera Pinot Grigio
Smith & Hooper Merlot
Wirra Wirra Shiraz

BEERS

Vrina Lager
Monteiths Pale Ale
Monteiths Ginger Beer
Monteiths Crushed Apple Cider
Peroni Azzuro 0%
Hahn Super Crisp GF
Corona

SOFT

Assortment of Soft Drinks
Juice

SPIRIT PACKAGE

+ \$15 (PP / PH)

Spirits must be served with a mixer

Vodka 0
Larios Gin
Bati White Rum
El Toro Tequila
Johnnie Walker Red Label
Jim Beam White Label

COCKTAILS

+ \$25 (PP / PH)

Cocktails served for the first hour of your event.

Aphrodite
Pink Blush
Purple Heart
Watermelon & Cucumber

Spirit & cocktail packages must be brought
with a beverage package





THE DETAILS

DURATION

All events at Vrina include a standard 5-hour duration and must conclude by 11:00 pm. We offer flexibility in selecting your event timing, with popular options including:

- Lunch events: 12:00 pm – 5:00 pm
- Evening events: 6:00 pm – 11:00 pm

EVENT DAYS

You can choose any day of the week, including Saturdays and Sundays, for your event at Vrina. We also offer events on some public holidays; please contact us for a quote.

DEPOSIT, PAYMENT TERMS, AND AGREEMENT FORM

To secure your booking, we require an initial security deposit of \$3,000.00 (credited towards the final account) and a completed Security + Agreement Form, which is due within 7 days of making your reservation. Vrina reserves the right to cancel any bookings not secured with a security deposit and a completed Security + Agreement Form

PAYMENT METHODS

Payments can be made via cash, direct debit, or bank cheque with no surcharge. Credit card payments of \$500 or more incur a 1.5% surcharge for MasterCard and Visa or a 2% surcharge for American Express.

SECURITY

Organisers/Hosts are financially liable for any damage or loss to Vrina, property, fixtures, or fittings caused by themselves, their guests, subcontractors, or contractors. We require credit card details to cover any potential damages

FINAL NUMBERS AND MENU SELECTION

The guaranteed number of guests attending your event is required at least 21 days before the event to facilitate catering and staffing needs. Once final numbers are provided, this will be taken as confirmed. All final food and beverage selections are required at least 28 days before the event.

CANCELLATION POLICY

Full deposit is forfeited for all cancellations or date changes.

Cancellations within 60 days of the event result in a 50% loss of the minimum spend.

Cancellations within 14 days of the event result in a loss of all monies as stated on your invoice

SUPPLIER MEALS

Entertainers, photographers, and videographers can be provided with a main meal and beverages at \$35.00 per person.

CHILDREN'S MEALS (UNDER 18)

For children requiring children's meals and drinks, the cost is \$25.00 per person. There is no charge for little ones requiring no food or beverages.



THE DETAILS

PRICES

We make every effort to maintain prices; however, they may be subject to alteration due to food and beverage price increases. We guarantee that any increase will not exceed 7% of your chosen package. All prices include GST

ALCOHOL AND DECORUM

Vrina is fully licensed, and no BYO beverages are permitted. You are responsible for the orderly conduct of your guests.

DUE CARE

While our staff will take care, Vrina accepts no responsibility for damage or loss of goods, equipment, or merchandise left on the premises.

PUBLIC LIABILITY INSURANCE

External suppliers are required to have their own Public Liability Insurance. Vrina insurance is specific to our venue and fit-out.

DECOR AND STYLING

Major furniture items, fixtures, and fittings must remain as styled and positioned by Vrina. Any additional decor must be discussed and approved by the Event Coordinator.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. While the chef and kitchen staff will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as our kitchen does use a wide variety of ingredients on a daily basis.

EQUIPMENT HIRE

Vrina, can recommend professional hire companies and recommended suppliers to meet your equipment needs and services.

EXTERNAL CONTRACTORS

All external contractors and hire must be advised to Vrina 14 days prior to your event and are subject to approval by management. Vrina can apply limits or time restrictions on the contractors.

ENTERTAINMENT/MUSIC

Vrina is only too happy to offer some suggestions for your music entertainment. All equipment must be supplied by your hired band or DJ, as Vrina does not have facilities for this. While we understand that you want music at your event, music sound levels must be kept at a particular pitch level. Please ask the band/DJ to contact the Events Team to confirm this level.

DECORATIONS

Nothing is to be nailed, screwed, blue-tacked, or adhered in any way to any wall, door, or other part of Vrina. All decorations must be approved by the Vrina team prior to the reception

TASTINGS

Vrina does not offer food or beverage tastings. However, you can taste the menus at our restaurant as we are open daily.



THE DETAILS

SMOKING

In accordance with the QLD Health and Hygiene laws, smoking is prohibited within Vrina and surrounding areas. Guests will be directed to a designated smoking area outside.

INDEMNITY

Vrina guarantees the use of the freshest ingredients and ensures that food is prepared under the most hygienic conditions. However, no liability is taken by Vrina for any latent defect in any product used.

SURPRISES

Vrina cannot be held responsible for the outcome of any surprises to be held and organised prior to, on, or after your wedding/event day that has been organised by the bride, groom, party host, friend, or family member known to the hosts. Vrina will do everything it can to ensure that any special surprises or organised presents unknown to the party hosts can be carried out.

NEARBY ACCOMMODATION

Vrina is only too happy to offer some suggestions for your nearby accommodation. ipsum dolor sit amet, consectetur adipiscing elit, sed do eiusmod tempor incididunt ut labore.

PARKING

Vrina offers on-site parking, with additional free street parking available in the surrounding area.



We look forward to
making your day *special*.

07 5356 9511

info@vrinamezzebar.com.au

5 Grand Parade, Parrearra,
Sunshine Coast, QLD 4575

VRINA
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