



CPTN  JACK'S
Nuptials



SAY I DO AT CPTN JACK'S

- This is how we celebrate love.

Casually elegant, Cptn Jack's nuptials are intimate harbourside affairs to remember - celebrations that will be whispered about in ports across the seas.

Anchored at the scenic Yaringa Boat Harbour, your nuptials are more than a ceremony; they're a love party, the Cptn Jack's way.

Imagine a ceremony with rustic charm starting with your arrival aboard Spina, our 105-year-old wooden boat, stepping onto Jack's Green with Westernport Bay as your backdrop.

Vows could be exchanged under open skies, followed by freshly shucked oysters and champagne served beneath the leafy canopy at the harbour's edge.

You might mingle in the seabreeze with a glass of fizz or sail away for photographs at golden hour. Then settle in for a curated feast of local cuisine and wines from across the globe, all inside our picturesque seaside restaurant.





Our romantic dining room and our all-weather sundeck, resplendent at sunset, together provide the perfect setting for the free-flow from dinner to dance floor.

Seductive and alluring in winter with our large open fireplace at the heart of your love party, or lively and breezy on the deck in summer with cocktail hour alfresco, Cptn Jack's nuptials are upbeat, unfussy and elegant.

Expect a romantic atmosphere with a touch of nautical nostalgia. Vintage maritime decor, bespoke brass fittings, and hand-blown glass light sculptures set the tone for an unforgettable night of wining, dining, and dancing with your dearly beloved.

Whether you dream of a barefoot
moment on our heritage wooden
boat or a roaring winter soiree,
your love story starts here,
with a celebration as timeless
as the sea.





CPTN JACK'S RESTAURANT

Cptn Jack's is a secluded seaside venue with a series of charismatic and dynamic spaces that work together seamlessly, offering a romantic and scenic event setting that can ebb and flow to suit your every desire.

Our restauraunt can comfortably accommodate both seated and cocktail-style events with our intimate dining space, waterfront deck and Jack's Green at your disposal.

CAPACITY	
Seated 50 Guests	Cocktail 100 Guests
OPERATION TIMES	
Lunch 11-4*	Dinner 6-11*

JACK'S GREEN

Jack's Green is a spacious harbourside lawn area offering a picturesque open-air setting, perfect for a waterfront wedding ceremony. With a vintage caravan available for serving drinks and nibbles, it is a welcoming space for your guests to gather for champagne on arrival.

Add the option of an Oyster Station, seaside cocktails or even a series of old-school games to create a breakout space from the hum of the party, with some playful entertainment for children and adults alike.



SPINA

Cptn Jack's are now the proud owners of Spina, a beautiful wooden boat with a rich heritage, perfect for wedding party arrivals or intimate elopements.

Imagine freshly shucked oysters and champagne aboard a 105 year old boat at golden hour on Westernport Bay with your bridal party.

Currently under restoration, available from September 2025. POA



THE CHANDLERY

CETN
JACK'S
EST. 2019

FIRE
HOSE
REEL

RJ888

XA717

08973

HF7600

PY
688

THE MENU

Head chef Matt Knoops curates a menu altogether familiar but unique, favouring seasonal local produce flavoured by fire.

Featuring location-inspired seafood and honouring the integrity of each ingredient through traditional Mediterranean methods, our menu offers a selection of options to indulge and delight your guests, with tailored options available to suit your taste and budget.



CPTN JACK'S NUPTIALS

WEDDING COCKTAIL PARTY

MENU

- 6 Canapes
- 3 Substantial/Supper
- 2 Sweet

BEVERAGES

- Sparkling wine
- White Wine
- Rosé
- Red Wine
- 2 Beers
- Soft Drinks

Elevate your event by upgrading to our premium dinks package or adding Prosecco, Champagne, Cocktails or other premium options, available at an additional cost.

CANAPES

- Pacific oyster, cucumber & shallot mignonette (gf)
- Port Lincoln sardine, spiced apple & fennel jam, malt sourdough
- Spencer Gulf kingfish crudo, blood orange & fennel pollen (gf)
- Hawkes farm buttermilk potato cake, salmon roe, saltbush (gf)
- Abrolhos Island Scallop, curry leaf brown butter (gf)
- Tempura flinders mussel, steamed rosemary bun, garlic toum
- Vanilla cured bluefin tuna tartare, mini buckwheat crumpet, lime
- Skull Island jumbo tiger prawn, wood fired harissa (gf)
- Southern rock lobster, tarragon hollandaise, chervil (gf)
- Chargrilled lamb tenderloin, sumac & peppermint yoghurt (gf)
- Roast O’Connor sirloin, lemon rico6a & chimichurri crostini
- Mini braised beef cheek rotolo, sage & pine nuts
- Smoked duck leg waffle, burre bosc pear, onion crispies
- Potato roesti, caramelised onion and peppercorn pecorino(v)(gf)
- Cheddar & cauliflower croquettes, green mojo sauce (v)
- Polenta chips, truffle aioli and chives (v)(gf)
- Sweet potato crostini, macadamia feta, shallot & roast grapes (vegan)(gf)
- Petite vegetable crudo jars, roast garlic chickpea hummus (vegan)(gf)

SUBSTANTIAL

- Wood fired chicken, preserved lemon, Hawkes Farm pomme puree, soft herbs (gf)
- Tempura monkfish, hand cut potato fries, house tartare sauce, lemon (gf)
- Barbecued O’Connor short rib, sherry caramel, wood fired celeriac cream (gf)
- Slow cooked Otway pork & veal meatballs, roast tomato, piquillo pepper, Manchego
- Southern rock lobster roll, baby gem lettuce, citrus & radish (gf option avail)
- Western Australian fried squid, eggplant & ginger pickle, sancho salt, lime
- Gnocco fritto, wood fired zucchini, white wine & basil sauce (v)
- Heirloom tomato, basil and buffalo mozzarella salad, aged balsamic & cracked pepper (v)(gf)

SWEETS

- Classic vanilla bean custard tart, nutmeg (gf option avail)
- Cinnamon doughnuts, creme diplomat, seasonal fruit jam
- Mini chocolate fondant, rhubarb & raspberry compot
- Warm lemon curd madeleines

SUPPER

- Wagyu cheeseburger, montgomery cheddar, sweet pickle (gf option avail)
- Macaroni & cheese croquettes, chilli jam (gf option avail)
- Pork & fennel sausage roll, roast tomato relish
- Pork belly slider, compressed apple, cabbage slaw (gf option avail)
- Shoestring fries and garlic aioli (v)(gf)
- Truffle & 18month comte sourdough toastie (v)(gf option avail)

SEATED WEDDING FEAST

MENU

House made bread and butter
Choice of two starters
Seasonal flatbreads
Choice of two main + Choice of two sides
Choice of one dessert individual

BEVERAGES

Sparkling wine
White Wine
Rosé
Red Wine
2 Beers
Soft Drinks

Elevate your event by upgrading to our premium dinks package or adding Prosecco, Champagne, Cocktails or other premium options, available at an additional cost.

STARTERS (choice of 2)

Barbecued leeks, Flinders mussels, garlic romesco
Bluefin tuna crudo, young ginger, green onion
Wood fired peppers, straciatella, olive oil (v)
Sardine escabeche, carrots & coriander
San Danielle prosciutto, gorgonzola, pears & local honey

MAINS (choice of 2)

Sea bream fillet, lemon & parsley sauce
Salt baked hispi cabbage, malt tar, pine nuts, raisins (v)
Chicken crown, butter beans, lemon, thyme, chicken sauce
Hopkins river Sirloin on the bone, peppercorn sauce
Roasted Barramundi, fennel, orange & caper escabeche

SIDES (choice of 2)

Stracciatela, asparagus, hazelnuts
Cucumber salad, fennel, baby gem, radish, lemon yoghurt
Peninsula Leaves, CJ’s garden herbs, house dressing
Confit Hawkes potato, gruyere, cracked pepper
Shoestring fries, garlic aioli

DESSERT (choice of 1)

Harts farm apple cider & elderflower trifle
Chocolate espresso ganache, milk jam, rum soaked raisins
Peanut butter, cuvée chocolate & raspberry ice cream
Poached pear spiced honey & almond cake, creme fraiche
Burnt caramel, orange & cinnamon parfait

ADDITIONAL ITEMS

Additional items can be added to each course on request.

ADDITIONAL TO SHARE

Wood fired southern rock lobster, kombu butter (approx. 1kg)
Whole cooked tiger prawn, baby gem, Mary rose sauce, lemon (aprox 20 prawns/kg)
Pacific oysters, finger lime mignonette, lemon 72/dozen

BEVERAGE PACKAGES

A well-stocked bar with bottles from our beautiful Mornington Peninsula region to European terroir, our wine selection has broad appeal and is backed by a lineup of local brews and a lively curation of cocktails.

Elevate your beverage package with Prosecco, Champagne, Cocktails or other premium options, available at an additional cost.

We offer the option of a bar tab with a small, pre-selected range of wine, beer, and spirits.



Package 01

Included in your Seated Wedding Feast or Cocktail Party fee

- Sparkling Wine
- White Wine
- Rosé
- Red Wine
- 2 Beers
- Soft Drinks

Package 02

Elevate your nuptials celebration with our premium options

- 1 Premium Sparkling
- 2 Premium White
- 2 Premium Red
- 1 Premium Rosé
- 4 Beers
- Soft Drinks

Add Cocktails

- Pear & Rosemary Margarita
- Wind In The Hair
- Chocolate & Orange Espresso Martini
- Lychee Martini
- Aperitivo Spritz
- Negroni Spritz
- Forest Spritz
- Vodka & Lavender Spritz
- Limoncello Spritz
- Italicus Spritz

SPECIAL ADDITIONS

OYSTER STATION

20 dozen
(duration aprox. 2hrs)

Station to include a mixture
of the following oysters:

- South Australian pacific oysters
- and/or
- Tasmanian pacific oysters
- and/or
- New South Wales Sydney rock oysters

Served with all the condiments
you could ever want.

CHEESE & CHARCUTERIE GRAZING STATION

A lavish selection of imported and
local cheeses, cured meats, house
baked sourdough, quince pickles and
condiments.

We are also available to assist with creating your own custom event experience.



THE FINER DETAILS

CREATIVE EXTRAS

Cptn Jack's has a secret little black book of talented creative providers who can take care of the special details such as flowers, photography, invitation design and musical talent. We would be delighted to connect you with our people for your event.

SOME OF OUR COLLABORATORS

[EV TOURS](#) - Transport and Bus Hire

[Nick Skinner Photography](#)

TERMS & CONDITIONS

Final guest numbers are to be advised 14 days prior to event.

Dietary requirements are to be advised 14 - 28 days prior to event.

Strictly no confetti, no glitter, keep it at just soft furnishings for removing the space, at Cptn Jack’s discretion.

Any decor (decorations, florals) brought in are to be bumped-out by 10am the following day.

Bump in and bump out to be confirmed on booking.

PAYMENT

DEPOSIT TO SECURE EVENT
20% non refundable, but transferable with 14+ days notice.

PAYMENT OF BALANCE
Full payment is required 14 days prior to the event.

CANCELLATION POLICY
28+ Days FULLY REFUNDABLE
15-27 Days REFUND TRANSFERABLE
1-14 Days NON-REFUNDABLE

Reductions in guest numbers will not be refunded. Any increases in numbers must be paid in full before the event date.





LET'S PLAN YOUR NUPTIALS CELEBRATION.

Get in touch for your bespoke wedding event and book a site visit. To fast track your enquiry, you can also fill out our online [Event Enquiry](#) form.

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1 Lumeah Road, Somerville 3912
P: 03 5977 4939
E: events@cptnjacks.com.au
W: cptnjacks.com.au

BOOKING POLICIES & TERMS

Thank you for choosing Cptn Jack's to host your upcoming event. Please read our booking policies and terms carefully and be sure to let us know if you have any further questions. We look forward to hosting your celebration.

TENTATIVE BOOKING

A tentative booking allows you to place a temporary hold on an available date.

We will tentatively hold your preferred date for a period of 7 days. If we receive a conflicting booking request in this period, we will contact you and give you 24 hours to confirm your booking. If you do not confirm the booking within this period, we may cancel your tentative booking.

HOW TO CONFIRM YOUR BOOKING

When you are ready to confirm your booking, you will need to:

- Inform us you would like to proceed with the booking.
- Pay a deposit of at least 20% of the applicable minimum spend by following the link in the email sent to you.

Please Note:

- All credit card payments will incur a processing fee of 1.4%
- Your deposit will be applied as a credit to the invoice that we send you for food and beverage prepayment.

FOOD & BEVERAGE SELECTIONS

You must advise us of your selection of food and beverage options at least 14 days before the date of your booking.

All food and beverage menus must be prepaid 7 days before your booking, including cake charge and corkage. If you have opted for a beverage tab or individual beverage purchase we will ask to authorise your credit card for the minimum spend less food spend amount. This can be chosen to be paid on the night, subject to minimum spend requirements. If the minimum spend is not reached on the night, the balance will be charged to the authorised card.

Secure links will be provided for all food and beverage payments and/or card authorisations.

If you wish for guests to pay for their own food, an individual ordering and payment link can be provided which can be sent on to your guests for prepayment.

If you or your guests have any special dietary requirements, you must provide the details and the guest's full name at the time you confirm your food and beverage menu choices. We will endeavour to cater for all dietary requirements and will advise you if we are unable to accommodate.

If we agree to cater for any special dietary requirements:

- It is the responsibility of the person with special dietary requirements

to confirm with our staff prior to consuming food or beverages.

- We will take reasonable steps to avoid cross-contamination but cannot guarantee that it will not occur.
- We cannot guarantee that traces of the relevant allergen will not be present.
- All menu items are subject to availability and may change without notice.

CANCELLATION POLICY

We will do our best to accommodate changes to your booking but please note:

- If you cancel within 7 days of your booking date, a cancellation fee of 50% of the confirmed food and beverage selections will apply. Your deposit will be applied as a credit to the cancellation fee.
- If you cancel between 8-14 days before your booking date, your deposit will be forfeited in full.
- If you cancel 15 days or more before your booking date, we will refund your deposit minus a \$50 processing fee.
- Please note that our cancellation policy will apply if you reschedule your booking.
- If we are forced to cancel your booking due to unexpected circumstances (for example during periods of lockdown or restricted trading), we will work with you to reschedule and you will receive a credit for any amount you have paid. We will not be responsible for any expenses you incur as a result of the cancellation or rescheduling.

MINIMUM SPENDS

The minimum spend which applies to your function is set out in this brochure and will be confirmed before you pay the deposit.

The minimum spend is the minimum cost of food and beverages for your function.

The costs of any additional items and/or services (for example special equipment that you would like us to provide) do not contribute to the minimum spend.

If your function does not reach the minimum spend, the balance will be charged to your credit card.

FINAL CONFIRMATION (7 DAYS BEFORE BOOKING)

You must confirm final guest numbers, including the full name of any guest with dietary requirements that we have agreed to accommodate via either email or phone.

After this final confirmation:

- We may not be able to accommodate an increase in guest numbers or a change in dietary requirements; if we agree to increase guest numbers, you will be required to prepay all food and beverage selections for the additional guests via the secure payment link that we provide you; and no refund will be issued if guest numbers decrease.
- Any special requests including layout, bump in and out times or AV must be confirmed via email or phone.