



FINNISS RIVER
L O D G E



WEDDING COMPENDIUM

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ABOUT US

At Finnis River Lodge, we take pride in seamlessly integrating your desires into a range of exceptional tailored experiences, complemented by personalized service and six beautiful suites.

We want every guest to come away from Finnis River Lodge enriched, sharing the same love of the property we have. Perched on the edge of a vast floodplain, every one of Finnis River Lodge's rooms commands expansive views and fiery sunsets.

The style is bush character meets contemporary elegance: understated luxury and attentive service for all guests.

The Lodge is fully screened and temperature controlled, featuring a large dining lounge space (with a library) opening onto a stunning deck showcasing an infinity-edge pool.

Additionally, Finnis River Lodge offers the opportunity to hold weddings, from intimate gatherings to events accommodating up to 120 guests, ensuring every celebration is as memorable as the breathtaking surroundings.

Just a 20-minute charter flight or 90-minute drive from Darwin, we invite you to experience the tranquillity and natural beauty of Finnis River Lodge.

Perfect Event



At Finnis River Lodge, we specialize in designing the perfect event, tailored to your unique vision and accommodating up to 120 guests.

Catering



Indulge in our boutique menu and beverages, expertly crafted with Northern Territory flavours, ensuring a culinary experience as unique as our surroundings.

Attention to Detail



From catering to accommodation, our meticulous attention to detail ensures every aspect of your experience is flawlessly executed and tailored to perfection.



CANAPE MENU

MAXIMUM 100 GUESTS - \$6 EACH

All Menus are a guide and customisable to suit clients needs.

Duck Terrine, burnt apple, pickled radish, quinoa cracker

Burnt cucumber, herb yoghurt, charred bean, sunflower seed

Tiger prawn, dill, aioli, zucchini roll

Pulled lamb, mustard, pickles, house made brioche

Quinoa tart, charred bean, mascarpone

Buckwheat crumpet, smoked mackerel, cucumber, crème fraiche

Paperbark smoked kangaroo, black beetroot, cured egg yolk, pepper berry tart

Puff pastry, mushroom pate, hazelnut, orange



GF Gluten Free **DF** Dairy Free **V** Vegetarian **N** Contains Nuts

We are flexible and responsive, tailoring our menu to suit your specific needs and preferences, ensuring a culinary experience that delights every palate.

ALTERNATE DROP MENU

MAXIMUM 30 GUESTS - \$80 PER PERSON

All Menus are a guide and customisable to suit clients needs.

ENTREE - CHOICE OF 2

Tiger prawn, hummus, crispy chickpea, native spice dukkha

Gin & pepper berry cured kingfish, beetroot, orange, fennel

Spanish mackerel, green ant, cucumber, orange, coconut macadamia cream

Paperbark smoked beef tartare, burnt onion, chive, rice wafer

Braised lamb, celeriac puree, cavolo nero, mustard jus

Kangaroo loin, peppe rberry, beetroot, cashew cream

Roast cauliflower, brown butter, mandarin, hazelnut, currant

Smoked tomato & wattleseed arancini, danish feta, soft leaves



MAIN - CHOICE OF 2

Beef sirloin, Dutch cream potato, oyster mushroom, soubise, red wine jus

Inglewood Organic Chicken, honey mustard glaze, dutch carrot, shallot

Humpty Doo barramundi, fermented zucchini, grilled squash

Lamb rump, smoked cabbage, kale, mustard jus

Coal grilled octopus, smoked tomato, wattleseed, pearl barley

BBQ crocodile tail, native spices, fennel, choi

DESSERT

Wedding cake

Cheese platter

Fruit platter



 GF Gluten Free  DF Dairy Free  V Vegetarian  N Contains Nuts

Dining at Finnis River Lodge is an inclusive part of your stay with menus inspired by some of the countries best tropical produce!

BANQUET MENU

MINIMUM 10 GUESTS MAXIMUM 60 GUESTS - \$95 PER PERSON

All Menus are a guide and customisable to suit clients needs.

STARTERS

House made bread, cultured butter

House marinated olives, native myrtle



ENTREE - CHOICE OF 3

Tiger prawn, hummus, crispy chickpea, native spice dukkah

Gin & pepperberry cured kingfish, beetroot, orange, fennel

Spanish mackerel, green ant, cucumber, orange, coconut macadamia cream

Paperbark smoked beef tartare, burnt onion, chive, rice wafer

Braised lamb, celeriac puree, cavalo nero, mustard jus

Kangaroo loin, pepperberry, beetroot, cashew cream

Roast cauliflower, brown butter, mandarin, hazelnut, currant

Smoked tomato & wattle seed arancini, Danish feta, soft leaves

MAIN - CHOICE OF 3

Beef sirloin, oyster mushroom, soubise, red wine jus

Inglewood Organic Chicken, honey mustard glaze, dutch carrot, shallot

Humpty Doo barramundi, fermented zucchini, grilled squash

Lamb rump, smoked cabbage, kale, mustard jus

Coal grilled octopus, smoked tomato, wattle seed, pearl barley

BBQ crocodile tail, native spices, fennel, choy



SIDES

Paperbark steamed potato

Grilled greens, salsa verde, puffed rice

DESSERT

Wedding cake

Cheese platter

Fruit platter



 Gluten Free  Dairy Free  Vegetarian  Contains Nuts

We work with local producers to showcase their hard work and their array of produce from the Top End, focusing on produce driven, sustainably sourced, mouth watering dishes for the guests of Finnis River Lodge to indulge in.



BUFFET / CAMP KITCHEN MENU

MINIMUM 30 GUESTS MAXIMUM 100 GUESTS - \$75 PER PERSON

All Menus are a guide and customisable to suit clients needs.

Grazing table - charcuterie, cheese, olives, pickles, bread, crackers, fruit

Smoked beef brisket, coal roasted cabbage

Inglewood Organic Chicken, honey mustard glaze, Dutch carrot, shallot

Slow roasted pork shoulder, fennel, apple

Braised spiced lamb, mustard, kale

Humpty Doo barramundi, lemon myrtle, coconut cream

Seasonal coal grilled vegetables

Paperbark steamed potato

Selection of salads

DESSERT

Wedding cake

Cheese platter

Fruit platter



GF Gluten Free

DF Dairy Free

V Vegetarian

N Contains Nuts

Indulge in the delightful buffet and camp kitchen offerings at Finnis River Lodge, where guests can savour a variety of culinary delights amidst the pristine wilderness setting.

DELECTABLE CUISINE

Indulge in exquisite gastronomy, where every dish is crafted with precision and passion, tantalizing your taste buds with a symphony of flavours and textures that leave a lasting impression.



BEVERAGE PACKAGES

The Selection of unique wines, boutique beers and quality crafted spirits ensure a refreshing way to celebrate your stay.



STANDARD BEVERAGE PACKAGE (5 HOURS) - \$75 PER PERSON

Selection of red, white and sparkling wines

Selection of beers

Soft drinks and juices

PREMIUM BEVERAGE PACKAGE (5 HOURS) - \$135 PER PERSON

Selection of red, white and sparkling wines

Selection of spirits

Selection of beers

Soft drinks and juices

Our tailored beverages are crafted to suit all palates, ensuring a delightful drinking experience for every guest.

VENUE FEE and EXTRAS

In addition, a \$2000 venue hire fee is required to cover setup and pack-down costs in the days before and after the wedding.

Accommodation, transportation, and other associated costs are additional extras added to the package prices accordingly.

Other extras may include:

Over 30 guests tables & chairs

Outside lighting

Styling

Transportation

Accommodation



DINING UNDER THE STARS

The boundless expanse of the outback sky, offers uninterrupted views and will undoubtedly become the highlight of your event. Your guests will be enchanted and astounded by the Northern Territory's pristine night skies, where the clarity reveals the universe's mesmerizing wonders.

We can provide a comprehensive one-stop solution for all your wedding needs, ensuring a seamless and stress-free experience from planning to execution.

Added extras can include:

- Outside lighting
- Tables & Chairs
- Styling
- Flowers
- Transportation
- Accommodation



Let us take care of every detail to ensure your wedding day is everything you've dreamed of and more. Your wedding coordinator is included in your wedding package.



INTIMATE WEDDING

Experience the epitome of intimacy and comfort with our indoor air-conditioned venue, providing the perfect setting for your wedding ceremony and celebrations, regardless of the weather, ensuring year-round enjoyment for you and your guests.

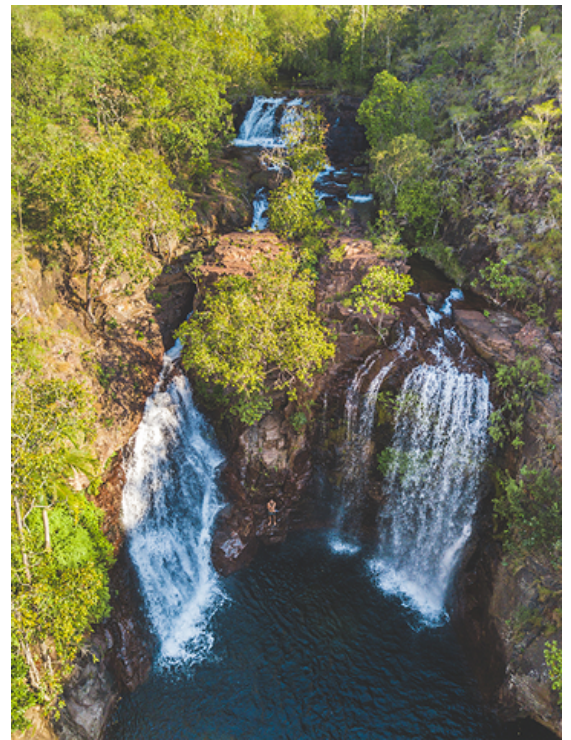


From simple to elegant, our dedicated wedding coordinator is here to assist you in bringing your unique vision to life, ensuring that every detail reflects your individuality on this special day.



AFTER CEREMONY PHOTOS

Just a short helicopter ride away, the region showcases all the highlights of the historic Litchfield National Park Waterfalls and iconic features such as The Lost City and fields of magnetic termite mounds, offering stunning backdrops for unforgettable after-ceremony photos.



Helicopter flights see you hover over pockets of ancient rainforest, admire the palette in coastal cliffs, and circle a field of towering termite mounds. Spot large flocks of magpie geese and brolgas, swoop low over buffalo, and see crocodiles warming themselves on the riverbanks.

ACCOMMODATION

Finniss River Lodge, with its intimate six rooms, offers accommodation within the serene wilderness, however for additional lodging needs, we provide shuttle services to nearby accommodations before and after the event.



ACCOMMODATION AROUND

- Sandpalms Roadhouse & Tropical Resort 14.2km
- Two Jays Cara Camp & Cabin 17.5km
- Crab Claw Resort 32km
- Dundee Beach Holiday Park 32km
- Skippers at Dundee 31.4km
- Wagait Beach Bush Resort 87.7km
- Darwin Free Spirit Resort 101.4km



CONTACT

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