

A bride and groom are riding bicycles outdoors. The groom, on the left, is wearing a blue suit jacket over a white shirt and has a boutonniere of orange and red flowers. The bride, on the right, is wearing a white lace wedding dress and has a floral crown with pink, orange, and white flowers. Both bicycles have large wicker baskets in the front, overflowing with a variety of flowers including pink roses, orange gerberas, and purple flowers. The background is a soft-focus outdoor setting with trees and a grassy area.

*Babalou*  
WEDDINGS AND EVENTS  
2019 – 2020



## Welcome

to Babalou Weddings and Events – your premium ocean front reception venue. A stone’s throw from Kingscliff Beach, Babalou exudes cool coastal charm, with stylish interiors and décor sure to impress your guests.



## *Venue Capacity*

- Total function area 279m<sup>2</sup> (including outdoor terrace)
- Sit down 130
- Cocktail 200



## Venue Features

- Exclusive use of our ocean front venue, own private bar and amenities
- Events Manager to coordinate all aspects of your wedding reception
  - Dedicated Function Supervisor and Events Team
- Use of Babalou's furniture includes: custom made wooden trestle tables with white rattan chairs, set with white linen napkins, cutlery & glassware. Peacock chairs, interlaced wire high bars with rattan stools, cane lounges, decorative cushions, grand piano & tea light candles.
- Bose in house music system, roaming mic, lectern, projector and screen, and a 50" plasma TV
  - Large dance floor area
  - Full reverse cycle air conditioner
- Wedding cake cut and presented on platters for self service
  - Licensed until 12 am

Room hire is \$2500  
Minimum spend required

# Ceremony Location Suggestions



Kingscliff Beach



Hasting's Point



Fingal



Cudgen Creek



Lions Park



Cabarita Headland



Salt Village Park



Babalou



Tweed River Chapel



St. Anthony's Church



Rowan Robinson Park



Santai Resort



# Sit Down Alternate Drop Menu

2 course \$65 pp | 3 course \$80 pp | 4 course \$95 pp

## CANAPÉS (choose 4)

- Tender filet mignons with béarnaise sauce
- Tandoori chicken poppadom cups with mango salsa
- Coconut prawns with lime aioli
- Potato, olive and goats cheese croquettes with romesco sauce
- Sesame crusted falafel with avocado hommus
- Tomato and basil bruschetta with parmesan and aged balsamic
- Orange and balsamic glazed beetroot with goats cheese and prosciutto

## ENTRÉE (choose 2)

- Orange Billy feta salad, vine ripe roma tomatoes, basil, olive oil, toasted sourdough
- Salt and pepper calamari with glass noodle, herb salad, chilli jam
- Slow cooked beef cheeks with celeriac puree, black beer jus
- Caramelised onion, roast pumpkin and feta tart with rocket and cashew pesto
- Peanut crusted chicken skewers with Asian slaw, lime pickle
- Twice cooked blue cheese soufflé with rocket pear walnut salad and fig compote

## MAIN (choose 2)

- Roasted macadamia crusted barramundi, hand cut chips, herb salad, chilli and bush lime dressing
- 12 hour braised lamb shoulder with truffled mash, baby spinach, shaved fennel, rocket and black beer jus
- Whole roast sirloin, rosemary and garlic potato hash, sautéed broccolini, sticky onion jus
- Prosciutto wrapped chicken breast stuffed with feta, sundried tomatoes and basil with sweet potato mash and lemon butter
- Crispy skin salmon with lemon polenta, grilled asparagus and roast almond pesto

## DESSERT (choose 2)

- Rich dark chocolate brownie with boysenberry gelato
- Espresso martini panna cotta, chocolate macaron
- Rose water meringue, vanilla cream, fresh orange and toasted pistachios
- Vanilla bean crème brûlée with macerated strawberries, mint and black pepper



## Sit Down Alternate Drop Menu

### DELUXE MENU

2 course \$75 pp | 3 course \$95 pp | 4 course \$110 p

### CANAPES

Choose any four canapés from our cocktail menu

### ENTRÉE

Blue swimmer crab linguine, chilli, garlic, lemon and fresh parsley  
Seared scallops, pea puree, champagne burnt butter, sage, crispy spec  
Harissa spiced king prawns, citrus salad  
Duck and pork terrine, balsamic fig jam, sourdough  
Sesame crusted tuna tataki, wakame, ponzu dressing  
Salted caramel pork belly with snow pea, radish and green apple salad

### MAIN

Roast snapper, crispy king prawn, pearl barley and basil salad  
with tamarind dressing  
Crispy confit duck leg, sweet potato mash, fennel and rocket salad, orange and  
red wine reduction  
Grass fed eye fillet, skordalia, wilted greens, brown butter  
Roast rack of lamb, minted peas, rosemary and garlic mash, shiraz jus  
BBQ spatchcock, pomegranate, pistachio, tabouli salad

### DESSERT

Caramel macchiato tiramisu parfait  
Classic rhubarb tart with vanilla bean ice cream  
Chocolate delice, mocha ice cream, salted caramel popcorn  
White chocolate and raspberry cheesecake, honeycomb crumble  
Selection of cheeses, lavosh and fig jam



# Cocktail Menu

**\$60 pp choose 8 canapés + a forked dish**

## **HOT**

Tender filet mignons with béarnaise sauce  
Tandoori chicken poppadom cups with mango salsa  
Coconut prawns with lime aioli  
Tempura salmon bites with wasabi aioli and pink ginger  
Potato, olive and goat's cheese croquettes with romesco sauce  
Chorizo and halloumi skewers with walnut honey  
Twice cooked southern fried crispy chicken tenderloins with chilli jam  
Sesame crusted falafel with avocado hummus  
Dukkah crusted brie with sweet onion jam

## **COLD**

Dill blinis with smoked salmon and goat's cheese  
Tomato and basil bruschetta with shaved parmesan and balsamic  
Orange and balsamic glazed beetroot with goat's cheese and prosciutto  
Sushi chef's selection with soy, wasabi and pink ginger  
Fresh shucked oysters with chilli, garlic and lime dressing  
King prawn and avocado spoon with Japanese mayo  
Black sesame crusted tuna with wasabi aioli  
Peking duck, Asian salad rice paper roll with a Thai dipping sauce

## **DESSERT**

Dark and white chocolate brownies  
Sticky date pudding with butterscotch sauce  
Berry pana cotta  
Mini gelato cones  
Berry tartlet  
Lemon meringues  
Oreo cheesecake shots

## **FORKED DISH**

Slow cooked beef cheeks with celeriac puree and black beer jus  
King prawn and green pea risotto with lime aioli  
Macadamia and coriander crusted fish and chips with harissa yoghurt and lime  
Creamy chicken pesto with sundried tomatoes and pine nuts tossed in short pasta  
Crispy fried pork with Asian noodle salad

*\$5pp per canapé | \$10pp per forked dish*



## Share Plate Menu

2 course \$70 pp | 3 course \$85 pp | 4 course \$100 pp

### To Start – canapes (choose 4) or Grazing Table

Select four canapes from our cocktail menu or let us create a grazing table featuring antipasto, cheese, meats, crackers, breads and dips

### SHARED ENTRÉE'S (choose 2)

Salt and pepper calamari  
Caramelised onion and goat's cheese tart  
Spicy prawn, lettuce taco's with salsa verde  
Wild mushroom Gemelli pasta, thyme, white wine cream  
Chargrilled zucchini, marinated feta and spring pea bruschetta  
Fresh husk roasted corn fritters with chilli caramel

### SHARE PLATE MAIN (choose 2)

12 hour braised lamb shoulder with black beer jus  
Pulled pork and balsamic onion lasagne with parmesan crust  
King prawn and green pea risotto with lime aioli  
Slow braised Moroccan lamb with chick peas, tomato, capsicum and mint  
Osso bucco braised veal shanks in a shiraz vinegar  
Baked salmon fillets with lemon and herb butter  
12 hour slow braised beef cheeks with balsamic mushrooms and baby spinach  
Thyme roasted chicken pieces with preserved lemon

### SHARE PLATE SIDES (choose 3)

Tomato, beetroot and rocket salad  
Thyme roasted kipfler potatoes  
Steamed greens with almond butter  
Creamy sweet potato mash  
Asian veg with soy, ginger and garlic  
Herb slaw with champagne vinegar  
Baby spinach, Spanish onion and pine nut couscous  
Shoe string fries with truffle oil and parmesan

### Desserts (choose 3)

Please choose three from the cocktail menu



# Babalou Signature Package

**\$150 pp includes pre-dinner canapés, alternate drop entrée & main, your wedding cake cut and plated as a dessert + 6 hour standard beverage package**

## **CANAPÉS (choose 4 from the cocktail menu)**

### **ENTRÉE**

Orange Billy feta salad, vine ripe roma tomatoes, basil, olive oil, toasted sourdough  
Salt and pepper calamari with glass noodle, herb salad and chilli jam  
Caramelised onion pumpkin and feta tart with rocket and cashew pesto  
Peanut crusted chicken skewers with Asian slaw and lime pickle  
Twice cooked blue cheese soufflé, rocket pear walnut salad and fig compote

### **MAIN**

Roasted macadamia crusted barramundi, hand cut chips, herb salad, chilli and bush lime dressing  
12 hour braised lamb shoulder with truffled mash, baby spinach, shaved fennel, rocket and black beer jus  
Whole roast Sirloin, rosemary and garlic potato hash, sautéed broccolini, sticky onion jus  
Prosciutto wrapped chicken breast stuffed with feta, sundried tomatoes and basil with sweet potato mash and lemon butter  
Crispy skin salmon with lemon polenta, grilled asparagus and roast almond pesto

### **WEDDING CAKE**

Cut, plated and served with wild berry coulis and cream

### **6 HOUR BEVERAGE PACKAGE**

Fork & Spoon Semillon Sauvignon Blanc, Fork & Spoon Brut NV,  
Fork & Spoon Cabernet Merlot, Deakin Estate Moscato

XXXX Gold, Toohey's New, James Squire One Fifty Lashes, Apple Cider

Soft drinks, Juice, Tea and Coffee

**Add a dessert for \$15 pp**

**Upgrade to the Premium Beverage Package for \$20 pp**  
**Upgrade to the Babalou Deluxe menu and Deluxe Beverage Package for \$70 pp**



## Brunch Wedding 7am – 12pm

Share plate starters and mains – \$60 pp

### TO START

Fresh fruits, vanilla bean yogurt and Byron Bay granola  
Brioche French toast with maple and ricotta

### TO SHARE

Cured Atlantic salmon, crème fraiche, capers, toasted sourdough  
Smoked ham on the bone  
Roasted heirloom tomatoes  
Dukkah scrambled eggs  
Zucchini, carrot and haloumi rosti's  
Portobello mushrooms with Persian feta

## Lunch Wedding 12pm – 5pm

Share plate starters and mains – \$75 pp

### TO START

Charcuterie platters – Artisan meats, cheese, marinated vegetables, housemade dips  
and warm house bread

### TO SHARE

Whole baked salmon with salsa verde  
BBQ chicken pieces with sweet chilli-peach glaze  
Slow cooked lamb with black beer jus  
Garlic and rosemary roasted potatoes  
Grilled broccolini with labne and toasted almonds  
Rocket, pear and fresh mozzarella salad, macadamia dukkah

# Beverage Packages

## 4-HOUR STANDARD PACKAGE \$50PP

### WINES

Fork & Spoon Semillon Sauvignon Blanc  
Fork & Spoon Brut NV  
Fork & Spoon Cabernet Merlot  
Deakin Estate Moscato

### ON TAP

XXXX Gold  
Toohey's New  
James Squire One Fifty Lashes  
Apple Cider

### NON ALCOHOLIC

Soft Drinks  
Juice

**ADD ADDITIONAL HOURS \$10PP PER HOUR**  
**ADD 4 HOUR BASIC SPIRITS \$20PP**

## ORGANIC WINE

**ADD OUR ORGANIC  
WINE RANGE \$10PP**

Tamburlaine Organic Au Naturel Cuvee  
Sparkling  
Tamburlaine Organic Sauvignon Blanc  
Tamburlaine Organic Rosé  
Tamburlaine Organic Shiraz

## 4 HOURS PREMIUM \$60 PP

### WINES

Saint Clair Sauvignon Blanc *Marlborough NZ*  
Ha Ha Pinot Gris *Marlborough NZ*  
Rymill 'The Dark Horse' Cabernet Sauvignon *Coonawarra SA*  
Villain & Vixen Shiraz *Barossa SA*  
Triennes Rosé *Provence France*  
Chandon Brut Non-Vintage *Yarra Valley VIC*

### ON TAP

XXXX Gold  
Toohey's New  
James Squire One Fifty Lashes  
Cider

### IN BOTTLE

Hahn Super Dry  
XXXX Summer Bright  
Hahn Premium Lite  
Stone and Wood Pacific Ale  
Corona

### NON ALCOHOLIC

Soft Drinks  
Juice  
Tea and Coffee

**ADD ADDITIONAL HOURS \$15 PP PER HOUR**  
**ADD 4 HOUR BASIC SPIRITS \$20PP**

## 4 HOURS DELUXE \$90PP

### WINES

Cloudy Bay Sauvignon Blanc *Marlborough NZ*  
Tiefenbrunner Pinot Grigio *Trentino-Alto Adige Italy*  
Hayshed Hill Block 6 Chardonnay *Margaret River WA*  
42 Degrees South Pinot Noir *Coal River Valley TAS*  
Langmiel 'Valley Floor' Shiraz *Barossa SA*  
Jim Barry Single Vineyard Cabernet Sauvignon  
*Kirribilli Coonawarra SA*  
Mirabeau Etoile Rosé *Cotes De Provence France*  
Piper Heidsieck Cuvee Brut NV *Champagne France*

### ON TAP

XXXX Gold  
Toohey's New  
James Squire One Fifty Lashes  
Apple Cider

### IN BOTTLE

Hahn Super Dry  
XXXX Summer Bright  
Hahn Premium Lite  
Stone and Wood Pacific Ale  
Little Creatures White Rabbit  
Corona

### SPIRITS

Tanqueray Gin, Bacardi Rum, Johnnie Walker  
Red, Jim Beam, Sailor Jerry, Jose Cuervo Tequila,  
Canadian Club, Jack Daniels, Jameson,  
Southern Comfort

### NON ALCOHOLIC

Soft Drinks  
Juice  
Tea and Coffee

**ADDITIONAL HOURS \$20PP PER HOUR**



# Bar Tabs

## WHITE

Deakin Estate Moscato <i>Murray Darling VIC</i>	\$8.5 G \$36 B
First Creek Botanica Semillion Sauvignon Blanc <i>Hunter Valley NSW</i>	\$8.5 G \$36 B
Saint Clair Malborough Sauvignon Blanc <i>Marlborough NZ</i>	\$9.5 G \$40 B
Cloudy Bay Malborough Sauvignon Blanc <i>Marlborough NZ</i>	\$14 G \$58 B
Ha Ha Pinot Gris <i>Marlborough NZ</i>	\$9.5 G \$40 B
Tiefenbrunner Pinot Grigio <i>Alto Adige Italy</i>	\$48 B
First Creek Botanica Chardonnay <i>Hunter Valley NSW</i>	\$8.5 G \$36 B
Hayshed Hill Block 6 Chardonnay <i>Margaret River WA</i>	\$52 B

## RED

Fat Bastard Pinot Noir <i>Languedoc France</i>	\$9 G \$38 B
42 Degrees South Pinot Noir <i>Coal River Valley, TAS</i>	\$52 B
Smith & Hooper Wrattonbully Merlot <i>Wrattonbully SA</i>	\$9 G \$38 B
Pikes Los Companeros Shiraz Tempranillo <i>Clare Valley SA</i>	\$9.5 G \$40 B
First Creek Botanica Shiraz <i>Hunter Valley NSW</i>	\$8.5 G \$36 B
Langmeill Valley Floor Shiraz <i>Barossa Valley SA</i>	\$50 B
First Creek Botanica Cabernet Sauvignon <i>Hunter Valley NSW</i>	\$8.5 G \$36 B
Rymill The Dark Horse Cabernet Sauvignon <i>Coonawarra SA</i>	\$46 B

## SPARKLING

First Creek Botanica Brut NV <i>Hunter Valley NSW</i>	\$8.5 G \$36 B
La Gioiosa Prosecco <i>Veneto Italy</i>	\$9.5 G \$36 B
Chandon Brut Non-Vintage <i>Yarra Valley VIC</i>	\$12 G \$50 B
Piper Heidsieck Cuvee Brut NV <i>Reims France</i>	\$80 B
Veuve Clicquot NV <i>Reims France</i>	\$110 B
Moet & Chandon Imperial Ice <i>Reims France</i>	\$120 B

## ON TAP

XXXX Gold	\$5.80
Toohey's New	\$6.30
James Squire One Fifty Lashes Apple Cider	\$7.80
	\$8.00

## IN BOTTLE

Hahn Premium Lite	\$6.00
Hahn Super Dry	\$7.00
XXXX Summer Bright	\$7.00
Stone & Wood Pacific Ale	\$8.00
Little Creatures White Rabbit	\$8.00
Corona	\$8.00

## HOUSE SPIRITS

ALL \$9

Jim Beam
Jack Daniels
Smirnoff Vodka
Bundaberg Rum
Sailor Jerry
Bacardi Rum
Johnnie Walker Red Scotch Whiskey
Tanqueray Gin
Jose Cuervo Tequila
Canadian Club
Jameson
Southern Comfort



## Additional Options

### PLATTERS (serves approximately 10 people)

#### **TURKISH BREAD AND HOMEMADE DIPS \$70**

Fresh handmade dips with toasted Turkish bread and sourdough

#### **ANTIPASTO \$90**

Cured meats, cheese, marinated olives, feta, sundried tomatoes and artichokes with warm Turkish bread

#### **CHEESE BOARD \$100**

Creamy ash brie, blue vein and crumbly aged cheddar with vanilla honey walnuts, port infused Turkish figs, fresh grapes and a selection of crackers and toasted sourdough

#### **OYSTER BAR (\$ P.O.A)**

Fresh shucked oysters served with lime and black pepper

#### **GRAZING TABLE 1.8m long \$800 (serves 40)**

Beautifully styled grazing table featuring antipasto, dips, cheeses, artisan meats, fresh and dried fruits, nuts, chocolate, breads and crackers

### LATE NIGHT FEAST

#### **GOURMET WOODFIRED PIZZAS \$25 (each)**

Buffalo mozzarella, tomato and basil; pork, caramelised onion and balsamic reduction; ham and pineapple

#### **MINI FISH AND CHIPS \$8PP**

Macadamia and coriander crusted fish and chips with harissa yoghurt and lime

#### **SLIDERS \$5 (each)**

Assorted pulled pork and coleslaw, pumpkin and haloumi, lamb and horse radish sliders

#### **HAM BAGUETTE STATION \$8PP**

Whole honey baked ham on the bone, crusty bread rolls, cheese and pickles

#### **SWEET POTATO FRIES \$12.50 a bowl**

With sour cream and sweet chilli sauce

#### **SHOESTRING FRIES \$11.50 a bowl**

With truffle oil and parmesan

\*Minimum numbers apply

### DESSERT CANAPES \$12PP

Choose three from the cocktail menu

### PLATED DESSERTS OR DESSERT TABLE \$15PP

Choose a plated alternative drop dessert or let us create a selection of desserts set on a buffet for self service

### LOLLY BAR \$6.50PP

Selection of lollies tailored to your colour scheme in glass vases with scoops and lolly bags

### MINI GELATO CONES \$4.50PP

Mini waffle cones with locally sourced gelato

### DONUT WALL \$240 (48) | DONUT BAR \$490 (100)

Includes a selection of glazed, cinnamon, chocolate and strawberry iced donuts with sprinkles

### SAVOURY WEDDING CHEESE TOWER \$590

4 cheese wheels' tiers garnished with fresh fruit

### CAKEAGE \$3PP | \$4.50PP

Your wedding cake cut, plated and served with wild berry coulis and cream or gelato

### OUTSIDE DESSERT AND LOLLY TABLES \$2.00PP



## *Additional Options Continued*

### **BABALOU CEREMONY \$750**

Ceremony set up inside Babalou, white wooden arbor, white rattan chairs, peacock chairs and signing table

### **BRIDAL PICNIC HAMPER \$15 PP**

Basket full of gourmet sandwiches, Turkish bread and dips, cheese and crackers to take while you have photos  
Add our Babalou drinks esky P.O.A

### **RATTAN PLACE MATS \$2 PP**

### **PRINTED MENUS \$2.50 PP**

### **KIDS MEAL \$15 EACH**

Chicken and chips and  
a soft drink

### **VENDOR MEALS \$30 EACH**

Meal for your suppliers such as photographer, dj etc.

### **TEA AND COFFEE**

Guests can order tea and coffee at the bar and can be charged on consumption

### **POST WEDDING RECOVERY KINGSCLIFF BEACH HOTEL**

Book a space in the beer garden the following day for you and your guests, enjoy some lunch and drinks and reminisce about the night before.

Ask us about our packages.

# Wedding Specials

**For any wedding reception held during the months of January, June or July or any mid-week (Monday, Tuesday or Wednesday) you will receive the following:**

Complimentary bubbles on arrival  
Complimentary upgrade from our standard beverage package to our premium beverage package  
Complimentary ceremony set up in Babalou

**\*\*minimum of 70 guests\*\***





## Specialty Drinks

### **SIGNATURE COCKTAILS FROM \$14PP**

Create a signature cocktail for guests on arrival

### **WHISKEY | GIN | VODKA | RUM POP-UP BARS**

Select from one of the following varieties and we will set up a pop-up bar with your own personal barman for one hour on the terrace. \$150 set up and staff cost + drinks on consumption or a cash bar

### **MIMOSA BAR \$12PP PER HOUR**

Selection of juices, fruits and bubbles served from our pop up bar with your own personal barman. \$150 set up and staff cost.



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