

A romantic wedding scene featuring a bride and groom in a white suit kissing. A bridesmaid in a dark red dress stands behind them, holding a bouquet of red and white flowers. The background is decorated with a large arrangement of red and white roses and pampas grass. The text 'Babalou WEDDINGS AND EVENTS 2020-2021' is overlaid in the top right corner.

Babalou

WEDDINGS AND EVENTS
2020-2021



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 279m² (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
 - Festoon lighting
 - Full reverse cycle air conditioner
- Wedding cake cut and presented on platters for self service
 - Licensed until 12am

Standard Room Hire - \$2,500

Includes all standard venue features as listed above.
Minimum spend required.

Premium Room Hire - \$3,500

Includes all of the above features plus fresh greenery in glass vase centrepieces, printed menus, rattan placemats, variety of candles, wishing well, fairy light backdrop, napkin rings.
Minimum spend required.



Ceremony Packages

Indoor ceremony package – \$1,000

Includes: Babalou arbour, 20 white rattan chairs, 2 peacock chairs with signing table, seagrass aisle runner and Babalou bar available for use for bar tabs, cash bars and beverage packages.

Outdoor ceremony package – \$2,000

Includes: booking Rowan Robinson Park (located opposite Babalou) via Tweed Council, Babalou arbour, 20 white rattan chairs, 2 peacock chairs with signing table, seagrass aisle runner, fruit-infused water station and antipasto cone canapés. Babalou is also held as your wet weather back-up free of charge.



styling in this image not included in outdoor ceremony package
ceremonies can only be booked in conjunction with a reception at Babalou



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 hummus
- 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



Deluxe Sit Down Alternate Drop Menu

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

CANAPÉS

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
Sweet potato and cashew curry with coconut rice

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



Share Plate Menu

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

To Start – canapés (choose 4) or Grazing Table

Select four canapés 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 STANDARD PACKAGE

Circa 1858 Sauvignon Blanc, Circa 1858 Shiraz,
Mortar and Pestle NV Brut, Fiore Moscato

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

Soft Drinks, Juice

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



Mid Week Weddings

Special Packages

Reduced Minimum Spend \$5,000

Reduced Room Hire \$1,900

Complimentary glass of bubbles on arrival

Complimentary in-venue ceremony set up

Beverage Packages

4-HOUR STANDARD PACKAGE \$50 PP

WINES

Circa 1858 Sauvignon Blanc
Circa 1858 Shiraz
Mortar and Pestle NV Brut
Fiore 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 \$90 PP

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 \$20 PP PER HOUR



Bar Tab Inclusions

WHITE

Fiore 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	\$7.80
Apple Cider	\$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

SUSPENDED GRAZING TABLES \$500 (each)

One flavour per platter, choose from: antipasto, seafood, lollies, sliders and fries (max of 2 per event)

LATE NIGHT FEAST

GOURMET WOODFIRED PIZZAS \$25 (each)

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

SLIDERS \$5 (each)

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

SWEET POTATO FRIES \$6.50 per cone

With sour cream and sweet chilli sauce

SHOESTRING FRIES \$6.50 per cone

With truffle oil and parmesan

*Minimum numbers apply

DESSERT CANAPÉS \$12 PP

Choose three from the cocktail menu

PLATED DESSERTS OR DESSERT TABLE \$15 PP

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

LOLLY BAR \$6.50 PP

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

MINI GELATO CONES \$4.50 PP

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 | \$4.50 PP

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

OUTSIDE DESSERT AND LOLLY TABLES \$2.00 PP



Additional Options Continued

BRIDAL PICNIC HAMPER \$15 PP

Basket full of gourmet sandwiches, Turkish bread and dips, cheese, crackers and bottles of water to take while you have photos

FAIRY LIGHT CURTAIN BACKDROP \$130

6m x 2m fairy light backdrop curtain

RATTAN PLACEMATS \$2 PP

Handwoven circular placemats

PRINTED MENUS \$2.50 PP

Generic menus on white card with black and gold text

SPECIALTY BARS \$150 SET UP FEE + BEVERAGES ON CONSUMPTION

Choose from:

Whiskey Bar

Spritz Bar

Champagne Bar

Gin & Tonic Bar

Signature Cocktails

SIGNATURE COCKTAILS FROM \$14PP

Create a signature cocktail for guests on arrival or choose from our existing list (provided separately on request)

WATER / LEMONADE STATION \$3PP

Mix of lemonades and flavoured waters served in large glass drink dispensers

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.



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