





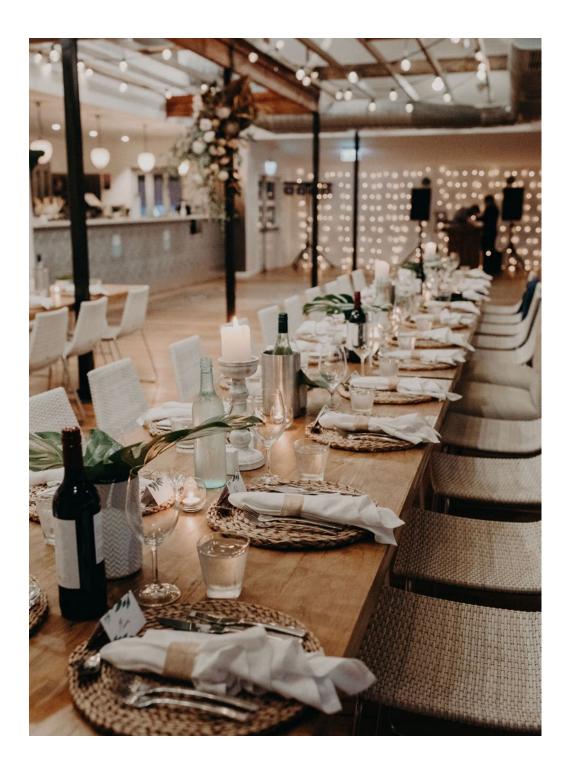
Welcome

to Babalou Weddings and Events – your premium ocean front wedding 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

- · 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 - \$2,900

Includes all standard venue features as listed above.

Minimum spend required.

Premium Room Hire - \$3,900

Includes all of the above features plus fresh greenery in vase centrepieces, printed menus, rattan placemats, variety of candles, wishing well, fairy light backdrop, napkin rings, muslin table runners, Raku Agate Crockery, table numbers, acrylic welcome sign Minimum spend required.





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

Ceremony Packages

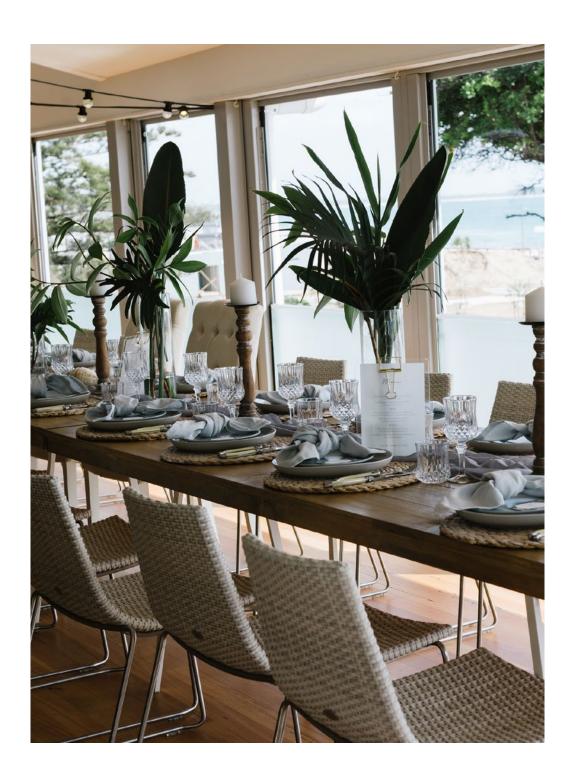
Indoor ceremony package - \$1,200

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

Outdoor ceremony package - \$2,200

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

Please note all outdoor ceremony packages are subject to the availability of Tweed Shire Council and only booked in accordance with the terms & conditions of Tweed Shire Council. Please see Babalou staff for further information.



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 brushetta 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

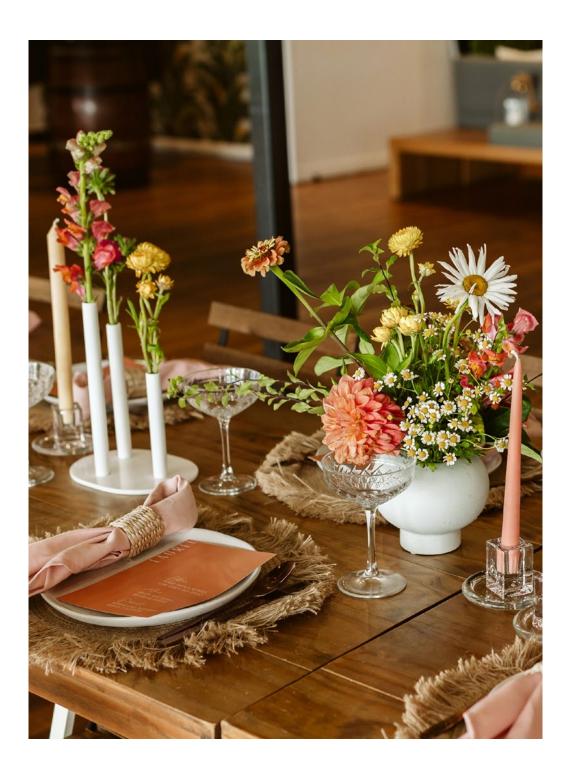
Prosciutto wrapped chicken breast stuffed with feta, sundried tomatoes and basil with sweet potato mash and lemon butter

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

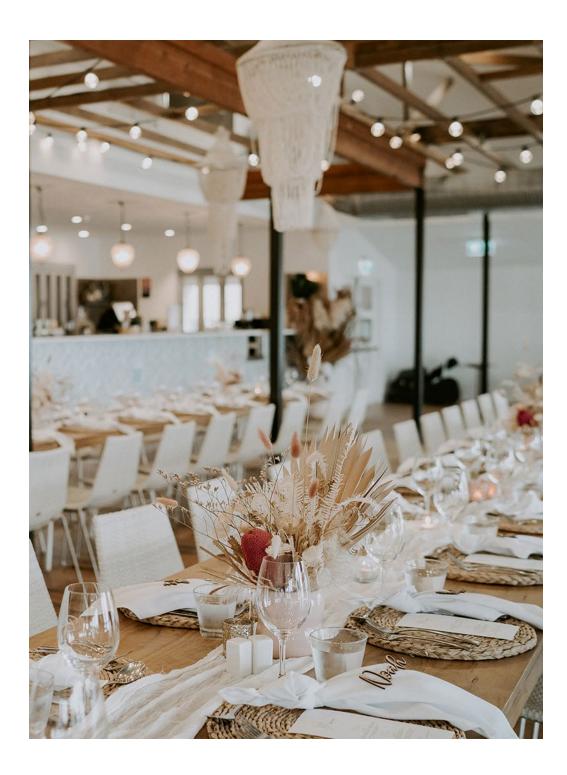
Dark and white chocolate brownies
Sticky date pudding with butterscotch sauce
Berry pana cotta
Mini gelato cones
Berry tartlet
Lemon meringues
Oreo cheesecake shots

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 additional canapé

\$10 pp per additional 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

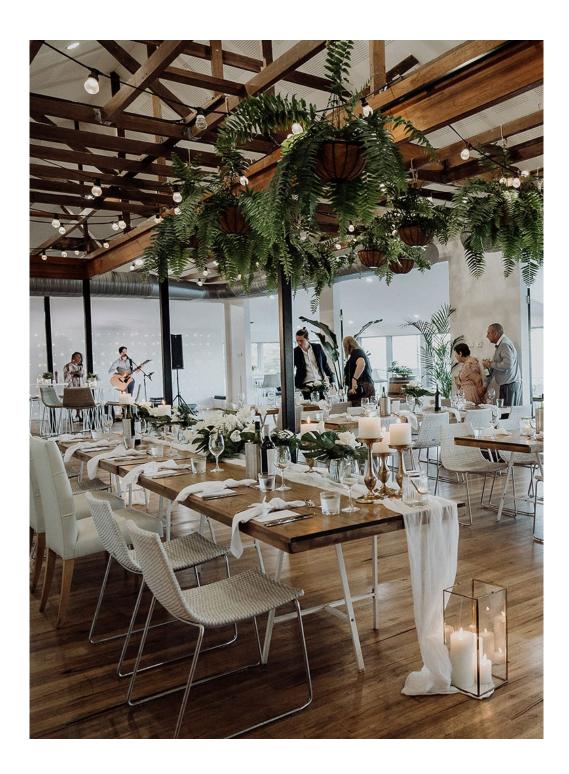
6-HOUR STANDARD PACKAGE

Sauvignon Blanc, Shiraz, Sparkling Brut, Moscato

XXXX Gold, Toohey's New, Stone and Wood Pacific Ale, Ginger Beer

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

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, créme 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

Share plate starters and mains - \$75 pp

TO START

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

TO SHARE

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 \$55 PP

WINES

Sauvignon Blanc Brut NV Shiraz Moscato

ON TAP

XXXX Gold Toohey's New Stone and Wood Pacific Ale Ginger Beer

NON ALCOHOLIC

Soft Drinks Juice

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



4 HOURS PREMIUM PACKAGE \$65 PP

WINES

Chandon Brut Non Vintage Corryton Burge Pinot Gris Rymill The Dark Horse Coonawarra Cabernet Sauvignon Montrose Mudgee Shiraz Konrad Organic Marlborough Sauvignon Blanc Marquis De Pennautier Rosé

ON TAP

XXXX Gold Toohey's New Stone and Wood Pacific Ale Ginger Beer

IN BOTTLE

Hahn Super Dry XXXX Summer Bright Hahn Premium Lite Great Northern 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 PACKAGE \$90 PP

WINES

Piper-Heidsieck Brut Cuvee NV France
Cloudy Bay Sauvignon Blanc Marlborough NZ
Tiefenbrunner Alto Adige Pinot Grigio Italy
Hayshed Hill Block 6 Chardonnay Margaret River WA
Derwent Estate Lime Kiln Pinot Noir Derwent Valley TAS
Langmeil Valley Floor Shiraz Barossa SA
Mirabeau Etoile Côtes De Provence Rosé France
Jim Barry Single Vineyard Kirribilli Coonawarra
Cabernet SA

ON TAP

XXXX Gold Toohey's New Stone and Wood Pacific Ale Ginger Beer

IN BOTTLE

Hahn Super Dry XXXX Summer Bright Hahn Premium Lite Great Northern Corona

SPIRITS

Ketel One Vodka, Tanqueray Gin, Pampero White Rum, Johnnie Walker Black, Jim Beam, Sailor Jerry, Casamigos Tequila, Canadian Club, Jack Daniels, Jameson, Southern Comfort, Bundaberg Select Vat Rum

NON ALCOHOLIC

Soft Drinks Juice Tea and Coffee Antipodes Sparkling and Still Water

ADDITIONAL HOURS \$20 PP PER HOUR

^{*}beverage items subject to change*



Bar Tab Inclusions

WHITE		SPARKLING	
Fiore Moscato	\$9 G \$42 B	La Gioiosa Prosecco	\$10 G \$46 B
Murray Darling VIC Corryton Burge Pinot Gris Adelaide Hills SA	\$10 G \$46 B	Veneto Italy Chandon Brut Non-Vintage Yarra Valley VIC	\$12.5 G \$56 B
Cloudy Bay Marlborough Sauvignon Blanc Marlborough NZ	\$15 G \$66 B	Piper Heidsieck Cuvee Brut NV Reims France	\$95 B
Konrad Organic Sauvignon Blanc Marlborough NZ	\$10 G \$46 B	Veuve Clicquot NV Reims France	\$120 B
Tiefenbrunner Pinot Grigio Alto Adige Italy	\$62 B	Moët & Chandon Imperial Ice	\$130 B
Alte Chardonnay Orange NSW	\$10 G \$46 B	ON TAP	
Hayshed Hill Block 6 Chardonnay Margaret River WA	\$66 B	XXXX Gold Toohey's New Stone and Wood Pacific Ale Ginger Beer	\$7.00 \$8.00 \$10.50 \$10.50
ROSÉ Marquis De Pennautier Rosé	\$10 G \$46 B	IN BOTTLE	,
Languedoc-Roussillon France Cotes Des Roses Rosé Languedoc-Roussillon France	\$54 B	Hahn Premium Lite Hahn Super Dry XXXX Summer Bright Great Northern Original	\$7.10 \$7.60 \$7.60
RED	ĈE 4 B	Hahn Ultra Crisp	\$8.00
Lime Kiln Point Pinot Noir Derwent Valley TAS	\$54 B	Corona Cider	\$8.70 \$9.50
Ha Ha Pinot Noir Marlborough NZ	\$10 G \$46 B	Cluei	\$9.50
Smith & Hooper Wrattonbully Merlot Wrattonbully SA	\$10 G \$46 B	HOUSE SPIRITS	ALL \$10.50
Pikes Los Companeros Shiraz Tempranillo Clare Valley SA	\$10 G \$46 B	Ketel One Vodka	·
Montrose Mudgee Shiraz	\$10 G \$46 B	Tanqueray Gin Pampero Blanco White Rum	
Langmeill Valley Floor Shiraz Barossa Valley SA	\$58 B	Sailor Jerry Bundaberg Select Vat Rum	
Rymill The Dark Horse Cabernet Sauvignon Coonawarra SA	\$10 G \$46 B	Casamigos Blanco Jack Daniels	
Jim Barry Single Vineyard Cabernet Sauvignon Coonawarra SA	\$60 B	Johnnie Walker Black Southern Comfort Canadian Club Jim Beam Jameson Irish Whisky	

^{*}beverage items subject to change*









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)

Beautifully styled grazing tables featuring antipasto, dips, cheeses, artisan meats, fresh and dried fruits, nuts, chocolate, breads and crackers suspended from our rafters (max two)

LATE NIGHT FEAST 9PM

GOURMET WOODFIRED PIZZAS \$25 (each)

Chef's selection

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 10 pizzas and 30 guests apply for the above items

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 \$280 (48) | DONUT BAR \$490 (96)

Selection of glazed, cinnamon, chocolate and strawberry iced donuts with sprinkles. Add additional sweets for \$3pp

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. Add bubbles and beer, POA.

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

PERSONALISED MENUS \$3.50 PP

Includes Bride and Grooms' names

SPECIALTY BARS \$150 SET UP FEE + BEVERAGES ON CONSUMPTION - 1 HOUR

Choose from: Whiskey Bar, Mimosa Bar, Gin Bar, Spritz Bar to name a few

4 TIER CHAMPAGNE TOWER \$480

Includes 30 glasses and 8 bottles of sparkling brut

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.

