



Babalou

— WEDDINGS & EVENTS

EVENT PACKAGES



Welcome

to Babalou Weddings and Events – your premium oceanfront function 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

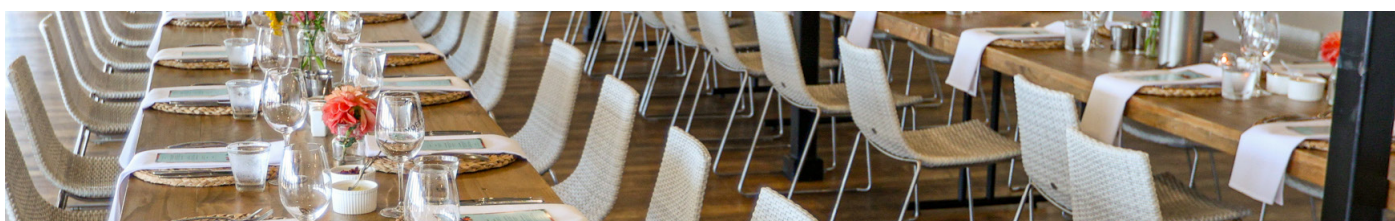
- Sit Down 130
- Cocktail 200





Venue Features

- Exclusive use of our oceanfront venue, own private bar and amenities
- Events Manager to coordinate all aspects of your event
- Dedicated Function Supervisor and Events Team
- Use of Babalou's furniture including: 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 and tea light candles
- Bose in-house music system, roaming mic, lectern, projector and screen, and a 50" plasma TV
- Large dancefloor area
- Festoon lighting
- Full reverse-cycle air conditioner
- Licensed until 12am
- Premium Room Hire includes: all of the above plus fresh greenery centrepieces, rattan place mats, napkin rings, printed menu, decorative candles, Raku Agate crockery, table numbers and a fairy light back drop feature
- Standard Room Hire \$800 | Premium Room Hire \$1500
- Minimum spends required





RESIMAX 2024 SUBZERO									
1	NOT TO BE POST	11.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
2	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
3	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
4	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
5	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
6	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
7	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00
8	NO TOLA	1.00	1.00	1.00	1.00	1.00	1.00	1.00	1.00





Cocktail

6 X CANAPES \$39 PP | 8 X CANAPES \$49 PP | 10 X CANAPES \$59 PP

COLD

Fresh shucked oysters w/ Spanish-inspired mignonette

Tomato and Basil bruschetta w/ shaved parmesan & aged balsamic

Sourdough toasts w/ crushed avocado, prawns and lemon

Chef's selection sushi w/ wasabi, pink ginger and Kewpie mayonnaise

Orange and balsamic glazed beetroot wrapped in prosciutto with goat's cheese

King Prawn and avocado spoons w/ Kewpie mayonnaise

HOT

Tender fillet mignons w/ béarnaise sauce

Coconut prawns w/ lime aioli

Tempura salmon bites w/ wasabi aioli and pink ginger

Chorizo and halloumi skewers w/ walnut honey

Sesame-crusted falafel w/ avocado hummus

Baked oysters w/ cheese and chive crumble, chili relish

Wild mushroom and spinach arancini w/ preserved lemon aioli

Braised leek, mushroom and blue cheese tart w/ chili jam

Twice-cooked southern fried crispy chicken tenderloins w/ chili jam

Panko crumbed haloumi w/ roasted capsicum rouille

ADD A FORKED DISH \$10

Slow-cooked beef cheeks w/ celeriac puree and black beer jus

Honey braised pork shoulder w/ roast fennel, pumpkin and pistachio mash

Creamy chicken pesto w/ sundried tomatoes and pine nuts tossed in short pasta

Sticky BBQ plum pork belly on herbed couscous

Macadamia and coriander crusted fish and chips w/ harissa yoghurt & lime

Chicken karaage, wakame, black sesame and rice

King prawn and pea risotto

Sweet potato and cashew curry w/ coconut rice





Platters

CRUNCHY TORTILLA CHIPS

w/ fresh guacamole, tomato salsa and sour cream
\$59 per platter

TURKISH BREAD & HOMEMADE DIPS

fresh homemade dips w/ toasted Turkish bread and
sourdough
\$69 per platter

ANTIPASTO

a selection of cured meats, roasted and marinated
vegetables, cheeses and breads
\$99 per platter

CHEESE BOARD

creamy ash brie, blue vein and crumbly aged
cheddar w vanilla honey walnuts, port-in-
fused Turkish figs, fresh grapes and a selection of
crackers and toasted sourdough
\$110 per platter

FRUIT PLATTER

mixed seasonal fruits
\$60 per platter

CHEF'S SELECTION SUSHI

a selection of meat, seafood and vegetarian su-
shi, pickled ginger, wasabi and sweet soy sauce
\$65 per platter

OYSTER BAR

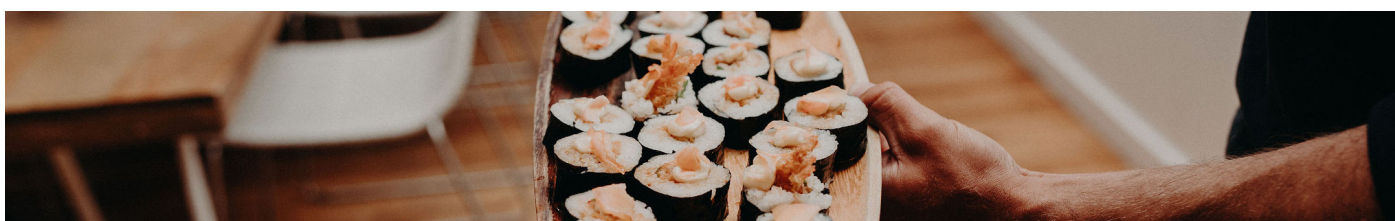
fresh shucked oysters served with lime and black
pepper
\$7.50 per person

1.8 METRE GRAZING TABLE

beautifully styled grazing table featuring anti-
pasta, dips, cheeses, artisan meats, fresh and
dried fruits, nuts, chocolate, breads and crackers
\$800

SUSPENDED GRAZING TABLES

beautifully styled hanging grazing table featuring
antipasto, dips, cheeses, artisan meats, fresh and
dried fruits, nuts, chocolate, breads and crackers
\$500





Platters

MAC AND CHEESE BALLS
smoked cheddar, jalapeno cream
\$80 per platter

SALT AND PEPPER CALAMARI
w/ lime aioli
\$69 per platter

SPINACH AND FETA PASTRIES
w/ tomato chutney
\$80 per platter

MACADAMIA AND CORIANDER CRUSTED FISH
harissa yoghurt & lime
\$99 per platter

SLIDERS
assorted pulled pork and coleslaw, pumpkin and haloumi,
lamb and horseradish sliders
\$5ea

RICE PAPER ROLLS
Peking duck, Asian salad rice paper rolls with a Thai dipping sauce
\$5ea

GOURMET WOODFIRED PIZZAS
buffalo mozzarella, tomato and basil; pork, caramelised onion and balsamic reduction; ham and pineapple
\$29 per pizza

GRILLED MIX SKEWERS
selection of meat, seafood and vegetable skewers w/
peanut sauce
\$120 per platter

TACO BAR
soft shells, spicy beans, tomato, lime and corn salsa, guacamole, cheese and sour cream
Choose from shredded beef, chipotle chicken, Baja fish or pulled pork
\$12 pp

ITALIAN MEATBALLS
w/ a Napoli sauce and shaved parmesan
\$80 per platter

LAMB, CHILI AND CORIANDER KOFTAS
w/ mint yoghurt
\$89 per platter





Sit Down Alternate Drop

2 COURSE \$55 | 3 COURSE \$70 | 4 COURSE \$85

CANAPES

Tender fillet mignons w/ béarnaise sauce

Coconut prawns w/ lime aioli

Chorizo and haloumi skewers w/ walnut honey

Wild mushroom and spinach arancini w/ preserved lemon aioli

ENTRÉE: CHOOSE TWO FOR ALTERNATE DROP

Salt and pepper calamari w/ herb salad, chili jam

Creamy chicken pesto pasta tossed w/ semi-dry tomatoes, toasted pine nuts and shaved parmesan

Honey braised pork with roast fennel and pumpkin and pistachio mash

Slow cooked beef cheek with celeriac puree and black beer jus

Caramelized onion, roast pumpkin and feta tart w/ rocket and cashew pesto

MAIN: CHOOSE TWO FOR ALTERNATE DROP

Pan seared chicken breast on sweet potato mash with creamy spinach and mushrooms finished with black truffle oil

12 hour slow braised lamb shoulder with truffle mash, baby spinach, shaved fennel, rocket and red wine jus

Coconut crusted snapper fillet with roasted pumpkin green beans and a creamy Thai red curry sauce

Whole roast sirloin w/crushed kipflers, pancetta mushy peas and sticky onion jus

Zucchini corn and haloumi fritters w/ chili jam, herbed crème fresh, rocket and pear salad

DESSERT: CHOOSE TWO FOR ALTERNATE DROP

Rich dark chocolate sea salt brownie w/ raspberry gelato

Espresso panna cotta with toffee pistachios and amaretto biscotti

Rose water pavlova with vanilla cream fresh orange and toasted pistachios

Vanilla bean crème brulee w/ macerated strawberries mint and black pepper





Share Plate Menu

2-COURSE \$75 PP | 3-COURSE \$90 PP | 4-COURSE \$105 PP

TO START – CANAPÉS (CHOOSE 4) OR GRAZING TABLE

Select four canapés from our cocktail menu or let us create a beautifully styled 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 tacos w/ salsa verde
Wild mushroom Gemelli pasta, thyme, white wine cream
Pesto and Mozzarella Arancini
Caprese salad, mozzarella, Roma tomatos, basil

SHARE PLATE MAIN (CHOOSE 2)

12 hour braised lamb shoulder w/ red wine jus
Pulled pork and balsamic onion lasagna 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
Thyme roasted chicken pieces with preserved lemon
Sweet potato, eggplant and cashew curry w/ coconut sauce

SHARE PLATE SIDES (CHOOSE 3)

Tomato, beetroot and rocket salad
Thyme roasted kipfler potatoes
Steamed Asian greens
Creamy sweet potato mash
Herb slaw with champagne vinegar
Baby spinach, Spanish onion and pine nut couscous
Shoestring fries with truffle oil and parmesan

MINI DESSERTS (CHOOSE 3)

Dark and white chocolate brownies | sticky date pudding w/butterscotch sauce
Berry panacotta | mini gelato cones
Berry tartlet | lemon meringues
Oreo Cheesecake



Additional Options

LATE NIGHT FEASTS 9PM

Gourmet Woodfired Pizzas \$29
Chef's selection

Sliders \$5 each
Assorted pulled pork and coleslaw, pumpkin and haloumi, lamb and horse radish

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 pizza's and 30 guests apply for the above items

DESSERTS

Lolly Bar \$6.50PP
Selection of lollies tailored to your colour scheme in glass jars with scoops and lolly bags

Mini Gelato Cones \$4.50 PP
Mini waffle cones with locally sourced gelato

Donut Wall \$290 (48) | Donut Bar \$490 (96)
Selection of glazed, chocolate and strawberry iced donuts with sprinkles

Savoury Cheese Tower Cake \$590
4 cheese wheel tiers garnished with fresh fruit

Cakeage \$3PP | \$4.50 PP
Your cake cut, plated and served with wild berry coulis and cream or gelato

Outside Dessert and Lolly Tables \$2.00 PP







Bar Menu - Wine

WHITE	G	B
Fiore Moscato SE Australia	\$9	\$42
Deakin Azara SA	\$9.5	\$44
Wicks Estate Pinot Gris Adelaide Hills, SA	\$12	\$54
Circa Sauvignon Blanc Central Ranges, NSW	\$9.5	\$44
Konrad Organic Sauvignon Blanc Marlborough, NZ	\$12	\$54
Alte Chardonnay Orange, NSW	\$12	\$54
ROSÉ		
Marquis De Pennautier Rosé Languedoc FR	\$10	\$46
RED		
Ad Hoc Cruel Mistress Pinot Noir Great Southern, WA	\$12	\$54
Smith & Hooper Merlot Wrattenbully, SA	\$10	\$46
Pikes Los Companeros Shiraz Tempranillo Clare Valley, SA	\$10	\$46
Bremerton Coulthard Cabernet Sauvignon Langhorne Creek, SA	\$12	\$54
Circa Shiraz Central Ranges, NWS	\$9.5	\$44
Mitolo Lupo Shiraz McLaren Vale, SA	\$12	\$54
Langmiel Valley Floor Shiraz Barbosa Valley, SA		\$58
SPARKLING		
Woodbrook Farm Brut Central Ranges, NSW	\$9.5	\$44
Mioneto Prosecco Vento, Italy	\$12	\$54
Chandon Brut NV Reims, France	\$15	\$66
Moët & Chandon Imperial Ice Reims, France		\$130
Veuve Cliquot NV Reims, France		\$120





Bar Menu - Beer & Spirits

BEER ON TAP

Tooheys New	\$8
Stone & Wood Pacific Ale	\$11
Hahn SuperDry 3.5	\$8.40
Alcoholic Ginger Beer	\$11

BEER IN BOTTLES

Corona	\$9.70
Great Northern Original	\$8.20
Great Northern Super Crisp	\$7.40
Burleigh Bighead No Carb Larger	\$9.80
Asahi	\$8.90
XXXX Gold	\$6.10
Hahn Premium Light	\$7.30
Some Apple Cider	\$9.70

HOUSE SPIRITS - from \$10.20

- Kettle One Vodka
- Tanqueray Gin
- Pampero Blanco White Rum
- Sailor Gerry
- Bunduberg Rum
- Casamigo's Blanco
- Jack Daniels
- Johnny Walker Scotch Whiskey

* Beverage items subject to change and subject to CPI increases





Beverage Packages

3-HOUR STANDARD PACKAGE \$49 PP

WINES

Sauvignon Blanc | Brut NV Sparkling Shiraz | Pinot Grigio

ON TAP

Tooheys New | Stone & Wood Pacific Ale | Hahn SuperDry 3.5 | Alcoholic Ginger beer

NON ALCOHOLIC

Soft Drinks | Juice

ADD ADDITIONAL HOURS \$10PP PER HOUR

ADD 3-HOUR BASIC SPIRITS \$15PP

3-HOUR PREMIUM PACKAGE \$59 PP

WINES

Chandon Brut NV Sparkling | Wicks Estate Pinot Gris | Bremerton Coulthard Cabernet Sauvignon | Mitolo Lupo Shiraz | Konrad Organic Sauvignon Blanc | Marquis De Pennautier Rosé

ON TAP

Tooheys New | Stone & Wood Pacific Ale | Hahn SuperDry 3.5 | AlcoholicGinger Beer

IN BOTTLE

Hahn Premium Light | Great Northern Original | Corona | Burleigh Bighead No Cab Larger | Asahi

NON ALCOHOLIC

Soft Drinks | Juice

ADD ADDITIONAL HOURS \$10PP PER HOUR

BASICS SPIRITS \$15PP



