



BURSWOOD  
— ON SWAN —



love

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*endless possibilities*

*You're*  
**GETTING**  
married



BURSWOOD  
— ON SWAN —

## *Congratulations*

Thank you for taking the time to enquire about weddings at Burswood on Swan. We offer a unique setting for your guests with all rooms offering spectacular views of the Swan River and Perth city skyline.

In this pack you will find information on menus, prices and our terms and conditions. All the packages can be tailored to suit your wedding's style and requirements. We offer three different size rooms that can accommodate small receptions of 50 guests or a maximum of 350 with a dance floor.

We also offer outdoor events on our lawn esplanade.

Please note Burswood on Swan is a fully catered and licensed venue. We do not allow outside catering (except wedding cakes) or BYO.

## *Wedding Ceremonies*

Say 'I Do' to the love of your life with gorgeous views of the Swan River and Perth city skyline as your backdrop. Situated on the water's edge, the lawn area is a photographers dream.

Please speak to your wedding coordinator for a list of our preferred suppliers that come thoroughly recommended to ensure you won't be disappointed.

Please note there is no additional venue charge to have your wedding ceremony here with your reception.



Please see below information on our rooms and event spaces:

Burswood on Swan can be utilised as one large room or 3 smaller rooms to suit any size function.

## venue hire

	Swan Room	3/4 Room	Full Venue	Lawn	Lawn with marquee
Mon - Thurs	\$1200	\$1300	\$1600	\$1300	\$2000
Fri - Sat	\$1500	\$1600	\$1900	\$1600	\$2300

**Swan Room** – This is our main function room that can seat from 60 up to 150 guests. It includes a large bar area, dance floor and white ceiling silk canopy with a fairy lights.

**3/4 Venue** – By opening up one of the partition walls, this space can accommodate up to 250 guests. It also includes the bar area and dance floor.

**Full Venue** – This is our largest area. Opening up both partition walls creates an area to seat up to 350 guests with a dance floor.

**Lawn** - Our lawn area is perfect for outdoor events, it offers one of the best views in Perth. This event space can accommodate all size groups of up to 700 guests.

**Lawn with Marquee** - You will have access to the lawn area to erect a marquee. We do not supply the marquee but will supply you with a list of allowed suppliers for you to deal directly with.

## Inclusions

- Free ceremony hire
- Free onsite parking
- The room set up to your requirements
- A wedding coordinator to plan, set up and assist on your day
- Access to our lawn area with stunning river and city views
- All your tables, chairs, cutlery, crockery and glassware
- All table linens
- Indoor dance floor and bar
- Bridal table
- Gift and cake table with cake knife

## venue decorations

White Wall Draping (1 x side) - Swan Room	\$1035
White Wall Draping (1 x side) - 3/4 venue	\$1395
Backdrops	\$550
Chandeliers	
3 x large crystal chandeliers	\$1050
1 x large & 2 x small chandeliers	\$650
1 x large & 1 x small chandeliers	\$450
Delivery	\$60

\*please speak to your coordinator about using other draping suppliers

# Plated Set Menu

\$145 per person

## Entree

Charcuterie board - selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, soaked fruits, assorted artisan breads & biscuits to share

## Main (Alternate Service)

Tarragon roasted chicken breast - salt baked potatoes, steamed broccolini & porcini cream sauce (GF)

Grain-fed Harvey beef fillet - goose fat potatoes, charred carrots, broccolini & creamy peppercorn sauce (GF)

## Dessert

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream

Tea & coffee

## Drinks

5 hour standard beverage package - please see page 11

## Package Additions

price per person

Add Tiffany chair \$7

Add 3 x canapes on arrival \$15

Premium beverage package upgrade \$6

Deluxe beverage package upgrade \$14

Choice of main meal \$10

Alternative drop for entrée \$5

Alternative drop for dessert \$5

Cheese plate for table \$10



## *Shared Starter*

Oven baked Turkish bread - balsamic, olive oil, beetroot tzatziki & roasted red capsicum dip \$9

## *Cold Entrée*

Charcuterie board - selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, soaked fruits, assorted artisan breads & biscuits \$22

Maple roasted pumpkin, wild rocket feta salad, toasted pepitas & aged balsamic \$18

Beetroot carpaccio, local goat's cheese, toasted walnuts, orange & baby herbs \$19

Caprese Salad, Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto \$20

Classic prawn cocktail, avocado, shredded iceberg, lemon & baby herbs \$22

## *Warm Entrée*

Creamy cauliflower & leek soup, truffle oil & chives \$18

Goats cheese and rocket tortellini, vine roasted tomato sauce, fresh basil & parmesan \$19

Creamy beef ragu, fusilli pasta, baby spinach, parmesan & olive oil \$20

Moroccan spiced chicken salad, quinoa tabbouleh, kale & harissa yoghurt \$22

## Mains

Penne all'arrabiata, eggplant, basil, chilli, parmesan & olive oil (vegan) \$24

Middle eastern spiced chicken, saffron, almond, lemon couscous, charred eggplant with fresh chilli & herb butter \$36

Tarragon roasted chicken breast, salt baked potatoes, steamed broccolini & porcini cream sauce (GF) \$38

Twice cooked pork belly, colcannon mash, grilled asparagus, cider cream sauce \$40

Slow braised Amelia Park beef cheeks, soft parmesan polenta, green beans, shallots & rosemary jus (GF) \$42

Crispy skin Tasmanian salmon, creamy mash potato, local asparagus, lemon & chive butter sauce \$44

Duck confit, spiced sweet potato puree, grilled zucchini & cherry shallot sauce \$44

Grilled WA Cone Bay barramundi, crispy potatoes, chorizo, parsley, citrus reduction & blistered cherry tomatoes \$44

Pan fried Kalbarri pink snapper, tomato, red onion & sweet corn salsa, preserved lemon & coriander salad \$49

Grain-fed Harvey beef fillet, goose fat potatoes, charred carrots, broccolini & creamy peppercorn sauce \$49

Garlic & thyme roasted Dorper lamb rack, pumpkin puree, marinated peppers, wild rocket and feta & salsa verde \$50

## Salad - shared at table

Fresh garden salad, French dressing (GF)

Greek salad, local olives & Danish feta (GF)

Caesar salad, candied bacon & garlic croutons

Wild rocket, pear, parmesan salad, aged balsamic (GF)

Tomato, red onion, grilled chorizo, sherry vinaigrette (GF)



## Individual Desserts

Lemon tart - vanilla cream, raspberry sauce, mint \$20

Dark chocolate Nutella brownie - hazelnut gelato, crushed shortbread \$20

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream \$20

Smashed meringue - passionfruit cream, mango gelato, blueberries (GF) \$20

Buttermilk panna cotta - rhubarb & strawberry jam, almond biscotti (GF) \$20

Chocolate salted caramel fondant - pistachio ice-cream, honeycomb \$20

Clients own wedding cake - whipped cream & marinated berries \$10

## Shared Dessert Plate

Mini chocolate éclairs, Jam donut balls with vanilla mascarpone, Raspberry macarons, Torched lemon curd tarts - served on platter to table. Piccolo gelato cones (walked around)

All desserts include tea & coffee

## Shared Cheese Plate

Godminster organic cheddar (England), Fourme D'ambert blue (France), Tarrago River triple brie (Australia) \$10

## Children's Menu

(under 12yrs - \$35)

**MAIN** (please choose)

Crispy fried chicken pieces - French fries, salad & tomato sauce

OR

Battered fish pieces - French fries, salad & tomato sauce

**DESSERT** (please choose)

Vanilla bean ice-cream - chocolate sauce & wafer

OR

Fresh fruit salad - fruit sorbet (DF)

Includes soft drinks

# Buffet

\$74 per person  
(minimum of 50 people)

## Roasts

choice of two

Roasted sirloin of beef, pan gravy with horseradish cream  
Champagne ham, honey & mustard glazed  
Roast lamb leg, rosemary and garlic, mint sauce  
Slow roasted pork shoulder, spiced apple sauce

## Sides

choice of three

Roasted baby potatoes - garlic & herb  
Creamy potato, sage & onion gratin  
Honey & thyme roasted butternut pumpkin  
Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary  
Buttered carrots & green stringless beans, flaked almonds  
Freshly steamed mixed vegetables, olive oil & sea salt  
Traditional English cheddar cauliflower cheese  
Mashed sweet potato with nutmeg & butter

## Hot Dish

choice of one

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan  
Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots  
Chicken Rogan josh, fresh tomato, coriander & saffron rice  
Spicy beef chili con carne, red kidney beans & steamed rice

## Salads

choice of two

Kipfler potato salad, eggs, mustard, capers and parsley  
Red cabbage coleslaw, lemon mayonnaise & chives  
Caesar salad, candied bacon & garlic croutons  
Bocconcini, tomato & basil pasta salad, lemon & olive oil  
Greek salad, local olives & Danish feta  
Fresh garden salad, French dressing

Buffet includes warm bread & butter

## Desserts

Mini chocolate éclairs, Jam donut balls with vanilla mascarpone, Raspberry macarons, Torched lemon curd tarts - served on platter to table. Piccolo gelato cones (walked around)

Tea & Coffee





# Premium Buffet

\$94 per person  
(minimum of 50 people)

## Canapes on arrival

Chef's choice of 3 x canapes

## Roasts

choice of two

Roasted sirloin of beef, pan gravy with horseradish cream  
Champagne ham, honey & mustard glazed  
Roast lamb leg, rosemary and garlic, mint sauce  
Slow roasted pork shoulder, spiced apple sauce

## Sides

choice of three

Roasted baby potatoes - garlic & herb  
Creamy potato, sage & onion gratin  
Honey & thyme roasted butternut pumpkin  
Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary  
Buttered carrots & green stringless beans, flaked almonds  
Freshly steamed mixed vegetables, olive oil & sea salt  
Traditional English cheddar cauliflower cheese  
Mashed sweet potato with nutmeg & butter

## Hot Dish

choice of two

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan  
Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots  
Chicken Rogan josh, fresh tomato, coriander & saffron rice  
Spicy beef chili con carne, red kidney beans & steamed rice  
Grilled Tasmanian salmon, lemon butter sauce & fresh herbs

## Salads

choice of three

Kipfler potato salad, eggs, mustard, capers and parsley  
Red cabbage coleslaw, lemon mayonnaise & chives  
Caesar salad, candied bacon & garlic croutons  
Bocconcini, tomato & basil pasta salad, lemon & olive oil  
Greek salad, local olives & Danish feta  
Fresh garden salad, French dressing

Buffet includes warm bread & butter

## Desserts

Mini chocolate éclairs, Jam donut balls with vanilla mascarpone, Raspberry macarons,  
Torched lemon curd tarts - served on platter to table. Piccolo gelato cones (walked  
around)

Tea & Coffee

# Canapes

**6 choice menu - \$39 per person**

**8 choice menu - \$46 per person**

**10 choice menu - \$52 per person**



## **Vegetarian**

Whipped goat cheese & beetroot tartlet, onion jam, baby herbs (V)  
Avocado rice paper rolls, ponzu (Vegan, GF)  
Smashed pea, mint & lemon bruschetta, grated pecorino (V)  
Wild mushroom & mozzarella arancini, truffle emulsion (V)  
Mac & cheese jalapeno bites, green tabasco (V)  
Curry puffs, green chilli chutney (V)  
Crispy fried vegetable spring roll, nahm jim sauce (V)  
Polenta & parmesan crumbed zucchini fritters, saffron aioli (V)  
Roasted capsicum, zucchini, olive & tomato pizza (V)  
Vegetable Cornish pasty, HP sauce (V)  
Deep fried brie bites, apple shallot sauce (V)  
Avocado, lime & chilli quinoa crisp (Vegan, GF)

## **Seafood**

Salt & pepper squid, chilli & honey dipping sauce  
Beer battered barramundi pieces, tartare sauce  
Baked Ceduna oysters, pancetta & balsamic (GF)  
Freshly shucked oysters, lemon & shallot dressing (GF)  
Potato spun prawn cutlet, coconut & lime  
Crispy fried tamarind prawn rolls, lemongrass  
Smoked salmon charcoal cones, crème fraiche

## **Meat**

Crispy fried buttermilk chicken, hot sauce  
Greek style lamb koftas, tzatziki & lemon (GF)  
Chilli & cheese pastry dogs, American mustard  
Cocktail sausage rolls, smoky BBQ sauce  
Teriyaki chicken sushi, soy sauce (GF)  
Beef & beer mini pies, smoked tomato relish  
Slow cooked lamb arancini, pumpkin puree  
Asian duck rillettes, cucumber, spring onion & coriander (GF)  
Grilled chorizo, lemon & parsley

## **Desserts**

Mini chocolate éclairs  
Raspberry macarons  
Assorted piccolo gelato cones  
Jam donut balls with vanilla cream sauce  
Torched lemon curd tartlets

All canape items are served over a 1.5 - 2 hour duration

# Substantial Bowl Meals

Creamy pumpkin & feta risotto, wild rocket (GF, V) \$12  
Spicy beef chilli con carne, steamed rice & guacamole (GF) \$14  
Thai green chicken curry, coconut rice & coriander (GF) \$15  
Slow braised beef cheeks, horseradish mash & and parsley (GF) \$16  
Nicoise salad, crispy skinned salmon & lemon butter (GF) \$17  
Braised lamb tagine with lemon & herb couscous \$18

# Cocktail Food Stations

## **Grazing \$21 pp**

Charcuterie table, selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, soaked fruits, assorted artisan breads & biscuits to share

## **Cold Seafood \$36 pp**

Tiger prawns, citrus, olive oil, chilli and parsley  
Fresh Smoky Bay oysters, tabasco & lime  
Tasmanian smoked salmon, fresh lemon  
Mediterranean marinated octopus, Kalamata olives  
Warm bread

## **Italian \$28 pp**

Traditional Italian meatballs, rich tomato sugo, parmesan & oregano  
Classic fusilli arrabbiata, baby spinach, pecorino (V)  
Caprese salad, fresh basil, virgin olive oil  
Italian orzo salad, fresh mint, balsamic, lemon  
Warm ciabatta

## **Indian \$25 pp**

Chicken korma curry, coconut, ginger & cardamom infused rice  
Spicy red lentil dahl with spinach and fresh coriander (Vegan)  
Vegetable samosas  
Poppadum's, chutneys & raita

## **Mexican \$25 pp**

Spicy beef chilli con carne, red kidney beans & steamed rice (GF)  
Mexican bean casserole (Vegan, corn chips)  
Monterey Jack cheese, sour cream, guacamole, tomato salsa & fresh lime

## **Seafood \$30 pp**

Beer battered barramundi, tartare sauce  
Fried calamari, cumin salt & Romesco sauce  
Grilled Tasmanian salmon with tomato sugo  
Garlic & rosemary roasted potato bits

## **Moroccan \$28 pp**

Lamb tagine, tomato, dates & fresh coriander (GF)  
Spiced vegetable tagine, baby spinach (GF, V)  
Lemon herb couscous, flaked almonds & apricots (V)  
Cucumber, tomato & mint salad  
Cumin spiced creamy eggplant dip, charred flat bread

# Beverage Packages

	Standard	Premium	Deluxe
<b>Three Hours</b>	\$46.00	\$52.00	\$58.00
<b>Four Hours</b>	\$53.00	\$59.00	\$66.00
<b>Five Hours</b>	\$58.00	\$64.00	\$72.00
<b>Six Hours</b>	\$63.00	\$69.00	\$78.00

## STANDARD PACKAGE

Redbank 'Emily' Chardonnay Pinot Noir, NV, King Valley, VIC  
 Redbank Sauvignon Blanc, King Valley, VIC  
 Pitchfork Pink Moscato, Margaret River, WA  
 Redbank 'Long Paddock' Merlot, King Valley, VIC  
 Somersby Apple Sparking Cider 4.5%  
 Hahn Superdry 3.5%  
 Carlton Dry 4.5%  
 Heineken 5%  
 Assorted Soft Drinks & Juices

## PREMIUM PACKAGE

Dunes & Greene Chardonnay Pinot Noir, Eden Valley, SA  
 West Cape Howe Sauvignon Blanc, Mount Barker, WA  
 West Cape Howe Moscato, Mount Barker, WA  
 West Cape Howe Tempranillo, Mount Barker, WA  
 West Cape Howe Cabernet Merlot, Mount Barker, WA  
 Gage Roads 'Hello Sunshine' Apple Cider 5%  
 Great Northern Super Crisp 3.5%  
 Corona Extra 4.5%  
 Gage Roads 'Single Fin' Summer Ale 4.5%  
 Assorted Soft Drinks & Juices

## DELUXE PACKAGE

Corte Giara Prosecco Millesimato Dry, ITA  
 Saint Clair Sauvignon Blanc, Marlborough, NZ  
 Vasse Felix 'Filius' Chardonnay, Margaret River, WA  
 West Cape Howe Rose, Mount Barker, WA  
 Saint Clair Pinot Noir, Marlborough, NZ  
 Vasse Felix Cabernet Sauvignon, Margaret River, WA  
 Gage Roads 'Hello Sunshine' Apple Cider 5%  
 Peroni Nastro Leggara 3.5%  
 Peroni Nastro Azzuro 4.7%  
 Gage Roads 'Single Fin' Summer Ale 4.5%  
 Asahi Super Dry 5%  
 Assorted Soft Drinks & Juice

• All prices are based on a per person costing. Beverages and Prices are subject to market availability and may vary on some items.  
 Consumption Packages are available on request; please speak to your coordinator about terms and conditions



# TERMS AND CONDITIONS

The Burswood on Swan Team are delighted that you are interested in holding your wedding at our venue. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Burswood on Swan reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a booking occurs on receipt of a \$2,000 deposit payment and a completed booking form. Payment of your deposit is acceptance of these wedding terms & conditions.
3. A part payment of \$2,000 or 20% of your estimated event total (whichever is greater) is required six (6) months prior to your wedding date. This part payment and deposit will be deducted from your final invoice.
4. Full payment is required seven clear working days prior to your event. Payment by EFT, bank cheque or credit card is required.
5. All payments made with credit cards incur a 1.5% surcharge. Burswood on Swan does not accept American Express or Diners Club.
6. Guaranteed minimum numbers must be received two weeks (14 days) before the function. Final numbers MUST be given 1 week prior to the event. Acceptance of extra numbers is dependent on availability of space and pre-payment. Burswood on Swan can only set the room for the same number of people that has been confirmed for catering. No additional chairs will be put out.
7. Burswood on Swan reserves the right to increase the package prices at any time without prior notification. Regardless of booking date the client is subject to the current year terms & conditions and pricing of when the event occurs
8. Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.
9. Cocktail & Canapés terms and conditions: Cocktail receptions held over meal periods (12.00pm-3.00pm or 6.00pm-9.00pm) require a minimum of 8 cocktail items and one food station.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers' guests.
11. Function times. For lunchtime bookings: access to the room is from 10.00am the morning of the function. Lunchtime functions must conclude by 4.00pm. Evening bookings: access to the room is from 5.00pm, and evening functions are required to conclude at 12.00am. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms.
12. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs. Burswood on Swan will only provide dietary requirements to guests with medical conditions such as dairy free or gluten free or preferences such as vegetarian or vegan. Dietary requirements such as "low fat" or "low sugar" will not be considered a suitable requirement for a separate meal. Any persons with extensive allergies will be asked and allowed to bring their own food. The Organiser of the function will NOT be charged for this person.
13. Burswood on Swan operates under the principles of the Responsible Service of Alcohol guidelines. The Burswood on Swan staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Burswood on Swan reserves the right to exclude persons, without liability, from an event. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Burswood on Swan.
14. You will have exclusive use of the room you have booked and a section of the lawn area. Burswood on Swan is located at the Water Sports Centre and parts of the members area, lawn and river may be used for member activities.
15. All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection, unless otherwise arranged with Burswood on Swan.
16. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
17. No artificial petals, confetti, glitters, rice or other items are to be used on Burswood on Swan's grounds or in the room. Some organic material may be used on the grounds but only with prior permission from the venue management.
18. Organisers are financially responsible for any damage sustained to the Burswood on Swan function centre and / or surrounding grounds by the Organiser, Organisers' guests, invitees or other persons attending the function whether in the room or any other part of the Burswood on Swan premises.
19. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Burswood on Swan, over or above normal cleaning requirements.

## TERMS AND CONDITIONS CONT...

20. Burswood on Swan does not accept responsibility for damage or loss of any goods left at Burswood on Swan prior to or after a function including wedding gifts, décor, wishing wells, cards or any other items provided by the function organiser or a supplier.

21. In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the management of Burswood on Swan shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

22. Any function may also require security which will be organised by Burswood on Swan and paid by the Organiser.

23. Refund and COVID 19 Policy: If your event is unable to go ahead due to Government mandated restrictions Burswood on Swan will postpone your event to the next available date of your choosing or refund any payments made. If you choose to cancel your event due to personal or company directed policy no refund will be made.

In the event of a cancellation, Burswood on Swan must be notified in writing. Verbal cancellations will not be accepted. The following cancellation fees and charges apply:

13 months+	Deposit refunded in full
12 months — 3 months	No refund of deposit or part payment
3 months — 1 month	25% of the estimated total amount payable
1 month — 10 days	75% of the estimated total amount payable
Within 10 days	100% of the estimated total amount payable

24. Burswood on Swan takes no control or liability due to noises, disruptions and/or traffic due to other events and/or business in the surrounding area.

25. Burswood on Swan is a cashless venue.

26. Minimum spends apply for Friday night and weekend bookings as outlined below.

January	Friday \$6,000	Saturday \$8,000
February	Friday \$8,000	Saturday \$10,000
March	Friday \$12,000	Saturday \$15,000
April	Friday \$8,000	Saturday \$10,000
May & June	Friday \$6,000	Saturday \$8,000
July / August	Friday \$4,000	Saturday \$5,000
September	Friday \$6,000	Saturday \$8,000
October	Friday \$12,000	Saturday \$15,000
November	Friday \$12,000	Saturday \$15,000 — The last Saturday in November \$30,000
December	Friday \$25,000	Saturday \$30,000

\*All minimum spends can be reviewed depending on the circumstances of the event at time of booking. Please speak to your Coordinator for more information.



BURSWOOD  
— ON SWAN —

*We love it, book us in...*

Upon receipt of this form and a deposit we will confirm your booking for you.

Date of Wedding: \_\_\_\_\_

Couple's Names: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Email Address: \_\_\_\_\_

Mobile (main contact) : \_\_\_\_\_

Mobile (second contact) : \_\_\_\_\_

Postal Address: \_\_\_\_\_

Post Code: \_\_\_\_\_

How did you hear about Burswood on Swan: \_\_\_\_\_

\_\_\_\_\_

## **BOOKING DETAILS**

Number of Guests Expected: \_\_\_\_\_

Do you wish to use Burswood on Swan for your ceremony? YES NO

Ceremony Start Time : \_\_\_\_\_

Venue Hire:           Lawn Area      Swan Room      3/4 Venue      Full Venue

Reception:           Plated            Buffet            Cocktail

Drinks Package:    Standard      Premium      Deluxe

Expected Start Time: \_\_\_\_\_

Expected Finish Time: \_\_\_\_\_

Comments: \_\_\_\_\_

\_\_\_\_\_

Signed: \_\_\_\_\_                      Date: \_\_\_\_\_

Name: \_\_\_\_\_

Please ensure you have read the wedding terms and conditions before returning your booking form. Signing this form is acceptance of these terms and conditions. Please note Burswood on Swan is located at the Burswood Water Sports Centre, it is not an exclusive venue. Members may be utilising the grounds during your event.