

# Wedding Package

The Vue Restaurant





# Say Your "I do's" at the Vue

For every size or style of your event, you can rest assured that at the Vue Restaurant, we will make you feel at home. With sprawling views over the green hills of the Scenic Rim and featuring a private bar, alfresco deck, grand entrance, vintage styled chandeliers and exposed beams.



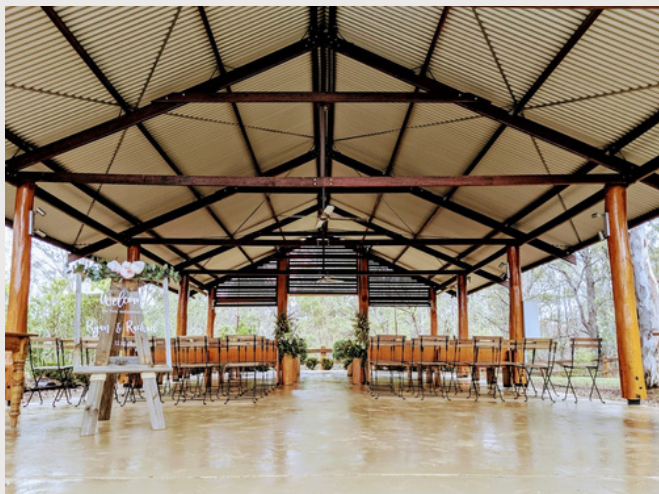
*"Excellent Venue.  
Beautifully maintained  
and perfect for our small  
intimate Wedding.  
Mikayla was fantastic  
to deal with and made us  
feel at ease"*



# *The Pavilion*

Our Pavilion offers undercover Wedding Ceremonies for up to 150 guests. Surrounded by natural Australian gardens, it provides the perfect rustic backdrop to say your vows.

Keep your guests relaxed with canapes and a stocked bar after your ceremony while you and your newlywed sneak away for your private photos.





# *The Vue Restaurant*

The Vue Restaurant offers a stunning reception space for tailoring your dream wedding.

Our dedicated event planning team will help you along the way and tailor our culinary options for your wedding. With useful guidance and consultations, our wedding coordinator will be available to answer any questions you may have during all stages of planning.

With an extensive array of decorations, we can style and customize your Ceremony and Reception space.

Our immaculately presented wedding décor hire collection includes a gorgeous variety of Backdrops, chair covers, fairy lights, table runners and more. All beautifully set up and packed down for you on the day.





# Meal Packages

## **Simple**

2 course  
60 per person

## **Classic**

3 course  
70 per person

## **Elevated**

Canapes + 2 course + wedding cake  
80 per person



## Canapes

### *Hot*

Pumpkin and pesto arancini  
lamb kofta with tzatziki  
Lightly fried spiced calamari with saffron aioli  
Mushroom and thyme vol au vents  
House hot smoked salmon with cauliflower skordalia and asparagus  
Pork shoulder and apple croquettes  
Sliced duck breast with caramelized onion jam on crostini

### *Cold*

Smoked chicken, sundried tomato and cream cheese on crostini  
Goats cheese and tomato chutney tart with housemade pesto  
Smoked salmon and cream cheese mini terrine  
Fig, chili jam and prociutto on crostini

*your selection of 4 canapes  
to be served as an appetizer before your main either at the Pavilion or Restaurant*

## Entrees

*your choice of 2 and served alternate drop*

Grilled Octopus with sautéed vegetables and romesco sauce  
Goats cheese with Housemade pesto and fresh salad  
Ricotta and herb filled zucchini flowers with tomato relish and basil sauce  
Pork belly with parsnip and apple puree and caramelized shallots  
Smoked Cod chowder with toasted bread  
Pumpkin, pine nut and feta risotto with crispy sage and housemade pesto



## Mains

*your choice of 2 and served alternate drop*

Baked barramundi with truffle pea puree, slow roasted chat potatoes, buttered greens and lemon beurre blanc

Chicken supreme, dauphinoise potatoes, buttered greens and a creamy rose sauce

Crispy Duck Breast with cherry wine jus, on mushrooms and thyme risotto

Slow braised beef cheeks with parmesan polenta, buttered broccolini and thyme infused jus

Chicken roulade, filled with spinach, brie and sundried tomatoes and served with baby carrots, duck fat fried potatoes and pesto sauce

Mediterranean cous cous stuffed capsicum with tomato passata

250g Eye fillet served with fondant potato, sautéed asparagus, slow roasted cherry tomatoes and red wine reduction

## Grazing Table

*presented on a grazing table for a 2 hour service*

Housemade Crostini and crackers

Selection of Smoked cheddar, Brie, blue cheese and camembert

Cured Meats

Olives

Selection of housemade dips

Freshly made bread

Marinated vegetables

fresh fruit

Pulled pork and brisket sliders on a brioche bun

## Desserts

*Your choice of 2 and served alternate drop*

Honey Poached Pear with cinnamon granola, roasted pistachios and mascarpone cream

Banana Cheesecake with chamomile and honeycomb ice cream and toasted walnuts

Passionfruit parfait with swiss meringue, toasted coconut and raspberry coulis

Chocolate Gateaux with Chantilly cream, cherry coulis and chocolate shards

## Kids Menu

Battered Flathead served with chips and a garden salad

Cheese and tomato quesadilla served with chips and a garden salad

Chicken Tenderloins served with chips and a garden salad

20 per child



# Bar Options

The Vue Restaurant offers a Bar Tab system with your choice of amount and starting time

## Limited Bar tab

- Basic beers
- Basic ciders
- House wine
- Softdrinks
- Juices

## All inclusive Bar Tab

- Basic beers
- Premium beers
- Basic ciders
- Premium ciders
- House wines
- Softdrinks
- Juices
- Spirits
- Cocktails

Our talented Bar staff artistically creates all of our cocktails with housemade syrups and garnishes. You can request for a specialized wedding cocktail to be prepared and served at your wedding that represents your wedding day





# Breakfast

Say goodbye to your guests the morning after with our group breakfast option served at our restaurant

Tea and Coffee  
Juice  
Toast with selection of spreads  
selection of cereals  
pastries and croissants  
fresh fruit platter  
yogurt

## **Hot buffet**

crispy bacon  
sausages  
eggs  
mushrooms  
grilled tomatoes  
hash browns

minimum 30 adults  
30 per person



# The Vue Reception Hire

Seating capacity - 150\*  
Cocktail capacity - 180  
Up to 6hrs of celebrations  
Wedding Coordinator  
Full exclusivity of the Vue Restaurant  
White linen tablecloths and linen napkins  
Full setup of tables and reception area on your wedding day  
Full setup of your reception decorations on your wedding day  
Lounge suites  
3 wooden dry bar tables and chairs  
Tea and Coffee served at the Bar after final course  
Cake table  
Gift Table with wishing well (optional)  
Bridal Table skirting  
Free wi-fi  
3 fully stocked fireplaces  
cake knife  
Chairs, Tables, cutlery, glassware and crockery  
table numbers (optional)

1600

# The Pavilion Hire

Seating inside pavilion up to 100 guests  
Full exclusivity of the Pavilion  
Outside tables and chairs *weather permitting*  
Limited bar for drink purchases and cold water station  
Full standard setup of your decorations on the day  
red carpet  
signing table with chairs  
Celebratory bottle of champagne for Bride & Groom after the ceremony

1200

\*with certain settings only

# STYLING AND DECORATION

Fairy lights or festoon lights  
full ceiling coverage to reception room  
300

Chair covers  
white or black with complimenting coloured sashes of your choice  
5 per chair

Draping chiffon backdrop  
set behind bridal table or Pavilion - white  
30

Full curtain backdrop  
set behind bridal table with fairy lights - white  
100

Cake table skirting  
White with chiffon swagging  
30

White French door arbour  
with draping chiffon - 2 available  
100 each

*All decoration costs include full setup the day of your event*

We have an extensive range of decorations that you can choose from, or we can source other decorations to help you style your dream wedding





# *Onsite Accommodation*

The Boonah Valley Motel partners with the Vue Restaurant for weddings. When you book our event space, up to 14 motel rooms can be reserved for your guests only.

With onsite accommodation at the Boonah Valley Motel, you can have your ceremony, reception and accommodation at the one venue.

All rooms are accompanied with stunning views from your patio, personal carport next to your room, clean and fresh facilities and all necessary linen and complimentary items

