



Babalou

— WEDDINGS & EVENTS





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
- Dedicated Wedding Coordinator to manage all aspects of your reception
- Dedicated Event Supervisor and Events Team
- Use of Babalou's furniture which 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
- 50" LED Screen
- 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.

Premium Room Hire Cocktail Weddings – \$3,200



Ceremony Packages

Indoor ceremony package – \$495

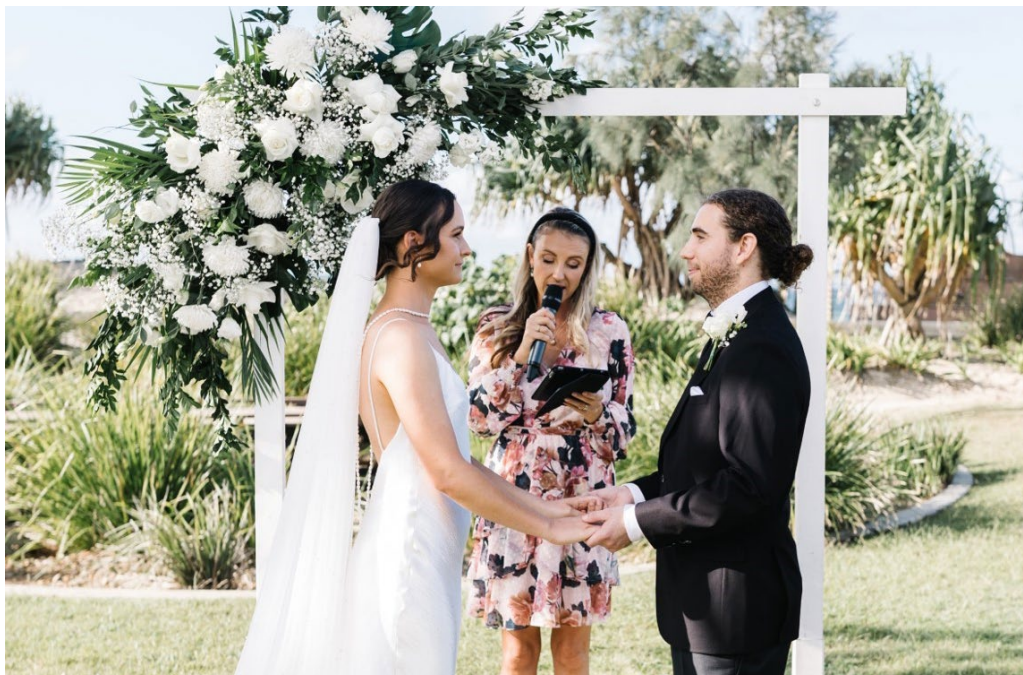
Includes: Babalou white wooden arbour, 20 white rattan chairs, 2 peacock chairs with signing table, seagrass aisle runner and water station.

Outdoor ceremony package – \$990

Includes: Booking at Rowan Robinson Park opposite Babalou (includes Tweed Shire Council permit), Babalou white wooden arbour, 20 white rattan chairs, 2 peacock chairs with signing table, seagrass aisle runner and water station.

Babalou is held as your wet weather back up plan free of charge

Add on Babalou's signature antipasto cones and a fruit infused water station for \$10pp



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

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 contact Babalou for further information.



Babalou Signature Package

\$149 pp includes pre-dinner canapés, alternate drop entrée and main, your wedding cake cut and plated as a dessert + 5-hour standard beverage package

CANAPÉS (choose 4)

Please choose four from the cocktail menu

ENTRÉE

Orange Billy feta salad, vine ripe roma tomatoes, basil, olive oil, toasted sourdough

Salt and pepper calamari with herb salad and chilli jam

Caramelised onion, pumpkin and feta tart with rocket and cashew pesto

House smoked chicken, chimichurri, orange and watercress

Twice-cooked blue cheese soufflé with rocket, pear and walnut salad with fig compote

Salted caramel pork belly, parsnip purée and green apple slaw

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 red wine 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 served with potato fondant and lemon butter

Sweet potato, baby eggplant and cashew curry with coconut rice

COMPLIMENTARY WEDDING CAKE SERVICE

Cut, plated and served with wild berry coulis and cream

COMPLIMENTARY SPARKLING WINE ON ARRIVAL

5-HOUR STANDARD PACKAGE

Sauvignon Blanc, Shiraz, Sparkling Brut, Moscato

Stone & Wood Green Coast Lager, Toohey's New, Stone & Wood Pacific Ale, Ginger Beer

Soft Drinks, Juice

Add a dessert for \$15 pp

Upgrade to the Premium Beverage Package for \$19 pp



Sit Down Alternate Drop Menu

2-course \$69 pp | 3-course \$85 pp | 4-course \$99 pp

CANAPÉS (choose 4)

Tender filet mignons with béarnaise sauce

Coconut prawns with lime aioli

Tempura salmon bites with wasabi aioli and pink ginger

Wild mushroom and spinach arancini with preserved lemon aioli

Chorizo and halloumi skewers with walnut honey

Twice cooked southern fried crispy chicken tenderloins with chilli jam

Sesame crusted falafel with avocado hummus

Crispy potato and green pea patty with salted kale crisps

Panko crumbed halloumi with roasted capsicum rouille

ENTRÉE (choose 2)

Orange Billy feta salad, vine ripe roma tomatoes, basil, olive oil, toasted sourdough

Salt and pepper calamari with herb salad and chilli jam

Slow cooked beef cheeks with celeriac puree, dark beer jus

Caramelised onion, roast pumpkin and feta tart with rocket and cashew pesto

House smoked chicken, chimichurri, orange and watercress

Twice cooked blue cheese soufflé with rocket pear walnut salad and fig compote

Salted caramel pork belly with snow pea, radish, and green apple salad

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 red wine 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 served with potato fondant and lemon butter

Sweet potato, baby eggplant and cashew curry with coconut rice

DESSERT (choose 2)

Rich dark chocolate sea salt brownie with raspberry gelato

Espresso martini panna cotta, chocolate macaron

Vanilla bean crème brûlée with macerated strawberries, mint and black pepper





Cocktail Menu

\$65 pp choose 8 canapés + a forked dish

COLD

Tomato and basil bruschetta with shaved parmesan and balsamic

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

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

Sesame crusted rice paper roll with Peking duck, Thai dipping sauce

HOT

Tender filet mignons with béarnaise sauce

Coconut prawns with lime aioli

Tempura salmon bites with wasabi aioli and pink ginger

Wild mushroom and spinach arancini with preserved lemon aioli

Chorizo and halloumi skewers with walnut honey

Twice cooked southern fried crispy chicken tenderloins with chilli jam

Sesame crusted falafel with avocado hummus

Crispy potato and green pea patty with salted kale crisps

Panko crumbed halloumi with roasted capsicum rouille

FORKED DISH

Slow cooked beef cheeks with celeriac puree and dark 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

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

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



Share Plate Menu

2-course \$75 pp | 3-course \$90 pp | 4-course \$105 pp

TO START – CANAPÉS (choose 4) OR A 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 ENTRÉES (choose 2)

- Salt and pepper calamari with herb salad and chilli jam
- Asparagus with labneh, brown butter, burnt lemon and crusted breads
- Pork and fennel meatballs with braised lentils
- Wild mushroom Gemelli pasta, thyme, white wine cream
- Salted caramel pork belly, parsnip puree and green apple slaw
- Fresh husk roasted corn fritters with chilli caramel

SHARE PLATE MAIN (choose 2)

- 12-hour braised lamb shoulder with red wine 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
- Sweet potato, baby eggplant and cashew curry with coconut rice

SHARE PLATE SIDES (choose 2)

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

DESSERTS (choose 3)

Please choose three from the cocktail menu



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, 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

Share plate starters and mains – \$75 pp

TO START

Charcuterie platters – Artisan 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 Package

Reduced Minimum Spend of \$5,000

Reduced Standard Room Hire of \$1,900

Complimentary in-venue ceremony

Complimentary glass of bubbles on arrival

Beverage Packages

4-HOUR STANDARD PACKAGE \$59 PP

WINES

Brut NV
Sauvignon Blanc
Pinot Grigio
Shiraz

ON TAP

Stone and Wood Pacific Ale
Stone and Wood Green Coast Lager
Toohey's New
Alcoholic Ginger Beer

NON ALCOHOLIC

Soft Drinks
Juice

ADD ADDITIONAL HOURS \$10 PP PER HOUR

ADD 4-HOUR BASIC SPIRITS \$19 PP



beverage items subject to change and subject to CPI increases

4-HOUR PREMIUM PACKAGE \$69 PP

WINES

Chandon Brut Non-Vintage (Yarra Valley, VIC)
Mionetto Prosecco (Veneto, Italy)
Konrad Organic Marlborough Sauvignon Blanc (Marlborough, NZ)
Wicks Estate Pinot Gris (Adelaide Hills, SA)
Alte Chardonnay (Orange, NSW)
Marquis De Pennautier Rose (Languedoc, France)
Ad Hoc Cruel Mistress Pinot Noir (Great Southern, WA)
Bremerton Cabernet Sauvignon (Langhorne Creek, SA)
Mitolo Lupo Shiraz (McLaren Vale, SA)

ON TAP

Stone and Wood Pacific Ale
Stone and Wood Green Coast Lager
Toohey's New
Alcoholic Ginger Beer

IN BOTTLE

Corona
Great Northern
Burleigh Bighead No Carb Lager
Asahi
XXXX Gold
Hahn Premium Lite
Somersby Apple Cider

NON ALCOHOLIC

Soft Drinks
Juice
Tea and Coffee

ADD ADDITIONAL HOURS \$15 PP PER HOUR

ADD 4-HOUR BASIC SPIRITS \$19 PP



Bar Menu

	glass	bottle		glass	bottle
WHITE			SPARKLING		
Fiore Moscato <i>SE Australia</i>	9.00	42.00	Woodbrook Farm Brut <i>Central Ranges, NSW</i>	9.50	44.00
Block 50 Pinot Grigio <i>Reims, France</i>	9.50	44.00	Mionetto Prosecco <i>Veneto, Italy</i>	12.00	54.00
Wicks Estate Pinot Gris <i>Adelaide Hills, SA</i>	12.00	54.00	Chandon Brut NV <i>Yarra Valley, VIC</i>	15.00	66.00
Circa Sauvignon Blanc <i>Central Ranges, NSW</i>	9.50	44.00	Piper Heidsieck Cuvee Brut NV <i>Reims, France</i>		110.00
Konrad Organic Sauvignon Blanc <i>Marlborough, NZ</i>	12.00	54.00	Moet & Chandon Imperial Ice <i>Reims, France</i>		130.00
Alte Chardonnay <i>Orange, NSW</i>	12.00	54.00	Veuve Clicquot NV <i>Reims, France</i>		120.00
ROSÈ			IN BOTTLE		
Marquis De Pennautier <i>Languedoc, France</i>	10.00	46.00	Corona		11.00
RED			Great Northern Original		10.00
Ad Hoc Cruel Mistress Pinot Noir <i>Great Southern, WA</i>	12.00	54.00	Great Northern Super Crisp		9.00
Smith & Hooper Merlot <i>Wrattonbully, SA</i>	10.00	46.00	Burleigh Bighead No Carb Lager		11.00
Pikes Los Companeros Shiraz Tempranillo <i>Clare Valley, SA</i>	10.00	46.00	Asahi		10.00
Bremerton Coulthard Cabernet Sauvignon <i>Langhorne Creek, SA</i>	12.00	54.00	XXXX Gold		9.00
Circa Shiraz <i>Central Ranges, NSW</i>	9.50	44.00	Hahn Premium Lite		8.50
Mitolo Lupo Shiraz <i>McLaren Vale, SA</i>	12.00	54.00	Somersby Apple Cider		11.00
Langmeil Valley Floor Shiraz <i>Barossa Valley, SA</i>		58.00			

We offer a curated range of quality local and international spirits and liqueurs.

beverage items subject to change and subject to CPI increases



Additional Options

OYSTER BAR \$7.50pp

Fresh shucked oysters served with lime and black pepper

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

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

FAIRY LIGHT CURTAIN BACKDROP \$130

6m x 2m fairy light backdrop curtain

ROUND MESH PHOTO BACKDROP \$100

Add 'lets party!' neon sign for an additional \$20

RATTAN PLACEMATS \$2 PP

Handwoven circular placemats

WHITE MUSLIN TABLE RUNNERS \$7 EACH

FROSTED ACRYLIC ARCHED TABLE NUMBERS \$5 EA

FRESH GREENERY IN WHITE VASES

Price available on request

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 \$19PP

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

TEA AND COFFEE

Guests can order tea and coffee at the bar and can be charged on consumption

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.

KIDS MEAL \$15 EACH

Chicken and chips and a soft drink

VENDOR MEALS \$30 EACH

Meal for your suppliers such as photographer, dj etc.

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.

