



BURSWOOD
— ON SWAN —



love

Wedding Package

You're
GETTING
married



BURSWOOD
— ON SWAN —

Congratulations

Thank you for taking the time to enquire about weddings at Burswood on Swan. We offer an unique setting for your guests with all rooms boasting 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 two different size rooms that can accommodate small receptions of 50 guests to a maximum of 300 with a dance floor.

We also offer outdoor weddings 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 Ceremony

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 2 smaller rooms to suit any size function.

	Swan	River	Full Venue	Lawn Area	Lawn / Marquee
Tuesday - Thursday	\$1,500	\$900	\$1,700	\$1,700	\$2,500
Friday - Saturday	\$1,800	\$1,100	\$2,000	\$2,000	\$2,500

Swan Room – This is our main function room including a large bar area and white ceiling silk canopy with a fairy lights. Swan Room hire includes access to the lawn for your ceremony and pre dinner drinks. 150 seated / 280 standing.

Full Venue (Swan & River Room) – By opening up one of the partition walls, we can combine the Swan and River rooms to offer your function more space. Full venue hire includes access to the lawn for your ceremony and pre dinner drinks. 300 seated / 330 standing.

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 500 guests. Lawn hire includes access to the Swan Room for use of bar and toilets.

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 suppliers for you to arrange marquee hire with. Lawn hire includes access to the Swan Room for use of bar and toilets. The marquee must be removed by 6am the following day.

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 and napery
- Indoor 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) - Full 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

[^] Outdoor use of tables and chairs dependent on marquee use

Plated Set Menu

\$149 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 (V)

Tea & coffee

Drinks

5 hour standard beverage package - please see page 11

Package Additions

price per person

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 (V) \$15

Cold Entrée

Charcuterie board - selection of cold cut deli meats, cheeses, pickles, dips, nuts, marinated olives, soaked fruits, assorted artisan breads & biscuits \$24

Maple roasted pumpkin, wild rocket feta salad, red onion, toasted pepitas & aged balsamic (V) (GF) \$20

Beetroot carpaccio, local goat's cheese, toasted walnuts, orange & baby herbs (V) (GF) \$20

Caprese Salad, Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto (V) (GF) \$22

Classic prawn cocktail, avocado, shredded iceberg, lemon & pea shoots (GF) \$24

Warm Entrée

Creamy cauliflower & leek soup, truffle oil & chives (V) (GF) \$20

Goats cheese and rocket tortellini, vine roasted tomato sauce, fresh basil & parmesan (V) \$21

Creamy beef ragu, fusilli pasta, baby spinach, parmesan & olive oil \$22

Moroccan spiced chicken salad, quinoa tabbouleh, kale & harissa yoghurt (GF) \$24

Mains

Penne all'arrabiata, eggplant, basil, chilli, parmesan & olive oil (Vegan) (V) \$28

Middle eastern spiced chicken, saffron, almond, lemon couscous, charred eggplant with fresh chilli & herb butter \$39

Tarragon roasted chicken breast, salt baked potatoes, steamed broccolini & porcini cream sauce (GF) \$39

Twice cooked pork belly, colcannon mash, grilled asparagus, cider cream sauce (GF) \$42

Slow braised Amelia Park beef cheeks, soft parmesan polenta, green beans, shallots & rosemary jus (GF) \$44

Crispy skin Tasmanian salmon, creamy mash potato, local asparagus, lemon & chive butter sauce (GF) \$46

Duck confit, spiced sweet potato puree, grilled zucchini & cherry shallot sauce (GF) \$46

Grilled WA Cone Bay barramundi, crispy potatoes, chorizo, parsley, citrus reduction & blistered cherry tomatoes (GF) \$46

Pan fried Kalbarri pink snapper, tomato, red onion & sweet corn salsa, preserved lemon & coriander salad (GF) \$51

Grain-fed Harvey beef fillet, goose fat potatoes, charred carrots, broccolini & creamy peppercorn sauce \$51

Garlic & thyme roasted Dorper lamb rack, pumpkin puree, marinated peppers, wild rocket, feta & salsa verde (GF) \$52

Salad - shared at table

Fresh garden salad, French dressing (GF) (V) (Vegan)

Greek salad, local olives & Danish feta (GF) (V)

Caesar salad, candied bacon & garlic croutons

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

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



Individual Desserts

Lemon tart - vanilla cream, raspberry sauce, mint (V) \$22

Dark chocolate Nutella brownie - hazelnut gelato, crushed shortbread (V) \$22

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream (V) \$22

Smashed meringue - passionfruit cream, mango gelato, blueberries (GF) (V) \$22

Chocolate salted caramel fondant - pistachio ice-cream, honeycomb (V) \$22

Clients own wedding cake - whipped cream & berry coulis \$4.50

Shared Dessert Plate

Mini chocolate éclairs (V)

Jam donut balls with vanilla mascarpone (V)

Raspberry macarons (V) (GF)

Torched lemon curd tarts (V) - served on platter to table

Piccolo gelato cones (V) - walked around

\$22 per person

All desserts include tea & coffee

Shared Cheese Plate

Godminster organic cheddar (England), Fourme D'ambert blue (France), Tarrago
River triple brie (Australia) \$12 per person

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

\$75 per person
(minimum of 50 people)

Roasts

choice of two

Slow roasted beef brisket, pan gravy with horseradish cream (GF)
Champagne ham, honey & mustard glazed (GF)
Roast lamb leg, rosemary and garlic, mint sauce (GF)
Slow roasted pork shoulder, spiced apple sauce (GF)

Sides

choice of three

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

Hot Dish

choice of one

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

Salads

choice of two

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

Buffet includes warm bread & butter (V) (GFO)

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

\$95 per person
(minimum of 50 people)

Canapes on arrival

Chef's choice of 3 x canapes

Roasts

choice of two

Slow roasted beef brisket, pan gravy with horseradish cream (GF)

Champagne ham, honey & mustard glazed (GF)

Roast lamb leg, rosemary and garlic, mint sauce (GF)

Slow roasted pork shoulder, spiced apple sauce (GF)

Sides

choice of three

Roasted baby potatoes - garlic & herb (V) (GF)

Creamy potato, sage & onion gratin (V)

Honey & thyme roasted butternut pumpkin (V) (GF) (Vegan)

Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary (V) (GF) (Vegan)

Buttered carrots & green stringless beans, flaked almonds (V) (GF) (Vegan)

Freshly steamed mixed vegetables, olive oil & sea salt (V) (GF) (Vegan)

Traditional English cheddar cauliflower cheese (V)

Mashed sweet potato with nutmeg & butter (V) (GF)

Hot Dish

choice of two

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)

Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots (V)

Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)

Spicy beef chili con carne, red kidney beans & steamed rice (GF)

Grilled Tasmanian salmon, lemon butter sauce & fresh herbs (GF)

Salads

choice of three

Kipfler potato salad, eggs, mustard, capers and parsley (V) (GF)

Red cabbage coleslaw, lemon mayonnaise & chives (V) (GF)

Caesar salad, candied bacon & garlic croutons

Bocconcini, tomato & basil pasta salad, lemon & olive oil (V) (GF)

Greek salad, local olives & Danish feta (V) (GF)

Fresh garden salad, French dressing (V) (GF) (Vegan)

Buffet includes warm bread & butter (GFO)

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

4 choice menu - \$24 per person
6 choice menu - \$35 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) (V) (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)
Deep fried brie bites, apple shallot sauce (V)
Avocado, lime & chilli quinoa crisp (Vegan) (V) (GF)

Seafood

Salt & pepper squid, chilli & honey dipping sauce
Beer battered barramundi pieces, tartare sauce
Panko & sesame fried King prawns, siracha mayonnaise
Baked Ceduna oysters, pancetta & balsamic (GF)
Freshly shucked oysters, lemon & shallot dressing (GF)
Fried smoked salmon & dill rice barrels, lemon sour cream (GF)
Salmon tartare cornets with sweet red onion and crème fraiche

Meat

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

Desserts

Mini chocolate éclairs
Raspberry macarons (GF)
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

Cheese burger beef slider with McClure's pickles & mustard \$9.50

Creamy pumpkin & feta risotto, wild rocket (GF) (V) \$10

Beer battered fish and chips, lemon & tartare sauce \$12

Spicy beef chilli ragout, steamed rice, guacamole & tomato salsa (GF) \$11

Sticky bourbon glazed brisket, sour cream & chive mash (GF) \$12

Thai green chicken curry, coconut rice & coriander (GF) \$12

Cocktail Food Stations

Grazing \$21 per person

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

Indian \$27 pp

Chicken korma curry, coconut, ginger & cardamom infused rice (GF)

Spicy red lentil dahl with spinach and fresh coriander (Vegan) (GF)

Vegetable samosas (V)

Poppadum's, chutneys & raita (V)

Mexican \$27 pp

Spicy beef chilli con carne, red kidney beans & steamed rice (GF)

Mexican bean casserole, corn chips (Vegan) (GF)

Monterey Jack cheese, sour cream, guacamole, tomato salsa & fresh lime (V)

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 (Vegan) (V) (GF)

Cumin spiced creamy eggplant dip, charred flat bread (V)

Italian \$29 per person

Traditional Italian meatballs, rich tomato sugo, parmesan & oregano (GF)

Classic fusilli arrabbiata, baby spinach, pecorino (V)

Caprese salad, fresh basil, virgin olive oil (V)

Italian orzo salad, fresh mint, balsamic, lemon (V)

Warm ciabatta

Seafood \$32 pp

Beer battered barramundi, tartare sauce

Fried calamari, cumin salt & Romesco sauce

Grilled Tasmanian salmon with tomato sugo (GF)

Garlic & rosemary roasted potato bits (GF) (V)

Cold Seafood \$36 per person

Tiger prawns, citrus, olive oil, chilli and parsley (GF)

Fresh Smoky Bay oysters, tabasco & lime (GF)

Tasmanian smoked salmon, fresh lemon (GF)

Mediterranean marinated octopus, Kalamata olives (GF)

Warm bread

Beverage Packages

prices per person

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

STANDARD PACKAGE

Riverbank Estate 'On the Run' NV Bubbles, Caversham, WA
 Riverbank Estate 'On the Run' Field Blend White, Caversham, WA
 Riverbank Estate 'On the Run' Field Blend Red, Caversham, WA
 Riverbank Estate 'Rebellious' Rose, Caversham, WA
 Riverbank Estate 'Rebellious' Chenin Blanc, Caversham, WA
 Somersby Apple Sparking Cider 4.5%
 Great Northern Super Crisp 3.5%
 Carlton Dry 4.5%
 Swan Draught 4.5%
 Carlton Zero
 Soft Drinks & Juices

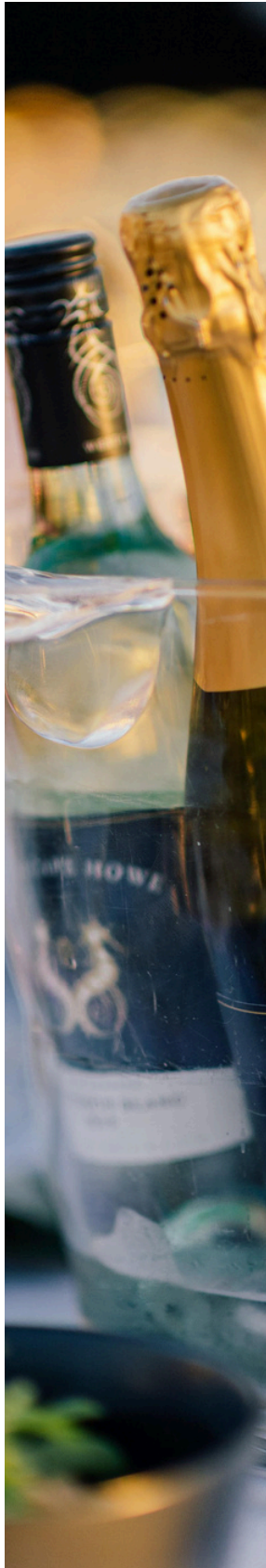
PREMIUM PACKAGE

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 Rose, Mount Barker, WA
 West Cape Howe Cabernet Merlot, Mount Barker, WA
 Gage Roads 'Hello Sunshine' Apple Cider 5%
 Gage Roads 'Single Fin' Summer Ale 4.5%
 Gage Roads 'Side Track' XPA 3.5%
 Corona Extra 4.5%
 Carlton Zero
 Soft Drinks & Juices

DELUXE PACKAGE

Corte Giara Prosecco Millesimato Dry, ITA
 Saint Clair Sauvignon Blanc, Marlborough, NZ
 Vasse Felix 'Filius' Chardonnay, Margaret River, WA
 Vasse Felix Classic Dry Rose, Margaret River, WA
 Saint Clair Pinot Noir, Marlborough, NZ
 Vasse Felix Cabernet Sauvignon, Margaret River, WA
 Colonial Brewing 'Bertie' Apple Cider 4.6%
 Colonial Brewing Draught Kolsch 4.8%
 Asahi Super Dry 5%
 Asahi Super Dry 3.5%
 Corona Extra 4.5%
 Carlton Zero
 Soft Drinks & Juice

• All prices are based on a per person costing. Table service can be arranged at an extra cost. 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 **\$5,000 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. Our beverage packages does not include table service. This can be arranged for an additional fee.
11. Function access times. Access times to the venue will be dictated by the Burswood on Swan event coordination team. Please inform your suppliers to contact us directly for access times. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms. Burswood on Swan reserves the right to enforce a midnight bump out of all items and suppliers. Fees associated to midnight bump out are to be born by the client.
- 11.a) Functions are required to conclude at 12.00am.
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.

TERMS AND CONDITIONS CONT...

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. The Organiser is required to pay a \$500 bond for all bookings. Should the Venue or Equipment be damaged, or guests do not leave by the event finishing time, the Bond will be retained by BOS. Subject to the Hirer's compliance with these T&C, the Bond, minus any expenses or costs deducted by BOS, will be refunded to the Hirer within 7 days after the Event.
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 reasons, 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: _____

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 or NO

Ceremony Start Time (3:30pm earliest): _____

Venue Hire: Swan River Full Venue Lawn Area Lawn / Marquee

All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection.

Bond of \$500.00 as per terms and conditions is applicable. Please provide BSB and Account details for refund of bond. BSB: _____ Account: _____

Food: Plated Buffet Cocktail

Drinks Package: Standard Premium Deluxe

Expected Reception Start Time: _____

Expected Reception Finish Time: _____

Signed: _____ Date: _____

Name: _____

Please ensure you have read the wedding terms and conditions before returning your booking form. You will have exclusive use of your hired area. Burswood on Swan forms part of the Burswood Water Sports Centre and the members bar and members lawn area (located at the North of the venue) may be being used for water sport activities and events. Signing of this form is acceptance of the Burswood on Swan terms and conditions.