



Babalou
WEDDINGS AND 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
- Events Manager to coordinate all aspects of your wedding reception
 - Dedicated Function Supervisor and Events Team
- Use of Babalou's furniture 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, and a 50" plasma TV
 - 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.



Ceremony Packages

Indoor ceremony package – \$1,200

Includes: Babalou arbour, 20 white rattan chairs, 2 peacock chairs with signing table, seagrass aisle runner, fruit infused water station and Babalou bar available for use for bar tabs, cash bars and beverage packages.

Outdoor ceremony package – \$2,200

Includes: booking Rowan Robinson Park (located opposite Babalou) via Tweed Shire Council, Babalou white wooden Arbor, 20 white rattan chairs, 2 peacock chairs with signing table, seagrass aisle runner, fruit infused water station and antipasto canapés. Babalou is held as your wet weather back up plan free of charge

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 see Babalou staff for further information.



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



Sit Down Alternate Drop Menu

2-course \$65 pp | 3-course \$80 pp | 4-course \$95 pp

CANAPÉS (choose 4)

Tender filet mignons with béarnaise sauce
Tandoori chicken poppadom cups with mango salsa
Coconut prawns with lime aioli
Potato, olive and goats cheese croquettes with romesco sauce
Sesame crusted falafel with avocado hommus
Tomato and basil brushetta with parmesan and aged balsamic
Orange and balsamic glazed beetroot with goats cheese and prosciutto

ENTRÉE (choose 2)

Orange Billy feta salad, vine ripe roma tomatoes, basil, olive oil, toasted sourdough
Salt and pepper calamari with glass noodle, herb salad, chilli jam
Slow cooked beef cheeks with celeriac puree, black beer jus
Caramelised onion, roast pumpkin and feta tart with rocket and cashew pesto
Peanut crusted chicken skewers with Asian slaw, lime pickle
Twice cooked blue cheese soufflé with rocket pear walnut salad and fig compote

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 black beer 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 with sweet potato mash and lemon butter
Crispy skin salmon with lemon polenta, grilled asparagus and roast almond pesto

DESSERT (choose 2)

Rich dark chocolate brownie with boysenberry gelato
Espresso martini panna cotta, chocolate macaron
Rose water meringue, vanilla cream, fresh orange and toasted pistachios
Vanilla bean crème brûlée with macerated strawberries, mint and black pepper





Deluxe Sit Down Alternate Drop Menu

2-course \$75 pp | 3-course \$95 pp | 4-course \$110 pp

CANAPÉS

Choose any four canapés from our cocktail menu

ENTRÉE

Blue swimmer crab linguine, chilli, garlic, lemon and fresh parsley
Seared scallops, pea puree, champagne burnt butter, sage, crispy spec
Harissa spiced king prawns, citrus salad
Duck and pork terrine, balsamic fig jam, sourdough
Sesame crusted tuna tataki, wakame, ponzu dressing
Salted caramel pork belly with snow pea, radish and green apple salad

MAIN

Roast snapper, crispy king prawn, pearl barley and basil salad
with tamarind dressing
Crispy confit duck leg, sweet potato mash, fennel and rocket salad, orange and
red wine reduction
Grass fed eye fillet, skordalia, wilted greens, brown butter
Roast rack of lamb, minted peas, rosemary and garlic mash, shiraz jus
BBQ spatchcock, pomegranate, pistachio, tabouli salad

DESSERT

Caramel macchiato tiramisu parfait
Classic rhubarb tart with vanilla bean ice cream
Chocolate delice, mocha ice cream, salted caramel popcorn
White chocolate and raspberry cheesecake, honeycomb crumble
Selection of cheeses, lavosh and fig jam



Cocktail Menu

\$60 pp choose 8 canapés + a forked dish

HOT

Tender filet mignons with béarnaise sauce
 Tandoori chicken poppadom cups with mango salsa
 Coconut prawns with lime aioli
 Tempura salmon bites with wasabi aioli and pink ginger
 Potato, olive and goat's cheese croquettes with romesco sauce
 Chorizo and halloumi skewers with walnut honey
 Twice cooked southern fried crispy chicken tenderloins with chilli jam
 Sesame crusted falafel with avocado hummus
 Dukkah crusted brie with sweet onion jam

COLD

Dill blinis with smoked salmon and goat's cheese
 Tomato and basil bruschetta with shaved parmesan and balsamic
 Orange and balsamic glazed beetroot with goat's cheese and prosciutto
 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
 Peking duck, Asian salad rice paper roll with a Thai dipping sauce

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

FORKED DISH

Slow cooked beef cheeks with celeriac puree and black 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

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



Share Plate Menu

2-course \$70 pp | 3-course \$85 pp | 4-course \$100 pp

To Start – canapés (choose 4) or 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 ENTRÉE'S (choose 2)

Salt and pepper calamari

Caramelised onion and goat's cheese tart

Spicy prawn, lettuce taco's with salsa verde

Wild mushroom Gemelli pasta, thyme, white wine cream

Chargrilled zucchini, marinated feta and spring pea bruschetta

Fresh husk roasted corn fritters with chilli caramel

SHARE PLATE MAIN (choose 2)

12 hour braised lamb shoulder with black beer 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

SHARE PLATE SIDES (choose 3)

Tomato, beetroot and rocket salad

Thyme roasted kipfler potatoes

Steamed greens with almond butter

Creamy sweet potato mash

Asian veg with soy, ginger and garlic

Herb slaw with champagne vinegar

Baby spinach, Spanish onion and pine nut couscous

Shoe string fries with truffle oil and parmesan

Desserts (choose 3)

Please choose three from the cocktail menu



Babalou Signature Package

\$150 pp includes pre-dinner canapés, alternate drop entrée & main, your wedding cake cut and plated as a dessert + 6 hour standard beverage package

CANAPÉS (choose 4 from the cocktail menu)

ENTRÉE

Orange Billy feta salad, vine ripe roma tomatoes, basil, olive oil, toasted sourdough
Salt and pepper calamari with glass noodle, herb salad and chilli jam
Caramelised onion pumpkin and feta tart with rocket and cashew pesto
Peanut crusted chicken skewers with Asian slaw and lime pickle
Twice cooked blue cheese soufflé, rocket pear walnut salad and fig compote

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 black beer 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 with sweet potato mash and lemon butter
Crispy skin salmon with lemon polenta, grilled asparagus and roast almond pesto

WEDDING CAKE

Cut, plated and served with wild berry coulis and cream

6-HOUR STANDARD PACKAGE

Sauvignon Blanc, Shiraz,
Sparkling Brut, Moscato

XXXX Gold, Toohey's New, Stone and Wood Pacific Ale, Ginger Beer

Soft Drinks, Juice

Add a dessert for \$15 pp

Upgrade to the Premium Beverage Package for \$20 pp

**Upgrade to the Babalou Deluxe menu and
Deluxe Beverage Package for \$70 pp**



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 fraîche, 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 Packages

Reduced Minimum Spend \$5,000
Reduced Room Hire \$1,900
Complimentary glass of bubbles on arrival
Complimentary in-venue ceremony set up

Beverage Packages

4-HOUR STANDARD PACKAGE \$55 PP

WINES

Sauvignon Blanc
Brut NV
Shiraz
Moscato

ON TAP

XXXX Gold
Toohey's New
Stone and Wood Pacific Ale
Ginger Beer

NON ALCOHOLIC

Soft Drinks
Juice

ADD ADDITIONAL HOURS \$10PP PER HOUR
ADD 4-HOUR BASIC SPIRITS \$20PP



4 HOURS PREMIUM PACKAGE \$65 PP

WINES

Chandon Brut Non Vintage
Corryton Burge Pinot Gris
Rymill The Dark Horse Coonawarra Cabernet Sauvignon
Montrose Mudgee Shiraz
Konrad Organic Marlborough Sauvignon Blanc
Marquis De Pennautier Rosé

ON TAP

XXXX Gold
Toohey's New
Stone and Wood Pacific Ale
Ginger Beer

IN BOTTLE

Hahn Super Dry
XXXX Summer Bright
Hahn Premium Lite
Great Northern
Corona

NON ALCOHOLIC

Soft Drinks
Juice
Tea and Coffee

ADD ADDITIONAL HOURS \$15 PP PER HOUR
ADD 4-HOUR BASIC SPIRITS \$20PP

4 HOURS DELUXE PACKAGE \$90 PP

WINES

Piper-Heidsieck Brut Cuvee NV *France*
Cloudy Bay Sauvignon Blanc *Marlborough NZ*
Tiefenbrunner Alto Adige Pinot Grigio *Italy*
Hayshed Hill Block 6 Chardonnay *Margaret River WA*
Derwent Estate Lime Kiln Pinot Noir *Derwent Valley TAS*
Langmeil Valley Floor Shiraz *Barossa SA*
Mirabeau Etoile Côtes De Provence Rosé *France*
Jim Barry Single Vineyard Kirribilli Coonawarra
Cabernet *SA*

ON TAP

XXXX Gold
Toohey's New
Stone and Wood Pacific Ale
Ginger Beer

IN BOTTLE

Hahn Super Dry
XXXX Summer Bright
Hahn Premium Lite
Great Northern
Corona

SPIRITS

Ketel One Vodka, Tanqueray Gin, Pampero White Rum, Johnnie Walker Black, Jim Beam, Sailor Jerry, Casamigos Tequila, Canadian Club, Jack Daniels, Jameson, Southern Comfort, Bundaberg Select Vat Rum

NON ALCOHOLIC

Soft Drinks
Juice
Tea and Coffee
Antipodes Sparkling and Still Water

ADDITIONAL HOURS \$20 PP PER HOUR

beverage items subject to change



Bar Tab Inclusions

WHITE

Fiore Moscato <i>Murray Darling VIC</i>	\$9 G \$42 B
Corryton Burge Pinot Gris <i>Adelaide Hills SA</i>	\$10 G \$46 B
Cloudy Bay Marlborough Sauvignon Blanc <i>Marlborough NZ</i>	\$15 G \$66 B
Konrad Organic Sauvignon Blanc <i>Marlborough NZ</i>	\$10 G \$46 B
Tiefenbrunner Pinot Grigio <i>Alto Adige Italy</i>	\$62 B
Alte Chardonnay <i>Orange NSW</i>	\$10 G \$46 B
Hayshed Hill Block 6 Chardonnay <i>Margaret River WA</i>	\$66 B

ROSÉ

Marquis De Pennautier Rosé <i>Languedoc-Roussillon France</i>	\$10 G \$46 B
Cotes Des Roses Rosé <i>Languedoc-Roussillon France</i>	\$54 B

RED

Lime Kiln Point Pinot Noir <i>Derwent Valley TAS</i>	\$54 B
Ha Ha Pinot Noir <i>Marlborough NZ</i>	\$10 G \$46 B
Smith & Hooper Wrattenbully Merlot <i>Wrattenbully SA</i>	\$10 G \$46 B
Pikes Los Companeros Shiraz Tempranillo <i>Clare Valley SA</i>	\$10 G \$46 B
Montrose Mudgee Shiraz <i>Mudgee</i>	\$10 G \$46 B
Langmeill Valley Floor Shiraz <i>Barossa Valley SA</i>	\$58 B
Rymill The Dark Horse Cabernet Sauvignon <i>Coonawarra SA</i>	\$10 G \$46 B
Jim Barry Single Vineyard Cabernet Sauvignon <i>Coonawarra SA</i>	\$60 B

SPARKLING

La Gioiosa Prosecco <i>Veneto Italy</i>	\$10 G \$46 B
Chandon Brut Non-Vintage <i>Yarra Valley VIC</i>	\$12.5 G \$56 B
Piper Heidsieck Cuvee Brut NV <i>Reims France</i>	\$95 B
Veuve Clicquot NV <i>Reims France</i>	\$120 B
Moët & Chandon Imperial Ice <i>Reims France</i>	\$130 B

ON TAP

XXXX Gold	\$7.00
Toohey's New	\$8.00
Stone and Wood Pacific Ale	\$10.50
Ginger Beer	\$10.50

IN BOTTLE

Hahn Premium Lite	\$7.10
Hahn Super Dry	\$7.60
XXXX Summer Bright	\$7.60
Great Northern Original	
Hahn Ultra Crisp	\$8.00
Corona	\$8.70
Cider	\$9.50
	\$9.50

HOUSE SPIRITS

	ALL \$10.50
Ketel One Vodka	
Tanqueray Gin	
Pampero Blanco White Rum	
Sailor Jerry	
Bundaberg Select Vat Rum	
Casamigos Blanco	
Jack Daniels	
Johnnie Walker Black	
Southern Comfort	
Canadian Club	
Jim Beam	
Jameson Irish Whisky	

beverage items subject to change



Additional Options

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

OYSTER BAR (\$P.O.A)
Fresh shucked oysters served with lime and black pepper

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

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.

FAIRY LIGHT CURTAIN BACKDROP \$130

6m x 2m fairy light backdrop curtain

RATTAN PLACEMATS \$2 PP

Handwoven circular placemats

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 \$14PP

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

KIDS MEAL \$15 EACH

Chicken and chips and a soft drink

VENDOR MEALS \$30 EACH

Meal for your suppliers such as photographer, dj etc.

TEA AND COFFEE

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

POST WEDDING RECOVERY KINGSLIFF 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.



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