



Located amongst delightful bushland just 6km from the heart of Brisbane, the Bardon Centre offers you a picturesque setting for your wedding, featuring landscaped gardens and established native trees.

The venue abounds with superb photographic opportunities such as the cascading waterfall, gazebo, lovely gardens and wonderful old "Australiana" pieces.

WEDDING PACKAGES

All packages include the following:

Chef's selection of hot and cold canapés

Choice of cocktail, buffet or plated menus

4 hour beverage package

Overnight accommodation for the Bride and Groom

Elegant chair covers with coloured bows of your choice, table centerpieces

Skirting and swagging for the bridal and cake table

Special accommodation rates for wedding guests

Complimentary parking in front of the venue



HOME STEAD WE DDING PACKAGE

The Carvery

Choose one of the following:

- 1) Hot roast rib of beef with pepper crust
- 2) Roast lamb leg with roast garlic
- 3) Roast pork infused with sage

Buffet

Sautéed chicken with forest mushrooms
Steamed greens with caramelised butter
Roasted root vegetables and potatoes (V)

Caesar salad of cos tossed with spicy garlic mayonnaise, crispy bacon and parmesan

Modern greek salad (V)

Salad of kipfler potato and smoked salmon with a lemon oil dressing

Salad of green beans, orange slices, cannellini beans and fennel (V)

Selection of Mediterranean breads

Dessert

Sumptuous array of fine gateaux
Australian cheese platter with crackers
Queensland tropical fruit platter
Assorted mini tarts

Freshly brewed tea and coffee



QUEENSLAND WEDDING PACKAGE

Plated E ntree

Choose one of the following to be served to your table:

- 1) Smoked salmon and asparagus tower with fried caper aioli and lavash crisp bread
- 2) Warm salad of pork belly, Spanish Jamón and pears with smoked paprika dressing
- 3) Avocado and semi-dried tomato panacotta with olive and fetta crumble (V)

T he Carvery

Choose one of the following:

- 1) Hot roast rib of beef with pepper crust
- 2) Roast lamb leg with roast garlic
- 3) Roast pork infused with sage

Buffet

Seared barramundi fillets with coriander and bean sprouts

Sautéed chicken breast served with bacon and thyme

Potato, leek and mushroom bake (V)

Steamed greens with caramelised butter (V)

Braised vegetables with herb crumble (V)

Fresh chilled king prawns

Spicy cocktail dipping sauce

Crusty Bread

Gourmet tossed salad

Dessert

Sumptuous array of fine gateaux

Australian cheese platter with crackers

Queensland tropical fruit platter

Assorted mini tarts

Freshly brewed tea and coffee



BELLBIRD WEDDING PACKAGE

All meals served as an alternate drop

Speciality Bread

Soup

Creamy potato soup with seared scallop and prawn oil
Roast tomato and capsicum soup with four cheese pyramid (V)

Main Course - Choose two main courses

Char-grilled porterhouse steak with parmesan mash, grilled Mediterranean vegetables and a summer truffle jus
Chicken breast wrapped in pastry with brie cheese and bacon on a bed of sweet potato with a bok choy bundle and pesto

Roasted pork cutlet with caramelized apple, pistachio nut rosti, beans and a cider reduction
Steamed barramundi and ribbons of vegetable on pasta pearls with vine ripened tomatoes and preserved lemon mint tepenade

Your Own Wedding Cake Served as Dessert

Freshly brewed coffee and tea with chocolates

Add \$5.00 for Alternate Drop Dessert
(As outlined in Currawong Package)



CURRAWONG WEDDING PACKAGE

All meals served as an alternate drop

Entrée - Choose two entrees

- Creamy potato soup with seared scallop and prawn oil
- Avocado and semi-dried tomato panacotta with olive and fetta crumble (V)
- Smoked salmon asparagus tower with fried caper aioli and lavash
- Roast tomato and capsicum soup with four cheese pyrcamid (V)
- Warm salad of pork belly, Spanish Jamon and pears with smoked paprika dressing
- Prawn risotto with basil oil and parmesan

Main Course - Choose two main courses

- Crispy skinned salmon with celeriac puree, beetroot relish and asparagus
- Char-grilled porterhouse steak with parmesan mash, grilled Mediterranean vegetables and a summer truffle jus
- Chicken breast wrapped in pastry with brie cheese and bacon on a bed of sweet potato with a bok choy bundle and pesto
- Roasted pork cutlet with caramelized apple, pistachio nut rosti, beans and a cider reduction
- Steamed barramundi and ribbons of vegetable on pasta pearls with vine ripened tomatoes and preserved lemon mint tepenade
- Roast lamb rump with char-grilled pumpkin on baby lentil cassoulet

Desserts - Choose two desserts

- Individual pavlova accompanied by tropical fruit, hazelnuts and a tangy passion fruit sauce
- Individual dark chocolate truffle torte with a black cherry soft centre and almond bread
- Lemon lime curd tart, port macerated figs and rich crème fraiche
- Dark chocolate steamed pudding seeped with orange liqueur syrup drizzled with white chocolate sauce
- Freshly brewed coffee and tea with chocolates



COCKTAIL STYLE RECEPTION

GOURMET COCKTAIL MENU

Select 4 Cold Canapés

Chilled shitake mushroom sushi maki with wasabi dipping sauce (V)

San Choy bow on a Chinese spoon

Peking duck pancakes with cucumber and hoi sin sauce

Pesto and prosciutto palmiers with wood smoked salsa

Smoked salmon tartare on a filo tart

Spanish jamón on a chat potato with green olive aioli

Select 6 Hot Canapés

Beef and red wine pie with caramelised onion jam

Saffron and orange blossom risotto ball (V)

Poached oriental vegetable dumpling with ginger duck broth

Bok Choy wrapped king prawn steamed with chilli glaze

Lemongrass marinated prawn cutlet spring roll

Grilled Thai chicken cake with peanut crust

Indian lamb samosa with spiced fruit chutney

Savoury mini quiche

Mini fillet mignon with oyster hollandaise

Goats cheese and roma tomato tartlets (V)

Fork Dish – Choice of one

Thai green chicken curry and fragrant jasmine rice

Traditional beef stroganoff and saffron linguine

Carey Dish – Choice of one

Hot roast rib of beef with pepper crust on mini dampers

Roast lamb leg with roast garlic served on Italian bread

Roast pork infused with sage with mini rolls

Dessert

A tantalizing selection of petite pastries and tarts

Australian farmhouse cheeses, dried fruit and lavosh served with freshly brewed tea & coffee



BEVERAGE OPTIONS

Essential four hours

(included in all complete wedding packages)

Rothbury Estate Shiraz Cabernet, Rothbury Estate Chardonnay, Rothbury Estate Sparkling, Local Draught Beer, Fresh Orange Juice, Soft Drinks

Upgrade to Deluxe

Wild Oats Shiraz Viognier, Half Mile Creek Cabernet Merlot, Jindalee Cabernet Sauvignon, Clovelly Estate, Semillon Chardonnay, Rosemount Diamond Cellar Sauvignon Blanc, Killawarra Brut, Local Draught Beer, Fresh Orange Juice, Soft Drinks

Superior

Montrose Shiraz, Chain of Fire Merlot, Sirromet 820 Cabernet Sauvignon, Wild Oats Chardonnay, Wild Oats Sauvignon Blanc Semillon, Killawarra Brut, Local Draught Beer, Fresh Orange Juice, Soft Drinks

Upgrade your beer selection in each package

Large selection of bottled beers including Crown Lager, Hahn Premium and Cascade

Minimum guest numbers apply



Feel at home



SERVICE FEE

- Room hire for the duration of the beverage package
- Attention to detail with your wedding set
- Personal Banquet Captain
- Professionally presented and trained wait staff
- Parquetry dance floor, Air-conditioned banquet rooms
- Ample free car parking for all the guests
- Extensive landscaped gardens for wedding photos
- Special accommodation rates for wedding guests, Private reception area for hors d'oeuvres

WEDDING CEREMONY - GAZEBO

- One hour at the wedding gazebo includes guest arrival and departure
- Rehearsal with your wedding coordinator
- Lace clothed timber table and matching chairs
- Wooden pews and extra guest seating
- Hand held radio microphone and PA system, CD player and operator for bridal music
- Professional staff to assist with guest arrival
- Complimentary sparkling wine and beverages for the bridal party

EXTRA THEMING

If you would like us to set up additional theming for your Ceremony and Reception, not included in the package we are happy to do so for a fee of \$150. You are welcome to set up additional themeing yourself or delegate a friend or family member to do it for you, on the morning of your wedding.

CAKE AGE

- Setup of cake in reception room by our chef
- Storage of cake before the wedding and after wedding (up to two days)



ACCOMMODATION RATES

ACCOMMODATION

Discount rates offered to guests and include full buffet breakfast with personalised flyers printed if required.

Check-in is from 1300 hours and check-out is by 1000 hours.

| Room Type | Per Night * |
|---|-------------|
| Guest Lodge | |
| Studio Suite | |
| Family Suite (2 adults + 2 children) | |

Accommodation is subject to availability and subject to change

Bridal Accommodation

Bridal Suite and full buffet breakfast is included in utilising the wedding packages

Please note: accommodation is confirmed with your wedding reception