

A romantic scene of a bride and groom riding bicycles together in a park. The groom, on the left, is wearing a dark blue suit and a white shirt, leaning in to kiss the bride on the cheek. The bride, on the right, is wearing a white lace wedding dress and a floral crown. Both bicycles have large, overflowing baskets of flowers, including pink roses, orange gerberas, and greenery. The background is a soft-focus park with trees and a path.

BABALOU WEDDINGS 2018

Babalou
WEDDINGS AND EVENTS



Welcome

to Babalou Weddings and Events your premium ocean front reception venue.

A stone's throw from Kingscliff Beach, the Babalou Weddings and Events space exudes cool coastal charm, with stylish interiors and décor sure to impress your guests.



Venue capacity

- Total function area 279m² (including outdoor terrace)
 - Sit down 130
 - Cocktail 200
 - Theatre 60



Venue features

- Exclusive use of our ocean front venue, own private bar and amenities
- Events Manager to coordinate and assist with the reception planning, run sheets and floor plan
 - Dedicated function Supervisor and Events Team
- Use of Babalou's furniture - custom made wooden trestle tables w/ white rattan chairs and set with white linen napkins, cutlery and glassware, peacock chairs, interlaced wire high bars w/ rattan stools, cane lounges with decorative cushions, grand piano and tea light candles
- Bose in house music system, roaming mic, lectern, movie/slide show facilities with our projector and screen and 50" plasma TV
 - Large dance floor area
 - Full reverse cycle air conditioner
- Wedding cake cut and presented on platters for self service
 - Licensed til 12 am

Room hire is \$2000

Ceremony locations



Kingscliff Beach



Lions Park



Fingal



Cudgen Creek



Lions Park



Cabarita Headland



Salt Village Park



Babalou



Sit down alternative drop menu

2 course \$65 pp | 3 course \$80 pp

ENTRÉE (choose 2)

- Salted caramel pork belly with snow pea radish, green apple salad
- 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
- Harissa spiced king prawns with choy sum and soba noodles
- Sesame crusted tuna tataki with wakame, ponzu dressing
- Peanut crusted chicken skewers with asian slaw, lime pickle

MAIN (choose 2)

- Pan seared Humpty Doo barramundi with wilted greens, cherry tomatoes, kipfler potatoes and vanilla butter
- 12 hour braised lamb shoulder with truffled mash, baby spinach, shaved fennel, rocket and black beer jus
- Crispy confit duck leg with sweet potato mash, citrus, fennel and rocket salad, orange and red wine reduction
- Whole roast sirloin with crushed kipflers and pancetta, mushy peas and sticky onion jus
- Pan seared chicken breast on sweet potato mash, creamy spinach, mushrooms and black truffle oil
- Crispy skin salmon with lemon polenta, roast almond pesto

DESSERT (choose 2)

- Rich dark chocolate brownie with toasted hazelnuts and blood orange sorbet
- Espresso panna cotta with toffee pistachios and amaretto biscotti
- Rose water pavlova with vanilla cream, fresh orange and toasted pistachios
- Vanilla bean crème brûlée with macerated strawberries, mint and black pepper



Cocktail menu

\$60 pp choose 8 canapes + a forked dish

HOT

- Tender filet mignons with béarnaise sauce
- Tandoori chicken poppadum 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 w/ 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 goats 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

FORKED DISH

- Slow cooked beef cheeks with celeriac puree and black beer jus
- King prawn and green pea risotto w/ lime aioli
- Macadamia and coriander crusted fish and chips w/ harissa yoghurt and lime
- Creamy chicken pesto w/ sundried tomatoes and pine nuts tossed in short pasta
- Crispy fried pork with Asian noodle salad
- Sweet potato and cashew curry with coconut rice



Share plate menu

Share plate entrée

To start - select either 4 x canapés
or antipasto platters and mains \$75 pp

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 white wine, tomato broth
- 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



All inclusive

**\$160 pp pre-dinner canapés, alternate drop entrée & main
+ 6 hour drinks package**

CANAPÉS – choose 4 from the cocktail menu

ENTRÉE

- Salted caramel pork belly with snow pea radish, green apple salad
- Slow cooked beef cheeks with celeriac puree, black beer jus
- Salt and pepper calamari with glass noodle, herb salad, chilli jam
- Caramelised onion roast pumpkin and feta tart with rocket and cashew pesto
- Harissa spiced king prawns with choy sum and soba noodles
- Sesame crusted tuna tataki with wakame, ponzu dressing
- Peanut crusted chicken skewers with asian slaw, lime pickle

MAIN

- Pan seared humpty doo barramundi with wilted greens, cherry tomatoes, kipfler potatoes and vanilla butter
- 12 hour braised lamb shoulder with truffled mash, baby spinach, shaved fennel, rocket and black beer jus
- Crispy confit duck leg, with sweet potato mash, citrus, fennel and rocket salad, orange and red wine reduction
- Whole roast sirloin with crushed kipflers and pancetta, mushy peas and sticky onion jus
- Pan seared chicken breast on sweet potato mash, creamy spinach, mushrooms and black truffle oil
- Crispy skin salmon with lemon polenta, roast almond pesto

6 HOUR BEVERAGE PACKAGE

- Wine - semillon sauvignon, chardonnay, cabernet merlot, sparkling
- Tap beer - hahn premium lite, xxx gold, tooheys new, james squire 150 lashes
- Bottled beer - tooheys extra dry, hahn super dry, xxx summer bright
- Cider - 5 seeds pear and apple



Additional options

PLATTERS

(serves approximately 10 people)

Turkish bread & homemade dips \$70

fresh hand made dips with toasted Turkish bread and sourdough

Antipasto \$90

cured meats, cheeses, marinated olives, feta, sundried tomatoes, 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

freshly shucked oysters served with lime and black pepper

LATE NIGHT FEAST

Gourmet woodfired pizzas \$25 each

buffalo mozzarella, tomato and basil; pork, caramelised onion and balsamic reduction; ham and pineapple

Mini fish and chips \$10 pp

macadamia & coriander crusted fish & chips with harissa yoghurt and lime

Sliders \$10 pp

assorted pulled pork & coleslaw, pumpkin and halloumi, lamb & horseradish sliders

Ham baguette station \$10 pp

whole honey baked ham on the bone, crusty bread rolls, cheese and pickles

Sweet potato fries \$8 pp

with sour cream and sweet chili sauce

Shoestring fries \$7.50 pp

with truffle oil and parmesan

DESSERTS

Dessert canapés \$12 pp

mini chocolate brownies, rose water pavlovas & oreo cookie shots

Desserts \$15 pp

Rich dark chocolate brownie with toasted hazelnuts, blood orange sorbet

Espresso Panna cotta with toffee pistachios and amaretto biscotti

Rose water pavlova with vanilla cream, fresh orange and toasted pistachios

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

Selection of cheese with crackers and toasted sour dough

Dessert table \$15 pp

selection of desserts set on a buffet for self-service

Lolly table \$6.50 pp

selection of Lollies in glass vases with scoops and lolly bags

Mini gelato cones \$5 pp

mini waffle cones filled with locally sourced gelato



Additional options continued

BABALOU CEREMONY \$750

Ceremony set up inside Babalou, white wooden arbor, white rattan chairs, peacock chairs and signing table

ADDITIONAL STYLING PIECES

Printed menu \$1 pp | gold cutlery \$2.75 pp | rattan charger plates \$2.75 each
gold charger plates \$2.00 each

BRIDAL PICNIC HAMPER - \$15 PP

Basket full of gourmet sandwiches, Turkish bread and dips, cheese & crackers to take while you have photo's.
Add our Babalou drinks esky P.O.A

KIDS MEAL \$15 EACH

Chicken and chips + a soft drink

VENDOR MEALS \$20 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.

Wedding specials

For any wedding reception held during the months of January, June or July or any mid-week (Monday, Tuesday or Wednesday) you will receive the following:

Complimentary bubbles on arrival
Complimentary upgrade from our standard beverage package to our premium beverage package
Complimentary ceremony set up in Babalou

****minimum of 70 guests****



Beverage packages

4 HOURS HOUSE \$50 PER PERSON

House wine - Morgan's Bay
Semillon Sauvignon Blanc
Cabernet Merlot
Sparkling
Chardonnay
Rosemount Moscato

Tap beer
Hahn Premium Lite
XXXX Gold
Tooheys New
James Squire 150 lashes

Bottled beer local
Tooheys Extra Dry
Hahn Super Dry
XXXX Summer Bright

Cider
5 Seeds pear/apple

PREMIUM \$60 PER PRSON

Wines
Seppelt The Drives Chardonnay
Upside Down Sauvignon Blanc
Seppelt The Drives Shiraz
Seppelt Salinger NV

Tap beer
Hahn Premium Lite
XXXX Gold
Tooheys New
James Squire 150 lashes

Bottled beer local
Tooheys Extra Dry
Hahn super Dry
XXXX Summer Bright

Bottled beer imported
Heineken
Corona

Cider
5 Seeds pear/apple

4 HOURS DELUXE \$100 PER PERSON

Wines
Seppelt Salinger Vintage Sparkling
Squealing Pig Sauvignon Blanc
Squealing Pig Pinot Gris
Fickle Mistress Pinot Noir
Wolf Blass Shiraz
Wynns The Gables Cabernet Sauvignon

Tap beer
Hahn Premium Lite
XXXX Gold
Tooheys New
James Squire 150 lashes

Bottled beer local
Tooheys Extra Dry
Hahn Super Dry
XXXX Summer Bright

Bottled beer imported
Heineken
Corona

Cider
5 Seeds pear/apple

House spirits
George Dickel bourbon
Smirnoff vodka
Bundaberg rum
Bacardi rum
Johnnie Walker Red scotch whisky
Gordon's London Dry gin

Add additional hour's \$10pp / Add spirits to the house or premium package \$30 pp



Bar tabs

Wine

House wine - Morgan's Bay \$7 glass \$30 bottle
Semillon Sauvignon
Cabernet Merlot
Sparkling
Chardonnay

Red

Upside Down Merlot \$8.50 glass \$35 bottle
Little Berry Shiraz \$9 glass \$38 bottle
Devils Corner Pinot Noir \$8.50 glass \$40 bottle
Sepelts The Drives Shiraz \$40 bottle
Wynns The Gables Cabernet Sauvignon \$44 bottle
Ingoldby Cabernet Sauvignon \$45 bottle

White

Rosemount Moscato \$7.50 glass \$30 bottle
Upside Down Sauvignon Blanc \$8.50 glass \$35 bottle
Sepelt The Drives Chardonnay \$9 glass \$38 bottle
Squealing Pig Pinot Gris \$50 bottle
Squealing Pig Sauvignon Blanc \$50 bottle

Sparkling

Salinger NV \$11 glass \$50 bottle
Salinger Vintage \$64 bottle

Tap beer

Hahn Premium lite \$4.60
XXXX Gold \$5.60
Tooheys New \$6.10
James Squire 150 lashes \$7.60

Bottled beer local

Tooheys Extra Dry \$7
Hahn Super Dry \$7
XXXX Summer Bright \$7

Bottled beer imported

Heineken \$8.50
Corona \$8.50

Cider

5 Seeds pear/apple \$8

House spirits all \$8.50

George Dickel bourbon
Smirnoff vodka
Bundaberg rum
Bacardi rum
Johnnie Walker red scotch whisky
Gordon's London Dry gin



Specialty drinks

Signature cocktails create a signature cocktail for guests on arrival \$10 each

Whiskey bar – a selection of fine whiskies served on ice \$ whiskey on consumption
*Also available gin bar, vodka bar, rum bar

Mimosa bar – a selection of juices, fruit and bubbles \$15pp per hour

Lemonade/water station – mix of lemonades and flavoured waters served in large glass drink dispensers \$3pp

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

TERMS AND CONDITIONS

Tentative Bookings

Will be held for a period of seven days. Should we hear no response after this time the date will be automatically released. Should we not receive the signed contract or deposit your booking will be void.

Confirmation

Your event will not be considered confirmed until we receive a signed copy of this form, a provided credit card authority and your room hire deposit within 7 days of the invoice.. Please note this room hire deposit is non-refundable. Date changes may be available but are only considered 3 months or more out from the date of your event and will incur at \$300 surcharge.

Terms of Payment

Payment can be made via credit card, eftpos, cash or bank transfer – Bank Name: Taphouse Hotel Group Operation BSB: 082057 Account: 764411379, please reference your customer code. For bank transfers please forward a remittance advice to accounts@taphouse.com.au

Cancellation

Cancellations must be made in writing to your Event Manager. Cancellations will see a forfeit in your booking deposit. Cancellations made 3 months or less out from your event will result in an additional 20% of total spend to be charged.

Circumstance beyond our control

If unforeseen circumstances arise which see’s your Wedding at Babalou cancelled due to but not limited to a force of nature, industrial strike or terrorism (any circumstances beyond our control) Babalou is not responsible to refund your Wedding in full. We are however happy to discuss a reasonable outcome in which both parties come to a mutual and fair agreement. We do recommend Wedding insurance for extra security www.dreamweddinginsurance.com.

Payments and Obligations

Final confirmation of guest/attendee numbers and the final payment for the event must be made strictly three weeks prior to the event date. No refunds can be given for guest cancellations where these occur within 14 days of the event date however you may be able to increase your numbers should we be able to accommodate this.

Should the final payment not be received by these terms Babalou has the right to cancel the event. Payment plans are available, (\$500 minimum payments only). Prices are subject to change.

Payments and Obligations – Bar Tabs

Bar tabs can be included in your final invoice and pre-paid. Any unused funds on the night will be transferred back to your nominated account after the event and in line within our standard 14 day payment terms. You can pay for your Tab separately on the night should you prefer. In this instance a credit card will need to be given to staff at the commencement of your Tab if different from your credit card on file. Tabs must be finalised on the night. You must pre-nominate someone that will be in charge of the tab on the night that staff can liaise with.

Payments and Obligations – Cash Bar

In the instance of selecting a cash bar for the entirety of your event minimum spends may apply.

Minimum Spends

In the instance where minimum spends are in place the agreed amount will be made up of venue hire, food and beverage. Should the quoted minimum spend not be met, the difference will be charged as venue hire.

Responsible Service of Alcohol

All guests must adhere to the current laws of the NSW Liquor Licensing Act. Babalou – Weddings and Events supports the responsible service of alcohol. Licensing laws prohibit the service of alcohol to underage and unduly intoxicated persons. Management has the right to refuse service to patrons displaying disorderly or intoxicated behaviour, and exercise regulatory conditions at any time during the function to ensure alcohol consumption rate are not excessive. Patrons displaying disorderly behaviour will be asked to leave the premises. We do not permit BYO alcohol. Outside alcohol brought in and consumed in the venue will be confiscated and potentially see the patron removed from the venue. Babalou will require one nominated RSA contact from your party that will be able to address guests that this applies too. Please discuss with your Event Manager.

Minors

In accordance with restaurant policy, minors are welcome at the function under a guardian’s supervision until 10pm. Minors must be accompanied by their guardian at all times and are not permitted at the bar or smoking terrace. Minors may be required to wear a wrist band to ensure detection by restaurant staff. If a minor is found drinking security will ask both the parental guardian and minor to leave the premises, as this is against restaurant policy and is a breach of the liquor act and our house rules. For events containing large numbers of minors 18+ guests may be required to wear wristbands. This will be at the discretion of the manager.

Menus

Kids meals available for \$15 each. Supplier meals available for \$20 each. Menus are seasonal and subject to change. Please speak with your Events Manager regarding the most current menus. We can cater for all dietary requirements. These must be confirmed prior to your event, while we will try and accommodate where possible we may not be able to supply any meals to guests who have not confirmed their dietary requirement prior to the evening. To avoid any complications or delays in service we advise that you clearly instruct guests to make their dietaries known at the time of RSVP’ing. No BYO food is permitted in Babalou, festive cakes accepted.

Bump in/Bump out

Bump in time for outside suppliers/family is from 10am on the day of your function unless otherwise agreed with your event manager. Bump out time is at the end of your function or no later than 10am the following morning. Table items such as centrepieces will be put aside for collection, items hung from the rafters will need to be removed by you or your stylist. Any items left in the venue after 7 days will be discarded. This includes cakes. Staff are unable to assist suppliers with the bumping in / bumping out of their equipment. A labour fee may be incurred should this occur.

Decorations

All display material or decorations are to be approved by the Events Manager prior to the set up and decoration placement will be at the event holder’s responsibility. No items are to be stuck to the walls, this includes the use of rental safe hooks, thumb tacks, sticky tape and blu tac. We will ensure all tables and furniture are in place for the bump in time of 10am the day of your function. Tables will be set with the required cutlery, glassware and napkins. We also request if you are using Table Runners to drop those off prior to your event and we will place those.

Outside suppliers, family and friends are permitted to style your venue, Please advise your Events Manager of names and times of people entering Babalou on the day of your function. Babalou staff do not place decorations or hang items from the rafters. If you would like to hire staff to assist with setting up your decorations please discuss with your Events Manager.

Damages

Organisers will be financially responsible for any damages or loss to the venue caused by attendees of the function.

Babalou Weddings and Events will not accept responsibility for any damage, loss or injury before, during or after the event. Babalou Weddings and Events will not accept responsibility for loss or damage of the equipment left on the premises before, during or after the function. We do recommend Wedding insurance for extra security www.dreamweddinginsurance.com.

AV

We can provide AV facilities. Please discuss what you require and test your equipment prior to the event to ensure they are compatible and in a working condition. We take no responsibility for this should they not read on the night of your function. We highly recommend hiring a professional AV technician to run your Av on the night. Babalou staff are not available to run and control your AV.

Music

We allow for both Dj’s and Bands. We have a 95 Decibel limit which must be strictly adhered to. Drums must be played with brushes and no snares are permitted. Music is to finish at 11.30pm. Please ensure your musician comes equipped with all of their requirements including stools, tables and linen as we may not be able to assist them here. If you are opting to use an ipod or laptop for your event we strongly advise you hire an external speaker. Babalou staff are not responsible for controlling any music, please arrange this through a designated contact or supplier.

Function Timings

It is the client’s responsibility to ensure that the event starts at the agreed time. Babalou will not be responsible for late arrivals, hold ups or if the client changes the commencement time. In the instance if an event starts after the agreed time the conclusion will still finish at the stipulated time highlighted in your booking.

Courtesy Bus

We have access to a ten seater courtesy bus that we share with patrons from the Kingscliff Beach Hotel. It is available from 10pm and can escort guests from your reception home. It travels between Cudgen and Cabarita. It cannot be used for pick-ups to and from your ceremony or to the reception.

Closing Time

Last drinks are called at 11.30pm and the venue will close at 12am. All guests are asked to vacate the venue at this time. Guests choosing to enter the Kingscliff Beach Hotel after the reception will need to re-enter through the main entrance of the hotel and will be at security’s discretion based on RSA requirements.

Security

Dependent on the type of function you may be required to have security. This will be at our discretion and at the expense of the client.

The above terms and conditions have been read and accepted. Date:/...../.....

Customer Name..... Date of function:/...../.....

Customer Signature..... Event Manager Signature



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