


# Weddings @

*Barilla Bay 2023-2024*



 Joss Jensen Photography



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# *You said Yes,*

## *Congratulations on your Engagement!*

We invite you to celebrate your Special Day with us at Barilla Bay.

In the following compendium you will find a variety of different packages that can be tailored to suit every taste and budget.

We are welcoming to all couples and our dedicated Wedding Coordinator will help make your day truly memorable for you and your loved ones.





# Ceremony

We have two spaces available for you to say I do. Our luscious greens are perfect for an outdoor wedding ceremony. Or our undercover gazebo for a more intimate feel.

**Hire of our Ceremony Space is \$250**

Included in hire 30 white chairs & signing table with 2 chairs



## *Decorating Packages*

Allow us to provide and set-up your ceremony decoration and take a little stress out of the Big Day! We have a package available for the Gazebo & the Greens let us to bring your vision to life. Please speak with our wedding co-ordinator for extra hire options.

### *Greens Hire Option*

From \$650

Ceremony Space including chairs & signing table  
A wooden Tassie Oak or a white arch  
Sheppard's hooks with hanging mason jars  
2x wine barrels  
Welcome sign & Easel

Add Isle Carpet Runner for Extra \$150

(Flowers not included)

### *Gazebo Hire Option*

From \$650

Ceremony Space including chairs & signing table  
A wooden Tassie Oak or a white arch  
2x wine barrels  
Isle carpet runner  
Welcome sign & Easel


Add White Tulle Ceiling Drapery for Extra \$250

(Flowers not included)

We are unable to hold ceremony only weddings, we require the commitment of ceremony and reception, or reception only.

# Reception



 Nick H Visuals

Our restaurant offers stunning views of our Oyster Farm and the Coal River Valley, with floor to ceiling windows, elevator access and beautiful polished timber floors. Our main dining space can cater for up to 110 sit down, including a dance floor, and up to 250 guests for couples wishing to have a cocktail style wedding reception.



## **To ensure exclusive use of the venue we require the following:**

- Venue hire fee \$1200 from September to May. (minimum spend of \$7500)
- Venue hire fee \$1000 from June to August (minimum spend of \$6500)

## **Standard Inclusions:**

tablecloths and napkins / glassware & crockery / dance floor / AUX music facilities / clothed gift table / cake display barrel & knife / onsite wedding coordinator



*Leave all your decorating on the day to us!*

Bring in your decorations the day before and don't worry about a thing. We set the room up with your decorations and this service is included in the hire fee. If you are hiring external providers they will have access to the room from 4pm, unless otherwise arranged with your Wedding Coordinator.





# Pearl Room

For intimate weddings we have our Pearl Room available. Sitting above our main restaurant this private room offers seating up to 30 guests or 40 guests cocktail style.

Please note the Pearl Room is on Level 2 with access via stairs only, toilets are located on level 1.

## Hire Fee:

A venue hire fee of \$750 (minimum spend \$2500)

## Standard Inclusions:

tablecloths and napkins / glassware & crockery / clothed gift table / cake display barrel & knife / onsite wedding coordinator / Private Bar



Buffet & Share Platter package not available for weddings held in the Pearl Room  
Restaurant will still be operating during the event





# Canapes

Our canape packages are great for not only cocktail receptions but also for pre-dinner catering, giving your guests something to nibble on while you are off having photos taken.

**BRONZE - \$14 per person (4 selected choices)**

**SILVER - \$19 per person (5 selected choices)**

**GOLD - \$24 per person (6 selected choices)**



- Pork belly bites with sticky apple cider glaze
- Duck liver paté toasts with quince paste
- Prawn and wonton fingers with chilli jam
- Chicken and chive sausage rolls with tomato kasundi
- Mini tomato and basil bruschetta with balsamic glaze
- Vegetable bhaji with cumin mint yoghurt
- Panko crumbed shiitake mushrooms with teriyaki dipping sauce

(BRONZE - choose 2 option) (SILVER - choose 2 option)  
(GOLD - choose 2 option)



- Saffron and 3 cheese arancini w/ roast garlic aioli
- Pulled lamb shoulder with german mustard en crouté
- Mushroom tartlets with gorgonzola and caramelised onions
- White anchovy and tomato bruschetta
- Buffalo fried cauliflower bites coated with house hot sauce
- Beef tataki spoons with nori furikake
- Coconut rice cakes topped with malay beef jam

(BRONZE - choose 1 option) (SILVER - choose 2 option)  
(GOLD - choose 2 option)



- Tray pizza squares, chefs choice of gourmet varieties
- Tuna ceviché spoons, coconut sambal, micro herbs
- Hot smoked salmon paté on rye bread with horseradish
- Sweet chilli, ginger and lime leaf glazed prawn skewers
- Mexican chicken on blue corn gorditas w/ pico de gallo

(BRONZE - choose 1 option) (SILVER - choose 1 option)  
(GOLD - choose 2 option)





# Grazing Boards & Small Plates

In addition to canapés for your cocktail style wedding or even at pre-dinner, create a grazing table or add some small plate dishes to ensure your guests do not go hungry.



## Grazing Boards

- Mix of cured meats and vegetables, dips and crudités \$16.50pp
- Add gourmet local cheeses \$5.50pp
- Add seafood selection \$6.50pp

## Small Plates (minimum order 30)

- Demitasse of tomato soup with cheese toastie points \$4.50
- Mushroom goats cheese empanada \$5.50
- Chicken cheese empanada \$5.50
- Beef cheek & oyster stout mini pies on mash \$5.50
- Crispy pork belly bao buns \$5.50
- Korean fried chicken sliders \$5.50
- ½ shell scallops gratin \$6
- Smoked pork cheek tacos \$6.00
- Pulled pork and pineapple tacos \$6.00
- Oyster po' boy sliders \$6.50
- Master stock duck bao buns \$6.50
- Trio of oysters \$7
- Fish and chip cones \$7
- Lollipop lamb cutlets \$8

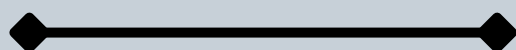


# Sit Down Menus

Our Chefs use the highest quality ingredients to deliver Hobart's finest cuisine and provide an extensive range of dining options. If you have a unique request, feel free to discuss this with our

Wedding Co-ordinator. Our Chef will cater to all dietary requirements and is happy to create bespoke meal packages to your taste and budget

**Please Note:** All menus are subject to produce season & availability. Alternatives may apply.



## Share Platter Package

Choose 3 options for \$65 Per Person  
Add more options at \$18 ea Per Person

Antipasto platters on arrival with individual demitasse of soup and house made bread

Chimmi churri rubbed boneless chicken  
Smoked cape grim brisket with a burnt onion jus  
Buttermilk brined turkey breast with cranberry butter sauce  
Baked salmon with burnt butter hollandaise  
Slow cooked roast lamb shoulder with red wine rosemary jus

All served with accompanying vegetables and salads.



# Buffet Package

Choose 3 options for \$65 Per Person  
add more options at \$18 each Per Person



## **12 hour Smoked Beef Brisket**

with confit garlic butter mash and red wine jus

## **Roasted Chicken Pieces On The Bone**

Portuguese spices, almond capsicum sauce and a tomato, basil and bocconcini salad

## **Lamb Shoulder**

slow cooked with sumac and lemon. Rosemary and garlic roast baby potatoes  
seeded mustard jus

## **Baked Ocean Trout Lightly Cured**

gremolata, steamed market greens and hollandaise foam

## **Vegetable Tagine**

mild Moroccan spices, fragrant cous cous and rosewater preserved lemon yoghurt

## **Crispy Pork Belly**

pickled apple sauce, creamy walnut and buttermilk slaw

Buffet comes with mixed house made breads, condiments, salad and sauces as well as paired sides  
for each dish.



## Buffet Desserts

Served with accompanying sauces, cream and ice-cream

Choice of 3 \$32 per person  
add more options at \$12 each Per Person

Sticky date pudding with salt caramel sauce

Pavlova stack, fresh fruits and cream

Seasonal fruit crumble

White chocolate cheesecake

Vanilla bean panna cotta

Apple strudel

# Bronze Package

Alternate drop or pre-ordered

2 course \$73 per person

3 course \$83 per person

Add a choice of third option for \$10pp

## Entrée

Hot smoked Atlantic salmon, creme fraiche and dill paté. Served with horseradish and rye bread

Traditional caesar salad with honey thyme grilled chicken

Chipotle and kaffir lime seasoned squid with dukkah spiced salad and pepper aioli

Master stock braised duck spring rolls with tomato chilli jam and Asian slaw

## Mains

Sirloin steak served medium w/ mash and greens

Pressed lamb shoulder with pea puree and fondant potato

Pork belly coconut rice and yellow curry sauce

Chicken saltimbocca, spiced sweet potato and rocket salad

Mushroom risotto cake, truffle mascarpone and Italian salad

## Dessert

Death by chocolate pudding, whiskey fudge sauce and chocolate ice cream

Fresh berry pavlova with salt caramel sauce and pineapple mint salsa

Vanilla bean panna cotta with pistachio praline and persian fairy floss





# Silver Package

Alternate drop or pre-ordered

2 course \$89 per person

3 course \$99 per person

add a third option for \$10pp

## Entrée

Trio of ½ shell scallops, bisque foam, gremolata crumble

Cauliflower and vintage cheddar croquettes with wasabi kewpie

Smoked salmon carpaccio, coriander gelee, corn bread croutons and crispy onions

Duck liver paté, spiced ginger gel, rye bread

Chicken and pistachio terrine, pickled grapes, walnut salad

## Main

Market fish, lemon butter sauce, pinkeye potato, beach greens

Eye fillet served medium, leek rosti, native pepper jus, roast marrow and market green vegetables

Venison fillet, blackberry jus, pickled apple, pepperberry horseradish

Pork loin braised in milk and almonds, parsnip thyme gratin and market green vegetables

Wild mushroom and goats cheese pithivier (pie) bell pepper coulis, truffle mascarpone

## Dessert

Chocolate layer tart with honeycomb, chocolate soil and ice cream

Whipped vanilla cheesecake, balsamic strawberries and pomegranate foam

Huon valley apple tart tatin, butterscotch Baileys drizzle and pure cream



Randolph Reyes Photography

# Gold Package

Alternate drop or pre-ordered

2 course \$99 per person

3 course \$119 per person

add a third choice for \$12pp

## Entrée

Cured ocean trout, gin ribbons, beetroot crisps and tonic gel

Chef's selection of hot and cold oysters (½ doz)

Scottsdale heritage pork terrine, coal valley walnuts, drunken moorpark apricots & radishes

Tassie scallop ravioli with salmon caviar emulsion and crisp pancetta

Duck breast, beetroot 'ravioli' stuffed w/ house made ricotta and figs, chestnut puree, foraged greens

Wild mushroom ragu, brioche, 65' egg, pyengana cheddar crisp, goats cheese foam

## Main

Beef cheek, oyster stout sauce, fried field basil, crushed pinkeye potato

Heritage pork belly, apple and black pudding laced barley, crispy ear salad, whiskey jus

Seared tuna, soba noodle salad, miso, seaweed.

Salmon confit, heritage tomato braise, dressed beach greens

Wild rabbit roulade, freekeh pilaf, mustard fruit jus, miners spinach

## Dessert

Tasmanian berry Eton mess with apple moonshine syrup

Leatherwood honey brulee with lavender gel, dried raspberries and tuille

Tasmanian cheese plate, dried fruits and house made lavosh





# Cakeage

Clients are welcome to provide their own celebration cake. Our talented chefs will cut and serve your cake depending on your choice.

\$3.50 Per person served on platters

\$4.50 Per person served with coulis & cream

Deluxe Plating \$6.50 Per person served with paired sides to accompany your cake



# Beverages

There are 3 options for beverage service. A cash bar, TAB or a per person based package . You will choose from our range of beers and Tasmanian wines to create a tailored package for you and your guests. If you have any special requests please speak to our Wedding Co-ordinator.

**Please note:** We do not provide cash out services to guests / All drinks service concludes at 11pm / Staff reserve the right to refuse service / We do not serve shots, doubles or jugs of spirits / BYO is not permitted

# *Terms and Conditions*

## Tentative Booking

A tentative booking can be held for a period of up to 14 days, if after 14 days the event is not confirmed via \$750 security bond, the booking date will be released.

## Bond & Payment

- We require a \$750 refundable security bond and signed copy of this agreement to secure the date for your wedding. This bond will be returned to you after the wedding and any damages or extraordinary cleaning costs will be deducted. This bond is also non-refundable for cancellations within 6 months of the wedding date.
- Full payment of your account must be received at least 1 week prior to your wedding. Our preferred payment method is via direct credit to our bank account. Credit card payments will attract a % surcharge at current merchant rates. No refund of wedding package payment will be given for reduced numbers within 7 days.
- We require a minimum spend of \$7,500 to ensure exclusive use of the venue from September to April and a \$6,500 minimum spend from May to August.

## Venue Access & Decorations

- Barilla Bay provides standard table settings of cutlery, crockery, glassware and white tablecloths & napkins. Additional decorations such as centrepieces must be provided.
- Access to the venue must be pre-arranged 7 days prior to the event for any setup items you may have including DJ, band access, delivery of flowers and cake.
- Ceremony access time 15.00 or after, unless otherwise discussed with your event co-ordinator
- Delivery of decorations must be pre-arranged with your events coordinator, ideally delivered the day before.
- A seating plan and floor plan must be provided 7 days before your event.
- All goods must be collected within 2 working days of the conclusion of the event.
- We do ask any significant decoration/personal items to be taken home on the conclusion of the event.

## Transport

Our friends at Coal Valley Coaches can provide transport to/from Barilla Bay. Please ask your co-ordinator for a quote.

## Prices, Rates & Surcharges

- Produce - due to market price fluctuations, in extreme cases only, we may need to pass on the increased price rise on some dishes, but can work with you to avoid this.
- Pearl Room Hire - Time that exceed the 6 hour time limit will incur a \$150 charge for every hour over or part thereof.
- Credit card payments will attract a % surcharge at current merchant rates.
- Current Compendium Valid from 1.5.2023 - 30.4.2024

## Food & Beverage

- Menu and beverage selections must be confirmed 21 days prior to the event.
- Final numbers are to be confirmed 14 days prior to the event.
- We cater for all special dietary requirements provided they are confirmed 14 days prior to the event. Please ensure you gather dietary information from your guests to allow us to provide the best service possible.
- Meals for suppliers are available at a discounted price, please discuss this with your coordinator.
- Children's meals are available for \$20.00 per child, and are able to be chosen on the night from our menu.
- **No BYO food or beverages are allowed.**

Initial\_\_\_\_\_Date\_\_\_\_\_

# Responsible Service of Alcohol

Barilla Bay Restaurant and Function facilities are controlled, safe and secure environments where all staff observe the principles of the Responsible Service of Alcohol. We stock low alcohol and non-alcoholic products which staff will serve you in a responsible, friendly and professional manner.

1. Staff will not serve liquor or allow the provision of liquor to any person under the age of 18 years. (Sections 70-77 Liquor & Accommodation Act 1990)
2. Staff will recognise the signs of intoxication and discourage service to the point of intoxication.
3. Staff will not admit service, supply or allow the supply of alcohol to anyone who appears to be intoxicated. (Section 78-79 Liquor & Accommodation Act 1990)
4. Staff will discourage people from harming themselves or others.
5. Staff will not permit drunkenness, fighting, abusive or obscene language or suggestions, unwelcome advances or physical contact, directed at customers or staff.
- 6. No BYO alcohol is permitted**
7. Drink service will conclude at 11pm.

Failure to observe these principles may lead to refusal of service and a request to leave the property.  
Staff will actively discourage guests from driving under the influence of alcohol and will happily call you a taxi.



This page must be signed and returned to Barilla Bay at the time of paying your deposit. Customer terms and conditions will be strictly adhered to. Only under exceptional circumstances will it be changed at the discretion of Management.

I/We \_\_\_\_\_

Have read and fully understand the above customer terms and conditions.

I/We agree to pay all costs involved with the arranged function.

Signed \_\_\_\_\_ Signed \_\_\_\_\_

Date \_\_\_\_\_ Date \_\_\_\_\_

