

KOOROOMBA



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Location & Venue

Kooroomba is located 65 minutes from Brisbane, 35 minutes from Ipswich and 1 hour 45 minutes from the Gold Coast.

Kooroomba is a licensed venue and offers a unique indoor, outdoor experience.

The property consists of an architecturally designed restaurant and chapel, six-hectare vineyard and a breathtaking lavender field with magnificent views of the Scenic Rim mountains.

We offer gourmet menus by our multi award winning kitchen and chef team to compliment the superb photo locations.



Ceremony & Photo Locations



Kooroomba is a photographer's dream, there are endless opportunities to take that perfect picture to remember your day forever.

Imagine the back drop of magnificent mountains, spectacular views surrounded by nature, with the odd kangaroo, acres and acres of vineyards, lavender fields, olive groves and beautiful trees.

So, if you are looking for a sophisticated affair in our architecturally designed chapel you can rest assured your ceremony will be a truly unique experience for your special day.

Reception



Our restaurant has spectacular 180-degree views, from Mt Barney on the NSW border through to Mt Alford.

From our architecturally designed floor to ceiling windows, you and your guests can enjoy the amazing views from every seat in the restaurant.

The dining room can cater for small or large wedding groups. Kooroomba also caters for cocktail style receptions utilizing both our indoor and outdoor spaces. At Kooroomba we appreciate the importance of good food. We do our best to cater for every dietary requirement and source fresh local produce where possible.



Inclusions Before Your Wedding Day



Wedding Planning and Support

We offer unlimited support, including a planning meeting, phone calls and emails. Planning meetings are by appointment and can be held over the phone or in person at Kooroomba. Please note that planning meetings at Kooroomba are appointment only.

Ceremony Rehearsal

We open Kooroomba for a one-hour ceremony rehearsal on a day before your wedding. (Thursday Morning) Your wedding coordinator will attend this rehearsal.

Drop Off

We want your wedding day to be enjoyable, without the stress of delivering items such as decorations. You are welcome to drop off any styling items or extras at your rehearsal. Our team place any items and belongings in storage at the conclusion of your wedding. Collection of your items will need to be made the following day unless organized with your coordinator.



Inclusions On Your Wedding Day

General Inclusions

Our open indoor fireplace will be lit during cooler months. Bathrooms including disabled facilities, also ample car parking is available in the car parking area.

Venue

Exclusive use of Kooroomba for the hours of your event including extensive grounds, chapel, lavender farm, olive grove, restaurant and terrace. Accommodation for the night of your wedding.

Wedding Planning and Support

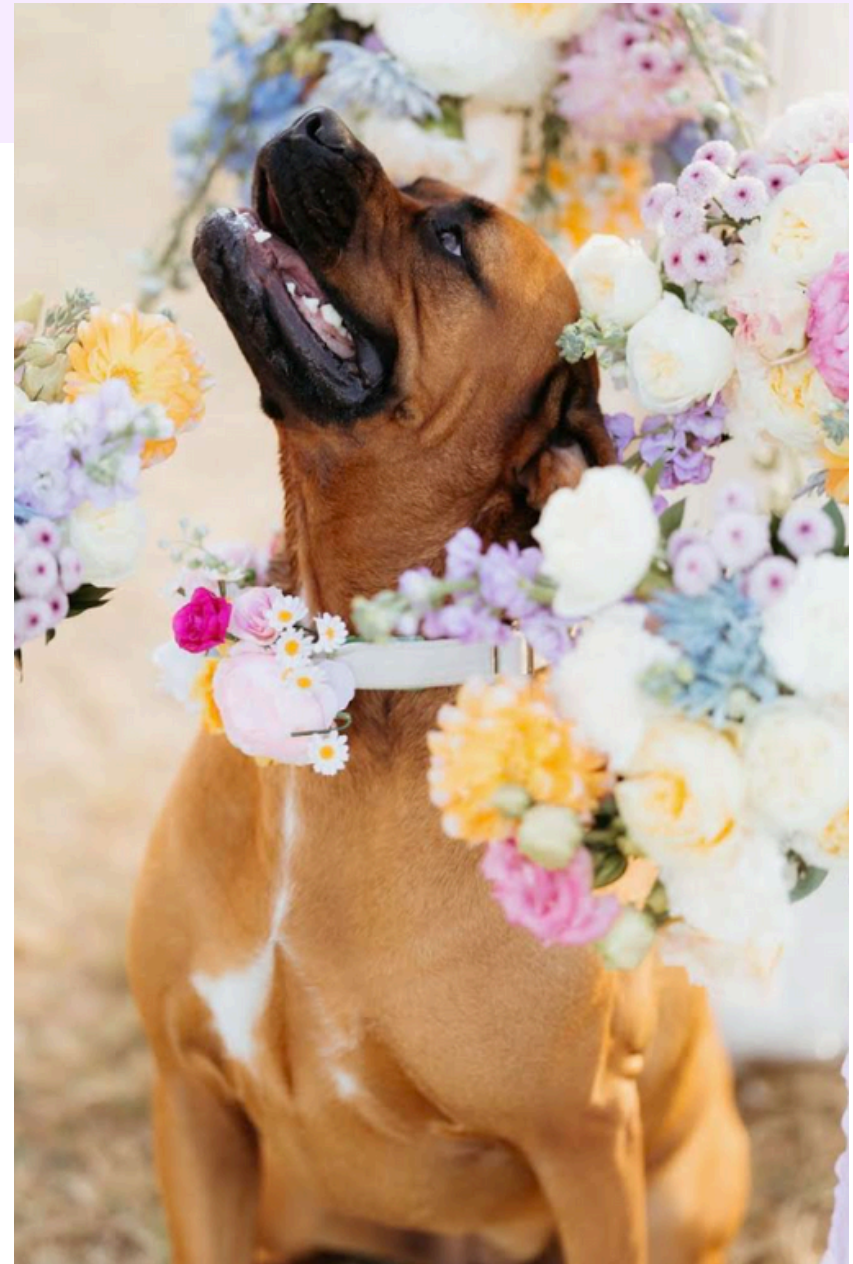
Your wedding coordinator will set everything up for you, including decorations (within reason) and co-ordinate vendors, which allows you to relax and enjoy your day. We setup your ceremony and reception with the placement of your chairs and decorations (within reason).

Exceptional Service

Your guests will experience exceptional service at Kooroomba. From arrival we will greet you and your guests and you will be served by our professionally trained wait staff.

Music and Sound System

We provide a professional sound system where music can be played both inside and outside. Alternatively, you can arrange to have live music or a DJ at your wedding (noise restrictions do apply)

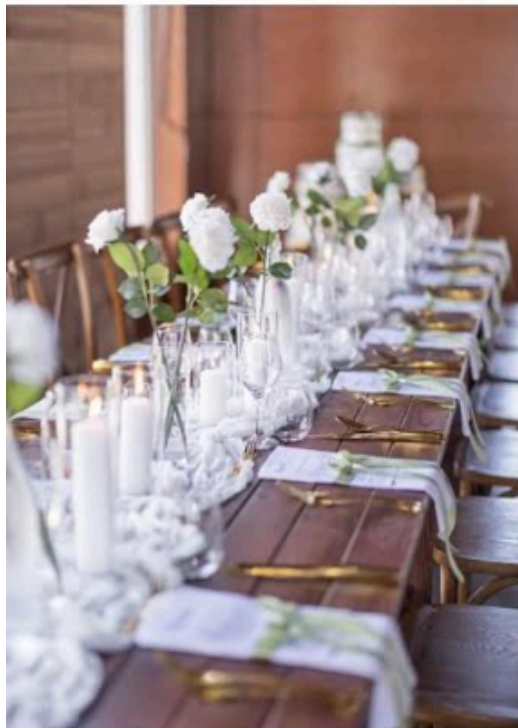


Venue Hire

Friday \$6000 without accommodation



- Use of Kooroomba Estate for the duration of your event
- Onsite bridal room from 10am
- Wedding coordinator from date of booking and on the day of your wedding
- Kooroomba staff from start of ceremony to close of venue
- 80 x white tiffany chairs (chapel only)
- Signing table
- Dry bar with 1x dispenser of fruit water and 1x dispenser of non-alcoholic punch
- Canapés for bridal party provided in a picnic hamper for photographs
- White linen table cloths and napkins
- Crockery, cutlery and glassware
- Tables and wooden cross back chairs set up banquet style inside restaurant
- Room set up and coordination with outside vendors (if using)
- Sound system and microphone for speeches (microphone only available for reception time)
- Music sound system to play music (device provided by you)
- 4 x wine barrels and stools
- Festoon lighting and fairy lights in terrace
- Indoor fire will be lit during cooler months

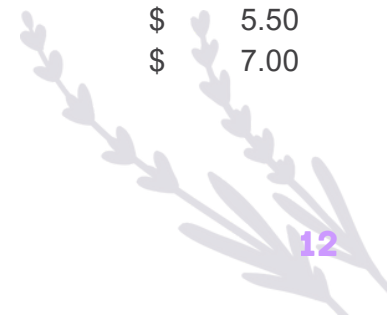


Optional Hire Items

• Wooden trestle tables (inclusive)	\$	560.00
• White tiffany chairs for reception (price per chair)	\$	6.50
• Wooden cross back chairs for chapel (price per chair)	\$	6.50
• White muslin table runners (each)	\$	25.00
• Tea lights and tea light holders	\$	50.00
• Linen napkins; rustic beige OR charcoal grey	\$	3.50
• Gold cutlery (starting at, per person)	\$	6.00
• Table numbers (per piece)	\$	5.00
• 4x High bars and stools	\$	500.00
• Lawn game hire, includes giant Jenga, boules, giant connect 4 and rope quiots	\$	150.00
• Outdoor wood fire pit	\$	100.00
• Installation, relocation and pack down of external furniture (starting at)	\$	200.00

Wedding Favours *(price per person)*

• Lavender Lollies	\$	7.00
• Lavender Teddy Bear Soaps	\$	5.50
• Lavender Honey	\$	7.00



Pricing and Menus

The Kooroomba Kitchen has prepared an exciting and exquisite selection of dishes using seasonal and local produce from which to choose either one, two, three courses or shared plates all with canapés after your ceremony.

Silver Menu

\$124.00 per person

Choose 3 canapés • Breads • Main
Wedding cake plated or served to your
roaming guests on platters

Gold Menu

\$144.00 per person

Choose 4 canapés • Breads • Entrée • Main
Wedding cake plated or served to your
roaming guests on platters

Platinum Menu

\$160.00 per person

Choose 6 canapés • Breads • Entrée • Main
• Dessert or roaming desserts
Wedding cake plated or served to your
roaming guests on platters

Shared Style Menu 3 Courses

\$159.00 per person

Choose 4 canapés • Breads • Main with sides
Wedding cake plated or served to your
roaming guests on platters

Cocktail Menu (Minimum 60 Guests)

\$125.00 per person

3.5 hours tapas, canapés and fork dishes
Includes wedding cake served to your
roaming guests on platters

** Prices subject to change*



Silver, Gold and Platinum Menu

(Sample Menu)

Canapés - Alternate drop / Shared / Cocktail

- Pumpkin Arancini with Garlic Aioli – gf/df/vegan
- Sweet Potato Croquettes with Roasted Pepita Seed Dip – gf/vegan
- Chicken and Mushroom Gyoza with Goma Dare Sauce – df
- Korean Style Grilled Beef Skewers, Spicy Gochujang Sauce, Chives – gf/df
- Roasted Corn Tartlets with Crispy Onions, Goats Curd – vegetarian
- Vegetarian Spring Rolls with Sweet Chilli Dipping Sauce – vegetarian/df
- Gravlax Salmon en Croute, Horseradish Cream, Fennel
- Onion Bhajis, Yoghurt and Mint Dressing -gf/vegetarian
- Crumbed Camembert and Prosciutto Skewers

Entrées

- Butternut Pumpkin, Black Garlic and Garden Herbs – gf/vegan
- Pork Belly, Zucchini and Basil – gf/df
- Roasted Beetroot Tart and Pine Nut Creme - vegetarian
- Baby Squid, Rocket and Smoked Ricotta – gf
- Roasted Quail, Spiced Quinoa and Kale – gf/df

Mains

- Braised Beef Cheek, Black Truffle Pomme Puree, Local Greens, Bone Jus – gf
- Slow Cooked Duck Leg, Tandoori Spice, Carrot Puree – gf/df
- Line Caught Snapper, Tarragon Hollandaise, Spring Onion – gf
- Chicken Supreme, Pumpkin Remoulade, Bone Jus – gf/df
- Blistered Leeks, Onion Soubise, Basil – gf/vegan

Dessert

- Sticky Date, Lavender Caramel – vegetarian
- Citrus Tart, Toasted Meringue, White Chocolate Crumb – vegetarian
- Chocolate Torte, Vanilla, Hazelnut – vegetarian
- Peanut Butter Cheesecake, Honeycomb – gf/vegan

Shared Mains

- Hickory 16 hour slow braised beef brisket (gf/df)
- Low and slow rase El hanout lamb shoulder with preserved lemon and thyme dressing (gf)
- Split roasted chicken with spiced dijon marinade (gf/df)
- Roasted pork belly, baked apples and cider jus (gf/df)
- Slow roasted salmon with fennel, citrus and chilies (gf/df)

Shared Sides

- Roasted lavender potatoes, local honey and mustard (gf/df)
- Seasonal root vegetables (gf/df)
- Loose leaf salad, smoked olive oil dressing, toasted sunflower and pepita seed (gf/df)

Shared Cheese Plates

- A variety of cheeses served with local olives, quince paste, seasonal fruits, dried fruits and lavosh

Cocktail Sliders (2 max)

- Mini beef cheeseburgers with secret sauce (gf)
- Pulled pork sliders with slaw (gf/df)
- Spiced mushroom burger with aioli (gf/vegan)

Cocktail Fork Dishes (2 max)

- Pan fried barramundi, salted zucchini ribbons, tomato consume (gf/df)
- Rolled lamb shoulder, walnut salsa fresca, broccolini, bone jus (gf/df)
- Crispy pork belly, apple puree, sprouting broccoli (gf/df)

** Please note, we do not offer wedding menu tastings**

**Our Kitchen only caters for diagnosed dietary restrictions
not personal preference**



Optional Extras

Cheese Boards

\$25.50 per person (min order of 45 people) A selection of cheeses, local olives, quince paste, dried and fresh fruit and house made lavosh and biscuits.

Antipasto Boards

\$29.50 per person (min order of 45 people) House made breads and lavosh, various dips, roasted vegetables, local olives, selection of cheeses, quince paste, dried and fresh fruit and cold meats.

Sliders and Mini Cheese Burgers

\$10.95 each. Pulled pork or slow beef brisket sliders with coleslaw on a brioche bun.

Add on

Add an extra canapé	\$ 8.50pp
Add an entrée to menu	\$ 20.00pp
Add a dessert to menu	\$ 18.00pp

Children's Menu

12 years and under \$20.00 per child.
Choose meal from Children's menu

Supplier's Meals

\$40.00 per supplier Includes main meal only.

Side Dishes

Lavender roasted potatoes	\$ 7.50pp
Seasonal Sides	\$ 7.50pp
Seasonal Salad	\$ 7.50pp

Beverage Options

Bar Tab

Minimum Spend \$2000. You advise your dollar limit and prepay the amount of your tab. Option to top up on the night via credit card or cash or your guests purchase their own drinks. You choose your beverages from our menu.

BYO

If you have a drinks package running for the entire duration of your wedding you can provide your own alcohol for your guests. Conditions do apply so please check with us for more details.

Optional Extras

- Option to serve champagne/wine during canapés. Champagne to be paid on consumption or pick a bottle amount
- Option to purchase 8 litre alcoholic drinks dispensers for \$175 each, includes Pimm's, Kooroomba Sparkling Punch. Maximum of two

Kooroomba does not allow cocktails, shots or straight spirits

All Kooroomba staff practice a responsible service of alcohol. All beverages are subject to vintage and availability. Drinks package prices apply to the whole group. Under 18's will receive the non- alcoholic drinks package.

* Prices subject to change



Beverage Packages

Kooroomba Beverage Packages

You decide the length of the drinks package and we serve your guests unlimited drinks (min 4 hours). For alcoholic packages choose up to 4 wines and includes all beers. Includes soft drinks and juice.

Packages	First 4 hours	Additional Hours
House Package	\$62.50pp	\$15.50pp
Non-alcoholic Package	\$42.50pp	\$10.50pp
Add on welcome cocktail	\$15.50pp	

Kooroomba House Package:

Wines

- Kooroomba Alba
- Kooroomba Chardonnay
- Kooroomba Sparkling Pinot Noir Chardonnay
- Kooroomba Rosa or Moscato
- Kooroomba Shiraz
- Kooroomba Cabernet Sauvignon

Beer & Cider

- XXXX Gold
- Stone and Wood Pacific Ale
- Selection of ciders
- Great Northern Original
- Coopers Pale Ale
- Corona
- Asahi

*Sample drinks menu. Contact the wedding team for most up to date list

* Prices subject to change



KOOROOMBA



If you would like to enquire further or arrange an appointment, please contact our Wedding Team on (07) 5463 0022 or email enquiries@kooroomba.com.au.

