

# **Boulevard Gardens**

## *All Inclusive Package # 1*

*\$ 87.00 pp with drink package valid until December 2010*

*Not available September and October*

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### **Pre-dinner**

*1 hour of chef's selection of cold and hot canapés served in your private courtyard*

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### **Freshly baked dinner rolls**

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*Select 2 items from each course to be served alternately*

### **Main course**

*Grilled reef fish fillet baked in mild cajun spices served with a lemon & chive sauce*

*Supreme of chicken served with wild mushroom sauce*

*Peppered slow roasted beef served with a grain mustard and red wine jus*

*Slow roasted leg of lamb smothered with rosemary & garlic served with a minted demi glaze*

*(All mains are served with seasonal vegetables)*

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### **Dessert**

*Warm sticky date pudding with a homemade caramel fudge sauce*

*Individual pavlova with fresh cream and seasonal berries*

*White chocolate and raspberry bavarois with a berry compote*

*Your wedding cake served with seasonal fruit and fresh cream drizzled with raspberry coulis*

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### **Freshly brewed tea and coffee**

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### **Inclusions**

*4 hour standard drink package (refer to beverage options page)*

*Elegant ivory chair covers with ties*

*Skirted bridal table with swagging and coloured bows*

*Skirted cake table with silver candelabra and cake knife*

*Hurricane lamp centrepieces for your guest tables*

*Coloured napery*

**For all other inclusions please refer to wedding package inclusions**

# **Boulevard Gardens**

## *All Inclusive Package #2*

*\$ 96.00 pp with drink package valid until December 2010*

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### **Pre-Dinner**

*1 hour of chef's selection of cold and hot canapés served in your private courtyard*

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### **Freshly baked dinner rolls**

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*Select 2 items from each course to be served alternately*

### **Soups**

*Cream of pumpkin*

*Tomato and basil*

*Fresh leek and potato*

*Thai sweet potato and coriander*

*Chicken and asparagus*

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### **Main course**

*Grilled reef fish fillet baked in mild cajun spices served with a lemon & chive sauce*

*Supreme of chicken served with wild mushroom sauce*

*Peppered slow roasted beef served with a grain mustard and red wine jus*

*Slow roasted leg of lamb smothered with rosemary & garlic served with a minted demi glaze*

*Pork medallions served with caramelized apple and a port wine reduction*

*(All mains are served with seasonal vegetables)*

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### **Dessert**

*Warm sticky date pudding served with homemade caramel fudge sauce*

*Individual pavlova with fresh cream and seasonal berries*

*Baileys irish cream cheesecake with crème anglaise*

*White chocolate and raspberry bavaois with a berry compote*

*Your wedding cake served with seasonal fruit and fresh cream drizzled with raspberry coulis*

### **Freshly brewed tea and coffee**

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### **Inclusions**

*5 hour deluxe drink package (refer to beverage option page)*

*Elegant ivory chair covers with ties*

*Skirted bridal table with swagging and coloured bows*

*Skirted cake table with silver candelabra and cake knife*

*Hurricane lamp centrepieces for guest table*

*Coloured napery*

**For all other inclusions please refer to wedding package inclusions**

# **Boulevard Gardens**

## *All Inclusive Package #3*

*\$ 105.00 pp with drink package valid until December 2010*

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### **Pre-Dinner**

*1 hour of chef's selection of cold and hot canapés served in your private courtyard*

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### **Freshly baked dinner rolls**

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*Select 2 items from each course to be served alternately*

### **Entrée**

*Homemade spinach and ricotta ravioli with tomato and black olive concase  
Tasmanian smoked salmon with dill and mustard dressing served on a herb infused potato rosti  
Creamy seafood bisque  
Tempura whiting fillets on a bed of fresh salad greens and pesto mayonnaise  
Salad of warm Thai chicken and fresh greens served with lemongrass and coriander dressing*

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### **Main course**

*Grilled barramundi fillet encrusted with macadamia nuts served on a buerre blanc  
Pork medallions served with caramelized apple and a port wine reduction  
Supreme of chicken pocketed with a roast capsicum mousse and creamy chive sauce  
Peppered slow roasted beef served with a grain mustard and red wine jus  
Herb marinated lamb rump with sun dried tomato and rosemary jus  
(All mains are served with seasonal vegetables)*

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### **Dessert**

*Warm sticky date pudding served with homemade caramel fudge sauce  
Individual pavlova with fresh cream and seasonal berries  
Baileys Irish cream cheesecake with crème anglaise  
White chocolate and raspberry bavaois with a berry compote  
Your wedding cake served with seasonal fruit and fresh cream drizzled with raspberry coulis*

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### **Freshly brewed tea and coffee**

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### **Inclusions**

*5 hour deluxe drinks package (refer to beverage option page)  
Elegant ivory chair covers with ties  
Skirted bridal table with swagging and coloured bows  
Skirted cake table with silver candelabra and cake knife  
Hurricane lamp centrepieces for guest tables  
Coloured napery*

**For all other inclusions please refer to wedding package inclusions**

# **Boulevard Gardens**

## *All Inclusive Package #4*

*\$ 116.00 pp with drink package valid until December 2010*

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### **Pre-Dinner**

*1 hour of chef's selection of cold and hot canapés served in your private courtyard*

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### **Freshly baked dinner rolls**

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*Select 2 items from each course to be served alternately*

### **Entrée**

*Homemade spinach and ricotta ravioli with tomato and black olive concase*

*Tasmanian smoked salmon with dill and horseradish dressing served on a hash brown*

*Creamy seafood bisque*

*Tempura whiting fillets on a bed of mesclun salad and pesto mayonnaise*

*Salad of warm Thai chicken salad and fresh greens served with lemongrass and coriander dressing*

*Grilled vegetable stack with capsicum, eggplant, zucchini, baby spinach leaves with a balsamic drizzle*

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### **Main course**

*Grilled barramundi fillet encrusted with macadamia nuts served on a beurre blanc*

*Pork medallions served with caramelized apple and a port wine reduction*

*Supreme of chicken pocketed with a roast capsicum mousse and creamy chive sauce*

*Grain fed eye fillet served with a béarnaise and pink peppercorn demi glaze*

*Lamb medallions with sun dried tomato and rosemary jus*

*Chicken Kiev filled with garlic prawns*

*(All mains are served with seasonal vegetables)*

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### **Dessert**

*Warm sticky date pudding served with homemade caramel fudge sauce*

*Individual pavlova served with fresh cream and seasonal berries*

*Baileys Irish cream cheesecake with crème anglaise*

*Brandy snap basket with ice cream and seasonal berries*

*White chocolate and raspberry bavaois with a berry compote*

*Your wedding cake served with seasonal fruit and fresh cream drizzled with raspberry coulis*

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### **Freshly brewed tea and coffee served with port and chocolates**

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### **Inclusions**

*5 hour premium drinks package (refer to beverage option page)*

*Elegant ivory chair covers and ties*

*Skirted bridal table with swagging and coloured bows*

*Skirted cake table with silver candelabra and cake knife*

*Hurricane lamp centrepieces for your guest tables*

*Coloured napery*

**For all other inclusions please refer to wedding package inclusions**

# **Boulevard Gardens**

## **Wedding Package Inclusions**

*All packages include the following unless otherwise stated:*

### **Pre- dinner:**

*Chef's selection of cold and hot canapés*

*Private and exclusive use of garden courtyard with your reception room*

**Terrace Room** – private lounge bar and sandstone courtyard complete with water fountain, tables and chairs for your guests comfort

**Walter Taylor Room** – deck area and large garden courtyard complete with cascading waterfall and large fishpond with fountain. Scattered tables and chairs for your guests' comfort

### **Reception:**

*Elegant ivory chair covers fitted on all your banquet chairs*

*Skirted and swagged bridal table with a choice of white, gold or silver bows*

*White, gold, or silver sashes for bridal couple*

*Skirted cake table with silver candelabra and silver cake knife and with white, gold or silver overlay*

*Hurricane lamp centrepieces with or without silk flower wreath for your guest tables*

*Tea light candles in glass holders for your bridal table,*

*Your choice of colour coordinated linen napery*

*Lectern and microphone for speeches*

*Parquetry dance floor*

*Complimentary wedding cake cutting*

*Directional signage and large easel for seating plan display*

*Two high chairs per room*

*Award winning co-ordinators to look after you and your guests for the duration of reception.*

*Guidance throughout the planning of your special day.*

*Freedom of setting and dressing your reception room the day before your function when ever possible*

*Ample off and on street parking*

*Catering to all dietary requirements*

*Service of all food and beverage by our professional and attentive staff*

### **Ceremony \$ 550.00**

*10m plush royal red carpet for your grand entry*

*A limited amount of white garden chairs (uncovered) for your guests' comfort*

*Private and exclusive use of ceremony area for your ceremony and photos*

*Use of our Eden Room (chapel) in the event of inclement weather, complete with red carpet chairs and floral arrangements at no extra cost*

*Portable CD player for ceremony*

*Ornate table and chairs for signing of register*

### **Optional Extra \$250.00**

*Chair covers with organza sashes and 2 x 6 ft silk floral arrangements*

# **Boulevard Gardens**

## **Wedding Buffet Package # 1**

**\$105.00 per Guest** *(valid until December 2010)*

### **Pre-Dinner**

*1 hour of chef's selection of cold and hot canapés served in your private courtyard*

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### **Buffet Items**

*Freshly baked variety of bread  
Cold collation of continental meats  
Roasted potato and seasoned vegetables  
Fragrant jasmine rice  
Assorted condiments*

### **Hot dishes (select 1)**

*Chicken tenderloins, julienne of capsicum and cream sauce  
Beef and red wine, slow cooked with bacon and mushrooms  
Penne pasta with tomato and black olive concase  
Thai style chicken curry with Asian greens  
Reef fish fillet baked in mild cajun spices with a lemon and chive sauce*

### **Roast meats (select 1)**

*Peppered slow roasted beef served with red wine gravy  
Roast leg of lamb smothered with rosemary & garlic served with minted gravy  
Roast of pork leg with port wine accompanied with crackling*

### **Salads (select 3)**

*Kipfler potato and red onion salad served with a Bavarian style dressing  
Roma Italian tomato salad with onion and balsamic vinaigrette  
Crisp garden salad with a variety greens  
Caesar salad  
Cucumber with dill and yoghurt dressing*

### **Desserts** *(select 2 for an alternate drop)*

*Warm sticky date pudding served with homemade caramel fudge sauce  
Individual Pavlova with fresh cream and seasonal berries  
Chocolate profiteroles with cointreau flavoured custard and hot choc sauce  
White chocolate and raspberry bavarois with a berry compote  
Your wedding cake served with seasonal fruit and fresh cream drizzled with raspberry coulis*

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### **Freshly brewed tea and coffee**

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### **Inclusions**

#### **5 hrs deluxe drink package (refer to beverage option page)**

*Elegant ivory chair covers with ties  
Skirted bridal table with swagging and coloured bows  
Skirted cake table with silver candelabra and cake knife  
Hurricane lamp centrepieces for your guest tables  
Coloured napery*

### **Buffet Additional & Upgrades**

|                                    |                    |
|------------------------------------|--------------------|
| <i>Extra selection hot dishes</i>  | <i>\$7.00 p/p</i>  |
| <i>Extra selection roast meats</i> | <i>\$7.00 p/p</i>  |
| <i>Extra selection salads</i>      | <i>\$6.00 p/p</i>  |
| <i>King prawns</i>                 | <i>\$10.50 p/p</i> |
| <i>Fresh natural oysters</i>       | <i>\$10.50 p/p</i> |

# **Boulevard Gardens**

## **Wedding Lunch Package #1**

**\$78.00 per Guest** valid until December 2010

**30 mins duration of hot canapés served in your private courtyard**

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### **Freshly baked bread rolls**

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**Select 2 items from each course to be served alternately**

### **Main course**

*Grilled reef fish fillet baked in mild cajun spices served with a lemon & chive sauce*

*Supreme of chicken served with wild mushroom sauce*

*Peppered slow roasted beef served with seared mushrooms and a red wine jus*

*Slow roasted leg of lamb smothered with rosemary & garlic served with a traditional mint gravy*

*Pork medallions served with caramelized apple and a port wine sauce*

*(All mains are served with seasonal vegetables)*

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### **Dessert**

*Warm sticky date pudding served with homemade caramel fudge sauce*

*Individual Paolova with fresh cream and seasonal berries*

*Baileys Irish cheesecake with crème anglaise*

*White chocolate and raspberry bavarois with a berry compote*

*Your wedding cake served with seasonal fruit and fresh cream drizzled with raspberry coulis*

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### **Freshly brewed tea and coffee**

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### **Inclusions:**

*4 hours deluxe drink package 11 am to 3 pm (refer to Beverage option page)*

*Elegant chair covers with ties*

*Skirted Bridal table with swagging and coloured bows*

*Skirted cake table with silver candelabra and cake knife*

*Hurricane lamp centrepieces for your guest tables*

*Coloured napery*

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**Minimum 50 adult guests**

**Lunch weddings must conclude by 3.00pm**

**Ceremony time 10.30am**

# Beverage Options

## Standard drinks package

|            |                                                                   |
|------------|-------------------------------------------------------------------|
| Pre-dinner | draught beer, wine, fruit punch (non-alcoholic), soft drinks      |
| Dinner     | wine carafe red and white, draught beer, fruit punch, soft drinks |
| Toasting   | lindemans premier selection sparkling                             |

## All Inclusive Package 1

## Deluxe drinks package

|            |                                                                                |
|------------|--------------------------------------------------------------------------------|
| Pre-dinner | draught beer, wine, fruit punch, soft drinks                                   |
| Dinner     | lindemans chardonnay, lindemans shiraz, draught beer, fruit punch, soft drinks |
| Toasting   | lindemans premier selection sparkling                                          |

## All Inclusive Package 2 & 3

## Premium drinks package

|            |                                                                                                                                                   |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------|
| Pre-dinner | lindemans premier selection sparkling, wine, draught beer, fruit punch, soft drinks                                                               |
| Dinner     | wolf blass bilyara shiraz, wolfblass bilyara chardonnay, soft drinks, fruit punch, draught beer and a selection of local beer stubbies on request |
| Toasting   | lindemans premier selection sparkling                                                                                                             |

## All Inclusive Package 4

### On consumption basis

A bar tab to the value of your choice over \$1800.00

Additional bar tabs can be arranged for bridal party etc, payment must be finalised at completion of function

### Bar prices

|                                     |          |
|-------------------------------------|----------|
| Fruit punch (13 litres)             | \$130.00 |
| Fruit punch (6 litres)              | \$65.00  |
| Softdrinks per glass                | \$3.50   |
| Softdrinks per carafe               | \$10.00  |
| Beer per stubbie (basic)            | \$5.00   |
| Jugs of beer                        | \$14.00  |
| Standard spirits and mixer          | \$7.00   |
| House wine carafe                   | \$14.00  |
| Lindemans premier select chardonnay | \$26.00  |
| Lindemans premier select shiraz     | \$26.00  |
| Lindemans premier select sparkling  | \$26.00  |
| Rothbury estate sem sav blanc       | \$28.00  |
| Rothbury estate cabernet merlot     | \$28.00  |
| Wolf blass bilyara chardonnay       | \$30.00  |
| Wolf blass bilyara shiraz           | \$30.00  |
| Wolf blass bilyara sparkling        | \$30.00  |
| Grandin classique french brut       | \$39.00  |
| Non-alcoholic wines                 | \$23.50  |

Please note – bar prices are subject to change without prior notice

**Non-alcoholic packages also available**

# **Boulevard Gardens Terms and Conditions**

## **Confirmation, deposits and final payments**

**Tentative bookings will be held for 7 days. A booking fee of \$400.00 is payable on confirmation of your booking. This fee is not deducted from your food and beverage account.**

A deposit of \$ 800.00 to Boulevard Gardens is required 8 weeks from confirmation of your booking. This amount will be deducted from your final account.

Final payment is required 7 days prior to your function and final guest numbers must be confirmed at this stage.

A credit card security bond is requested at final payment.

## **Payment methods**

All payments must be cash, cheque or bank cheque, credit card payments are accepted with a 2% transaction fee. Direct bank deposits can be prior arranged with management.

## **Menu requirements**

Food and beverage requirements and other functions arrangements are to be finalized no later than 30 days prior to the function. Dietary requirements can be catered for if notified no later than 7 days prior to function.

## **Function Times**

**Breakfast and lunch functions times are stated on packages.**

Duration of a dinner reception is **5 hours** from the start of pre-dinner with the option to extend after the nominated finishing time.

Due to great demand some times are not negotiable and are subject to availability.

## **Extension fee**

Charged at **\$190.00 per ½ hour** after or before your 5 hour room hire. Not available for breakfast or lunch weddings.

## **Ceremony on site Garden fee: \$550.00 see also optional upgrade**

You are welcome to use our spectacular gardens for your ceremony. **One hour for your ceremony and photographs** will be available. We will provide a limited number of chairs, fully dressed signage table with 2 ornate chairs and a 10 m plush royal red carpet for your grand entrance. **In the event of wet weather you will be transferred to our indoor chapel at no extra cost.**

Morning and lunch ceremony times are stated on menu packages.

Afternoon ceremonies are between **2.30pm- 4.30pm** and are subject to availability and seasonal daylight.

## **Cancellations and postponements**

Cancellation and postponements made more than 3 months prior to function, your full deposit can only be refunded or transferred if your room is satisfactorily rebooked.

Cancellation or postponement made after 3 months prior to your function, you will forfeit all moneys paid by you to Boulevard Gardens.

Cancellation or postponement made less than 30 days prior to function you will be charged 50% of your estimated function cost based on minimum numbers.

The booking fee is non-refundable however may be transferred to another date subject of availability (limit 1 transfer within 12 months of original function date) and a **second deposit** of \$800.00 will be required to confirm new date.

All cancellations and postponements must be notified in writing.

**Cancellations and postponements are made usually at unfortunate circumstances, please do not ask for special consideration as we need to adhere to the venues terms and conditions.**

## **Minimum numbers/spend**

**Terrace Room---minimum spend 50 adults – and up to 90**

**Walter Taylor room--minimum spend 80 adults- and up to 150**

Minimum numbers can be altered and negotiated at management discretion.

## **Children under 12 years are welcome**

It is the organizers responsibility to ensure children are supervised by an adult at all times. Professional sitters will be required for 6 or more children. **Children's menu: \$35.00**

## **Organizers responsibilities**

- The conduct of all guests. Damages caused to the property by guests will be the financial responsibility of the organizer.
- No confetti, sprinkles or rice. Rose petals or bubbles are a delightful alternative.
- Venue management and staff will take all necessary care but can accept no responsibility for loss or damage of any goods brought to the premises prior, during or after the event.

## **GST and price variations**

All prices are inclusive of GST and are based on current costs. While every effort is taken to maintain current prices, these may be subject to change at management discretion.

## **Entertainment**

If you are considering a DJ or entertainer for your function we would prefer that you select one of our recommended suppliers.

# Booking Your Wedding

*Please Complete Details Below And Return With Your Booking Fee*

Date Of Reception \_\_\_\_\_ Name Of Room Required \_\_\_\_\_

Arrival Time \_\_\_\_\_ Garden Ceremony Yes / No \_\_\_\_\_ Number Of Guests \_\_\_\_\_

Brides Name \_\_\_\_\_

Brides Address \_\_\_\_\_ P/Code \_\_\_\_\_

Brides Phone Hm \_\_\_\_\_ Work \_\_\_\_\_ Mobile \_\_\_\_\_

Email Address \_\_\_\_\_

Grooms Name \_\_\_\_\_

Grooms Address \_\_\_\_\_ P/Code \_\_\_\_\_

Grooms Phone Hm \_\_\_\_\_ Work \_\_\_\_\_ Mobile \_\_\_\_\_

Email Address \_\_\_\_\_

Additional Contact \_\_\_\_\_

Address \_\_\_\_\_ P/Code \_\_\_\_\_

Phone Hm \_\_\_\_\_ Work \_\_\_\_\_ Mobile \_\_\_\_\_

I Would Like Some Information In The Following Areas: (Entertainment, Flowers, Photographers Etc)\_

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We Discovered Boulevard Gardens As A Wedding Venue Through;

Yellow Pages \_\_\_\_\_ Qld Weddings \_\_\_\_\_ Brisbane Bride \_\_\_\_\_ Web Site \_\_\_\_\_

A Friend \_\_\_\_\_ Qld Brides \_\_\_\_\_ Other \_\_\_\_\_

**I / We Agree To The Conditions Outlined By The Boulevard Gardens,**

Please Sign And Date \_\_\_\_\_ / \_\_\_\_ / \_\_\_\_\_