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*The Acre*

BOOMERANG FARM

W E D D I N G   K I T



## CELEBRATE YOUR LOVE AT THE ACRE BOOMERANG FARM

Nestled in the serene Gold Coast hinterland, sits The Acre Boomerang Farm.

An all-in-one wedding destination, The Acre will take you from heartfelt vows and bridal portraits to celebratory drinks and twinkling reception.

With its rustic charm and historic elegance, The Acre features lush ceremony locations surrounded by tropical gardens, and a beautifully restored 1902 reception barn.

The Acre is located a short 20-minute drive from the Gold Coast Airport, and 1 hour south of Brisbane or north of Byron Bay.

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# VENUE HIRE

## CAPACITY

- Seated 130
- Standing 150

## VENUE HIRE

- Friday and Saturday \$4,990
- Sunday and Thursday \$3,990
- Monday to Wednesday \$3,290
- QLD Public Holidays \$4,990

## MINIMUM SPEND

- Friday and Saturday \$10,000
- Sunday and Thursday \$7,000
- Monday to Wednesday \$5,900
- QLD Public Holidays \$10,000

## CURFEWS

Friday and Saturday /  
Music concludes by 10.45pm, property vacated by 11.15pm

Sunday to Thursday /  
Music concludes by 10.30pm, property vacated by 11.00pm

All prices include GST. Public Holiday surcharge of 15%.  
Minimum spend includes food and beverage

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## CEREMONY INCLUSIONS

### CEREMONY

Seating for 40 guests\*  
Wooden or white arbour  
Wooden signing table with 2 chairs  
Early access on the day for set up

Post-ceremony breakout area  
Cocktail bar with exclusive bar tender  
Bluetooth speaker for background music  
High bars with bar stools  
Large market umbrellas  
Picnic rugs with cushions  
A selection of lawn games

### PHOTO SHOOT

Exclusive use of The Acre for photos  
Golf buggy for ease of transport  
Gourmet shared hamper  
Bridal party beverages

\*Additional seats +\$5ea

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## CEREMONY LOCATIONS



### RAINFOREST DECK

Surrounded by nature beside a gentle stream, our rainforest deck is a tranquil spot.



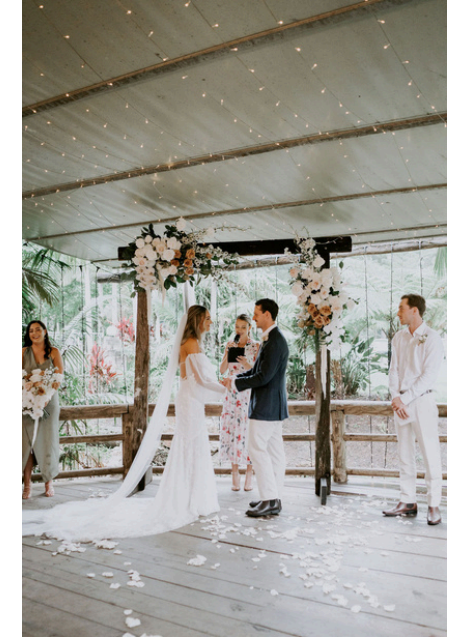
### CEREMONY LAWN

Our open lawn space with sky-high palm trees will frame your arbour perfectly.



### THE LOG

A unique log with lush rainforest backdrop is an intimate space to say "I do".



### WET WEATHER

Our sheltered deck space adjoining The Acre Barn provides a wet weather option.

# RECEPTION INCLUSIONS

## THE ACRE BARN

Handmade long wooden tables  
Wooden cross back chairs  
Crockery, cutlery, and glassware  
Linen napkins  
Cake barrel and cake knife  
PA system and microphone  
Ceiling fairy lights  
Heaters and fans  
Fireplace\*

Dedicated wedding planner  
Event sheet including timeline and floor plan  
On-the-day function manager  
Early access on the day for set up

\*Additional stoking charge +\$50



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## CANAPÉS

*Subject to seasonal change*

### **Choice of 5 Canapés**

Baby cucumbers with hummus, native dukkah spice and nasturtium (gf, vg)

Crushed broad bean, mint and preserved lemon crostini with parmesan (v)

Beetroot, goats cheese and dehydrated olive on a charcoal crisp (v)

Oysters with native fingerlime mignonette (gf, df)

Citrus cured Kingfish with pickled cucumber on a tapioca crisp (gf, df)

Wagyu beef bresaola with black garlic puree and cured egg yolk on crisp  
sourdough (df)

Tomato and mozzarella arancini with truffle aioli, parmesan cheese (v)

Crumbed fish taco, spiced cabbage slaw, salsa verde, pickled onion (df)

Pork belly bite with pear puree and shiso cress (gf, df)

Chorizo sausage, local honey and bee pollen (gf, df)

Chicken satay skewer, peanut and crispy shallot crumb (gf, df)

Wagyu beef skewer, black garlic puree, salted onion (gf, df)

**\$28pp**

**Additional canapés \$6ea**

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## PLATTERS

*Subject to seasonal change*

**1 platter serves 10 guests:**

### **Breads & Dips / \$70**

Seasonal dips, extra virgin olive oil, house made dukkah, warm Turkish bread

### **Antipasti Platter / \$130**

Grilled and marinated seasonal vegetables, house made olive mix, dolmades

### **Cheese Platter / \$145**

A selection of local and international cheeses, dried fruit, nuts, berries, grapes, crackers (v)

### **Charcuterie Platter / \$145**

Locally cured meats, charcuterie, salumi, pickles

### **Fresh Oysters / \$58 per dozen**

A platter of Pacific Oysters, fresh lemon, cucumber and mint vinaigrette, spiced tomato dressing (gf)



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## SHARED FEAST MENU

*Subject to seasonal change*

### **Choice of 2 Shared Starters**

Byron Bay Burrata, heirloom tomatoes, pangritata, vincotto, wild leaves (v)

Bluefin Tuna, confit tomato salsa, shallots, chilli, finger lime, local sea herbs (gf, df)

Falafel, smoked labne, tabouli, pickled vegetables (v)

Marinated figs, bresaola, goat's cheese, enoki mushrooms, leaves (gf)

Crab risotto with chives, preserved lemon and house made bottarga (gf)

Split prawns with seaweed butter, local sea herbs (gf)

Confit pork belly with cauliflower purée, fennel slaw, apple jus, crackling crumble (gf, df)

### **Choice of 2 Shared Mains**

Eggplant and chickpea tagine with scented cous cous, soft herbs (vg, df)

Market fish, bush tomato burre noisette, chives, crispy capers (gf)

Lemon myrtle stuffed roast chicken, pan juices (gf)

Crispy pork belly with roasted apples, apple jus (gf, df)

Confit lamb shoulder, black garlic jus, marigold (gf, df)

Slow roasted beef sirloin, assorted mushrooms, mushroom jus (gf, df)

Grilled flank steak, salsa verde, lemon (gf, df)

**cont.**

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## SHARED FEAST CONT.

*Subject to seasonal change*

### **Choice of 2 Shared Sides**

- Roasted chat potatoes, gremolata, sea salt (gf, df, vg)
- Slow baked sweet potato, hummus, wattle seed dukkah (gf, df, vg)
- Green beans, red wine vinaigrette, smoked almonds (gf, df, vg)
- Steamed broccolini with crispy shallots, citrus oil (gf, df, vg)
- Honey roasted carrots with toasted almonds, puffed grains, crispy parsley (gf, df, vg)
- Whole roasted cauliflower, cheesy mustard sauce (v)
- Broadleaf rocket salad, chardonnay vinaigrette, parmesan (gf, v)

### **Choice of 2 Shared Desserts (Optional)**

- Macadamia tart with whipped cultured cream and olssons sea salt (v)
- Popcorn snickers bar, chocolate, salted peanuts, caramel popcorn (v)
- Classic Tiramisu - Chocolate, savoiardi biscuits, mascarpone, coffee, marsala (v)
- Rice pudding with roasted pineapple, mint, cinnamon anise syrup (gf, df, vg)
- Vanilla bean panna cotta with watermelon, strawberry, mint salsa (gf, v)
- Lemon myrtle meringue tartlet (v)
- Pavlova, roasted pineapple, pink peppercorn, citrus curd, ginger bread crumbs (v)

**Shared Feast / \$68pp**

**With Dessert / \$83pp**

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## ALTERNATE PLATED MENU

*Subject to seasonal change*

### **Choice of 2 Entrées**

Byron Bay Burrata, heirloom tomatoes, pangritata, vincotto, wild leaves (v)

Stracciatella with prosciutto and melon, dehydrated olive, reduced balsamic, garden herbs (gf)

Bluefin Tuna, confit tomato salsa, shallots, chilli, finger lime, local sea herbs (gf, df)

Marinated figs, bresaola, goat's cheese, enoki mushrooms, leaves (gf)

Crab risotto with chives, preserved lemon and house made bottarga (gf)

Split prawns with seaweed butter, local sea herbs (gf)

Confit pork belly with cauliflower purée, fennel slaw, apple jus, crackling crumble (gf, df)

### **Choice of 2 Mains**

Roasted cauliflower steak, chickpea hummus, native dukkah, garden herbs (vg, gf, df)

Barramundi, confit heirloom tomatoes, chives, crispy capers, lemon (gf, df)

Chicken breast, sweetcorn puree, BBQ corn salsa, chicken skin crumb (gf)

Pork belly, roasted apple puree, apple jus, crackling puff (gf, df)

Confit lamb shoulder, black garlic jus, spinach puree, marigold (gf, df)

Slow roasted beef sirloin, assorted mushrooms, mushroom jus (gf, df)

Grilled flank steak, salsa verde, broccoli, lemon (gf, df)

**cont.**

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## ALTERNATE PLATED CONT.

*Subject to seasonal change*

### **Choice of 2 Shared Sides**

- Roasted chat potatoes, gremolata, sea salt (gf, df, vg)
- Slow baked sweet potato, hummus, wattle seed dukkah (gf, df, vg)
- Green beans, red wine vinaigrette, smoked almonds (gf, df, vg)
- Steamed broccolini with crispy shallots, citrus oil (gf, df, vg)
- Honey roasted carrots with toasted almonds, puffed grains, crispy parsley (gf, df, vg)
- Whole roasted cauliflower, cheesy mustard sauce (v)
- Broadleaf rocket salad, chardonnay vinaigrette, parmesan (gf, v)

### **Choice of 2 Desserts**

- Macadamia tart with whipped cultured cream and olssons sea salt (v)
- Popcorn snickers bar, chocolate, salted peanuts, caramel popcorn (v)
- Classic tiramisu - Chocolate, savoiardi biscuits, mascarpone, coffee, marsala (v)
- Rice pudding with roasted pineapple, mint, cinnamon anise syrup (vg, gf, df)
- Vanilla bean panna cotta with watermelon, strawberry, mint salsa (v, gf)
- Lemon myrtle meringue tartlet (v)
- Pavlova, roasted pineapple, pink peppercorn, citrus curd, ginger bread crumbs (v)

**2 Courses / \$62pp**

**3 Courses / \$74pp**

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## COCKTAIL MENU

*Subject to seasonal change*

### **Choice of 5 Canapés**

Please choose 5 canapés (recommended 2 cold and 3 hot)  
from the Canapé Menu on page 7

### **PLUS Choice of 3 Substantial Bites**

Crumbed fish taco, spiced cabbage slaw, salsa verde, pickled onion (df)

Poached prawn roll with lemon myrtle aioli and pea tendrils (df)

Pork belly bao buns, pickled cucumber, hoisin sauce (df)

Sweetcorn risotto, crispy shallots, soft herbs (gf, v)

Mini cheeseburgers, dill pickles, milk bun

Southern style chicken slider with buttermilk slaw and pickle

Fish and chip cone with native tartare sauce

**\$62pp**

**Additional Canapés \$6ea**

**Additional Substantial Bites \$16ea**

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## OPTIONAL EXTRAS

### CAKEAGE / \$3.50pp

Your wedding cake cut and served on platters

### LATE NIGHT BITES / \$9ea

Mini cheeseburgers, dill pickles, milk bun

Shoes string fries, truffle aioli, parmesan

Poached prawn roll with lemon myrtle aioli and pea tendrils (df)

Pork belly bao buns, pickled cucumber, hoisin sauce (df)

### CHILDREN'S MENU / \$25pp

Under 12 years old

Tempura fish, chips & salad

Sirloin, chips & salad

Crumbed chicken schnitzel, chips & salad

Fresh made pasta, Napoli, cheese

Add ice-cream and topping / \$4.50pp

Add soft drink package / \$7.50pp

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## BEVERAGE PACKAGES

### HOUSE SELECTION

Counter Point Pinot Grigio  
Counter Point Shiraz  
Secret Garden Brut NV

Stone & Wood Green Coast Lager  
Stone & Wood Pacific Ale Draught  
Stone & Wood Green Coast Crisp

Selection of non-alcoholic beer + wine  
Assorted soft drinks and fruit juice

Add Corona, Moscato, Apple Cider or  
Ginger Beer for additional \$4 pp

**4 Hr Package / \$55**  
**5 Hr Package / \$65**  
**6 Hr Package / \$74**

### PREMIUM SELECTION

Tin Cottage Sauvignon Blanc  
Oliver's Taranga Shiraz  
Dal Zotto Pucino Prosecco  
Stone & Wood Green Coast Lager  
Stone & Wood Pacific Ale Draught  
Stone & Wood Green Coast Crisp  
Corona  
The Hills Apple Cider

Selection of non-alcoholic beer + wine  
Assorted soft drinks and fruit juice

Add Moscato or Ginger Beer for \$4 pp

**4 Hr Package / \$67**  
**5 Hr Package / \$78**  
**6 Hr Package / \$86**

### PACKAGE UPGRADES

Add Basic Spirits

Add Premium Spirits

**4 Hr Package / \$31**  
**5 Hr Package / \$39**  
**6 Hr Package / \$46**

**4 Hr Package / \$39**  
**5 Hr Package / \$48**  
**6 Hr Package / \$56**

Add Champagne, Basic & Premium Spirits

**4 Hr Package / \$100**  
**5 Hr Package / \$120**  
**6 Hr Package / \$140**

### TEA & COFFEE STATION

25 cups / \$70  
50 cups / \$100

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## BEVERAGE OPTIONS

### PRE-PAID BAR TAB

Select:

1 x Sparkling Wine

1 x Rosé

2 x Red Wines, 2 x White Wines

2 x Full Strength Beers, 1 x Mid Strength Beer

1 x Cider, 1 x Ginger Beer

Non-Alcoholic beer & wine options available

Spirits also available

### CASH BAR

Guests purchase their own beverages after  
a bar tab or beverage package

### MINERAL WATER / \$2pp

Unlimited sparkling & still mineral water  
served with fresh lemon or lime

### WELCOME COCKTAIL / From \$13pp

Classic Mojito

Gin Herbalizer

Aperol Spritz

Passionfruit Caprioska

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# ENHANCE YOUR EXPERIENCE

## BRIDAL PARLOUR

Exclusive use of the bridal parlour  
from 9am until the conclusion of your wedding

**\$400**  
+\$50 / Early access from 7.30am

## CHAMPAGNE TOWER

Pop the champagne and celebrate with your guests

**4 Tier Champagne Tower / \$490**

30 glasses with 8 bottles of Prosecco

**5 Tier Champagne Tower / \$675**

55 glasses with 12 bottles of Prosecco

**6 Tier Champagne Tower / \$975**

91 glasses with 18 bottles of Prosecco



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# THE ACRE MAP



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# The Acre

BOOMERANG FARM

## NEXT STEPS

We invite you to experience The Acre Boomerang Farm by coming in for a tour. Please contact us to make an appointment.

To secure your wedding date, we require a signed booking contract and deposit payment.

## CONTACT DETAILS

Our friendly team would love to hear from you!  
Email: [weddings@boomerangfarm.com.au](mailto:weddings@boomerangfarm.com.au)

## LOCATION

55 Johns Road, Mudgeeraba, Queensland, 4213

We acknowledge and pay respect to the Yugambah people, the Traditional Custodians of this land.



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