



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.



## **VENUE HIRE**

#### **CAPACITY**

•	Seated	130
•	Standing	150

#### **VENUE HIRE**

•	Friday and Saturday	\$6,350
•	Sunday and Thursday	\$5,050
•	Monday to Wednesday	\$4,150
•	QLD Public Holidays	\$6,350

#### MINIMUM SPEND

•	Friday and Saturday	\$12,700
•	Sunday and Thursday	\$8,900
•	Monday to Wednesday	\$7,500
•	QLD Public Holidays	\$12,700

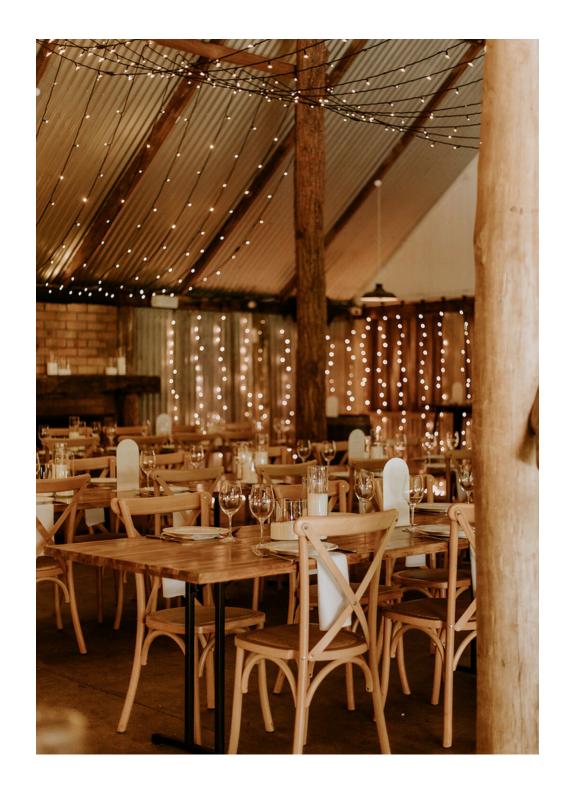
#### **CURFEWS**

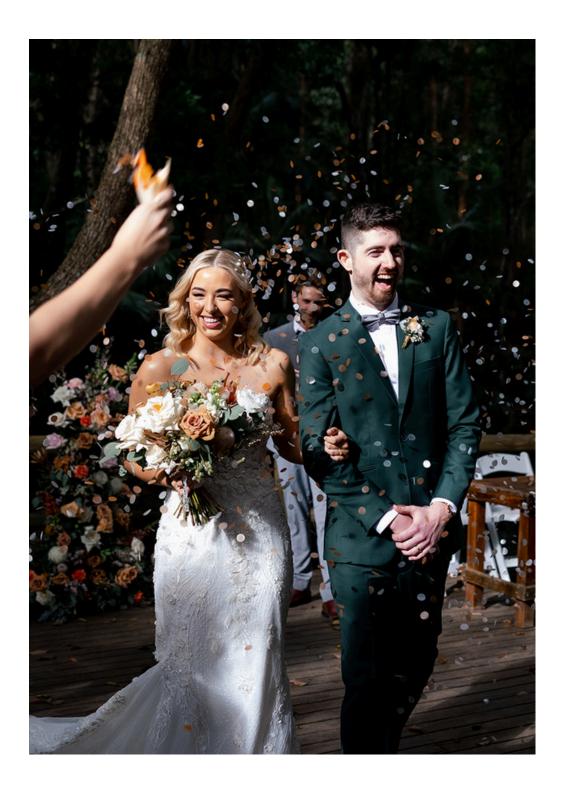
Friday and Saturday / Music concludes by 10.45pm, property vacated by 11.15pm

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







## **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



## CEREMONY LOCATIONS





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.



**EXPLORE THE ACRE** 

A lush rainforest backdrop in a location of your choosing anywhere within The Acre.



WET WEATHER

**ARRIVING JAN 2025!** 

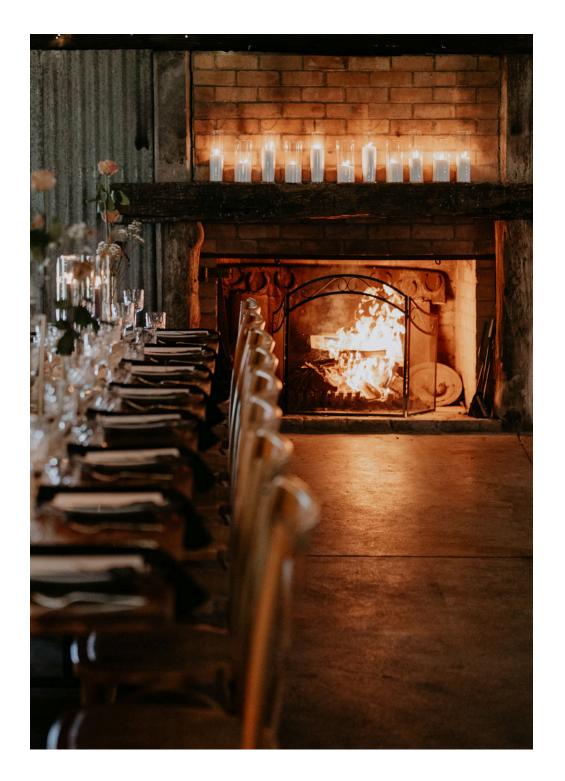
## RECEPTION INCLUSIONS

#### THE ACRE BARN

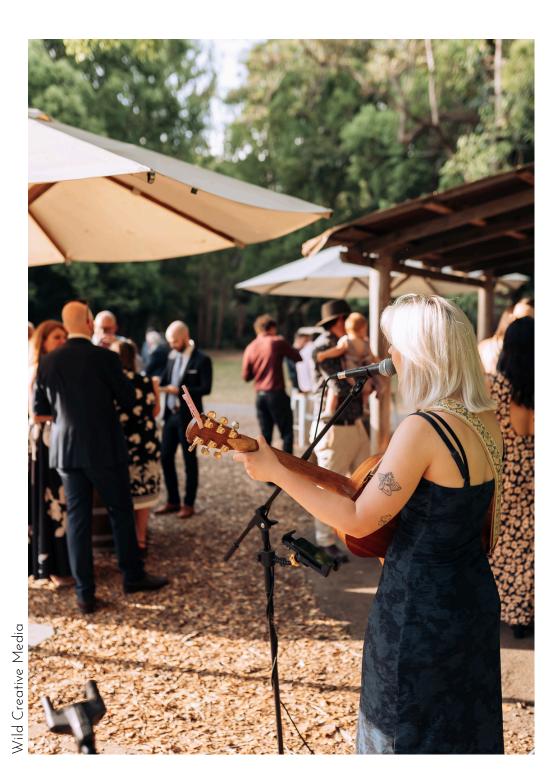
Handmade long wooden tables
Wooden cross back chairs
Crockery, cutlery, and glassware
Linen napkins
Cake barrel and cake knife
PA system and microphone
Ceiling fairy lights
Heaters and fans
Fireplace\*

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







# CANAPÉS

Subject to seasonal change

#### Choice of 5 Canapés

Crispy squid, seaweed salt (gf, df)

Pumpkin bruschetta, ricotta, fresh herbs (v, gfo)

Korean chicken lollipops, confit garlic aioli (gf, df)

Vegetable spring rolls, sweet chilli (v, vg, gf)

House-made falafel, chickpea hummus (v, vg, gf)

Thai marinated beef lettuce cups, cabbage salad (gf)

Tomato and mozzarella arancini, truffle aioli, pecorino cheese (v)

Fish tacos, spiced cabbage slaw, chipotle mayo, pickled onion (df)

Pork belly bites, sweet potato puree, apple sauce (gf)

Chorizo sausages, spiced honey, rice cracker (gf, df)

Chicken satay skewers, shallot crumb (gf, df)

\$35pp Additional canapés \$7.50ea

Wagyu beef skewers, sweet onion puree, cucumber (gf, df)

## **PLATTERS**

Subject to seasonal change

1 platter serves 10 guests:

Breads & Dips / \$85

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

Antipasti Platter / \$155

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

Cheese Platter / \$175

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

Charcuterie Platter / \$175

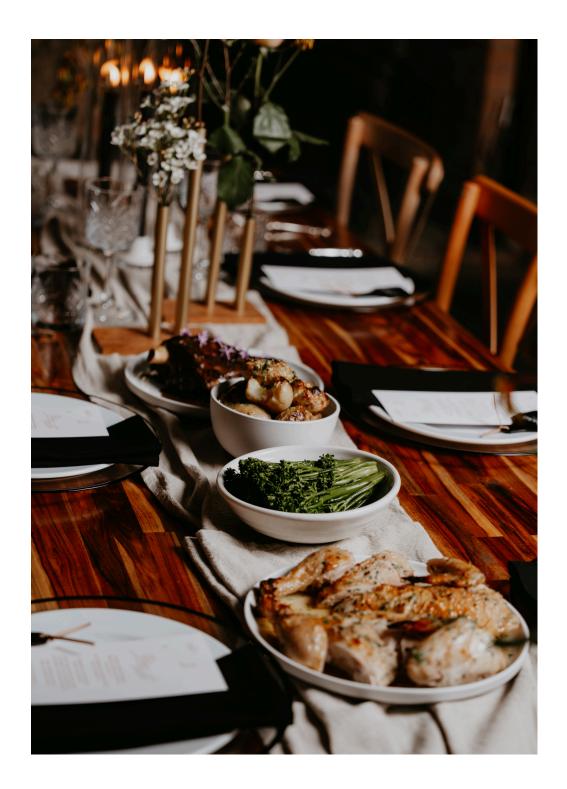
Locally cured meats, charcuterie, salumi, pickles

Fresh Oysters / \$73 per dozen

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







## SHARED FEAST MENU

Subject to seasonal change

Bread roll, caramelised butter (v)

#### Choice of 2 Shared Starters

Burrata, heirloom tomatoes, pangritata, vincotto, wild leaves (v)
Kingfish ceviche, compressed melon, finger lime, micro herbs (gf, df)
Falafel, smoked labne, tabouli, pickled vegetables (v)
Split prawns, spiced butter, local sea herbs (gf)
Confit pork belly, cauliflower purée, fennel slaw, jus, crackling crumble (gf, df)
Polpette, Napoli sauce, aged parmesan
Karaage chicken, caramelised lime aioli (gf, dfo)

#### Choice of 2 Shared Mains

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

Market fish, saffron sauce, chives (gf)

Lemon myrtle stuffed roast chicken, pan juices (gf)

Crispy pork belly, roasted carrots, jus (gf, df)

Confit lamb shoulder, sweet onion jus, marigold flowers (gf, df)

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

Mushroom gnocchi, parmesan cream (v, vgo)

cont.



## SHARED FEAST CONT.

Subject to seasonal change

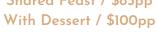
#### Choice of 2 Shared Sides

Roasted chat potatoes, rosemary salt (af, df, vg) Slow baked sweet potato, hummus, dukkah (gf, df, vg) Green beans, red wine vinaigrette, smoked almonds (gf, df, vg) Steamed broccolini, crispy shallots, citrus oil (gf, df, vg) Honey roasted carrots, toasted almonds, puffed grains, crispy parsley (gf, df, vg) Whole roasted cauliflower, cheesy mustard sauce (v) Green leaf salad, chardonnay vinaigrette, parmesan (qf, v)

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

Macadamia tart, whipped cultured cream, sea salt (v) Popcorn Snickers bar, chocolate, salted peanuts, caramel popcorn (v) Classic tiramisu, chocolate, savoiardi biscuits, mascarpone, coffee, marsala (v) Rice pudding, roasted pineapple, mint, cinnamon anise syrup (gf, df, vg) Vanilla bean pannacotta, watermelon, strawberry, mint salsa (gf, v) Lemon meringue tartlet (v) Pavlova, roasted pineapple, pink peppercorn, citrus curd, gingerbread crumbs (v) Chocolate brownie, spiced coconut cream (vg, gf)

Shared Feast / \$85pp









## ALTERNATE PLATED MENU

Subject to seasonal change

#### Choice of 2 Entrées

Stracciatella cheese, compressed melon, crunchy leaves (v)
Tuna confit, tomato salsa, shallots, chilli, finger lime, local sea herbs (gf, df)
Mushroom risotto, chives, preserved lemon, housemade creme fraiche (v, gf)
Coconut prawns, seaweed butter, local sea herbs (gf)
Pork belly confit, cauliflower purée, fennel slaw, jus, crackling crumble (gf, df)
Lemongrass chicken salad, cucumber, pickled carrot, bean sprouts, cashew nuts,
Asian herbs, Vietnamese dressing (df)
Sweet potato falafel salad, rocket, cucumber, pickled apricot, beetroot hummus
(v, va)

#### Choice of 2 Mains

Roasted cauliflower steak, chickpea hummus, dukkah,
aromatic garden salad (vg, gf, df)

Barramundi, confit heirloom tomatoes, chives, crispy capers, lemon,
shaved fennel, carrot salad (gf, df)

Chicken breast, sweetcorn puree, crispy chicken skin, roasted kipfler potatoes (gf)

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

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

Slow roasted beef sirloin, assorted mushrooms, mushroom jus, crispy polenta, fresh herbs (gf, df)

Grilled flank steak, salsa verde, broccolini, cauliflower, grilled lemon (gf, df) Gnocchi, greens beans, pistachio pesto, shiitake mushrooms (v, vgo)

# ALTERNATE PLATED CONT.

Subject to seasonal change

#### Choice of 2 Desserts

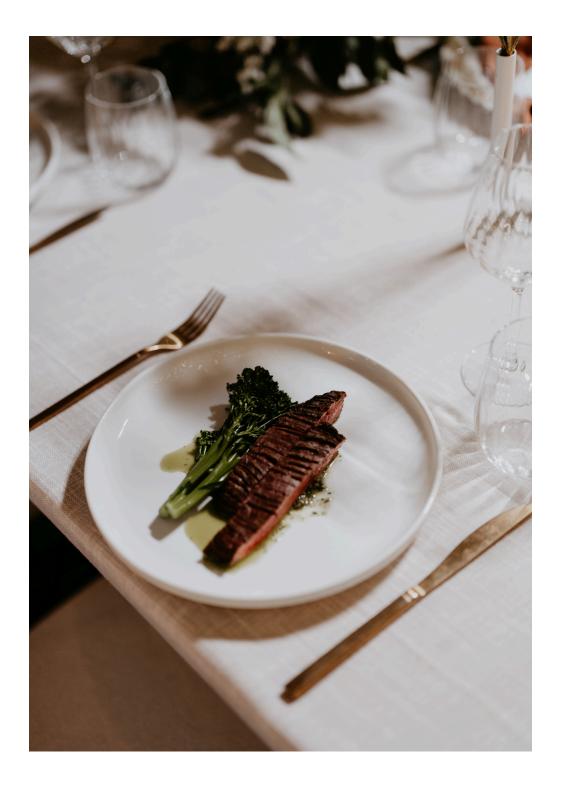
Macadamia tart, whipped cultured cream, sea salt (v)
Popcorn Snickers bar, chocolate, salted peanuts, caramel popcorn (v)
Classic tiramisu, chocolate, savoiardi biscuits, mascarpone, coffee, marsala (v)
Rice pudding, roasted pineapple, mint, cinnamon anise syrup (gf, df, vg)
Vanilla bean pannacotta, watermelon, strawberry, mint salsa (gf, v)
Lemon meringue tartlet (v)

Pavlova, roasted pineapple, pink peppercorn, citrus curd, gingerbread crumbs (v)

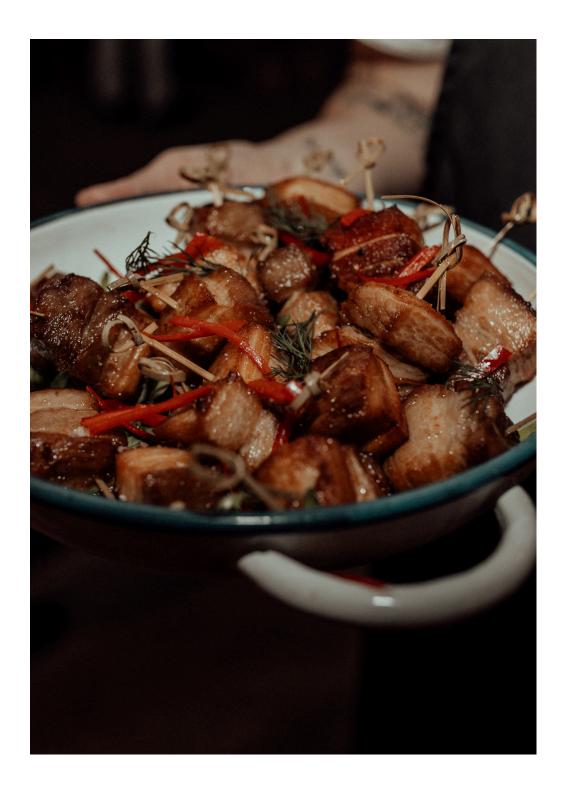
Chocolate brownie, spiced coconut cream (vg, gf)

2 Courses / \$85pp 3 Courses / \$100pp

Add bread rolls with caramelised butter \$2 pp







## 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

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

Beef ragu pasta, pecorino cheese

Wagyu beef sliders, dill pickles, milk bun

Southern style chicken sliders, buttermilk slaw, pickles

Fish and chip cone, tartare sauce

Kofta pocket, feta, olives (vo)

Mushroom risotto, chives, preserved lemon, housemade creme fraiche (v, gf)
Lemongrass chicken salad, cucumber, pickled carrot, bean sprouts, cashew
nuts, Asian herbs, Vietnamese dressing (df)

\$80pp Additional Canapés \$7.50ea Additional Substantial Bites \$20ea

## OPTIONAL EXTRAS

CAKEAGE / \$4pp

Your wedding cake cut and served on platters

#### LATE NIGHT BITES / \$11ea

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 / \$30pp

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 / \$5.50pp Add soft drink package / \$9.00pp



## OPTIONAL EXTRAS

#### CAKEAGE

#### Platters / \$4pp

Your wedding cake cut and served on platters

#### Individually / \$5pp

Your wedding cake cut and individually plated with vanilla whipped cream

## Late Night Bites / \$11ea

Mini cheeseburgers, dill pickles, milk bun Shoes string fries, truffle aioli, parmesan Pork belly bao buns, pickled cucumber, hoisin sauce (df)

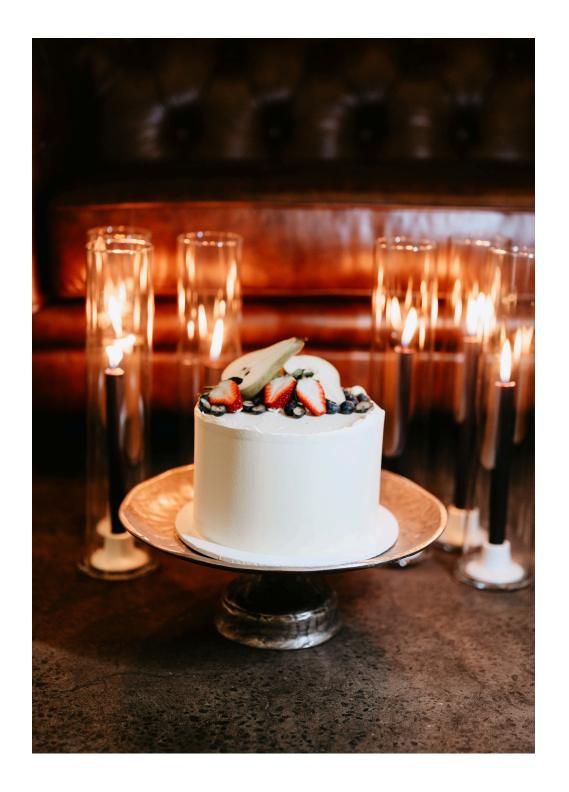
#### CHILDREN'S MENU / \$30pp

Under 12 years old

Tempura fish, chips, salad Crispy chicken tenders, chips, salad Fresh made pasta, Napoli, cheese Rump steak, chips, salad

Add ice-cream and topping / \$5.50pp Add soft drink package / \$9pp







## 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 / \$575 Hr Package / \$676 Hr Package / \$76

#### 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 / \$69 5 Hr Package / \$80 6 Hr Package / \$88

#### **PACKAGE UPGRADES**

Add Basic Spirits	Add Premium Spirits
4 Hr Package / \$33	4 Hr Package / \$41
5 Hr Package / \$41	5 Hr Package / \$50
6 Hr Package / \$48	6 Hr Package / \$58

Add Champagne, Basic & Premium Spirits

4 Hr Package / \$105 5 Hr Package / \$125 6 Hr Package / \$145

#### **TEA & COFFEE STATION**

25 cups / \$85 50 cups / \$120



## 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 / \$2.50pp

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

#### WELCOME COCKTAIL / From \$16.50pp

Classic Mojito Ink Gin Cocktail Aperol Spritz Passionfruit Caprioska



# ENHANCE YOUR EXPERIENCE

#### **BRIDAL PARLOUR**

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

\$510 +\$65 / Early access from 7.30am

#### CHAMPAGNE TOWER

Pop the champagne and celebrate with your guests

4 Tier Champagne Tower / \$620 30 glasses with 8 bottles of Prosecco

5 Tier Champagne Tower / \$85555 glasses with 12 bottles of Prosecco

6 Tier Champagne Tower / \$1240 91 glasses with 18 bottles of Prosecco





# THE ACRE MAP





#### **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

#### **LOCATION**

55 Johns Road, Mudgeeraba, Queensland, 4213

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



www.theacreboomerangfarm.com.au

