

2020 Weddings

Food and Beverage Packages



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BLACK  HALL
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Black Hall's Epicurean Packages

An elegant array of sumptuous dishes
that truly spoils your guests.

PACKAGE 1:

Epicurean Cocktail Package

(MIN. 40 GUESTS) 5HRS

Cocktail Package \$135pp incl GST

- Selection of 10 savoury canapés
- Selection of 2 Stand Up Dining options
- Cake cut, served individually with coulis and cream as dessert
- Staffing to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Epicurean Cocktail Menu examples:

Cold Canapés

- Spiced beef, gingered lentils, wonton and raita
- Curried chicken on plantain crisp with North Queensland mango chutney (GF DF)
- Mooloolaba king prawn with pickled cucumber, dill and finger lime on brioche croute
- Truffled wild mushrooms on toast with porcini cream and chives (V)

Hot Canapés

- Central Queensland sourced confit lamb shoulder on sweet potato cake with grape chutney (GF DF)
- Goondiwindi pork belly, star anise glaze, pineapple salsa (GF DF)
- Teriyaki duck parcels with black sesame and sticky soy
- Mooloolaba Spanner Crab cakes with dill and garlic dressing

‘Stand Up’ Dining

- Slow Cooked Kilcoy beef feather blade with mashed turnips and roast garlic jus (GF)
- Maple glazed duck breast, caper berries, pickled beets and butter beans (GF DF)
- Grilled herb and lemon marinated prawns on saffron cous cous (DF)
- Roasted cauliflower, walnut, truffle and potato béchamel bake (V)



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PACKAGE 2:

Epicurean Buffet Package

(MIN. 40 GUESTS) 5HRS

Buffet Package – \$148pp incl GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Buffet style main course – 3 mains dishes, 2 sides, 2 salads
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

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PACKAGE 3:

Epicurean 2 Course Dining Package

(MIN. 40 GUESTS) 5HRS

2-Course Dining Package – \$164pp incl GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée and Main OR Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

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PACKAGE 4:

Epicurean 3 Course Dining Package

(MIN. 40 GUESTS) 5HRS

3-Course Dining Package – \$175pp incl GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée, Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- 4.5hr House beverage package
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Epicurean Menu examples:

Epicurean Plated Entrées

- Goondiwindi crispy pork belly with sage veloute, dried grapes and quince jelly (GF)
- Braised boneless duck leg on wilted rocket puree with fennel marmalade and balsamic reduction (GF)
- Grilled field mushroom with goat's cheese, watercress, sherry vinegar pickled beetroot and crushed hazelnuts (GF V)

Epicurean Plated Mains

- Chargrilled eye fillet with crispy potatoes, roast eschallots, wild mushrooms, vine tomato and béarnaise sauce (GF)
- Darling Downs organic honey roasted chicken breast and crispy speck with sweet potato fondant, creamed savoy cabbage, wild mushrooms and blackcurrant jus (GF)
- Burnett grown butternut pumpkin stuffed with roasted peppers, almonds, raisins and kale dressed with lemon and chilli oil (VG)



Epicurean Menu examples:

Epicurean Plated Desserts

- Chocolate coated espresso mousse with raspberry dust, chocolate crumb, coulis and Chantilly (GF)
- Citrus tart with honey nut, custard crème and Aperol fizz and floss
- White chocolate brulee with almond biscotti, berry salad and lemon balm
- Individual cheese plate with local cheeses and accompaniments



Epicurean Menu examples:

Epicurean Buffet:

MAIN

- Slow cooked sweet potato and butternut squash chilli (V GF DF)
- Honeyed chicken tagine slow cooked honey chicken with apricots, raisins and sweet potato chunks (GF DF)
- Baked North Queensland barramundi with chilli and kaffir, coconut and lime dressing (GF DF)
- Roasted Darling Downs chicken pieces with house made chipotle tomato relish, green shallots (GF DF)

SIDES

- Roasted kiplers tossed in sea salt, thyme, rosemary and extra virgin olive oil (VG GF DF)
- Roasted cauliflower, walnut, truffle and potato béchamel bake (V)
- Cumin and caraway scented roasted root vegetables: pumpkin, carrot, sweet potato, parsnip, turnip (VG GF DF)
- Garlic and ginger bok-choy with dark soy and crispy shallots (V DF)

SALADS

- Roast apple, honey nut, red onion, rocket and bacon salad with mustard dressing (GF DF)
- Broccoli, almond and pomegranate salad with lemon yoghurt dressing (V GF)
- Sweet potato, lentil and feta salad with raspberry vinegar (V GF)
- Honeyed chicken tagine slow cooked honey chicken with apricots, raisins and sweet potato chunks (GF DF)
- Baked North Queensland barramundi with chilli and kaffir, coconut and lime dressing (GF DF)
- Roasted Darling Downs chicken pieces with house made chipotle tomato relish, green shallots (GF DF)



Black Hall's Country Harvest Packages

A delicious array of rustic dishes that will truly bring
a country harvest to your plate.

PACKAGE 1:

Country Harvest Cocktail Package

(MIN. 40 GUESTS) 5HRS

Cocktail Package \$129pp incl GST

- Selection of 10 canapés
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- Staffing to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

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PACKAGE 2:

Country Harvest 2 Course Dining Package

(MIN. 40 GUESTS) 5HRS

2 Course Dining Package \$152pp incl GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée and Main
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

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PACKAGE 3:

Country Harvest 3 Course Dining Package

(MIN. 40 GUESTS) 5HRS

3 Course Dining Package \$164pp incl GST

- A choice of Chef's selection of 3 Canapés or Chef's selection of Hot Bites or a Grazing Platter
- Alternate drop Entrée, Main and Dessert
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

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PACKAGE 4:

Country Harvest Grazing Platters

(MIN. 40 GUESTS) 5HRS

Grazing Platters \$150pp incl GST

- Two meat selections
- 8 sides/salads
- 3 desserts
- Wedding Cake cut, served individually with coulis and cream as dessert (Cake to be supplied by couple)
- White Linen Napkins
- Staff to serve food and beverages for 5 hours
- 4.5hr House beverage package
- Chefs to prepare the menu
- Basic Styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and Tea Station
- Wedding Day Coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

Country Harvest Menu examples:

Cold Canapes:

- Leek and mint frittata bite w feta cream (V, GF)
- Salmon brandade tartlet w chopped chives
- Chicken, walnut and red onion tartlet
- Olive palmier topped .w. herbed goats cheese mousse (V)

Hot Canapes:

- Petite beef and caramelised onion sausage roll
- Roast tomato and parmesan arancini (V)
- Crispy prawn roll & chilli caramel (DF)
- Thai fish cakes .w. Japanese mayonnaise & lime (GF, DF)

Fork Dishes:

- Chicken & red pepper Penang curry on steamed Jasmine rice (GF DF)
- Beef bourguignon – red wine braised beef with bacon and button mushrooms on creamy mashed potato (GF DF)
- Slow cooked sweet potato & butternut squash chilli on steamed Jasmine rice (Vegan)



Country Harvest Menu examples:

Country Harvest Plated Entrees:

- Tea infused poached chicken, macerated apricots, tendrils and orange oil
- Slow braised and pressed pork belly, apple salad, puree and black pudding
- Carpaccio of jap pumpkin, crispy onions, ricotta, sugared almonds and Qld honey

Country Harvest Plated Mains:

- Cumin scented lamb shoulder, minted peas, capsicum, black vinegar
- Pan fried chicken with pumpkin gnocchi, forest mushrooms, truffle jus
- Slow dried vine cherry tomato tart with stemmed artichokes, caramelized onion, black olives and olive oil

Country Harvest Plated Desserts:

- Apple and rhubarb tart, crumble, sweetened yoghurt
- Vanilla panna cotta, berries, freeze-dried caramel pearls
- Upside-down almond cake with pineapple salad, mint, cherries reduced syrup



Country Harvest Grazing Platter Menu examples:

Mains:

- Potato & caramelized onion gnocchi w grilled courgette, smoked onions and butter crème (V)
- Steamed barramundi w ginger and soy on banana leaf (GF DF)
- Lemon and basil sticky chicken w roasted garlic (GF DF)
- Miso and soy brisket , sesame bok choi-ginger and dashi dressing

Sides:

- Sea salt and rosemary kipfler potatoes (GF DF V)
- Roasted butternut pumpkin w maple syrup (GF DF V)
- Steamed French beans w shallots and truffle butter (GF)

Salads:

- Potato, radicchio and hazelnut w parsley salad cream (GF)
- Spinach avocado and orange salad .w. coriander and lime dressing (GF)
- Baby gem Caesar salad w romaine leaf, egg, crispy shallot and parmesan (V)
- Broccolini and beetroot salad w crumbled fetta (GF V)

Dessert Bites:

- Pineapple and coconut cake w citrus cream (GF)
- Petite lemon meringue tarts
- Chocolate brownie bites
- Chocolate ganache tartlet

Optional Extras and Upgrades

Children's Meals \$30pp*

- These meals are suitable for children aged between 3 and 12yrs. All children's packages include a 2 course meal as well as unlimited soft drinks and juice.

MAIN

Please choose one of the following for all children:

- Bacon & mushroom carbonara .w. fettuccini & shredded tasty cheese
- Chicken nuggets served .w. wedges, salad & tomato sauce
- Crumbed fish served .w. wedges, salad & tomato sauce
- Ham & pineapple pizza served .w. chips, salad & tomato sauce

DESSERT

Please choose one of the following for all children:

- Chocolate brownie .w. berry puree & vanilla ice cream
- Cheesecake .w. fairy floss
- Fruit salad .w. crunchy toffee & honey yoghurt

*Please speak to us about our Teen Meal options

Supplier Meals \$40pp

- Supplier meals are designed for Photographers, Musicians/DJ's, Photo Booth attendants, or extra suppliers that will be at your wedding reception. They will receive one main meal along with soft drink/juice throughout the evening.



Optional Extras and Upgrades

Tasting

- Tastings \$100pp per person. Would you like to sample the food prior to your special day? We can arrange a tasting for you which will take place in Brisbane.

Additional Platter Options

- **Gourmet Trio of Dips Platter \$55.00**
(serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto Platter \$115.00**
(serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Sushi Platter \$70.00**
(30 pieces per platter)
Assorted sushi .w. soy sauce
- **Cheese platter \$115.00**
(serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments



Optional Extras and Upgrades

Styling Upgrades (MIN. 50 GUESTS)

Choose from our large range of styles and colours to suit your theme.

- **Premium Upgrade:** Long table styling including fresh florals, candle holders, votives, lanterns @ \$16.50 per person including GST (based on min 50 guests)
- **Deluxe Upgrade:** Styling as above and ADD charger plate, gold or copper cutlery, linen napkin @ \$27.50 per person including gst (based on min 50 guests)
- **Ceiling Installation*:** 2 x hanging installation incorporating greenery and edison lights, pendants or geos @ \$550 including GST

*only available in conjunction with premium and deluxe styling upgrades



Dietary Requirements

We take care to provide appropriate meals for your guests with special dietary requirements.

These requirements could be anything from a food intolerance or allergy such as gluten free, or a preference such a vegan or vegetarian.

Many of our standard menus offer something suitable options for your guests with dietary requirements and some dishes can be altered to accommodate guests with specific dietary needs.

On making final preparations for your day, we will confirm this prior to your wedding. Once advised, our chefs will prepare an appropriate meal for your guests with these individual requirements.

PLEASE NOTE: In the instance that your guests with advised dietary requirements change their mind on the day, we are then unable to provide an alternative meal as our chefs will cater specifically as requested.

2021 Package Pricing

The 2020 pricing shown here is for weddings that are to be held in 2020. If you're planning your wedding for 2021 or beyond, then you will need to factor a price increase of between 5-10% for catering costs.

Any pricing changes for 2021, will be confirmed in mid 2020.

PLEASE NOTE: These package menus are also subject to seasonal changes and availability.

Deluxe Grounds Ceremony Package



\$1,045.00 Friday - Saturday

\$895.00 Monday - Thursday

1.5 HOURS HIRE

- Up to 50 oak cross-back chairs or 50 white bentwood chairs*
- Beautiful French door arbour*
- Signing table with two white crossback chairs and hanging hearts
- 2 x wine barrels* for flowers/or set of silver lanterns* to mark beginning of lawn aisle
- Set up and pack down by venue team
- Water station for your guests.

* fresh flower decorations for arbour, chairs and barrels/lanterns extra. No aisle runners included

* extra chairs for grounds \$12.00 each

* Barn Bar hire:

\$790 extra Monday to Thursday.

\$1,000 extra Friday

\$1,100 extra Saturday



2020 Beverage Packages

With regards to our liquor licence, all beverages will be waiter-served to your guests.

Please note that liquor licencing laws do not permit you to bring your own drinks onto the premises.

The Venue is obliged to abide by our licence permit laws and have nominated a venue closing time of 10.30pm.

Nominated brands are subject to availability at the time of your event. If a wine is not available at the time, we will endeavour to find a suitable replacement.

While most of our catering packages are inclusive of beverages, with the option to upgrade or extend, it is important to know that we can be flexible.

House Beverage Package

(4.5 HOURS)

Pierre Larousse Bland De Blanc – French Sparkling OR Maschio Presecco – Italy
Tangaroa Sauvignon Blanc – NZ OR Ventiterra Moscato – Italy
St. Hallett Shiraz – Barossa Valley – Aust OR Hardy's Cabernet Sauvignon – Aust
XXXX Summer Bright OR Peroni Leggera
Cooper's Premium Light
Coke, Coke Zero, Lemonade, Sparkling Mineral Water

INCLUDED IN ALL 2020 RECEPTION PACKAGES

Deluxe Upgrade Package

(4.5 HOURS)

Aubert Et Fils Brut – French Champagne
Giesen Sauvignon Blanc – Marlborough, NZ.
Taylor's Estate Shiraz – Clare Valley, Aust
James Boag's Premium Lager
James Boag's Premium Light
Coke, Coke Zero, Lemonade, Sparkling Mineral Water

\$19 pp extra

2020 Beverage Packages

Craft Beer Upgrade from House Beverage Package

(4.5 HOURS)

James Squire 150 Lashes Pale Ale
Little Creatures Pale Ale
James Squire Orchard Crush Apple Cider
Corona

\$12.50pp extra

Spirits Package Upgrade

Johnnie Walker Red Label Scotch Whiskey
Bundaberg Rum
Jim Beam Bourbon
Smirnoff Red Label Vodka
Gordon's London Dry Gin

\$10.00pp per hour



2020 Beverage Packages

Additional Beverage Pricing

Extend the House Beverage Package for \$10.50 per person/per hour
Extend the Deluxe Beverage Package for \$12.50 per person/per hour

Pre-Ceremony Champagne/Beer

Before your arrival, you may want to serve basic champagne/beer/soft drinks. Simply arrange with us beforehand what you'd like and we'll provide a custom arrival drinks package.

Up to 1 hour \$12.50 pp

Running a Tab

You nominate a selection of drinks for your guests and a dollar limit and we'll run a tab for you with waiter-served drinks for the duration. You pay for the agreed minimum tab prior to your function and any additional amount at the close of your function. We will ask you to provide a credit card before the function begins.



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Price List

Prices are an indicative guide if you or your guests would like to purchase drinks over the counter.

	BOTTLE	GLASS	PER DRINK
Sparkling			
Pierre Larousse Blanc De	\$24.00	\$9.00	
Maschio Presecco	\$24.00	\$9.00	
Aubert Et Fils Brut Champagne	\$38.50	\$13.50	
Piper Heidsieck	\$62.00	\$18.00	
White Wine			
Tangaroa Sauvignon Blanc	\$22.00	\$9.00	
Ventiterre Moscato	\$22.00	\$9.00	
Paul Mas Chardonnay	\$22.00	\$9.00	
Balliamo Pinot Grigio	\$25.00	\$10.00	
Giesen Sauvignon Blanc	\$29.50	\$12.00	
Madfish Gold Turtle Chardonnay	\$32.50	\$13.50	
Red Wine			
Hardy's Cabernet Sauvignon	\$24.00	\$9.00	
St.Hallett Shiraz	\$30.50	\$12.00	
Taylor's Estate Shiraz	\$36.50	\$14.50	
Riddoch Cabernet Sauvignon	\$32.50	\$12.50	
South Island Pinot Noir	\$32.50	\$12.50	
Beer and Cider			
Cooper's Premium Light			\$7.00
Peroni Leggera			\$8.00
XXXX Bright			\$8.00
James Boag's Premium Lager			\$8.00
James Boag's Premium Light			\$8.00
James Squire 150 Lashes Pale Ale			\$9.00
Little Creatures Pale Ale			\$9.00
James Squire Orchard Crush Apple Cider			\$9.00
Corona			\$9.00
SPIRITS (with quality mixer and ice)			
Johnnie Walker Red Label Scotch Whiskey			\$8.50
Bundaberg Rum			\$8.50
Jim Beam Bourbon			\$8.50
Smirnoff Red Label Vodka			\$8.50
Gordon's London Dry Gin			\$8.50
Baileys			\$9.00
Canadian Club Whiskey			\$9.00
Absolute Vodka			\$9.00
Kahlua			\$9.00
Mt.Gay Rum			\$9.50
Bombay Sapphire			\$9.50
Johnnie Walker Black Label Scotch Whisky			\$10.00
Blood orange Cointreau			\$10.00
Sailor Jerry Spiced Rum			\$10.00
Grey Goose			\$11.00
Ink Gin			\$11.00
Soft Drinks			
Coke, Coke Zero, Lemonade, Ginger Ale, Bundaberg Ginger Beer, Soda Water, Lemon Lime & Bitters, Sparkling Mineral Water			\$5.00
Juices			
Orange, Apple			\$4.00
Cocktails			
An ever changing selection to tempt your guests			\$15.00

Award Winning Style



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