
2027 WEDDINGS

FOOD & BEVERAGE

PACKAGES



WHITE  CHAPEL
KALBAR

BLACK  HALL
KALBAR

87 GEORGE STREET, KALBAR QLD 4309 • 0478 767 046
INFO@WHITECHAPELKALBAR.COM.AU • WHITECHAPELKALBAR.COM.AU



BLACK HALL COUNTRY HARVEST PACKAGES

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



PACKAGE 1:
COUNTRY HARVEST
2 COURSE DINING
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

2-COURSE DINING PACKAGE – \$195 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platters
- 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 or black linen napkins
- Staff to serve food and beverages for 5 hours
- 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.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$70.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.



PACKAGE 2:
COUNTRY HARVEST
3 COURSE DINING
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

3-COURSE DINING PACKAGE – \$210 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platters
- Alternate drop entrée, main and dessert
- Wedding cake cut, served individually with coulis and cream
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- 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.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$70.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.



PACKAGE 3:
COUNTRY HARVEST
GRAZING PLATTERS
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

GRAZING PLATTERS – \$185 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platter
- Includes 2 main meal selections, 2 sides, 2 salads & 1 dessert
- Wedding cake cut, served individually with coulis and cream as dessert
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- 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.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE -\$70.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.



PACKAGE:
PETITE COUNTRY HARVEST
2 COURSE DINING
PACKAGE

(5 HRS) MIN. 20 ADULT GUESTS. MAX. 39 ADULT GUESTS)

2 COURSE PLATED PACKAGE – \$235 PP INCL GST
INCLUDING PRE-RECEPTION CATERING

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platter
- 2 course selection of 2 entrees + 2 main meals for alternate drop
- Cake cut and served individually as dessert with coulis & cream
- Staff and service for up to 5 hours
- Chefs to prepare the menu
- White or black linen napkins
- Vera Wang cake knife
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Tea & coffee station
- Wedding day coordinator – includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$70.00 PP
OR MINIMUM SPEND BAR TAB

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.



PACKAGE:
ELOPEMENT
2 COURSE DINING
PACKAGE

(3 HRS) MIN. 20 ADULT GUESTS. MAX. 39 ADULT GUESTS)

2 COURSE PLATED PACKAGE – \$200 PP INCL GST

- 2 course selection of 2 entrees + 2 main meals for alternate drop
- Cake cut and served individually as dessert with coulis & cream
- Staff and service for 3 hours
- Chefs to prepare the menu
- White or black Linen napkins
- Vera Wang cake knife
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Tea & coffee station
- Wedding day coordinator – includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$45.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.



OPTIONAL EXTRAS

CHILDREN'S MEALS \$70PP*

- For all children attending, please select one main with the entrée, and the wedding cake will be served afterwards for dessert.

NB: Individual meal selections cannot be made for each child.

ENTRÉE

- Cheesy pieces of garlic bread
- Petite sausage roll, ketchup

MAIN

Please choose one of the following for all children:

- Chicken tenders, crisp wedges, salad, ketchup (GFO)
- Crumbed cod, crisp wedges, salad, ketchup (DF)
- Creamy bacon penne, parmesan
- Tomato and cheese pizza (VGO)
- Beef sliders (2), wedges, ketchup

*Please speak to us about our Teen package options for children aged 12 to 17.

SUPPLIER MEALS \$60PP

- 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

TASTING (SUBJECT TO AVAILABILITY)

- Tastings \$135pp 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 \$90** (serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto platter \$150** (serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Cheese platter \$150** (serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments
- **Hot bites platter \$150** (serves approximately 10)
Southern fired chicken bites with ranch dressing (GF)
Petite pie with chipotle sause
Vegatable spring roll with sweet chilli (V)





BLACK HALL

COCKTAIL

PACKAGES

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



PACKAGE 1:
'LUXE' STYLE
COCKTAIL
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

COCKTAIL PACKAGE – \$185 PP INCL GST*

- 2 x cheese and antipasto platters includes a selection of cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 8 canapés (10 pieces per person)
 - 2 choices of either celebration or luxe cold canapés
 - 3 choices of either celebration or luxe hot canapés
 - 3 choices of either 'Celebration Style Substantial' or 'Luxe Style Substantial' canapés
- Wedding cake cut and served to guests with coulis & cream
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 4-6 weeks out from the wedding

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$70.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.

*Due to a constant change in product availability and produce, cost pricing is subject to change.



'LUXE'

COCKTAIL PACKAGE

MENU EXAMPLES:

'LUXE' STYLE COLD CANAPÉS

- **CREAMY MUSHROOM & GOATS CHEESE CROSTINI (VEG)**
Crostini, goats cheese, creamy mushroom ragu, chives (Vegan option available)
- **ROASTED CHERRY TOMATO, RICOTTA & BLACK OLIVE TAPENADE CROSTINI (VEG)**
Crostini, smooth ricotta, roasted cherry tomato, black olive tapenade, basil (GF option available)
- **CARAMELISED ONION & GOATS CHEESE GALETTE (VEG)**
Puff pastry, caramelised onion, goats cheese, honey, thyme (GF option available)
- **CRAB & PRAWN WONTON CRISP (DF)**
Wonton crisp, crab meat, prawn, lime leaf, ginger, coconut, tamarind dressing, chilli
- **WHIPPED FETA & BEETROOT TARTLET (VEG)**
Tart shell, whipped feta, beetroot, honey, thyme (GF option available)
- **PEKING DUCK PANCAKES (DF)**
Thin pancake, hoisin sauce, sliced duck, spring onion, cucumber

'LUXE' STYLE HOT CANAPÉS

- **CHORIZO & PRAWN SKEWERS (GF, DF)**
Filo pastry, feta cheese, sesame seeds, chilli flakes, honey (Veg & Vegan option available)
- Smoked cheddar potato croquette, sweet chilli jam dipping sauce (GF option available)
- **BARRAMUNDI & ASIAN GREENS SPRING ROLLS (DF)**
Barramundi & asian greens spring rolls, chilli soy dipping sauce (GF, Veg & Vegan option available)
- **TANDOORI CHICKEN NAAN (DF)**
Mini garlic naan, tandoori chicken, raita, mango chutney, cucumber, coriander (GF & Vegan option available)
- **HARISSA LAMB KOFTE BITES**
Harissa lamb meatball, tzatziki dipping sauce
- **TRUFFLE PORCINI ARANCINI (VEG)**
Truffle mushroom arancini, truffle mayo, chives



'LUXE' COCKTAIL PACKAGE MENU EXAMPLES:

'LUXE' STYLE SUBSTANTIAL CANAPÉS

- **SHRIMP SALAD SLIDER (DF)**
Brioche slider bun, creamy shrimp salad, shredded iceberg (GF option available)
- **TRUFFLE BEEF & SWISS CHEESE SLIDER**
Brioche slider bun, truffle mayo, beef patty, caramelised onions, swiss cheese, rocket (Veg & Vegan option available)
- **KARAAGE CHICKEN & SUNOMONO CUCUMBER SALAD (DF)**
Karaage chicken, Japanese sunomono cucumber salad, kewpie mayo
- **STICKY KOREAN PORK & PICKLE LETTUCE CUP (GF, DF)**
Baby cos lettuce, sticky Korean pork mince, pickled cucumber & radish, sesame seeds
- **CRISPY PORK & PRAWN WONTONS & ASIAN SLAW (DF)**
Fried pork & prawn wonton, asian slaw, sweet & spicy dressing (GF, Veg & Vegan option available)
- **PEAR, WALNUT & BLUE CHEESE PIZZA (VEG)**
Sourdough pizza base, pear, walnuts, blue cheese, honey, rocket (GF & Vegan option available)

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



PACKAGE 2:
'CELEBRATION' STYLE
COCKTAIL
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

COCKTAIL PACKAGE – \$170 PP INCL GST*

- 2 x cheese and antipasto platters includes a selection of cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 8 canapés (10 pieces per person)
 - 2 choices of celebration style cold canapés
 - 3 choices of celebration style hot canapés
 - 3 choices of celebration style substantial canapés
- Wedding cake cut and severed with coulis & cream
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 4-6 weeks out from the wedding

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$70.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 24 for details.

*Due to a constant change in product availability and produce, cost pricing is subject to change.



'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **CAJUN PRAWN & AVOCADO CROSTINI (DF)**
Crostini, smashed avocado, cajun spiced prawns, lemon, chives (GF option available)
- **TOMATO BRUSCHETTA (VEG, DF, VEGAN)**
Toasted sourdough, tomato medley, basil, olive oil (GF option available)
- **BRIE & CARAMELISED ONION TARTLET (VEG)**
Tart shell, caramelised red onion jam, brie cheese, thyme
- **SMOKED SALMON BLINI**
Blini, herbed cream cheese, smoked salmon, capers, dill (GF option available)
- **HAND ROLLED SUSHI (GF, DF)**
Selection of hand rolled sushi, soy sauce, pickled ginger (Veg & Vegan option available)
- **CHICKEN CAESAR CROSTINI**
Garlic crostini, creamy caesar chicken, bacon, parmesan cheese, chives (GF option available)

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE HOT CANAPÉS

- **VEGETABLE SPRING ROLLS (VEG, DF, VEGAN)**
Vegetable spring rolls, thai sweet chilli sauce (GF option available)
- **SAN CHOY BAU LETTUCE CUP (GF, DF)**
Baby cos lettuce, steamed white rice, pork san choy bau mix, chopped peanuts, fried onions
- **SPINACH & RICOTTA ROLLS (VEG)**
Puff pastry, spinach, ricotta, sweet tomato relish (GF option available)
- **MALAY CHICKEN SKEWERS (GF, DF)**
Chicken skewers, peanut sauce, chopped peanuts, fried onions (Veg & Vegan option available)
- **SALT & PEPPER SQUID (DF)**
Salt & pepper squid, roasted garlic aioli
- **MUSHROOM & WHITE WINE ARANCINI (VEG)**
Mushroom & white wine arancini, roasted garlic aioli, parmesan cheese

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.

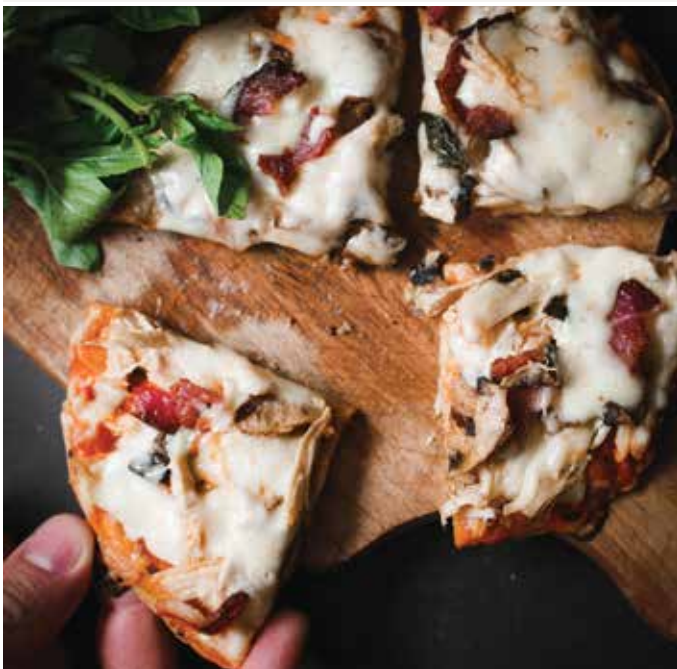


'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **PULLED BARBACOA BEEF TACOS (DF)**
Flour tortilla, pulled barbacoa beef, guacamole, white onion, chipotle mayo, coriander
(GF, Veg & Vegan option available)
- **AMERICAN CHEESEBURGER SLIDER**
bBrioche burger bun, smoky BBQ sauce, mustard, beef patty, cheddar cheese, pickles
(GF, Veg & Vegan option available)
- **SPICY KOREAN FRIED CHICKEN WINGS (GF, DF) *******
Crispy fried chicken wings, spicy gochujang sauce, toasted sesame seeds, chives
- **FISH & CHIPS**
Battered hoki fillets, seasoned fries, tartare sauce, lemon
- **PEPPERONI PIZZA**
Sourdough pizza base, napoli sauce, pepperoni, basil pesto, mozzarella cheese
(GF, Veg & Vegan option available)

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



COCKTAIL PACKAGE MENU EXTRAS

EXTRAS

- Add dessert option - **\$20 PER HEAD**
2 choices of dessert canape
- Cheese and antipasto platter - **\$450 (SERVES 15)**
includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers

Extras only available when booked in conjunction with Cocktail package

CHILDREN'S MENU - \$55 PP INCL GST

(KIDS 12 YEARS AND UNDER)

These meals are suitable for children aged between 3 and 12 years.

One menu selection to be made for all children attending. Individual selections cannot be made for each child.

- Cheeseburger & Chips
- Margherita OR Hawaiian Pizza
- Fish & Chips (served with tomato sauce)
- Chicken Tenders & Chips (served with tomato sauce)
- Beef Nachos with Sour Cream

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



COCKTAIL PACKAGE

DESSERT OPTIONS

DESSERT OPTIONS

- **Salted caramel brownie**
Fudgy chocolate brownie topped with salted caramel sauce and walnuts
- **Mini carrot cake**
Moist carrot cake topped with a delicious cream cheese icing
- **Cheesecake bites**
Your choice of boysenberry or passionfruit
- **Banana bread bites**
Moist banana bread topped with whipped mascarpone, honey & flaked almonds
- **Mini churros**
Crunchy churros, tossed in cinnamon sugar, served with a hazelnut chocolate sauce
- **Lemon lime citrus burst cake**
Zesty lemon, lime, citrus burst cake

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



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 as 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.

2028 PACKAGE PRICING

The 2027 pricing shown here is for weddings that are to be held in 2027. If you're planning your wedding for 2028 or beyond, then please note for budgeting purposes there will be a price increase for catering and beverage costs.

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





2027

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 11.00pm.

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

\$70 PP EXTRA (4.5 HOURS)

- Pierre Larousse Blanc de Blanc – France **OR** Mojo Prosecco – NV SA **OR** Acquesi Sparkling Moscato – ITALY
- Totara Sauvignon Blanc – Marlborough NZ **OR** Squealing Pig Pinot Gris – NZ **OR** Willow Bridge Dragon Fly Chardonnay – WA **OR** Hesketh – The Proposition – Still Moscato – SA
- Rameau d’or Petit Amour Rose’ – France **OR** Cloud Street Pinot Noir – SA **OR** Hesketh ‘midday somewhere’ Shiraz – SA **OR** Alkoomi Grazing Cabernet Merlot – WA
- XXXX Summer Bright **OR** Great Northern Original **OR** Great Northern Super Crisp
- Great Northern Zero **OR** Hahn Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

• Beverage selections are subject to stock availability. Alternative options will be provided if necessary.

DELUXE BEVERAGE PACKAGE

\$90 PP EXTRA (4.5 HOURS)

- Veuve Ambal Vin Mousseaux Blanc d Blanc – FRANCE **OR** Bandini Prosecco – ITALY **OR** Borgo Maragliano La Caliera Moscato – Piedmont ITALY
- Crowded House Sauvignon Blanc – Marlborough NZ **OR** Sticks Chardonnay – WA **OR** Squealing Pig Pinot Gris – NZ
- Rosé from Standard Package **PLUS** Storm Bay Pinot Noir – Cold River Valley TAS **OR** Leewin Siblings Shiraz – Margaret river WA **OR** Head Red Cabernet Sauvignon – Barossa Valley SA **OR** Aquilani Sangiovese – Puglia ITALY
- Stone and Wood Pacific Ale **OR** Corona
- Great Northern Zero **OR** Hahn premium light
- Coke, Coke Zero, Lemonade, Sparkling Water

• Beverage selections are subject to stock availability. Alternative options will be provided if necessary.

CHILDREN'S BEVERAGE PACKAGE

\$16 PP EXTRA 4-17 YEARS (4.5 HOURS)

- All soft drinks and juices

CRAFT BEER UPGRADE PACKAGE

\$25 PER PERSON EXTRA (4.5 HOURS)

- James Squire 150 Lashes Pale Ale
- Little Creatures Pale Ale
- James Squire Orchard Crush Apple Cider OR Brookvale Alcoholic Ginger Beer
- Corona

SPIRITS

Spirits Bar Tab may be added separate from your beverage package

(Addition to Standard or Deluxe Beverage Packages)

A BAR TAB FOR SELECTED SPIRITS CAN BE ADDED TO A BEVERAGE PACKAGE

- Johnnie Walker Black Label Scotch Whiskey
- Johnnie Walker Red Label Scotch Whiskey
- Canadian Club Whiskey
- Jim Beam Bourbon
- Bundaberg Rum
- Sailor Jerry Spiced Rum
- Grey Goose Vodka
- Absolute Vodka
- Smirnoff Red Label Vodka
- Ink Gin
- Gordon's London Dry Gin
- Baileys



2026 BEVERAGE PACKAGE

EXTRAS

ADDITIONAL BEVERAGE PRICING

Extend the House Beverage Package for \$16.00 per person/per hour
Extend the Deluxe Beverage Package for \$19.00 per person/per hour

PRE-CEREMONY CHAMPAGNE/BEER UP TO 1 HOUR \$17.00 PP

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

RUNNING A TAB Minimum spend applies

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.

Weddings of 40+ guests: \$2,500 minimum spend.
Wedding of less than 40 guests: \$1,000 minimum spend.





AWARD WINNING STYLE

