

Wedding Package

The Vue Restaurant





Say Your "I do's" at the Vue

For every size or style of your event, you can rest assured that at the Vue Restaurant, we will make you feel at home. With sprawling views over the green hills of the Scenic Rim and featuring a private bar, alfresco deck, grand entrance, vintage styled chandeliers and exposed beams.



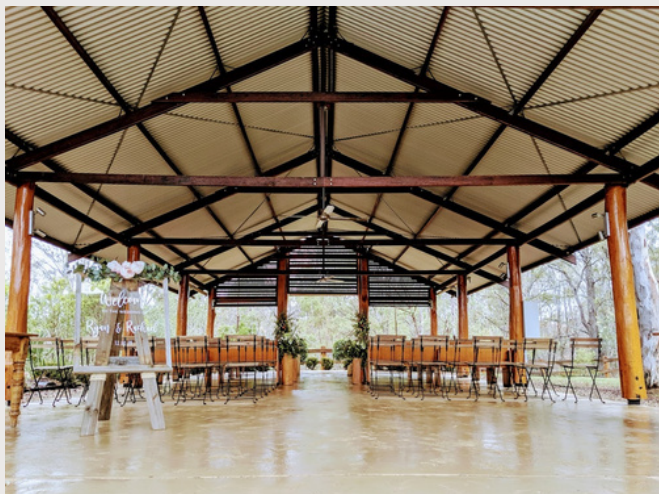
*"Excellent Venue.
Beautifully maintained
and perfect for our small
intimate Wedding.
Mikayla was fantastic
to deal with and made us
feel at ease"*



The Pavilion

Our Pavilion offers undercover Wedding Ceremonies for up to 150 guests. Surrounded by natural Australian gardens, it provides the perfect rustic backdrop to say your vows.

Keep your guests relaxed with canapes and a stocked bar after your ceremony while you and your newlywed sneak away for your private photos.





The Vue Restaurant

The Vue Restaurant offers a stunning reception space for tailoring your dream wedding.

Our dedicated event planning team will help you along the way and tailor our culinary options for your wedding. With useful guidance and consultations, our wedding coordinator will be available to answer any questions you may have during all stages of planning.

With an extensive array of decorations, we can style and customize your Ceremony and Reception space.

Our immaculately presented wedding décor hire collection includes a gorgeous variety of Backdrops, chair covers, fairy lights, table runners and more. All beautifully set up and packed down for you on the day.





Meal Packages

Simple

2 course
60 per person

Classic

3 course
70 per person

Elevated

Canapes + 2 course + wedding cake
80 per person



Canapes

Hot

Pumpkin and pesto arancini
lamb kofta with tzatziki
Lightly fried spiced calamari with saffron aioli
Mushroom and thyme vol au vents
House hot smoked salmon with cauliflower skordalia and asparagus
Pork shoulder and apple croquettes
Sliced duck breast with caramelized onion jam on crostini

Cold

Smoked chicken, sundried tomato and cream cheese on crostini
Goats cheese and tomato chutney tart with housemade pesto
Smoked salmon and cream cheese mini terrine
Fig, chili jam and prociutto on crostini

your selection of 4 canapes

to be served as an appetizer before your main either at the Pavilion or Restaurant

Entrees

your choice of 2 and served alternate drop

Grilled Octopus with sautéed vegetables and romesco sauce
Goats cheese with Housemade pesto with fresh salad
Ricotta and herb filled zucchini flowers with tomato relish and basil sauce
Pork belly with parsnip and apple puree and caramelized shallots
Smoked Cod chowder with toasted bread
Pumpkin, pine nut and feta risotto with crispy sage and housemade pesto



Mains

your choice of 2 and served alternate drop

Baked barramundi with truffle pea puree, slow roasted chat potatoes, buttered greens and lemon beurre blanc

Chicken supreme, dauphinoise potatoes, buttered greens and a creamy rose sauce

Crispy Duck Breast with cherry wine jus, on mushrooms and thyme risotto

Slow braised beef cheeks with parmesan polenta, buttered broccolini and thyme infused jus

Chicken roulade, filled with spinach, brie and sundried tomatoes and served with baby carrots, duck fat fried potatoes and pesto sauce

Mediterranean cous cous stuffed capsicum with tomato passata

250g Eye fillet served with fondant potato, sautéed asparagus, slow roasted cherry tomatoes and red wine reduction

Grazing Table

presented on a grazing table for a 2 hour service

Housemade Crostini and crackers

Selection of Smoked cheddar, Brie, blue cheese and camembert

Cured Meats

Olives

Selection of housemade dips

Freshly made bread

Marinated vegetables

fresh fruit

Pulled pork and brisket sliders on a brioche bun

Desserts

Your choice of 2 and served alternate drop

Honey Poached Pear with cinnamon granola, roasted pistachios and mascarpone cream

Banana Cheesecake with chamomile and honeycomb ice cream and toasted walnuts

Passionfruit parfait with swiss meringue, toasted coconut and raspberry coulis

Chocolate Gateaux with Chantilly cream, cherry coulis and chocolate shards

Kids Menu

Battered Flathead served with chips and a garden salad

Cheese and tomato quesadilla served with chips and a garden salad

Chicken Tenderloins served with chips and a garden salad

20 per child

Bar Options

The Vue Restaurant offers a Bar Tab system with your choice of amount and starting time

Limited Bar tab

- Basic beers
- Basic ciders
- House wine
- Softdrinks
- Juices

All inclusive Bar Tab

- Basic beers
- Premium beers
- Basic ciders
- Premium ciders
- House wines
- Softdrinks
- Juices
- Spirits
- Cocktails

Our talented Bar staff artistically creates all of our cocktails with housemade syrups and garnishes. You can request for a specialized wedding cocktail to be prepared and served at your wedding that represents your wedding day





Breakfast

Say goodbye to your guests the morning after with our group breakfast option served at our restaurant

Tea and Coffee
Juice
Toast with selection of spreads
selection of cereals
pastries and croissants
fresh fruit platter
yogurt

Hot buffet

crispy bacon
sausages
eggs
mushrooms
grilled tomatoes
hash browns

minimum 30 adults
30 per person



The Vue Reception Hire

Seating capacity - 150*
Cocktail capacity - 180
Up to 6hrs of celebrations
Wedding Coordinator
Full exclusivity of the Vue Restaurant
White linen tablecloths and linen napkins
Full setup of tables and reception area on your wedding day
Full setup of your reception decorations on your wedding day
Lounge suites
3 wooden dry bar tables and chairs
Tea and Coffee served at the Bar after final course
Cake table
Gift Table with wishing well (optional)
Bridal Table skirting
Free wi-fi
3 fully stocked fireplaces
cake knife
Chairs, Tables, cutlery, glassware and crockery
table numbers (optional)

1600

The Pavilion Hire

Seating inside pavilion up to 100 guests
Full exclusivity of the Pavilion
Outside tables and chairs *weather permitting*
Limited bar for drink purchases and cold water station
Full standard setup of your decorations on the day
red carpet
signing table with chairs
Celebratory bottle of champagne for Bride & Groom after the ceremony

1200

*with certain settings only

STYLING AND DECORATION

Fairy lights or festoon lights
full ceiling coverage to reception room
300

Chair covers
white or black with complimenting coloured sashes of your choice
5 per chair

Draping chiffon backdrop
set behind bridal table or Pavilion - white
30

Full curtain backdrop
set behind bridal table with fairy lights - white
100

Cake table skirting
White with chiffon swagging
30

White French door arbour
with draping chiffon - 2 available
100 each

All decoration costs include full setup the day of your event

We have an extensive range of decorations that you can choose from, or we can source other decorations to help you style your dream wedding





Onsite Accommodation

The Boonah Valley Motel partners with the Vue Restaurant for weddings. When you book our event space, up to 14 motel rooms can be reserved for your guests only.

With onsite accommodation at the Boonah Valley Motel, you can have your ceremony, reception and accommodation at the one venue.

All rooms are accompanied with stunning views from your patio, personal carport next to your room, clean and fresh facilities and all necessary linen and complimentary items

