



Countryside Weddings

Ballina Byron Hinterland



LOCATED ON THE ALSTONVILLE PLATEAU IN THE HEART OF NORTHERN NSW'S HINTERLAND, SUMMERLAND HOUSE FARM IS THE PERFECT WEDDING LOCATION FOR A TRULY UNIQUE EXPERIENCE FOR YOUR SPECIAL DAY.



2019



Congratulations on your engagement!

Thank you for considering Summerland House Farm as the setting for what will be one of the most memorable days of your life. We are delighted to discuss your needs with you and will do all we can to ensure your wedding day meets all your expectations. We are extremely proud of the services we offer, and our ability to attend to your individual needs to create a truly unique and seamless wedding experience.

Here at Summerland House Farm we believe your Wedding Day should reflect your character. We will make every endeavour to accommodate your tastes, vision and creativity, so please don't hesitate to discuss your ideas and inspirations with us. We are confident in our flexibility and excited to work with you in creating the wedding of your dreams. Our Events Coordinator will be available to support you and your party from *Now until I Do*. We would love to make an appointment to discuss the many options we can offer and provide you a personal tour of our property and facilities for your consideration. We look forward to hearing you and sharing your ideas for your special day.

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BE MESMERISED BY OUR CLASSICAL ROTUNDA, STROLL ALONG THE BOARDWALK,
WANDER PATHWAYS THROUGH TROPICAL GARDENS, AMBLE THROUGH OUR
EXPANSIVE ORCHARDS AND ROLLING COUNTRYSIDE...
AND DISCOVER THE SECRETS SUMMERLAND HOUSE FARM HAS TO REVEAL.

Summerland House Farm offers a number of picturesque locations that are perfect for each stage of your celebration. Our property is yours to explore and uncover the perfect ceremony and reception locations for *your* needs.

Perhaps you wish to hold your ceremony in our classical garden rotunda bordered with country cottage flower beds and surrounded by the rolling hills of the Ballina Byron Hinterland? Or do you prefer to say your vows under our ageless Moreton Bay Fig at our Fig Tree Deck, encircled by lush, sub-tropical rainforest vegetation? Maybe you dream of meeting your loved one, family and friends, in the seclusion of the macadamia orchards with 360 views of trees as far as the eye can see? *The choice is yours.* We have plenty of options for before, during and after the ceremony.

Your guests will love our stunning 172 acre property and all its picture perfect locations and space to roam. While you're busy with your photographer, let your guests gather in our secluded courtyard for lawn games and casual drinks, or mill under our ancient fig tree for canapes and cocktails...maybe they'll just unwind on our sprawling lawns, soaking up the breath taking views, or simply kick back and relax in our under cover terrace area.

Receptions may be held inside the restaurant, in the courtyard or within the gardens and grounds. Our restaurant area seats up to 160 people comfortably or can be partitioned for smaller groups. *The options are endless* and you are welcome to discuss your preferences with us and we will endeavour to accommodate.



Your Venue Hire Includes

Your Ceremony

You are welcome to hold your ceremony at a number of stunning locations across our working farm.

Pew seating provided for your guests (ordinarily most opt to stand)

Signing table and chairs provided

Full use of our property for photography / videography

Water table and glasses for your guests (punch or alternative drinks can be provided at your request)

While They Wait

Whether you opt to have photos taken following your ceremony or prior, we can host your guests on site, allowing time to mingle and relax before your reception

Experienced and professional bar and wait staff

Choice of a number of locations for your guests

Outdoor casual bar service options

Scattered seating and table options

Lighting as required

Use of sound system and speakers for background music

Full use of our property for photography / videography

Your Reception

Experienced bar and wait staff

Full use of our property for photography / videography

Room set up, early access can be negotiated as required

White linen table cloths

Quilted dinner napkins

White skirting for bridal and cake tables

Tea light candles and holders

Lecturn and microphone for speeches

Use of our in-house PA and stereo CD system

Silver cake knife

Presentation of your wedding cake on a silver platter

Cleaning of function room

Surcharge applies for Sunday & Public Holiday booking



The Details

Photography Options: The entirety of our grounds are yours to explore with your wedding party and photography / videography team. We ask that you discuss your preferences with us two weeks prior to your celebration, as Summerland House Farm is a productive, working farm and some areas may be inaccessible at times. To prevent disappointment, you are welcome to contact us and arrange to explore the property prior to your wedding with your photographer. If you prefer to have professional photography on site prior to your ceremony, you are welcome to liaise with our Events Coordinator to make arrangements.

Local Pick Up and Drop Off: Our courtesy bus can be booked at additional cost to facilitate transportation of your Wedding Party and Guests to and from Summerland House Farm. The bus accommodates 22 people and can attend a number of local drop off locations (Ballina, Alstonville, Lismore) negotiable on request. This service is provided at an hourly hire rate dependent on your requirements.

Transport on Property: Should you choose to hold your ceremony at one of the more isolated locations on our property, it is recommended you consider utilising our 22-seat bus, and / or 24 seat Tractor with Farm Carriage to access and return from your ceremony location. This service is provided at an hourly hire rate dependent on your requirements.



Adornments

Here at Summerland House Farm we love to work with you and/or your decorator to bring together a wedding that is truly yours. We love to get our creative minds ticking, so feel free to discuss your ideas with our Events Coordinator. We have hardwood bench seats, tea lights with holders, lawn games, sound system, pop up outdoor bars, signing table with chairs, wooden ladder... just to name a few. We also have close relationships with local vendors and wedding suppliers, with the additional hire of round tables, chair upgrades, chair covers and sashes, aisle markers, runners, ceiling draping, fairy lights, lighted backdrops, centrepieces, candy buffet, marques etc.

***Venue set up and early access to be discussed with your Events Coordinator.

Optional extras from Summerland House Farm:

Lawn games: Including bocce, croquet, childrens croquet and giant jenga

Rotunda drapings: White/ivory chiffon and tulle drapings for Rotunda

Rotunda decorations: Hanging seasonal artificial floral arrangements at Rotunda

Optional extras from external providers:

Photo prop board with props, wooden easel, seating plan display options, mason jars, shepherds hooks (for aisle markers or hung mason jars), wooden rope swing in tree, aisle runner, wooden signage, wooden box, wooden pallets, fairy lights, back drops, fairy lighting, ceiling draping, American style chairs, Tiffany style chairs



Canapes

Choice of:

Spring Rolls with Asian Dipping Sauce

Spinach and Fetta Triangles

Breaded Whiting Fillets

Macadamia Crusted Chicken

Prawn and Avocado Melba Toast

Asian Rice Paper Rolls with Thai Dipping sauce

Marinated Chicken Skewers

Crispy Peking Duck Wonton

Scallops on Potato Crisp with Pea Puree

Smoked Salmon and Crème Fraiche Tartlet

Brie and Sundried Tomato on Bruschetta

Crostini with Caramelised Onion

Pear Walnut and Blue Cheese Galette

**Selection of four or Selection of six
(served staggered over a one hour period)**



The Summerland Alternate Menu

Entrées (selection of two)

Thai Style Fish Cakes on Tossed Salad with Lime Aioli

Satay Beef Skewers on Jasmine Rice

Warm Pumpkin, Baby Spinach and Goats Cheese Salad

Asian-Style Chicken Salad

Prawn and Avocado Salad with Lemon Seafood Sauce

Mains (selection of two)

Roast Rib Fillet on Garlic Mash with Port Wine Jus

Preserved Lemon Infused Roast Chicken with Hasselback Potatoes

Mint Crusted Lamb Roast with Buttered Mash

Slow Roasted Pork Belly with Crispy Crackling, Caramelised Apple and Homemade Gravy

Macadamia Crusted Barramundi with Hollandaise Sauce

Roasted Vegetable Filo with Spiced Tomato Coulis

Select two dishes from each course to be served alternately
All mains served with fresh seasonal steamed vegetables, home baked bread rolls and butter
Tea and coffee included



The Hinterland Alternate Menu

Entrée (selection of two)

Sage and Lemon Chicken with Prosciutto and Baby Spinach

Moroccan Lamb Fillets on Kipfler Potato Salad

Tandoori Chicken and Rice with Spiced Yoghurt Dressing

Creamy Smoked Salmon and Dill Pasta

King Prawn Salad with Spiced Mango Salsa

Complimentary Lemon Sorbet Palate Cleanser

Mains (selection of two)

Macadamia and Parmesan Crusted Chicken Breast on Creamy Mash with White Wine and Seeded Mustard Sauce

Chicken Breast Roulade on Creamy Mash with Roast Capsicum Coulis

Eye Fillet with Garlic Cream Potatoes, Caramelised Spring Onions and Red Wine Jus

Blackened Salmon with Citrus Sauce served on Char Grilled Pumpkin and Capsicum, Baby Spinach and Rocket

Prosciutto Wrapped Pork Cutlet with Garlic Cream Potato and Rich Brown Sauce

Select two dishes from each course to be served alternately

All mains served with fresh seasonal steamed vegetables, home baked bread rolls and butter

Tea and coffee included



The Farmhouse Banquet Feast

Crusty Farm House Freshly Baked Bread

Feast Mains (selection of two)

Crispy Skinned Barramundi with our Summerland House Farm Spicy Cherry Tomato Salsa

Slow Roasted Lamb Shoulder with Rosemary and Red Wine Jus

Twice Cooked Pork Belly with Onion and Apple Veloute

Lime and Cumin Chargrilled Chicken with Mango Chilli Salsa

Wasabi Beef on a bed of Braised Pak Choi

Sides (selection of three)

Fresh Seasonal Greens tossed with Extra Virgin Olive Oil and Lemon

Kipfler Potatoes, Roasted with Rosemary

Mixed Leafy Greens with Summerland House Farm Crushed Macadamias and Cherry Tomatoes with Balsamic Dressing

Warm Sautéed Balsamic Root Vegetable Salad

Farmhouse Crispy Duck Fat Roasted Potatoes and Pumpkin

Braised Pancetta and Peas

Caramelised Carrots

Tea and coffee included

Minimum of 40 guests served banquet style to the table as a shared group feast



Traditional Buffet

Deep Dishes (selection of two)

Sweet and Sour Crispy Pork Escalopes

Brandied Russian Beef Stroganoff

Kashmiri Lamb Korma with Naan Bread

Creamy Green Peppercorn Chicken Breast

Steamed Whiting Fillets with Tangy Citrus Sauce

Salads and Sides

Choose a range to complement your mains (selection of three or four)

Vegetarian Bean Salad

Creamy Potato Bake

Creamy Potato Salad

Sauteed Pumpkin and Potatoes

Macadamia Waldorf Salad

Stir Fried Vegetable Medley

Italian Pasta Salad

Baby Green Peas

Homemade Coleslaw

Julienne Carrots

Creamy Potato Bake

Zucchini Bake

Sauteed Pumpkin and Potatoes

Stir Fried Vegetable Medley

Baby Green Peas

Tea and coffee included

Minimum of 30 guests served buffet style self-service by table



Cocktail Style Weddings

Choices of:

King Prawns with Avocado and Mango Chilli Salsa

Chicken Skewers with Teriyaki Dipping Sauce

Vegetable Samosas with Mint and Cucumber Raita

Tempura Vegetables with Sweet Chilli Sauce

Pear, Goat's Cheese and Walnut Tartlets

Grilled Beef Skewers with Spicy Tomato Chutney

Arancini Balls with Herb Aioli

Mini Meatballs with Smokey BBQ sauce

Avocado Tartlets with Tomato Salsa

Salt and Pepper Squid with Homemade Tartare Sauce

Macadamia Nut Crumbed Chicken with Aioli

Bruschetta with assorted toppings

Sesame, Pumpkin and Haloumi Tart

Asian Rice Paper Roll with Dipping Sauce

Petite Beef and Burgundy Pies

Petit Macado Salads

Six Items served over two hour period

Eight Items served over two hour period



Children's Two Course Menu

3-12 years (under 3 years free)

Main

Crispy Chicken Strips with Chips

Breaded Calamari with Chips

Fish Goujons with Chips

Dessert

Vanilla Ice-Cream with Topping

Jelly and Custard Cups

Select one item from each course to be served to all children - children's mains may also be served with vegetables

Entertainer's Meals

Entertainer will be served a main meal

Customised Menu

Our Events Coordinator and Head Chef are happy to work with you to design a menu for you and your guests, to suit your specific needs or accommodate dietary requirements.



Dessert Menu

Traditional New York Cheesecake with Raspberry Coulis

Slow Roasted Apple Crumble with Creme Anglaise Sauce

Sticky Date Pudding drizzled with Butterscotch Sauce

Chocolate Mousse with Berry Compote and Double Cream

Tropical Fruit Salad with Honeyed Cream

Mango Cheesecake with Coconut Biscuit Base

Macadamia Chocolate Tartlet with Chocolate Sauce and Double Cream

Traditional Tiramisu with Berry Compote

Flourless Orange and Almond Pudding with Chocolate and Orange Sauce

Vanilla Bean and White Chocolate Pannacotta with Stewed Berries

Cardamom infused Poached Pears with Chocolate Sauce

Please note: If you would like your wedding cake served as a dessert for your guests just let us know and we will happily plate and serve with farm fresh cream and berry coulis (\$2 pp).

Alternatively we can arrange for our chef to cut your wedding cake and place onto a platter for your guests to serve themselves.



Your Notes

