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Accommodation Centre

Weddings at the Bunya Mountains

 **poppies on the hill**
at Bunya Accommodation Centre, Dandabah *Cafe*

Bunya Avenue,
Bunya Mountains Queensland 4405

Phone 07 4668 3126

info@bunyamountains.com.au

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A magical wedding escape



Begin your 'Happily Ever After' with a magical wedding in the Bunya Mountains.

Imagine a breathtaking wilderness location emanating crisp, clean mountain air and lush green majestic surrounds. The Bunya Mountains is an idyllic paradise set among world renowned Bunya Pine forests. Celebrate your wedding only 3-3.5 hours from Brisbane and the Sunshine Coast. 3-4 hours from Gold Coast.

We at the Bunya Mountains Accommodation Centre are ready to help make your wedding a truly unique and memorable event.

Our wedding packages feature stunning reception decor, mouthwatering gourmet meals, a private wedding gazebo in picturesque surrounds, experienced staff and a dedicated functions coordinator.

Extend the pleasure of seeing your family and friends over the whole weekend. Choose from quality self-contained chalets around the centre that can accommodate combinations of sizes, for couples, families and larger groups.

ACCOMMODATION

Bunya Mountains Accommodation Centre offers a variety of accommodation options close to and adjacent to the Camelot centre. There are quality chalets within our grounds and a huge range of holiday homes and chalets ranging from 1 - 5 bedroom within walking distance. You will find your perfect honeymoon chalet whilst your guests will be able to select their own personal preference from the wide variety of chalets and holiday homes on offer. Please have a look at our website bunyamountains.com.au or phone our office for a brochure.

THE VENUE

As a function venue the Camelot Centre has a long-standing tradition of providing excellent service and facilities to make your special day both memorable and relaxing. Our team are highly experienced and our Wedding Director, Sue Unwin carefully endeavours to facilitate our clients' preferred needs with ease and pleasure.

Attractive original paintings adorn the rich pine grained feature walls of the Camelot Centre creating a warm, welcoming atmosphere for you and your guests. A burning log fire emanates a glow that cheers on those crisp mountain nights. The collective ambience is magical for that special occasion that is for you a memory in the making.

Venue hire is \$750, this includes;

- The use of our grounds for your wedding photographs
- Setting up for the ceremony and reception as per your requirements

- Provision of lace skirts for kidney shaped bridal table, cake and gift tables
- Use of crockery, cutlery, wine, champagne and water glasses
- Provision of linen includes use of our heritage green tablecloths
- Provision of your choice of coloured table napkins
- Use of microphone, PA system and in-house Stereo CD
- Qualified table staff for the duration of your reception
- Use of our B.Y.O. venue for drinks and nibbles
- Use of power outlet at the gazebo for portable cold room for alcohol

Note; setting up will be done by our staff the day before your wedding so you can relax and enjoy your special day.

These times will depend on other bookings. We do not hire Camelot or the Wedding Gazebo by itself – it is only included with a wedding package.

THE WEDDING GAZEBO

The gazebo and extensive lawn areas provide the perfect setting for pre-dinner drinks and nibbles whilst mingling with family and friends. The surrounding rainforest imparts a mystical atmosphere to your special day that will enhance its individual uniqueness and beauty just for you.

Note; whilst there are numerous very attractive wedding sites scattered throughout the 22.5 acre grounds, we do have a special, private area hidden away on a rainforest plateau, featuring an attractive gazebo, perfect for your ceremony and photos.

Gazebo hire is \$250, this includes;

- Red Carpet
- White plastic chairs to seat up to 50 people
- Signing table and 2 chairs with a jug of iced water and 2 glasses

Note; our grounds will be mowed and brush cut, and the pergola cleaned prior to your ceremony.

CATERING | DINING

A truly memorable wedding is complemented by delicious dining. A range of catering options is provided for your convenience. We pay particular attention to seasonal fresh local produce prepared fresh on site by our team in a stunning location. We aim to please an array of palates and budgets too. Menu samples are provided and of course we can tailor to suit your individual tastes and dietary needs. An alternating menu service is available for 50 people and over. Our chefs will be only too happy to assist you with the menu for your wedding day.

Note: We will not accept other caterers or self-catering for any part of your reception (wedding cake excluded).



BAR OPERATIONS

Should you require a serviced bar for your wedding celebrations, the cost will be \$30 per person per hour (usually 6 – 7 hours). We ask that bar staff is paid by you direct in cash on the night. Please allow ½ hour initial set up time and ½ hour clean up and glass washing time at 11 pm when your function finishes. Should you arrange and organise your own bar staff, there will be a glass collection and washing up fee of \$200.

Note; There is no electricity at the pergola.

ADDITIONAL HIRE OPTIONS

- White tablecloths (750mm x 1500mm table) \$ 12 each
- White chair covers and bows (in colour of your choice) \$6.50 per chair cover
- White linen serviettes \$ 1.50 per serviette

Note; please make own arrangements for table decorations, provision of alcohol, cold room, beer glasses, music and entertainment

VENUE INFO | AVAILABILITY

The Camelot Centre is a unique wedding venue, popular with day trippers and holiday guests, serenely located on 22.5 acres of park-like perfection with a backdrop of Bunya Pine dominated rainforest. This offers stunning sites for an intimate wedding ceremony.

Points of interest;

- Seats 100 patrons comfortably indoors
- Dance floor space available, size depends on numbers of guests and tables etc
- Access to the venue - arranged prior to the event for any decorating needs
- Venue hire is for 6 hours duration up until 11 pm
- Camelot Centre requires guests to vacated and lock up by 11:30pm

Note; A surcharge will apply if all noise and music does not cease at 11:00 and/or Camelot Centre is not vacated quietly by 11:30pm.

OUR PREFERRED WEDDING EXPERTS

Wedding Celebrants

- Rev. Ian Harris, Bunya Mountains 07 4668 3015
- Ross Brown, Dalby 07 4669 6011
- Maria Cutler, Murgon 07 5494 2530 / 0427 768 071
email: bmcuttler@hotmail.com

Horse and Carriage

Make an entrance in a spectacular horse and carriage
Contact Allan Govan 07 4668 3115

Photographer

TBA

Hairdresser and Makeup

Leanne | Evolution Hair Salon 07 4171 0635

Wedding Cakes

Karen | Cakes by Karen 07 4162 7943

Entertainment

Boulevard | duet 50's to modern
Trish 0427 691 456
Warwick 0429 623 015
Jeanie Cuskelly 0488 959 005

Bunya Mountains Camelot Venue Hire, Terms and Conditions



FEES | CHARGES | PRICES

Any fees charges and or prices are subject to change at any given time. Prices generally increase on 1st of July in any given year in accordance with CPI increases. We reserve the right to increase catering charges for additional numbers of meals required during the occasion. All prices quoted, including catering costs are subject to GST.

VENUE HIRE

- The Camelot Centre is a non-smoking area by law. Smoking is permitted outside away from dining areas. Bins are provided for cigarette butts, please use bins responsibly.
- The Camelot Function Centre is not available for hire on its own – only available for hire in conjunction with a wedding package.
- The wedding Gazebo is not available for hire on its own – again, only available for hire as part of a wedding package.
- Venue hire includes existing tables, chairs, crockery, cutlery etc
- Venue hire is for 6 hours duration up until 11 pm
- The Camelot Centre is to be vacated and locked by 11.30pm

BAR STAFF

It is a requirement that bar staff must begin shift at least ½ hour before drinks commence and end their shift at 11.30pm. Part of their duties is to wash up all glassware. If you organise your own bar people, a \$200 glass washing fee will apply as our kitchen is locked once our kitchen staff leave the centre. A minimum of 2 bar staff is required to maintain bar services.

CONFIRMATION OF RESERVATION

To secure and receive confirmation of your preferred wedding date a deposit of \$350.00 is requested within 14 days of your tentative booking, otherwise Management reserves the right to cancel the reservation and allocate the venue to another client.

Please phone us on 4668 3126 with your credit card details or ask for our bank account details for electronic funds transfer.

CANCELLATIONS

Cancellations and date alterations only accepted in writing up to three (3) weeks prior to wedding date. Should you need to cancel your reservation prior to this date; a cancellation fee of 50% of the deposit will be charged.

LOSS OR DAMAGES | RESPONSIBILITY

- The staff at Camelot Centre will take all necessary care, but accepts no responsibility for loss of or damage to personal items left on the premises, or chalets during your stay with us prior to, during or following functions.
- Clients are responsible for any damages sustained to the Camelot

Centre property when setting up, during or dismantling and cleaning up after their function.

- Camelot Centre has a policy to serve patrons in a responsible, friendly and professional manner.
- Camelot Centre reserves the right to refuse liquor to any person under the age of 18 years or any patron considered intoxicated.
- We advise that charges apply for replacement costs due to any breakages or damage incurred during the proceedings; including replacement of wine, water or champagne glasses.

BOOKING ARRANGEMENTS

10 working days prior to your wedding we require;

Final guest numbers - must be supplied at least 10 days prior to wedding date. Anticipated numbers are welcome as soon as possible for staffing arrangements. Guest numbers may be increased, but not decreased from 5 working days prior.

Menu selection and choices –at least 10 days prior to wedding, however we appreciate earlier the better for ordering and preparation.

Dietary Requirements - listed in writing with guests names

Special requirements - in relation to our services regarding - Venue Hire, Grounds Hire, Marquee Space, Bar Staff and/or any other requests

Serviette colour and choice - If applicable, please specify

5 working days before the date of your wedding we require;

Table setup and seating plan - our staff will place and set the tables to your setting and menu specifications.

Please note; our table dimensions are 1500 x 750mm. Placed as square tables (1500 x 1500mm) or end to end (3000 x 750 mm).

Wedding reception programme - including schedule for meal courses, speeches and planned time to vacate the venue

Linen - If you plan on hiring alternative linen please ensure all linen is delivered to our premises by 11am the previous morning to your wedding date or earlier, clearly labelled.

A surcharge will apply for any late arrival of linen.

Management and staff request you submit all information and details pertaining to your special occasion in writing to the attention of our property functions coordinator.

1. Traditional 3 Course Menu

\$52.00 per person

NIBBLES - Choice of 4

- Spanish meatballs with Chilli con Queso dip
- Spring rolls with dipping sauces
- Marinated Chicken Drumettes
- Savoury Sausage Rolls in tomato salsa
- Thai fish balls with plum dipping sauce
- Tempura prawns
- Sesame prawn toast

MAIN MEAL - Choice of 2 meats

- Tender roasted Chicken, Lamb, Beef or Pork served with Roast Potato, Pumpkin or Sweet Potato and in season green vegetables.

DESSERT - Choice of 2

- Individual Pavlovas with fresh in season fruit and cream
- Apricot Strudel and Ice-cream
- Baked Cheesecake – White chocolate etc
- Plum puddings with Rum Custard
- Sticky Date Pudding and Custard

Crusty Bread rolls, chilled water ~ Coffee and Tea ~ After Dinner Mints
(Alternating service available with a minimum of 50 people)

2. Choose Your Own Menu

2 courses \$49.50, 3 courses \$59.00, 4 courses \$68.00

ENTREE - Choice of 2

- Soup of the Day – please discuss options with our chef
- Sate Beef or Chicken - served on a bed of rice
- Chicken and Asparagus or beef and mushroom in a Vol-au-Vent Shell
- Marinated lamb kebab served on a bed of quinoa or couscous.
- Flathead fillets with dill or lime aioli served with fried rice noodle salad

or HORS D'OEUVRES - Choice of 4

- Spicy Marinated chicken
- Spanish meatballs with Chilli con Queso dip
- Hot Spinach and Feta Puffs
- Parmesan and Pesto Toasts
- Marinated Mushrooms
- Spicy Chicken mini rolls
- Spring Rolls with dipping sauces
- Tasty mini quiches
- Tempura prawns
- Sesame prawn toast

MAIN MEAL - Choice of 2

- Poached Breast of Chicken in a creamy white wine and chive sauce.
- Scotch Fillet with a choice of one Sauce (Mushroom, Diane, Peppercorn or Red Wine Sauce)
- Pork with Orange and Star Anise
- Moroccan Salmon with Cream Cheese and Garlic Mash
- Crumbed Chicken Breast filled with Camembert and Cranberry glaze
- Lamb rack with tomato mint salsa
- Barramundi fillet with lemon beurre blanc

DESSERT - Choice of 2

- Choice of baked Cheese Cakes
- Individual Pavlovas with fresh in season fruits
- Apple Strudel with custard and ice-cream
- Sticky Date Pudding with creamy custard
- Fruit Flan with fresh cream
- Profiteroles
- Mini Mud Cakes

Crusty Bread rolls, chilled water, Coffee and Tea ~ After Dinner Mints
(Alternating service available with a minimum of 50 people)

3. Casual 2 Course BBQ Smorgasbord

Served inside buffet style, self service

2 course option \$47.00/person

3 course option \$55.00/person (min. 50 people)

HORS D'OEUVRES

- Spicy chicken wings
- Mini Pizza scrolls
- Spinach and Fetta mini vol-au-vents
- Mini Spring Rolls with Dipping Sauces

MAIN MEAL

- Marinated chicken breasts
- Export Rump Steak
- Pure Pork or Beef Sausages
- Marinated Lamb Chump Chops
- Fried Onions
- Selection of Salads
- Idaho Potatoes
- Selection of Garlic and Herbed Cheese breads

DESSERT - Choice of 2

Cheese and Fruit Platters
Apple Pie with Custard and Ice-cream
Individual Pavlovas with fresh in-season fruits and whipped cream
Fresh in season fruit salad with ice-cream
Chocolate self-saucing pudding with custard
Chilled Water, Coffee and Tea ~ After Dinner Mints

4. Cocktail Menu

Choice of 8 | \$39.50 per person (min. 50 people)

Enjoy the informality of a reception where your guests are free to walk around; remain seated or enjoy a combination of both. Guests will tend to mix with everyone at the reception to the mutual enjoyment and benefit of all.

We will serve your guests over a 1½ hour period with an imaginative and tasty selection of hot and cold snacks, dips and treats.

Our sample recommendations include;

- Deep fried marinated chicken pieces
- Mini Spring Rolls with Dipping Sauces
- Sesame prawn toast
- Smoked Salmon Blini
- Fetta and spinach mini tartlets
- Spicy tortilla triangles
- Sate chicken skewers
- Parmesan and pesto toasts
- Deep fried mushrooms
- Cheese ball with crushed Kingaroy peanuts
- Thai fish balls with plum dipping sauce
- Bruschetta
- Savoury Sausage rolls with spicy tomato salsa
- Spanish meatballs with Chilli con Queso dip
- Combination of Vegetable dips with crudités

Chilled Water, Coffee and Tea are also provided