



Summerland

FARM

Countryside Weddings

BALLINA-BYRON HINTERLAND





Congratulations on your engagement!

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



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

Summerland 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 239 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 150 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.



A Summerland Ceremony

THE HEART OF THE HINTERLAND

THE ROTUNDA

Nestled in an open field, our classic rotunda is surrounded by country flower beds and features a lovely garden aisle.

- 120 guests -

THE FIG TREE

Complete seclusion and sweeping bays of macadamia orchards awaits you at our age old Moreton Bay fig tree.

- 60 guests -

THE GARDENS

A tropical paradise surrounds our gardens, alongside a vine covered rustic picket fence, with our festoons and waterfall nearby.

- 100 guests -

THE THREE TREES

Tucked away on the farm, let our orchard aisle guide you the spot you'll say your I do's between our three towering gum trees.

- 100 guests -

ENDLESS CHOICES

Find the right dream Ceremony location among our many differing + dreamy spaces.

Ceremony + Reception
included as package



The gardens

The space:

Tropical gardens bordered by a picket fence, waterfall backdrop + festoon flanked timber deck.
This vibrant location comfortably accommodates up to 100 guests + is our most versatile.

The inclusions:

Six timber pews
Signing table + two provincial chairs
Table for water + glassware
Use of property for unforgettable photography & videography
Power access if required
Venue coordinator to help in planning + preparations



The rotunda

The space:

Classic & romantic, our rotunda features a cottage style garden + is surrounded by a tropical forest & open fields. Make your entrance via our sandstone path, our rotunda accommodates up to 120 guests.

The inclusions:

Six timber pews
Signing table, cloth & two chairs
Water table & glassware
Use of property for photography & videography
Power access if required
Venue coordinator to help in planning + preparations



The fig tree

The space:

Complete seclusion + sweeping bays of macadamia orchards awaits you at our age old fig tree, providing a beautiful natural arbour. Best suited to 60 guests.

The inclusions:

6 timber pews

Signing table, cloth + provincial chairs

Water table + glassware

Use of property for photography

Private return transport to fig tree for guests via our mini bus

Venue coordinator to help in planning

Additional fee of \$300 applies.



The three trees

The space:

Tucked away on the farm, let our orchard aisle guide you to your I do's between our three towering figs. Ideal for up to 100 guests.

The inclusions:

6 timber pews

Signing table, chairs + water table

Use of property for photography

Venue coordinator to help in

planning + preparations

Additional fee of \$120 applies.

A Summerland Reception

THE HEART OF THE HINTERLAND

THE RESTAURANT

The perfect location for a traditional sit down dinner with rustic themed décor and a wall of windows overlooking our tropical gardens.

- 120 guests -

THE GARDENS

A tropical paradise surrounds our gardens, nestled between a picket fence & flowing waterfall with a canopy of twinkling fairy lights overhead.

- 80 guests -

ENDLESS CHOICES

Find your dream Ceremony space among our many locations and decide upon a reception venue from our three diverse offerings.

Ceremony + Reception
included as package below



Restaurant Reception

including ceremony

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

Private use of gardens & festoon flanked deck
Experienced and professional bar and wait staff
Outdoor casual bar service options
Scattered seating and table options
Lighting as required
Use of sound system and speakers in terrace
Selected use of our property for photography / videography

Your Reception (restaurant, up to 120 guests)

Experienced bar and wait staff & RSA marshal
Room set up (hirer responsible for setting up own decorations – speak with our team for further detail)
Tables, chairs, cutlery, glassware, serving ware
White linen tablecloths, Quilted dinner napkins
White skirting for bridal table
Tea light candles and holders
Audio system, tablet, auxiliary cord & Spotify access
Microphone for MC & speeches
Silver cake knife
Pack down & venue cleaning (excluding own decorations)



Garden Reception

including ceremony

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
Outdoor casual bar service options
Scattered seating and table options
Selected use of our property for photography
Hirer to provide own audio equipment

Your Reception (up to 80 guests sit-down 100 guest for cocktail)

Experienced bar and wait staff & RSA marshal
Floor plan creation and setup (hirer responsible for setting up & packing down own decorations)
Tables, chairs, cutlery, serving ware, glass wear etc
White linen tablecloths, quilted dinner napkins
Pack down & venue cleaning
Festoon lighting on waterfall deck
Canopy of fairy lights above gardens
Please speak to venue coordinator about wet weather



The details

Photography Options:

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 Farm is a working farm and some areas may be inaccessible at times. You are welcome to arrange with us a time to explore the property prior to your wedding with your photographer.

RSA marshal/security personal:

For Weddings where alcohol is available either on a tab or at your guests own cost, an RSA marshal/security guard will be employed. This is to ensure the Responsible service of alcohol as well as maintaining the safety of guests and Summerland Farm staff.

Transport on Property:

Should you choose to venture deep into our farm or expansive orchards for photography or videography, transport for the Newlyweds can be arranged via our ATV. This service is provided at an additional cost. Please discuss your wedding party's preferred transport methods with our Events Coordinator for this location.



Canapes

SELECTION OF FOUR OR SIX ITEMS

Served staggered over a one hour period

From the garden

Thai Spring Rolls with
Sweet Chilli Dipping
Sauce (V)

Spinach and Fetta
Triangles (V)

Zucchini Fritters with
Tahini Dipping Sauce
(V,GF,DF)

Popcorn Cauliflower with
Sweet Chili Dipping Sauce
(Vegan, GF, DF)

Crostini with Avocado &
Cherry Tomato Salsa
(Vegan, DF)

Arancini with Truffle Aioli
(V, GF)

From the ocean

Smoked Salmon
Crostini with Whipped
Ricotta

Panko Whiting Fillets
with Citrus Mayonnaise

Salt + Pepper Squid
Slider with Gremolata +
Herb Mayonnaise (GF)

Prawn & Avocado on
Crostini (DF)

Scallop in a Shell with
Miso Butter (GF)

From the paddocks

Pork Belly Bao with Pickled
Vegetables

Karaage Chicken with
Mango Siracha (GF, DF)

Pulled Pork & Red Cabbage
Sliders

Duck Spring Roll with Hoisin
Sauce

Prosciutto Wrapped Melon
(GF, DF)

Pork Belly wrapped White
Kimchi (GF, DF)



Summerland Alternate Menu

SELECTION OF TWO SERVED ALTERNATELY)

Menus subject to seasonal & climatic changes

All services start with a warm bread roll and creamy butter

ENTRÉE

Thai Style Fish Cakes on
Tossed Salad with Lime Aioli

Satay beef skewers with
jasmine rice

Warm Pumpkin, Baby Spinach
and Goats Cheese Salad

Asian-Style Chicken Salad

Prawn and Avocado Salad
with Lemon Seafood Sauce

MAIN

All dishes served with seasonal vegetables

Roast Rib Fillet on Garlic Mash with Port
Wine Jus

Preserved Lemon Infused Roast Chicken
with Hasselback Potatoes

Mint Crushed 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



Hinterland Alternate Menu

SELECTION OF TWO SERVED ALTERNATELY

Menus subject to seasonal & climatic changes

All services start with a crusty farm house freshly baked bread roll

ENTRÉE

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*

MAIN

*All dishes served with seasonal
vegetables*

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



Farmhouse Banquet Feast

SELECT TWO MAINS AND THREE SIDES

Menus subject to seasonal & climatic changes

All services start with a crusty farm house freshly baked bread roll

FEAST MAINS

Selection of Two

Crispy Skinned Barramundi with our
Summerland 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 & Cumin Chargrilled Chicken with
Mango Chilli Salsa

Wasabi Beef on a Bed of Braised Pork
Choi

SIDES

Selection of Three

Fresh Seasonal Greens tossed, Extra
Virgin Olive Oil, Lemon

Kipfler Potatoes, Roasted with Rosemary

Mixed Leafy Greens, Macadamias,
Cherry Tomatoes, Balsamic Dressing

Warm Sautéed Balsamic Root Vegetables

Farmhouse Crispy Duck Fat Roasted
Potatoes and Pumpkin

Braised Pancetta and Peas

Caramelised Carrots



Cocktail Menu

SELECTION OF EIGHT ITEMS

Menus subject to seasonal & climactic changes

Served staggered over a two hour period

From the garden

Tomato + Fetta
Crostini with Balsamic
Glaze (V,DF)

Wild Mushroom +
Parmesan Arancini
with Herb Aioli

Zucchini Fritters with
Tomato Salsa

Pumpkin and Sesame
Tart (V)

Bocconcini, Roasted
Cherry Tomato + Basil
Tart (V)

Hummus Served with
Veggies Crudité
(V,GF,DF)

Cauliflower Popcorn
with Sweet Chili

From the ocean

Panko Crumbed
Whiting Fillet Slider
with Citrus Mayo

Fish Tostada with
Tropical Avocado
Salsa & Chili

Smoked Salmon
Crostini with Whipped
Ricotta

Salt & Pepper Squid
Slider with Gremolata
& Aioli

Prawn Toast with XO
Mayo

Prawn + Avocado
Crostini

Scallop in Shell with
Miso Garlic Butter

From the paddocks

Crispy Chicken Bao Bun
with Cucumber & Hoisin
sauce

Petite Beef & Burgundy
Pies

Pulled Pork Slider with
Chipotle Aioli & Red
Cabbage

Chicken Karaage with
Mango Siracha Dipping
Sauce (GF)

Mini Meatball Sub
topped with Mashed
Potato

Pork Belly Bao Bun with
Cucumber & Hoisin
Sauce



Children's Menu

SELECTION OF 1 FROM EACH COURSE

3 - 12 years

Mains

Karaage Chicken with Chips

Breaded Calamari with Chips

Flathead Fillet with Chips

Dessert

Vanilla Ice-Cream with Topping

Entertainer's Meal

Entertainer will be served as a main meal



Your Wedding cake

Serving your Wedding cake as dessert is a perfect way to finish the evening!
Our team can recommend a selection of talented cake makers who can design your dream cake.

Our kitchen team can cut + serve your Wedding cake for \$2 pp. Your cake can be plated individually with cream + coulis + served at the table to your guests or served on timber platters for your guests to help themselves.

If you are interested in having Summerland Farm make desserts for you, please ask the venue coordinator about the options.



The Bar

Here at Summerland Farm, we are fully licensed with a range of popular beer, wine & spirits available to your guests, plus the option of a cocktail hour (must be arranged prior to your big day so our team can warm up their cocktail shaking arms)! Your bar menu is customisable, allowing you to offer our full range or a small selection of our menu to your guests. We can also order any additions to the menu so you can enjoy your favourite refresher on your big day! Please note we are not a BYO venue but are happy to order in anything special for you.

Our bars operate with a tab, with you deciding the amount you wish to spend, what you offer your guests (i.e. beer & wine only) and what time you would like the tab to start. If your bar tab is not reached, you only pay the amount that has been put on the tab. However, if you do reach your bar tab amount, you also have the option to continue the tab to the amount of your choosing.

The bar tab is paid for on the evening of the wedding, while everything else is paid for prior.



BOOK A WEDDING TOUR NOW 02 6628 0610 | hello@summerlandfarm.com.au



Photos contributed by Aurora Belle Photography, Riku K Photography Love by Colour Captured, Ben Wyeth Photography, Bye Bye Blackbird, Fig Tree Pictures, The Image Collective, Mazzer Photographics and Meadow Lane Visuals,

Your Notes



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