



Summerland
FARM

Micro Weddings

BALLINA-BYRON HINTERLAND





Your ceremony

Your Ceremony at our garden rotunda or tropical gardens (maximum 35 guests)

Our classic garden rotunda is boarded with country cottage flower beds, tropical forest, and a spacious open field.

Our gardens are flanked by a flowing waterfall & festooned deck.

Six timber pew seats provided, seating about 30 guests

Signing table, chairs, white linen table cloth

Water table and glasses for your guests for pre ceremony refreshments

Use of our property for photography/videography (via foot)

Set up and pack down of above included



Your reception

Your Reception on our Waterfall Deck

Our waterfall deck is adorned by our tropical gardens and waterfall feature. Seating up to 35 persons under starry night sky and a canopy of festoon lighting it is the ideal platform for hosting your intimate dining experience.

Experienced bar and wait staff

Deck floor plan creation & set up (hirer responsible for setting up own decorations - speak with our team for further detail)

Festoon lighting

Quilted dinner napkins

Silver cake knife

Pack down & venue cleaning (excluding own decorations)

Hirer to provide own audio equipment & additional lighting



Canapes

Served staggered over a one hour period

From the garden

Petit avocado salsa
tostadas with Chimichurri
(GF) (V) (VG) (DF)

Grilled portobello
mushroom cups with feta
and macadamia dukkah
(V)

Bruschetta with house
semi-dried tomato,
macadamia pesto and
parmesan (V)

Petite baby beetroot,
pumpkin and Macadamia
Salads (V) (VG)

Arancini balls with a roast
vegetable napoli and
Parmesan (V)

From the ocean

Citrus-cured salmon,
and avocado mousse
crostini

Fried barramundi bites
on cos lettuce leaves
with a preserved lemon
aioli (DF)

Salt & szechuan pepper
calamari with lime aioli
(DF) (GF)

Prawn and sweet corn
salsa tostadas with
chimichurri and fresh
coriander

From the paddock

Slow-cooked beef brisket
on croutons with smokey
barbecue sauce (DF)

Fried pork belly sliders with
cheese and a smoked
capsicum slaw

Petit Thai beef brisket salad
with peanuts and a lime,
chilli dressing (DF) (GF)

Spiced Pork Belly Tostadas
with Chimichurri and a
Smoked Chipotle sauce
(GF) (DF)

Dukkah crusted Chicken
with a preserved lemon
emulsion (GF) (DF)

Only available to accompany Alternate, Banquet or Cocktail Menus



Summerland Alternate Menu

All services start with a warm bread roll and creamy butter

ENTRÉE

Sticky Chilli Pork Belly with
pickled baby beetroot

Roasted Golden Beetroot Salad
with a lemon vinaigrette and
smoked capsicum puree (V)
(VG) (DF) (GF)

Thai Chicken Salad with rice
noodles, crushed peanuts and a
lime, chilli dressing (GF) (DF)

Roast Pumpkin, Beetroot and
Macadamia Salad with a lemon
dressing (V) (VG) (DF) (GF)

Beef Meatballs with creamy
Parmesan polenta and roast
vegetable napoli sauce (GF)

MAIN

All dishes served with seasonal vegetables

Roast Beef with creamy mashed potato
and a roast capsicum jus

Lemon Thyme Poached Chicken Breast
served on a Parmesan hash with a
creamy basil and lemon sauce (GF)

Barramundi fillets on gold sweet potato
puree, pickled vegetables, and a lemon
myrtle hollandaise sauce (DF)

Dukkah Crusted-Cauliflower Steak
served on a roast pumpkin puree with a
lemon vinaigrette and slow-roasted
cherry tomatoes (GF) (V) (VG) (DF)



Farmhouse Banquet Feast

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

FEAST MAINS

Selection of Two

Roasted Lamb Leg
& a port jus (GF) (DF)

Baked Barramundi Fillets
with a lemon hollandaise (GF)

Slow Roast Pork Leg with caramelised
apple cider sauce and crackling (GF)

Smoked Paprika Charred Chicken Breast
with a creamy lemon sauce (GF)

Slow Roasted Brisket served with a
pepper jus (GF) (DF)

Dukkah roasted cauliflower, capsicum
and garlic portobello mushrooms with a
roast napoli sauce

SIDES

Selection of Three

Seasonal greens with garlic butter
(V) (GF)

Roasted baby chat potatoes with
rosemary and confit garlic (GF) (DF)

Fresh and roast vegetable garden salad,
with cucumber, semi-dried cherry
tomatoes, cabbage and lemon dressing
(VG) (GF) (DF)

Honey glazed pumpkin and sweet potato
(GF) (DF) (V)

Red Slaw with smoked paprika and
lemon mayonnaise (GF) (DF) (V)

Confit garlic mashed potatoes with butter
and chives (GF)

Cocktail Menu

Served staggered over a two hour period

From the paddocks

Sticky Pork Belly Bites
on cos lettuce with
pickled veg and a Thai
chilli jam (GF) (DF)

Beef Brisket Sliders with
house-made smokey
barbecue sauce,
cheese and our
Summerland Farm
Beetroot Relish

Pulled Peri-Peri Chicken
Sliders with a red
pepper slaw and lemon
mayonnaise (DF)

Spiced Pork Belly
Tostadas with
Chimichurri and a
Smoked Chipotle sauce
(GF) (DF)

Chicken Katsu platter
with Sriracha Kewpie
mayonnaise, toasted
sesame seeds and plum
sauce (GF) (DF)

Petite Beef Brisket Melts
with roast vegetable
napolitana sauce,
mozzarella and parsley

From the garden

Semi-dried Tomato +
parmesan Bruschetta
with our Native Pesto

Crispy Fried
Portobello Mushrooms
served with our Native
Pesto (V) (GF)

Petit Avocado Salsa
Tostadas with
Chimichuri and a lime
aioli (GF) (V) (DF)

Mushroom Arancini
with a Tomato and
Olive Oil Emulsion and
Parmesan (V) (GF)

Petite Heirloom
Beetroot salad with
Ricotta, local honey-
candied macadamia
and a lemon
vinaigrette (V) (DF)
(GF)

Spiced Pumpkin and
Cashew Dip with
Toasted Flatbread
(VG) (V) (DF)

Dukkah Crusted
Cauliflower Popcorn
on Cos Lettuce with
Pomegranate
Molasses (GF) (DF) (V)
(VG)

From the ocean

Fried Barramundi
Bites with a herbed
Mayonnaise (DF) (GF)

Salt and Szechuan
Pepper Squid, served
with a smoked
capsicum aioli (GF)
(DF)

Citrus-cured Salmon
and a creamed
avocado crostini

Petite Crispy Thai
Prawn Salads, on cos
with a lime chilli
dressing (GF) (DF)

Citrus-Cured Scallops
with a sweet corn
salsa and a lemon
glaze (DF) (GF)

Tempura Salmon and
Vegetables with a
sesame, miso dressing
(GF) (DF)

House-cured Salmon
and Cream Cheese
Dip with lemon and
Toasted Flat Bread



Children's Menu

SELECTION OF 1 FROM EACH COURSE

2 - 12 years (\$20pp)

Please speak to our team for menu options for children under 2 years old

Mains

Roast of the day, vegetables & gravy

Fried Chicken Bites with Chips

Crispy Barramundi Bites with Chips

Dessert

Vanilla Ice-Cream with Topping

Entertainer's Meal

We cater meals to your entertainers or vendors, please
speak to our team for pricing



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 \$2pp. 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.



The finer details

Here at Summerland Farm we believe in offering a truly unique and seamless wedding experience. We believe your Wedding Day (big or small!) should reflect your character, here are a few finer details to note.

Wet Weather

If it tries to rain on your parade, we've got you covered! We can move your ceremony to our covered rotunda and relocate your dining celebrations indoors to our rustic styled restaurant.

Photography Options

We have ample and unique photo opportunities surrounding your preferred location with our rustic avocado and our refined macadamia orchards only a short stroll away.

Dietary Requirements

Our chefs are happy to cater to your guests dietary requirements at an additional cost, please discuss with our team.

Bar

We are a fully licenced venue with a great range of beer, wine, spirits and soft drinks. Our bar tab is simple- you choose the start and finish time or opt for guests to purchase their own.

Minimum 20 guests, maximum 35 guests.

To make your day even more fuss free, please ask us about our list of recommended local suppliers and our frequently asked questions.