



Songbirds Rainforest Retreat

Select Weddings



Thank you for considering Songbirds as a possible venue for your wedding. What a beautiful environment for your special day, a simply perfect location set in the absolute privacy of 51 acres of lush rainforest, surrounded by exotic plants and the melodious singing of native birds! You and your guests will be transported into another world and will leave Songbirds with a lifelong memory.

Our restaurant has won many awards and has an international reputation for excellent food, superior service standards, and a wonderful wine list. We source only the best quality ingredients, much of it from our large, organic garden and local producers. Our wine selection demonstrates a strong emphasis on supporting small, boutique vineyards who produce using organic and biodynamic principles.

Wedding packages are designed to suit each individual whether there are 50 or 100 guests. We offer a variety of different menus for you to select from in discussion with our Chef De Cuisine, to be accompanied by the beverage selection of your choice. All of these options are outlined in the following pages.

We have hosted spectacular weddings at Songbirds. The ambience of the stunning rainforest makes this a truly unique setting for your special day. The photographic opportunities are incredible, and your day proceeds with minimal fuss and stress when your wedding is co-ordinated with us.

Whether you desire fine dining in a formal seated arrangement, a casual and relaxed atmosphere with outstanding cuisine, or an informal cocktail party, Songbirds has the perfect menu selection for your special event.

Menu Example

\$88.00 per person for 3 courses (limited choice)

\$118.00 per person for 3 courses (any choice) – includes bread and coffee / tea

— ENTREE —

Oysters Two Ways: Steamed with black bean sauce on a galangal leaf and lightly smoked on a betel leaf with young garden ginger, black garlic and lemongrass salt GF, HC

House Cured Kingfish: Wasabi pearls, cucumber and oyster cloud, textures of beetroot, olive oil labne GF, HC

Mud Crab and Squid Ink Tortallone: Sea scallop, sweet corn puree, black rice crisp, popped corn, tobiko

Lamb Rump: Lamb neck, garlic bon bons, cardamom jelly, lentils, fennel cloud

Venison Tenderloin: Curried Jerusalem artichoke, apple and saffron puree, cocoa coulis + pearls, cassia bark foam

Sherry Vinegar Based Spatchcock: Creamed cabbage, truffled parmesan custard, king oyster mushroom, crisp cavalo nero, scallop floss GF

— MAIN —

Steamed Swordfish: Brioche + hazelnut + truffle crumbs, king crab ravioli, fresh garden peas, ginger and pea cream

Blue Eyed Trevalla: Potato fondant, elderberry gelee, pork dumpling, burnt schezuan and lemongrass tea

Red Emperor: Variations of mushrooms, crayfish consommé, smoked mushroom consommé, shaved garden vegetables

Sous Vide Margret Duck Breast: Confit duck cigar, glass noodles, glazed zucchini, foie gras, confit duck egg yolk, cognac jus GF

Rabbit Leg and Truffle Moussiline: Rack of rabbit and fennel pollen, red and white quinoa, purple carrots, star anise and porcini jus GF, HC

Master Stock Braised Wagyu Beef Cheek: Jamon croquette, garden baby vegetables, jungle curry

— DESSERT —

Layered Chocolate Cake: Saffron ice cream, jaffa biscotti, chocolate soil, mint pearls

Chambord & Caramelized Fig Tart: Balsamic vinegar ice cream

Sage Pannacotta: Cassis blackcurrant champagne soup, spiced peach consommé, black rice crisp, watermelon granita

Textures of Mango: Jelly, caramelized, daiquiri granita, cloud, black rice pudding, crisp

Additional Meals:

Musician's meal consisting of entrée, main course & soft drink \$60.00 per person

Children's meal consisting of entrée, main course, dessert & soft drink (Between 3-12 years) \$60.00 per child

All dietary requirements must be specified no less than ten days before the event

Songbirds does not take any responsibility for allergic reactions to allergy sufferers. Vegetarian option always offered when prior numbers are confirmed

Please note that as our chefs use the freshest ingredients, some are subject to availability.

A meeting with our Chef de Cuisine will be arranged to discuss your final choice.

Canapé Weddings

— PACKAGE ONE —

\$58.00 per person for the first hour

\$48.00 per person for every consecutive hour

This package includes a choice of 6 canapé options, 2 premium Australian Beers, sparkling wine, white and red wine, soft drinks and juice.

White Wine

Hunter's Sauvignon Blanc, Marlborough New Zealand

Red Wine

Gemtree Bloodstone Shiraz, Mc Laren Vale SA

— PACKAGE TWO —

\$98.00 per person for the first hour

\$88.00 per person for every consecutive hour

This package includes a choice of 8 canapé options, 2 premium Beers, Cloudy Bay Pelorus, Premium white and red wine, soft drinks and juice.

White Wine

Craggy Range Sauvignon Blanc, Martinborough New Zealand

Red Wine

Neudorf Pinot Noir, Nelson New Zealand

**The above package with Moet and Chandon :

\$128.00 per person for the first hour

\$98.00 per person for every consecutive hour

— CANAPÉS —

1 hour service

\$30.00 per person choice of 6 canapés

- > Moroccan spiced quail, lime labne
- > Chicken, cucumber, avocado sushi, Japanese mayonnaise
- > Vegetarian sushi, Japanese mayo
- > Jamon croquettes, jungle curry
- > Coconut prawns, wasabi aioli
- > Tuna lollipops
- > Jerusalem artichoke veloute
- > Corn veloute
- > Cured Kingfish, beetroot remoulade
- > Pork and Prawn dumplings, Nam Jihm
- > Venison, lavoche, beetroot puree, watercress and horseradish crème fraiche
- > Chicken and Schezuan dumpling
- > Confit duck stuffed zucchini flowers
- > Persian feta and caper stuffed zucchini flowers
- > Scallops, truffled cauliflower puree
- > Cured salmon, crisp, chive crème fraiche
- > Smoked ocean trout, German potato salad
- > Oysters
 - + wakami and salmon pearls
 - + onion jam and goats' cheese (hot)
 - + coppa and Kilpatrick hollandaise
 - + on a betel leaf with smoked trout, crisp shallot and a smoked black vinegar dressing

Beverages

Regardless of the style of menu you decide on, the Songbirds wine selection will provide the perfect complement. Selected from some of the finest boutique wineries in Australia and New Zealand we are certain you will find a beverage package to suit your needs. Alternatively, if you prefer you can offer a wider choice of beverages on a pay-on-consumption basis. Please discuss these options with our wedding coordinator.

— BEVERAGE PACKAGE —

\$58 per person (3 hours)

\$68.00 per person (4 hours)

\$78 per person (5 hours)

This package includes premium Australian Beers, sparkling wine, white and red wine, soft drinks and juice.

White Wine

Hunter's Sauvignon Blanc, Marlborough New Zealand

Red Wine

Gemtree Bloodstone Shiraz, Mc Laren Vale SA

— BEVERAGES ON CONSUMPTION —

Songbirds can provide your beverages on consumption for your wedding reception. If you have opted for a pay-by-consumption bar instead of set price beverage package you will be required to pay \$25 per person as a minimum beverage charge.

Responsible service of alcohol:

In accordance with The Responsible Service of Alcohol regulations, and to ensure a pleasant and healthy environment for all guests, Songbirds staff have the right to refuse service of all alcohol to any unduly intoxicated person without liability. Please nominate one person in your group to act as a contact person for any issues that may arise during the function.

Exclusive use of the Restaurant

Songbirds in the Forest Restaurant is open for two sittings, lunch and dinner, however many weddings and functions require our facilities for longer periods. In some cases an exclusivity fee applies to ensure exclusive use of the restaurant and grounds.

No Guests	MONDAY-FRIDAY		SATURDAY		SUNDAY	
	<i>Half Day</i>	<i>Full Day</i>	<i>Half Day</i>	<i>Full Day</i>	<i>Half Day</i>	<i>Full Day</i>
<i>Under 50</i>	<i>\$1500</i>	<i>p.o.a</i>	<i>p.o.a</i>	<i>p.o.a</i>	<i>\$2500</i>	<i>p.o.a</i>
<i>51-60</i>	<i>n/c</i>	<i>\$1000</i>	<i>n/c</i>	<i>\$3000</i>	<i>n/c</i>	<i>n/c</i>
<i>61-75</i>	<i>n/c</i>	<i>\$1000</i>	<i>n/c</i>	<i>\$2000</i>	<i>n/c</i>	<i>n/c</i>
<i>76-100</i>	<i>n/c</i>	<i>n/c</i>	<i>n/c</i>	<i>\$1000</i>	<i>n/c</i>	<i>n/c</i>

n/c – no charge

This exclusivity rate applies to final confirmed number of guests. Should your number of guests fall below the number for which you originally booked and were quoted, your exclusivity fee will be adjusted accordingly and you will be required to pay the lesser of either

a) the adjusted exclusivity; or

b) the guest number shortfall.

Weddings who choose the lunch sitting and opt not to pay for exclusive use of the restaurant for the full day will be required to conclude their reception by 4.30pm and vacate the restaurant by 5.00pm. Weddings being held during the dinner setting can commence from 6pm.

Songbirds do not host weddings during the day on Sundays, unless by special arrangement.

Some smaller functions do not require exclusive use of the restaurant on weekdays. Under these circumstances there can be no speeches as they would be intrusive on the privacy of other diners. However, our rear deck area is available for hire for use before or after a function, or for speeches for those weddings who do not require exclusivity in the restaurant. An additional fee applies and is dependent upon the number of guests. Please discuss this with your wedding coordinator for further details.

Weddings can be themed via use of your own wedding coordinator. We do not become involved in theming, such as flower arrangements and table decoration, but provide full set-up for your wedding including our usual restaurant flowers and crisp white linen cloths and napkins.

Villas

In order that your privacy is protected, all events which require exclusive use of the venue at night must also occupy our five luxury villas and our executive villa. We offer a special discounted rate for each villa per night, as follows:

- > Each Standard Luxury Villa which has a normal rack rate of \$425 is offered at \$350 per night.*
- > The Executive Villa (a prestigious two bedroom Villa including a gourmet kitchen and outdoor dining setting for ten) which has a standard rack rate of \$950 is offered at \$650 per night.*

Guests who choose to stay at Songbirds the night before the function can relax and enjoy special pampering and therapeutic massage treatments before the big day. The bride and her attendants can wake to the sound of the birds and take their time to prepare in the privacy of their villa.

It is a condition that all guests staying in the accommodation provide credit card details for any incidentals during their stay. If guests are paying for accommodation individually, the full amount must be paid ten (10) days prior and our reception must be provided with full details including credit card information of each guest occupying a villa. Credit card details are held as security.

Ceremonies in our Grounds

Songbirds provides a serene back drop for your perfect outdoor ceremony in many of the possible locations under our beautiful rainforest canopy. We provide a set-up consisting of up to 20 chairs and a signing table for a fee of \$300.

When ceremonies are held on our grounds, many of your guests might choose to stay in the restaurant and enjoy a drink while you enjoy the amazing photographic opportunities our grounds offer. We suggest you arrange beverages on consumption for this period. Discuss this option further with your wedding planner.

All weddings having ceremonies and photographs in grounds must also hold reception at songbirds

Payment Terms

Within 7 days of booking:

A non-refundable deposit of 25% is required to secure the event/date within 7 days of booking. This amount is based on the total of the menu selection and beverage package chosen, and your estimated number of guests, as well as additional costs if applicable such as ceremony set-up fee or exclusivity fee. If you have opted for a pay-by-consumption bar instead of set price beverage package you will be required to pay \$25 per person beverage charge.

Three (3) months prior to the event:

A further 50% payment of the total is required. Again this is based on the initial estimated number of guests.

10 days prior to the event:

At this time final numbers of guests are to be confirmed and final payment is to be made. This includes payment for villa bookings. Any adjustment on the number of guests initially booked for will be made at this time.

On the day of the event:

Further costs such as beverage consumption and service fee, must be finalised the evening of the event. For pay-by-consumption bar packages credit card details must be given to our reception staff to process the final bar tab.

Credit card service fee:

All payments made using American Express or Diners Club incur a 3% service fee. All payments made by Mastercard or Visa incur a 1% service fee. We recommend electronic bank transfer.