

MENU

SOUP SELECTIONS

Cauliflower veloute with smoked paprika oil and parma ham

Minted pea soup with truffle oil

Pumpkin veloute with parmesan disc

Crayfish bisque with mascarpone

Traditional miso with tofu, shitake mushrooms and spring onion

Tomato and saffron consommé

ENTRÉE SELECTIONS

Beef tartar traditionally done garnished with micro herbs and truffle oil

Watermelon and feta salad with almond flakes, basil and orange blossom water vinaigrette

Slow roasted pork belly with swiss brown mushrooms, currants, apple vinaigrette tossed through rocquette

Confit duck thigh salad with currants, toasted pine nuts, snow pea tendrils and black sherry dressing

Sashimi tuna and California sushi roll with squid ink aioli, micro greens and lime dressing

Crispy crab wontons on wombok cabbage with a yoghurt lime sorbet

CLEANSER SELECTIONS

Sweetened cucumber and celery

Tahitian lime and paw paw

Pineapple infused with vanilla and caramelised pineapple disc

Bitter blood orange shot

Passionfruit and orange sorbet

MAIN SELECTIONS

Panfried Red Emperor with pommé puree, carrot and courgette sphere's, crispy pompadom and thai curry beurre blanc

Roasted veal back strap with lyonnaise potato, exotic mushrooms, broccolini, and mustard wine jus`

Pepper crusted lamb rack on a vegetable and spinach tian, with glazed baby carrots and a rich port jus

Panfried goldband snapper on parmesan aubergine fritters, cos hearts and a quinnelle of salmon potato mash

Wholegrain gnocchi tossed in almond beurre noisette, spiced caramelised pumpkin and wilted greens

Roasted veal rack and braised veal back strap wrapped in prosciutto with fondant turnip, Parisian pumpkin and a light jus

Seared swordfish with green pea puree, poached tomatoes, olive cheeks and lemon foam

DESSERT SELECTIONS

Traditional tiramisu dusted with cocoa powder

Warm Chocolate fondant with a marmalade ice-cream, fresh cherries and blackberry coulis

Coconut and cardamon infused crème brulee

Chocolate mousse with minted ice cream, short crust biscuit and mint leaves

Champagne crème caramel

PRICE LIST

Bedarra specialises in unique, intimate and exclusive weddings. Our options are virtually endless and once your date is confirmed, our team will personally attend to every detail, ensuring the perfect wedding. Below you will find a summary of options you might consider in the planning of your dream wedding.

CEREMONY LOCATIONS

The Deck
Wedgerock Bay
Bedarra Jetty
Hernandia Bay
Battleship Rock Lookout
Point Villa (Wet weather option subject to room availability)

RECEPTION LOCATIONS

Beach Dining - POA
Deck One Dining
Restaurant Dining

WEDDING RECEPTION DÉCOR

Rose petals scattered	\$60 per bag
Chair covers and sashes	\$20 each
Table runners	\$20 each
Personalised menus	No charge
Long & low bridal table floral arrangement	\$150
Guests table floral arrangement	\$120
Floral arrangements (in room or at reception)	\$120
Flowers on back of chairs	\$15 per chair
Float bowls with candles & flowers	\$35 each

WEDDING CAKES

The wedding package includes a wedding cake for 2 people. Cake choices are chocolate mud cake with traditional white icing, chocolate gnash or sponge cake with traditional white icing. If you would like a specific style or type of cake, please send us a photo and we are more than happy to provide you with a quote.

FLORAL ARRANGEMENTS

Bridesmaid bouquets	\$100
Button holes	\$30
Corsages	\$70
Hair flowers	\$4 each

HAIR AND MAKEUP

Brides hair	\$400
Brides make up	\$400
Bridesmaids hair & make up	\$80
Mother of the bride hair & make up	\$50

Prices will vary depending on type of style required and the length of the hair.

ENTERTAINMENT

DJ's	\$660*
String Quartet	\$450*
Harpist	\$450*
2 or 4 piece band	\$1000*
Professional PA System	\$600*
Solo artist	\$450*
Juke Box	\$300*

Please note that prices will dependant on how many guests you have attending. Transfers & freight are not included in the above prices. In consideration of other guests not associated with the wedding, all entertainment is subject to the approval of the Resort General Manager.

OPTIONAL EXTRAS

Butterfly release from www.butterflyreleases.com.au	POA
Rose petals for aisle	\$60 per bag
Rose petal confetti from	\$6 pp
Bubble blowers	\$10 pp
Property place cards	POA
Special resort tailored pillow gifts	POA
Secluded beach drop offs (weather dependant)	POA
Intimate dinner for two inclusive on the deck or beach	POA
Disposable wedding cameras	\$20 each
White Balinese flags	\$80 each
Reef trips	\$160* pp

Spa Treatments – please see the website for the spa menu - www.bedarra.com.au

There are many activities to choose from, please see website for all options

ULTIMATE PRIVATE DINING EXPERIENCE

Price based on two people	\$1000
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(incl. private beachfront location, personal staff & chef)

*Prices are starting costs and are inclusive of GST.