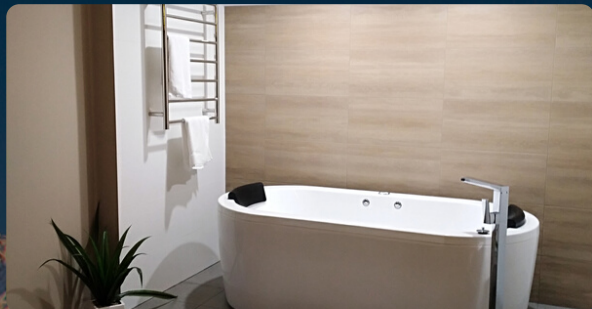


ACCOMMODATION

Snow Gum Apartments

Include accommodation at the Resort as an option and the bride and groom stay free*



Private Lodges

Rent an entire lodge for friend or family groups.



Budget Friendly

Budget accommodation options are available.



See more at

mtbawbaw.com.au/accommodation

A DESTINATION WEDDING

Dine above 1450m

Mt Baw Baw offers the ultimate romantic wedding venue with sweeping mountain views over Gippsland, stunning wildflowers, fresh mountain air and a unique setting amongst the snow gums.

Our team will ensure your day is everything you imagine and more.

A natural alternative

We host ceremonies on our famous deck or at a number of other intimate locations around the Resort including at summit.

With all accommodation within a short walking distance, a wedding at Mt Baw Baw becomes a memorable weekend away for not only the bride & groom but for the guests too.

MT BAW BAW ALPINE RESORT

32 Currawong Road, Baw Baw Village, 3833, VIC
03 5165 1136
guest.services@mtbawbaw.com.au
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fb.com/mountbawbaw
fb.com/villagecentral




mtbawbaw.villagecentral

WEDDINGS

mt baw
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MTBAWBABW.COM.AU/WEDDINGS



ABOVE THE CLOUDS

A White Wedding

Experience a winter wonderland during the snow season. Restricted dates are available in winter season from June to Sept. In order to secure the Village Restaurant for your private wedding a minimum spend of \$8000 applies.

Beat the heat

Remaining 10° cooler year round means summer is a fantastic time at Mt Baw Baw. Escape the rush, enjoy the cool alpine air, views and nature.

CUISINE OPTIONS

Prices below are subject to change. *We'll send you a specific price quote on request.* We do our best to cater for every dietary requirement however extra charges may apply.

Rowdy Package - Cocktail Style

From \$3-5 per piece

A selection of chilled and warm cocktail options. For example; ocean trout, dock confit, marinated lamb cutlets, arancini with butternut, gruyère croquette. Minimum order of 50 pieces.

Warragul Package - Buffet Style

\$175 per person

A hot selection buffet with dessert. Includes wine, tap beer and coffee drinks as part of package. Selections include wild mushroom ravioli, lamb korma, spice rub roasted beef, mediterranean vegetable lasagne.

Baw Baw Package - Set Menu

\$195 per person - 3 course

Enjoy canapes and a welcome drink on arrival, followed by main dinner options such as grilled barramundi, gnocchi pesto, slow cooked pork belly, beef eye fillet w/ truffle potato. Desserts such as deconstructed tiramisu, & black sesame panna cotta.

Full menu available at
mtbawbaw.com.au/weddings



Village Central Restaurant is
Gippslands's highest wedding venue
and sits above the clouds

OTHER SERVICES

Other services are available at additional cost. Please note that these costs may change, and some may not apply to your situation.

Add-On Services

Summit Shuttle - \$12pp

Portable Toilet Hire - \$200 / day

Pop Up Summit Bar - \$500 + \$15 pp

Venue and Decoration

Wedding day venue set up* - \$1,200

White Table cloths - \$10 per

Chair covers & Napkins (Black or white) - \$6 pp

White sashes, window dressing, design of name tags, seating charts or MC services additional

**Winter bookings require an \$8000 total spend for exclusive use of the Village Restaurant, Venue set up fee may be waived in some circumstances*

Special Services

Security if required - \$40 p/h

Cleaning fee if required - \$100 p/h

Extra Wine Barrels - \$10 per*

Name Tag & Seating chart design - \$200

Winter Event Planning or Assistant fee - \$30 p/h

Sled Dog Ride entrance - Price on request



ROWDY PACKAGE

COCKTAIL STYLE - From \$3-5 per item

Minimum order 50 pieces. Pricing based upon 60 minutes of service. Service charge of \$150 applies for this package with a guaranteed minimum of less than 50 guests.

CHILLED SELECTION

\$5 PER PIECE

Ocean trout, fresh herbed scone, chive crème fraîche & caviar; Duck confit, shallot, cucumber stick, tofu rice paper rolls, peanut dipping sauce; Blue Swimmer Crab & Lobster, avocado, kewpie-mayo wrapped in tomato tortillas

\$4 PER PIECE

Mini Reuben, sauerkraut, hot American mustard, Swiss cheese, dill pickle butter; Tasmanian Smoked salmon mousse on telegraph cucumber; BBQ Peking duck, Russian salad, paprika dressing & rye

\$3 PER PIECE

Heirloom tomato bruschetta & fresh basil on artisan sourdough (V); Avocado salsa, Italian glaze balsamic, on roasted sweet potato (V); Mini Caprese, melon, basil, mozzarella & prosciutto

WARM SELECTION

\$5 PER PIECE

Rosemary garlic marinated grass-fed Lamb cutlet with salsa verde; King Prawn Tempura with coconut & sriracha-kewpie mayo; Pacific oysters Kilpatrick

\$4 PER PIECE

Chicken satays with macadamia spicy sauce; Seared Canadian scallop with cauliflower puree, crispy prosciutto & dill cucumber; Mini wagyu beef slider, homemade pickles, truffle mayonnaise on a brioche bun

\$3 PER PIECE

Arancini with butternut, green peas, mozzarella, sugo tomato (V); Sweet corn & gruyere croquette, chipotle-mayo (V); Crispy Korean Style chicken lollipops, sweet & sour sauce

WARRAGUL PACKAGE

BUFFET STYLE W/ BAR TAB - \$175 pp

Including House Wine Red or White, Tab Beer and Coffee. Assorted bread rolls with butter.

HOT SELECTION

Tasmanian Salmon grilled with macadamia lime sauce & broccoli (gf); Roasted Mediterranean vegetarian lasagne with zucchini, eggplant, capsicum, onion, herb & ricotta (v); Chicken breast with Cajun spice on penne pasta with herb lemon jus; Wild mushroom ravioli sautéed spinach, porcini truffle parmesan cream (v); Spice rub & roasted rump of beef with shiitake mushroom, ginger & garlic jus (gf); Lamb mild korma curry with carrots, potato, yoghurt & poppadum (gf); Spring Vegetable ragu penne pasta with baby wild rocket & Parmesan (v)

RICE AND VEGETABLE SELECTION

Potatoes bake with cream, garlic & parmesan (v, gf); Steamed Jasmin rice (v, gf); Steamed vegetables - carrot, broccoli, cauliflower & beans with herbs (gf)

SALAD SELECTION

Mixed green salad with lemon dressing (gf); Watermelon with feta & mint (gf); Asian slaw with rice noodles & mango spicy dressing; Greek salad - tomato, olive, cucumber, feta, capsicum, salad greens (gf)

DESSERT

Your wedding cake plated and individually served with cream, fruit coulis and garnish

Service charge of \$150 applies for this package with a guaranteed minimum of 20 guests.

BAW BAW DELIGHT

Ask about our high-end degustation option, from \$275 pp



BAW BAW PACKAGE

SET MENU W/ BAR TAB, CANAPES - \$195 pp

Gourmet three courses (pick two of each). Includes Welcome Drink (house Wine, tap beer and tea & coffee) & 30 minutes of chef's selection chilled canapes from arrival.

ENTREES

Seared loin of Wagyu tuna, sesame seeds, kimchi, ponzu gel & chilli sugar glass (gf); Black pepper chicken, Caesar, cos, heirloom tomato, pancetta, croutons, parmesan (gf); Prawns corn & potato creamy chowder soup with chive & cheese bread; Seared Canadians' Scallops with cauliflower puree, crispy pancetta, pickled cucumber & fried sage (gf); Cured and smoked salmon, golden beets, fennel, cucumber & dill (gf); Breast of duck, parsnip, Brussel leaves, hazelnut dressing, scorched shallot (gf); Black pepper chicken, caesar, cos, heirloom tomato, pancetta, croutons, parmesan; Wild mushroom ravioli sautéed spinach, porcini truffle parmesan cream (v)

MAINS

Grilled 200gr beef eye fillet, truffled potato gratin, red onions confit, tarragon béarnaise; Slow cooked pork belly, Thai orange papaya salad, jasmine rice, honey jus (gf); Grass fed rack of lamb, blackberry jus & green pea mint puree (gf); Duck confit, radicchio, poached saffron pear, cashew nuts & star anise jus (gf); Chicken breast prosciutto wrapped with spinach potato cake, roasted butternut, and fig jus (gf); Grilled Barramundi, potato puree, slow roast capsicum, broccolini in hoisin (gf); Wild mushrooms truffle risotto, pangrattato, watercress, green peas, parmesan (V, gf); Gnocchi pesto, cherry tomato, crispy kale, three cheeses cream sauce (v)

DESSERT

Vanilla panna cotta, berries, lemon and honeycomb; Baked lemon tart, raspberry, meringue and crime fraîche; Chocolate and caramel tart with hazelnut praline; Passionfruit curd, dark chocolate, raspberry and almond; Salted caramel popcorn, peanut butter, chocolate and raspberry; Deconstructed tiramisu, amaretto, Arabica ice cream; Pavlova, tropical fruits and coconut sorbet; Black sesame panna cotta, mandarin, sesame sponge and exotic citrus sorbet

Service charge of \$150 applies for this package with a guaranteed minimum of 50 guests.