



BOARDWALK
BISTRO
On Hastings

Wedding Guide

2017

**Congratulations on your engagement
and thank you for considering
Boardwalk Bistro on Hastings for your
future wedding.**

With its idyllic relaxed beachfront location nestled on Noosa Main Beach, Boardwalk Bistro on Hastings is the perfect location for your pre-dinner drinks and wedding reception.

Boardwalk Bistro on Hastings is in the heart of Noosa, located on famed Hastings street with only a 25 minute drive from Sunshine Coast airport and 1.5 hours from Brisbane airport.

The bistro is the perfect setting for an intimate reception hosting up to 40 – 45 guests comfortably or 50 guests cocktail style depending on your seating requirements.

We look forward to creating the most memorable day for you and fiancé.

Kind regards

Shane Harvey



Reception Information

We offer weddings on an exclusive use arrangement. We request that Boardwalk Bistro be booked out exclusively with seating of up to 40 – 45 guests and 50 standing, depending on your seating layout.

We offer a three course set menu starting at \$95pp with the addition of adding canapes to start celebrations at \$17.50pp

Your wine and beverage is chosen from our extensive wine & cocktail list and charged on consumption.

To confirm your booking we will require a deposit of \$1500 to secure your reservation and a minimum spend of \$7,500 for Friday, Saturday & Sunday and \$6,000 minimum from Monday to Thursday inclusive of food & beverage.

We require your final guest numbers, food & beverage choices and full payment 14 days prior to your event. The restaurant is available from 5.30pm for dinner reception and 12pm for a lunchtime reception.

We print personalised menus which include your guests names as a complimentary service. You are also welcome to bring your own music on iPod and discuss live music requirements.

Weddings that wish to BYO cake take full responsibility and be accepted by the patrons for any food allergies or food poisoning. Any remaining cake must be taken at the end of the event. BYO alcohol and beverages are not permitted.

Once confirmed and deposit paid, any cancellation provided will not be accepted.



3 Course Menu - \$95

Please select three choices per course

Entrées

Freshly Shucked Oysters, Noosa Cane Juice, Lime Jelly

Quail Saltimbocca, Cauliflower Puree, Raspberry Gel

Beetroot, Vodka & Dill Salmon Gravlax, Dill Mayonnaise

'Noosa Reds' Tomato Salad, Danish Fetta, Basil, Balsamic Crème

Prawn Cocktail, Avocado, Paprika Cream, Lemon Air*

Local Cuttlefish, Chorizo, Goat Cheese Mousse, Red Pepper Puree

Slow Cooked Pork Belly, Polenta Crust, Celeriac Puree, Grain Mustard, Apple Relish

Main

Eye Fillet, Pommes Anna, Shaved Horseradish, Confit Tomatoes, Fried Capers *

Pan Seared Kingfish, Sweet Corn Puree, Oyster Mushroom, Purple Shallots, Potato

Crispy Skin Chicken Breast, Greek Salad, Air Dried Olives

Queensland Barramundi, Beetroot Puree, Fennel & Watercress, Labna, Pistachio Powder

Prawn, Pea & Lemon Risotto, Baby Herbs*

Slow Cooked Pork Belly, Polenta Crust, Celeriac Puree, Grain Mustard, Apple Relish

Dessert

Passionfruit & White Chocolate Cheesecake with a Twist

Black Forrest Cake

Rhubarb Pannacotta, Apple & Cinnamon Granita

Vanilla Cream Brulée, Shortbread

'Berries & Cream', Pistachio Praline

Selected Local Cheese, Pickled Walnuts, Quince Paste & Lavosh

Tea or Coffee *denotes additional \$3.50 per person if selected as one of your menu choices



Canape - \$17.50pp

Please Select Four

Freshly Shucked Oysters, Noosa Cane Juice, Lime Jelly

Kataifi Wrapped Oysters, Kilpatrick Relish

Assorted Sushi – Including Vegetarian

Chinese Fried Chicken, Spring Onion, Chilli, Shallots & Soy

Sweet Potato & Olive Tarts

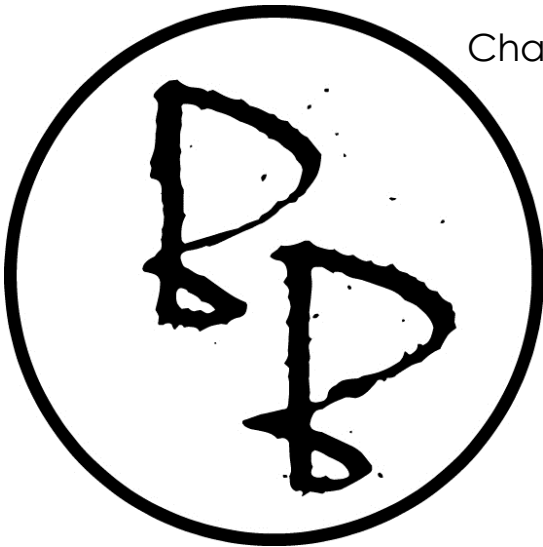
Fried Cuttlefish, Wakame & Black Sesame Mayonnaise

Chargrilled Prawn Skewer, Paprika, Confit Garlic, Parsley

Steamed Prawn, Shallot & Confit Garlic Wonton

Lamb Kofta, Tzatziki Foam

Canapés can be served on arrival
as an optional extra to your 3 course menu



Cocktail Canape Menu - \$85pp

Freshly Shucked Oysters, Noosa Cane Juice & Lime Jelly

Chinese Fried Chicken

Tomato & Chorizo Arancini

Prawn Skewers

Lamb Kofka, Tzatziki Foam

Steamed Prawn Wonton

Assorted Sushi

Please Choose 4

Polenta Crusted Pork Belly, Apple Mustard Relish

Fetta Brick Pastry Parcel, Honey Glaze

Lamb Cutlet, Pesto & Confit Garlic

Salmon Gravlax, Dill Mayonnaise

Pancetta Wrapped Moreton Bay Bug & Fine Herb Salad

Please Choose 2

Black Forest Cake, with a Twist

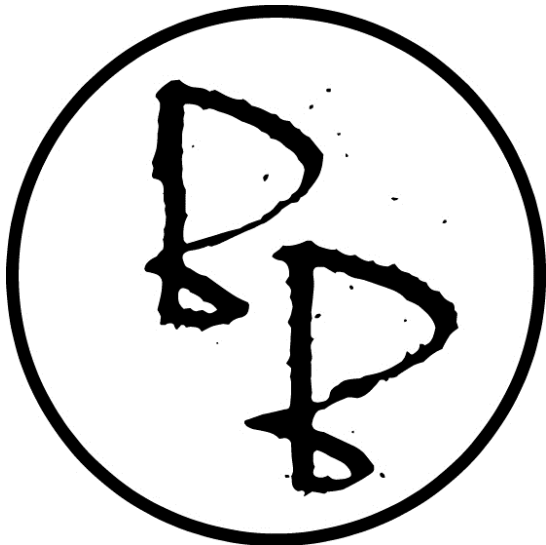
Passionfruit Melting Moments

Lemon Curd Profiteroles, Almond & Honey

Sambuca Chocolate Ganache

Australian Cheese Selection

Additional \$5pp



Wine List

CHAMPAGNE & SPARKLING

NV	DALZOTTO	PROSECCO	KING VALLEY VIC	9	48
NV	JANSZ	PREMIUM CUVEE	PIPERS RIVER TAS	11	65
NV	ANDRE DELORME	BLANC de BLANCS	BURGUNDY FRANCE	8	42
NV	VEUVE CLICQUOT	REIMS FRANCE		19	132

WHITE WINE

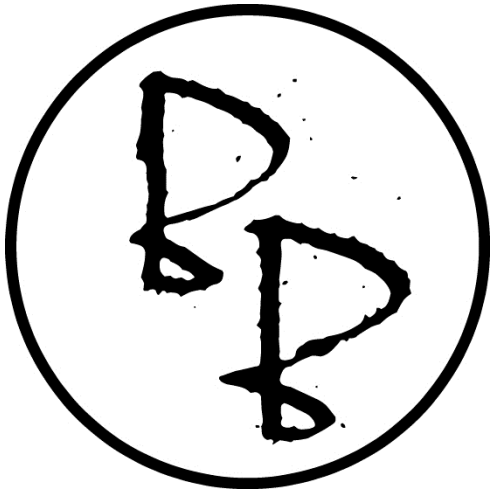
16	IRVINE	RIESLING	EDEN VALLEY SA	10	48	
15	BABICH	'BLACK LABEL'	SAUVIGNON BLANC	MARLBOROUGH NZ	9	45
15	LEEWIN ESTATE	'ART SERIES'	SAUVIGNON BLANC	MARGARET RIVER WA	14	62
16	WATSON FAMILY	SAUVIGNON BLANC SEMILLON	MARGARET RIVER WA	9	44	
16	BROKENWOOD	PINOT GRIS	BEECHWORTH VIC	10	48	
15	MILES FROM NOWHERE	CHARDONNAY	MARGARET RIVER WA	9	45	
14	SHAW & SMITH	'M3' CHARDONNAY	ADELAIDE HILLS SA	15	75	

ROSÉ WINE

16	BLUE PYRENEES	PINOT NOIR ROSÉ	BLUE PYRENEES ESTATE VIC	10	48
16	ROGERS & RUFUS	ROSÉ	BAROSSA VALLEY	9	44

RED WINE

15	YARRAM CREEK	PINOT NOIR	BELLARINE PENINSULA VIC	11	55	
14	TE TERA	PINOT NOIR	MARTINBOROUGH NZ	13	62	
15	CHATEAU TAHBILK	'ONE MILLION CUTTINGS'	MERLOT	NAGAMBIE VIC	9	45
13	KAESLER	'STONEHORSE'	SHIRAZ	BAROSSA VALLEY SA	10	48
14	PAXTON	'QUANGONG FARM'	SHIRAZ	MCLAREN VALE SA	11	55
13	YALUMBA	'CIGAR'	CABERNET SAUVIGNON	COONAWARRA SA	12	60
14	WOODSTOCK	'TOLMER'	CABERNET SAUVIGNON	COONAWARRA SA	9	46
15	PAXTON	TEMPRANILLO	MCLAREN VALE SA	9	46	



Beverage List

COCKTAILS/DRINKS

BISTRO CLASSICS ALL 15

SPARKLING COCKTAIL CAPRIOSKA COSMOPOLITAN

ESPRESSO MARTINI MARGARITA MOJITO

NEGRONI TOM COLLINS

DAQUIRI - LIME, MANGO OR STRAWBERRY

CLASSIC PIMMS OR APEROL SPRITZ 12

BISTRO PREMIUMS AL 18

CHILLY IRISHMAN FROZEN ESPRESSO, KAHLUA, IRISH WHISKEY

CHIPOTLE CHILLI MARGARITA CHIPOTLE CHILLI INFUSED TEQUILA, FRESH LIME

GINGER MOJITO CANTON GINGER, BACARDI, LIME, MINT

LYCHEE LEMONADE KAI LYCHEE VODKA, LYCHEE LIQUEUR, LIME

SPICED SAILOR NEGRONI SAILOR JERRY RUM, CANTON GINGER, CAMPARI

LONG ISLAND ICED TEA VODKA, GIN, BACARDI, COINTREAU, TEQUILA

BEERS

CROWN LAGER 9 PERONI 9 JAMES SQUIRE 150 LASHES PALE ALE 9

PERONI LEGGERA MID STRENGTH 9 CASCADE PREMIUM LIGHT 8

HAWKERS PILSNER 9 KNAPPSTEIN LAGER 10 ASAHI 9

CORONA 9 MATILDA BAY 'DIRTY GRANNY' CIDER 9

BASIC SPIRITS 8 PREMIUM SPIRITS 10 TOP SHELF 15

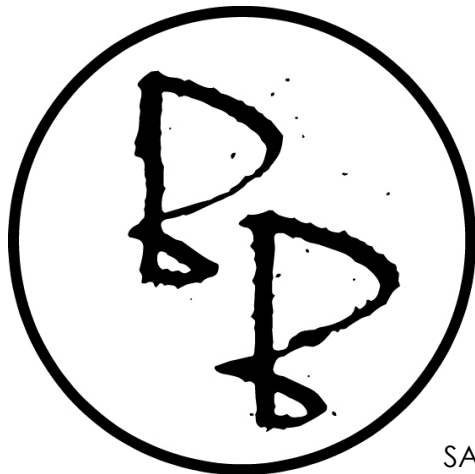
GROVE JUICE 4.5 BUNDABERG 4.5 LEMON, LIME & BITTERS 4.5

PEACH OR LEMON ICED TEA 4.5

SAN PELLEGRINO FLAVOURED 250ml BLOOD ORANGE, LIMONATA, GRAPEFRUIT 4

SAN PELLEGRINO OR AQUA PANNA MINERAL WATER 500ml 4.5

SAN PELLEGRINO OR AQUA PANNA MINERAL WATER 1 LITRE 8



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