

Bon Appetea
7 Johns Rd, Mudgeeraba, QLD, 4213
Bonappetea.com.au

Owner

- Bianca Phoenix
- 0488 421 195
- info@bonappetea.com.au

Celebrant And Event Coordinator

- For Consultations, Tours And Event Coordinating Please Contact
- Tarnya Bennett (Tarn)
- 0439 764 406
- tarn.bennett@bigpond.com

Stylist

- Coastal Event Hire, Ceremony Packages, Hire Items
- Angela
- 0456 624 756
- hire@coastalevents.com.au

Music

- Vocalist, Acoustic Looping Artist
- Weddings And Functions
- Brooke Supple
- 0449 118 244
- brooke@brookesupple.com

Flowers

- Magnolia Lane
- 0412 776 296
- magnolialane@outlook.com

Accommodation

- Gold Coast Tree House
- 0450 739 967
- www.goldcoasttreehouses123@yahoo.com

Booking Conditions

- 50% Deposit Is Required When Booking Is Made. Remaining Payment Is Due Two Weeks Prior To Event Date. Failure To Make Any Payment Will Result In Cancellation Of Event.
- Cancellation Of Event 8 Weeks Prior To The Date Of The Event Will Be Fully Refunded.
- Cancellation Of Event Between The 8 To 2 Week Mark %50 Of Your Current Payment Will Be Refunded
- Cancellation Of Event Between The 2 Week To Date Of Your Event Mark %25 Of Your Current Payment Will Be Refunded
- Final Numbers Are Due Two Weeks Prior To Event.
- We Are More Than Happy To Alter Any Of Our Packages To Suit Specific Needs Or Requests Within Reason.

Wedding Package Information

Eloquent Elopement

Package Includes

- 5 Guests
- Award Winning Celebrant
- 1 Hour Front Garden Private Use Or Balcony If Raining
- 1 Hour Photography And Videography
- 1 Bottle Of Sparkling Wine
- Iced Water Station

Price And Availability

- \$1950 Monday To Friday - 10am Till 5pm (Anytime You Prefer)
- \$1950 Saturday To Sunday - 9am Till 10am Or 5pm Till 6pm

Optional Add Ons

- Private Room Hire For Bride \$250
- Extra Hour In The Front Garden \$300

Love At Dusk

Package Includes

- 25 Guests
- Award Winning Celebrant
- 2.5 Hours Front Garden Private Use Or Balcony If Raining
- Iced Water And Iced Tea Station
- 4 Bottles Of Sparkling Wine

Canapes Your Choice Of Three Below (GF, Vegan Option Available)

- Semi Sundried Tomato And Cheese Arancini Balls
- Sweet Potato Frittata With Tomato Relish
- Pumpkin, Goats Cheese And Thyme Pastry Puff
- Mini Brioche Bun With Semi Sundried Tomato, Dill And Cream Cheese Mousse With A Slice Of Cucumber
- Caramelized Onion And Blue Vein Cheese Tartlet
- Vegetarian Quiche
- Bellini With Smoked Norwegian Salmon, Dill, Gherkin And Cream Cheese Mousse

Price And Availability

- \$3300 Monday To Friday - 3:30pm Till 6pm
- \$ 3800 Saturday To Sunday - 4pm Till 6:30pm

Optional Add Ons

- Alcohol Packages - Open | \$250 | \$500 | \$750 | \$1000 | \$2000
- Private Room Hire For Bride \$250
- Extra Hour In The Front Garden \$300
- Teahouse Hire \$700

Boutique Wedding Bliss

Package Includes

- 30 To 40 Guests
- Award Winning Celebrant
- 4 Hours Front Garden Private Use Or Teahouse If Raining
- Surround Sound Music Of Your Choice
- Iced Water And Iced Tea Station

Antipasto Grazing Platter

- 1.2 Meter Buffet Style Grazing Platter (GF, Vegan Option Available)

Canapes Your Choice Of Three Below (GF, Vegan Option Available)

- Semi Sundried Tomato And Cheese Arancini Balls
- Sweet Potato Frittata With Tomato Relish
- Pumpkin, Goats Cheese And Thyme Pastry Puff
- Mini Brioche Bun With Semi Sundried Tomato, Dill And Cream Cheese Mousse With A Slice Of Cucumber
- Caramelized Onion And Blue Vein Cheese Tartlet
- Vegetarian Quiche
- Bellini With Smoked Norwegian Salmon, Dill, Gherkin And Cream Cheese Mousse

Price And Availability

- \$4400 Monday To Friday - 10:30am Till 2:30pm Or 2:30pm Till 6:30pm
- \$ 5400 Saturday To Sunday - 10:30am Till 2:30pm Or 2:30pm Till 6:30pm

Optional Add Ons

- Alcohol Packages - Open | \$250 | \$500 | \$750 | \$1000 | \$2000
- Private Room Hire For Bride \$250
- Extra Hour In The Front Garden \$300
- Inside Teahouse Hire \$700

Luxe High Tea

Package Includes

- Award Winning Celebrant
- 1.5 Hour Front Garden Private Use Or Balcony If Raining
- Selection Of Two Canapes To Be Served In Front Garden
- Surround Sound Music Of Your Choice
- Iced Water And Iced Tea Station
- 2.5 Hours Private Teahouse Use
- Wedding Cake Cutting For Dessert

High Tea Includes (GF, Vegan Option Available)

- Two Fluffy Buttermilk Scones: With Homemade Jam And Cream
- Petite Patisseries: Caramel Slice | Dark Chocolate Creme Brulee | Apple Tart With Italian Style Meringue
- Gourmet Sandwiches: Brioche Bun With Dill Gherkin Cream Cheese Spread And Sliced Cucumber | Wrap With Organic Chicken Slithered Almonds Celery And Mayonnaise | Semi Sundried Tomato And Cream Cheese Mousse Bellini
- Savory Bites: Potato Croquette With Prosciutto | Creamy Champagne Chicken Pie | Sweet Potato Frittata With Tomato Relish
- Includes: One Complimentary Tea Or Coffee

Price And Availability - 10:30am Till 2:30pm Or 2:30pm Till 6:30pm

Monday To Friday Pricing

20 Guests - \$4400
30 Guests - \$5000
40 Guests - \$5600
50 Guests - \$6200

Saturday To Sunday Pricing

20 Guests - \$6400
30 Guests - \$7000
40 Guests - \$7600
50 Guests - \$8200

Optional Add Ons

- Alcohol Packages - Open | \$250 | \$500 | \$750 | \$1000 | \$2000
- Private Room Hire For Bride \$250
- Extra Hour In The Front Garden \$300

Wedding High Tea

Package Includes

- Award Winning Celebrant
- 1.5 Hour Front Garden Private Use Or Balcony If Raining
- Selection Of Two Canapes To Be Served In Front Garden
- Surround Sound Music Of Your Choice
- Iced Water And Iced Tea Station
- 2.5 Hours Private Teahouse Use
- Wedding Cake Cutting For Dessert

High Tea Includes (GF, Vegan Option Available)

- Lemon Meringue Tartlet
- Dark Chocolate Brulee
- Lobster Bun With Creamy Dill Mayo
- Vegetarian Quiche
- Thyme And Goats Cheese Pumpkin Puff
- Sweet Potato Frittata
- Ratatouille Tarte
- Bellini With Sundried Tomato And Cream Cheese Mousse
- Marinated Rib Eye Slider With Leafy Greens
- Chorizo Arancini Ball
- Prawn Cocktail
- Complementary Tea Or Coffee

Price And Availability - 10:30am Till 2:30pm Or 2:30pm Till 6:30pm

Monday To Friday Pricing

20 Guests - \$5000
30 Guests - \$5600
40 Guests - \$6200
50 Guests - \$6800

Saturday To Sunday Pricing

20 Guests - \$6400
30 Guests - \$7000
40 Guests - \$7600
50 Guests - \$8200

Optional Add Ons

- Alcohol Packages - Open | \$250 | \$500 | \$750 | \$1000 | \$2000
- Private Room Hire For Bride \$250
- Extra Hour In The Front Garden \$300

Three Course Wedding

Package Includes

- 30 To 50 Guests
- Award Winning Celebrant
- 1.5 Hour Front Garden Private Use Or Balcony If Raining
- Selection Of Two Canapes To Be Served In Front Garden
- Surround Sound Music Of Your Choice
- Iced Water And Iced Tea Station
- 2.5 Hours Private Teahouse Use
- Three Course Alternate Drop Menu

Price And Availability - 10:30am Till 2:30pm Or 2:30pm Till 6:30pm

Monday To Friday Pricing

30 Guests - \$6600
40 Guests - \$7200
50 Guests - \$7800

Saturday To Sunday Pricing

30 Guests - \$7800
40 Guests - \$8400
50 Guests - \$9000

Optional Add Ons

- Alcohol Packages - Open | \$250 | \$500 | \$750 | \$1000 | \$2000
- Private Room Hire For Bride \$250
- Extra Hour In The Front Garden \$300

See Next Page For All Three Course Menu Options

Three Course Menu
(Please Choose From Below)

Starter (Please Choose One Option) (GF, Vegan Option Available)

- Artisan Breads Served With Homemade Dips, Olives And Gourmet Cheeses
- Alternate Drop Of A Tomato Tartlet And A Caramelized Onion Tartlet

Main Course (Please Choose Two For Alternate Drop) (GF, Vegan Option Available)

- Salmon Filet: With Green Beans, Baby Potatoes, Green Olives, Baby Spinach, Cherry Tomatoes, Served With Creamy Lemon, Dill And Capers Sauce
- Braised Lamb Shank: Succulent Slow Cooked Lamb Shank In Red Wine Sauce, Served With Roast Potatoes, Seasonal Vegetables, Covered In Our Homemade Jus
- Pumpkin Tart: Pumpkin, Goats Cheese And Leek Tart Served With Seasonal Vegetables And Salad
- Chicken Supreme: French Cut Chicken Thigh Stuffed With Feta, Sundried Tomatoes, Olives And Fresh Herbs Served With A Creamy French Mustard Seeded Sauce, Oven Roast Potatoes And Seasonal Vegetables
- Duck Confit: Succulent Duck Served With Caramelized Onion And Potato Tartlet On A Bed Of Celery Puree With Orange Sauce

Dessert (Please Choose Two For Alternate Drop) (GF, Vegan Option Available)

- Chocolate Praline Tart Served With Cream Or Ice Cream
- Apple Tart Served With Cream Or Ice Cream
- Lemon Meringue Tart Served With Cream Or Ice Cream
- Sticky Date Pudding Served With Cream Or Ice Cream