

# WEDDING

## PACKAGE



Jack in the Box Perth

You're  
GETTING  
married

# Congratulations

Thank you for taking the time to enquire about weddings at Burswood on Swan. We offer an unique setting for your guests with all rooms boasting spectacular views of the Swan River and Perth city skyline.

In this pack you will find information on menus, prices and our terms and conditions. All the packages can be tailored to suit your wedding's style and requirements. We offer two different size rooms that can accommodate small receptions of 50 guests to a maximum of 250 with a dance floor.

We also offer outdoor weddings on our lawn esplanade.

Please note Burswood on Swan is a fully catered and licensed venue. We do not allow outside catering (except wedding cakes) or BYO.

# Wedding Ceremony

Say 'I Do' to the love of your life with gorgeous views of the Swan River and Perth city skyline as your backdrop. Situated on the water's edge, the lawn area is a photographers dream.

Please speak to your Wedding Coordinator for a list of our preferred suppliers that come thoroughly recommended, to ensure you won't be disappointed.

Wedding Ceremony Lawn Hire - \$300



BOS Wedding Package 2027  
Price & items are subject to change

Burswood on Swan can be utilised as one large room or two smaller rooms to suit any size wedding.

	<b>River</b>	<b>Swan</b>	<b>Full Venue</b>	<b>Lawn Area</b>	<b>Lawn with Marquee</b>
Monday - Thursday	\$1,000	\$1,700	\$2,000	\$2,000	\$8,000
Friday - Saturday	\$1,250	\$2,300	\$2,500	\$2,500	\$9,000

*Marquees must be sourced from Marquee Magic or The Event Mill and festoon lighting from Black Label Events or The Event Mill. Please speak to your Coordinator for more information regarding this.*

**Swan Room** - This is our main function room including a large bar area and white ceiling silk canopy with a fairy lights. Swan Room hire includes access to the lawn for your ceremony and pre dinner drinks. 150 seated / 280 standing.

**Full Venue (Swan + River Room)** - By opening up one of the partition walls, we can combine the Swan and River rooms to offer your function more space. Full venue hire includes access to the lawn for your ceremony and pre dinner drinks. 250 seated / 350 standing.

**Lawn** - Our lawn area is perfect for outdoor events, it offers one of the best views in Perth. This event space can accommodate all size groups of up to 500 guests. Lawn hire includes access to the Swan Room for use of bar and toilets.

**Lawn with Marquee** - You will have access to the lawn area to erect a marquee. We do not supply the marquee but will supply you with a list of suppliers for you to arrange marquee hire with. Lawn hire includes access to the Swan Room for use of bar and toilets. The marquee must be removed by 6am the following day.

**Security** - Security may be required for your wedding. Your Coordinator will advise of the number of guards required. Please allow \$76.00 per hour, per security guard. Minimum of 2 x guards and 4 hours.

## Inclusions

- Free onsite parking
- The room set up to your requirements
- A Wedding Coordinator to plan, set up and assist on your day
- Access to our lawn area with stunning river and city views
- All your tables, chairs, cutlery, crockery and glassware<sup>^</sup>
- All table linens and napery
- Indoor bar
- Bridal table
- Gift and cake table with cake knife

## venue decorations

White wall draping (1 x side) - Swan Room	\$1,035
White wall draping (1 x side) - Full Venue	\$1,395
Backdrops	\$550
Chandeliers	
3 x large crystal chandeliers	\$1,050
1 x large & 2 x small chandeliers	\$650
1 x large & 1 x small chandeliers	\$450
Delivery	\$80

<sup>\*</sup>Please speak to your Coordinator about using other draping suppliers

# Plated Set Menu

\$154 per person

## Entree

Charcuterie plate - selection of cold cut deli meats, cheeses, pickles, dips, marinated olives, soaked fruits, assorted artisan biscuits & crackers to share

## Main (Alternate Service)

Tarragon roasted chicken breast - salt baked potatoes, steamed broccolini & porcini cream sauce (GF)

Grain-fed Harvey beef fillet - goose fat potatoes, honey carrots, broccolini & creamy peppercorn sauce (GF)

Warm crusty bread & butter

## Dessert

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream (V)

Tea & coffee station

## Drinks

4 hour standard beverage package - please see page 11

## Package Additions

price per person

Add 3 x canapes on arrival \$15

Choice of main meal \$10

Alternative drop for entrée \$5

Alternative drop for dessert \$5

Cheese plate for table \$10

## Shared Starter

Oven baked Turkish bread - balsamic, olive oil, homemade hummus & roasted red capsicum dip (V) \$15

Charcuterie plate - selection of cold cut deli meats, cheeses, pickles, dips, marinated olives, soaked fruits, assorted artisan breads & biscuits \$24

## Cold Entrée

Maple roasted pumpkin salad, baby spinach, red onion, toasted pepitas & aged balsamic (V) (GF) \$20

Roasted 'Salt Baked' beetroot salad, goats' cheese, candied walnuts, orange & baby herbs (V) (GF) \$20

Caprese salad, Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto (V) (GF) \$22

Classic prawn cocktail, avocado, shredded iceberg lettuce, lemon & pea shoots (GF) \$24

## Hot Entrée

Creamy cauliflower & leek soup, truffle oil & chives (V) (GF) \$20

Goats cheese & rocket tortellini, vine roasted tomato sauce, fresh basil & parmesan (V) \$21

Beef ravioli with bolognese ragu, baby spinach, wild mushrooms & parmesan \$22

Moroccan spiced chicken salad, quinoa tabbouleh, kale & harissa yoghurt (GF) \$24

## Mains

Penne al'arrabiata, eggplant, basil, chilli, parmesan & olive oil (Vegan) \$28

Middle Eastern spiced chicken, saffron, almond, lemon couscous, charred eggplant with fresh chilli & herb butter \$40

Tarragon roasted chicken breast, salt baked potatoes, steamed broccolini & porcini cream sauce (GF) \$41

Twice cooked pork belly, colcannon mash, grilled asparagus & cider cream sauce (GF) \$42

Slow braised Amelia Park beef cheeks, soft parmesan polenta, green beans, shallots & rosemary jus (GF) \$45

Crispy skin Tasmanian salmon, creamy mash potato, local asparagus, lemon & chive butter sauce (GF) \$46

Duck confit, spiced sweet potato puree, grilled zucchini & cherry shallot sauce (GF) \$46

Grilled WA Cone Bay barramundi, crispy potatoes, chorizo, parsley, citrus reduction & blistered cherry tomatoes (GF) \$46

Pan fried Kalbarri pink snapper, tomato, red onion & sweet corn salsa, preserved lemon & coriander salad (GF) \$52

Grain-fed Harvey beef fillet, goose fat potatoes, honey carrots, broccolini & creamy peppercorn sauce \$53

Garlic & thyme roasted Dorper lamb rack, pumpkin puree, marinated peppers, wild rocket, feta & salsa verde (GF) \$54

## Salad - shared at table

Fresh garden salad, French dressing (GF) (Vegan)

Greek salad, local olives & Danish feta (GF) (V)

Caesar salad, candied bacon & garlic croutons

Wild rocket, pear, parmesan salad, aged balsamic (GF) (V)

Tomato, red onion, grilled chorizo, sherry vinaigrette (GF)



Ross Wallace Photo

## Individual Desserts

Vanilla bean panna cotta - marinated berries & Italian biscuits (V) \$22

Dark chocolate Nutella brownie - hazelnut gelato, crushed shortbread (V) \$22

Sticky fig pudding - butterscotch sauce, vanilla bean ice-cream (V) \$22

Classic pavlova - passionfruit cream, mango gelato & strawberries (GF) (V) \$22

Chocolate salted caramel fondant - pistachio ice-cream (V) \$22

Clients own wedding cake plated - whipped cream & berry coulis \$5.00

## Shared Dessert Plate

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, coffee macarons (GF), torched lemon & passionfruit meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table  
\$22 per person

All desserts include tea & coffee station

## Shared Cheese Plate

Maffra mature cheddar, Mount Lofty traditional brie, King Island heritage blue served with crackers, onion jam & fruits  
\$12 per person

## Children's Menu

(under 12yrs) \$35

MAIN (please choose)

Fried chicken pieces - French fries & tomato ketchup

OR

Mini cheeseburger - French fries & tomato ketchup

DESSERT (please choose)

Vanilla bean ice-cream - chocolate sauce & wafer

OR

Fresh fruit salad - fruit sorbet (DF)

Includes soft drink or juice

# Buffet

\$76 per person  
minimum of 50 people

## Roasts

choice of two

Slow roasted beef brisket, pan gravy with horseradish cream (GF)  
Champagne ham, honey & mustard glazed (GF)  
Roast lamb leg, rosemary and garlic, mint sauce (GF)  
Slow roasted pork shoulder, spiced apple sauce (GF)

## Sides

choice of three

Roasted baby potatoes - garlic & herb (V) (GF)  
Creamy potato, sage & onion gratin (V)  
Honey & thyme roasted butternut pumpkin (V) (GF) (Vegan)  
Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary (GF) (Vegan)  
Buttered carrots & green stringless beans, flaked almonds (V) (GF) (Vegan)  
Freshly steamed mixed vegetables, olive oil & sea salt (V) (GF) (Vegan)  
Traditional English cheddar cauliflower cheese (V)  
Mashed sweet potato with nutmeg & butter (V) (GF)

## Hot Dish

choice of one

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)  
Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots  
Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)  
Spicy beef chili con carne, red kidney beans & steamed rice (GF)

## Salads

choice of two

Kipfler potato salad, eggs, mustard, capers and parsley (V) (GF)  
Red cabbage coleslaw, lemon mayonnaise & chives (V) (GF)  
Caesar salad, candied bacon & garlic croutons  
Bocconcini, tomato & basil pasta salad, lemon & olive oil (V)  
Greek salad, local olives & Danish feta (V) (GF)  
Fresh garden salad, French dressing (V) (GF) (Vegan)

Buffet includes warm bread & butter (V) (GFO)

## Dessert

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, coffee macarons (GF), torched lemon & passionfruit meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table

Tea & coffee station



# Premium Buffet

\$96 per person  
minimum of 50 people

## Canapes

Choice of 3 x canapes

## Roasts

 choice of two

Slow roasted beef brisket, pan gravy with horseradish cream (GF)

Champagne ham, honey & mustard glazed (GF)

Roast lamb leg, rosemary and garlic, mint sauce (GF)

Slow roasted pork shoulder, spiced apple sauce (GF)

## Sides

 choice of three

Roasted baby potatoes - garlic & herb (V) (GF)

Creamy potato, sage & onion gratin (V)

Honey & thyme roasted butternut pumpkin (V) (GF) (Vegan)

Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary (V) (GF) (Vegan)

Buttered carrots & green stringless beans, flaked almonds (V) (GF) (Vegan)

Freshly steamed mixed vegetables, olive oil & sea salt (V) (GF) (Vegan)

Traditional English cheddar cauliflower cheese (V)

Mashed sweet potato with nutmeg & butter (V) (GF)

## Hot Dish

 choice of two

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)

Moroccan spiced vegetable tagine, lemon herb couscous, flaked almonds & apricots (V)

Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)

Spicy beef chili con carne, red kidney beans & steamed rice (GF)

Grilled Tasmanian salmon, lemon butter sauce & fresh herbs (GF)

## Salads

 choice of three

Kipfler potato salad, eggs, mustard, capers and parsley (V) (GF)

Red cabbage coleslaw, lemon mayonnaise & chives (V) (GF)

Caesar salad, candied bacon & garlic croutons

Bocconcini, tomato & basil pasta salad, lemon & olive oil (V) (GF)

Greek salad, local olives & Danish feta (V) (GF)

Fresh garden salad, French dressing (V) (GF) (Vegan)

Buffet includes warm bread & butter (GFO)

## Dessert

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, coffee macarons (GF), torched lemon & passionfruit meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table

Tea & coffee station

# Canapes

4 choice menu - \$24 per person

6 choice menu - \$35 per person

8 choice menu - \$46 per person

10 choice menu - \$52 per person

## Vegetarian

Whipped goat cheese & beetroot tartlet, onion jam, baby herbs (V)

Smashed pea, mint & lemon bruschetta, grated pecorino (V)

Wild mushroom & mozzarella arancini, truffle emulsion (V)

Mac & cheese jalapeno bites, green tabasco (V)

Curry puffs, green chilli chutney (V)

Crispy fried vegetable spring roll, nahm jim sauce (V)

Roasted capsicum, zucchini, olive & tomato pizza (V)

Deep fried brie bites, apple shallot sauce (V)

Indian vegetable samosas, mango chutney (V)

Mexican vegetable empanadas, avocado & lime (V)

## Seafood

Salt & pepper squid, chilli & honey dipping sauce

Beer battered barramundi pieces, tartare sauce

Panko & sesame fried King prawns, siracha mayonnaise

Baked Ceduna oysters, pancetta & balsamic (GF)

Freshly shucked oysters, lemon & shallot dressing (GF)

Fried smoked salmon & dill rice barrels, lemon sour cream (GF)

Salmon tartare cornets with sweet red onion & crème fraiche

## Meat

Crispy fried buttermilk chicken, hot sauce

Greek style lamb koftas, tzatziki & lemon (GF)

Pulled pork croquettes with corn & chipotle

Chilli & cheese pastry dogs, American mustard (V)

Cocktail sausage rolls, smoky BBQ sauce

Teriyaki chicken sushi, soy sauce (GF)

Beef & beer mini pies, smoked tomato relish

Slow cooked lamb arancini, minted yoghurt

Asian duck rillettes, cucumber, spring onion & coriander (GF)

Spanish chorizo, capsicum & Kalamata olive pizza

## Dessert

Milk chocolate profiteroles

Coffee macarons (GF)

Vanilla & salted caramel bambino gelato cups

Jam donut balls, cinnamon sugar

Torched lemon & passionfruit meringue tartlets

All canape items are served over a 1.5 - 2 hour duration



West Creative

# Substantial Bowl Meals

Cheese burger beef slider with McClure's pickles & mustard \$9.50

Creamy pumpkin & feta risotto, wild rocket (GF) (V) \$10

Beer battered fish and chips, lemon & tartare sauce \$12

Spicy beef chilli ragout, steamed rice, guacamole & tomato salsa (GF) \$11

Sticky bourbon glazed brisket, sour cream & chive mash (GF) \$12

Thai green chicken curry, coconut rice & coriander (GF) \$12

# Cocktail Food Stations

## **Grazing \$22 per person**

Charcuterie table, selection of cold cut deli meats, cheeses, pickles, dips, marinated olives, soaked fruits, assorted artisan breads & biscuits to share

## **Indian \$26 per person**

Chicken korma curry, coconut, ginger & cardamom infused rice (GF)

Spicy red lentil dahl with spinach and fresh coriander (Vegan) (GF)

Vegetable samosas (V)

Naan bread, chutneys & raita (V)

## **Mexican \$26 per person**

Spicy beef chilli con carne, red kidney beans (GF)

Mexican bean casserole (Vegan) (GF)

Corn chips & steamed rice (GF)

Monterey Jack cheese, sour cream, guacamole, tomato salsa (V)

## **Moroccan \$26 per person**

Lamb tagine, tomato, dates & fresh coriander (GF)

Spiced vegetable tagine, baby spinach (GF) (V)

Lemon herb couscous, flaked almonds & apricots (V)

Cucumber, tomato & mint salad (Vegan) (V) (GF)

Charred flat bread (V)

## **Italian \$26 per person**

Traditional Italian meatballs, rich tomato sugo, parmesan & oregano (GF)

Classic fusilli arrabbiata, baby spinach, pecorino (V)

Caprese salad, fresh basil, virgin olive oil (V)

Italian orzo salad, fresh mint, balsamic, lemon (V)

Warm ciabatta (GFO)

## **Seafood \$33 per person**

Beer battered barramundi, tartare sauce

Fried calamari, cumin salt & Romesco sauce

Grilled Tasmanian salmon with tomato sugo (GF)

Garlic & rosemary roasted potato bits (GF) (V)

## **Cold Seafood \$37 per person**

Tiger prawns, citrus, olive oil, chilli and parsley (GF)

Fresh Smoky Bay oysters, tabasco & lime (GF)

Tasmanian smoked salmon, fresh lemon (GF)

Mediterranean marinated octopus, Kalamata olives (GF)

Warm bread (GFO)

# Beverage Packages

prices per person



	Standard	Premium	Deluxe
Three Hours	\$55.00	\$60.00	\$65.00
Four Hours	\$62.00	\$67.00	\$74.00
Five Hours	\$70.00	\$75.00	\$82.00
Six Hours	\$79.00	\$82.00	\$90.00

## Standard

Dunes & Greene Chardonnay Pinot Noir NV  
 Hayshed Hill Wines Margaret River -  
 Pitchfork SSB  
 Pitchfork Chardonnay  
 Pitchfork Moscato NV  
 Pitchfork Pink Rose  
 Pitchfork Cabernet Merlot  
 Pitchfork Shiraz  
 Corona Extra 4.5%  
 Somersby Apple Sparking Cider 4.5%  
 Great Northern Super Crisp 3.5%  
 Swan Draught 4.5%  
 Pure Blonde Ultra Low Carb Lager 4.2%  
 Carlton Zero Non Alcoholic  
 Soft Drinks & Juices

## Premium

Riverbank Estate 'On the run bubbles', Caversham, WA  
 West Cape Howe Wines Mount Barker -  
 West Cape Howe Sauvignon Blanc  
 West Cape Howe Chardonnay  
 West Cape Howe Moscato  
 West Cape Howe Rose  
 West Cape Howe Cabernet Merlot  
 West Cape Howe Shiraz  
 Corona Extra 4.5%  
 Gage Roads Single Fin Summer Ale 4.5%  
 Gage Roads Side Track XPA 3.5%  
 Gage Roads Pinky's Sunset Pink Lady Cider 4.5%  
 Pure Blonde Ultra Low Carb Lager 4.2%  
 Carlton Zero Non Alcoholic  
 Soft Drinks & Juices

## Deluxe

Veuve D' Argent Cuvee Prestige Sparkling, France  
 Vasse Felix Margaret River WA -  
 Vasse Felix Filius Chardonnay  
 Vasse Felix Filius SSB  
 Vasse Felix Classic Dry Rose  
 Vasse Felix Filius Shiraz  
 Vasse Felix Cabernet Sauvignon  
 Christobel's Moscato  
 Corona Extra 4.5%  
 Little Creatures Hazy 3.5%  
 Asahi Super Dry 5%  
 Colonial Brewing Bertie Apple Cider 4.6%  
 Pure Blonde Ultra Low Carb Lager 4.2%  
 Carlton Zero Non Alcoholic  
 Soft Drinks & Juice

• All prices are based on a per person costing. Table service can be arranged at an extra cost. Beverages and Prices are subject to market availability and may vary on some items. Consumption Packages are available on request; please speak to your coordinator about terms and conditions

# TERMS & CONDITIONS

The Burswood on Swan Team are delighted that you are interested in holding your wedding at our venue. To ensure your wedding meets the highest standard, please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Burswood on Swan reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a booking occurs on receipt of a **\$5,000 deposit payment** and a **completed booking form**. Payment of your deposit is acceptance of these wedding terms & conditions.
3. A part payment of \$2,000 or 20% of your estimated event total (whichever is greater) is required six (6) months prior to your wedding date. This part payment and deposit will be deducted from your final invoice.
4. Full payment is required seven clear working days prior to your event. Payment by EFT, bank cheque or credit card is required.
5. All payments made with credit cards incur a 1.5% surcharge. Burswood on Swan does not accept American Express or Diners Club.
6. Guaranteed minimum numbers must be received two weeks (14 days) before the function. Final numbers MUST be given 1 week prior to the event. Acceptance of extra numbers is dependent on availability of space and pre-payment. Burswood on Swan can only set the room for the same number of people that has been confirmed for catering. No additional chairs will be put out.
7. Burswood on Swan reserves the right to increase the package prices at any time without prior notification. Regardless of booking date the client is subject to the current year terms & conditions and pricing of when the event occurs
8. Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.
9. Cocktail & Canapés terms and conditions: Cocktail receptions held over meal periods (12.00pm-3.00pm or 6.00pm-9.00pm) require a minimum of 8 cocktail items.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers' guests. Our beverage packages does not include table service. This can be arranged for an additional fee.
11. Function access times. Access times to the venue will be dictated by the Burswood on Swan event coordination team. Please inform your suppliers to contact us directly for access times. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms. Burswood on Swan reserves the right to enforce a midnight bump out of all items and suppliers. Fees associated to midnight bump out are to be born by the client.  
11.a) Functions are required to conclude at 12.00am.
12. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs. Burswood on Swan will only provide dietary requirements to guests with medical conditions such as dairy free or gluten free or preferences such as vegetarian or vegan. Dietary requirements such as "low fat" or "low sugar" will not be considered a suitable requirement for a separate meal. Any persons with extensive allergies will be asked and allowed to bring their own food. The Organiser of the function will NOT be charged for this person.
13. Burswood on Swan operates under the principles of the Responsible Service of Alcohol guidelines. The Burswood on Swan staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Burswood on Swan reserves the right to exclude persons, without liability, from an event. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Burswood on Swan.
14. You will have exclusive use of the room you have booked and a section of the lawn area. Burswood on Swan is located at the Water Sports Centre and parts of the members area, lawn and river may be used for member activities.
15. All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection, unless otherwise arranged with Burswood on Swan.
16. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
17. No artificial petals, confetti, glitters, rice or other items are to be used on Burswood on Swan's grounds or in the room. Some organic material may be used on the grounds but only with prior permission from the venue management.

# TERMS & CONDITIONS CONT...

18. Organisers are financially responsible for any damage sustained to the Burswood on Swan function centre and / or surrounding grounds by the Organiser, Organisers' guests, invitees or other persons attending the function whether in the room or any other part of the Burswood on Swan premises.

19. The Organiser is required to pay a \$500 bond for all bookings. Should the Venue or Equipment be damaged, or guests do not leave by the event finishing time, the Bond will be retained by BOS. Subject to the Hirer's compliance with these T&C, the Bond, minus any expenses or costs deducted by BOS, will be refunded to the Hirer within 14 days after the Event.

20. Burswood on Swan does not accept responsibility for damage or loss of any goods left at Burswood on Swan prior to or after a function including wedding gifts, décor, wishing wells, cards or any other items provided by the function organiser or a supplier.

21. In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the management of Burswood on Swan shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.

22. Any function may also require security which will be organised by Burswood on Swan and paid by the Organiser.

23. Refund and COVID 19 Policy: If your event is unable to go ahead due to Government mandated restrictions Burswood on Swan will postpone your event to the next available date of your choosing or refund any payments made. If you choose to cancel your event due to personal reasons, no refund will be made.

In the event of a cancellation, Burswood on Swan must be notified in writing. Verbal cancellations will not be accepted.

The following cancellation fees and charges apply:

15 months+	Deposit refunded in full
12 months — 3 months	No refund of deposit or part payment
3 months — 1 month	25% of the estimated total amount payable
1 month — 10 days	75% of the estimated total amount payable
Within 10 days	100% of the estimated total amount payable

A re-scheduling fee of \$500.00 will apply if you require to move your event date. This fee covers administrative costs and the loss of potential bookings for the original date.

24. Burswood on Swan takes no control or liability due to noises, disruptions and/or traffic due to other events and/or business in the surrounding area.

25. Burswood on Swan is a cashless venue.

26. For safety and weather considerations, marquees can only be erected at Burswood on Swan during the months of October through to April.

27. Minimum spends apply for Friday night and weekend bookings as outlined below.

January	Friday \$6,000	Saturday \$8,000
February	Friday \$6,000	Saturday \$10,000
March	Friday \$12,000	Saturday \$15,000
April	Friday \$8,000	Saturday \$10,000
May & June	Friday \$6,000	Saturday \$8,000
July / August	Friday \$4,000	Saturday \$5,000
September	Friday \$6,000	Saturday \$8,000
October	Friday \$12,000	Saturday \$15,000
November	Friday \$12,000	Saturday \$15,000
	The last Friday in November \$35,000	
	The last Saturday in November \$20,000	
December	Friday \$35,000	Saturday \$30,000

\*All minimum spends can be reviewed depending on the circumstances of the event at time of booking. Please speak to your Coordinator for more information.

# We love it, book us in...

Upon receipt of this form and a deposit we will confirm your booking for you.

Date of Wedding: \_\_\_\_\_

Couple's Names: \_\_\_\_\_

Email Address: \_\_\_\_\_

Mobile (main contact): \_\_\_\_\_

Mobile (second contact): \_\_\_\_\_

Postal Address: \_\_\_\_\_

Post Code: \_\_\_\_\_

How did you hear about Burswood on Swan: \_\_\_\_\_

\_\_\_\_\_

## BOOKING DETAILS

Number of Guests Expected: \_\_\_\_\_

Do you wish to use Burswood on Swan for your ceremony? YES or NO (\$300 Hire)

Ceremony Start Time (3:30pm earliest): \_\_\_\_\_

Venue Hire: Swan River Full Venue Lawn Area Lawn / Marquee

*All suppliers are required to collect all equipment upon the conclusion of your function, in most cases this would be a midnight collection.*

Bond of \$500.00 as per terms & conditions is applicable. Please provide BSB and Account details for refund of bond. Account Name: \_\_\_\_\_

BSB: \_\_\_\_\_ Account: \_\_\_\_\_

Food: Plated Buffet Cocktail

Drinks Package: Standard Premium Deluxe

Expected Reception Start Time: \_\_\_\_\_

Expected Reception Finish Time: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Name: \_\_\_\_\_

Please ensure you have read the wedding terms and conditions before returning your booking form. You will have exclusive use of your hired area. Burswood on Swan forms part of the Burswood Water Sports Centre and the members bar and members lawn area (located at the North of the venue) may be being used for water sport activities and events. Signing of this form is acceptance of the Burswood on Swan terms and conditions.