



BURSWOOD
— ON SWAN —

Winter Wedding Special

June - August 2027

Hold your dream wedding at Burswood on Swan
with this exclusive offer!

Enjoy being riverside at sunset with your closest family & friends,
celebrating your special day.



\$135.00pp - Package Includes:

- Complimentary venue reception & ceremony lawn hire
- Wedding Coordinator to plan, set up & assist on the day
- 3 x Course plated dinner or buffet menu
- 4hr Standard beverage package
- Silk wall backdrop
- Ceiling silks with fairy lights
- Stylish green wall at entrance
- Round banquet tables & tiffany chairs
- Polished silverware, glassware & white crockery
- White or black linen tablecloths & linen napkins
- Bridal table, clothed in white or black linen
- Cake table, clothed in white or black linen & gold cake knife
- Gift table, clothed in white or black linen
- Placement of client-supplied place cards & bonbonnieres *conditions apply
- Easel for client supplied seating plan
- Service staff

**Based on a minimum of 50 guests
and a maximum of 200 guests.*

1 Camfield Drive
Burswood, WA 6100
08 9472 0255
sales@burswoodonswan.com.au

Plated Menu

Entrée - Please select one option

Creamy pumpkin, red lentil & chickpea soup - fresh coriander & chilli oil (Vegan, GF)

Served with charred flat bread.

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Italian style beef meatballs with roasted tomato sugo, braised rice, basil, parmesan & olive oil (GF)

Served with crusty Ciabatta bread.

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Beetroot tzatziki, roasted red capsicum dip, marinated Danish fetta, kalamata olives & grilled chorizo with lemon.

Served with warm Turkish bread (shared as a platter to the table) (GF)

Main - Please select one option

Mount Barker Lemon & herb roasted chicken breast, salt baked baby potatoes, green beans & chasseur sauce (GF)

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Twice cooked Linley Valley pork belly, colcannon mash, cumin roasted carrots & cider cream sauce (GF)

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Moroccan inspired grilled salmon with a warm cous-cous salad, lemon yoghurt & charred zucchini

Dessert - Please select one option

Classic pavlova - passionfruit cream, mango gelato & blueberries (GF) (V) (GF)

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Sticky fig pudding, butterscotch sauce & vanilla bean ice-cream

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Dark chocolate Nutella brownie - hazelnut gelato, crushed shortbread

Tea & Coffee Station

4hr Standard Beverage Package

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

Buffet Menu

Roasts - Choice of two

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

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

Slow roasted pork shoulder, spiced apple sauce (GF)

Sides - Choice of two

Roasted baby potatoes with garlic & herbs (GF) (Vegan)

Creamy potato, sage & onion gratin with mozzarella (GF) (V)

Maple roasted butternut pumpkin with thyme (GF) (Vegan)

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

Buttered carrots green stringless beans and sweetcorn, sea salt and olive oil (GF) (Vegan)

Traditional English cheddar cauliflower cheese (V)

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

Hot Dish - Choice of one

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

Moroccan spiced vegetable tagine, lemon & herb cous-cous , flaked almonds & apricots (GF) (Vegan)

Chicken Rogan josh, fresh tomato, coriander and coconut with saffron rice (GF)

Spicy beef chili con carne, red kidney beans served with steamed rice and guacamole (GF) (Dairy Free)

Salads - Choice of two

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

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

Caesar salad, candied bacon & garlic croutons

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

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

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

Buffet includes warm bread & butter

Dessert

Mini chocolate profiteroles, jam donut balls - cinnamon sugar, orange macarons (GF), torched lemon & passionfruit

meringue tartlets, vanilla & salted caramel bambino gelato cups (GF) - served on platter to table

Tea & Coffee Station

4hr Standard Beverage Package

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Package Upgrades

Add pre-dinner canapes to your package - \$8 per person

Select Two Options

Avocado & mint rice paper rolls – ponzu sauce (Vegan, GF)

Mini beer and beef mini pies – smoked tomato relish

Crispy fried vegetable samosas – mango chutney (Vegan)

Greek style lamb Koftas – spiced cucumber yoghurt (GF)

Salt and pepper squid - chilli and lime dipping sauce

Alternate drop for a plated entrée, main or dessert - \$5 per person per course

Standard beverage package upgrade - \$10 per person per hour

Wedding cake cutting, served with marinated berries & cream - \$4.50 per person

Shared cheese board for the table - \$10 per person

Venue Decorations

White wall draping (1 x side) - Swan Room \$1,035

White wall draping (1 x side) - Full Venue \$1,395

Delivery \$60