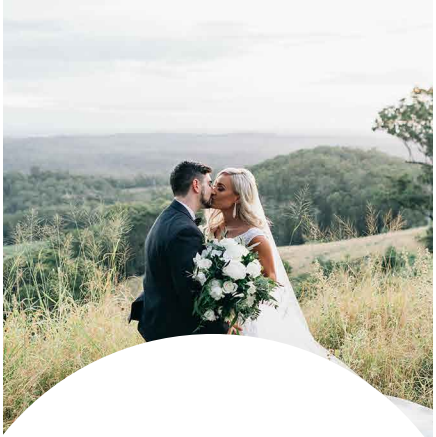
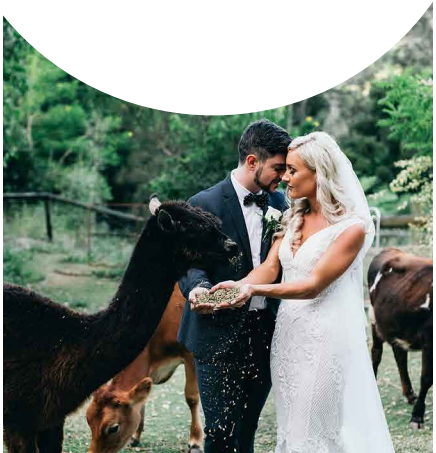


Rainforest Gardens
MOUNT COTTON



Our Packages

We have created these all-in-one ceremony and reception packages to make planning your special day as stress free and exciting as possible.

There are no hidden fees or bits and pieces missing out; no nasty surprises. All packages include venue hire, staff costs, a soft drink package, standard reception furniture and of course, our exceptional ceremony & reception spaces, complete with bay views. The only compulsory add-on package is our Wedding Coordinator Package - for which you'll be truely grateful for.

When booking your wedding package with us, you receive exclusive use of our wedding facilities for seven hours, including endless opportunties for photographs (yes, you can have photos with our alpacas!), and a storybook adventure for yourselves and your guests to remember for a lifetime.

We know your day is unique and special, so we are more than willing to customise our packages to suit your needs; just ask!

Cover photo by Figtree Photography
Photo by Figtree Photography

"Our wedding day at Rainforest Gardens was everything I had hoped for and more!

As soon as I arrived to the venue on my day, I felt my wedding come alive as I saw all of my guests seated around the amphitheatre for the ceremony. Every single guest commented on how beautiful the venue was and how delicious the food was. Our ceremony was more beautiful than I could of imagined and everything played out perfectly! When I walked into the reception, I was just wowed at how beautiful everything was set up and matched my vision exactly. It was the perfect ambience on our special night.Adeline was a delight to work with and was so professional and organised right from the start. She was so helpful in helping to plan my wedding & answered every single one of my countless emails.

Rainforest Gardens Florist, was super helpful and turned my dream bouquets into a reality.

The venue is even more amazing than the photographs and I would highly recommend Rainforest Gardens as a wedding venue! Thanks again guys for such an unforgettable, beautiful day."

Photo by Figtree Photography

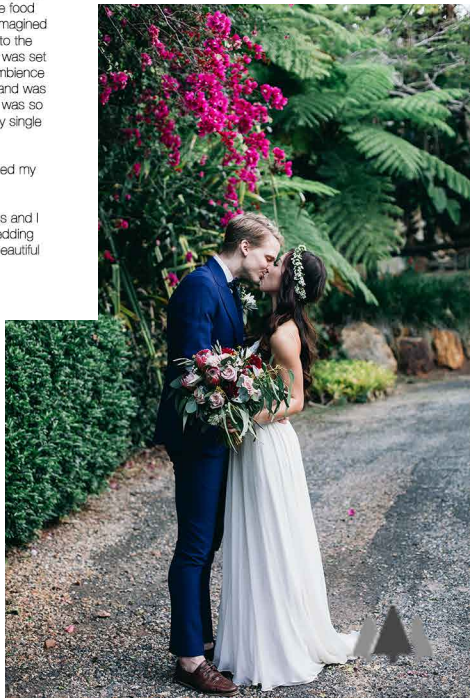


Photo by Jessie Dains

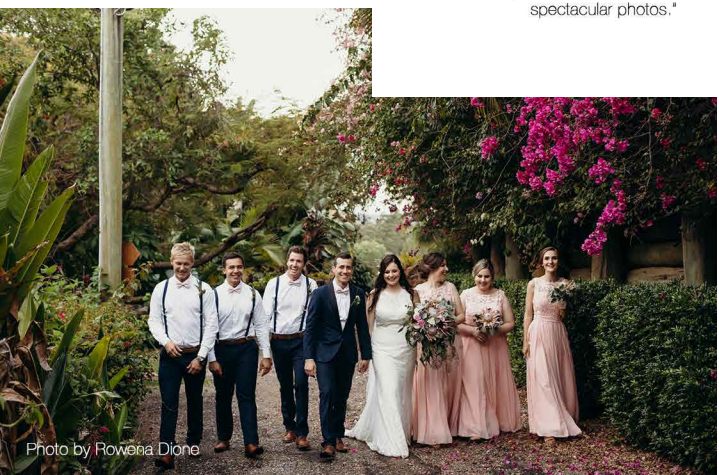
Photo by Figtree Pictures

"Thank you Adeline, Bec and the team for making our dream day come true.

We had such a relaxed stress free day thanks to your professional, accommodating approach to the day. Many of our guests said it was the best wedding they had been a part of, and we totally agree.

The day was magical from the moment we set foot into the venue, and we were continually surprised with the level of service and detail.

The gardens were stunning and is the perfect backdrop for people to relax, and also for spectacular photos."



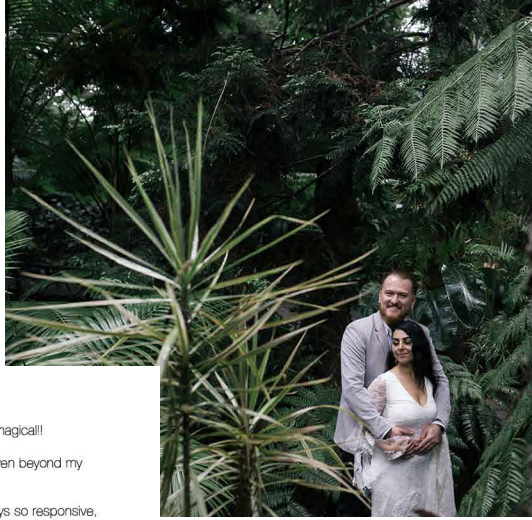
Wedding Planning

When you book your wedding with us, you gain exclusive access to our event managment software.

This handy system contains all of the useful information associated with your wedding day; including your itinerary, floor plan, attendee list, package and contracts. Simply import your attendee list, then drag and drop your guests onto the floor plan - no pen, paper and white out required!

You also have the opportunity to create your own wedding website, so when your guests RSVP, their response is automatically transferred into the system - so you don't have to lift a finger!

Photo by Figtree Wedding Photography



"The day was nothing less than magical!!

I pictured a beautiful day but this was even beyond my imagination.

Right from the beginning Adeline was always so responsive, nothing was too much and this showed on the big day! She kept everything cruising along with big smiles. From greeting me and my parents out of the car then to adjusting my dress. She was simply wonderful and so accommodating. She was very organised, responsive and clear along the way and is a necessity to have in the planning process.

The florist - what a gem! She was so easy to work with. I could have never imagined how beautiful those florals would be and how she arranged them was just……breathtaking! She went above and beyond in service.

The venue - Once we stepped back in the car after the first viewing, we knew that was the spot! There is a preserved energy that is held in this space which we were drawn to and felt then and on the day!!!"

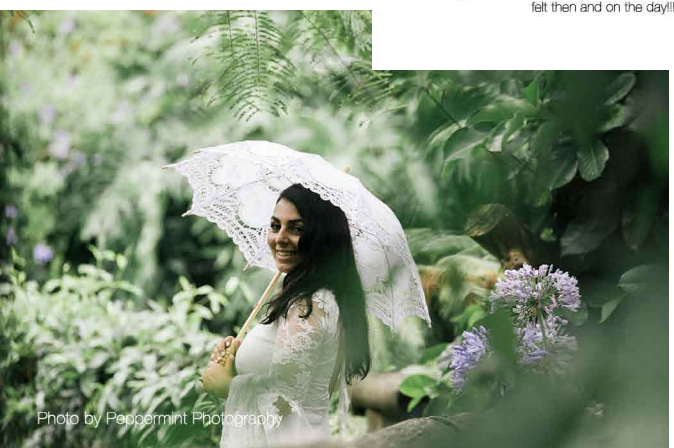
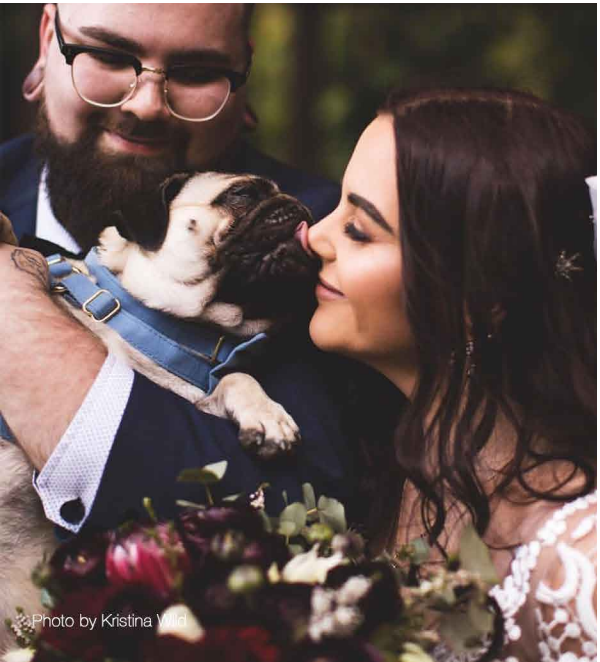


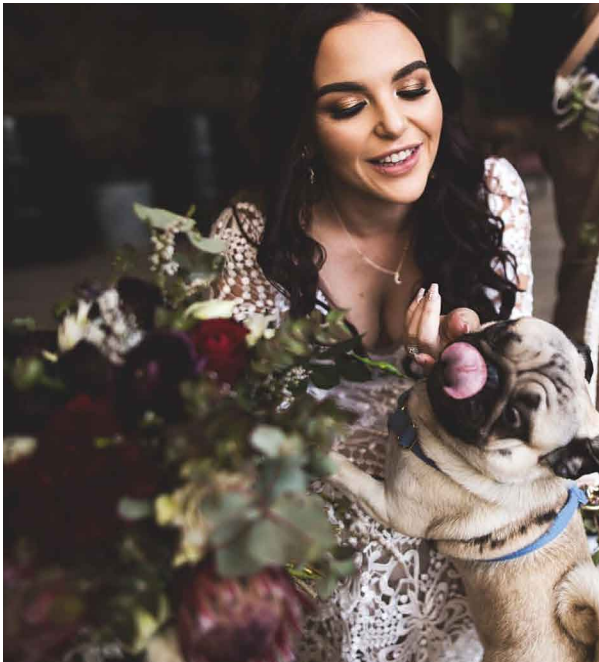
Photo by Peppermint Photography

Pet Friendly

Your family is our family!

We love having your pooches here to
celebrate with you, so we gladly allow them
to be a part of your wedding ceremony.





Our Package Inclusions

For the Day

7 HOUR EXCLUSIVE USE OF OUR WEDDING FACILITIES
VENUE HIRE, ADMINISTRATION & CLEANING FEE
WEDDING DAY STAFF
ON SITE PARKING & DIRECTIONAL SIGNAGE
ENDLESS PHOTO OPPORTUNITIES ACROSS 5 ACRES OF GARDENS

For the Ceremony

AMPHITHEATRE TIERED SEATING, CANTILEVERED DECK OVERLOOKING OUR POND
SCATTERED CUSHIONS FOR THE AMPHITHEATRE SEATING
SIGNING TABLE & TWO CHAIRS
COMPLIMENTARY WATER FOR YOUR GUESTS
ONE HOUR WEEKDAY REHEARSAL
SOUND SYSTEM & WIRELESS MICROPHONE

For the Reception

TIMBER BANQUET TABLES & WHITE AMERICANA CHAIRS
SOFT DRINK PACKAGE
GLASSWARE, CROCKERY, CUTLERY & LINEN NAPKINS
WISHING WELL W/ TABLE/BARREL
OUR UNDERCOVER PAVILION W/ PANORAMIC BAY VIEWS
AMBIENT LIGHTING
SOUND SYSTEM & WIRELESS MICROPHONE

THE ABOVE INLCUSIONS APPLY TO ALL PACKAGES, HOWEVER PLEASE NOTE THE COCKTAIL RECEPTION WILL NOT INCLUDE TABLES,CROCKERY, CUTLERY, OR LINEN NAPKINS. REPLACING THIS ARE SCATTERED WINE BARRELS, WHITE AMERICANA CHAIRS, & OCCASIONAL TABLES.

Platinum

4 CANAPÉS

ALTERNATE DROP ENTREÉ

ALTERNATE DROP MAIN

WEDDING CAKE CUT
& SERVED ON PLATTERS

CHEESE PLATTER

60 GUESTS $185PP

ADDITIONAL GUESTS $145PP

LESS GUESTS DEDUCT $110PP
(SUN-THURS ONLY, MIN 40 GUESTS)

+ $10PP 2020

Photo by Genevelve Althea Photography

Photo by Figtree Pictures

Roving Canapes

(Chef's selection x4)

Entree

(select 2)

Southern fried crispy pork belly with a bacon and chive potato wedge, sweet corn purée and pickled beets

Quail stuffed with spiced pumpkin served with a lentil and snow pea salad, caramelised orange and wild berry sauce

Chef's chilled tiger prawn cocktail served with an avocado wasabi, pickled cucumber, vine ripe roast tomato, iceberg wedge, maple bacon, paprika croutons, pickled thousand island dressing, salmon caviar and caramelised lemon

Chef's lamb cannon ball - pulled lamb shank wrapped in aged prosciutto, roasted and served on a mint potato cake finished with a lamb jus

Beer braised beef cheek on a parsnip and potato creamed mash topped with a baby Yorkshire pudding and a thick beef cheek pan sauce

Moreton bay bug mornay tart served with a pea, sweet corn and tomato salsa served in the shell finished with fried leeks

Main

(select 2)

French trimmed chicken breast stuffed with chorizo, brie, garlic, paprika and spinach, chef's puff pastry potato pie, sautéed seasonal vegetables and a chive cream sauce

Crispy skin salmon served with a saffron and prawn bisque risotto

Crispy skin duck breast served with a carrot purée, duck croquette, braised lentils and broad beans in a duck stock

Beef mignon on a bed of chive creamed potato, confit of Barossa shiraz onion, sautéed carrots, crispy fried leeks with a rich red wine jus

French trimmed lamb cutlets, crushed pea, vine ripe roasted tomatoes, baby carrots cooked in orange stock, potato and spinach galettes, herb crumble with a beetroot and red wine jus

King pork cutlet with a sage, onion and apple stuffing, potato cake, roasted vegetables wrapped in aged prosciutto and topped with an apple jam and red delicious apple gravy

Dessert

Wedding cake cut & served on platters

Cheese Platter

Australian & international cheese, grapes, strawberries and crackers

Sample menu only

Silver

A

3 CANAPÉS

SET ENTREÉ

ALTERNATE DROP MAIN

WEDDING CAKE CUT &
SERVED ON PLATTERS

B

4 CANAPÉS

CHEESE PLATTER

DELUXE BUFFET MAIN

WEDDING CAKE CUT
& SERVED ON PLATTERS

60 GUESTS $172PP

ADDITIONAL GUESTS $132PP

LESS GUESTS DEDUCT $98PP
(SUN-THURS ONLY, MIN 40 GUESTS)

+ $10 2020

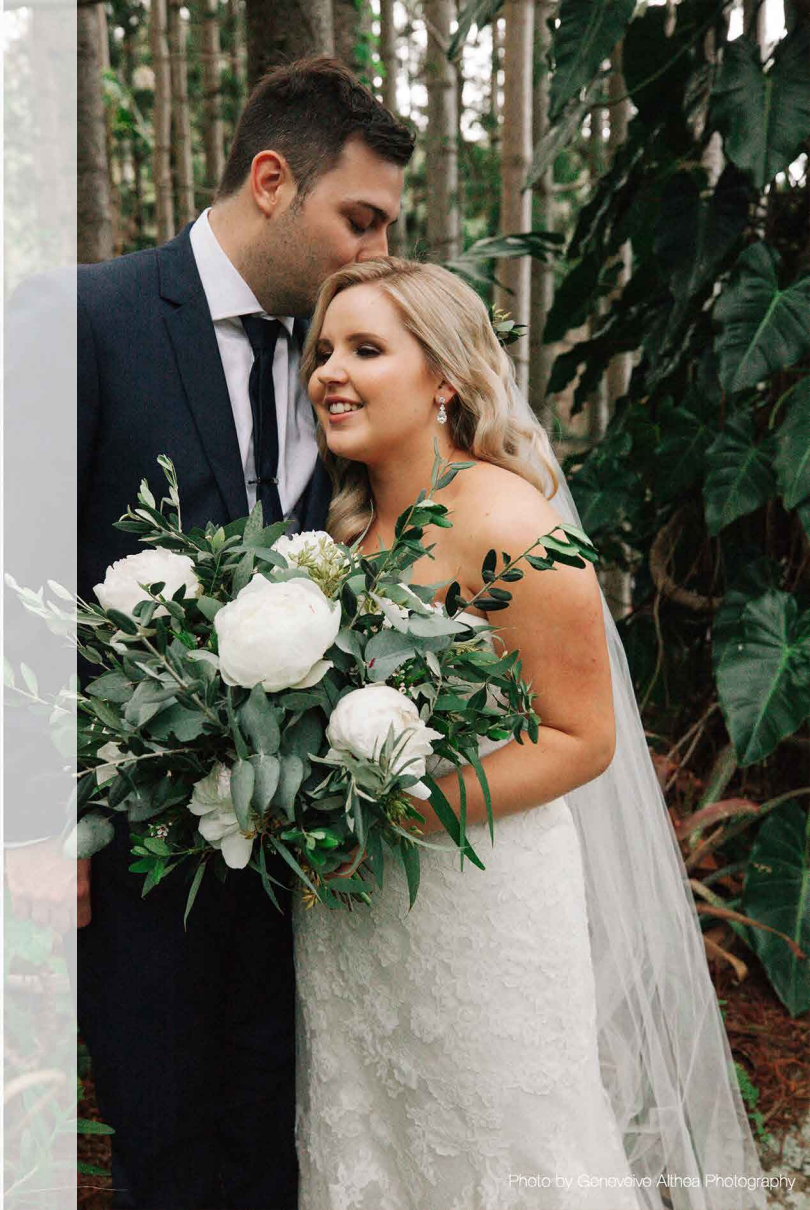


Photo by Genevéive Althea Photography

Photo by Figtree Pictures

(A)

Roving Canapés

(Chef's selection of 3)

Entrée

(select 1)

Crispy Moreton Bay fish cake topped with a gratin of garlic parmesan prawns with a pea purée

Chilled chicken, lemon, leek and asparagus terrine wrapped in prosciutto served with a poached tomato stuffed with chicken stock cous cous served with a baby leaf salad

Braised pork, cabbage and sweet potato Wellington served with a chorizo Kilpatrick sauce
Lamb and mint croquette with a pea purée and thick mint jus

Half Moon Arancini - Parmesan arancini stuffed with mozzarella and beef bolognese served on a tomato basil and red wine sauce

Main

(select 2)

French trimmed Mediterranean chicken breast stuff with cream cheese, feta, fire roasted peppers, sun dried tomatoes, olives and herbs served on a traditional ratatouille with a basil potato croquette

Garlic and spinach baked tiger prawns and seared scallops on a lemon grass infused butternut squash purée with asparagus, confit of leek and a warm citrus sauce finished with crispy fried shallots and micro leaf salad

Square cut black onyx rump with baby roasted onions, wild mushrooms, parsnip purée, potato rosti stack with a red wine jus

Slow roasted lamb shank with a confit of beetroot and red wine jus served on crushed pumpkin and topped with a beer and spinach onion ring

Apple cider glazed pork belly on a bed of sweet potato mash, spiced apple and sautéed red cabbage, crispy fried sage and finished with a crackling crumb and teriyaki jus

Dessert

Wedding cake cut & served on platters

*sample menu only

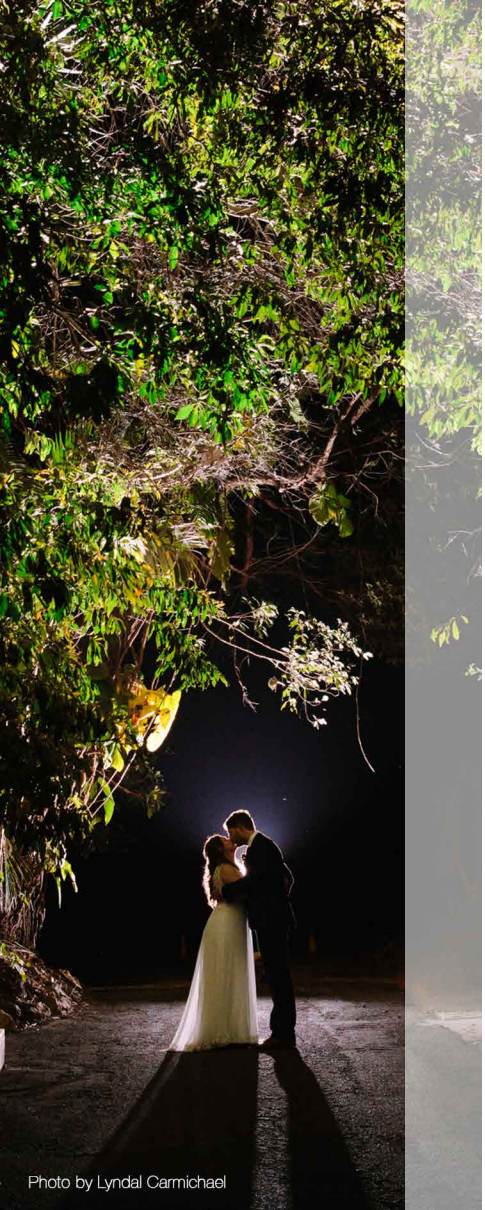


Photo by Lyndal Carmichael

(B)

Roving Canapés

(Chef's selection of 3)

Cheese Platter

Australian and Domestic cheeses, grapes, strawberries, chutney and crackers

Deluxe Buffet Main

(Select 3)

French trimmed lemon and thyme chicken breast

Black onyx whole roast sirloin coated in horseradish and black pepper

Bungalow crispy skinned pork belly with baked apple sauce

Slow cooked lamb with a red wine and rosemary jus

Beef cheeks cooked in a Barrosa shiraz

Creamy chicken and pesto pasta

Sides of Tasmanian salmon slow cooked in white wine and fresh herbs

Barramundi in white wine and parsley caper berry sauce

Chef's Three cheese beef Bolognese lasagna

Chef's Traditional Beef *or* Chicken curry served with rice

+

3 Chef's Salads (salads selected to suit main selections)
Medley of sautéed vegetables
Crispy herb chat potatoes
Dinner rolls and butter
Condiments

Dessert

Wedding cake cut & served on platters
Chef's selection petite dessert selection

*sample menu only

Bronze

A

3 CANAPÉS

SET ENTREÉ

SET MAIN

WEDDING CAKE CUT &
SERVED ON PLATTERS

B

3 CANAPÉS

BUFFET MAIN

WEDDING CAKE CUT &
SERVED ON PLATTERS

60 GUESTS $160PP

ADDITIONAL GUESTS $125PP

LESS GUESTS DEDUCT $91PP
(SUN-THURS ONLY, MIN 40 GUESTS)

+ $10PP 2020

Photo by Geneveive Althea Photography

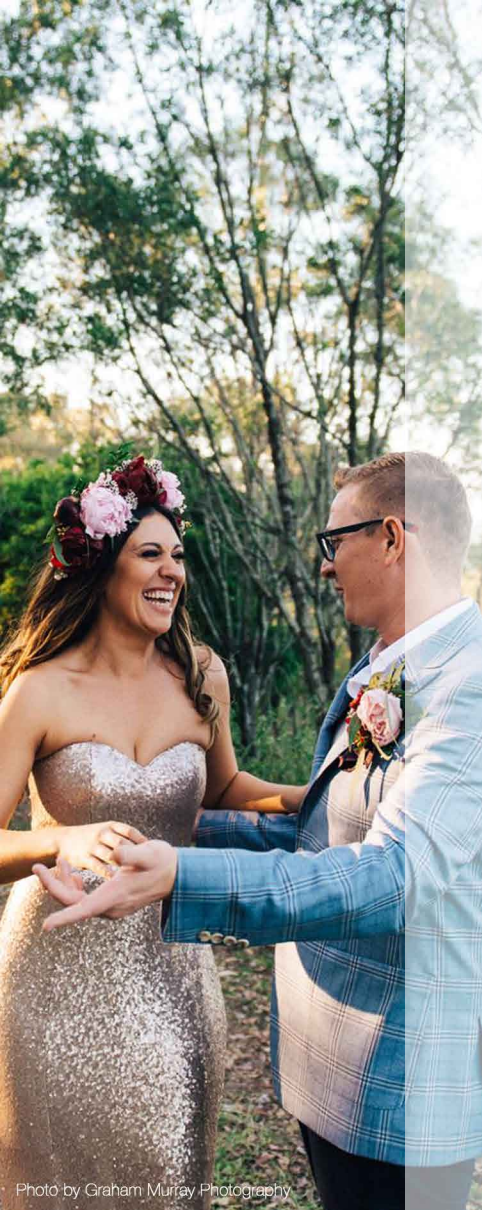


Photo by Graham Murray Photography

(A)

Roving Canapés

(Chef's selection of 3)

Entrée

(select 1)

Slow cooked pork belly served with crackling crumble, pea purée and a baby leaf salad

Slow braised beef cheek tartlet served with a fennel and mint salad

Seafood paella arancini balls served with roasted vine ripe tomato, basil, dill and white wine sauce

Thick winter roasted pumpkin soup with Chef's herb stuffed roll

Main

(select 1)

Lemon and thyme chicken supreme with a herb creamed potato cake with seasonal vegetable and garlic and chive cream sauce

Australian Barramundi in a crispy filo parcel with lemon grass, white wine sauce and sautéed greens

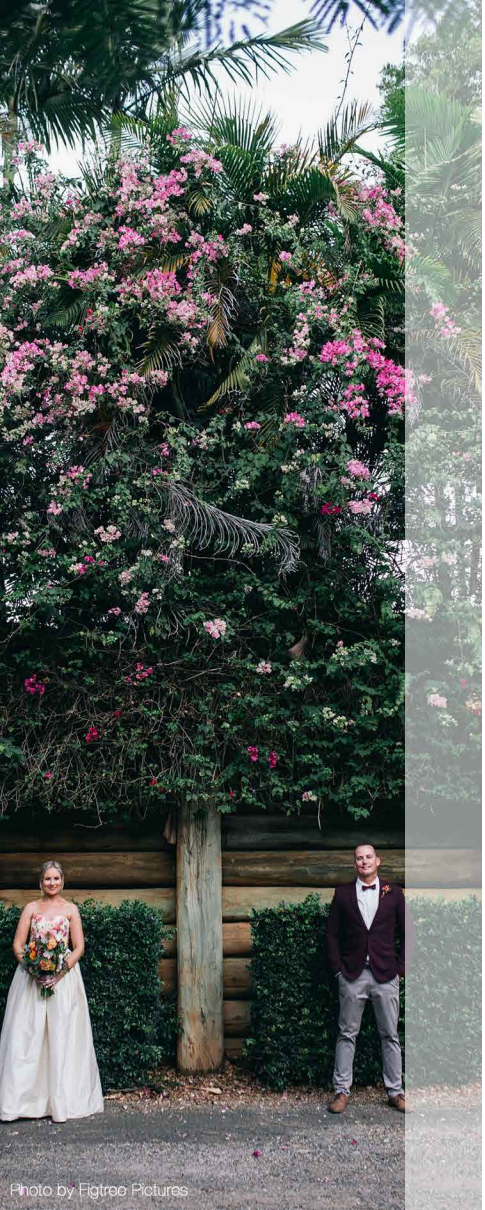
Sirloin steak served with dauphinoise potatoes, market vegetables and creamy mushroom sauce

Roast pork porchetta with a garlic and chive mash, vine ripe tomatoes, seasonal greens, pan jus and roasted apple

Dessert

Wedding cake cut and served on platters

*sample menu only



B

Roving Canapés

(Chef's selection of 3)

B B Q Buffet

Porterhouse steak marinated in garlic and rosemary

Moreton Bay Bugs

Australian lamb skewers served with hommus

Crispy skin chicken with a salsa verde

Pork sausages with caramelised onion

+

3 Chef's Salads (changes seasonally)

Medley of sautéed vegetables and potatoes

Selection of dinner rolls and butter portions

Condiments

Dessert

Wedding cake cut and served on platters

*sample menu only

Cocktail

GRAZING PLATTERS

SUBSTANTIAL ROVING MENU:

7 CANAPÉS
MINI BURGER
FORK DISH

WEDDING CAKE CUT & SERVED ON PLATTERS

60 GUESTS $150PP

ADDITIONAL GUESTS $110PP

LESS GUESTS DEDUCT $91PP
(SUN-THURS ONLY, MIN 40 GUESTS)

+ $10PP 2020

Photo by Brooke Adams

Photo by Graham Murray Photography

Grazing Platters

Toasted bread and Chef's fresh dips
Fresh seasonal fruit
Australian and international cheese, antipasto selection and crackers

Roving Canapés

(Select 7)

See canapé menu on next page

Mini Burger

(Select 1)

New York cheeseburger with streaky bacon, mozzarella and burger relish
Lamb and herb burger with a spiced hummus, tomato and crispy red onion Slow cooked pulled pork with an appleslaw
Southern fried chicken with crispy lettuce, sliced tomato and a paprika jalapeño ailoi
Slow cooked BBQ brisket with sliced pickles and fried shallots
Jalapeño fish burger with a lemon mayonnaise and crispy iceberg lettuce
Onion bhaji, sliced cucumber and mint yoghurt (V)
Crumbed haloumi, tomato chutney, spinach and garlic mushrooms (V)

Fork Dish

(Select 1)

Chef's signature fish and chips with tartare sauce and lemon wedge
Asian style jalapeño fish tail with an egg fried rice and prawn crackers
South Indian inspired chicken or beef curry served with a pilau rice and poppadom
Vietnamese tangy Thai beef salad
Teriyaki vegetable chicken noodle
Chef's signature sweet and sour pork or chicken with vegetables and rice
Singapore lamb stir fry with seasonal vegetables
Prawn twirler served with spiced wedges, sweet chilli and sour cream
Chef's signature Greek salad with fried olives and shredded chicken
Roasted beetroot and feta with pomegranate, pulled lamb and a vinaigrette

Dessert

Wedding cake cut and served on platters

*sample menu only

Canapé Menu

MEAT

Beef mignon wrapped in aged prosciutto with a horseradish and onion jam
Argentinian Beef Empanadas
Baby beef wellington topped with mushy pea
Beef and crown lager pie with a creamy potato and pea mash
Beef cheek croquette with a pan sauce
Rare roast beef en croûte w/ horseradish & pickled beets
Chicken mornay tartlet
Chicken satay skewer
Tandoori chicken skewer with a mint yoghurt and crispy shallots
Southern fried chicken skewer with a bourbon barbecue sauce
Baked chicken and pesto spoon with a vine ripe tomato
Chef's Southern fried chicken wings with a chipotle mayonnaise
Thick peking duck spring rolls served with plum sauce
Lamb skewers served with hummus
Lamb and rosemary pie
Lamb and mint croquette with a thick mint gravy
Fresh baked jalapeño w/ a chorizo and mozzarella filling wrapped in bacon
Pulled pork croquette with spiced rustic apple sauce
Chef's pork sausage roll with an apple chutney
Asparagus wrapped in prosciutto with a lemon and lime aioli
Prosciutto and brie en croûte with blistered tomato and balsamic reduction

VEGETARIAN

Thick cut polenta chip with a vine ripe tomato sauce (V)
Tomato, onion and coriander bruschetta (V)
Moroccan pumpkin flower (V)
Onion and spinach bhaji bites with a mint yogurt (V)
Cream cheese, black poppy seed and vine ripe tomato bites (V)
Crumbed camembert with a tomato chutney (V)
Panko crumbed stuffed mushroom with a spiced cheese filling (V)
Panko crumbed stuffed mushroom with a Moroccan inspired stuffing (V) Mediterranean inspired tartlet (V)
Thick vegetable spring rolls with a plum sauce (V)
Crumbed olives stuffed with feta served with a tomato chutney (V)

SEAFOOD

Coconut prawn on sugar cane with a sweet chilli aioli
Tequila and lime ceviche scallop
Oysters natural, Kilpatrick or mornay
Prawn twirler with a sweet chilli dipping sauce
Smoked salmon blini with a dill cream cheese and black caviar
Moreton Bay fish cake with a dill hollandaise sauce
Crab and prawn spoon served with a lemon and lime mayonnaise
Champagne and black caviar battered oyster
Tasmanian Huon salmon cured in pickled beets &finished w/a beetroot relish Australia
barramundi mornay tart
Champagne and saffron battered tiger prawn with a black caviar aioli
Selection of sushi including, chicken, beef, seafood and vegetarian

ARANCINI

Beetroot and feta arancini (V)
Seafood paella arancini
Beef bolognese arancini
Champagne and saffron arancini balls (V)
Roasted sweet potato and pumpkin arancini (V)
Roast garlic, spinach and three cheese arancini (V)

PORK BELLY

Asian inspired pork belly with a fried shallot sprinkle
Sticky Satay pork with a three-nut crumble
Pork belly popcorn with a paprika pickle mayonnaise
Bourbon barbecue glazed pork belly with a crackling crumble

Photo by Figtree Wedding Photography

*sample menu only

Children's Meals

$95 per child for a child friendly menu (one option only):
+ $10 2020

Children's Menu

(one selection only)

- Steak, mashed potato and vegetables
- Spaghetti Bolognese
- Fish and chips with tomato sauce
- Chicken goujons with chips, peas and sauce

+

Ice cream dessert

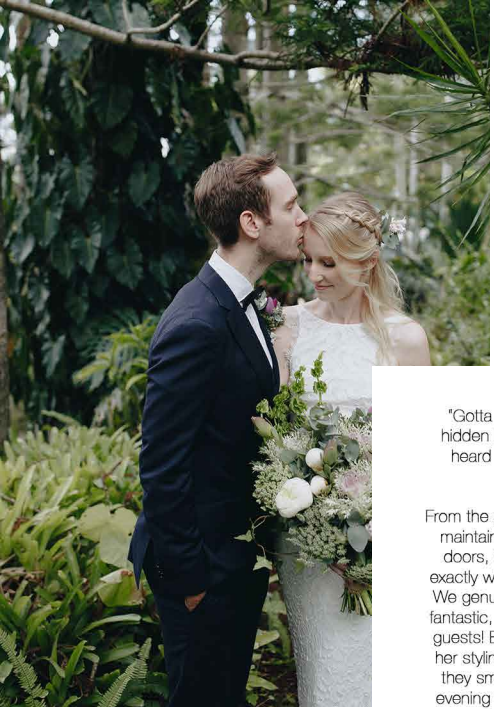
Please note: if a child is dining from the same menu as adults, they are charged at full price, with the exception to Bronze B & Silver B packages, wherein the child can receive the buffet menu and ice cream.

2019 Pricing Guide

Ensure you've added the Wedding Coordinator into your pricing - this is our only compulsory add-on package

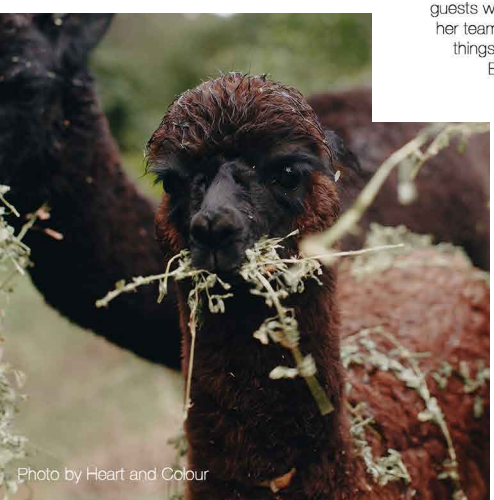
	platinum	silver	bronze	cocktail
60 GUESTS	$185 pp	$172 pp	$160 pp	$150 pp
+ ADDITIONAL GUESTS	$145 pp	$132 pp	$125 pp	$110 pp
- LESS GUESTS	$110 pp	$98 pp	$101 pp	$91 pp
EXAMPLE TOTAL COST CALCULATION FOR **70 GUESTS**	60 GUESTS x $185 + 10 GUESTS x $145	60 GUESTS x $172 + 10 GUESTS x $132	60 GUESTS x $160 + 10 GUESTS x $125	60 GUESTS x $150 + 10 GUESTS x $110
EXAMPLE TOTAL COST CALCULATION FOR **50 GUESTS** (SUN-THURS ONLY)	60 GUESTS x $185 - 10 GUESTS x $110	60 GUESTS x $172 - 10 GUESTS x $98	60 GUESTS x $160 - 10 GUESTS x $101	60 GUESTS x $150 - 10 GUESTS x $91

*SUNDAY $500 SURCHARGE + $10 2020



"Gotta say, this place is amazing! It is such a hidden little gem! None of our guests had ever heard of it, and by the end of the night they couldn't stop raving about it.

From the get-go, you are surrounded by beautifully maintained gardens. Even though you are outdoors, the space felt so private and intimate - exactly what we wanted! Not to mention the view! We genuinely didn't want to leave. The food was fantastic, so many positive comments from all our guests! Belinda, the florist, wove total magic with her styling (the presentation was perfection, and they smelt amazing!!). The staff throughout the evening were attentive and helpful, ensuring our guests were happy and comfortable. Adeline and her team surpassed our expectations, and kept things running smoothly from start to finish. Book a visit - you won't regret it."



BYO Drinks & Bar Service

We are a BYO venue, meaning we arrange the Bar Wait Staff, and you buy the drinks you desire, for quite a large saving.

You simply drop off the drinks to us the week of your wedding and we'll get them chilled, ready for your reception.

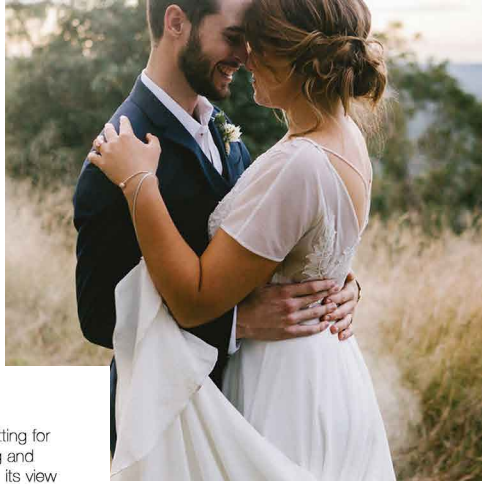
We include a basic soft drink package of Coke, Coke Zero, Lemonade, Fanta, Solo, soda water and orange juice in all packages. All glassware and ice is also included.

Please note that all drinks must be delivered to the venue service areas the week of the wedding at your rehearsal (prior to the wedding day), and we do not permit guests to bring their own alcoholic beverages on the day.

We do not allow free pour spirits - spirits must be pre-mixed, pre-bottled & sealed.

See our Cocktail & Spirit Bar package for spirit service options.

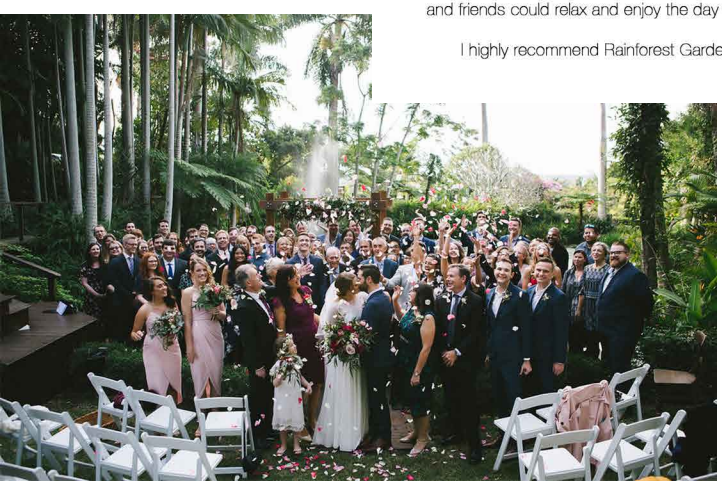
Photo by Genevieve Althea Photography



"Rainforest Gardens was an incredible setting for our wedding. The grounds are stunning and unique. As soon as I saw the pavilion, with its view over the bayside, I knew it was the place for us. One of the first comments we got from our guests was how amazing the food was. The cocktail menu was delicious and full of variety, and everyone was full.

Adeline was incredibly helpful, quick to reply to our emails, and accommodating of our wishes. We paid extra for the wedding coordinator package, and it was the best money we spent. Having Adeline coordinate and set up our day, being on call should anything go wrong, meant my family and friends could relax and enjoy the day with me.

I highly recommend Rainforest Gardens!"



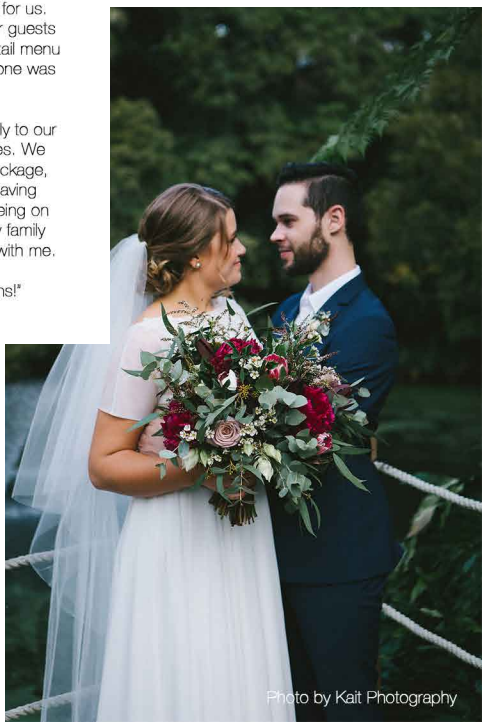


Photo by Kait Photography

Rainforest Gardens Florist

Use of our in house florist is compulsory for all floral styling.

You can download a pricing guide via the link sent to you upon your enquiry:
www.rainforestgardens.com.au/downloads

florist@rainforestgardens.com.au
Instagram: rainforestgardensflorist

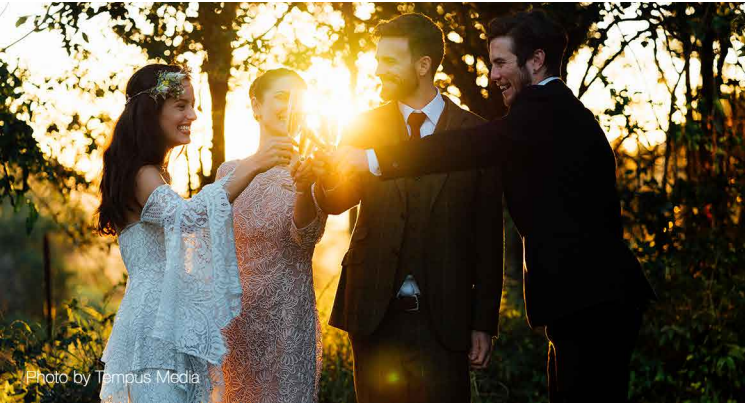


Photo by Tempus Media

The Extra Touches

OPTIONAL ADD-ON PACKAGES TO ADD A UNIQUE TWIST TO YOUR WEDDING EXPERIENCE

Wedding Coordinator Package
Wedding Stylist Package
The Amphitheatre Post-Ceremony Service Package
Barista Package
Cocktail & Spirits Bar Package
4WD Ranger Package
Lawn Games Package
Kid's Corner Package
Arbour Package
Dining Upgrades

Wedding Coordinator Package

So you can enjoy every second of the best day of your life.

It's our job to make sure you can relax knowing that everything is taken care of. We dot your I's and cross your T's during the lead up and take care of any unexpected surprises along the way; all without the stress.

We're there for your entire wedding day to be your go to person, so you don't have to burden a friend or family member with terrifying duties like attaching buttonholes...

Photo by Bulb Creative

Wedding Coordinator Package

IN THE LEAD UP

2 meetings to discuss all the finer details
Unlimited email and phone support during business hours
1 hour weekday rehearsal in the week prior to your wedding
Development of wedding day itinerary
Assistance with your floor plan

ON THE DAY

Liase with vendors, guests & family to ensure everything runs smoothly
Logistical coordination of your wedding vendors
Queue your musician or control your ceremony music on our sound system
Set your tables in accordance with our discussed floor plan
Placement of your glassware, place cards, menu's, favours or candles
(maximum 2 candles per table - for additional please add Stylist Package)
Assist with buttonholes, answer questions, assist guests
Assistance during your photography session to point out the iconic spots, hold your bouquet & fluff your dress
Oversee the whole day until the end of formalities

PRICELESS INVESTMENT

PLEASE NOTE: THIS PACKAGE MUST BE ADDED TO ALL BOOKINGS

$800

+ $50 2020

Photo by Tempus Media

Wedding Stylist Package

Unlimited support, guidance & inspiration
Theme conceptualisation from colour palette to dress to flowers
Identifying your style & vision
Development of a styling proposal for your approval
Development of a styling budget
Assistance in researching & sourcing decorations
Floral design in consultation with our florist
Access to our comprehensive Pinterest board to gain ideas
Creation of your personal wedding Pinterest board
Arrange hire or purchase of items & arrange drop-off and pick-up
Streamline the invoicing process so only one payment is necessary for hire or purchase items
Place & style your decorations

PRICELESS INVESTMENT

$900

+$50 2020

Hire or purchase of items is an additional cost.

Photo by Figtree Photography

Amphitheatre Post-Ceremony Service

Extra mingling time and a chance for your guests to take in the space and enjoy drinks and canapés or arrival platters before heading up to the Pavilion

Bar service at the Amphitheatre following your ceremony
Canapé or arrival platter service at the Amphitheatre

$250

Photo by Figtree Wedding Photography

Barista Package

Think you might need a little pick me up towards the end of the night, or maybe you just love a good cup of coffee?

Our barista made coffee (complete with a barista & commerical coffee machine) brings a little bit of luxury (and a lot of warmth on wintry nights) following your main meal until the end of the night.

Menu options include:

Flat White
Latte
Cappucino
Long Black
Hot Chocolate
Chai Latte
Selection of teas

$180
Includes 40 beverages, staffing & material costs
Each additional beverage charged at $4
Package will begin once main meal has been cleared.

Cocktail & Spirit Bar

Styled bar, separate to the main bar

Choose up to 3 cocktail choices from our menu, or a mixed spirit bar

Dedicated staff member to mix, garnish & serve
(client to provide garnishes)

Standard soft drink included

Up to 2 hours continuous service
(choose Amphitheatre or Pavilion only)

$595

Please note: drinks will be served in RG standard glassware (champagne, wine or tumbler) unless the client provides specific glassware.
We are not responsible for any breakages or washing externally hired glassware.
The Cocktail & Spirit Bar alcohol and garnishes are provided by the client.

Photo by Figtree Wedding Photography

Cocktail Menu

Only available with the Cocktail & Spirit Bar Package

Mojito
White rum, mint, lime, sugar, soda water

Espresso Martini
Vodka, Kahlua, espresso coffee, coffee beans

Cosmopolitan
Vodka, lime juice, triple sec, cranberry juice, lime

Whiskey Sour
Whiskey, lemon juice, sugar syrup, egg white, cherry, orange

Aperol Spritz
Aperol, Prosecco, soda water, orange

Watermelon Cooler
Lemon sour, watermelon pureé, vodka, soda water

Paloma
Tequila, lime, grapefruit juice, sugar syrup, soda water, lime

Margarita
Tequila, triple sec, lime

Moscow Mule
Vodka, ginger beer, lime

Pineapple Coconut Champagne
Champagne, pineapple juice, coconut juice, simple syrup, shredded coconut

Pimm's
Pimm's, lemonade, ginger ale, lemon, cucumber, strawberries

The Cocktail & Spirit Bar alcohol and garnishes are provided by the client.

Ranger Package

We have 5 acres of gardens across 27 acres, and a whole lot of spots to take photos. Grandma Daphne and Aunty Martha might not want to walk from one area to another... so here's your solution! Or you might love those last light or sunset shots? The top of the mountain is only accessible via 4WD, and hosts incredible views over Moreton Bay and it's the last place to catch the sunlight.

Transport in our 4WD Ranger with a staff member to chauffeur you from:

Carpark to ceremony
Ceremony to reception
Reception to carpark
+ Bridal photography session

$280

Photo by Steph Blums Photography

Lawn Games Package

Add a little bit of fun into your day before all the serious stuff starts
(like your Dad's super embarrassing speech).

We'll have the games set up for your guests either while they're enjoying post ceremony drinks or canapés.

Options include:

Bocce
Quoits
Giant Jenga
Corn Hole
Tic Tac Toe

$200
$50 security bond applies.

Photo by Bulb Creative

Kid's Corner

Still want to have the kids involved but need something to keep them entertained?

Picnic rugs & cushions
Their own corner of the garden
Colouring in
Various games
Activity pages

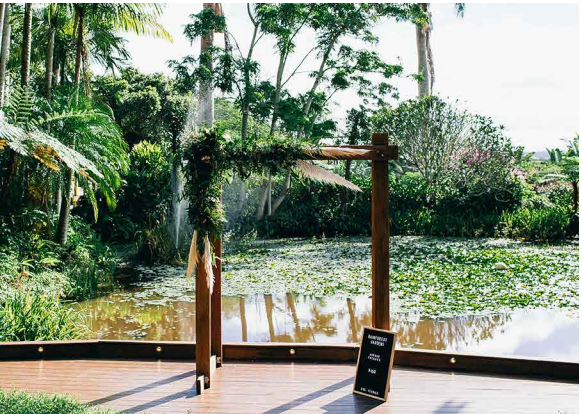
$200
$50 security bond applies

Photo by Bulb Creative

Arbour Package

Our repurposed timber double arbour

$180
Muslin draping + $50



Dining Upgrades

THE GRAZING TABLE

Min. 60 guests

An assortment of Australian and Domestic cheeses, antipasto, cured meats, antipasto selection, balsamic oils, bread, dips, nuts and chocolates served on a rustic setting

$28 pp

DELUXE CHEESE PLATTER

Caters for approximately 40 guests

Australian and Domestic cheeses, grapes, strawberries and crackers

$210

MINI ROLLS BOX

Approximately 35 rolls per box

Selection of mini bakers rolls filled with a selection of cold classic & gourmet fillings

$120 per box

DELUXE FRUIT PLATTER

Selection of freshly cut seasonal fruit

$100

SLIDERS

Minimum 80

Selections from Cocktail menu

$4.50 each

SUSHI PLATTER

Selection of meat, seafood and vegetarian options

$140

PARTY PLATTER

Min. 50 guests- 2-3 items per guest

Selection of pies & sausage rolls w/ tomato sauce & chutney

$5 pp
Surcharge applies for post dinner service

GRAZING PLATTERS

International and Australian cheese, antipasto and crackers platter

Herb toasted bread and fresh dips platter

Seasonal fruit platter

Min. 50 guests- 2-3 items per guest
50+ guests $290
60+ guests $330
70+ guests $360
80+ guests $375
90+ guests $400

These optional add-ons can be added to the existing dining options.

Dining Upgrades

DESSERT BOX

Approx 35-40 items per box

Selection of petite sweets

$100

PRAWN CART

Min. 70 guests

Large fresh local prawns served with dipping sauces in rustic cart on ice with lemons

$11.95 pp

OYSTER BAR

Min. 50 guests

Selection of oysters

$10.95 pp

TROPICAL FRUIT CART

Caters for 80-100

Selection of freshly cut seasonal fruit served with coulee on ice in rustic wooden cart

$300

ICE CREAM

Min. 40 guests

NZ Ice-cream Individual pots 100ml

$4 each

WEDDING CAKE PLATING

Wedding cake cut and served on plate with chantilly cream and berries using crockery and dessert spoon or fork

$8.95pp

FEASTING STYLE UPGRADE

Have your main course served as a feasting share table style menu

$18 pp

These optional add-ons can be added to the existing dining options.

Bridal Party Box

This option is for the bridal party photography session, so no one ends up hangry!

Selection of snacks

Caters for 8
$160

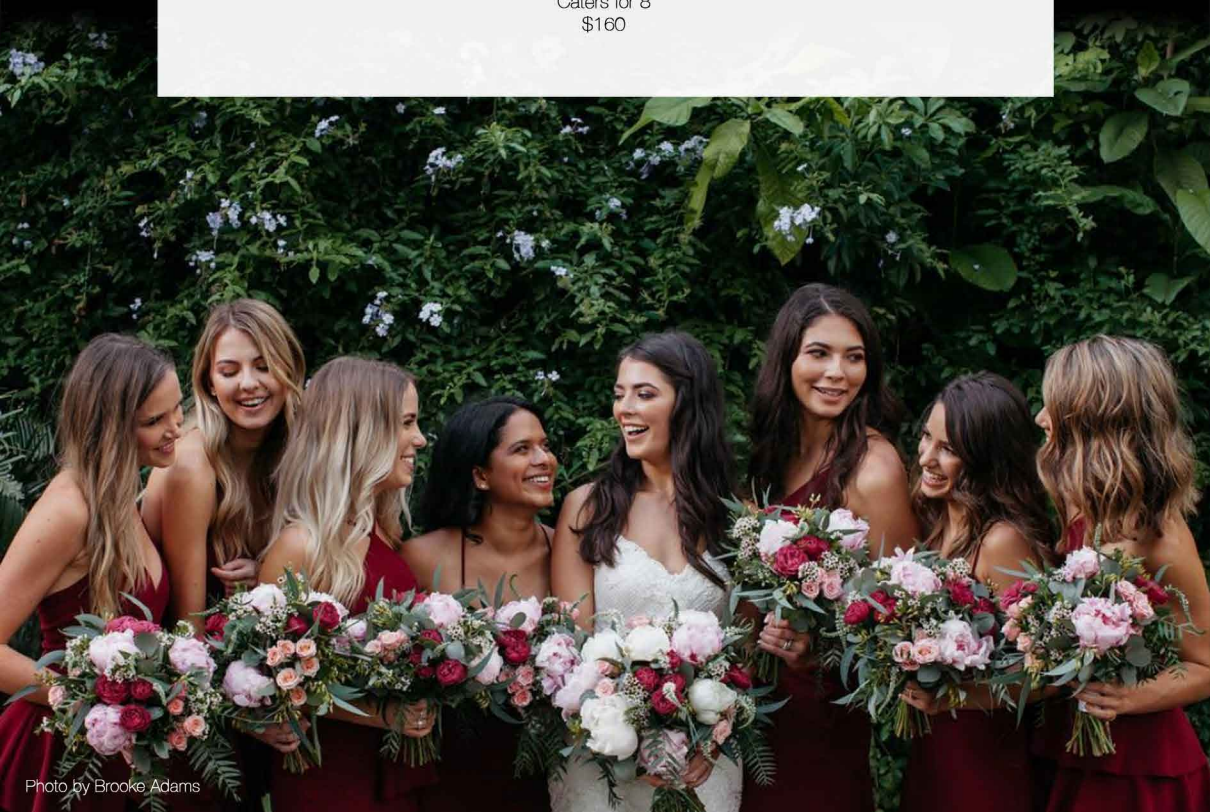
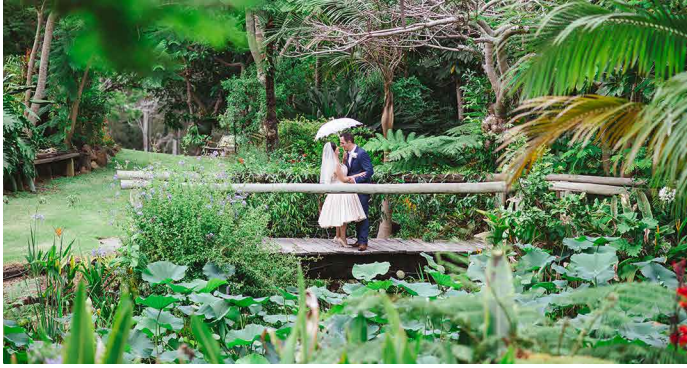


Photo by Brooke Adams

Hire Inventory

Find a full list of all the items available to hire from Rainforest Gardens on our website: www.rainforestgardens.com.au/hire-inventory

Photo by Keira McCall Photography

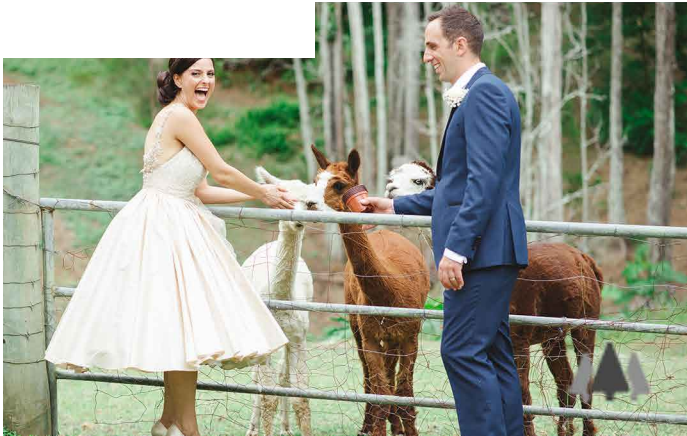


"The Rainforest Gardens was the first place we looked at for a wedding venue.

From the moment we entered the Rainforest we knew it was the place. From the time of booking to the day of the wedding the Rainforest Gardens had been renovated beyond anything we could have imagined. The venue is maintained with so much love and integrity which is felt throughout.

Adeline the venue manager was a true delight to work with and extremely organised. So pleased this gorgeous venue is part of our everlasting memory."

Photo by Taylor Kezia



Tips

Wear flat shoes - you'll thank us for it!
Rainforest Gardens Mount Cotton is on a mountain (go figure), so there is plenty of grass on a slight incline, and we definitely don't want you to ruin that new pair of heels!

There is a drop off zone - if you are disabled or struggle with walking, we suggest you use the Gate A drop off zone or disabled parking. Otherwise, park in the Gate B Carpark, and try to arrive in plenty of time to stroll up to The Amphitheatre in a leisurely manner. (We promise it's worth the exercise. Get here early to enjoy the fresh air and exceptional scenery - and it's a short walk that you will not regret).

We really love our neighbours - we're good friends so please be respectful and considerate of their piece of paradise!

We know you will love it so much that you will want to stay forever but we have to share it with others who want to create lifelong memories here at Rainforest Gardens. So, please make your way home after the event, but like our Facebook page to find out about our special open days so you can revisit your memories of the splendour of Rainforest Gardens.

You can check out our FAQ's on our website:
www.rainforestgardens.com.au/faq

The Finer Details

BOOKINGS AND PAYMENT

Bookings are not confirmed until a completed Event Agreement and deposit have been received and acknowledged by Rainforest Gardens. All tentative bookings will be held for a period of seven (7) days, after which time they will automatically lapse.

Payment schedule:

$2000 as initial deposit to secure booking
Twenty-four (24) months prior (if applicable): 10% of remaining invoice total
Eighteen (18) months prior (if applicable): 10% of remaining invoice total
Twelve (12) months prior (if applicable): 10% of remaining invoice total
Nine (9) months prior: 50% of remaining invoice total
Six (6) months prior: 50% of remaining invoice total
Three (3) months prior: 50% of remaining invoice total
Two (2) months prior: Remaining balance, plus any additional costs & venue brief submitted.

Final numbers must be provided at least two (2) weeks prior to your event. No further changes will be accepted after this date. Where numbers have changed since your original quote, a final invoice will be provided showing that variance.

We only accept payment via bank deposit or cash. All charges include GST.

Each invoice is forwarded to you upon receipt of payment for the prior invoice. It is your responsibility to pay on time as per the due date on the invoice, otherwise a late fee may apply.

Please reference your payment with your invoice number and bride's surname.

CANCELLATIONS

Cancellations must be received and acknowledged by us in writing.

All cancellations will incur an administration fee of $500, plus the loss of any deposits to our external caterers that we make on your behalf, plus the following charges where applicable:

Between nine (9) and twelve (12) months prior to the event, 25% of the deposit and payments made, will be refunded.

Less than nine (9) months prior to the event, no deposits and payments will be refunded.

Changes to your wedding date may only be made if written notice is provided at least nine (9) months prior to your original wedding date.

Changes to your wedding date once a deposit has been received will incur a $500 administration fee

SECURITY BOND

A $500 security bond is included in your invoice. This amount is refunded within two (2) weeks following your wedding date, given there was no damage to our property and/or equipment.

BYO & DRINK SERVICE

Spirits are only to be served in pre-mixed and pre-bottled bottles or cans. We do not allow cocktails or hard spirits unless the Cocktail & Spirits Bar Package has been selected.

Last drinks call is 30 minutes prior to the curfew time, and at this time all music must cease.

Drink delivery must occur during your rehearsal time, as previously organised with the Venue Manager.

No additional drop offs are permitted on the event day, and guests are not permitted to bring their own beverages.

It is your responsibility to ensure all drinks are delivered directly to the beverage serving area. Venue staff are not available to assist.

A standard soft drink package is included in all packages.

START & FINISH TIMES

Our Wedding & Reception Package is seven (7) hours. The event must finish no later than 10pm on Monday to Saturday, and 9pm on Sunday, or seven (7) hours from the ceremony start time e.g. 3pm-10pm, 2pm-9pm. Should your ceremony start any later than 3pm, the finish time still remains at 10pm Monday-Saturday, or 9pm Sunday.

As we take pride in preparing the venue for you as close as possible to your scheduled event time, guests are not permitted entry until 45 minutes prior to that start time, and gates will remain locked until then.

PUBLIC HOLIDAY & SUNDAY SURCHARGES

A 15% surcharge applies to all bookings on public holidays.
A $500 surcharge applies to all Sunday bookings.

BUMP IN & BUMP OUT

All bump in must occur from 9am-12pm on the day of the event, unless arranged prior with the Venue Manager. This includes cake delivery, hire items from external companies (e.g marquee, tables and chairs) and decorations for your event.

Bump out must occur from 10 -11pm on the day of the event. If you would like to bump out the following day, this must occur from 8am-9am and will incur a $150 fee. Next day bump out is not available on public holidays. If this procedure is not followed, your security bond will be forfeited. If external hire items are being utilised, it is preferable that these items are also bumped out at this time. Please discuss this with the Venue Manager before proceeding with booking any external hire items.

Where you have provided additional decoration, all tape, cable ties etc are to be removed and disposed of appropriately. Additional charges may apply if this is procedure is not followed.

No children are permitted during bump in/out.

FLORIST

The client must liaise directly with our florist (florist@rainforestgardens.com.au) to select their flowers, to ensure the flower or colour choice is available and is suitable to the package chosen. This must be done a minimum of 2 months prior to your event date.

All wedding flowers, including bouquets and reception florals, must be created by Rainforest Gardens Florist. We do not allow venue access to external florists.

WEDDING COORDINATOR PACKAGE

The Wedding Coordinator Package is compulsory for all Ceremony & Reception package bookings and is additional to the package per head pricing. See the Extra Touches section for more information.

Terms & Conditions above subject to change. Full Terms & Conditions are are avilable upon booking & are valid at time of booking.

Photo by Figtree Wedding Photography

Photo by Jessie Dains