



The Acre
BOOMERANG FARM

CAPACITY

Seated // 130pax
Stand up // 150pax

VENUE HIRE

From // \$2,990

TOURS

By appointment only,
available 7 days a week

ABOUT US

From the expert weddings team that bring you leading Tweed Coast wedding venues, Osteria and Ancora, newly renovated Boomerang Farm seamlessly encapsulates the historic farm barn vibe combined with a bright, fresh look. Set amongst the Gold Coast hinterland just 20 minutes north of Coolangatta airport, the property boasts mature tropical gardens, private photo locations and award winning food, in an all in one venue that accommodates you from ceremony to reception.





THE MENU

Our Mediterranean inspired menu from the award winning team behind acclaimed Kingscliff restaurant, Taverna, is designed to be enjoyed and feasted together. Our signature dishes include Byron Bay Haloumi, slow cooked New England lamb and Bangalow pork belly, with carrot & saffron puree. We offer shared menus, alternate drop, canapés options and platters, with beverages packages or custom bar tabs available.



THE CHEF

Our group executive chef, UK born Matt Kemp, earned celebrity chef status after training and working at Michelin star restaurants in the UK and in Sydney, opening his own venue, Restaurant Balzac, plus multiple appearances on Masterchef. He has since moved north to the Tweed Coast and joins us with a simple philosophy to provide fresh, seasonal, quality, affordable food that offers something for all tastes.

CANAPES
From // \$28 pp

TWO COURSE
From // \$62 pp

SHARED MENU
From // \$59 pp

CONTACT US TO REQUEST THE COMPLETE WEDDING PACKAGES WITH DETAILED MENU OPTIONS.