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The Acre

BOOMERANG FARM

W E D D I N G K I T



CELEBRATE YOUR LOVE AT THE ACRE BOOMERANG FARM

Nestled in the serene Gold Coast hinterland, sits The Acre Boomerang Farm.

An all-in-one wedding destination, The Acre will take you from heartfelt vows and bridal portraits to celebratory drinks and twinkling reception.

With its rustic charm and historic elegance, The Acre features lush ceremony locations surrounded by tropical gardens, and a beautifully restored 1902 reception barn.

The Acre is located a short 20-minute drive from the Gold Coast Airport, and 1 hour south of Brisbane or north of Byron Bay.

The Acre

VENUE HIRE

CAPACITY

- Seated 130
- Standing 150

VENUE HIRE

- Friday and Saturday \$4,990
- Sunday and Thursday \$3,990
- Monday to Wednesday \$3,290
- QLD Public Holidays \$4,990

MINIMUM SPEND

- Friday and Saturday \$10,000
- Sunday and Thursday \$7,000
- Monday to Wednesday \$5,900
- QLD Public Holidays \$10,000

CURFEWS

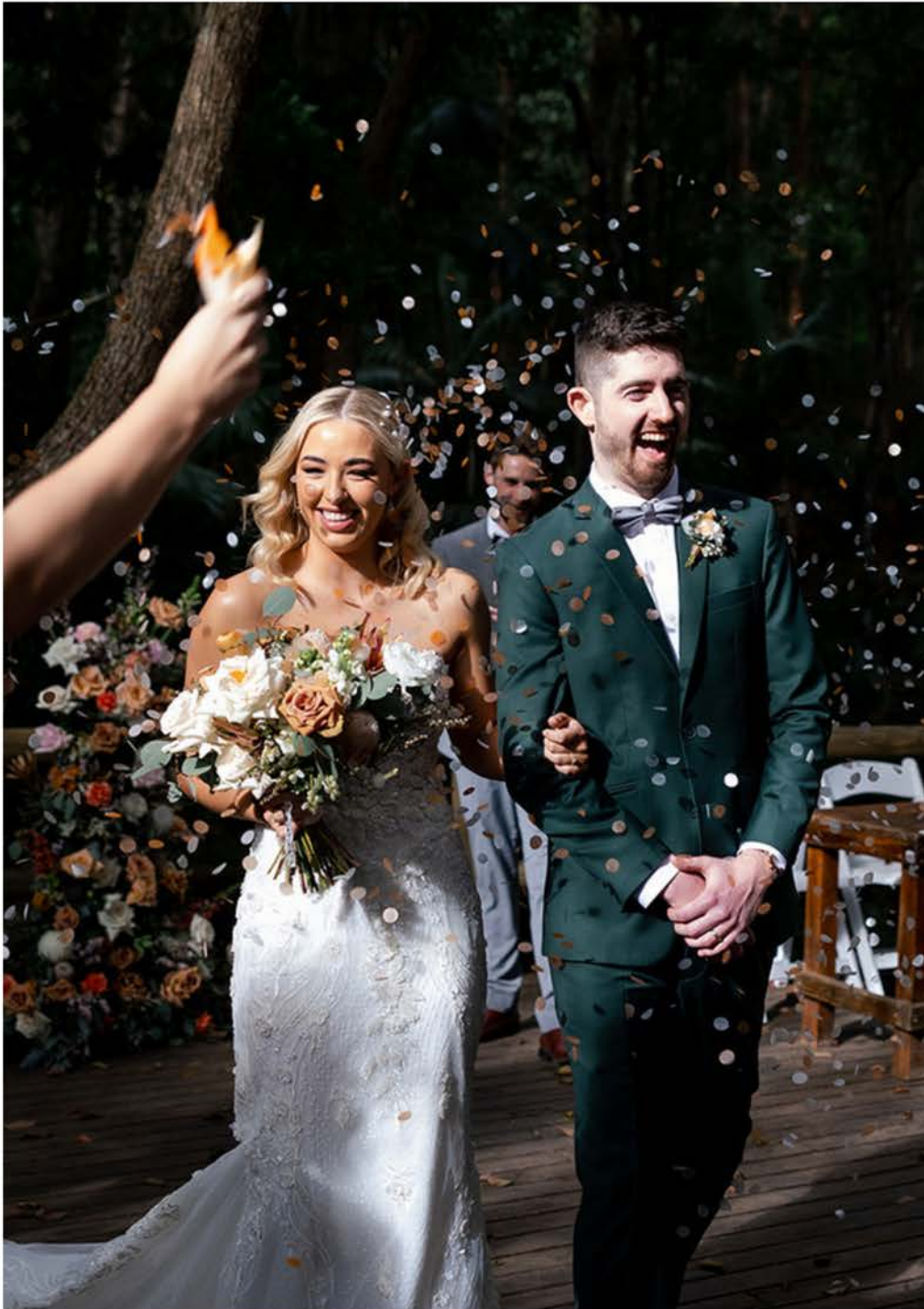
Friday and Saturday /
Music concludes by 10.45pm, property vacated by 11.15pm

Sunday to Thursday /
Music concludes by 10.30pm, property vacated by 11.00pm

All prices include GST. Public Holiday surcharge of 15%.
Minimum spend includes food and beverage

The Acre





CEREMONY INCLUSIONS

CEREMONY

Seating for 40 guests*

Wooden or white arbour

Wooden signing table with 2 chairs

Early access on the day for set up

Post-ceremony breakout area

Cocktail bar with exclusive bar tender

Bluetooth speaker for background music

High bars with bar stools

Large market umbrellas

Picnic rugs with cushions

A selection of lawn games

PHOTO SHOOT

Exclusive use of The Acre for photos

Golf buggy for ease of transport

Gourmet shared hamper

Bridal party beverages

*Additional seats +\$5ea

The Acre

CEREMONY LOCATIONS



RAINFOREST DECK

Surrounded by nature beside a gentle stream, our rainforest deck is a tranquil spot.



CEREMONY LAWN

Our open lawn space with sky-high palm trees will frame your arbour perfectly.



EXPLORE THE ACRE

A lush rainforest backdrop in a location of your choosing anywhere within The Acre.



WET WEATHER

ARRIVING 2025!

The Acre

RECEPTION INCLUSIONS

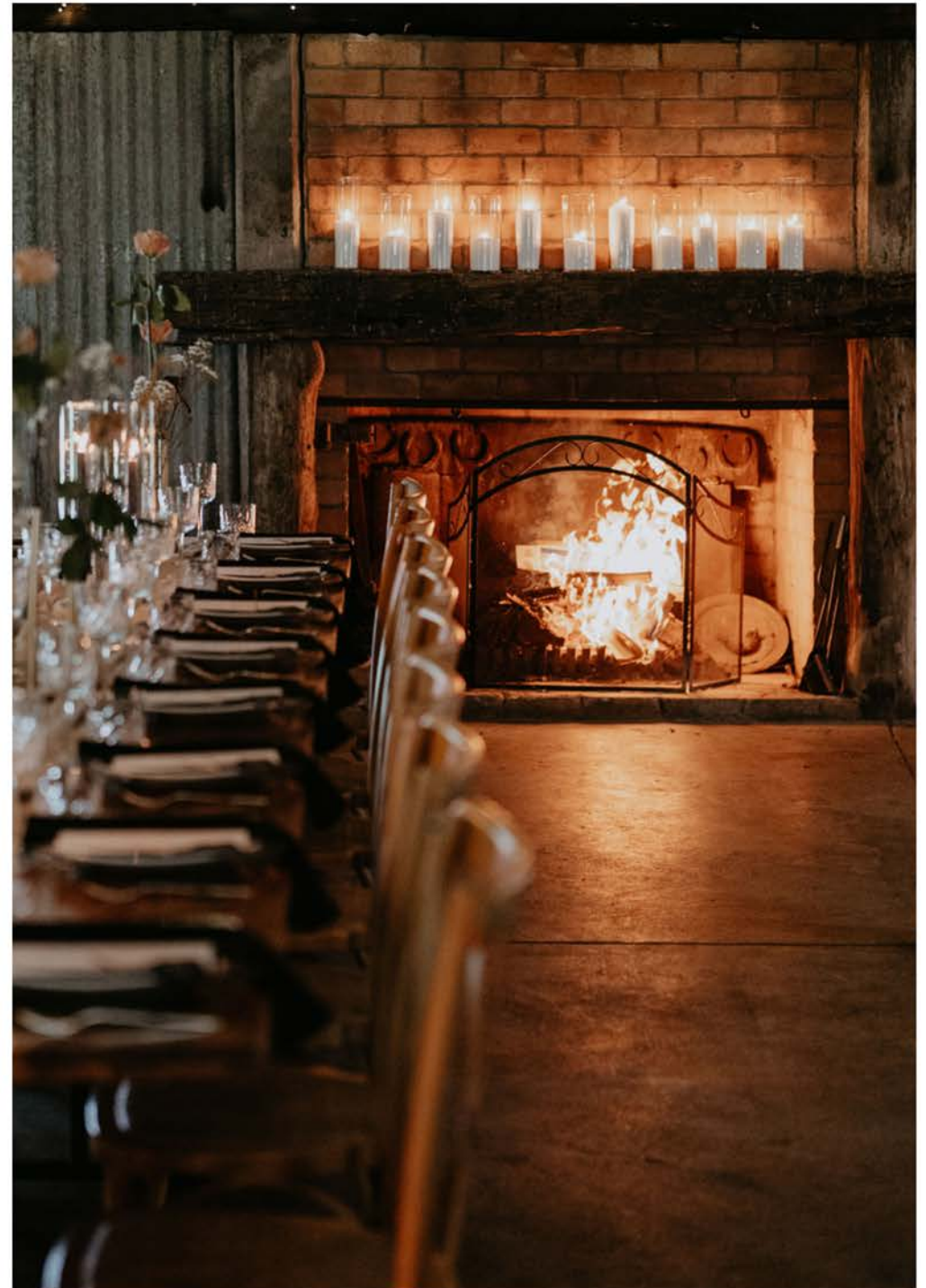
THE ACRE BARN

Handmade long wooden tables
Wooden cross back chairs
Crocery, cutlery, and glassware
Linen napkins
Cake barrel and cake knife
PA system and microphone
Ceiling fairy lights
Heaters and fans
Fireplace*

Dedicated wedding planner
Event sheet including timeline and floor plan
On-the-day function manager
Early access on the day for set up

*Additional stoking charge +\$50

The Acre





CANAPÉS

Subject to seasonal change

Choice of 5 Canapés

Crispy squid, seaweed salt (gf, df)

Pumpkin bruschetta, ricotta, fresh herbs (v, gfo)

Korean chicken lollipops, confit garlic aioli (gf, df)

Vegetable spring rolls, sweet chilli (v, vg, gf)

House-made falafel, chickpea hummus (v, vg, gf)

Thai marinated beef lettuce cups, cabbage salad (gf)

Tomato and mozzarella arancini, truffle aioli, pecorino cheese (v)

Fish tacos, spiced cabbage slaw, chipotle mayo, pickled onion (df)

Pork belly bites, sweet potato puree, apple sauce (gf)

Chorizo sausages, spiced honey, rice cracker (gf, df)

Chicken satay skewers, shallot crumb (gf, df)

Wagyu beef skewers, sweet onion puree, cucumber (gf, df)

\$28pp

Additional canapés \$6ea

The Acye

PLATTERS

Subject to seasonal change

1 platter serves 10 guests:

Breads & Dips / \$70

Seasonal dips, extra virgin olive oil,
house made dukkah, warm Turkish bread

Antipasti Platter / \$130

Grilled and marinated seasonal vegetables,
house made olive mix, dolmades

Cheese Platter / \$145

A selection of local and international cheeses,
dried fruit, nuts, berries, grapes, crackers (v)

Charcuterie Platter / \$145

Locally cured meats, charcuterie, salumi, pickles

Fresh Oysters / \$58 per dozen

A platter of Pacific Oysters, fresh lemon, cucumber
and mint vinaigrette, spiced tomato dressing (gf)

Assorted Breads & Crackers / \$35

The Ace





SHARED FEAST MENU

Subject to seasonal change

Bread roll, caramelised butter (v)

Choice of 2 Shared Starters

Burrata, heirloom tomatoes, pangritata, vincotto, wild leaves (v)

Kingfish ceviche, compressed melon, finger lime, micro herbs (gf, df)

Falafel, smoked labne, tabouli, pickled vegetables (v)

Split prawns, spiced butter, local sea herbs (gf)

Confit pork belly, cauliflower purée, fennel slaw, jus, crackling crumble (gf, df)

Polpette, Napoli sauce, aged parmesan

Karaage chicken, caramelised lime aioli (gf, dfo)

Choice of 2 Shared Mains

Eggplant and chickpea tagine, scented couscous, soft herbs (vg, df)

Market fish, saffron sauce, chives (gf)

Lemon myrtle stuffed roast chicken, pan juices (gf)

Crispy pork belly, roasted carrots, jus (gf, df)

Confit lamb shoulder, sweet onion jus, marigold flowers (gf, df)

Slow roasted beef sirloin, assorted mushrooms, mushroom jus (gf, df)

Mushroom gnocchi, parmesan cream (v, vgo)

cont.

The Aerie

SHARED FEAST CONT.

Subject to seasonal change

Choice of 2 Shared Sides

Roasted chat potatoes, rosemary salt (gf, df, vg)

Slow baked sweet potato, hummus, dukkah (gf, df, vg)

Green beans, red wine vinaigrette, smoked almonds (gf, df, vg)

Steamed broccolini, crispy shallots, citrus oil (gf, df, vg)

Honey roasted carrots, toasted almonds, puffed grains, crispy parsley (gf, df, vg)

Whole roasted cauliflower, cheesy mustard sauce (v)

Green leaf salad, chardonnay vinaigrette, parmesan (gf, v)

Choice of 2 Shared Desserts (Optional)

Macadamia tart, whipped cultured cream, sea salt (v)

Popcorn Snickers bar, chocolate, salted peanuts, caramel popcorn (v)

Classic tiramisu, chocolate, savoiardi biscuits, mascarpone, coffee, marsala (v)

Rice pudding, roasted pineapple, mint, cinnamon anise syrup (gf, df, vg)

Vanilla bean pannacotta, watermelon, strawberry, mint salsa (gf, v)

Lemon meringue tartlet (v)

Pavlova, roasted pineapple, pink peppercorn, citrus curd, gingerbread crumbs (v)

Chocolate brownie, spiced coconut cream (vg, gf)

Shared Feast / \$68pp

With Dessert / \$83pp

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ALTERNATE PLATED MENU

Subject to seasonal change

Choice of 2 Entrées

Stracciatella cheese, compressed melon, crunchy leaves (v)

Tuna confit, tomato salsa, shallots, chilli, finger lime, local sea herbs (gf, df)

Mushroom risotto, chives, preserved lemon, housemade creme fraiche (v, gf)

Coconut prawns, seaweed butter, local sea herbs (gf)

Pork belly confit, cauliflower purée, fennel slaw, jus, crackling crumble (gf, df)

Lemongrass chicken salad, cucumber, pickled carrot, bean sprouts, cashew nuts,

Asian herbs, Vietnamese dressing (df)

Sweet potato falafel salad, rocket, cucumber, pickled apricot, beetroot hummus
(v, vg)

Choice of 2 Mains

Roasted cauliflower steak, chickpea hummus, dukkah,

aromatic garden salad (vg, gf, df)

Barramundi, confit heirloom tomatoes, chives, crispy capers, lemon,

shaved fennel, carrot salad (gf, df)

Chicken breast, sweetcorn puree, crispy chicken skin, roasted kipfler potatoes (gf)

Pork belly, roasted apple puree, crackling puff, grilled zucchini salad, jus (gf, df)

Confit lamb shoulder, black garlic jus, spinach puree, marigold,

smoked sweet potato (gf, df)

Slow roasted beef sirloin, assorted mushrooms, mushroom jus, crispy polenta,

fresh herbs (gf, df)

Grilled flank steak, salsa verde, broccolini, cauliflower, grilled lemon (gf, df)

Gnocchi, greens beans, pistachio pesto, shiitake mushrooms (v, vgo)

The Acye

ALTERNATE PLATED CONT.

Subject to seasonal change

Choice of 2 Desserts

Macadamia tart, whipped cultured cream, sea salt (v)

Popcorn Snickers bar, chocolate, salted peanuts, caramel popcorn (v)

Classic tiramisu, chocolate, savoiardi biscuits, mascarpone, coffee, marsala (v)

Rice pudding, roasted pineapple, mint, cinnamon anise syrup (gf, df, vg)

Vanilla bean pannacotta, watermelon, strawberry, mint salsa (gf, v)

Lemon meringue tartlet (v)

Pavlova, roasted pineapple, pink peppercorn, citrus curd, gingerbread crumbs (v)

Chocolate brownie, spiced coconut cream (vg, gf)

2 Courses / \$62pp

3 Courses / \$74pp

Add bread rolls with caramelised butter \$2 pp

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COCKTAIL MENU

Subject to seasonal change

Choice of 5 Canapés

Please choose 5 canapés (recommended 2 cold and 3 hot)
from the Canapé Menu on page 7

PLUS Choice of 3 Substantial Bites

Pork belly bao buns, pickled cucumber, hoisin sauce (df)

Beef ragu pasta, pecorino cheese

Wagyu beef sliders, dill pickles, milk bun

Southern style chicken sliders, buttermilk slaw, pickles

Fish and chip cone, tartare sauce

Kofta pocket, feta, olives (vo)

Mushroom risotto, chives, preserved lemon, housemade creme fraiche (v, gf)

Lemongrass chicken salad, cucumber, pickled carrot, bean sprouts, cashew
nuts, Asian herbs, Vietnamese dressing (df)

\$62pp

Additional Canapés \$6ea

Additional Substantial Bites \$16ea

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OPTIONAL EXTRAS

CAKEAGE

Platters / \$3.50pp

Your wedding cake cut and served on platters

Individually / \$4.50pp

Your wedding cake cut and individually plated with vanilla whipped cream

Late Night Bites / \$9ea

Mini cheeseburgers, dill pickles, milk bun

Shoes string fries, truffle aioli, parmesan

Pork belly bao buns, pickled cucumber, hoisin sauce (df)

CHILDREN'S MENU / \$25pp

Under 12 years old

Tempura fish, chips, salad

Crispy chicken tenders, chips, salad

Fresh made pasta, Napoli, cheese

Rump steak, chips, salad

Add ice-cream and topping / \$4.50pp

Add soft drink package / \$7.50pp

The Aery





BEVERAGE PACKAGES

HOUSE SELECTION

Counter Point Pinot Grigio
 Counter Point Shiraz
 Secret Garden Brut NV

Stone & Wood Green Coast Lager
 Stone & Wood Pacific Ale Draught
 Stone & Wood Green Coast Crisp

Selection of non-alcoholic beer + wine
 Assorted soft drinks and fruit juice

Add Corona, Moscato, Apple Cider or
 Ginger Beer for additional \$4 pp

4 Hr Package / \$55
5 Hr Package / \$65
6 Hr Package / \$74

PREMIUM SELECTION

Opawa Sauvignon Blanc
 Heathcote Cravens Place Shiraz
 Dal Zotto Pucino Prosecco
 Stone & Wood Green Coast Lager
 Stone & Wood Pacific Ale Draught
 Stone & Wood Green Coast Crisp
 Corona
 Somersby Apple Cider

Selection of non-alcoholic beer + wine
 Assorted soft drinks and fruit juice

Add Moscato or Ginger Beer for \$4 pp

4 Hr Package / \$67
5 Hr Package / \$78
6 Hr Package / \$86

PACKAGE UPGRADES

Add Basic Spirits

4 Hr Package / \$31
5 Hr Package / \$39
6 Hr Package / \$46

Add Premium Spirits

4 Hr Package / \$39
5 Hr Package / \$48
6 Hr Package / \$56

Add Champagne, Basic & Premium Spirits

4 Hr Package / \$100
5 Hr Package / \$120
6 Hr Package / \$140

TEA & COFFEE STATION

25 cups / \$70
 50 cups / \$100

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BEVERAGE OPTIONS

PRE-PAID BAR TAB

Select:

1 x Sparkling Wine

1 x Rosé

2 x Red Wines, 2 x White Wines

2 x Full Strength Beers, 1 x Mid Strength Beer

1 x Cider, 1 x Ginger Beer

Non-Alcoholic beer & wine options available

Spirits also available

CASH BAR

Guests purchase their own beverages after a bar tab or beverage package

MINERAL WATER / \$2pp

Unlimited sparkling & still mineral water served with fresh lemon or lime

WELCOME COCKTAIL / From \$13pp

Classic Mojito

Gin Herbalizer

Aperol Spritz

Passionfruit Caprioska

The Aerie

ENHANCE YOUR EXPERIENCE

BRIDAL PARLOUR

Exclusive use of the bridal parlour
from 9am until the conclusion of your wedding

\$400
+\$50 / Early access from 7.30am

CHAMPAGNE TOWER

Pop the champagne and celebrate with your guests

4 Tier Champagne Tower / \$490

30 glasses with 8 bottles of Prosecco

5 Tier Champagne Tower / \$675

55 glasses with 12 bottles of Prosecco

6 Tier Champagne Tower / \$975

91 glasses with 18 bottles of Prosecco

The Acre



THE ACRE MAP



The Acre

The Acre

BOOMERANG FARM

NEXT STEPS

We invite you to experience The Acre Boomerang Farm by coming in for a tour. Please contact us to make an appointment.

To secure your wedding date, we require a signed booking contract and deposit payment.

CONTACT DETAILS

Our friendly team would love to hear from you!
Email: weddings@boomerangfarm.com.au

LOCATION

55 Johns Road, Mudgeeraba, Queensland, 4213

We acknowledge and pay respect to the Yugambah people, the Traditional Custodians of this land.



www.theacreboomerangfarm.com.au



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