

WEDDINGS AT BOALI LODGE

Boali Lodge provides the perfect setting for your intimate destination wedding.



www.boali.com.au

MOWAMBA PLACE, THREDBO, NSW



THE LODGE

Celebrate your marriage with family and friends at Boali Lodge. With a private, relaxed atmosphere and personal care and attention from our resident managers, Boali Lodge is perfect for small weddings. Our staff are on hand to assist you plan your special day and can put you in touch with local wedding suppliers.



DINING ROOM

Seating up to 38 people the dining room captures magnificent mountain views. It can accommodate 50 people for a stand up canapé or banquet style reception. We can supply linen napery and can recommend florists to assist with setup and dressing of the room with flowers and decorations.

LOUNGE

With stunning mountain views overlooking the Crackenback Range the lounge is the ideal place for canapés and drinks after your ceremony. There are plenty of comfortable lounges to spread out on and we can set up a drinks station. There is space for a small musical ensemble.



ACCOMMODATION

Make your wedding one to remember by staying at the one location with friends and family. The lodge has 14 rooms, 10 twin/king rooms which sleep 2 (plus one on a rollaway bed) and 4 loft style rooms which sleep 5. All rooms have ensuites and linen is included. The lodge can sleep up to 36 people at a time. For exclusive use of the lodge for your wedding we require a minimum of 20 guests to be staying in house.



SPECIAL GROUP PACKAGES

For wedding groups of 20 or more we offer a great value rate of \$145 per person per night*. This includes:

- All meals (apart from the wedding reception meal) – cooked breakfast, buffet lunch or picnic pack, 2-course dinner.



- Use of the spacious lounge for celebrations and relaxation
- Ensuite accommodation in twin/king rooms or loft rooms with linen included

*Offer available October through to May for bookings with a minimum of 20 guests for a minimum 2 nights stay. Not available over the Christmas/New Year's Eve period and Easter long weekend.



RECEPTION PACKAGES

Boali Lodge offers a variety of wedding lunch or dinner packages to suit all styles of reception. Once you have chosen a package, our sample menu can be tailored to suit your tastes and preferences.



LUNCH OR DINNER PACKAGES

Package 1

\$55 pp inclusive of 3 courses: entrée, main and dessert or wedding cake

Package 2

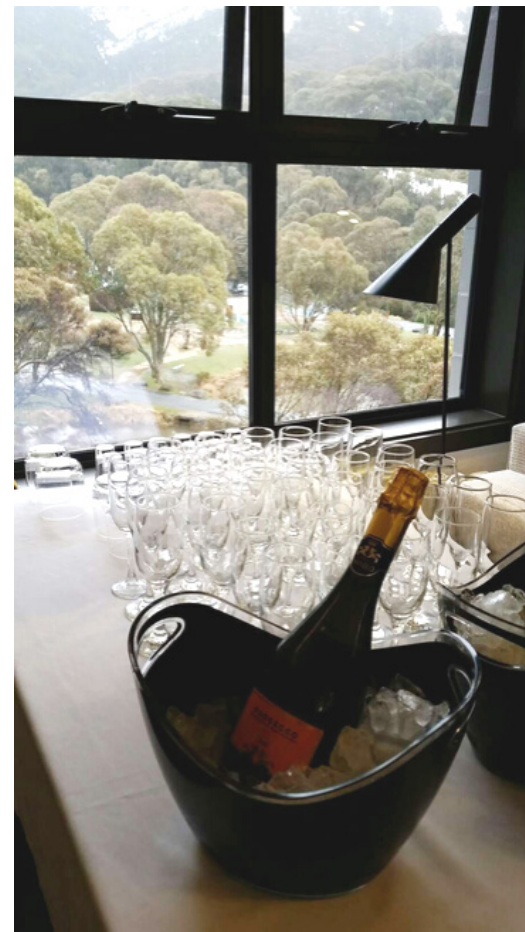
\$60 pp inclusive of 12 types of savoury canapés and 3 types of finger desserts or wedding cake.



Package 3

\$65 pp inclusive of 5 types of savoury canapés, entree, palate cleanser, main and dessert or wedding cake.

*All packages can be adapted to a banquet service for over 38 guests.



PACKAGES INCLUDE:

- Use of the lounge and the dining room
- Tea and coffee station
- Set up of the dining area with cutlery and linen napkins
- Access to the lodge for your florist to set up flowers and decorations you provide
- A tasty menu using the highest quality ingredients your guests will truly enjoy
- Customisation of the menu to cater to all types of dietary requirements. The menu can be personally crafted to suit your preferences





DRINKS

Boali Lodge is BYO which is a real money saving aspect of holding your wedding at the lodge. Please bring your preferred alcoholic and non-alcoholic drinks to the reception. Bar set-up and service can be arranged for an additional cost of \$40 per hour.

ADDITIONAL SERVICES

- Wedding cakes made as an addition to dessert can be arranged in house. The cost will be calculated on the size and type of cake.
- We can provide contacts of local florists, musicians, make-up and hair stylists and other services you require for your special day.
- We can provide printed individual menus, ask us for a quote.



These wedding reception lunch or dinner packages are available exclusively for group bookings of 20 or more guests staying a minimum of 2 nights. Extra guests who are not staying at the lodge can attend the reception lunch or dinner for the cost of \$75 per head.

SAMPLE MENU

Canapés

- Leek and jamon serrano prosciutto mini quiches
- Polenta buttons with mixed mushrooms
- Snowy Mountains smoked trout with sour cream and baby capers on cucumber slice
- Coconut crumbed crocodile tail and mango skewers
- Speck with apple remoulade on pumpernickel squares
- Chicken liver crostini and cranberries
- Yakitori beef and lettuce cups
- Horseradish blinis with buttered beetroot and smoked mackerel
- Smoked salmon pancake wraps
- Puff pastry white bean puree black olives and anchovies
- Cheese and rosemary sables with pear chutney
- Israeli cauliflower fritters with spiced yoghurt
- Mozzarella stuffed risotto arancini and Mexican sauce
- Crumbed fish with tomato chutney and caper
- Mini jacket potatoes with pineapple relish and chorizo
- Sweet potato pepita seeds and ginger parcels
- Kosu marinated tofu skewers with vermicelli noodles

Entree

- Pumpkin, button mushroom and sage risotto with parmesan shaves
- Veal tonnato salad with tuna sauce
- Vodka and lime cured salmon with pickled vegies and horseradish cream
- Spanner crab salad with green beans, ruby grapefruit and radish pawpaw
- Tuna tartare with mango and avocado lime dressing
- Rock melon and prosciutto with balsamic reduction
- Seared scallops and pea mash with Asian vierge salsa
- Pork and prunes terrine with sautéed celeriac, almond flakes and pawpaw chutney
- Green beans with fresh sheep milk ricotta, fragolina grapes and shallot dressing salad
- Clams and mussels guazzetto with sesame and ginger crostini
- Goat cheese souffle with burnt honey, onion petals and walnuts
- Chickpea passatina with tiger prawns and rosemary oil
- Baby zucchini carpaccio with apple, soft herbs, celeriac and parmesan fondue

SAMPLE MENU

Main

- Chicken fillet paillard with sweet potatoes, baby corn, green beans and brandy sauce
- Blue cheese stuffed beef wellington with winter vegies and cherry jus
- Pan seared sea bass with butternut and orange puree, grilled asparagus queen olive and pistachio smash
- Slow cooked lamb shoulder with parsnip puree, edamame beans, sweet potato crisps and jus
- Baked barramundi with fennel, French beans and rocket new potatoes
- Pan seared duck breast with puy lentils, shredded cabbage and tamarind sauce
- Sesame crusted tuna steak with snow peas confit cherry tomatoes sautéed ratte potatoes and goji dressing
- Seared venison striploin with silver beet gratin, roasted beetroots and rosemary cranberry sauce
- Rib eye with swede and carrots dauphinoise braised endive and gremolata
- Pork tenderloin with eggplant Iman bayeldi brussels sprouts salad and cranberry jus

Palate Cleanser

- Aperol Spritz sorbet
- Lemon and mint sgroppino
- Strawberry and lime sorbet
- Grapefruit daiquiri sorbet
- Pineapple and basil sorbet
- Gin and tonic sorbet

Dessert

- Coffee bavarois with milk foam, digestive praline and tia maria
- Chocolate, date and EVOO fudge with banana mousse and Victoria plum sauce
- Mediterranean flan kiwi and choco crisps
- Vin Santo semifreddo with caramelized figs and cantucci cookies
- Vanilla crème brulee with hazelnut and fig biscotti

Wedding Cakes

Any flavour/s that you love. We are happy to give you some suggestions



WEDDING CEREMONY IDEAS

Thredbo has many beautiful wedding ceremony locations.

Thredbo Chapel

The Mary McKillop Chapel within the John Paul II Ecumenical Church, locally known as the “Thredbo Chapel”, sits at the foot of Crackenback Mountain. This magical location has an altar that looks out onto the beautiful Thredbo River and is surrounded by snow gums and wildflowers. Contact Father Peter directly for availability on (02) 6456 2357.

Thredbo River

There are a variety of scenic locations by the tranquil Thredbo River that are perfect for exchanging your vows.

Alpine Area

For a completely unique outdoor location take the chairlift up and become husband and wife on the beautiful alpine meadows.



GET IN TOUCH

Please don't hesitate to get in touch to discuss your preferences for your special day. Contact our bookings officer who can tailor a package and quote for you and your guests and can also put you in touch with local wedding specialists including florists, makeup artists and musicians

Our resident managers Kym and Gianni can put together a menu to suit your tastes and ensure your wedding day is just as you envision.

Email: bookings@boali.com.au

Lodge office: 02 6457 6064

Bookings mobile: 0474 240 447

Website: www.boali.com.au

