A DESTINATION WEDDING

Dine above 1450m

Mt Baw Baw offers the ultimate romantic wedding venue with sweeping mountain views over Gippsland, stunning wildflowers, fresh mountain air and a unique setting amongst the snow gums.

Our team will ensure your day is everything you imagine and more.

A natural alternative

We host ceremonies on our famous deck or at a number of other intimate locations around the Resort including at summit.

With all accommodation within a short walking distance, a wedding at Mt Baw Baw becomes a memorable weekend away for not only the bride & groom but for the guests too.

ACCOMMODATION

Snow Gum Apartments
Include accommodation at the Resort as an option and the bride and groom stay free*

Private Lodges
Rent an entire lodge for friend or family groups.

Budget Friendly
Budget accommodation options are available.

See more at mtbawbaw.com.au/accommodation

MT BAW BAW ALPINE RESORT
32 Currawong Road, Baw Baw Village, 3833, VIC
03 5165 1136
guest.services@mtbawbaw.com.au
www.mtbawbaw.com.au
CUISINE OPTIONS

Prices below are subject to change. We’ll send you a specific price quote on request. We do our best to cater for every dietary requirement however extra charges may apply.

Rowdy Package - Cocktail Style

From $3-5 per piece
A selection of chilled and warm cocktail options. For example; ocean trout, dock confit, marinated lamb cutlets, arancini with butternut, gruyère croquette. Minimum order of 50 pieces.

Warragul Package - Buffet Style

$175 per person
A hot selection buffet with dessert. Includes wine, tap beer and coffee drinks as part of package. Selections include wild mushroom raviola, lamb korma, spice rub roasted beef, mediterranean vegetable lasagne.

Baw Baw Package - Set Menu

$195 per person - 3 course
Enjoy canapes and a welcome drink on arrival, followed by main dinner options such as grilled barramundi, gnocchi pesto, slow cooked pork belly, beef eye fillet w/ truffle potato. Desserts such as deconstructed tiramisu, & black sesame panna cotta.

OTHER SERVICES

Other services are available at additional cost. Please note that these costs may change, and some may not apply to your situation.

Add-On Services
Summit Shuttle - $12pp
Portable Toilet Hire - $200 / day
Pop Up Summit Bar - $500 + $15 pp

Venue and Decoration
Wedding day venue set up* - $1,200
White Table cloths - $10 per
Chair covers & Napkins (Black or white) - $6 pp
White sashes, window dressing, design of name tags, seating charts or MC services additional

*Winter bookings require an $8000 total spend for exclusive use of the Village Restaurant, Venue set up fee may be waived in some circumstances

Special Services
Security if required - $40 p/h
Cleaning fee if required - $100 p/h
Extra Wine Barrels - $10 per*
Name Tag & Seating chart design - $200
Winter Event Planning or Assistant fee - $30 p/h
Sled Dog Ride entrance - Price on request

ABOVE THE CLOUDS

A White Wedding
Experience a winter wonderland during the snow season. Restricted dates are available in winter season from June to Sept. In order to secure the Village Restaurant for your private wedding a minimum spend of $8000 applies.

Beat the heat
Remaining 10° cooler year round means summer is a fantastic time at Mt Baw Baw. Escape the rush, enjoy the cool alpine air, views and nature.

Full menu available at mtbawbaw.com.au/weddings

Village Central Restaurant is Gippslands’s highest wedding venue and sits above the clouds
COCKTAIL STYLE - From $3–5 per item
Minimum order 50 pieces. Pricing based upon 60 minutes of service. Service charge of $150 applies for this package with a guaranteed minimum of less than 50 guests.

CHILLED SELECTION
$5 PER PIECE
Ocean trout; fresh herbed scone; chive crème fraiche & caviar; Duck confit, shallot, cucumber stick, tofu rice paper rolls, peanut dipping sauce; Blue Swimmer Crab & Lobster, avocado, kewpie-mayo wrapped in tomato tortillas

$4 PER PIECE
Mini Reuben, sauerkraut, hot American mustard, Swiss cheese, dill pickle butter; Tasmanian Smoked salmon mousse on telegraph cucumber; BBQ Peking duck, Russian salad, paprika dressing & rye

$3 PER PIECE
Heirloom tomato bruschetta & fresh basil on artisan sourdough (V); Avocado salsa, Italian glaze balsamic, on roasted sweet potato (V); Mini Caprese, melon, basil, mozzarella & prosciutto

WARM SELECTION
$5 PER PIECE
Rosemary garlic marinated grass-fed lamb cutlet with salsa verde; King Prawn Tempura with coconut & sriracha-kewpie mayo. Pacific oysters Kilpatrick

$4 PER PIECE
Chicken satays with macadamia spicy sauce; Seared Canadian scallop with cauliflower puree, crispy prosciutto & dill cucumber; Mini wagyu beef slider, homemade pickles, truffle mayonnaise on a brioche bun

$3 PER PIECE
Arancini with butternut, green peas, mozzarella, sugo tomato (V); Sweet corn & gruyere croquette, chipotle-mayo (V); Crispy Korean Style chicken lollipops, sweet & sour sauce

BUFFET STYLE W/ BAR TAB - $175 pp
Including House Wine Red or White, Tab Beer and Coffee. Assorted bread rolls with butter.

HOT SELECTION

RICE AND VEGETABLE SELECTION
Potatoes bake with cream, garlic & parmesan (v, gf); Steamed Jasmin rice (v, gf); Steamed vegetables - carrot, broccoli, cauliflower & beans with herbs (gf)

SALAD SELECTION
Mixed green salad with lemon dressing (gf); Watermelon with feta & mint (gf); Asian slaw with rice noodles & mango spicy dressing; Greek salad - tomato, olive, cucumber, feta, capsicum, salad greens (gf)

DESSERT
Your wedding cake plated and individually served with cream, fruit coulis and garnish

Service charge of $150 applies for this package with a guaranteed minimum of 20 guests.

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Including House Wine Red or White, Tab Beer and Coffee. Assorted bread rolls with butter.

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DESSERT
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BAW BAW PACKAGE
SET MENU W/ BAR TAB, CANAPES - $195 pp
Gourmet three courses (pick two of each). Includes Welcome Drink (house Wine, tap beer and tea & coffee) & 30 minutes of chef’s selection chilled canapes from arrival.

ENTREMES
Seared a loin of Wagyu tuna, sesame seeds, kimchi, ponzu gel & chilli sugar glass (gf); Black pepper chicken, Caesar, cos, heirloom tomato, pancetta, croutons, parmesan (gf); Prawns corn & potato creamy chowder soup with chive & cheese bread. Seared Canadians’ Scallops with cauliflower puree, crispy pancetta, pickled cucumber & fried sage (gf). Cured and smoked salmon, golden beets, fennel, cucumber & dill (gf); Breast of duck, parsnip, Brussel leaves, hazelnut dressing, scorched shallot (gf); Black pepper chicken, caesar, cos, heirloom tomato, pancetta, croutons, parmesan; Wild mushroom ravioli sauteed spinach, porcini truffle parmesan cream (v)

MAINS
Grilled 200gr beef eye fillet, truffled potato gratin, red onions confit, tarragon béarnaise. Slow cooked pork belly, Thai orange papaya salad, jasmine rice, honey jus (gf). Grass fed rack of lamb, blackberry jus & green pea mint puree (gf). Duck confit, radicchio, poached saffron pear, cashew nuts & star anise jus (gf). Chicken breast prosciutto wrapped with spinach potato cake, roasted butternut, and fig jus (gf). Grilled Barramundi, potato puree, slow roast capsicum, broccoli in hoisin (gf). Wild mushrooms truffle risotto, pangrattato, watercress, green peas, parmesan (V, gf); Gnocchi pesto, cherry tomato, crispy kale, three cheeses cream sauce (v)

DESSERT
Vanilla panna cotta, berries, lemon and honeycomb; Baked lemon tart; raspberry, meringue and crime fraiche; Chocolate and caramel tart with hazelnut praline; Passionfruit curd, dark chocolate, raspberry and almond; Salted caramel popcorn, peanut butter, chocolate and raspberry; Deconstructed tiramisu, amaretto, Arabica ice cream; Pavlova, tropical fruits and coconut sorbet; Black sesame panna cotta, mandarin, sesame sponge and exotic citrus sorbet

Service charge of $150 applies for this package with a guaranteed minimum of 30 guests.

BAW BAW DELIGHT
Ask about our high-end degustation option, from $275 pp.