



BURSWOOD
— ON SWAN —



love

endless possibilities

You're GETTING married

Thank you for taking the time to enquire about weddings at Burswood on Swan. We offer a unique setting for your guests with all rooms offering spectacular views of the Swan River and Perth city skyline.

In this pack you will find information on menus, prices and our terms and conditions. All the packages can be tailored to suit your wedding's style and requirements. We offer three different size rooms that can accommodate small receptions of 50 guests or a maximum of 350 with a dance floor.

We also specialise in outdoor events on our lawn esplanade. Please see below information on our rooms and event spaces:

ROOM HIRE

	Swan Room	3/4 Venue	Full Venue	Lawn Area
Monday - Friday	\$775	\$850	\$1200	\$900
Saturday & Sunday	\$950	\$1100	\$1400	\$1100

Swan Room - this is our main function room that can seat from 60 up to 170 guests. It includes a large bar area and a dance floor.

3/4 Venue - by opening one of the partition walls, this space can accommodate up to 270 guests. It also includes the bar area and dance floor.

Full Venue - this is our largest area. Opening up both partition walls creates an area to seat up to 350 guests with a dance floor.

Lawn Area - our lawn area is perfect for outdoor or marquee events – it offers one of the best views in Perth and the area is private with very few noise restrictions. This event space can accommodate all size groups of up to 700 guests



Inclusions

- Free ceremony hire
- Free ample onsite parking
- The room set up to your requirements
- A dedicated wedding coordinator to plan, set up and assist on the day
- Access to our lawn esplanade with stunning river views
- All your tables, chairs, cutlery crockery, glassware etc.
- All table linens
- Dance floor and bar
- Skirted bridal table
- Skirted gift and cake table with cake knife



BURSWOOD
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location, location, location...



We are located in front of Crown Casino on the waterfront.

1 Camfield Drive,
Burswood WA 6100

WEDDING *Ceremonies*



A picturesque backdrop for your ceremony on our exclusive and private lawn area



There is NO additional venue charge to have your wedding ceremony here with your reception but please see below a price list of equipment you may need:

This equipment is hired from Glorious Gardens, our preferred supplier for wedding ceremony equipment and plant hire. To view other items they could offer, please have a look at their website www.gloriousgardensonline.com.au

White Folding Lawn Chairs	\$8 each
Signing Table with White Skirt	\$35
Cream or Red Carpet 6m	\$110
Archway	\$150
Topiary Trees	\$30 each
Market Umbrella	\$50 each
Delivery Fee	\$120

At Burswood on Swan, not only do we want to offer you the best a venue can provide, but it should also be the same for all other aspects of your wedding. Here is a list of suppliers with their prices that come thoroughly recommended by the venue to ensure you won't be disappointed. Most of the services can be booked through your wedding coordinator and added to your final account, making your wedding planning as stress free as possible.

wedding decor

Wedding World www.weddingworld.com.au

Fitted Chair Covers and Sash	\$6 each
Backdrop with Feature Lighting	\$550 (white, cream or black)
Swaging on cake and Bridal Table	\$120 (white or black)
Fairy Lights under Bridal Table	\$250 (includes chiffon skirting & swag)
Centerpieces	POA
Delivery/set up	\$44

venue decorations

Special Occasions WA www.specialoccasionswa.com.au

White Wall Draping (1x side) – Swan Room	\$1035
White Wall Draping (1x side) –3/4 Venue	\$1395
Backdrops	\$550

Chandeliers

3x Large Crystal Chandeliers	\$1050
1x Large and 2x Small Crystal Chandeliers	\$650
1x Large and 1x Small Crystal Chandelier	\$450
Delivery	\$60

****please speak to you event coordinator about using other draping suppliers.**

dj services

Komodo Music www.kmdj.com.au

4 Hour Wedding Package	\$880
5 Hour Wedding Package	\$5990
6 Hour Wedding Package	\$1100
Additional Hours	\$110 per hours

All prices include DJ, MC, lighting, setup & pack down, as well as meeting your DJ prior to the event to discuss your specific music arrangements.

dance floors

Perth Dance Floors www.perthdancefloors.com.au

White LED Dance Floor (inside only)

5.5m x 5.5m \$1650

White High Gloss Dance Floor

6m x 6m \$1500

6m x 9m \$2350

White Washed Oak Dance Floor

6m x 6m \$1365

6m x 9m \$2050

Dark Oak Dance Floor

6m x 6m \$1250

6m x 9m \$1850



truss frame festoon lights

Reece's Hire www.reeces.com.au

6m x 6m \$1705

6m x 9m \$1980

Outdoor Heaters \$140 each

Marques POA

outdoor furniture stylist

Villa Kula www.villakula.com.au

Eluma Event Solutions www.eluma.com.au



audio visual equipment & lighting

Stage & Studio Productions www.stageandstudioproductions.com.au

Stage and Studio can provide you with anything you may need for your special day including special effect lighting, AV equipment or bridal staging. Please ask your wedding coordinator what your requirements are and we can obtain a quote for you.

Set Menu

\$125 per person



ENTREE

Charcuterie board- selection of cold cut deli meats, cheeses, pickles, dips, nuts and marinated olives with assorted artisan breads and biscuits

MAIN alternate drop

Tarragon roasted chicken breast, salt roast potatoes, buttered broccolini & porcini cream sauce

Amelia Park beef fillet char grilled, salt roast potatoes, buttered broccolini, salt roast potatoes & porcini cream sauce

DESSERT

Chocolate and salted caramel fondant, pistachio ice-cream, honeycomb

TO FINISH

Tea & Coffee

BEVERAGES 5 hour standard beverage package

Redbank Sauvignon Blanc

Redbank Merlot

Gossips 'Sweetlips' Pink Moscato

Emily Sparkling NV

Gage Roads Alby Crisp Lager 3.5%

Gage Roads Alby Draught 4.2% Assorted Coca Cola Soft Drinks

(Include a 6-hour beverage package for an additional \$4 per person)



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Set Menu

Package Additions

customise your package!

Add White Tiffany Chair or Chair cover and sash of your choice - \$6 pp

Add 3 x canapes on arrival - \$12 pp

Premium Beverage Package Upgrade – \$11 pp

Deluxe Beverage Package Upgrade – \$21 pp

Choice of Main Meal – \$10 pp

Alternative drop for Entrée - \$5 pp

Alternative drop for Dessert – \$5 pp

Cheese Plate for table with quince paste and mixed crackers – \$9 pp



STARTER

Oven baked Turkish bread with balsamic, olive oil, beetroot tzatziki and roasted red capsicum dip (shared) \$8

ENTREES

COLD

Charcuterie board- selection of cold cut deli meats, cheeses, pickles, dips, nuts and marinated olives with assorted artisan breads and biscuits \$15

Maple roasted pumpkin, wild rocket and feta salad, toasted pepitas and aged balsamic (V, GF) \$17

Beetroot carpaccio with local goat's cheese, toasted walnuts, orange & baby herbs (V, GF)
\$19

Caprese Salad - Roma tomatoes, buffalo mozzarella, green Sicilian olives, basil, olive oil & vincotto (V, GF) \$20

Classic prawn cocktail with avocado, shredded iceberg, lemon and baby herbs (GF) \$22

HOT

Creamy cauliflower & leek soup with truffle oil & chives (V, GF) \$17

Pumpkin ravioli with vine roasted tomato sauce fresh basil and parmesan (V) \$18

Creamy beef ragu with fusilli pasta, baby spinach, parmesan and olive oil \$19

Moroccan spiced chicken salad, quinoa tabbouleh, kale & harissa yoghurt (GF)
\$21

MAINS

Penne al'arrabiata with eggplant, basil, chilli, parmesan and olive oil (Vegan Option)
\$24

Middle eastern spiced chicken, saffron, almond and lemon couscous with fresh herb butter \$35

Tarragon roasted chicken breast, salt roast potatoes, buttered broccolini & porcini cream sauce \$38

Slow braised beef cheeks, soft parmesan polenta, green beans and rosemary jus (GF) \$40

Crispy skin Tasmanian salmon, creamy mash potato, asparagus & chive butter sauce \$44

Duck confit, with sweet potato puree, buttered green beans & cherry shallot sauce \$44

Pan fried pink snapper, cumin roasted carrots, asparagus, lemon & baby herbs \$48

Amelia Park beef fillet char grilled, salt roast potatoes, buttered broccolini, salt roast potatoes & porcini cream sauce \$48

Grilled WA Cone Bay barramundi with tomato, red onion and preserve lemon salsa \$42

Brioche herb crusted Dorper lamb rack, creamy mash potato, roasted red capsicum, buttered green beans & thyme jus \$49

SIDE SALADS

Fresh garden salad with French dressing

Greek salad with local olives & Danish feta

Caesar salad, candied bacon & garlic croutons

Wild rocket, pear & parmesan salad with aged balsamic

Tomato, red onion & grilled chorizo with sherry vinaigrette

DESSERTS

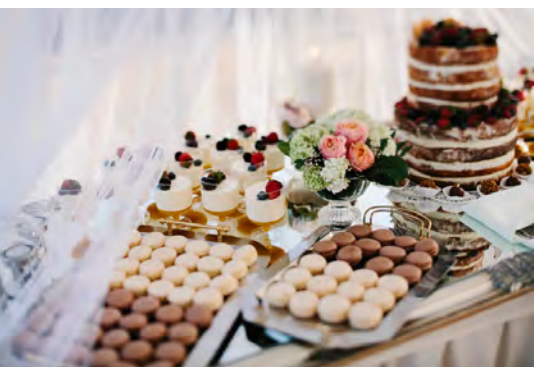
Lemon tart, vanilla cream, raspberry sauce and mint \$20
Dark chocolate Nutella brownie, hazelnut gelato, crushed shortbread's \$20
Sticky fig pudding, butterscotch sauce & vanilla bean ice-cream \$21
Smashed meringue with passionfruit cream, mango gelato and blueberries (GF) \$21
Buttermilk panna cotta, rhubarb and strawberry jam, biscotti (GF) \$21
French apple tart, rum and raisin ice-cream, apple syrup \$22
Chocolate and salted caramel fondant, pistachio ice-cream, honeycomb \$21
Wild berry vanilla cheesecake, strawberry coulis, lemon balm \$22

Clients own wedding cake with whipped cream & marinated berries \$10

All desserts include tea & coffee

ASSORTED CHEESE PLATE

Godminster organic cheddar (England) , fourme D'ambert blue (France), Tarrago River triple brie (Australia), served with quince paste and mixed crackers \$9



CHILDREN'S MENU under 12yrs \$35

MAIN

Crispy fried chicken pieces with French fries, salad & tomato sauce
OR (please choose)
Battered fish pieces with French fries, salad & tomato sauce

DESSERT

Vanilla bean ice-cream with chocolate sauce & wafer
OR (please choose)
Fresh fruit salad with fruit sorbet (DF)

Includes Coca Cola soft drinks

Buffet Selection



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\$68 per person (minimum of 50 people)

roast choice of two

Roasted sirloin of beef, pan gravy
Honey & mustard glazed ham
Roast lamb leg, mint sauce
Roasted leg of pork, crackling & apple sauce

sides choice of two

Garlic & herb roasted baby potatoes
Creamy potato, sage & onion gratin
Honey & thyme roasted butternut pumpkin
Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary
Buttered carrots & green stringless beans, flaked almonds
Freshly steamed mixed vegetables, olive oil & sea salt
Traditional English cheddar cauliflower cheese
Mashed sweet potato with nutmeg & butter

hot dish choice of one

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)
Moroccan spiced vegetable tagine with lemon herb cous cous, flaked almonds & apricots (Vegan)
Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)
Spicy beef chili con carne, red kidney beans & steamed rice (GF)

salads choice of three

Kipfler potato salad, chopped eggs, mustard, capers and parsley
Red cabbage coleslaw with lemon mayonnaise & chives
Caesar salad, candied bacon & garlic croutons
Bocconcini, tomato & basil pasta salad, lemon & olive oil
Greek salad with local olives & Danish feta
Fresh garden salad with French dressing

-

Warm crusty bread & butter

dessert

Assorted cakes & cheesecakes with vanilla whipped cream
Freshly cut seasonal fruit - Coffee & tea

Premium Buffet

Selection

\$92 per person (minimum of 50 people)



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to start

Turkish Bread Platter - warm freshly baked Turkish bread with virgin olive oil, balsamic & homemade dips served on platters to share

OR

Chefs choice of 3 x canapes on arrival

roast

choice of two

Roasted sirloin of beef, pan gravy

Honey & mustard glazed ham

Roast lamb leg, mint sauce

Roasted leg of pork, crackling & apple sauce

sides

choice of three

Garlic & herb roasted baby potatoes

Creamy potato, sage & onion gratin

Honey & thyme roasted butternut pumpkin

Assorted oven roasted vegetables, blistered cherry tomatoes & rosemary

Buttered carrots & green stringless beans, flaked almonds

Freshly steamed mixed vegetables, olive oil & sea salt

Traditional English cheddar cauliflower cheese

Mashed sweet potato with nutmeg & butter

hot dish

choice of two

Ricotta, spinach & pumpkin cannelloni, freshly grated parmesan (V)

Freshly grilled Tasmanian salmon, lemon butter sauce & fresh herbs (GF)

Moroccan spiced vegetable tagine with lemon herb cous cous, flaked almonds & apricots (V)

Chicken Rogan josh, fresh tomato, coriander & saffron rice (GF)

Spicy beef chili con carne, red kidney beans & steamed rice (GF)

salads

choice of three

Kipfler potato salad, chopped eggs, mustard, capers and parsley

Red cabbage coleslaw with lemon mayonnaise & chives

Caesar salad, candied bacon & garlic croutons

Bocconcini, tomato & basil pasta salad, lemon & olive oil

Greek salad with local olives & Danish feta

Fresh garden salad with French dressing

Warm crusty bread & butter

dessert

Assorted cakes & cheesecakes with vanilla whipped cream

Freshly cut seasonal fruit - Coffee & tea

Canape menu

6 choice menu - \$38 per person

7 choice menu - \$45 per person

10 choice menu - \$51 per person

Salt & pepper squid, chilli & honey dipping sauce
Tempura battered snapper pieces, wasabi mayonnaise
Baked Ceduna oysters with pancetta and balsamic (GF)
Freshly shucked oysters with lemon and shallot dressing (GF)
Persian feta, saffron potato tortilla, avocado and chilli (V, GF)
Wild mushroom and mozzarella arancini, truffle emulsion (V)
Crispy fried buttermilk chicken and hot sauce
Greek style lamb koftas with tzatziki and lemon (GF)
Chilli and cheese pastry dogs, American mustard
Mini steamed BBQ pork buns, plum sauce
Sri Lankan curry puffs, green chilli chutney (V)
Cocktail sausage rolls, tomato sauce
Assorted sushi, pickled ginger & soy sauce (V, GF)
Mixed cocktail rice paper rolls, ponzu (V, GF)
Grilled corn, manchego and parsley croquettes, green tabasco aioli (V)
Chunky pepper steak mini pies, smoked tomato relish
Indian spiced red lentil mini pies, mango salsa (Vegan)
Lamb and rosemary mini pies, beetroot chutney
Smoked salmon and raw salmon tartare brik cones with crème fraiche
Truffle creamy goats cheese, fig jam and beetroot basket (V)
Crispy fried vegetable spring roll, cumin scented yoghurt (V)
Polenta and parmesan crumbed zucchini fritters (V)
Prawn twisters with lemongrass, mango and coriander
Smashed pea, mint and lemon bruschetta, grated pecorino (V)
Roasted capsicum, zucchini, olive and tomato pizza (V)
Asian duck rillettes with cucumber, spring onion and coriander (GF)
Sesame prawn cutlet with coconut and lime
Grilled chorizo with lemon and parsley

dessert canapes

Mini chocolate éclairs
Assorted petit fours
Mixed mini macarons
Assorted piccolo ice cream cones
Cocktail donuts and mini jam donut balls
All served with fresh brewed coffee & tea

All cocktail menus are served over a 1.5 – 2 hour duration

food stations

Grazing \$15pp

Charcuterie table- selection of cold cut deli meats, cheeses, pickles, dips, nuts and marinated olives with assorted artisan breads and biscuits

Seafood \$30 pp

Fried calamari, romesco sauce

Parsley and parmesan crumbed snapper pieces, saffron aioli and fresh lemon

Prawns alla bursara, tomato, chilli, white wine

Garlic and rosemary potato bits

Indian \$24 pp

Chicken korma curry, coconut & ginger

Spicy red lentil dahl with spinach and fresh coriander (Vegan)

Cardamom scented rice

Vegetable samosas

Pappadums

Chutneys & raita

Mexican \$22 pp

Spicy beef chilli con carne

Mexican bean casserole (Vegan)

Corn chips

Steamed rice

Monterey Jack cheese, sour cream,
guacamole, tomato salsa & fresh lime

Italian \$26 pp

Traditional Italian Meatballs

In a rich tomato sauce with parmesan and oregano Classic fusilli arrabiata (V)

Selection of Italian deli meats

Fresh tomato, bocconcini and basil salad

Mix marinated olives

Warm ciabatta

Moroccan \$28 pp

Lamb tagine with tomato, dates and fresh coriander (GF)

Spiced vegetable tagine with baby spinach (GF, V)

Lemon herb cous cous, flaked almonds & apricots (V)

Cucumber, tomato and mint salad

Cumin spiced creamy eggplant dip

Charred Flat Bread

Cocktail food



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food stations

Cold Seafood \$35 pp

Tiger prawns with citrus, olive oil, chilli and parsley

Fresh Smoky Bay oysters, tobacco and lime

Tasmania oaked smoked salmon with fresh lemon

Mediterranean marinated octopus with kalamata olives

Warm crusty bread

mini bowl meals

Creamy pumpkin and fetta risotto with wild rocket (GF, V) \$12

Spicy beef chilli con carne, steamed rice and guacamole \$13

Slow braised beef cheeks with horseradish mash and parsley \$15

Thai green chicken curry with coconut rice and coriander \$15

Nicoise salad with crispy skinned salmon and lemon butter \$17

Grilled lamb cutlets with ratatouille and basil \$18

-
Alternate bowl meal option \$2



beverage packages



Standard Package

Redbank Sauvignon Blanc
Redbank Merlot
Gossips 'Sweetlips' Pink Moscato
Emily Sparkling NV
Gage Roads Alby Crisp Lager 3.5%
Gage Roads Alby Draught 4.2%
Assorted Coca Cola Soft Drinks

Premium Package

Dunes & Greene Pinot Chardonnay Sparkling N.V South Australia
West Cape Howe Cape to Cape Moscato
West Cape Howe Regional Range Sauvignon Blanc
West Cape Howe Cape to Cape Cabernet Merlot
West Cape Howe Regional Range Tempranillo
Gage Roads Alby Crisp Lager 3.5% & Gage Roads Alby Draught 4.2%
Gage Roads Narrow Neck Pale Ale 3.5% & Gage Roads Single Fin Summer Ale 4.5%
Apple Cider by The Hill's Cider Company
Assorted Coca Cola Soft Drinks

Deluxe Package

Saint Clair Sauvignon Blanc & Vasse Felix 'Filius' Chardonnay
Saint Clair Pinot Noir & Vasse Felix Cabernet Merlot
Corte Giara Prosecco Millesimato Dry, Vento, Italy
Gage Roads Alby Crisp Lager 3.5% & Gage Roads Alby Draught 4.2%
Gage Roads Narrow Neck Pale Ale 3.5% & Gage Roads Single Fin Summer Ale 4.5%
Apple Cider by the Hill's Cider Company
Assorted Coca Cola Soft Drinks

	Standard	Premium	Deluxe
Two Hours	\$35	\$38	\$42
Three Hours	\$39	\$43	\$51
Four Hours	\$43	\$49	\$60
Five Hours	\$47	\$55	\$69
Six Hours	\$51	\$61	\$78

All prices are based on a Per Person costing.

Beverages and Prices are subject to market availability and may vary on some items.

Consumption Packages are available on request; please speak to your coordinator about terms and conditions.

wedding terms & conditions

The Burswood on Swan Team are delighted that you are interested in holding your wedding at our venue. To ensure your event meets the highest standard please read the following terms & conditions.



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1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Burswood on Swan reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a booking occurs on receipt of a \$1,000 deposit payment and a completed booking form. Payment of your deposit is acceptance of these function terms & guidelines.
3. Staff charges are non-negotiable and are included in every function held at Burswood on Swan. Burswood on Swan will not be held accountable for poor service if the recommend amount of staff has not been purchased.
4. Guaranteed minimum numbers must be received two weeks (14 days) before the function. Final numbers MUST be given 1 week prior to the event. Acceptance of extra numbers is dependent on availability of space and pre-payment.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, bank cheque or credit card is required.
6. All payments made with credit cards incur a 3.0% surcharge. Burswood on Swan does not accept American Express or Diners Club.
7. Room hire applies to all of our private function rooms. Included in your room hire is the cost of room set up, white linen tablecloths & serviettes, and the service equipment needed to provide your choice of food & beverages.
8. Minimum spends apply for Friday night and weekend bookings. Please see next page for minimum spend requirements.
9. Cocktail & Canapés Terms and Conditions: Cocktail Receptions held between September and April over meal periods (12.00pm-3.00pm or 6.00pm-9.00pm) require a minimum of 8 cocktail items and one food station.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers' Guests.
11. Function Times. For lunchtime bookings: access to the room is from 10.00am the morning of the function. Lunchtime functions must conclude by 4.00pm. Evening bookings: access to the room is from 5.00pm, and evening functions are required to conclude at 12.00am. Burswood on Swan will do all possible to accommodate special requests regarding access to the rooms.
12. Burswood on Swan reserves the right to increase the package prices at any time without prior notification.
13. Functions held on Public Holidays will incur an additional 15% on the total cost of food and beverages.
14. Burswood on Swan will be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements and the costs will be added to your final account. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
15. Burswood on Swan operates under the principles of the Responsible Service of Alcohol guidelines. The Burswood on Swan staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Burswood on Swan reserves the right to exclude persons, without liability, from an event.
16. Organisers are financially responsible for any damage sustained to the Burswood on Swan function centre and / or surrounding grounds by the Organiser, Organisers' Guests, Invitees or other persons attending the function whether in the room or any other part of the Burswood on Swan premises.
17. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Burswood on Swan, over or above normal cleaning requirements.
18. Burswood on Swan does not accept responsibility for damage or loss of any goods left at Burswood on Swan prior to or after a function.

wedding terms & conditions cont...



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19. In the event that the venue cannot be made available to the Organiser on the date(s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or any other reason, the management of Burswood on Swan shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.
20. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Burswood on Swan.
21. Burswood on Swan can only set the room for the same number of people that has been confirmed for catering. No additional chairs will be put out.
22. We have recommended staffing amounts for functions on page 3 of this function package – if you require more staff at the event, the extra wait staff will be charged accordingly.
23. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus and beverage requirements. Please advise us of any vegetarian or dietary needs. Burswood on Swan will only provide dietary requirements to guests with medical conditions such as dairy free or gluten free or preferences such as vegetarian or vegan. Dietary requirements such as “low fat” or “low sugar” will not be considered a suitable requirement for a separate meal. Any persons with extensive allergies will be asked and allowed to bring their own food. The Organiser of the function will NOT be charged for this person.
24. Any Dietary Requirements needed when having a plated menu will be charged at an additional \$15 per person.

***Minimum Spends apply for Friday & Saturday evening bookings:**

January	Friday \$6000	Saturday \$8000
February	Friday \$8000	Saturday \$10,000
March	Friday \$12,000	Saturday \$15,000
April	Friday \$8000	Saturday \$10,000
May	Friday \$6000	Saturday \$8000
June	Friday \$8000	Saturday \$8000
July & August	N/A	
September	Friday \$6000	Saturday \$8000
October	Friday \$12,000	Saturday \$15,000
November	Friday \$12,000	Saturday \$15,000 (the last Saturday in November \$25,000)
December	Friday \$20,000	Saturday \$25,000

*Minimum spends can be reviewed depending on the circumstances of the event at time of booking. Please speak to your Coordinator for more information.

In the event of a cancellation, Burswood on Swan must be notified in writing. Verbal cancellations will not be accepted. The following cancellation fees and charges apply:

13 months+	Deposit refunded in full
12 months - 3 months	No refund of deposit
3 months - 1 month	25% of the estimated total amount payable
1 month - 10 days	75% of the estimated total amount payable
Within 10 days	100% of the estimated total amount payable



We Love It - book us in...

Upon receipt of this form and a deposit being paid, we will confirm your booking for you.

Wedding Date: _____

Couple's Name: _____

Email Address: _____

Mobile (Main Contact): _____

Postal Address: _____

Post Code: _____

How did you hear about Burswood on Swan: _____

Booking Details

Number of Guests Expected: _____

Do you wish to use Burswood on Swan for your ceremony? YES NO

Expected Start/Finish Times: _____

Comments: _____

Have you read and agree to our terms and conditions? YES NO

Signed: _____ Date: _____

Name: _____