



Barefoot Beach Weddings

Simply Stunning Weddings.

About US

Barefoot Beach Weddings (BBW) originated with one thing in mind, the perfect location. If you are a beach lover or just love the idea of a beach wedding our venue is your venue. Expansive views from stunning Gnarabup Beach to the renowned Surfers Point, you cannot get much closer to the most famous location in Margaret River. Early afternoon into sunset evenings, here nature is provided at its finest.

Catering for up to 200 cocktail or 100 seated and our venue is currently expanding to cater for not only open air weddings. For the 2015/16 wedding season we will have a fully enclosed function room to complement the already expansive deck and entertaining area.

A wedding on the foreshore a few steps away from the party. Sounds too easy!



“What we find in a soulmate is not something wild to tame
but something wild to run with”

- ROBERT BRAULT

Our Vision - Your Vision

We have designed our packages with simple perfection in mind...

With one of the most stunning natural backdrops everything we do complements the already picturesque surrounds. 'Simply stunning' is our BBW motto.

Styling your own wedding or needing a helping hand, we have sourced the best to ensure your day is timeless.



Wedding Packages

Our packages are designed with flexibility and simplicity in mind, choose from our 3 packages and add any of our special extras to suit your requirements.

Casual Cocktail

\$60 Per Person

- 6 Canapes - choose 2 each of the Meat, Seafood and Vegetarian options from our 'Cocktail Menu'

Premium Cocktail

\$110 Per Person

- Oyster Station plus 1 hour of pre-party Canapés - choose 1 each of the Meat, Seafood and Vegetarian options from our 'Cocktail Menu'
- 6 Canapes - choose 2 each of the Meat, Seafood and Vegetarian options from our 'Cocktail Menu'
- 2 Substantial - choose 2 each of the Substantial options from our 'Cocktail Menu'

Family Style, Seated

\$120 Per Person

- Starters included
- Choose 2 each of the Mains, Vegetables, Salads and Desserts from our 'Family Style Menu'

****Special Extras** (prices are per person)

- Oysters (includes shucking station with one of our chefs) - \$20
- Traditional Paella - cooked in front of your guests by one of our chefs - \$24
- 1 hour of Canapés - choose 1 each of the Meat, Seafood and Vegetarian options from our 'Cocktail Menu' - \$20
- Substantial - choose 2 each of the substantial options from our 'Cocktail Menu' - \$20
- Cocktail Desserts - choose 2 each of the dessert options from our 'Cocktail Menu' - \$15
- Slider Station or Hawker Hut - choose 2 each of the Slider Station or Hawker Hut options from the 'Late Night Hawker Style Menu' - \$20



"Nothing brings people together like good food"

- BBW CREW

Menu

Our chefs have created menus using as much local produce as possible to really showcase to you and your guests everything that the Margaret River region has to offer. In Margaret River we are well known for our locally grown produce and our world famous wineries. Everything is carefully chosen to suit a wide variety of people. Not only is the food amazing, the way we serve it will get people talking. Good food, shared amongst good friends.

Cocktail Menu

This menu is designed to offer plenty of variety and is a great way for everyone to socialise. We time the service around the evenings proceedings to ensure everyone is catered for. The cocktail offering is perfect to keep the party moving.

Seafood

- Chilli salted calamari, Thai chilli jam, lime
- Prawn and chive arincini balls, smoked paprika aioli
- Grilled king prawn, tom yum soup, coriander
- Thai style fish cakes, chilli aioli
- Coconut crumbed prawns, lime mayo
- Tempura whiting, caper aioli
- Grilled half shell scallops, black bean vinaigrette

Vegetarian

- Porcini mushroom and taleggio arincini balls, hazelnut aioli
- Parmesan polenta, kale pesto, semi dried tomatoes
- Sherry mushroom, caramelized onion and fontina bruschetta, balsamic gel
- Falafels, coriander, cumin spiced yoghurt
- Marinated artichoke and cherry tomato tarts, kale pesto
- Creamed leek, asparagus and fontina tarts
- Smoked potato and chive croquettes

Meat

- Braised ham hock and parsley terrine, toasted ciabatta, apple gel
- Masterstock braised pork belly, palm sugar caramel, coriander, lime
- Crumbed lamb cutlets, gremolata, whipped feta
- Twice-cooked Japanese chicken, kewpie mayo
- Peking duck pancakes, hoisin sauce, spring onions, coriander
- Pork and cider sausage rolls, home made tomato relish
- Tataki veal, rocket, parmesan, shallot caramel

Substantial

- Masterstock braised pork belly, glass noodle, salted cucumber and coriander salad, chilli caramel dressing
- Slow braised pork cheeks, potato gnocchi, mushrooms, spinach, fresh herbs, parmesan
- Chicken satay, sautéed bok choy, steamed jasmine rice, peanuts
- Roast pumpkin and sage risotto, goat's cheese, pine nut crumbs, olive oil
- Green chicken curry, coconut rice, coriander and crispy shallot salad
- Chickpea and lentil dhal, cauliflower, roasted cherry tomatoes, fresh herbs
- Tempura whiting, fries, lemon, caper aioli

Desserts

- Baked chocolate fudge, salted peanut caramel
- Eton mess, vanilla meringue, rhubarb gel, strawberries, rhubarb cream
- Bite-size lavosh with a selection of cheese, quince paste, pear
- Pistachio macaroon, chocolate cream
- Bahen & Co Chocolate brulee, hazelnut biscotti
- Chocolate tart, salted caramel popcorn
- Baked lemon cheesecake, blueberry gel

Family Style Menu

This menu is designed with sharing in mind. Think of a long table dinner where your guests enjoy passing great food and sharing world class wines for a sophisticated, yet casual dinner.

Starters (included)

- Yallingup wood-fired bread, olive oil, hazelnut dukkah
- Marinated olives, grilled chorizo, basil

Mains

- 72hr braised lamb shoulder, thyme, preserved lemon
- Roast chicken pieces, prosciutto, thyme and lemon stuffing
- Whole side of Tasmanian salmon, cashew pesto
- Slow roasted pork belly, apple, cinnamon, crackle
- King prawn and chorizo paella, peas, herbs, lemon
- Japanese fried chicken, kewpie mayo
- Roast porterhouse, dry spice rub

Salads

- Rosie's potato salad, seeded mustard, chives, boiled eggs, aioli
- Spiced carrot, chickpeas, olive, organic raisin, rocket, tahini yoghurt dressing
- Mixed greens, lemon vinaigrette
- Italian bread (panzanella) salad
- Roast pumpkin, quinoa, dates, almonds, harissa dressing

Vegetables

- Steamed green beans, candied walnuts, blue cheese crumble
- Roast chat potatoes, sea salt, lemon, thyme
- Parmesan polenta, pesto
- Charred broccolini, garlic, lemon
- Buttery potato puree, sea salt, truffle oil
- Roast carrots, harissa, black olives

Desserts

- Baked chocolate fudge, salted peanut caramel
- Eton mess, vanilla meringue, rhubarb gel, strawberries, rhubarb cream
- Cheese selection, quince, fruit bread, house made crackers
- Bahen & Co Chocolate brulee, hazelnut biscotti
- Chocolate tart, salted caramel popcorn
- Baked lemon cheesecake, blueberry gel
- Citrus tart, vanilla mascarpone

Late Night Hawker Style (served after 10pm)

A cool addition to BBW food offerings. Designed as a pick-me-up and timed to perfection to ensure your guests' late night cravings are satisfied. Served outside in our unique hawker hut for a touch of theatre.

Slider Station (mini burgers)

- Wagyu burger, lettuce, tomato, smoked tomato relish
- Poached prawns, shallots, iceberg, kewpie mayo
- Zucchini and quinoa pattie, basil pesto
- Twice-cooked Japanese chicken, cos lettuce, tomato, mayo
- Masterstock pork, pickled cabbage, chilli jam
- Roast beef and gravy

Hawker Hut

- Peking duck pancakes, hoisin
- Twice-cooked pork belly, Thai caramel and chilli jam sauces
- BBQ prawn skewers, harissa, coriander

Wedding Services

Your wedding co-ordinator will help you here. There is so much to choose from and without local knowledge from a stylish co-ordinator you could be disappointed. We know what it means to get the finer things right!

ACCOMMODATION

Margaret's Beach Resort: 9757 1227
Darby Park: 9757 2033
Rosewood Guest House: 9757 2845
Riverglenn Chalets: 9757 2101
In-House Holidays: 9757 3606
Llewellyn's Guesthouse: 9757 9516
Margaret's Forest: 9758 7188
Vintages: 9758 8333
Edge of the Forest: 9757 2351

FLORISTS

Blooming Beautiful - Alice Clarke:
0419 956 576
Sweet Pea Designs: 0421 561 441
Wholesale Flowers (supply only)
Tony Foi: 0432105795

MAKE-UP ARTISTS

Brenda Lee - Make-up Style
Management: 0403 799 670
Amy Kelly: 0410 592 094
Jasmine Toovey: 0438 947 444

CELEBRANTS

Laurissa Knowles: 9757 6661, 0439 576 661
Joan Kent: 9752 4495
Jennifer Etherington: 0417 903 052
Adrian May: 9759 1287
Anita Gill: 0438 207 662
Jen Burrows: 0421 377 880

STYLING

Zest Styling – Kate Lukin: 0438 554 043

BEAUTY AND THERAPIES

Hidden Beauty the mobile spa specialists:
0415816389/0412620990
I Do Beauty - Claire Murray - 0400 730 422

PHOTOGRAPHERS

Russell Ord: 0417 189 152
Jacqui Simons: 0403 902 331

WEDDING VEHICLES

Shepherdson Bus Hire: 9757 2955
Down South Luxury Limousines:
0400 969 541
The Chauffeur Bus: 0437 770 564

VIDEOGRAPHERS

The Wedding Tape: 0450 604 334

CHILD CARE

Down South Babysitters: 0438 813 440

ENTERTAINMENT

DJ Swami: 0402 782 221
Jazztrix: 0438 957 504
Noah Shilkin Pianist: 0413 611 430
Down South Music - Lee Cummings:
0449 141 424

HAIRDRESSERS

Jasmine Toovey: 0438 947 444
Fiona Locke 'I do hair': 0412 205 300
Mrs Madson (Carlie): 0438 543 616

WEDDING CAKES

Carmello Edible Art: 9757 6024,
0438 910 192

White Elephant provides that unique blend of relaxed friendly staff, a location that shines with natural beauty requiring few other embellishments. A professional team with an innate sense of laid-back style yet attention to detail and quality focus from glass to ingredients...

- BBW CREW

Wedding Enquiry

We may be casual, however you still need rules! Please read our Terms and Conditions



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