



Weddings on Obi

Congratulations on planning your wedding day!

We can make your wedding day as memorable as the Mountain itself and as unique as we all are!

Getting to know us

Husband and wife team, Chris and Jodi Bond welcome you to their award winning restaurant and cabin accommodation venue. Located in the heart of Maleny, this secluded rainforest setting overlooks the peaceful and always flowing Obi Obi Creek.

If you haven't discovered the delightful Pomodoras on Obi Restaurant, then you're in for a pleasant surprise. The view is first to impress with the rolling green lawn leading out to the banks of the Obi, where you will find nestled in amongst the native Pencil cedars a ceremony platform, set up with a white bridal signing table and two classic boutique chairs.

Next to delight is the food. In fact Pomodoras on Obi has received food critics' approval and featured in many magazines from Noosa to Brisbane. You can design your own dream package from the variety of food and beverage options that suit your budget.

The stunning open-planned restaurant can seat up to 70 of your closest family and friends whether you are planning a small or large wedding, Pomodoras can offer you a few different seating arrangements and styling package options.

At Pomodoras on Obi there are also five onsite luxury cabins where the bridal party can prepare for the big day. Guests coming from afar may also see this as a great way to unwind before or after the event.

Chris and Jodi are also members of many Sunshine Coast hinterland wedding groups, working closely with award winning bridal services to ensure your day is perfect.

Testimonial

Hi Jodi and Chris,

It is so rare that your expectations are so immensely exceeded. To have this done on our wedding day was an experience I would wish on any couple. Both of you and all your staff created the most relaxing and thoroughly enjoyable day and the stay in the beautiful cabins was the icing on the cake.

Chris, you have an obvious talent in the kitchen and I have to say that you have redefined "alternate drop". Every meal was perfect, 50 three course dinners without one disappointed guest. The Creme Brulee was seriously one of the most amazing things I have tasted.

Jodi, the communication and access to your venue was flawless from booking through to breakfast the "morning after". Pomodoras has an obvious heart and soul that we wouldn't have found at another wedding venue. I really don't feel that words do justice to how much we enjoyed our two days as your guests.

Thank you for helping us celebrate.

Look forward to seeing you for lunch or dinner next time we are in Maleny

- Jesse and Jodie Spurr



Beverage Options

Cash bar – guests to order and pay at the bar

Guests pay for their own drinks at all times. You do have the option of offering a cash bar before the meal and then running a tab account when service begins.

Bar tab – guests to order at the bar

You may set a limit for the entire function and choose the selection of beverages you would like to offer. These must be pre-set prior to the wedding and an update will be provided to a nominated person during throughout the evening. **Total Bill must be paid for on departure.

Drinks Packages – table service provided

Package 1 (4 hrs)

\$40.00 per person

House Selection -

Bubbly, NZ Sauvignon Blanc, Cabernet Sauvignon, James Boags Light, Pure Blonde Mid, Coppers Pale Ale, Organic Soft Drinks, Juices, Tea/Coffee

Package 2 (6 hrs)

\$45.00 per person

House selection -

Bubbly, NZ Sauvignon Blanc, Organic Chardonnay, Cabernet Sauvignon, Organic Merlot, James Boags Light, Pure Blonde Mid, Fat Yak, Crown Lager, Apple/Pear Cider, Organic Soft Drinks, Juices, Tea/Coffee

Package 3 (6 hrs)

\$55.00 per person

Premium selection -

French Bubbly, NZ Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Shiraz, James Boags Light, Pure Blonde Mid, Coppers Pale Ale, Crown Lager, Corona, Fat Yak, Apple Cider, Organic Soft Drinks, Juices, Tea/Coffee

We will at all time practice responsible service of alcohol, we encourage responsible drinking and do not support excessive drinking. Persons under 18 yrs will not be served or offered alcoholic beverages.

Proof of age may be requested by management or staff at any time, if the person is unable to produce ID, they will be refused service.

“No more it’s the law” will be used for any person that becomes unduly intoxicated or disorderly and they will be offered transport refused service

No BYO beverages.



Meal Packages

Simple Life Package

\$60.00 per person

Includes;

- 2 course alternate serve menu (Entree / Main)
- Choose 2 dishes for each course from the sit-down menu
- Wedding cake served as your dessert

Pomodoras Package

\$75.00 per person

Includes;

- Choice of 5 types of canapés served after the ceremony
- 2 course alternate serve menu (Entree / Main)
- Choose 2 dishes for each course from the sit-down menu
- Wedding cake served as your dessert

Extras

- Extra course - \$12.00 per person
- Bread roll & butter - \$1.50 per person
- Homemade petit fours - \$3.50 per person

Foodies Package

\$80.00 per person

Includes;

- Cheese, pate & French macaroon canapés
- 3 course alternate serve menu (Entree/Main/Dessert)
- Choose 2 dishes for each course from the sit-down menu
- Wedding cake served on platters

Cocktail Package

\$55.00 per person

(Minimum 70 adults, 4 hr service)

Choice of - 4 cold + 3 hot + 2 desserts from the canapé menu + service of wedding cake

Fork & Talk Package

\$65.00 per person

(Minimum 60 adults, 4 hr service)

Choice of - 3 Fork & Talk dishes + 4 canapé dishes + service of wedding cake



Canapé Menu Options

Cold selection

- Chinese spiced fish with tzatziki in lettuce cups *gf*
- Tomato & bocconcini quiche
- Thai prawn salad rice paper spring rolls *gf*
- Tandoori chicken with a mango salsa
- Chicken liver pate on toasted sour dough with chutney
- Moroccan vegetables with marinated feta
- Pumpkin risotto balls with a raspberry pesto dipping sauce *gf*
- Corn & sage fritter with buffalo mozzarella and cherry tomato *gf*
- Ricotta pancakes with Smoked Salmon *gf*
- Buffalo quark & tomato confit on a homemade caraway biscuit
- Smoked Eggplant cannelloni stuffed with ricotta & lime *gf*

Hot selection

- Thai Fish cakes with curry dipping sauce
- Mushroom & parmesan Soup *gf*
- Lamb samousa with tzatziki
- Mini mushroom & onion filled turnovers
- Crumbed sesame chicken goujous with caesar dip
- Sumac crusted squid with a lemon aioli

Sweet selection

- French macarons *gf*
- Chocolate truffles *gf*
- Vanilla cream filled Brioche doughnuts
- Mini strawberry tartlets
- Pavlova meringue with sliced mandarin & chocolate mousse *gf*

Fork & Talk Options

Bamboo boats

- Pumpkin, ricotta & thyme Ravioli served with a carrot broth
- Local buffalo ragout ravioli with parmesan & jus
- Tandoori chicken salad – tzatziki, marinated apricots, ginger and lime dressing *gf*
- Sautéed sumac dusted Calamari & Prawn salad – apple, fennel & gluten free croutons with grilled haloumi *gf*
- Nicoise salad – sautéed potato, green beans, olives, roasted tomatoes, rocket, anchovies, vincotto dressing *gf*
- Thai fish cakes served with a green Thai curry sauce
- Mushroom risotto – cherry tomatoes, roasted macadamias, truffle oil *gf*

Noodle boxes

- Moroccan lamb curry served with marinated apricots & cous cous
- Hokkien noodles with sesame crumbed chicken goujous
- Mushroom stroganoff with sour cream & white rice *gf*
- Mediterranean roasted vegetables with red capsicum dressing & cous cous
- Local Witta Buffalo - meat balls with fettuccini pasta, spinach, tomato sauce, parsley & parmesan
- Beer battered fish bites – fries, lime aioli



Sit-down Menu Options

Entrees

- Mushroom Soup - toasted Turkish bread
- Roasted Pumpkin & parmesan Soup - toasted Turkish bread
- Prawn Cocktail – maryrose sauce gf
- Seared Scallop & Prawn salad – rocket, apple gf
- Sumac dusted deep fried calamari – aioli, apple & fennel salad
- Smoked salmon pate – chutney, toasted sour dough toast
- Confit duck terrine – pickled beetroot, rocket, port jelly gf
- Local Buffalo Ravioli - parmesan & jus
- Pumpkin, ricotta & thyme Ravioli - carrot broth
- Beef Carpaccio - rocket, hazelnuts & truffle aioli gf
- Poached Chicken Ballentine – tomato salad, rocket, olive tapenade gf
- Brie & chive double baked Soufflé gf
- Mushroom Feuillet - creamy port sauce
- Cannelloni - ricotta & spinach stuffing, homemade tomato & parmesan sauce, zucchini gf

Mains

- Roasted Lamb rump – saffron mash, rosemary & cherry tomato kebab gf
- Braised Lamb shank - mustard seed mash, honey roasted carrots, roast broccoli & jus gf
- Roasted Lamb cutlets – dauphinoise potato, broccoli & jus
- Roasted Pork Cutlet – fondant potato, caramelised apple filo tartlet green beans, creamy mustard sauce
- Confit Duck leg – homemade gnocchi, roasted beetroot, cherry tomatoes & jus
- Beef Porterhouse (cooked medium) – potato rosti, mushrooms, onion jam, honey roasted carrot's gf
- Beef Medallions (cooked medium) – parsley mash, asparagus, caramelised baby onions, jus gf
- Snapper fillet wrapped in prosciutto – fetta, crushed new potatoes, broccolini, olive tapenade gf
- Roasted chicken Supreme stuffed with ricotta & basil - lemon scented crushed new potatoes, a baby Greek salad and pesto dressing gf
- Poached Chicken Ballentine – rosemary mash, green beans, creamy basil sauce gf
- Pan fried Barramundi fillet – olive mash, asparagus, salsa Verde, red capsicum dressing gf
- Mushroom risotto – spinach, cherry tomatoes, roasted macadamias, truffle oil v/gf
- Pumpkin & asparagus risotto – rocket & pine nut salad v/gf
- Mediterranean vegetable & brie Filo parcel – rocket salad, roast tomato sauce v

Desserts

- Apple & Blackberry Crumble - blackberry ice cream gf
- Caramelized Lemon & Lime Tart - raspberry compote
- Pear & Almond Tart – vanilla ice cream
- Baked Chocolate orange Tart - orange ice cream
- Pistachio Crème Brulee - homemade Dutch wafers gf
- Vanilla Crème Brulee - homemade Dutch wafers gf
- Chocolate Fondant – passionfruit parfait gf
- Strawberry & Vanilla Baked Alaska gf
- Sticky date pudding - toffee sauce, vanilla bean ice cream



Reception Styling Options

“The Essentials” **a must have

\$3.50 per person

White table cloths / White linen napkins / tea light candles on all tables / cake knife
use of wireless micro phone / in-house sound system

“The Basics”

\$200.00

Bridal table / cake / gift table skirting (includes set up)

D.I.Y or Own Stylist

Access into the venue will be after 2:30 pm unless an exclusive venue hire charge of \$750.00 has been paid

Stationary Package

\$8.00 per person

Includes;

Set up, DL size menu cards per person, place cards per person, printed table numbers, seating chart

Styling Package 1

\$15.50 per person

Includes;

The essentials / Chair sash in pre-arranged colour / Standard centre piece

Bridal table skirting with chiffon swagging / Cake & Gift table skirting

Styling Package 2

\$18.50 per person

Includes;

The essentials / Chair sash in pre-arranged colour / Premium centre piece / hessian table runners

Bridal table skirting with chiffon swagging / Cake & Gift table skirting

Styling Package 3

\$23.50 per person

Includes;

The essentials / White Lycra chair cover / Chair sash in pre-arranged colour / Premium centre piece

Bridal table skirting with chiffon swagging & fairy lights

Backdrop frame work with chiffon curtain & fairy lights / Cake & Gift table skirting



Styling Options Continued

Cocktail Styling package

\$1,300.00

Includes;

3 High Cocktail Tables with white wrap or linen to match theme / 6 White bar Stools
3 Restaurant tables with white linen table cloths / 12-18 Restaurant chairs / country style sofa's
Tea lights in glass holders for each table / 6 small jars with seasonal flowers / Wedding Announcement
1 Gift table skirted / 1 Round Cake table skirted / 1 Bird cage for Wishing Well
Printed up DL size menu & beverage list per table / Set up & Pack down

Ceremony Package - Standard

\$750.00

Includes;

Hire of Obi the gardens / 30 White Americana Chairs / 2 Bali Flags
1 Registry Table, Linen & Two Americana Chairs / Mixed Colour Rose Petals for Aisle
Set up & Pack down

Ceremony Package - Premium

\$1,450.00

Includes;

Hire of the Obi gardens / Brushwood Arbour with seasonal floral styling / 30 Wooden French bistro chairs
1 Registry Table, Linen & 2 wooden bistro chairs / Mixed Colour Rose Petals for Aisle
2 wine barrels / 9 jars of seasonal flowers for aisle chairs, wine barrels & registry table
Set up & Pack down

D.I.Y - Ceremony Set up

Access into the garden will be after 10:00am plus a garden hire charge of \$500 would apply

Other items for hire - price on application

Wine barrels / vintage sofa / Vintage Trunk wishing well / chandelier for garden photo's / Lawn games

Local product guest favours - price on application

Pomodoras Balsamic Dressing Bottles / Hum Honey Jars / Divine Wickes Soy Candles