

WEDDINGS by The Brisbane Club





If you're looking for an exquisite backdrop for your wedding, whether it's an intimate gathering or a grand affair, The Brisbane Club has everything you need to make your special day as unique as you are.

Perfectly positioned in the heart of the Brisbane CBD overlooking the heritage listed GPO and newly revitalised Anzac Square, select from three spaces offering refined elegance, classical beauty and unique character.

Personalise your reception to reflect your discerning palate with carefully crafted menus boasting culinary delights combined with fine wines from the southern hemisphere's most coveted wine cellar. You are even invited to curate your own quality menu!

Host your grand affair in the magnificent surrounds of rich mahogany, antique silver, chandeliers, stained glass windows and renowned artworks of our Members Dining Room, seating up to 150 guests.

For a more intimate affair our Private Dining Room or Cellar Dining Room & Bar accommodates up to 60 guests for a cocktail style or up to 30 guests for a sit-down lunch or dinner with your very own a la carte or tailored menus available on request.

If you imagine having your very own luxe reception lounge, bridal retreat, or wedding after-party, our unique and exceptionally appointed spaces will make it an experience to remember.

Our packages are available exclusively for weddings held in the Members Dining Room for a minimum of 70 guests. Our Cocktail package is available for 40-60 guests in the Private Dining Room which offers stunning views over Brisbane's heritage listed GPO.





COCKTAIL PACKAGE \$145 per person

- 12 canapes your choice of cold, hot and dessert selections, or alternatively select 8 canapes and grazing table.
- Five-hour deluxe beverage package including selected sparkling, white and red wines, beers, soft drinks and orange juice
- Port served with freshly brewed coffee and selection
- Dedicated wedding planner to assist in planning your celebration

- Dedicated wait staff looking after the bridal party for the duration of your reception
- Complimentary venue hire
- Skirted bridal and cake table with silver knife for cutting of the cake
- Lectern and microphone
- Menu tasting for the newly engaged couple
- ❖ Cakeage your wedding cake plated and served as ❖ Bridal retreat (President's Room or Cellar Dining Room & Bar) for photographs and cocktail hour before celebrating with your guests.

CELEBRATION PACKAGE \$160 per person

Our Celebration Package is available exclusively for weddings held in the Members Dining Room (min 70 pax) or Private Dining Room (Available Saturday/Sunday minimum of 30 guests)

- Entrée and main (alternate drop)
- Five-hour deluxe beverage package including selected sparkling, white and red wines, beers, soft drinks and orange juice
- Port served with freshly brewed coffee and selection of teas
- Cakeage your wedding cake plated and served
- Dedicated wedding planner to assist in planning your celebration
- Dedicated wait staff looking after the bridal party for the duration of your reception

- Complimentary venue hire
- Skirted bridal and cake table with silver knife for cutting of the cake
- Parquetry dance floor
- Lectern and microphone
- Menu tasting for up to 4 guests
- Selection of linen
- Bridal retreat (President's Room or Cellar Dining Room & Bar) for photographs and cocktail hour before celebrating with your guests.

25% penalty on Saturday and Sunday functions

Packages

ELEGANCE PACKAGE \$190 per person

- to be enjoyed during pre-dinner drinks
- Entrée, main and dessert (alternate drop)
- Five-hour deluxe beverage package including selected sparkling, white and red wines, beers, soft drinks and orange juice
- Port served with freshly brewed coffee and selection of teas
- Cakeage your wedding cake served on platters
- Dedicated wedding planner to assist in planning your celebration

- 6 canapes your selection of hot and cold canapes Dedicated wait staff looking after the bridal party for the duration of your reception
 - Complimentary venue hire
 - Skirted bridal and cake table with silver knife for cutting of the cake
 - Parquetry dance floor
 - Lectern and microphone
 - Menu tasting for up to 4 guests
 - Selection of linen
 - ♦ Bridal retreat (President's Room or Cellar Dining Room & Bar) for photographs and cocktail hour before celebrating with your guests.

EPICUREAN ROMANCE PACKAGE \$205 per person

- ♦ 6 canapes your selection of hot and cold canapes to be enjoyed during pre-dinner drinks or Grazing Table
- Curate your own 3 course menu with our Executive Chef Caleb Bilewicz, with three choices for each course allowing your guests to select on the night
- Five-hour deluxe beverage package including selected sparkling, white and red wines, beers, soft drinks and orange juice
- Port served with freshly brewed coffee and selection
- Cakeage your wedding cake served on platters
- Dedicated wedding planner to assist in planning

- Dedicated wait staff looking after the bridal party for the duration of your reception
- Complimentary venue hire
- Skirted bridal and cake table with silver knife for cutting of the cake
- Parquetry dance floor
- Lectern and microphone
- Menu tasting for up to 4 guests
- Selection of linen
- Bridal retreat (President's Room or Cellar Dining Room & Bar) for photographs and cocktail hour before celebrating with your guests.

your celebration 25% penalty on Saturday and Sunday functions





Food Selections

SAVOURY CANAPES

Smoked Salmon Blini, crème fraiche, finger lime pearls

Rare Beef Crostini, beetroot relish

Parmesan & Zucchini Blini smoked chicken, saffron aioli

Smoked Cheddar Croquette bush tomato

Pulled Lamb Tart

Onion Bahji mint yoghurt

Duck Pithivier house made puff pastry

Corn & Tarragon Cake whipped goat's cheese

Kimchi Blini soy omelette, kewpie

Waldorf Chicken filo cup

Beef Pastrami sauerkraut, crostini

Cooked Prawn tempura nori, avocado wasabi

Rosemary Short Bread blue cheese,

Assorted Sushi sweet soy

Goat's Cheese Profiterole local honey

Smoked Duck Breast orange marmalade, brioche

Grilled Prawn Toast sesame

Chicken Satay Skewer

Gourmet Pies

Mushroom Arancini aioli

Duck Spring Rolls sweet soy

Falafel hummus

Panko Prawn tartare

Vegetarian Spring Roll sweet chilli

DESSERT CANAPES

Chocolate Silk Tartlet

Citrus & Raspberry Tartlet

Hazelnut Macaron ganache, hazelnut praline

Almond Coconut Pudding

Dulcey Apricot Sable

Strawberries & Cream Cone

Apple Mousse butterscotch, compote

SIT DOWN MENU

ENTRÉE

Coconut Battered Prawn bok choy, charred corn, burnt lime, turmeric reduction

Salt & Pepper Pork Belly pineapple, sweet & sour, crispy onion, micro sprout salad

Truffled Mushroom Risotto pecorino, roquette

Confit Salmon fennel, celery, radish, flaxseed wafer, horseradish yoghurt

Goat's Cheese Tortellini burre noisette, pumpkin, peas

Beef Short Rib miso pumpkin, battered onion ring

Corn Chowder poached scallops

MAIN

Beef Fillet sour onion tart, smoked potato, beans, grilled portobello mushroom, jus

Spiced Lamb Loin crushed pumpkin & seed prese, skordalia whip, roasted carrot, jus

Duck Breast artichoke puree, roasted carrots, sugar snaps, jus

Chicken Breast pomme château, green beans, hollandaise sauce

Market Fish grilled kipfler potatoes, asparagus, heirloom tomatoes, salsa verde

Pork Belly parsnip whip, apple relish, salt baked swede, beans, jus

Twice Baked Goat's Cheese Souffle roasted beetroot, cumin granola, asparagus, dressed leaves

DESSERT

Chocolate & Passion Fruit Gateau raspberry sorbet

Lemon Meringue Tart

macerated berries, black berry sorbet

Opalys White Chocolate Mousse almond sable, raspberry

Fig Parfait oatmeal streusel, dulcey ganache

Coconut Friend

hazelnut, milk chocolate, apricot sorbet

Tailor-Made Options

GRAZING STATION \$25 per person

A selection of local and international cheese, charcuterie and accompaniments perfect for a post-ceremony, pre-reception graze.

DESSERT TABLE \$20 per person

A grazing table full of delightful treats to finish off your special day. Includes an assortment of macarons, mini tarts, donuts, and mini gelato cones.

CHILDREN'S MEALS \$50 per child

Includes main, dessert and a five-hour non-alcoholic beverage package.

CREW MEALS \$50 per person

Your entertainer, photographer and others involved in bringing together your special day are welcome to enjoy a main course and non-alcoholic beverage.

All our menus are seasonal and subject to change.



Finishing Touches

CEREMONIES \$500

Overlooking Post Office Square and Anzac Square, our Edinburgh Room is the perfect venue for a small ceremony or wet weather contingency. Accommodating up to 100 guests seated, with the venue hire also including a registry table, red carpet and microphone.

Available exclusively to couples hosting their reception at The Brisbane Club.

PHOTO OPPORTUNITIES

Not only is The Brisbane Club in the heart of the Brisbane CBD, but we are a short stroll to the recently restored Anzac Square and the General Post Office, offering locations of historical significance.

Within the venue you will find stained glass windows and renowned artworks, plus rich mahogany panelling and iconic Champagne house artworks and collectables within the southern hemisphere's finest Cellars to provide a backdrop for your wedding shoot.

STYLING & ENTERTAINMENT

If you would like assistance with styling, floral arrangements, lighting and entertainment we have several trusted suppliers at the ready to work with us to present your personality, ideals and dreams as newlyweds.





Enquire

Our events team would be delighted to show you through our exquisite venue and to discuss how it may be the perfect canvas to bring your vision of your special day to life!

Appointments to view the Club are available Monday to Friday, 9am – 11am or 3pm – 5pm. Saturday appointments are available when a wedding is scheduled at The Brisbane Club.

Phone: (07) 3222 8743

Email: functions@brisbaneclub.com.au

Note: Prices are valid until December 2020. Subject to availability. Detailed terms and conditions available at the time of booking.

