

WEDDINGS
CEREMONIES & CELEBRATIONS

WEDDING PACKAGES | 2026

THE BRISBANE CLUB



YOUR WEDDING AT THE CLUB

Overlooking the heritage-listed General Post Office and Anzac Square, The Brisbane Club has been bringing people together for more than 120 years. Mahogany panelling, stained glass, chandeliers and the Club's own art collection set the scene. Our team looks after everything else.

Whether you are planning an intimate cocktail reception or a long, joyful dinner in the Members' Dining Room, we will work closely with you from the first conversation to the last dance. Menus draw on seasonal produce and one of the Southern Hemisphere's most celebrated wine cellars, and every detail is shaped around the two of you.

We would love to show you around. Come and see the Club for yourself, and let's start planning something beautiful.

- Heritage Setting in the Heart of the City
- Ceremony & Reception Under One Roof
- Seasonal Menus, Tailored to You
- Award-Winning Wine Cellar
- Dedicated Wedding Coordinator



OUR SPACES



MEMBERS DINING ROOM

GRANDEUR BACKDROP

BANQUET 140 | CABARET 120 | COCKTAIL 200



EDINBURGH ROOM

CITY ICONIC VIEWS, NATURAL LIGHT & FULL BAR

BANQUET 110 | CABARET 96 | COCKTAIL 180

THEATRE 140 | BOARDROOM 40 | U SHAPE 35



OAK ROOM

TOP FLOOR AND CITY VIEWS

BANQUET 40 | CABARET 32 | COCKTAIL 70

THEATRE 60 | BOARDROOM 32 | U SHAPE 26



PRIVATE DINING ROOM

INTIMATE, NATURAL VIEWS AND FORMAL

BANQUET 30 | CABARET 27 | COCKTAIL 50

THEATRE 40 | BOARDROOM 32 | U SHAPE 20



CELLAR DINING ROOM

THE MOST COVETED ROOM IN THE CLUB

BOARDROOM 20 | COCKTAIL 30



PRESIDENT'S ROOM

A DISCREET LOCATION, RESERVED FOR THE FEW

BOARDROOM 12 | BANQUET 15



WEDDING PACKAGES

COCKTAIL	Twelve canapés, or eight canapés and a grazing station $160 per person
CELEBRATION	Entrée and main, served alternate drop $180 per person
ELEGANCE	Six canapés on arrival, then entrée, main and dessert, served alternate drop $255 per person
EVERY PACKAGE INCLUDES	Four-hour Deluxe beverage package (page 7) A dedicated wedding coordinator, from first enquiry to the last dance Menu tasting for up to four guests Bridal retreat in the President's Room or Cellar Dining Room for photographs Dedicated wait staff for the bridal table Cakeage, with your wedding cake served on platters Red carpet, place cards and an A3 seating plan Skirted bridal and cake tables, with a silver cake knife Parquetry dance floor, lectern and microphone Your choice from our selection of linen
GOOD TO KNOW	Packages are designed for the Members' Dining Room, for a minimum of 70 guests. The Cocktail package is also available in the Private Dining Room for smaller celebrations. Prices are per person, Monday to Friday. A 20% surcharge applies on Saturdays and 25% on Sundays and public holidays. Room hire applies as set out in our Terms & Conditions, unless your wedding is charged to a Member's account.

CANAPÉS

Choose your canapés from the selection below. Our chef is always happy to suggest a balance of hot and cold.

COCKTAIL
Twelve canapés
Included

ELEGANCE
Six canapés
Included

HOT

CHORIZO CARAMELISED ARANCINI onion, cheddar	PGF
DUCK SPRING ROLL with plum sauce	
COCONUT CRUMBED PRAWN naam jim aioli	PGF PESC
POTATO DOUGNUTS green goddess	V
KOREAN FRIED CHICKEN kewpie, spring onion	
STEAK AND PEPPER GOURMET PIE	
OYSTER KILPATRICK SUNDRIED TOMATO	GF
CHICKEN SATAY SKEWER peanut sauce	

COLD

SMOKED CHICKEN TART green goddess	GF
MINI OKONOMIYAKI tonkasu kewpie	V
TOSTATA spiced beef, guacamole	PGF
ROASTED CAULIFLOWER whipped tahini, white corn tortilla	VE
WHIPPED GOATS CHEESE beet relish, beet and caraway cracker	GF V
SMOKED SALMON pickled cucumber, finger lime, crumpet	PESC
BEEF TARTARE ENCROUTE mustard and capers, mushroom aioli	
DUCK LIVER PATE TART fig jam	GF

ADD ON

ADDITIONAL CANAPÉ	**$6 per person**
GRAZING STATION	**$30 per person**



DIETARY LEGEND GF Gluten free PGF Possible Gluten free PESC Pescatarian V Vegetarian VE Vegan

WEDDING MENU

Choose two dishes for each course, served alternate drop. Menus are seasonal, and our chef will happily tailor one around you.

CELEBRATION
Entrée & Main

Included

ELEGANCE
Entrée, Main & Dessert

Included

ENTRÉE

CONFIT SALMON — PGF PESC
fennel sauce vierge, horse radish buttermilk, sourdough crisps

MUSHROOM ON TOAST — PGF V
toasted brioche, assorted mushrooms cooked in garlic butter, whipped goats cheese, parsley

SALT AND PEPPER SQUID — GF PESC
3 pepper coating, yuzu aioli, pickled cucumber salad

WAGYU BRESAOLA — GF
parsley compote, truffle pecorino, mustard crème, toasted hazelnuts

DUCK LIVER PARFAIT — GF
parmesan crisps, caramelised onion and pancetta jam, seasonal leaves

ALEPPO PEPPER AND HONEY STICKY PORK BELLY — GF
kachumber, shawarma sauce

SWEET POTATO FONDANT — GF VE
avocado mousse, chilli cashew crunch, seasonal leaves

MAIN

BARRAMUNDI — GF PESC
roasted coconut dahl, coriander mint and fried shallot salad, broccolini

SLOW ROAST BEEF FILLET — GF
rosti, mushroom tarragon ragout, smoked pumpkin

LAMB CROQUETTE RAS EL HANOUT — PGF
mint chermoula yoghurt, cauliflower hummus, jus

CONFIT CORN FED CHICKEN MARYLAND
miso glazed, garlic butter potato doughnut, bunch spinach, jus, fried allium crisps

LOW TEMP COMPRESSED PORK SHOULDER — GF
brown butter and garlic brussel sprouts, burnt apple puree, fried kipflers, jus

GNOCCHI — V
seasonal mushroom, truffle cream, spinach, broad beans, chilli pepita crisp

BRAISED BEEF CHEEK — GF
miso glazed pumpkin, warm potato and caramelised onion salad, chimmichirri, jus

DESSERT

BURNT BASQUE CHEESECAKE — GF
blackberry espuma, yuzu gel, dark chocolate shavings

COCONUT SPONGE — GF
white peach mousse amaretto syrup, raspberry, roasted white chocolate

MOJITO LIME SPONGE — GF
citrus cremieux mint gelee, spiced rum cream, roasted white chocolate and coconut

SALTED CHOCOLATE ENCRASSE — GF
honeycomb espuma, coffee gelato

LEMON MERINGUE TART — GF
sorbet, macerated berries

DIETARY LEGEND GF Gluten free PGF Possible Gluten free PESC Pescatarian V Vegetarian VE Vegan

BEVERAGE PACKAGES

Every wedding package includes four hours of the Deluxe package. To raise a glass with something special, upgrade to Premium for $10 per person or Ultimate for $30 per person.

DELUXE

2 HOURS	**$60 per person**
3 HOURS	**$75 per person**
4 HOURS	**$90 per person**

SPARKLING WINE
NV Growers Gate Brut Cuvée, SA

WHITE WINE (CHOOSE ONE)
2024 Growers Gate Pinot Grigio, SA
2024 Growers Gate Chardonnay, SA

RED WINE (CHOOSE ONE)
2022 Growers Gate Shiraz, SA
2022 Growers Gate Cabernet Sauvignon, SA

ONE BOTTLED BEER

SOFT DRINKS

STILL AND SPARKLING WATER

ORANGE JUICE

PREMIUM

2 HOURS	**$70 per person**
3 HOURS	**$85 per person**
4 HOURS	**$100 per person**

SPARKLING WINE
NV André Delorme Blanc de Blanc, Fr

WHITE WINES
2023 Bouchard Aîné & Fils Chardonnay, Fr
2023 Bouchard Aîné & Fils Pinot Gris, Fr

RED WINES
2023 Bouchard Aîné & Fils Pinot Noir, Fr
2023 Bouchard Aîné & Fils Côtes du Rhône, Fr

TWO BOTTLED BEERS

SOFT DRINKS

STILL AND SPARKLING WATER

ORANGE JUICE

ULTIMATE

2 HOURS	**$90 per person**
3 HOURS	**$105 per person**
4 HOURS	**$120 per person**

SPARKLING WINE
N.V Devaux Cuvée D, Champagne, Fr

WHITE WINE (CHOOSE TWO)
2025 Rieslingfreak No.3 Riesling, Clare Valley, SA
2025 Cullen Grace Madeline Sauvignon Blanc / Semillon, Margaret River, WA
2023 Christophe Patrice Chardonnay, Chablis, Fr

RED WINE (CHOOSE TWO)
2024 Giant Steps Pinot Noir, Yarra Valley, Vic
2024 Kalleske Moppa Shiraz, Barossa Valley, SA
2021 Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River, WA

TWO BOTTLED BEERS

SOFT DRINKS

STILL AND SPARKLING WATER

ORANGE JUICE

BEVERAGES ON CONSUMPTION

Choose your selection from the following.

SPARKLING	
N.V Growers Gate Brut Cuvée, SA	**$41 bottle**
N.V André Delorme Blanc de Blanc, Fr	**$78 bottle**
N.V Devaux Cuvée D, Champagne, Fr	**$169 bottle**
WHITE	
2024 Growers Gate Pinot Grigio, SA	**$41 bottle**
2024 Growers Gate Chardonnay, SA	**$41 bottle**
2023 Bouchard Aîné & Fils Chardonnay, Fr	**$77 bottle**
2023 Bouchard Aîné & Fils Pinot Gris, Fr	**$77 bottle**
2025 Rieslingfreak No.3 Riesling, Clare Valley, SA	**$87 bottle**
2025 Cullen Grace Madeline Sauvignon Blanc / Semillon, Margaret River, WA	**$93 bottle**
2023 Christophe Patrice Chardonnay, Chablis, Fr	**$94 bottle**
RED	
2022 Growers Gate Shiraz, SA	**$41 bottle**
2022 Growers Gate Cabernet Sauvignon, SA	**$41 bottle**
2023 Bouchard Aîné & Fils Pinot Noir, Fr	**$82 bottle**
2023 Bouchard Aîné & Fils Côtes du Rhône, Fr	**$82 bottle**
2021 Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River, WA	**$89 bottle**
2024 Giant Steps Pinot Noir, Yarra Valley, Vic	**$91 bottle**
2024 Kalleske Moppa Shiraz, Barossa Valley, SA	**$93 bottle**

*Wines selected from our Cellar (outside of the package options) will be charged at 1.5 times of the On-Premises Club Price (Takeaway Cellar price is not applicable)

TAILOR-MADE OPTIONS

GRAZING STATION	**$30 per person**
DESSERT TABLE	**$25 per person**
PERSONALISED MENUS WITH GUEST NAMES	**$3.50 per person**
CHAIR COVERS WITH COLOURED SASHES	**$6 per person**
GOLD CEREMONY ARCH	**$100**
CHILDREN'S MEALS (MAIN, DESSERT, SOFT DRINKS)	**$50 per child**
CREW MEALS (MAIN, SOFT DRINK)	**$50 per person**
PREMIUM BEVERAGE UPGRADE	**$10 per person**
ULTIMATE BEVERAGE UPGRADE	**$30 per person**
STAGE PIECE (1.8M X 2.4M)	**$30**





CEREMONIES

Say your vows and celebrate under one roof. Our ceremony spaces are reserved for couples holding their reception at the Club, and each includes a registry table, red carpet and microphone.

- Edinburgh Room, overlooking Post Office Square | $1,500
- Oak Room, top floor with city views | $1,250
- Private Dining Room, intimate and filled with light | $1,000

Your coordinator will look after the timings, so guests move easily from the ceremony to the first glass of Champagne.



FINISHING TOUCHES

The Club does much of the work for you. Stained glass, mahogany panelling and our art collection make a beautiful backdrop, and Anzac Square and the heritage-listed General Post Office are just outside.

A FEW IDEAS

PHOTOGRAPHS

STAINED GLASS AND ARTWORKS

MAHOGANY PANELLING AND THE CELLARS

ANZAC SQUARE AND THE GPO NEXT DOOR

STYLING & ENTERTAINMENT

FLORALS, LIGHTING AND STYLING

MUSICIANS, DJS AND PERFORMERS

CONTRACTS HANDLED BY OUR TEAM

Ask your coordinator for our preferred supplier list.



BOOKING CONDITIONS & CHARGES

DEPOSITS & PAYMENT TERMS

- **Weddings**
  - Confirmation payment of $1,000 on booking
  - Initial deposit of 25% of the estimated total within 14 days of booking
  - Progress payment 90 days prior, bringing the total paid to 75%
  - Final balance 30 days prior to your wedding

FINAL DETAILS & GUARANTEED NUMBERS

Final menu choices, preliminary numbers and dietary requirements are due **seven (7) business days** prior to the event; The Brisbane Club may substitute suitable alternatives of a comparable standard if selections aren't received in time.

- Final guaranteed numbers must be confirmed **three (3) business days** prior. Dietary requests after this point, or on the day, incur a **$15 surcharge per person**.
- The minimum charge is based on final confirmed numbers or actual headcount, whichever is greater. Late alterations may not be accommodated.

CANCELLATION POLICY

Cancellations by the client must be provided in writing to the Functions Coordinator. Cancellation fees will apply as follows:

- **4 weeks' notice or more:** $250 administrative fee, plus forfeiture of any deposit paid.
- **4–7 business days' notice:** 50% of the estimated food and beverage cost.
- **1–3 business days' notice:** 100% of the estimated total cost.
- **Weddings:** all payments made in accordance with the wedding payment schedule are non-refundable on cancellation, in addition to the fees above.

MINIMUM SPENDS

- The Brisbane Club maintains minimum food and beverage spends, which vary by room and are outlined in the table below. All minimum spends must be met through food and beverage only.
- **Any shortfall in the minimum spend will be charged as a venue hire fee.**
- **Venue hire will be applied to any function where the cost is not charged directly to a current Member** of The Brisbane Club.

Room	Member Min. Spend	Non-Member Min. Spend	Room Hire
Members Dining Room	$5,000	$6,000	$2,000
Edinburgh Room	$2,500	$3,000	$1,000
Oak Room	$1,750	$2,100	$500
Private Dining Room	$1,500	$1,800	$500
Cellar Dining Room & Bar	$1,500	$1,800	$500
President's Room	$1,000	$1,200	$250

FEES & SURCHARGES

All prices are subject to change with 30 days' written notice.

- A **20% surcharge** applies to all food and beverage for Saturday functions.
- A **25% surcharge** applies to all food and beverage for Sunday and Public Holiday functions.
- Our full Terms & Conditions accompany your quotation.







THE BRISBANE CLUB

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