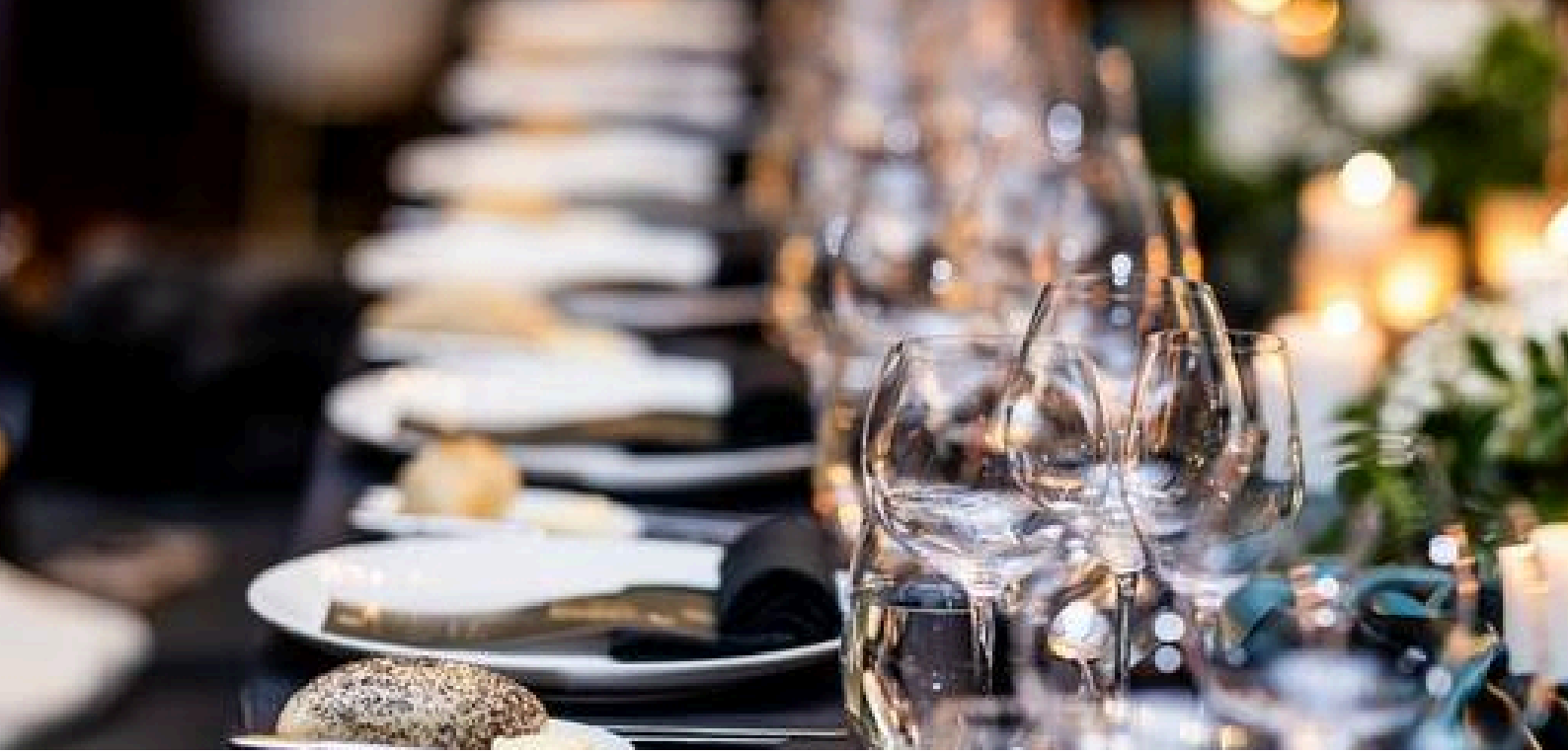


WEDDINGS

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 is waived for Members and applies to all other weddings, as set out in our Terms & Conditions.

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 nam jim aioli	PGF PESC
POTATO DOUGHNUTS 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 tonkatsu kewpie	V
TOSTADA 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, horseradish 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 brussels 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, chimichurri, 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 crémeux 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 Blancs, Fr

WHITE WINES
2026 Tyrrell's Special Release Pinot Gris, Central Ranges, NSW
2025 Tyrrell's Chardonnay, Hunter Valley, NSW

ROSÉ
2026 Tyrrell's Special Release Rosé, Hunter Valley, NSW

RED WINES
2025 Tyrrell's Special Release Pinot Noir, Hunter Valley, NSW
2025 Tyrrell's Shiraz, Hunter Valley, NSW

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
NV 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	
NV Growers Gate Brut Cuvée, SA	**$41 bottle**
NV André Delorme Blanc de Blancs, Fr	**$78 bottle**
NV Devaux Cuvée D, Champagne, Fr	**$169 bottle**
WHITE	
2025 Rieslingfreak No.3 Riesling, Clare Valley, SA	**$87 bottle**
2025 Cullen Grace Madeline Sauvignon Blanc / Semillon, Margaret River, WA	**$93 bottle**
2024 Growers Gate Pinot Grigio, SA	**$41 bottle**
2026 Tyrrell's Special Release Pinot Gris, Central Ranges, NSW	**$73 bottle**
2024 Growers Gate Chardonnay, SA	**$41 bottle**
2025 Tyrrell's Chardonnay, Hunter Valley, NSW	**$74 bottle**
2023 Christophe Patrice Chardonnay, Chablis, Fr	**$94 bottle**
ROSÉ	
2026 Tyrrell's Special Release Rosé, Hunter Valley, NSW	**$73 bottle**
RED	
2025 Tyrrell's Special Release Pinot Noir, Hunter Valley, NSW	**$85 bottle**
2024 Giant Steps Pinot Noir, Yarra Valley, Vic	**$91 bottle**
2022 Growers Gate Shiraz, SA	**$41 bottle**
2025 Tyrrell's Shiraz, Hunter Valley, NSW	**$74 bottle**
2024 Kalleske Moppa Shiraz, Barossa Valley, SA	**$93 bottle**
2022 Growers Gate Cabernet Sauvignon, SA	**$41 bottle**
2021 Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River, WA	**$89 bottle**

*Wines selected from our Cellar (outside of the package options) will be charged at 1.5 times 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:

- **More than 7 business days' notice:** $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 SPEND & ROOM HIRE

- The Brisbane Club applies a minimum food and beverage spend to every booking, set by guest numbers and the style of function rather than the room, as shown below. The minimum spend is met through food and beverage. Where food and beverage falls short, audio visual, theming, entertainment and place cards booked through the Club may count towards it, with any remaining balance shown on your invoice as a minimum spend balance.
- **As one of the benefits of membership, room hire is waived for Members.**
- **Room hire** applies to all other bookings, as shown below, and does not count towards the minimum spend. Specific room requests are quoted individually.

ROOM HIRE

Room	Seated up to	Non-Member Room Hire	Member Room Hire
Members Dining Room	140	$2,000	Waived
Edinburgh Room	110	$1,000	Waived
Oak Room	40	$500	Waived
Private Dining Room	30	$500	Waived
Cellar Dining Room & Bar	20	$500	Waived
President's Room	15	$250	Waived

MINIMUM SPEND

Guest numbers	Two Course PLATED OR SHARED	Three Course PLATED OR SHARED	Canapés
15–25 guests	$1,200	$1,350	$1,200
26–35 guests	$2,500	$3,500	$1,400
36–45 guests	$4,000	$5,500	$1,700
46–55 guests	$5,500	$6,000	$1,900
56–65 guests	$6,000	$7,500	$2,500
66–85 guests	$7,000	$9,000	$3,500
86–115 guests	$8,000	$10,000	$4,000

Minimum spend per booking, Monday to Friday.

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, charged in addition to the minimum spend.
- A **25% surcharge** applies to all food and beverage for Sunday and Public Holiday functions, charged in addition to the minimum spend.
- Our full Terms & Conditions accompany your quotation.

THE BRISBANE CLUB

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