



WEDDING PACKAGE | PORT OFFICE HOTEL

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OUR VOW TO YOU

Welcome to a venue steeped in history, elegance, and charm - the Port Office Hotel. Nestled in the heart of Brisbane City, our iconic establishment has been a beloved part of the city's heritage for over a century.

Since 1864, the Port Office Hotel has witnessed countless celebrations, making it a cherished part of Brisbane's rich past. Originally built to facilitate the bustling trade along the Brisbane River, this historic gem has evolved into a premier venue for weddings and special events.

Throughout the years, our venue has seen love stories unfold and new chapters begin. Our commitment to preserving the building's architectural heritage and timeless beauty ensures that your wedding day will be imbued with a sense of tradition and grandeur that few venues can match.

Why choose the Port Office Hotel for your wedding reception? The answer is simple: we are dedicated to turning your special day into a fairytale come true.

PORT OFFICE HOTEL

VENUE INCLUSIONS

We know how truly stressful the lead up to the big day can be. Which is why we do our best to take away some of that with the aid of our events and functions manager.

Our venue includes the following services for no extra charges:

- Usage of white linen table cloths & navy linen napkins
- All staff, including waitstaff, bartenders and kitchen team
- Personalised function signage - inclusive of:
 - Food Menus
 - Beverage Menus
 - Directional signage
 - Seating Charts
- Room set up
- Use of Microphones/Audio Visual Equipment
- Courtesy Wet Weather Ceremony Holds (for Dining Room bookings only)
- Dedicated Event Coordinator
- Complimentary Menu tasting for confirmed seated bookings
- Complimentary usage of "Bridal Retreat"



Every wedding has a story... What's yours?

At The Port Office Hotel, we understand that each wedding is a tale unto itself, a narrative woven with love, dreams, and cherished moments. We are dedicated to not only hosting your celebration but also becoming a part of your story.

As part of your package, you are invited to dine at The Port Office for a complimentary lunch or dinner. This exclusive offer includes a 2 or 3 courses (pending your final menu selection) and a selection of wines for the bride & groom.

We hold love in the highest regard, we extend our affectionate gesture to celebrate your journey together. Every wedding anniversary, we joyfully offer you a complimentary lunch or dinner. It is our pleasure to share in your enduring love story, one cherished moment at a time.

Allow us to be a chapter in your love story, a setting where unforgettable memories are created, and where your journey as a couple takes another beautiful step forward. Share your vision with us, and together, we'll craft a storybook wedding that reflects your love and your unique story.



BALCONY BAR

**200 GUESTS COCKTAIL STYLE
80 GUESTS SEATED LONG BANQUET**

Discover the epitome of elegance and charm high above the bustling streets of Brisbane City. Our Balcony Bar is a hidden gem that offers two full bars, private bathrooms, and wrap-around verandahs with breathtaking city views, making it the perfect venue for your cocktail hour, reception or intimate seated wedding.



PORT OFFICE HOTEL

PORT OFFICE DINING ROOM AND BAR

300 GUESTS COCKTAIL
160 GUESTS SEATED LONG BANQUET

Welcome to sophistication and grandeur—the Port Office Dining Room. This remarkable space offers two bars, private bathrooms, a discreet private entry, and even a secret bridal getaway, making it the ultimate choice for your grand cocktail-style event or a seated wedding for up to 160 guests.



FUNCTIONS SPACES | PORT OFFICE HOTEL

SOMETHING MORE INTIMATE



The Wine Room

Capable of seating up to 16 guests, our private dining space is perfect for surprise weddings, bridal showers, bucks parties and even micro weddings.



The Blue Room

Capable of seating up to 30 guests, our blue room space comes with its own private bar and is perfect for rehearsal dinners or intimate receptions.



ALL-INCLUSIVE PACKAGES

Option 1 - \$84

4 hour standard beverage package

2 course set menu (shared entrées & main)

Wedding cake served on platters

Option 2 - \$92

4 hour standard beverage package

3 course set menu (shared entrées, mains & dessert)

Wedding cake served on platters

Option 3 - \$70 (Cocktail style)

4 hour standard beverage package

8 piece canape package including 2 substantial items

Wedding cake served on platters



ALTERNATE DROP MENU

*limited to 40 guests

2 course | \$102

(entrée & main or main & dessert)

ENTRÉE (SERVED ALTERNATE DROP)

Beef carpaccio with parmesan crisp, truffle oil, toasted peanuts, capers and rocket *LG*

Garlic prawns with beurre noisette, avocado mousse, capers and baguette *LDO, LG*

Half shell scallops with fennel butter, pickled fennel and pangrattato *LG*

Kingfish ceviche, with dill, crème fraiche, pickled shallots, citrus dressing, finger lime *LDO, LG*

Moroccan lamb ribs with harissa honey dressing, cous cous salad, pomegranate, garlic and lemon *LDO, LG*

Wagyu tataki with ponzu, wasabi, salmon pearls and shiso *LD, LG*

3 course | \$130

(entrée, main & dessert)

MAINS (SERVED ALTERNATE DROP)

Market fish with romesco sauce, grilled asparagus, king prawn, toasted almonds and lemon *LDO, LG*

Pork cutlet with dijon mustard, truffled cauliflower puree, sauteed heirloom mushrooms and jus *LDO, LG*

Duck leg with pickled beetroots and smoked beetroot puree *LDO, LG*

Chef's risotto: arborio rice with seasonal produce *LDO, LG, V, VGO*

Eye fillet with carrot puree, truss tomatoes and salsa verde (cooked medium) *LDO, LG*

Sirloin with carrot puree, truss tomatoes and salsa verde (cooked medium) *LDO, LG*

DESSERT (SERVED ALTERNATE DROP)

Chocolate Marquise with toasted pistachios and pistachio ice cream *LG, V*

Crème brulee, with raspberry & white chocolate, biscotti, berries *LG, V*

Blueberry & marscapone cheesecake with blueberry compote, berry coulis, mixed berry sorbet

*LG (low gluten) LD (low diary) V (vegetarian)
VG (vegan) LGO (low gluten option)
LDO (low diary option) VO (vegetarian option)
VGO (vegan option)*

Guests with specific dietary needs will be catered for on an individual basis if not catered for in menu selections.



FEASTING MENU

2 Course | \$84

choice of 4 entrees & 2 mains

ENTREES

Citrus crumbed oysters

Half shell scallops with fennel butter, pickled fennel and pangrattato

Kingfish ceviche with dill, crème fraiche, pickled shallots, citrus dressing and finger lime

Moroccan lamb ribs with harissa honey dressing, cous cous salad, pomegranate, garlic and lemon *LDO, LG*

Pacific oysters with champagne granita *LD, LG*

Wagyu tataki with ponzu, wasabi, salmon pearls and shiso *LD, LG*

Wild mushroom arancini with truffle aioli *V*

3 Course | \$92

choice of 4 entrees, 2 mains & 1 dessert

MAINS

Duck leg with pickled beetroots and smoked beetroot puree *LDO, LG*

Lamb rack with spiced cous cous, harissa yoghurt, cucumber and parsley *LDO, LG*

Red emperor fillet with romesco sauce, grilled asparagus, king prawn, toasted almonds and lemon *LDO, LG*

Slow roasted rump cap with carrot puree, truss tomatoes and salsa verde *LDO, LG*

Suckling pig with apple puree, prosciutto, spec jus *LDO, LG*

Tomahawk with carrot puree, truss tomatoes and salsa verde *LDO, LG*

Whole market fish *LDO, LG*

3 Course | \$103

choice of 4 entrees, 3 mains & 1 dessert

SIDES

Broccolini with toasted almonds *LDO, LG, V, VGO*

Green beans with mustard reduction *LDO, LG, V, VGO*

Green goddess salad *LDO, LG, V, VGO*

Lyonnais potatoes *LDO, LG, V, VGO*

DESSERTS

Chocolate Marquise with toasted pistachios and pistachio ice cream *LG, V*

Crème brulee, with raspberry & white chocolate, biscotti, berries *LG, V*

Blueberry & marscapone cheesecake with blueberry compote, berry coulis, mixed berry sorbet *V*

LG (low gluten) LD (low diary) V (vegetarian) VG (vegan) LGO (low gluten option) LDO (low diary option) VO (vegetarian option) VGO (vegan option)



CANAPE PACKAGES

Aussie beef pies with house made BBQ sauce

Duck spring rolls with hoi sin sauce and coriander pesto *LD*

Haloumi and mushroom kebabs *LG, V, VGO*

Harissa chicken skewers with lemon yoghurt *LDO, LG*

Hot smoked salmon & cream cheese tartlets *LG*

Mixed tomato bruschetta, aged balsamic and basil *LD, LG, V, VGO*

Pork and fennel sausage rolls with black pepper ketchup

Pumpkin and mozzarella arancini *LDO, LG, VG*

Vegetable spring rolls with chipotle mayonnaise *LD, V, VGO*

Pea and parmesan croquettes *V*

Chilli beef empanadas

SUBSTANTIAL CANAPES

Wagyu beef sliders with cheddar, harissa mayo & tomato *LDO, LG*

Chicken parmigiana sliders with mozzarella & tomato sauce *LDO, LG, VO, VGO*

Pulled jackfruit sliders with apple slaw *LDO, LG, V, VGO*

Pumpkin risotto with heirloom mushroom, truffled mascarpone, pecorino *LDO, LG, V, VGO*

Argentinean spice-rubbed chicken with BBQ sweet corn, tomato salsa & avocado puree

Classic fish and chips with mushy peas & tomato sauce *LDO*

KIDS MENU

\$14.90

Choice of:
Roast chicken breast, salad and chips
Battered fish, salad and chips
Cheeseburger, salad and chips

SUPPLIER MEALS | \$35

Black Angus rump cap *LG*

Beer battered fish and chips

Chicken parmigiana

Pumpkin risotto *V, LGO*

UPGRADES

Cheese platters for post ceremony & pre reception **\$10pp**

Canapes for post ceremony & pre-reception **\$12pp for 3 pieces
\$16pp for 4 pieces**

Custom grazing stations
Natural Oyster Station (chalice of 30 oysters)
Charcuterie Grazing Station

**\$150
\$8 per person**



BEVERAGE PACKAGES

STANDARD

4 hours | \$44 pp
5 hours | \$54 pp

SPARKLING

Mr Mason Sparkling Brut Cuvee

WHITE

Dottie Lane Sauvignon Blanc

ROSE

Hearts will Play Rose

RED

Henry + Hunter Cabernet Shiraz

BEERS

Local Draught Beers

NON ALCOHOLIC

Selection of Soft Drinks & Juices

PREMIUM

4 hours | \$56 pp
5 hours | \$66 pp

SPARKLING

La Gioiosa Prosecco

WHITE

Twin Islands Sauvignon Blanc
Corte Giara Pinot Grigio

ROSE

La Vielle Ferme Rose

RED

Devils Staircase Pinot Noir
O'Leary Walker Shiraz
Vasse Felic "Filius" Cabernet Shiraz

BEERS

Local Draught Beers

NON ALCOHOLIC

Selection of Soft Drinks & Juices

DELUXE

4 hours | \$79 pp
5 hours | \$89 pp

SPARKLING

Louis Bouillot Perle de Vigne Brut

WHITE

Twin Islands Sauvignon Blanc
Brokenwood Pinot Gris
Nanny Goat Chardonnay

ROSE

Medhurst Rose

RED

Coldstream Hills Pinot Noir
Jim Barry "Atherly" Shiraz
Vasse Felic "Filius" Cabernet Shiraz

BEERS

Local & Imported Draught Beers

NON ALCOHOLIC

Selection of Soft Drinks & Juices

CHAMPAGNE FOR TOASTS AND/OR BRIDAL PARTY ENTRANCE

Piper Heidsieck Cuvee Brut , NV, France

Moet & Chandon

Veuve Clicquot, NV, Reims, France |

BESPOKE COCKTAIL

Pricing subject to recipe requirements

ARRIVAL SPRITZ

\$15 per person



BAR TAB

Elevate your event experience with the flexibility and convenience of a bar tab. Our customisable bar tabs, carefully curated to match your preferences, add a touch of sophistication and ease. Hosts are encouraged to set limits and restrictions with this option- you can even select a dedicated contact person to ensure the newlyweds can focus on their night. Let us handle the details, so you can focus on creating lasting memories.