



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" (for Dining Room bookings only)



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 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.



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 - \$135pp

4 hour standard beverage package

2 course set menu

4 shared entrées

2 shared mains

Your wedding cake cut & served on platters

Option 2 - \$155pp

4 hour standard beverage package

3 course set menu

4 shared entrées

2 shared mains

up to 2 desserts served alternate drop

Your wedding cake cut & served on platters

Option 3 - \$120pp (Cocktail style)

4 hour standard beverage package

7 piece canape package

4 light canapes

3 substantial canapes

Your wedding cake cut & served on platters



ALTERNATE DROP MENU

*limited to 40 guests

2 course | \$105

(entrée & main or main & dessert)

ENTRÉE (SERVED ALTERNATE DROP)

Beef Carpaccio with parmesan crisps, truffle oil, toasted peanuts, capers and rocket *LGF*

Garlic Roasted Prawns with salsa verde, fried capers & lemon *LDO, LG*

Half shell scallops with nduja 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, LGO*

3 course | \$134

(entrée, main & dessert)

MAINS (SERVED ALTERNATE DROP)

Market fish with pea puree, sauce vierge, kipfler potatoes & pea shoots *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 *LDO, LG*

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

DESSERT (SERVED ALTERNATE DROP)

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

Crème Brulee with grand marnier, white chocolate, biscotti & berries *LGO, V*

Blueberry & Mascarpone 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 | \$86

choice of 4 entrees & 2 mains

ENTREES

Citrus Crumbed Oysters

Half Shell Scallops with nduja butter, pickled fennel and pangrattato *LDO, LGO*

Kingfish Ceviche with dill, crème fraiche, pickled shallots, citrus dressing and finger lime *LD, LG*

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 | \$94

choice of 4 entrees, 2 mains & up to 2 desserts

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*

Catch of the Day with pea puree, sauce vierge & pea shoots *LDO, LG*

Slow Roasted Sirloin with carrot puree, truss tomatoes and salsa verde *LDO, LG*

Pork Tomahawk with apple puree, prosciutto, speck jus *LDO, LG*

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

Whole Market Fish *LDO, LG*
served your way: *chilli baked* or *garlic roasted*

3 Course | \$105

choice of 4 entrees, 3 mains & up to 2 desserts

SIDES

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

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

Cos Salad with parmesan dressing & chives *LDO, LG, V, VGO*

Roast Kipfler Potatoes with rosemary salt *LDO, LG, V, VGO*

DESSERTS

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

Crème brulee, with grand marnier, 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)



LIGHT CANAPES

Aussie Beef Pies
with house made BBQ sauce

Pork and Fennel Sausage Rolls
with black pepper ketchup

Duck Spring Rolls
with hoi sin sauce & coriander pesto *LD*

Vegetable Spring Rolls
with chipotle mayonnaise *LD, V, VGO*

Harissa Chicken Skewers
with lemon yoghurt *LDO, LG*

Mixed Tomato Bruschetta
with aged balsamic and basil *LD, LG, V, VGO*

Pumpkin Arancini *LD, LG, VG*

Wild Mushroom Arancini
with truffle aioli *LD, LG, VG*

Haloumi and Mushroom Kebabs *LG, V, VGO*

Caramelised Onion & Goats Cheese Tarts
LG, V, VGO, LDO

Pea and Parmesan Croquettes *v*

Local Fish Ceviche Tostado
with avocado puree & roe *LDO, LG*

Crispy Squid
with wasabi & lime aioli *LG*

SUBSTANTIAL CANAPES

Wagyu Beef Sliders
with cheddar, harissa mayo & tomato *LDO, LGO*

Chicken Parmigiana Sliders
with mozzarella & tomato sauce *LDO, LGO*

Pulled Jackfruit Sliders
with apple slaw *LDO, LGO, V, VGO*

Mushroom 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 & tartare sauce *LDO*

UPGRADES

Charcuterie Platter **141 per platter**

Charcuterie & Cheese Platter **156 per platter**

Natural Oyster Station **156 per 30 oysters**
chalice of 30 oysters

VENDOR MEALS | \$35 EACH

Black Angus Rump Cap
with leafy salad, chips & pepper sauce

Chicken Parmigiana
with leafy salad & chips

Beer Battered Fish
with mushy peas, chips, tartare sauce

Wagyu Burger
with wagyu patty, Swiss cheese, lettuce, tomatoes,
pickles, club sauce and chips

Truffled Mushroom Risotto
with heirloom mushrooms, truffled marscapone,
pickled mushrooms & pecorino

KIDS MENU | \$16.50 EACH

CHOICE OF:

Roast Chicken Breast with salad and chips

Chicken Nuggets with salad and chips

Battered Fish with salad and chips

Cheeseburger with salad and chips



BEVERAGE PACKAGES

STANDARD

4 hours | \$72 pp
5 hours | \$82 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 | \$84 pp
5 hours | \$94 pp

SPARKLING

Alpha Box & Dice 'Tarot' Prosecco

WHITE

Mill Flat Sauvignon Blanc
Innocent Bystander Chardonnay

ROSE

Sud Rose

RED

Coldstream Hills Pinot Noir
Earthworks Shiraz

BEERS

Local Draught Beers

NON ALCOHOLIC

Selection of Soft Drinks & Juices

DELUXE

4 hours | \$94 pp
5 hours | \$104 pp

SPARKLING

Chandon Blanc de Blancs

WHITE

Twin Island Sauvignon Blanc
Pennello Pinot Grigio
Vasse Felix Chardonnay

ROSE

La Vielle Ferme Rose

RED

Chatto 'Mania' Pinot Noir
Jim Barry 'Atherly' Shiraz
Vasse Felix '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 | \$16pp

Gin & Berry Spritz

Aperol Spritz



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.