



PORT OFFICE HOTEL
WEDDING PACKAGE

CONTENTS PAGE

Welcome & Congratulations	1
Venue Inclusions	2
Ceremony Spaces	3
Function Spaces	4
All-inclusive packages	5
Package Details	6





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.

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 EXCLUSIVE

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 STYLE
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 - \$140PP

4 hour standard beverage package

2 course set menu:

- 4 shared entrées

- 2 shared mains

Your wedding cake cut & served on platters

OPTION 2 - \$160PP

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 - \$125PP (COCKTAIL STYLE)

4 hour standard beverage package

7 piece canape package:

- 4 light canapes

- 3 substantial canapes

Your wedding cake cut & served on platters



FEASTING MENU

2 COURSE | \$86

choice of 4 entrees & 2 mains

ENTRÉES

Citrus Crumbed Oysters

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

Beetroot & Gin Cured Gravlax with salsa verde, horse radish cream, and pickled beetroots (LDO, 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 Loin Chops with baba ghanoush, feta, and dukkah (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 | \$106

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

SIDES

Broccolini with toasted almonds (LDO, LG, V, VGO)

Baby Carrots with honey & mustard glaze, goat's feta, and pine nuts (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 & Salted Caramel Tart with chantilly cream, raspberry coulis, and chocolate shards (V, VGO)

Crème brulee with grand marnier, white chocolate, biscotti & berries (LG, V)

Banoffee Pie with kahlua cream, dulce de leche, caramelised banana, chocolate pearls, and banana ice cream (V)



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

160 per platter

Charcuterie & Cheese Platter

170 per platter

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 | \$17 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

Vegan Nuggets with salad and chips



BEVERAGE PACKAGES

STANDARD

4 hours | \$81 pp 5 hours | \$91 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 | \$93 pp 5 hours | \$103 pp

SPARKLING

Alpha Box & Dice 'Tarot' Prosecco

WHITE

Mill Flat Sauvignon Blanc
Innocent Bystander Chardonnay

ROSE

La Vielle Ferme Rose

RED

Coldstream Hills Pinot Noir
Earthworks Shiraz

BEERS

Local Draught Beers

NON ALCOHOLIC

Selection of Soft Drinks & Juices

DELUXE

4 hours | \$104 pp 5 hours | \$114 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 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 | \$18.50 PP

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.

PORT OFFICE HOTEL

CONTACT US

(07) 35583329

info.portofficehotel@ausvenueco.com.au