



WEDDING PACKAGE



MOMENTS TO REMEMBER. FOREVER.

Brought to you by Celissa, Isles Lane is the perfect choice for your wedding or renewal of vows, offering an enchanting place created for life's most precious moments. Enjoy the company of loved ones whilst life long memories are created for you and your guests.

Isles lane can deliver memorable experiences for any occasion right in the middle of Brisbane's CBD.

Like the iconic Post Office Square, Isles Lane draws natural light and greenery inwards, creating an open, modern and verdant space. The park outside also provides a stunning backdrop for your wedding reception as well as breathtaking photographs to cherish for a lifetime.

Whether your wedding is an intimate dinner of 20 or lavish cocktail party of 200, our staff will be delighted to work with you to make sure your special celebration is everything you wished for and more.



WEDDINGS AT ISLES LANE

ISLES LANE WEDDING PACKAGES

- exclusive venue hire from 12pm -12am (includes time for set up)
- a dedicated wedding coordinator to assist with the finer details
- all furniture; long tables, bar tables, black chairs
- wait & bar staff
- microphone for speeches
- PA system, projector & screen
- all crockery, cutlery, glassware
- white napkins and table cloths
- cake table, complimentary wedding cake portioning
- printed food & drinks menu

MINIMUM SPEND

The following minimum spends are inclusive of everything listed in our wedding package along with food and beverage supplied by Isles Lane only. Any extra charges outside of this will be in addition to the minimum spend.

\$15k : Saturday

\$10k : Sunday

CAPACITY

The majority of the décor at Isles Lane is movable and our venue can be configured to cater for a range of different set-up styles.

200 COCKTAIL

100 SIT DOWN



FOOD



CANAPES

COLD CANAPES \$5 each

- beetroot cured salmon w/ pickled lemon quail, egg crostini with fig preserve
- beef carpaccio w/ beer pickled shallot and crispy capers
- tuna tartare w/ avocado, sesame, dill and cucumber
- tomato, black garlic and goat cheese bruschetta (no goat cheese for vegan option)

HOT CANAPES \$5 each

- bone marrow arancini
- crispy tofu w/ avocado & micro coriander
- chorizo and chilli croquette
- charred prawn w/ bisque foam
- pickled veggie steamed bao

SUBSTANTIAL CANAPES \$10 each

- honey soy crispy fried pork belly w/ miso fried rice
- poached salmon w/ broad beans and peas & endive
- confit duck spring roll w/ fermented peach chutney
- ½ lobster tail thermidor (\$10 dollar surcharge)

OYSTERS

- natural per dozen - \$25
- oyster w/ smoked apple and champagne per dozen - \$32



GRAZING TABLE

GRAZING TABLE \$20 per head

- country style cob loafs, crackers, lavosh & bread sticks
- selection of Australian cheeses ; blue vein, cheddar , pecorino & honey baked Byron Bay brie w/ walnut
- fresh fruit, dried fruit, fruit paste & nuts
- international and national cold cut meats; salami, prosciutto & pancetta

20g of meat per head

20g cheese per head

1 cob loaf per 10 heads

1 baked brie per 10 heads

*please note that our menu is seasonal and subject to change



FAMILY FEAST

A FAMILY STYLE FEAST WITH LARGE PLATTERS SHARED DOWN THE CENTER OF THE TABLE

(choose 3 starters, 3 meats, 3 sides with
dessert table) \$85 per head

STARTERS

- fresh baked focaccia w/ whipped truffle butter
- preserved lemon and chilli marinated olives
- fresh figs/balsamic and fennel
- green mango betel leaf
- house semi dried tomato, black garlic & goat cheese bruschetta

MEATS

(choose three proteins to share down
the middle of the table)

- harissa rotisserie organic chicken
- rosemary thyme and balsamic slow roast leg of lamb
- lavender honey rotisserie duck
- slow cooked angus rib roast
- 12 hour slow smoked beef brisket
- medium rare roast eye fillet with mustard crust
- whole side of baked salmon (w/ fermented pumpkin, pickled fennel and citrus)

SIDES

(choose three sides to share down
the middle of the table)

- miso green bean, buttermilk gel, roast almond & kale
- organic mixed seed, grain and nut salad with endive & coral
- roast potatoes w/ brown butter, rosemary and wild mushroom dust
- roast pumpkin w/ Danish feta, pinenuts and candied pumpkin seed
- maple glazed roast sweet potato w/ rocket, sunflower seeds and balsamic

DESSERTS

(petit fours share platter)

- macadamia nougat
- chocolate & salted almond brownie
- espresso custard Tart
- passion fruit pavlova nest



SET MENU

2 COURSE

(starter plates & main) \$90 per head

3 COURSE

(starter plates, main & dessert) \$110 per head

STARTERS

(choose 3 starter options to share down the table)

- whipped truffle butter w/ fresh baked focaccia
- preserved lemon & chilli marinated olives
- fresh figs/balsamic and fennel
- green mango betel leaf
- house semi dried tomato, black garlic & goat cheese bruschetta

MAINS

(choose 2 for alternative drop)

- eye fillet, Paris mash, broccolini, king mushroom w/ red wine jus
- banana leaf steamed salmon w/ crushed potato, Asian greens & XO sauce
- duck leg confit w/ textures of beetroot finished with date and duck jus
- porchetta stuffed with spinach & pistachio, w/ seared scallop, apple and blood sausage.
- stuffed mushroom w/ lentil dahl, confit garlic and buckwheat cracker (vegan)

KIDS MENU

(children 12 years or younger) \$16.00 per child

- fish bassa (crumbed or fried)
- organic chicken (crumbed or fried)
- ice cream bowl with a choice of berry, chocolate or caramel sauce

DESSERTS

(choose 2 for alternative drop)

- Isles Lane eton mess
- chocolate fondants w/ coffee crumb & daintree vanilla bean ice cream
- banoffee parfait w/ salted rum caramel & almond short crust
- maple coconut panacotta, bee pollen & coconut biscotti (vegan)
- traditional fruit cake w/ toffee sauce & caramelized marzipan



DRINK

BEVERAGE PACKAGES

STANDARD PACKAGE

TAP BEER

great northern super crisp
stone & wood garden ale

SPARKLING

bruto prosecco

WHITE WINE

chain of fires sauvignon blanc / semillon

RED WINE

chain of fires shiraz / cabernet

SOFT DRINKS

all standard soft drinks

4 HOURS - \$49

5 HOURS - \$59

UPGRADE OPTIONS

add cocktail on arrival \$10pp
add an additional hour \$12pp
add mocktail station \$50

SUPERIOR PACKAGE

TAP BEER

great northern super crisp
stone & wood garden ale
coopers pale ale

SPARKLING

canella prosecco superiore

WHITE WINE

deviation road sauvignon blanc
saint clair pinot gris

RED WINE

first drop mothers milk shiraz
scott base single vineyard pinot noir

SOFT DRINKS

all standard soft drinks

4 HOURS - \$59

5 HOURS - \$69

BAR TABS

we can assist you in setting up a bar tab for your guests with any combination of beer, wine, spirits or cocktail as an alternative to the above packages. minimum spends apply.

PREMIUM PACKAGE

TAP BEER

sapporo
stone & wood pale ale
stone & wood garden ale

SPARKLING

charles heidsieck prosecco superiore

WHITE WINE

pedestal chardonnay
astrolabe sauvignon blanc
tiefenbrunner pinot grigio

RED WINE

jericho S3 shiraz
massale kooyong pinot noir

SOFT DRINKS

all standard soft drinks

4 HOURS - \$69

5 HOURS - \$79

CONTACT

PHONE

+61 7 3124 7270

EMAIL

FUNCTIONS@ISLESLANE.CO

WEBSITE

WWW.ISLESLANE.CO

SOCIALS

[@ISLESLANE_CO](https://www.instagram.com/ISLESLANE_CO)
[FACEBOOK.COM/ISLESLANE](https://www.facebook.com/ISLESLANE)
[TWITTER.COM/ISLESLANE](https://www.twitter.com/ISLESLANE)

LOCATION

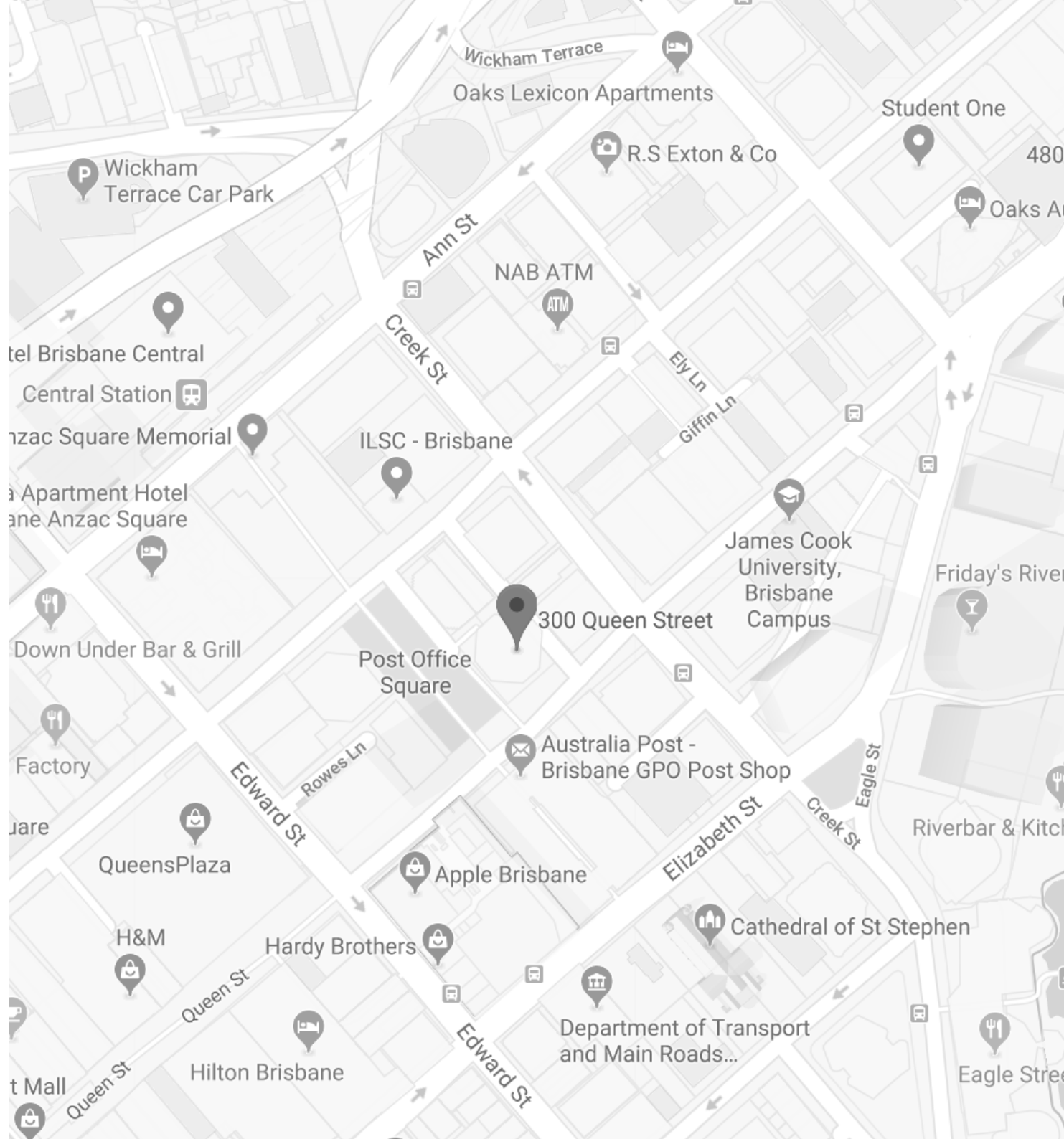
300 QUEEN STREET
BRISBANE, QLD 4000

PARKING

VALIDATED PARKING OPTIONS ARE AVAILABLE FOR ISLES LANE CUSTOMERS AT POST OFFICE SQUARE CAR PARK LOCATED ON 223-235 ADELAIDE STREET

TRAIN

CENTRAL STATION IS LOCATED ONLY A COUPLE OF HUNDRED METERS FROM ISLES LANE BAR & KITCHEN



CONFIRMATION OF BOOKING

A DEPOSIT OF \$2,000 IS REQUIRED TO SECURE THE BOOKING. THE BOOKING IS CONSIDERED CONFIRMED WITH PAYMENT OF THE DEPOSIT IN FULL, TERMS AND CONDITIONS HAVE BEEN SIGHTED AND CONFIRMATION OF BOOKING FORM HAS BEEN SIGNED BY THE CLIENT.

FINAL DETAILS AND FINAL NUMBERS

TO ENSURE A SMOOTH AND SUCCESSFUL FUNCTION, ALL DETAILS RELATING TO SCHEDULE, MENUS, BEVERAGES, ROOM SET UP AND AUDIOVISUAL ARE REQUIRED NO LATER THAN 10 BUSINESS DAYS PRIOR TO THE CLIENT'S FUNCTION. A GUARANTEED FINAL NUMBER OF GUESTS IS ALSO REQUIRED NO LATER THAN 10 BUSINESS DAYS PRIOR TO YOUR EVENT. ISLES LANE WILL CATER AND CHARGE FOR THIS NUMBER, EVEN IF FEWER GUESTS ATTEND.

PAYMENT OF ACCOUNT

ONCE THE DEPOSIT IS PAID, A FURTHER PAYMENT OF 25% OF THE TOTAL ESTIMATED EXPENDITURE IS REQUIRED 90 DAYS PRIOR TO YOUR EVENT. FULL PAYMENT FOR THE GUARANTEED NUMBER OF GUESTS IS REQUIRED NO LATER THAN 7 BUSINESS DAYS PRIOR TO CLIENT'S EVENT.

CANCELLATION POLICY CANCELLATION BY THE CLIENT – CANCELLATIONS MADE AFTER THE CONFIRMATION OF BOOKING FORM HAS BEEN SIGNED AND A DEPOSIT OF \$2,000.00 HAS BEEN RECEIVED WILL BE SUBJECT TO THE FOLLOWING:

1.1 FOR NOTICE OF CANCELLATION IN WRITING OUTSIDE OF 12 MONTHS PRIOR TO THE DATE OF THE FUNCTION: A CANCELLATION FEE WILL NOT BE CHARGED. THE DEPOSIT WILL BE FULLY REFUNDED.

1.2 FOR NOTICE OF CANCELLATION IN WRITING WITHIN 3 MONTHS TO 12 MONTHS PRIOR TO THE DATE OF THE FUNCTION: A \$2,000 CANCELLATION FEE WILL BE CHARGED UNLESS ISLES LANE BAR & KITCHEN SECURES A BOOKING OF A SIMILAR VALUE IN REPLACEMENT FOR THAT DATE, THEN THE CANCELLATION FEE WILL NOT APPLY AND THE DEPOSIT SHALL BE FULLY REFUNDED.

1.3 FOR NOTICE OF CANCELLATION IN WRITING WITHIN 1 MONTH TO 3 MONTHS PRIOR TO THE DATE OF THE FUNCTION: A CANCELLATION FEE WILL BE CHARGED, CONSISTING OF THE 50% OF THE MINIMUM SPEND.

1.4 FOR NOTICE OF CANCELLATION IN WRITING WITHIN 1 MONTH PRIOR TO THE DATE OF THE FUNCTION: A CANCELLATION FEE WILL BE CHARGED, CONSISTING OF THE 100% OF THE MINIMUM SPEND.

1.5 OUTSIDE SERVICES: IF ANY SERVICES ARE BOOKED BY THE VENUE ON THE CLIENT'S BEHALF, AND SUBSEQUENTLY CANCELLED WITHIN 90 DAYS OF THE FUNCTION AND ANY CHARGES OR FEES ARE INCURRED BY THE VENUE AS A RESULT, THE CLIENT WILL BE RESPONSIBLE FOR THESE CHARGES IN TOTAL.