



 events
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xlade
weddings - corporate - social

Weddings 2022

River Room



Room Capacity - Long Tables - 160 | Round Tables - 140 | Cocktail Party - 400

Room Hire - \$550

Ceremony on Lawn - \$475

Ballroom



Room + Lawn Capacity - Long Tables - 350 | Round Tables - 300 | Cocktail Party - 900

Room Hire - \$660

Ceremony on Lawn - \$475



Wedding Packages

Celebrate your special day on your dedicated area of lawn overlooking a panoramic stretch of the Brisbane River.

Following your ceremony guests will enjoy sumptuous food and decadent drinks while you take a quiet drive to local areas for memorable photos at New Farm Park , Powerhouse and other iconic locations.

Then retire to your private room enjoying the views to wine and dine the night away, have a dance and make it a night to remember.

Choose from Feasting, Alternate Drop or Cocktail Party menu packages. For drinks select from a drinks package or have a Bar Tab.

We want to work with you to tailor a package that suits your needs.

Packages Inclusions:

- Private Room with Patio and Lawn area
- Tiffany or Americana Chairs
- Linen Tablecloths
- Linen Serviettes
- Dressed Bridal Table
- Dedicated wait staff for your event
- P.A. System for background music with lectern & microphone
- Cordless Microphone
- Fairy Lights in Jacaranda Trees
- Festoon Lighting strung between Jacaranda Trees

Menu Selections

Canapes

All seated menu packages start with pre-dinner canapes

Choose five (5) from the selections below :

Cold Canapés

- Freshly shucked Pacific oysters - served with sauce mignonette (GF)
- Local king prawns - peeled and accompanied with wasabi & lime mayonnaise (GF)
- Duck pancakes - slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll - rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vegan & GF)
- Roasted tomato tartlet - red onion jam & goat's cheese (V)
- Rare roast beef - crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

Hot Canapés

- Vegetarian spring rolls - handmade and served with soy & ginger dipping sauce (Vegan)
- Pork & bacon sausage roll - served with chilli jam
- Roasted pumpkin & mozzarella arancini - with basil & tomato salsa (V)
- Lamb koftas - with mint & garlic yoghurt
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Sweet potato and black bean empanadas - sofrito (Vegan)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll - tarragon mayonnaise (Vegan)
- Steamed pork dumplings with Chinese vinegar sauce





Shared Feasting

Our Shared Feasting Menu is a communal style of dining which is perfect for creating a relaxed and intimate dining experience. Guests are encouraged to help themselves to a selection of food brought to the table on shared platters which are placed in the middle of the table creating an interactive dining experience. Feasting menus are a great option for dining, although it does mean that the table settings and decor need to be considered. Keep it clean and simple to allow for dinner service to flow seamlessly.

Canapes -

Sharing plates

- Sour dough bread rolls
- Roast vegetable and quinoa salad (Vegan, GF)
- Buttered green beans, broccolini & toasted almonds (V) (GF)
- Duck fat potatoes, kaiserfleisch, roasted onions & kale (GF)

Served with (select two:)

- Crispy skinned pork belly, roasted apple and onion, cider jus (GF)
- Grilled, Chermoula Chicken breast- chorizo and potato salad (GF)
- Roasted Rib eye, blistered cherry tomatoes, red wine demi glaze, horseradish & thyme cream (GF)
- Pan seared Atlantic Salmon, cauliflower puree, grilled asparagus, seared scallops, salsa verde (GF)
- Ricotta gnocchi, mushrooms, goats cheese, peas, tomatoes & chard (V)

Dessert - Select two

- Sticky date pudding- served with butterscotch sauce, whipped cream and walnut praline
 - Warm chocolate brownie- with chocolate fudge sauce & pistachio ice cream
 - Citrus tart- served with lemon curd and coconut Chantilly, strawberry salad
 - Cherry frangipane tart with chocolate mascarpone
 - Eton mess- crushed meringue whipped cream and smashed berries (GF)
 - Duo of cheeses - Aged cheddar and triple cream brie with apple and walnut salad, quince paste & crackers
- or
- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
 - A selection of premium, Australian & international cheeses with accompaniments

Price \$99.50

Alternate Drop

Canapes -

Entree - Select two

- Sautéed wild mushrooms on toasted brioche, asparagus and hollandaise (V)
- House smoked salmon with shaved fennel, fried capers and radish, orange & dressed with a dill mayo (GF)
- Twice cooked, crispy skinned pork belly, carrot puree, candied apple, cider jus (GF)
- Goat's cheese & manchego croquetas with tomato & red pepper salsa & rosemary aioli (V)
- Seared sesame beef, daikon, snow pea and radish salad, wasabi and citrus dressing
- Pumpkin, caramelised onion tart w- watercress, pear and walnut salad (V)

Main Course - Select two

- Oven roasted, free range chicken breast- sweet potato, chorizo, grilled corn, kale & tomato fondue (GF)
- 180 day Grain fed Sirloin steak, crushed garlic potatoes, rocket & parmesan salad, Béarnaise sauce (GF)
- Roasted lamb rump with warm potato, artichoke and pea salad, lamb gravy and mint pesto (GF)
- Cone Bay Barramundi fillet, pea & herb salad, salsa verde (GF)
- Pan roasted potato gnocchi with mushrooms, caramelized onions, rocket and goats cheese (V)

Dessert - Select two

- Sticky date pudding- served with butterscotch sauce, whipped cream and walnut praline (V)
- Warm chocolate brownie- with chocolate fudge sauce & pistachio ice cream (V)
- Citrus tart- served with lemon curd and coconut Chantilly, strawberry salad (V)
- Cherry frangipane tart with chocolate mascarpone (V)
- Eton mess- crushed meringue whipped cream and smashed berries (V)(GF)
- Duo of cheeses - Aged cheddar and triple cream brie with apple and walnut salad, quince paste & crackers
or
- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

Price \$109.50 pp





Cocktail Party

Choose Eight (8) items from the Hot and Cold Canapé Selections:

Cold Canapés

- Freshly shucked Pacific oysters- served with sauce mignonette (GF)*
- Local king prawns - peeled and accompanied with wasabi & lime mayonnaise (GF)*
- Duck pancakes - slow roasted Chinese duck with cucumber, Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- rice noodle & hot herb salad, marinated tofu with hot & sour dipping sauce (Vegan & GF)
- Roasted tomato tartlet - red onion jam & goat's cheese (V)
- Rare roast beef - crisp brioche crouton, beetroot and horseradish pickle
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

Hot Canapés

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (Vegan)
- Pork & bacon sausage roll- served with chilli jam
- Roasted pumpkin & mozzarella arancini - with basil & tomato salsa (V)
- Lamb koftas- with mint & garlic yoghurt
- Panko crumbed pork belly with Japanese mayonnaise
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Sweet potato and black bean empanadas - sofrito (Vegan)
- Crispy fried calamari, lemon mayonnaise (GF)
- Mushroom & walnut sausage roll- tarragon mayonnaise (Vegan)
- Steamed pork dumplings with Chinese vinegar sauce

If you would like more than 6 canapes add additional canapes for \$4.50 per canape per guest.

Cocktail Party cont.

Small Bite

Choose one dish from the section below:

- Pork belly bao- with pickled cucumber, hot herbs and hoi sin
- Fish Taco - crispy fried reef fish with coriander and chilli slaw, lime mayonnaise
- Cheeseburger slider - homemade angus beef burger with red cheddar, American mustard, ketchup, pickles and onion
- Pulled pork slider, smoky BBQ sauce covered pork with apple slaw
- Beetroot & black bean burger - spiced vegetarian pattie with yoghurt sauce & rocket on brioche slider bun (V)

Fork Dish

Choose one of the following dishes:

- Slow braised beef brisket with potato & parmesan mash, caramelized onion and red wine jus (GF)
- Butter chicken curry with pilaf rice and raita
- House smoked salmon with farfalle and vegetable salad, parsley, lemon & crème fraiche
- Texan chilli beef brisket, with crispy polenta & parmesan chips, sour cream and green onions (GF)
- Cauliflower & potato curry - steamed basmati rice (Vegan & GF)
- Fish & chips- fresh locally sourced reef fish with chips & tartare sauce
- Moroccan Lamb - pomegranate, pine nuts, flat bread, cous cous salad, yoghurt dressing

Brewed Coffee & Traditional and Herbal Teas & Mints

Price \$84.50 pp



Cocktail Party - Grazing Stations

Consider an additional grazing stations to provide variety and choice for your guests. They are also a great way to connect with others over small hand-held bites of flavour. (May not be available due to COVID restrictions)

Charcuterie Station

\$300

Selection of salamis, hams, house made terrine and pickled vegetables
(25 serves)

Charcuterie and Cheese Station

\$450

Selection of salamis, hams, house made terrine and pickled vegetables with premium Australian and International cheeses with accompaniments
(25 serves)

Seafood Station

\$600

Selection of locally sourced king prawns, freshly shucked oysters and Moreton bay bugs (subject to availability) (25 serves)

Lolly Buffet

\$350

Selection of your favourite candies, chocolates and sweets, with take home bags





Drinks

Draught

James Squire 150 Lashes

XXXX Gold

James Squire Ginger Beer

Canadian Club & Dry

Byron Bay Lager

Great Northern - Original

\$9- schooner

\$10-

\$13-

Bottled Beer/Cider

\$ 8-

Wine -

3 Jacks - South Australia

Brut Reserve | Sauv Blanc | Pinot Grigio

Rose | Shiraz | Cabernet Merlot

\$ 8- g \$39-bottle

La Gioiosa Moscato - Italy

Moore's Creek Chardonnay - South Australia

\$9- g \$42- bottle

\$9- g \$42- bottle

Bottle Only

Delamere Cuvee NV - Tasmania

GH Mumm NV Champagne - France

Veuve Clicquot NV Champagne - France

\$57-

\$85-

\$110-

Astrolabe Sauvignon Blanc - Marlborough NZ

Soumah Pinot Grigio - Yarra Valley SA

Jericho Rose - Adelaide Hills SA

\$50-

\$50-

\$49-

Soumah Pinot Noir - Yarra Valley SA

d'Arenberg - The Footbolt Shiraz - McLaren Vale

\$53

\$59-

Spirits

Basic Spirit

Premium Spirit

\$10-

\$POA

Cocktails - See Cocktail List

\$POA

Soft Drink & Fruit Juice

\$ 4- g \$ 12- jug

Drink Packages



House

Wine

3 Jacks Sparkling Brut Reserve
3 Jacks Prosecco
3 Jacks Sauv Blanc
3 Jacks Pinot Grigio

Moore's Creek Chardonnay - SA
La Gioiosa Moscato - Italy

3 Jacks Rose
3 Jacks Cabernet Merlot
3 Jacks Shiraz

Beer

James Squire - 150 Lashes
Great Northern - Original
Great Northern - Super Crisp
Byron Bay - Lager
XXXX Gold
Peroni Nastro Azzurro
Peroni Legerra
Corona

Cider

Orchard Theives

3 Hour - \$44pp
4 Hour - \$54pp
5 Hour - \$62pp

Premium

Wine

Delamere Cuvee NV - Tasmania

Astrolabe Sauvignon Blanc - Marlborough NZ
Soumah Pinot Grigio - Yarra Valley SA
La Gioiosa Moscato - Italy
Moore's Creek Chardonnay - SA

Jericho Rose - Adelaide Hills SA
Soumah Pinot Noir - Yarra Valley SA

d'Arenberg - The Footbolt Shiraz - McLaren Vale

Beer

James Squire - 150 Lashes
Great Northern - Original
Great Northern - Super Crisp
Byron Bay - Lager
XXXX Gold
Peroni Nastro Azzurro
Peroni Legerra
Corona

Other

Orchard Theives Cider
Canadian Club & Dry

3 Hour - \$51pp
4 Hour - \$62pp
5 Hour - \$69pp

or Bar Tab on Consumption

If a Bar Tab is selected rather than drinks package then a wait staff charge of \$220 per waiter will apply.
1 staff member per 40 guests is required.