

# Wedding Kit

**ThePoint**  
BRISBANE HOTEL

BREATHTAKING  
CITY VIEWS  
Brisbane Wedding Venue



TAKE YOUR  
WEDDING TO  
NEW HEIGHTS...

*your dream  
wedding*

The Point Brisbane Hotel is the ultimate location for your dream wedding reception and accommodation requirements.

Home of the spectacular Eagles Nest Rooftop, the hotel boasts beautiful function rooms all with natural lighting and private balconies. We offer a range of cocktail receptions as well as intimate sit down dinners, all with a stunning city skyline view.

At The Point Brisbane Hotel, we will work with you to create the ultimate wedding experience for you and your perfect partner. Our experienced Wedding Executive will deliver, from the first point of contact, every detail of the day you have always imagined. We offer affordable wedding accommodation rates to you and your guests, allowing your special day to become a special weekend, enjoying breakfast with your family and friends the morning after.

Call us today to arrange your wedding consultation and VIP tour of our event spaces and accommodation suites.





# A spectacular sight

Eagles Nest is truly a special venue - with its breathtaking views towards the Brisbane city skyline and Story Bridge.

A spectacular sight when lit up after dark.

Located exclusively on the top floor, this magnificently appointed space provides the perfect canvas to set the scene of romance and grandeur on your big day.

Minimum Guests: **60** persons

Maximum Guests: **120** persons

Eagles Nest   
BRISBANE



Eagles Nest Brisbane



@eaglesnestbrisbane



# Enterprise Room

The Enterprise Room features glimpses of the Brisbane River, Story Bridge and city skyline.

Stunning views second to none.

Catering for 20-60 guests and situated on the 11th floor, this beautifully presented event space is ideal for a smaller, more intimate experience.

## Cocktail:

Minimum Guests: 30 persons

Maximum Guests: 60 persons

## Intimate Dinner:

Minimum Guests: 20 persons

Maximum Guests: 30 persons





# Lamberts

Lamberts Restaurant features contemporary Australian dining using seasonal, locally sourced produce.

The fully air-conditioned space includes a cocktail bar and lounge area and is a popular spot to enjoy a more relaxed style occasion complemented by our friendly, personalised service.

Minimum Guests: 20 persons

Maximum Guests: 40 persons

L A M B E R T S

 Lamberts Restaurant

 @lambertsrestaurant



## COCKTAIL PACKAGES

Available only in Eagles Nest  
and Enterprise Room



## Gold Package

\$160 per person

### Planning:

2 x 1 hour consultations with your  
Wedding Executive  
Menu tasting for two

### Theming:

Wedding easel with custom signage  
Standard table centrepieces (inside tables  
only)  
Cake and gift table  
Scattered tea light candles  
Choice of white or black linen  
Custom coloured LED lighting of the space

### Inclusions:

4 hour Gold Beverage Package  
4 hour Canapé Package including substantial  
Ottomans, cocktail tables, gift and cake table  
Use of data projector and screen

## Platinum Package

\$200 per person

### Planning:

2 x 1 hour consultations with your  
Wedding Executive  
Menu tasting for two

### Theming:

Wedding easel with custom signage  
Standard table centrepieces (inside tables  
only)  
Cake and gift table  
Scattered tea light candles  
Choice of white or black linen  
Custom coloured LED lighting of the space

### Inclusions:

5 hour Gold Beverage Package  
4 hour Canapé Package including substantial  
Ottomans, cocktail tables, gift and cake table  
Use of data projector and screen

### Wedding Night:

Overnight accommodation – Junior Suite  
Bottle of champagne and cheese platter

*A package for everyone...*



## SIT DOWN DINNER PACKAGES

Available only in Enterprise  
Room and Lamberts Restaurant



## 2 Course Package

Alternate drop from **\$190** per person  
Minimum **20** persons

### Planning:

- 2 x 1 hour consultations with your  
Wedding Executive
- Menu tasting for two

### Theming:

- Wedding easel with custom signage
- Standard table centrepieces and mirrors
- Cake and gift table
- Tea light candles (3 per table)
- Choice of white or black linen
- Menus for the table

### Inclusions:

- 4 hour Gold Beverage Package
- Nespresso coffee machine and a selection of  
premium tea
- Use of data projector and screen

### Wedding Night:

- Overnight accommodation – Junior Suite
- Bottle of champagne and cheese platter
- Breakfast for two

## 3 Course Package

Alternate drop from **\$210** per person  
Minimum **20** persons

### Planning:

- 2 x 1 hour consultations with your  
Wedding Executive
- Menu tasting for two

### Theming:

- Wedding easel with custom signage
- Standard table centrepieces and mirrors
- Cake and gift table
- Tea light candles (3 per table)
- Choice of white or black linen
- Menus for the table

### Inclusions:

- 4 hour Gold Beverage Package
- Nespresso coffee machine and a selection of  
premium tea
- Use of data projector and screen

### Wedding Night:

- Overnight accommodation – Junior Suite
- Bottle of champagne and cheese platter
- Breakfast for two

## SAMPLE MENUS

### Canapés

#### Cold Canapés:

Chickpea panisse, semi dried tomato, stuffed olive **DF, GF, V**  
Goats cheese and caramelised onion tartlet  
Button mushroom, green pea hummus, roast almond **DF, GF, V**  
Smoked salmon blini, hollandaise, avruga caviar  
Seared tuna, cucumber, wasabi aioli, black sesame **GF**  
Spanner crab, sweetcorn and dill tart, avocado mousse  
Rare roast beef, melba toast, olive tapenade **DF**  
Duck pate, pain perdu, pear gel

#### Hot Canapés:

Truffle and porcini arancini balls **V**  
Grilled halloumi, chilli, tomato and sweetcorn **GF, V**

Manchego cheese and chive croquettes, quince sauce **V**  
Moroccan meatballs, tomato chutney **DF, GF**  
Lamb koftas, mint yoghurt **GF**  
Chorizo empanadas, mango chutney  
Satay chicken skewers **DF**  
Salt and pepper squid, aioli **DF**

Upgrade to 2 substantial canapé selections for an additional \$8.00 per person.

\*\*Dietary requirements can be catered for upon request.

\*\*\*Menu is seasonal and subject to change.

#### Substantial Canapés:

Please select one of the following options:

Thai prawn salad, noodle, wombok, nam jim  
Chicken tikka masala, steamed basmati rice  
Beef rendang, coconut rice (spicy)  
Pumpkin, sage, spinach and feta risotto  
Chicken coq au vin, mash potato

### Beverages

#### Gold Beverage Package:

Whistler 'Frizzante' Brut  
Whistler 'What the Fronts' Sauvignon Semillon  
Whistler 'Shock Value' Cab Sauv Shiraz Merlot  
Whistler 'Dry as a Bone' Rose  
James Boag's Premium Light, Corona, Great Northern, James Squires 150 Lashes Pale Ale, Draught Lager & Draught Cider  
Selection of juice and soft drinks

### Plated Menu

Choose 2 from each course to be served alternate drop

#### Entrée:

Seared scallops, jerusalem artichoke, cauliflower, butternut caper, dressing **GF**  
Goat pastilla, spiced rice pilaf, raisins, almonds, okra, roast tomato sauce  
Beef cheeks, pommes aligot, roasted brussel sprouts, spec, sauce chasseur **GF**  
Crisp pork belly, parsnip, vanilla, apple, watercress, mustard sauce **GF**  
Sweet potato gnocchi, wild mushroom, sage, cep sauce, shaved Reggiano **V, GF**  
Truffled risotto, rocket, parmesan, truffle oil **V, GF**

#### Main:

Swordfish loin, chermoula, kipfler, prawn, chorizo, baby cos, chimichurri **GF, DF**  
Barramundi, charred corn, samphire, squid, turtle beans, mojo verde **GF, DF**  
Zaatar lamb rump, candied eggplant puree, tomato, green olives, dates, jus **GF, DF**  
Beef tenderloin, wilted spinach, dauphinoise potato, caramelised onion, red wine jus **GF**  
Roasted chicken breast, truffled paris mash, peas, snaps, zucchini, jus gras **GF**  
Mushroom and artichoke pitivier, pearl onions, spinach, vegetable jus **V**

\*\*Dietary requirements can be catered for upon request.

\*\*\*Menu is seasonal and subject to change.



## SAMPLE MENUS



### Dessert:

Vanilla crème brulee, pistachio biscotti, mango ice cream

Chocolate blondie, coco gel, citrus salad, chantilly cream

Flourless chocolate cake, salted caramel, honeycomb, rum and almond ice cream **GF**

Sticky date pudding, marshmallow anglaise, sesame tuille

Raspberry and basil tart, orange dentelle, yoghurt sorbet

Cheese selection, lavosh, walnut bread, quince paste

## Upgrade Options

### Dessert Canapés:

#### \$9.00 per person

Assorted macarons

Chocolate brownie

White chocolate and pistachio fudge

Petit crème brûlée

## Tailor Your Package

### Upgrade To The Diamond Beverage Package For \$20 per person

Hentley Farm Blanc De Noir Sparkling or Redbank Prosecco

Totara Sauvignon Blanc or Sticks Chardonnay  
Bleasdale 'Bremerview' Shiraz or Wirra Wirra Church Block

James Boag's Premium Light, Great Northern, James Squire 150 Lashes Pale Ale, Corona, Stone & Wood Pacific Ale, Draught Lager & Draught Cider

Selection of juice, soft drink & Antipodes still & sparkling water

### Upgrade To The Platinum Beverage Package For \$35 per person

Louis Roederer NV Brut

Shaw + Smith Sauvignon Blanc or Dog Point Chardonnay

Yangarra Shiraz or Nanny Goat Pinot Noir  
AIX Rosé

James Boag's Premium Light, Great Northern, 150 Lashes Pale Ale Pale Ale, Corona, Stone & Wood Pacific Ale, Draught Lager & Draught Cider

Selection of juice, soft drink & Antipodes still & sparkling water

## ACCOMMODATION

The Point offers 202 deluxe rooms and suites, with exclusive rates available for wedding guests.

### Hotel Facilities:

- Complimentary secure on-site parking (subject to availability)
- Valet parking
- Complimentary Wi-Fi
- 24 hour guest services
- 24 hour room service
- Concierge service
- Outdoor heated pool
- 24 hour cardio centre

*Spacious rooms amazing views*





# Planning for Perfection

## Special Meals / Dietary Requirements

We are happy to cater to any dietary requirements your guests may have, whether it be allergy or preference – please liaise with your Wedding Executive throughout the planning of your special day.

## Floor Plans

A comprehensive floor plan of your chosen room will be included in your wedding kit. Your Wedding Executive will liaise with you to ensure everything you require is allocated into the space.

## Menu Tasting

A menu tasting for yourself and your fiancé is included in the price of your package. Should you wish to bring additional people such as your parents or bridal party, it is an additional cost of \$45 per person.

## Linen / Theming

All weddings are set with either black or white linen and is included in the pricing. Additional coloured linen, table runners and sashes are available at an additional cost.

Centrepiece upgrades are available at an additional cost. We can arrange a meeting with yourself and our florist to discuss.

## Wedding Cake

Our chef can cut your wedding cake into slices and can be served/plated individually with Chantilly cream and berry coulis, an additional charge of \$5 per person applies.

## Children's Meals

Children aged under 3 dine free of charge. Children 3 and over, \$50 pp including meal, bottomless soft drink and a children's colouring kit.

## Parking

A limited amount of complimentary parking is available on site in our car park. Parking is subject to availability. Alternate parking is available on Lambert Street.



The Point Brisbane - Hotel



@thepointbrisbane

*enquire today*

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