

City Weddings

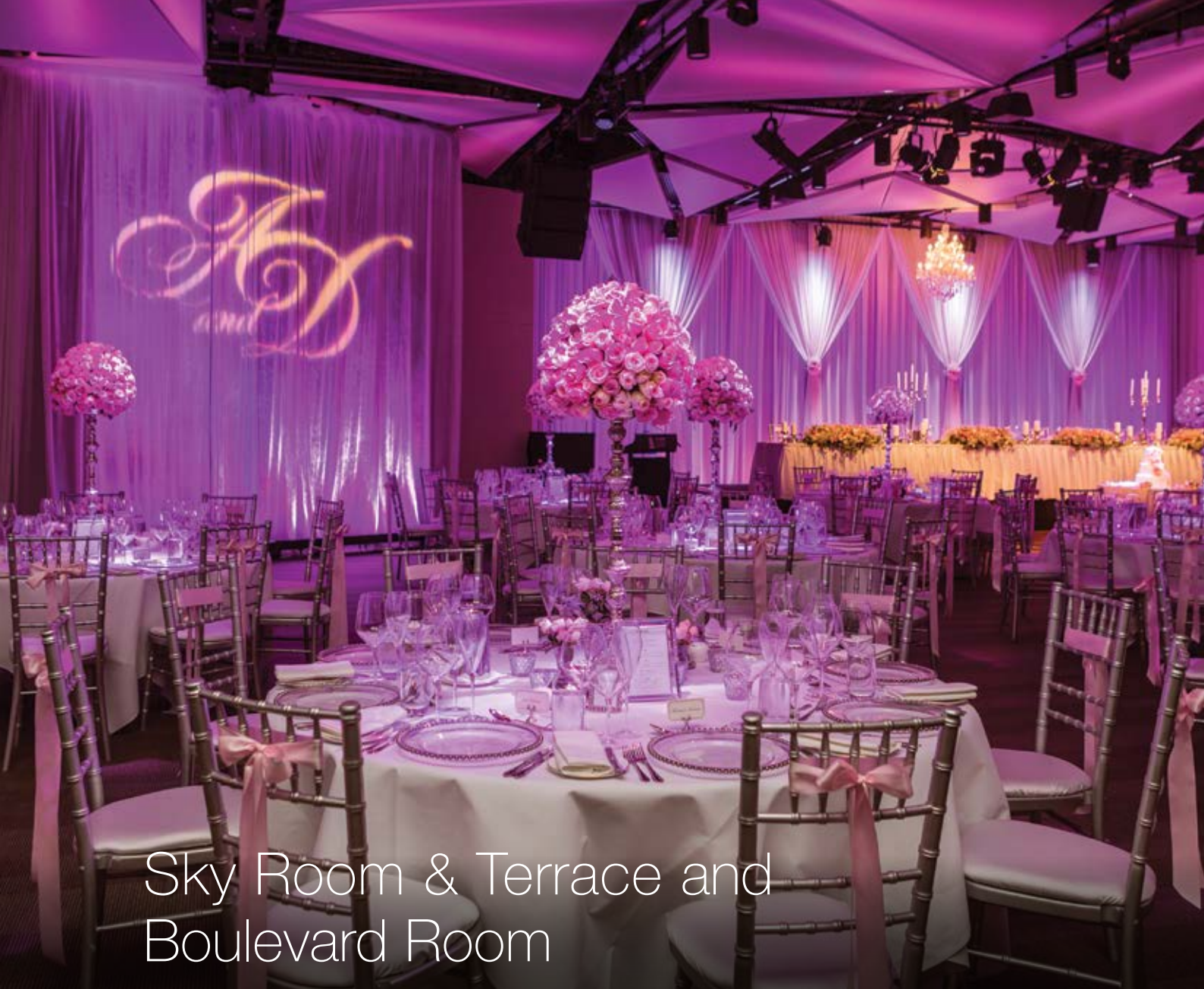
WEDDING PACKAGES 2018-2019

Valid up to June 30th 2019



Brisbane Convention & Exhibition Centre

Grey Street, South Bank | 07 3308 3063 | weddings@bcec.com.au



Sky Room & Terrace and Boulevard Room

We are committed to making your special day a magical occasion.

Against a backdrop of glimmering city lights, in the heartland of the riverside arts and entertainment destination of South Bank, our venue personifies modern romance taking your wedding to the next level.

Our award winning chefs and professional events team have created a portfolio of wedding packages to help you plan your day with ease and perfection.

Our selection of wedding packages are designed for all tastes, combining the very best of our award winning catering, flexible beverage options and finishing touches. We even include a number of extras at no additional cost as we believe it's the little things that make the difference on the day.



Standard Inclusions

All wedding packages are based on a minimum of 80 guests for the Sky Room and 150 guests for the Boulevard Room and contain the standard inclusions below. Choose your menu options on the following pages.

- One night's accommodation for the Bride and Groom in a Suite at Rydges Hotel South Bank
- 6 hour room hire including exclusive use of private terrace - from 6pm to midnight
- Private room for the Bride and Groom to relax and freshen up on arrival (subject to availability)
- Bridal table styling and your choice of table centrepiece for sit down menus
- Fabric chair covers and sashes in your choice of colours for sit down menus
- Personalised table menus and guest place cards for sit down menus
- Framed table numbers available in black, white, gold or silver for sit down menus
- Large format seating plan in decorative frame for sit down menus
- Buffet and cocktail table styling for cocktail menu
- Event Planning Manager and Audio Visual Project Manager to organise the details
- Floor Coordinator on the day to ensure the details become reality
- Menu tasting for up to 4 people with your Event Planning Manager for sit down menus
- Set up of room
- Dance floor
- Cocktail tables, ottomans and terrace furniture for pre function drinks
- White linen for all tables
- White skirting for bridal, cake and gift tables
- Cake knife
- Themed lighting for the room, terrace and dance floor
- Stage, lectern and microphone
- Personalised digital signage
- Connectivity for ipod for your background music
- Two complimentary BCEC car park passes



Menu Options

TWO COURSE SIT DOWN

Sky Room - \$170.00 per person

Boulevard Room - \$171.00 per person

- Chef's selection of cold canapés (3 pieces per person) served on the terrace for guest's arrival
- Entree and main course (choice of 2 for each course served as alternate drop)
- Your wedding cake plated and served as dessert with accompaniments
- Freshly brewed coffee and a selection of teas served to the table. Petit fours with the Bride and Groom's initials monogrammed in chocolate
- 5 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice

THREE COURSE SIT DOWN

Sky Room - \$174.00 per person

Boulevard Room - \$175.00 per person

- Chef's selection of cold canapés (3 pieces per person) served on the terrace for guest's arrival
- Entree, main course and dessert (choice of 2 for each course served as alternate drop)
- Your wedding cake served on platters for each table after dessert
- Freshly brewed coffee and a selection of teas served to the table. Petit fours with the Bride and Groom's initials monogrammed in chocolate
- 5 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice

STAND UP COCKTAIL GRAZING STATIONS

Sky Room - \$169.00 per person

Boulevard Room - \$170.00 per person

- Selection of canapés beautifully displayed on glass tables as a central room feature. Includes a variety of seafood, meat and vegetarian options
- Hot food stations served on the terrace
- Cheese station including a selection of Australian cheeses and sun ripened fruits
- Dessert station including cake pops with Bride and Groom's initials monogrammed in chocolate and your wedding cake served on platters
- Freshly brewed coffee and a selection of teas served from a station
- 5 hour Gold Beverage Package including sparkling, white and red wines, beer, soft drink and orange juice

Packages valid to 30th June 2019



Sit Down Menus

ENTRÉE

Choose 2 items to be served as alternate drop

Cold Entrée

Salad of Peking duck breast, caramelised sweet potato, water chestnuts, lychees, mandarins, sesame seeds *gf*

Jamón ibérico, rockmelon, buffalo mozzarella, charred asparagus, fig vincotta *gf*

Beef tenderloin, spiced pear, goat's cheese, toasted pine nuts, balsamic reduction *gf*

Spiced prawn salad, asparagus, roasted almond, citrus and chilli salsa, star anise and mango chutney *gf*

Hot Entrée

Twice cooked salmon, horseradish crème fraiche, roast dill potatoes, cucumber ribbons, radish salad *gf*

Seared scallops, crisp prosciutto, wakame and cucumber salad, daikon radish, mirin dressing *gf*

Caramelised pork belly, green apple puree, Asian salad, star anise glaze *gf*

Pan seared potato gnocchi, chorizo crumbs, baby spinach leaves, truffle cream sauce

MAIN

Choose 2 items to be served as alternate drop

Slow roasted lamb rack, fondue of tomato, grilled white polenta, truffle oil, basil pesto

Pan seared snapper, crab cannelloni, buttered leeks, pork crackle, lobster bisque

Roasted pork belly, puree of parsnip, pear, crisp potato fondant, apple crumble, peas and carrots

Fillet of beef, truffled gnocchi, peas, leeks and bacon, Moroccan spiced pumpkin puree, red wine jus

Pan seared salmon, celeriac puree, baby spinach, seeded mustard beurre blanc *gf*

Confit of duck, leek and triple mushroom risotto cake, beetroot and pear chutney, sweet fig jus *gf*

Roasted chicken breast, grilled polenta, slow roasted capsicum, olives, rosemary glaze

Sticky Asian beef short rib, coconut rice cake, stir fry vegetables, hoisin dressing *gf*

DESSERT

Choose 2 items to be served as alternate drop

Tiramisu profiteroles, Kalhua syrup, sponge finger feuilletine crumble

Textures of chocolate: chocolate crème pot, white chocolate mousse, chocolate malt ice cream, white chocolate crumble

Vanilla bean bavarian cream, raspberry beetroot jelly, chocolate chunk crumb

Salted caramel mousse, cinnamon streusel, chocolate glaze, rice milk veil, raspberry fluid gel

Green apple royal, calvados jelly, compressed apple, ginger beer foam, liquorice soil

Mango chilli sorbet, white chocolate raspberry snow, coconut dacquoise, saffron and chilli pineapple, black sesame crisp

Trio of desserts: Eton's mess, lemon posset, peach melba

Warm chocolate fondant, melted marshmallow, macadamia nut ice cream

Coffee, tea and petit fours

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances.



Cocktail Menu

Cold canapés served on glass buffets consisting of:

Seafood

Salmon parcels, spanner crab, citrus mayonnaise *gf*
Seared scallop, caviar aioli, chervil *gf*
Lobster cocktail, bloody mary crème fraîche *gf*
Spice crusted tuna, avocado, grapefruit salsa *gf*

Poultry/Meat

Chilli spiced duck breast, beetroot remoulade *gf*
Orange brushed beef fillet, apple salad *gf*
Jamón crostini, rocket pesto
Smoked lamb loin, vodka rhubarb compote *gf*

Vegetarian

Mini beetroot macaroon, creamed goat's cheese *(v) gf*
Brie, plum jam, pecan crumble *(v)*
Caramelised fig, goat's curd, aged balsamic *(v) gf*
Toasted baby corn, chilli pumpkin puree,
tomato salsa *(v) gf*

Dessert

Cake pops *(v)*
Chocolate truffle brownie *(v)*
Salted caramel mousse verrine *(v)*
Fresh fruit tartlets *(v)*

GRAZING STATIONS

Carvery (hot)

Roast rib fillet of beef, horseradish cream *gf*
Glazed leg of ham, seeded mustard *gf*
Crusty bread and accompaniments

Seafood Station (hot)

Beer battered cod
Salt and pepper calamari
Tempura prawns
Potato wedges *gf*
Lemon wedges and tartare sauce

Cheese Station

Selection of Australian cheeses and sun ripened fruits

Coffee and Tea Station

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances.



Beverage

Your package includes the following Gold beverage selection:

Beaumont by Knappstein Brut Sparkling (Adelaide Hills, Limestone Coast) or
Veuve d'Argent Blanc de Blanc (Loire Valley)

Kapuka Pinot Gris (Marlborough) or
Kapuka Sauvignon Blanc (Marlborough) or
Beaumont by Knappstein Chardonnay (Adelaide Hills, Limestone Coast)

Kapuka Pinot Noir (Marlborough) or
Beaumont by Knappstein Cabernet Merlot (Clare Valley) or
Beaumont by Knappstein Shiraz (Clare Valley)

Hahn Premium Light plus one mid strength and three full strength beers:

Mid Strength

Heineken 3
XXXX Gold
Little Creatures Rogers'

Full Strength

Hahn Super Dry
Heineken
James Squire 'One Fifty Lashes' Pale Ale
James Squire 'The Swindler' Summer Ale
James Squire Orchard Crush Apple Cider

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift),
Mt Franklin Sparkling Mineral Water

Upgrade to Platinum Beverage Package for an additional \$5 per person

Veuve d'Argent Blanc de Blanc (Loire Valley) or
Petaluma Croser NV Pinot Noir Chardonnay (Adelaide Hills)

Wither Hills Sauvignon Blanc (Marlborough) or
Wither Hills Pinot Gris (Marlborough) or
Petaluma Adelaide Hills Chardonnay (Adelaide Hills)

Wither Hills Pinot Noir (Marlborough) or
St Hallett Garden of Eden Shiraz (Barossa) or
Petaluma Hundred Line Cabernet Sauvignon (Coonawarra)

Hahn Premium Light plus one mid strength and three full strength beers:

Mid Strength

Heineken 3
XXXX Gold
Little Creatures Rogers'

Full Strength

Hahn Super Dry
Heineken
James Squire 'One Fifty Lashes' Pale Ale
James Squire 'The Swindler' Summer Ale
Little Creatures Pale Ale
James Squire Orchard Crush Apple Cider

Orange Juice, Soft Drinks (Coke, Diet Coke, Sprite, Lift),
Mt Franklin Sparkling Mineral Water



Finishing Touches

BRIDAL TABLE

All sit down options include bridal table styling of 3 long mirrors, fairy string lights, 6 floral vases with flowers in wedding theme, crystal candelabra at either end of the table and 6 mercury votive candle holders.



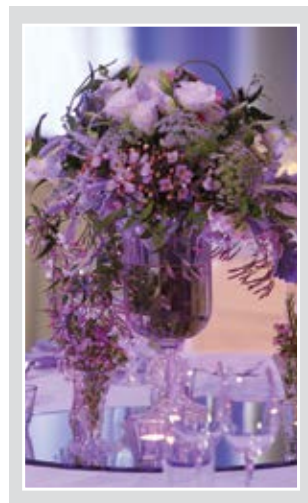
Option 1

An elegant centerpiece using your favourite colour of premium roses in a clear glass vase, adorned with 50cm and 10cm tall silver candle holders and pillar candles. Finished with 3 classic styled tea light votives set atop a 60cm round bevelled mirror.



Option 2

Tall 80cm clear glass lady vase centerpiece plus a floral topper using premium seasonal flowers including roses in your chosen colour palette, surrounded by 3 goblet style candle holders and floating tea light candles, set atop a 60cm round bevelled mirror. 4 additional clear glass votives and tea light candles.



Option 3

Clear glass 40cm footed trumpet style vase, with decorative features plus a large floral posy centerpiece filled with premium seasonal flowers including roses in your chosen colour palette surrounded by 3 mini crystal bud vases set atop a 60cm round bevelled mirror. 4 additional clear glass votives and tea light candles.



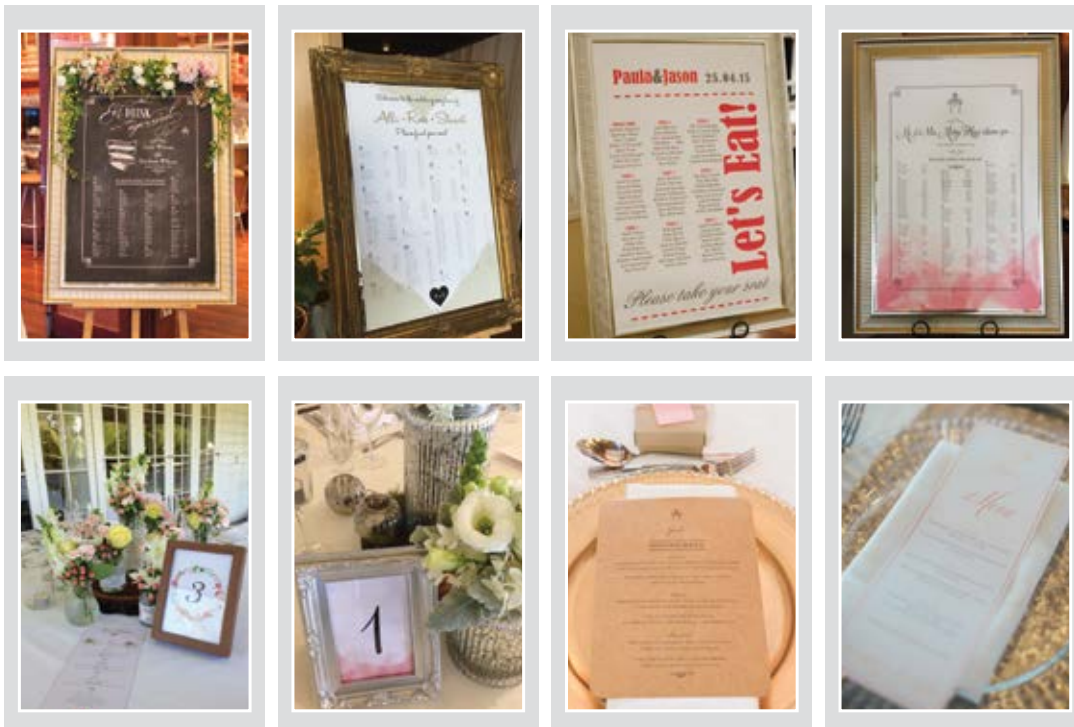
Option 4

Cocktail style – Spot lit extra-large floral centerpiece or design can be split amongst 3 vases with feature florals placed on central buffet or feature table.



Wedding Stationery

Below are some examples of the menu, seating plan and table numbers that are included as standard, but there are many other options you can choose from.



ENHANCING YOUR PACKAGE

If you would like just that little 'extra something' to make your special day complete, you can choose to enhance your package with additional styling and On the Day Coordination services from Pink & Purple Petals Weddings + Events.

The very approachable Daniela Montalva specialises in wedding styling and planning and can offer you almost anything to customise your day, from stunning centrepieces to gorgeous bridal floral arrangements, to a perfectly planned day.

Enjoy the journey as much as the destination!

Daniela's contact details are: Pink & Purple Petals Wedding + Events
www.pppwe.com
hello@pppwe.com
 0416 218 364



The Extras

Moet et Chandon (France) served at pre function drinks
\$18 per person (30 minute duration)

Choice of cocktail at pre function drinks \$6 per person
 Cosmopolitan, Mimosa, Twisted Sangria, Moscow Mule, Fruity Mocktail
 Minimum charge 50% of final numbers

House spirits
 Served after main course for a maximum of 3 hours
\$12 per person (2 hour duration)
\$14 per person (3 hour duration)

A selection of after dinner dessert wines, liqueurs, ports and cognacs is available on request.

Upgrade your plated dessert to a Dessert Station – additional \$5 per person
 Coconut meringue lollipops
 Salted butter caramel mousse verrine
 Assorted mousse waffle cone pops
 Fruit tartlets
 Chocolate truffle brownie
 Assorted fudges

Let us make your wedding cake
 Have our highly skilled Chef Patisserie work with you to create your personalised wedding cake - please enquire with your Sales or Event Planning Manager.

Lolly Buffet - \$10 per person
 Variety of lollies and chocolates to suit your theme
 Glass candy jars, table signage and stands
 Serving utensils (scoops and tongs)
 Lolly boxes or bags to suit

Late night supper
 Selection of Australian cheeses, sun ripened fruits, quince paste and assortment of breads and crackers **\$17 per person**

Antipasto platter including prosciutto, sopressa, coppa, calabrese sausage, semi-dried tomatoes, marinated vegetables, focaccia bread **\$17 per person**



Need to Know

Food and Beverage

With the Centre's award-winning in-house catering readily available throughout the building, external catering companies are not permitted to service any events with food and beverage within the Centre. Wedding cakes made by an external company containing cream, custard or any product which requires refrigeration cannot be accepted by the Centre due to health and safety policies. We would be delighted to assist with your wedding cake requirements, from design to the flavours, talk to your Sales Manager about a quote. We can also provide you with a children's menu for ages 3-12 years old.

Confirmation

Bookings for the Sky Room are permitted for a minimum of 80 guests, and 150 minimum guests for the Boulevard Room. On receipt of written confirmation, a Contract Details Form will be forwarded for completion. This form confirms your intention to proceed and ensures correct signatory and details for preparation of your contract.

A signed copy of the contract must be returned to the Centre along with deposits required. Please note your booking cannot be confirmed or proceed without the return of the signed contract and payment of the required deposit.

Deposits

A deposit is required to secure your booking, \$4,650 for the Sky Room, and \$5,650 for the Boulevard Room.

This is payable in 2 instalments of:

40% on confirmation of reservation

60% 1 month prior to your wedding

This amount is non-refundable. All monies paid will be deducted from the final amount owing.

Pre-Payment Policy

Estimated costs for food and beverage, technical and other service charges are payable seven days prior to your wedding. Prior to your wedding date, you will be asked by your Event Planning Manager to provide credit card details to process any costs not covered by your final estimate of costs. Should the actual cost be less than the estimated cost, the difference will be refunded to you within seven days.

Event Numbers

Information regarding room set-up, menu and audio visual equipment is required one month prior to your wedding date. Number of guests will need to be confirmed five working days prior to the event. This is the minimum number of guests for which we will cater for and for which you will be invoiced. An increase in the number of guests will incur an additional charge.

Transport

The Centre's central city location is convenient for visitors with easy and direct access to all forms of public transport, including city train, river ferries, buses, taxis and under cover car parking to cater for 1,500 vehicles.

[Click Here](#) to view our current car parking rates.

If you would like to view the rooms and meet one of our friendly sales staff to discuss your special occasion in more detail, please do not hesitate to contact us on: 07 3308 3063 or sales@bcec.com.au



Contacts

To further assist in the planning of your special day, we have compiled some other points of contact for you.

Wedding Styling & Florists

Pink & Purple Petals Wedding + Events
www.pppwe.com
hello@pppwe.com
0416 218 364

Chandeliers

Crystalabra
www.crystalabra.com.au
sales@crystalabra.com.au
07 3172 9343

Photo Booth

The Photobooth People
www.thephotoboothpeople.com.au
info@thephotoboothpeople.com.au
1300 668 005

The Photo Booth Collective
www.thephotoboothcollective.com
info@thephotoboothcollective.com
0413 399 395

Photography & Film

Kwintowski Photography
www.kwintowski.com
info@kwintowski.com
0412 381 663

Stephen Henry Photography
stephen@stephenhenry.com.au
stephenhenryphotography.com
0427 888 151

Videography/Cinematography

Matt Barwick Films
mattbarwickfilms.com
mail@mattbarwickfilms.com

Accommodation

Rydges Hotel South Bank
offer a 10% discount for Family and Friends
if you confirm a City Weddings Package

Florists

French Flowers
www.frenchflowers.com.au
sales@frenchflowers.com.au
07 3210 0944

Wedding Cake

Vanilla Pod
www.vanillapod.com.au
weddings@vanillapod.com.au
07 3268 7285

Hair & Make Up

Brush and Blush
brushandblush.com.au
info@brushandblush.com.au
0439 871 718

Ceremony Locations

Broadway Chapel
www.broadwaychapel.com.au
info@broadwaychapel.com
0487 001 007

South Bank Parklands
southbankcorporation.com.au
vicsouthbank@brisbanemarketing.com.au
07 3156 6366

Entertainment

Onstage
www.onstage.com.au
team@onstage.com.au
07 3366 6555

Wedding Cars

Limoso
www.limoso.com.au
exec@limoso.com.au
07 3260 1127

