

WEDDINGS

at the Brisbane Riverview Hotel



WELCOME

With the river as your backdrop for glorious photos, choose from intimate gatherings through to grand receptions or our tropical poolside area.

From the ceremony to pre-dinner cocktails and the Kingsford Smith Suite, allow our dedicated Wedding Coordinator to assist you in creating the perfect occasion.

Our professional and friendly staff have a commitment to quality and the expertise to ensure your day is filled with precious memories to exceed your expectations.

Our Wedding Packages can include everything from chair covers, red carpet, tealight candles and floral arrangements, and if you have something special in mind outside of our package inclusions, we are able to provide a quote and availability of any additional decorative ideas you may require.

Furthermore, we have food and beverage options to suit your style and budget. Whilst we have enclosed some samples of these for you, our Chef welcomes the opportunity to create a menu to your taste and that of your family and friends.

We invite you to contact our Wedding Coordinator on 07 3862 1800 or via functions.rv@viewhotels.com.au to help create your magical day.

Dietary options are considered throughout all menus offering a range of vegetarian, gluten free, wellbeing and healthy options. Our Chefs are happy to adapt to guests dietary needs.

My team and I hope you enjoy this food journey as much as we have enjoyed creating it.

Chris Jackson
Executive Chef



VENUES

Hamilton Ballroom

Experience the grandeur of the Hamilton Ballroom with its luxurious atmosphere and inviting ambience.

Newstead Room

The elegance and timeless décor of the Newstead Room is the perfect setting to enjoy an intimate dining experience.

Poolside

Imagine your ceremony and pre-dinner drinks at our sparkling poolside venue with paved courtyards, cascading waterfall and tropical gardens.

Poolside venue hire includes a registry table with two elegant chairs, seating for up to 40 guests, red carpet for centre isle and a complimentary celebratory glass of wine for the bridal party at the conclusion of the ceremony.

The Poolside venue may be used for pre-dinner drinks for up to one hour (including 15 minutes for guests to move into the reception area).

A back-up venue will be arranged in case of poor weather. (Available in conjunction with receptions held at the Hotel).

Floor Plan

A floor plan can be provided on request for the Hamilton Room, Newstead Room and Poolside.



WEDDING INFORMATION

Accommodation

Wedding guest accommodation is available in an Executive Room at a special rate of \$189 per room per night, including two full buffet breakfasts. Family rooms are available on request. Please contact Reservations for rates. Rates are subject to change without notice.

Children

A two course menu is available for children up to 12 years at \$20.00 per child including soft drinks and juices.

Service Provider Meals

A meal may be arranged for your band, disc jockey and videographer at a cost of \$40.00 per person. This includes a main course from your menu and soft drinks.

Vegetarian & Special Diets

We are happy to cater for guests with special dietary requirements. Prior notice is essential.

Wedding Cake

Our Chef is happy to cut your wedding cake into finger slices and place on platters per table for service with tea and coffee. Alternatively, our staff will place your wedding cake into bags (supplied by you) for an additional fee. If your selected package includes dessert, we are able to serve your wedding cake as dessert. Your cake will be served with berry coulis and \$5.00 per person will be deducted from your package price.

Linen, Tables, Chair Covers & Floral Arrangements

A variety of seating options is available for all wedding venues. Our Wedding Coordinator can provide options and details of chair covers and floral arrangements.



VENUE HIRE

Hamilton Ballroom

- Dinner \$1500.00
Based on a minimum of 80 guests – maximum 140
- Cocktail \$1500.00
Based on a minimum of 100 guests – maximum 200

Newstead Room

- Dinner \$550.00
Based on a minimum of 35 guests – maximum 40
- Cocktail \$450.00
Based on a minimum of 35 guests – maximum 70

Poolside Venue

- Ceremony \$500.00
Based on a minimum of 30 guests – maximum 120
- Cocktail \$350.00
Based on a minimum of 80 guests – maximum 200

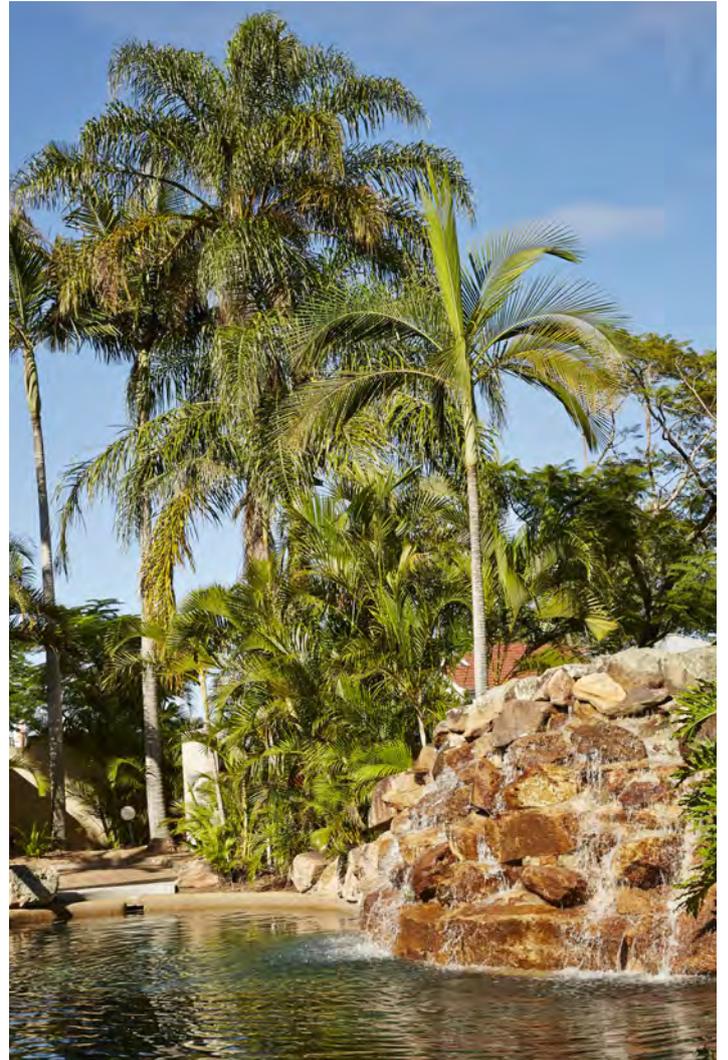
POOLSIDE VENUE

Cocktail Reception

\$110 per person

Based on a minimum of 40 guests.

- Chef's selection of hot canapés
- Choice of two hot fork dishes
- Freshly baked rolls
- Fresh sliced fruit platter
- Chef's selection of assorted mini cakes and tarts
- Freshly brewed coffee and tea with chocolates
- 4 hour beverage package includes Chalk Hill Blue wines, beers, soft drinks and orange juice (premium beverage package an additional \$5 per person applies)
- Clothed scattered tables and chairs
- Four cocktail floral arrangements (your choice of flower colour)
- Skirted cake table and silver cake knife
- Complimentary cake cutting and service on platters
- Lectern and microphone
- Skirted gift table
- Four hours complimentary room hire prior to 10pm (minimum 40 guests – maximum 150 guests)
- Complimentary car parking for guests (subject to availability)
- Accommodation in the Kingsford Smith Suite for the bride and groom with champagne and strawberries on arrival to their suite
- Two full buffet breakfasts served in Plates Restaurant and a late checkout of 2:00pm



Weddings with less than 60 guests can be accommodated with a small room hire fee.

HAMILTON ROOM

Dinner Reception

\$145 per person

Based on a minimum of 80 guests.

- One hour of our Chef's selection of hot savouries served Poolside
- Three course alternate drop menu of entrée, main course and dessert
- 4 hour beverage package includes Chalk Hill Blue wines, beers, soft drinks and orange juice (premium beverage package an additional \$5 per person applies)
- Floral arrangement (your choice of flower colour)
- Two menus per table
- Skirted bridal table with formal chairs
- Tealight candles
- Skirted cake table and silver cake knife
- Complimentary cake cutting and service on platters
- Lectern and microphone
- Skirted gift table
- Dance floor
- Five hours complimentary room hire prior to midnight
- Complimentary car parking for guests (subject to availability)
- Wedding night accommodation in the Kingsford Smith Suite for the bride and groom with champagne and strawberries on arrival
- Two full buffet breakfasts served in Plates Restaurant and a late checkout of 2:00pm



Weddings with less than 60 guests can be accommodated with a small room hire fee.

NEWSTEAD ROOM

Dinner Reception

\$135 per person

Based on a minimum of 45 guests.

- One hour of our Chef's selection of hot savouries served in Chester's Bar
- Three course alternate drop menu of entrée, main course and dessert
- 4 hour beverage package includes Chalk Hill Blue wines, beers, soft drinks and orange juice (premium beverage package an additional \$5 per person applies)
- Floral arrangement (your choice of flower colour)
- Two menus per table
- Skirted bridal table with formal chairs
- Tealight candles
- Skirted cake table and silver cake knife
- Complimentary cake cutting and service on platters
- Lectern and microphone
- Skirted gift table
- Courtyard dance area
- Five hours complimentary room hire prior to midnight
- Complimentary car parking for guests (subject to availability)
- Accommodation in the Kingsford Smith Suite for the bride and groom with champagne and strawberries on arrival.
- Two full buffet breakfasts served in Plates Restaurant and a late checkout of 2:00pm



MENU

Entrée

- Pea and ham soup
- Curried cauliflower and bacon soup
- Cream of roast pumpkin soup
- Thai beef salad
- Prawn and avocado cocktail
- Roast loin of pork daikon salad and chilli jam
- Chicken, asparagus and mushrooms in baked brioche with mustard veloute
- Pumpkin, spinach and ricotta ravioli with lamb tenderloins, Shiraz reduction
- Spinach gnocchi with Prosciutto and pesto cream
- Avocado salad, smoked chicken and tomato chilli salsa
- Vegetable and tofu red curry (V)
- Goats cheese tart with apple, celery and walnut salad

Main Course

- Pan fried reef fish, potato roesti, pea puree, seasonal vegetables and sauce verge
- Atlantic salmon baked in chermoula with preserved lemon, buttered spinach and champagne sauce
- Braised fillet of beef, parsnip mash and mushroom strudel béarnaise sauce
- MSA rib fillet, garlic king prawns with fondant potatoes and green beans
- Grilled sirloin, potato boulangere, creamed cabbage and pepper sauce
- Tenderloin of pork wrapped in pancetta, mushroom risotto cake, tomato chutney with red wine sauce
- Herb baked chicken breast on roast sweet potato, Mediterranean vegetables and port wine sauce
- Breast of chicken filled with pork and bacon farce, pea risotto and sherry reduction
- Lamb rump crushed potatoes, garlic and mint roasted vegetables, lamb jus and sauce paloise
- Roast pork belly, braised red cabbage, desiree mash, apple chutney, pink lady chips and braising reduction

Dessert

- Crème caramel with tropical fruit in vanilla syrup
- Apple strudel anglaise with vanilla bean ice cream
- Pavlova with marinated strawberries, passionfruit and cream
- Almond japonaise with chocolate mousse, coffee ice cream and amaretto anglaise
- Pannacotta with mixed berry compote
- Steamed fig pudding with butterscotch sauce
- Orange and passionfruit tart, mascarpone and raspberry coulis
- White chocolate and Bailey's mousse with mango puree
- Coffee, tea and chocolates

Beverage Package

Inclusive of 5 hour service (6 hour standard beverage package is an additional \$10.00 per person).

- Chalk Hill Blue Sauvignon Blanc
- Chalk Hill Blue Shiraz Cabernet
- Chalk Hill Blue Bubbles
- Light, Gold & Heavy XXXX beer
- Soft drinks
- Orange juice

Premium Beverage Package

Include our premium range of wines in your beverage package for an additional:

- | | |
|------------------|----------|
| - 5-hour package | \$5.00pp |
| - 6-hour package | \$6.00pp |

CHEF'S SPECIALITIES

To include a Chef's Speciality is an additional \$8.00 per person for entrée or dessert, and \$10.00 per person for main.

Entrée

- Marinated pork and ginger salad
- Ballantine of snapper and scallops with avocado salad
- Crab cakes with tartare sauce
- Tiger prawn rock oyster, seared local scallops with tomato chilli salsa
- Four cheese and mushroom ravioli with herbed chicken fillet and tomato cream sauce
- Won ton prawns with watermelon and mango salsa (seasonal)
- Honey glazed quail on potato cake with preserved eggplant and grilled artichoke
- Poached salmon with sauce genevoise
- Chicken and avocado bon bon, micro salad and supreme sauce
- Soft shell crab with green papaya salad
- Seafood vol au vent
- Game pie with braised red cabbage, beetroot relish and Shiraz sauce
- Avocado and seafood salad with red paw paw and citrus
- Salt cod brandade with toasted garlic and herb ciabatta
- Cauliflower timbale with spinach sauce (V)
- Carrot mousse with tomato and green peppercorn sauce (V)

Main Course

- Char grilled fillet, sautéed kipfler potatoes, field mushroom and sauce bourguignon
- Breast of chicken filled with camembert and prawns on colcannon
- Beef fillet with balsamic onions on parsley mash, miniature wagyu beef pie and red wine sauce
- Roasted duck breast, sweet potato mash, apple, pear and walnut salad with blood orange sauce
- Chicken coq au vin with button mushrooms on mashed potato with ratatouille
- Rack of lamb with soft polenta, berlotti bean casserole, grilled zucchini and roast garlic sauce
- Grilled snapper, prawn and rocket mash, wilted bok choy with a light soy ginger and orange sauce
- Macadamia nut crusted barramundi with mango salsa, spinach and ricotta ravioli and saffron beurre blanc
- Beef fillet truffle oil croquettes, broccolini roast roma tomato and red wine sauce
- Loin of veal filled with spinach pistachio nuts and Persian fetta with corn fritter and Cumberland sauce
- Lamb noisettes, mushroom deluxe puff pastry and garlic mash
- Lamb rump crushed potatoes, garlic and mint roasted vegetables, lamb jus and sauce paloise
- Roast pork belly, braised red cabbage, desiree mash, apple chutney, pink lady chips and braising reduction

Dessert

- Sweet almond and peach tart with vanilla mascarpone and orange sauce
- Coconut flan with pineapple salad and whipped cream
- Coffee and vanilla bean crème caramel, tropical fruit minestrone and King Island cream
- Summer berry frangipane tart, vanilla bean ice cream and raspberry coulis
- Pear, caramel, charlotte rhubarb compote
- Marbled chocolate tower, cream anglaise and mixed berry sauce

Menu subject to seasonal change.

HOT FORK DISHES

Option One

\$46.00 per person

Select two dishes.

- Thai style chicken curry
- Chicken chasseur
- Chicken a la king
- Beef stroganoff
- Stir-fried beef in black bean sauce
- Beef with red wine sauce, bacon and mushroom
- Paprika veal goulash
- Veal in tomato sauce with olives and capsicum
- Lasagne – meat or vegetarian
- Tortellini in tomato and basil sauce
- Beef rending (mild to super hot)

Option Two

\$47.00 per person

Select two dishes.

- Seafood thermidor
- Prawn and scallop with assorted sautéed mushrooms
- Tandoori lamb, minted cucumber salsa
- Moroccan style lamb

All served with rice pilaf, cheese & fruit platter, bread rolls and coffee and tea.



NEWSTEAD ROOM MENU

Three Course Menu

\$155 per person

Select two dishes per course. Based on a minimum of 45 adults on a Saturday night.

- One hour of our Chef's selection of hot savouries served in Chester's Bar
- Three course choice menu of entrée, main course and dessert
- 4 hour beverage package includes Chalk Hill Blue wines, beers, soft drinks and orange juice (premium beverage package an additional \$5 per person applies)
- Floral arrangement (your choice of flower colour)
- Two personalised menus on each table
- Skirted bridal table with formal chairs
- Tealight candles
- Skirted cake table and silver cake knife
- Dance floor
- Complimentary cake cutting and service on platters
- Lectern and microphone
- Skirted girt table
- 5 Hours complimentary room hire until midnight
- Complimentary car parking for guests (subject to availability)
- Accommodation in the Kingsford Smith Suite for the bride & groom with champagne and strawberries on arrival.
- Two full buffet breakfasts served in Plates Restaurant and a late checkout of 2pm

Pre-Dinner Savouries

- Chef's selection of hot canapés

Entrée

- Sand crab and prawn risotto with pan-fried zucchini, semi-dried tomato and grape reduction
- Four cheese and mushroom ravioli with herbed chicken fillet, saffron beurre blanc
- Braised lamb crepinette, creamed cabbage and rosemary jus

Main

- Char-grilled fillet of beef on sautéed potatoes, creamed spinach and port wine sauce
- Reef fish on potato and pancetta roesti, asparagus, bisque sauce
- Corn fed chicken breast on roast potato cake with crisp pancetta, tiger prawns and tomato pesto
- Vegetarian stack of pumpkin mushrooms, eggplant, zucchini, grilled peppers and semi dried tomatoes with tomato coulis

Dessert

- Almond japonaise with chocolate mousse, espresso ice-cream and amaretto anglaise
- Raspberry parfait and mango sorbet, chocolate sail and berry coulis
- Selection of Australian cheeses with dried fruit, nuts and water crackers
- Coffee, tea and chocolates

Menu subject to seasonal change.

TERMS & CONDITIONS

Our philosophy is to provide event facilities and services of the highest quality. In order to fulfil this expectation, the following terms and conditions have been designed to ensure your function runs smoothly.

Tentative Bookings / Confirmations

Tentative bookings will be held for a maximum of 14 days. If the event is not confirmed during this time, the space will be released without notice. All bookings are to be confirmed in writing.

Deposit

A deposit is required to guarantee your booking. Your booking will not be confirmed until deposit is received:

- Dinners/Weddings in the Hamilton Room – Deposit \$1,000
- Dinners/Weddings in the Newstead Room – Deposit \$500

We reserve the right to allocate the most suitable room to your event.

Payment

All event accounts are to be paid in full three working days prior to the event. Any additional charges are requested to be paid for at the conclusion of the event. These include any additional charges not authorised in the original contract.

Cancellation: Dinners

- Notice given 2 months or more prior to function – full deposit refunded.
- Notice given 1-2 months prior to function – 50% of deposit refunded
- Notice given less than 1 month prior to function – deposit will be retained unless the Hotel can guarantee a further booking

Cancellation: Weddings

- At least 6 months notice is required to receive a full refund
- Under 6 months, deposit will be retained unless the Hotel can guarantee a further booking

Prices

The prices are current at the time of quotation but may be subject to change at the discretion of Hotel management. Upon receipt of your written confirmation and deposit, prices will be confirmed in writing.

Parking

All car parking is complimentary and subject to availability.

Cancellation

A guaranteed minimum number of guests attending the event is requested five full working days prior to the event. Should the final attendance fall substantially below the estimated numbers in the initial contract a room hire fee may be charged. Charges will be based on the actual number of people attending the function or the guaranteed number, whichever is the greater.

Note: If event guest numbers decrease less than the minimum numbers required a fee of \$1,500 will be charged for the Hamilton Room and \$550.00 for the Newstead Room

Menu Selection

Please confirm your menu selection at least six weeks prior to the event, or as otherwise advised. To ensure a successful and well organised wedding reception, all details relating to schedule, menus, beverages and room set-up are required six weeks prior to the event date.

Food and Beverage

No food or beverage may be brought onto Hotel premises for consumption during the event. The hotel does not offer a cash bar for functions over 40 guests. Only an arranged beverage package or beverages on consumption may be organised.

Responsible Service of Alcohol

The Bride and Groom accept full responsibility for the consumption of alcohol by all guests associated with the function and for ensuring all attendees behave in an orderly manner during the event.

Damage

You are financially responsible for any damage caused to Hotel property and fittings during the event. No attachments are to be used on the walls without prior arrangement with Hotel management.

Insurance

The Hotel does not take responsibility for damage to, or loss of items, before, during or after an event, and recommends that you arrange appropriate insurance cover.

Security

Arrangements for special security can be made upon request, but may attract an additional charge.

Function Rooms

We reserve the right to re-allocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of the quote or confirmation, we may substitute a more appropriate room, such changes will be discussed with you when the decision is made.

Poolside Area

No client has the sole right to this area as it remains available to in-house guests at all times. Noise restriction must be enforced from 10:00pm

TERMS & CONDITIONS

Our philosophy is to provide event facilities and services of the highest quality. In order to fulfil this expectation, the following terms and conditions have been designed to ensure your function runs smoothly.

Entertainment

We will be happy to arrange entertainment upon request. An entertainment license may apply, subject to local legislation.

Extended Hours/Timing

A Surcharge of \$350 per hour or part thereof will be charged for receptions past midnight or in excess of five hours from the agreed arrival at the Hotel. This must be prearranged with the Banquet Sales Manager two weeks before the event. If numbers fall below the required minimum a surcharge is applicable.

Surcharges

A surcharge of 10% of the total cost of the event is applicable for events held on Public Holidays.

Accommodation

Special accommodation rates will be offered in conjunction with your event (subject to availability). A preliminary accommodation listing of attendees should be forwarded 30 days prior to the event, including arrival and departure dates. The final list is requested no less than 14 days prior to arrival. We reserve the right to release any rooms not confirmed. Accommodation cancelled less than 14 days prior to the event may incur a charge.

Advertising

Prior permission is required to use the Hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by Hotel management prior to publication.

Photography/Recording of the Event

Prior permission is required for photography, sound or video recording of events or guests within Hotel facilities.

Cleaning

General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred by you where an event has created cleaning requirements which are considered to be over and above normal cleaning.

Responsibility

Should we be unable to provide the facilities reserved due to circumstances beyond our control, no further claim may be made on the Hotel other than an entitlement to full refund of any deposits paid. We will endeavour to provide you with reasonable notice.

Additional Service

We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

Content of the Event

If the Hotel has reason to believe that a function will affect the smooth running of the Hotel's business, security or reputation, then Hotel management reserves the right to cancel at its discretion, without notice or liability.

Cnr Kingsford Smith Drive & Hunt Street, Hamilton QLD 4007 Australia
T 07 3862 1800 F 07 3862 1219 E hotel.rv@viewhotels.com.au
Toll Free 1300 785 453 www.viewhotels.com.au

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