



Wedding Packages



Say "I do" with a *view*

From the moment you say 'yes' until the day you say 'I do', the Pacific Hotel Brisbane can make all your wedding dreams come true.

From intimate settings to a larger group, we offer unique reception spaces with stunning city / park vistas and flexible food and beverage options.

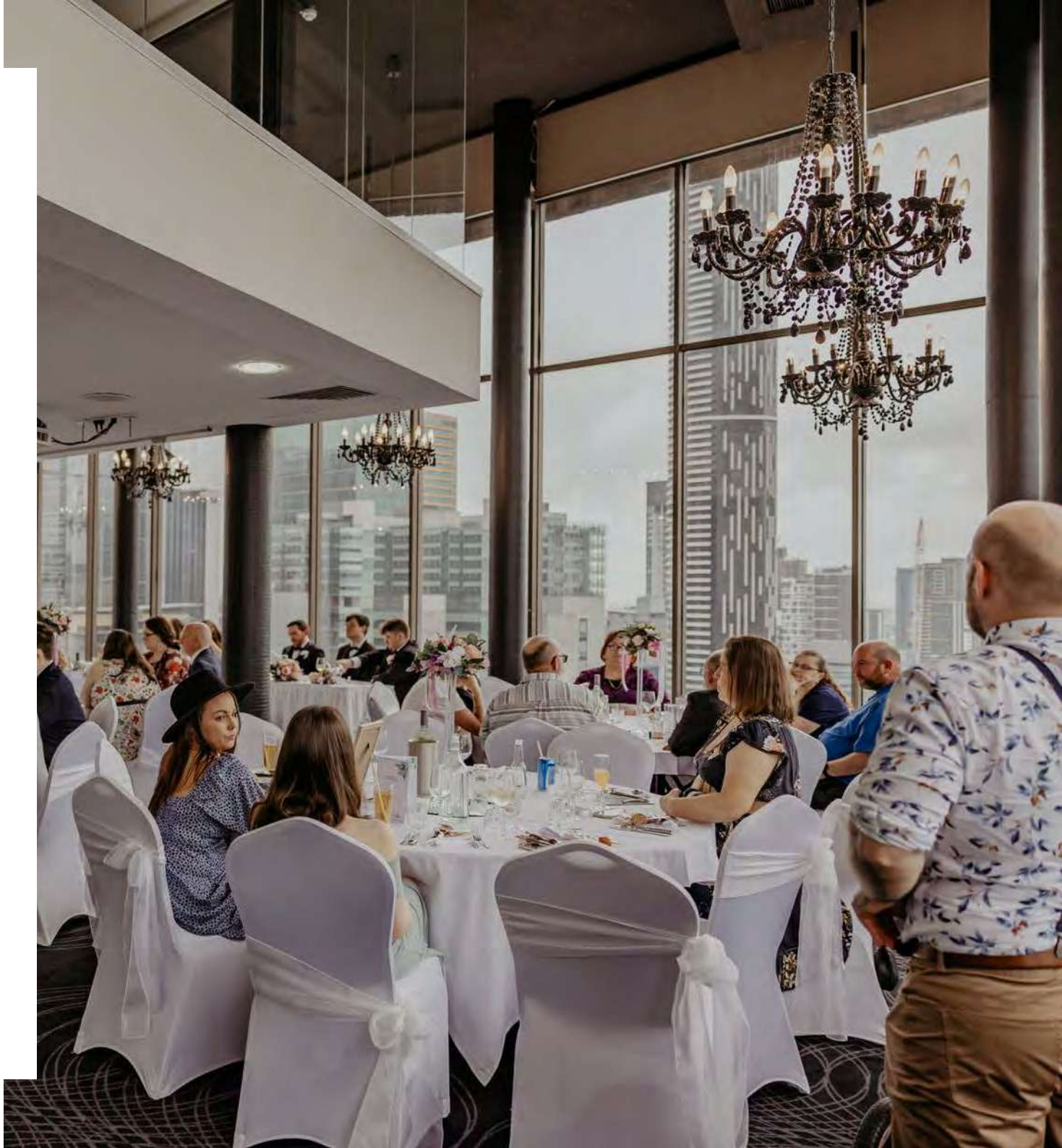
Your reception will be specially tailored to reflect your unique style and we consider it a privilege to be a part of your special day.

events@pacifichotelbrisbane.com.au

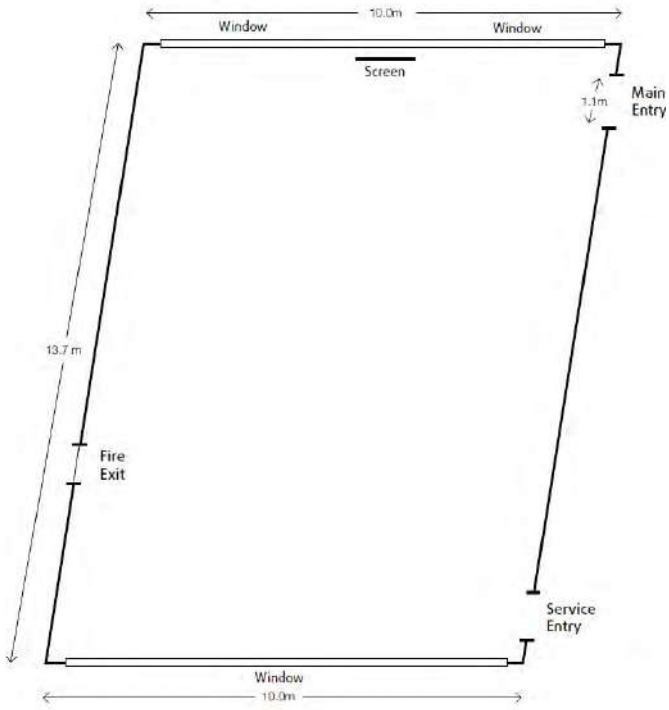
P: 07 3831 6177

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PACIFIC
BRISBANE



Parklands Room

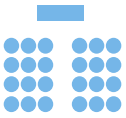
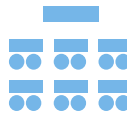

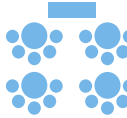


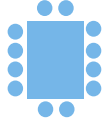


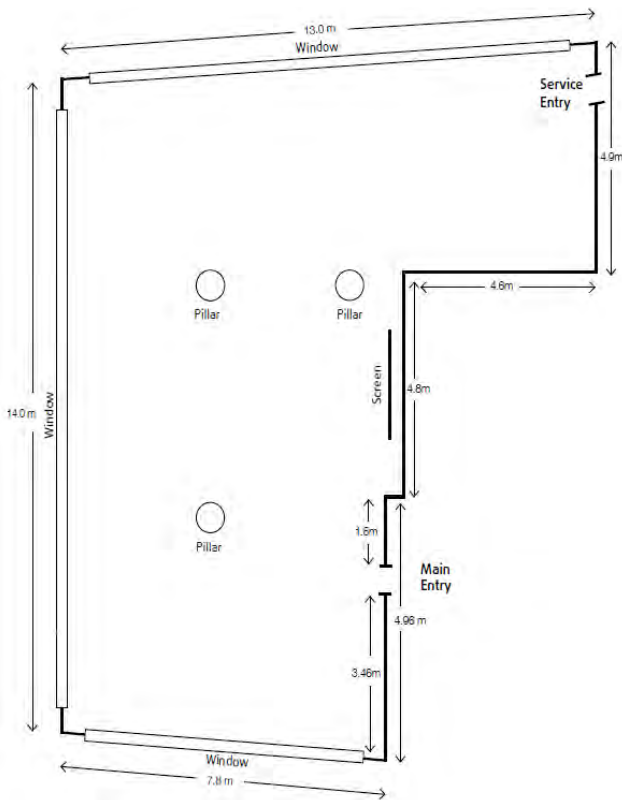
Situated on the 10th floor of the Pacific Hotel Brisbane, the Parklands Room is spacious and versatile and offers two full walls of 5m high windows, ensuring an abundance of natural light and spectacular vistas of Brisbane City and Roma Street Parklands.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PARKLANDS ROOM	137	150	60	30	80	110	180	30

Panorama Room

With plenty of natural light and space, this is an elegant venue with breathtaking views of Brisbane City and Mount Coot-tha that you won't find elsewhere. This space is ideal for events seeking a picture-perfect backdrop,

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PANORAMA ROOM	110	50	30	20	40	80	110	20





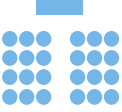
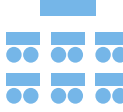

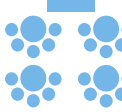



Terrace

While you're off taking wedding photos, let your guests soak up the QLD, sip on refreshing cocktails and enjoy some arrival canapes on our terrace.

Located in a popular alfresco spot, The Terrace combines the feeling of being outdoors with the comfort of being undercover.

Start your journey as newlyweds knowing that your guests are treated to a warm and inviting experience at the Terrace.

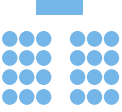
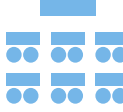

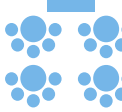





ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
TERRACE		-	-	-	-	30	60	-

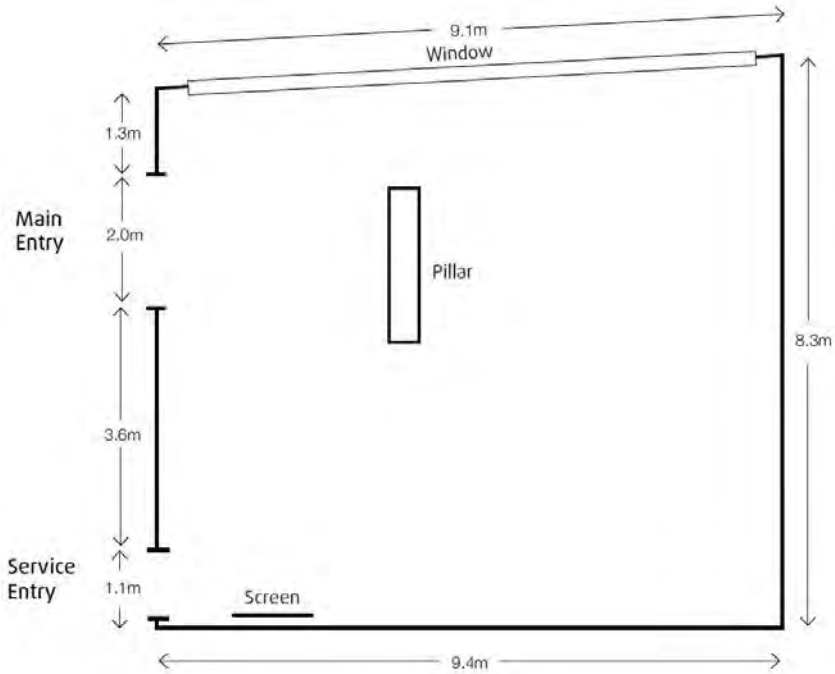
Pool Deck

Celebrate your special occasion and enjoy your pre-reception drinks + canapes out on the Pool Deck and enjoy the beautiful QLD sun! This space can comfortably fit up to 60 guests standing.

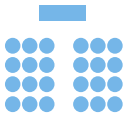
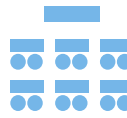

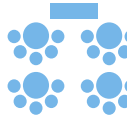


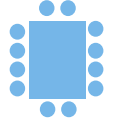


ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
POOL DECK		-	-	-	-	-	60	-

Pacific Dining Room



With space to meet, dine or simply relax, this private dining room in Brisbane is perfect for hosting an intimate wedding.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PACIFIC DINING ROOM	78	20	12	16	20	35	50	18



Ceremony Package

\$1000

Inclusions:

- 1.5hr ceremony space hire
- 24 white Americana chairs
- Two post arbour OR circle arbour with chiffon draping and artificial greenery and flowers (to match bridal party boutiques)
- Clothed registry table with 2 white chairs
- Aisle runner (either white, red or hessian)
- PA sound system & microphone
- Water station





Embrace the natural
splendour of Roma Street
Parklands for an outdoor
ceremony

Parklands Ceremony



The parkland offers five distinct precincts to provide the perfect backdrop for your wedding - City View Saddle, The Flying Duck, The Harry Oakman Pavilion, Palm Tree Court and Sunset Glade. Permit charges are not included. Please contact Roma Street Parklands to obtain a parkland permit.



Cocktail Package

Minimum of 30 guests

**Four hour cocktail package:
\$130 per person**

Inclusions:

- Dedicated wedding coordinator
- Private venue hire
- Your choice of eight canapés + two substantial canapes
- Four hour silver beverage package (upgrades available)
- Your wedding cake plattered
- High cocktail tables with black or white cloth
- Skirted gift, cake table & knife
- Your choice of centrepiece with mirror base and tealight candles
- Lectern & microphone
- Overnight accommodation incl. breakfast & 1pm check out

Beverage package upgrades:
GOLD package + \$6 person





Seated Package

Minimum of 30 guests

Two course: \$165pp

Three course: \$175pp

Buffet: \$157pp

Inclusions:

- Dedicated wedding coordinator
- Private venue hire
- Chef's selection of 2 canapes on arrival
- Your selection of entree, main or dessert, served alternately
- Four hour silver beverage package (upgrades available)
- Your wedding cake plated with coulis & cream
- Black or white linen napkins & table cloths
- Skirted bridal, gift, cake table & knife
- Chair cover (black or white) with choice of satin or organza sash
- Basic centrepiece
- Choice of mirror base or table runner with tealight candle holders
- Bridal table styling to match guest table styling
- Menus for table
- Lectern & microphone
- Overnight accommodation incl. breakfast & 1pm check out

Beverage package upgrades:

GOLD package + \$6 person

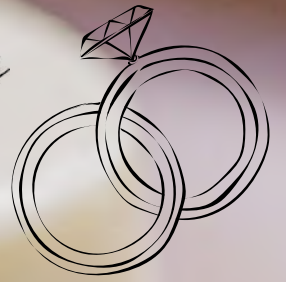
Styling upgrade: + \$3 per person

- White Tiffany Chair with white or black cushion pad
- Ultimate centrepiece
- Wishing well and table numbers



PACIFIC
BRISBANE

#PACIFICterrific



Menu

PLATED MENU

Your selection of two courses served as an alternate drop

E N T R É E

Smoked salmon, rocket, red onion, fennel, capers, lemon, EVOO, grilled sourdough (DF/GFO)

Baby gem lettuce, prawns, avocado, chives, lemon, cornichon, Marie Rose sauce (V/GF/DF)

Caprese salad, tomato, burrata, basil, EVOO (GF/V)

Zucchini asparagus & gruyere tart, smoked chicken, rocket, pear, walnuts, blue cheese dressing

Pork belly, potato rosette, carrot, asparagus, apple, cider jus (GF)

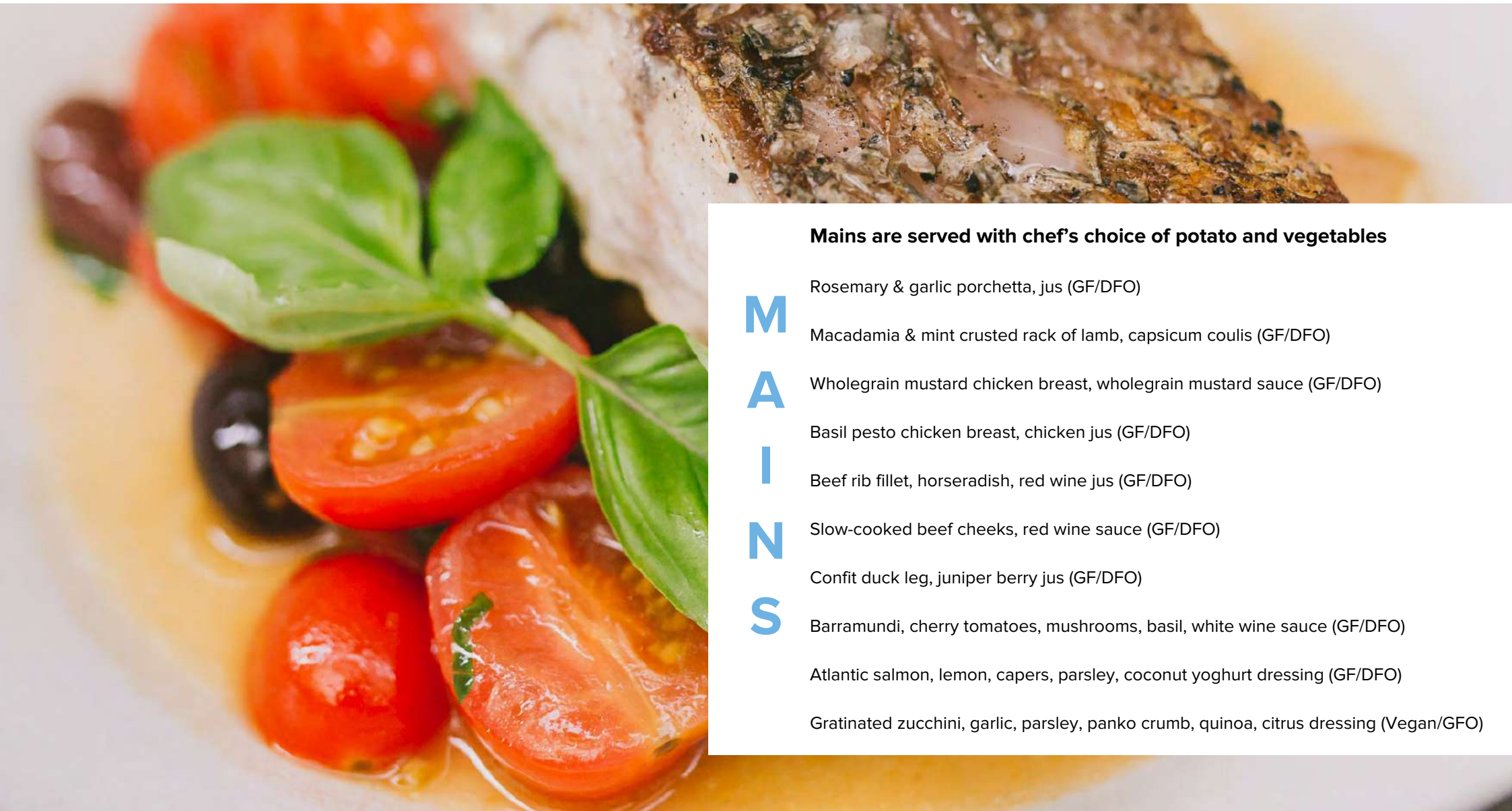
Grilled artichokes & baby carrots, rocket, EVOO, lemon, grilled sourdough (Vegan)



Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

V - Vegetarian / Vegan - Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option

PLATED MENU



Mains are served with chef's choice of potato and vegetables

- M** Rosemary & garlic porchetta, jus (GF/DFO)
- A** Macadamia & mint crusted rack of lamb, capsicum coulis (GF/DFO)
- I** Wholegrain mustard chicken breast, wholegrain mustard sauce (GF/DFO)
- N** Basil pesto chicken breast, chicken jus (GF/DFO)
- S** Beef rib fillet, horseradish, red wine jus (GF/DFO)
- Slow-cooked beef cheeks, red wine sauce (GF/DFO)
- Confit duck leg, juniper berry jus (GF/DFO)
- Barramundi, cherry tomatoes, mushrooms, basil, white wine sauce (GF/DFO)
- Atlantic salmon, lemon, capers, parsley, coconut yoghurt dressing (GF/DFO)
- Gratinated zucchini, garlic, parsley, panko crumb, quinoa, citrus dressing (Vegan/GFO)

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PLATED MENU



D E S S E R T

Chocolate fondant, chilli mascarpone, strawberry

Italian kiss ice cream, dark chocolate, hazelnut, salted caramel (GF)

Pavlova, fruits, coulis, vanilla chantilly cream, mint (GF)

Bailey's panna cotta, gold chocolate soil, berry sauce (GFO)

Bittersweet dark chocolate and chilli crème brûlée, Italian biscotti (GFO)

Coconut & chia pudding, lychees, berries (Vegan)

Cheese plate (blue, soft & hard), honey, pickled baby figs, pecan, mini sourdough baguette

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BUFFET MENU

Selection of three hot buffet dishes, two sides + three fresh salads

Warm bread rolls + cultured butter

Freshly cut seasonal fruit plate

Chef's selection of two sweet items

Seafood upgrades:

Whole cooked prawns MP (subject to availability)

Oysters, lemon, black vinegar MP (subject to availability)

Platter upgrades:

Cheese platter, condiments, accompaniments \$10pp

Antipasto platters \$10pp

H O T

CHOOSE THREE

Atlantic salmon, cherry tomatoes, olives, capers, white wine sauce (GF/DFO)

Atlantic salmon, dill, lemon (GF/DFO)

Barramundi, mushrooms, capsicum, white wine sauce (GF/DFO)

Barramundi, garlic, herbs, lemon (GF/DFO)

Rosemary & garlic pork belly porchetta, apple sauce, jus (GF)

D

Slow cooked beef bourguignon, button mushroom, bacon lardons & baby onion (GF)

Tarragon & lemon thyme baked chicken (GF/DF)

Tikka masala chicken, warm naan bread, mango chilli chutney, mint yoghurt

I S

Macadamia, garlic, oregano lamb noisette (GF/DFO)

Vegetables, tofu coconut curry (GF/Vegan/DF)

Gratinated zucchini, garlic, parsley, panko crumb, parmesan (DFO)

Panko crumb, parsley, garlic, EVOO, maple syrup baked pumpkin (DFO)

H E S

Vegan potato gnocchi, vegetables, baby spinach (GF/Vegan/DF)

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S I D E S

CHOOSE TWO

- Rosemary & thyme oven roast chat potatoes (GF/DFO)
- Creamy mashed potatoes (GF)
- Steamed fragrant rice, crispy shallots (GF/Vegan/DF)
- Maple glazed roasted seasonal root vegetables (GF/V/DFO)
- Baked cauliflower, bacon lardons (GF/DF)
- Seasonal vegetable panache with extra virgin olive oil (GF/DF/Vegan)
- Paprika & salted butter corn on the cob

CHOOSE THREE

S A L A D S

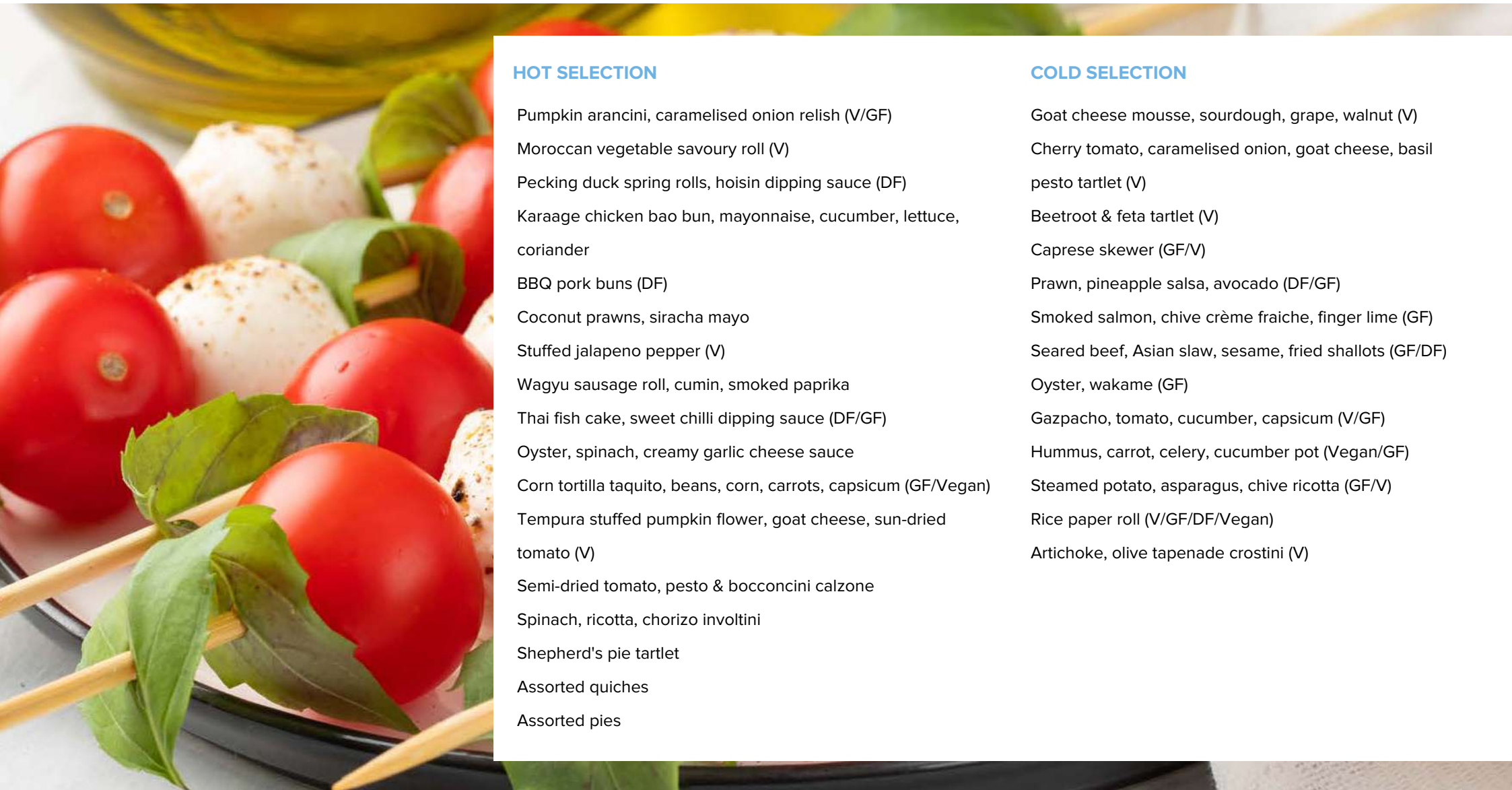
- Garden salad (GF, DF, Vegan)
- Dijon, dill potato salad (GF)
- Greek salad (GF, DF, Vegan)
- Broccoli, raisin & toasted almond salad with mustard mayo dressing (GF, DF, V)
- Vietnamese noodle salad (DF, V)
- Grilled vegetables pasta salad (V)
- Pumpkin & roasted corn, pepita seed salad (GF/DF/Vegan)
- Lentil & lemon salad (GF/Vegan/DF)
- Chickpeas & olives salad (GF/V/DF)
- Mexican bean salad (GF/Vegan/DF)
- Tri colour quinoa, green beans, tomato, cucumber, radish salad (GF/Vegan/DF)
- Baby coz, parmesan, bacon, egg, Caesar dressing (GF/DFO)
- Wild rocket, pear, parmesan, walnut salad
- Coleslaw
- Rice salad

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CANAPE MENU OPTIONS

INCLUDES 2HRS OF CANAPE SERVICE



HOT SELECTION

Pumpkin arancini, caramelised onion relish (V/GF)
Moroccan vegetable savoury roll (V)
Pecking duck spring rolls, hoisin dipping sauce (DF)
Karaage chicken bao bun, mayonnaise, cucumber, lettuce, coriander
BBQ pork buns (DF)
Coconut prawns, siracha mayo
Stuffed jalapeno pepper (V)
Wagyu sausage roll, cumin, smoked paprika
Thai fish cake, sweet chilli dipping sauce (DF/GF)
Oyster, spinach, creamy garlic cheese sauce
Corn tortilla taquito, beans, corn, carrots, capsicum (GF/Vegan)
Tempura stuffed pumpkin flower, goat cheese, sun-dried tomato (V)
Semi-dried tomato, pesto & bocconcini calzone
Spinach, ricotta, chorizo involtini
Shepherd's pie tartlet
Assorted quiches
Assorted pies

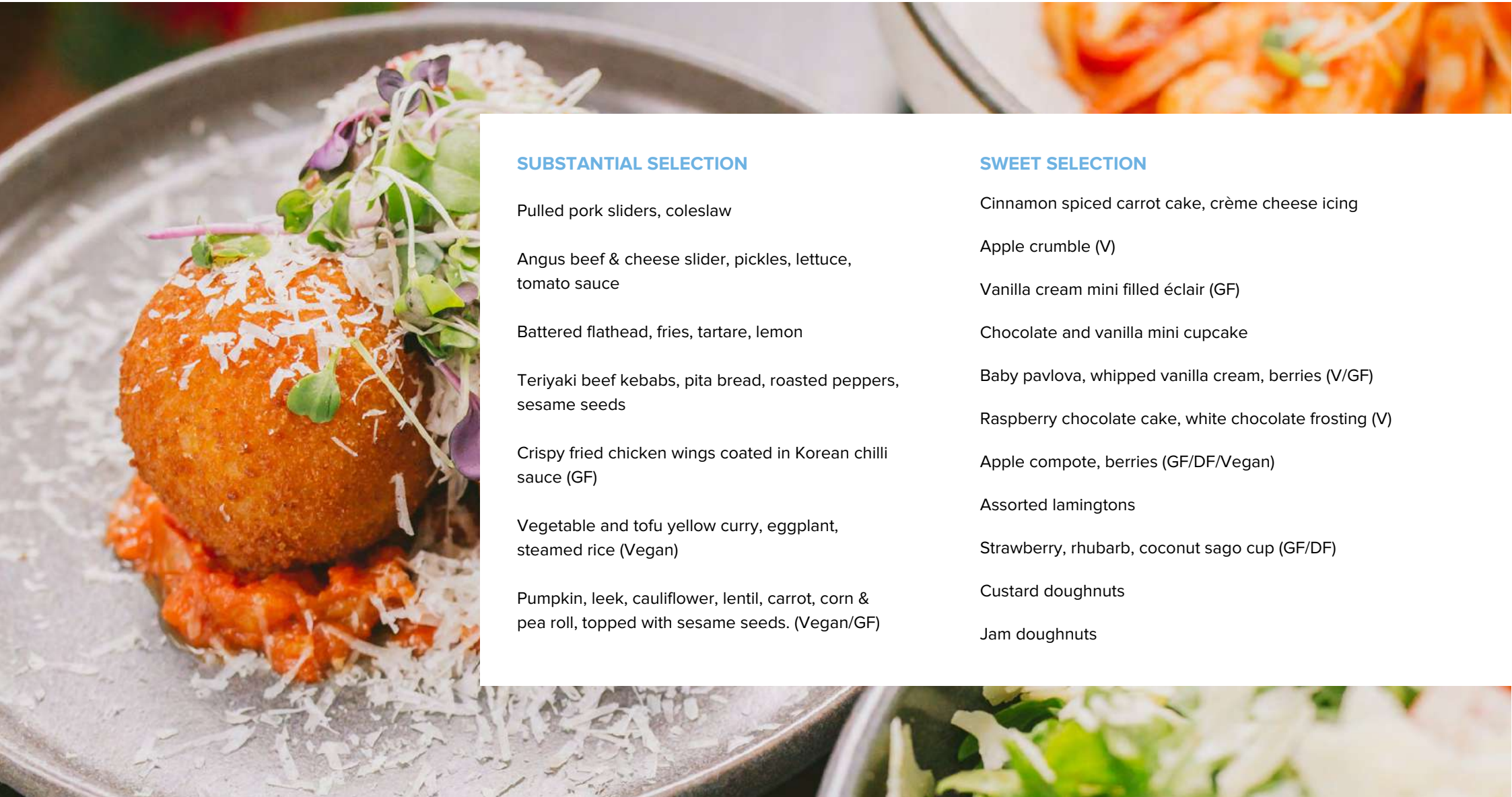
COLD SELECTION

Goat cheese mousse, sourdough, grape, walnut (V)
Cherry tomato, caramelised onion, goat cheese, basil pesto tartlet (V)
Beetroot & feta tartlet (V)
Caprese skewer (GF/V)
Prawn, pineapple salsa, avocado (DF/GF)
Smoked salmon, chive crème fraiche, finger lime (GF)
Seared beef, Asian slaw, sesame, fried shallots (GF/DF)
Oyster, wakame (GF)
Gazpacho, tomato, cucumber, capsicum (V/GF)
Hummus, carrot, celery, cucumber pot (Vegan/GF)
Steamed potato, asparagus, chive ricotta (GF/V)
Rice paper roll (V/GF/DF/Vegan)
Artichoke, olive tapenade crostini (V)

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CANAPE MENU OPTIONS



SUBSTANTIAL SELECTION

Pulled pork sliders, coleslaw

Angus beef & cheese slider, pickles, lettuce, tomato sauce

Battered flathead, fries, tartare, lemon

Teriyaki beef kebabs, pita bread, roasted peppers, sesame seeds

Crispy fried chicken wings coated in Korean chilli sauce (GF)

Vegetable and tofu yellow curry, eggplant, steamed rice (Vegan)

Pumpkin, leek, cauliflower, lentil, carrot, corn & pea roll, topped with sesame seeds. (Vegan/GF)

SWEET SELECTION

Cinnamon spiced carrot cake, crème cheese icing

Apple crumble (V)

Vanilla cream mini filled éclair (GF)

Chocolate and vanilla mini cupcake

Baby pavlova, whipped vanilla cream, berries (V/GF)

Raspberry chocolate cake, white chocolate frosting (V)

Apple compote, berries (GF/DF/Vegan)

Assorted lamingtons

Strawberry, rhubarb, coconut sago cup (GF/DF)

Custard doughnuts

Jam doughnuts

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BEVERAGES

We are delighted to offer an array of carefully curated beverage packages, designed to elevate your wedding celebrations and cater to every taste. Choose from our inclusive package, bar tab option, or cash bar, ensuring a seamless and enjoyable experience for you and your guests.

Whatever your tastes are, let us support you to best match your menu and demographic to make your wedding a night to remember! We will have something for everyone.





GOLD BEVERAGE PACKAGE

Select four wines + four beers

+ add on cash bar for spirits & cocktails

\$30 per person | One-hour duration

\$34 per person | Two-hour duration

\$40 per person | Three-hour duration

\$48 per person | Four-hour duration

SPARKLING WINE

- Tatachilla Brut (SA)
- Dunes & Green Prosecco

WHITE WINE

- Tatachilla Sauvignon Blanc
- Tatachilla Chardonnay
- Redbank Fiano
- Christobel's Moscato
- Corte Giara Pinot Grigio

RED WINE

- Tatachilla Shiraz Cabernet
- Accademia Dei Racemi / Monili Tarantino Primitovo IGT 2018
- Cantina Viticol Tori Senesi Aretini Chianti DOCG
- Antinori Santa Cristina Toscana IGT 2020

ROSE

- Tatachilla Rose
- Antinori Santa Cristina Rosato Toscana
- Chaffey Bros Not Your Grandma's Rose

FULL STRENGTH BEER + CIDER (select four)

- James Squire One Fifty Lashes Pale Ale
- Great Northern Original
- Somersby Apple Cider
- Somersby Pear Cider
- Brookvale Union Ginger Beer
- Corona
- XXXX Gold
- Pure Blonde Premium Mid
- Balter XPA

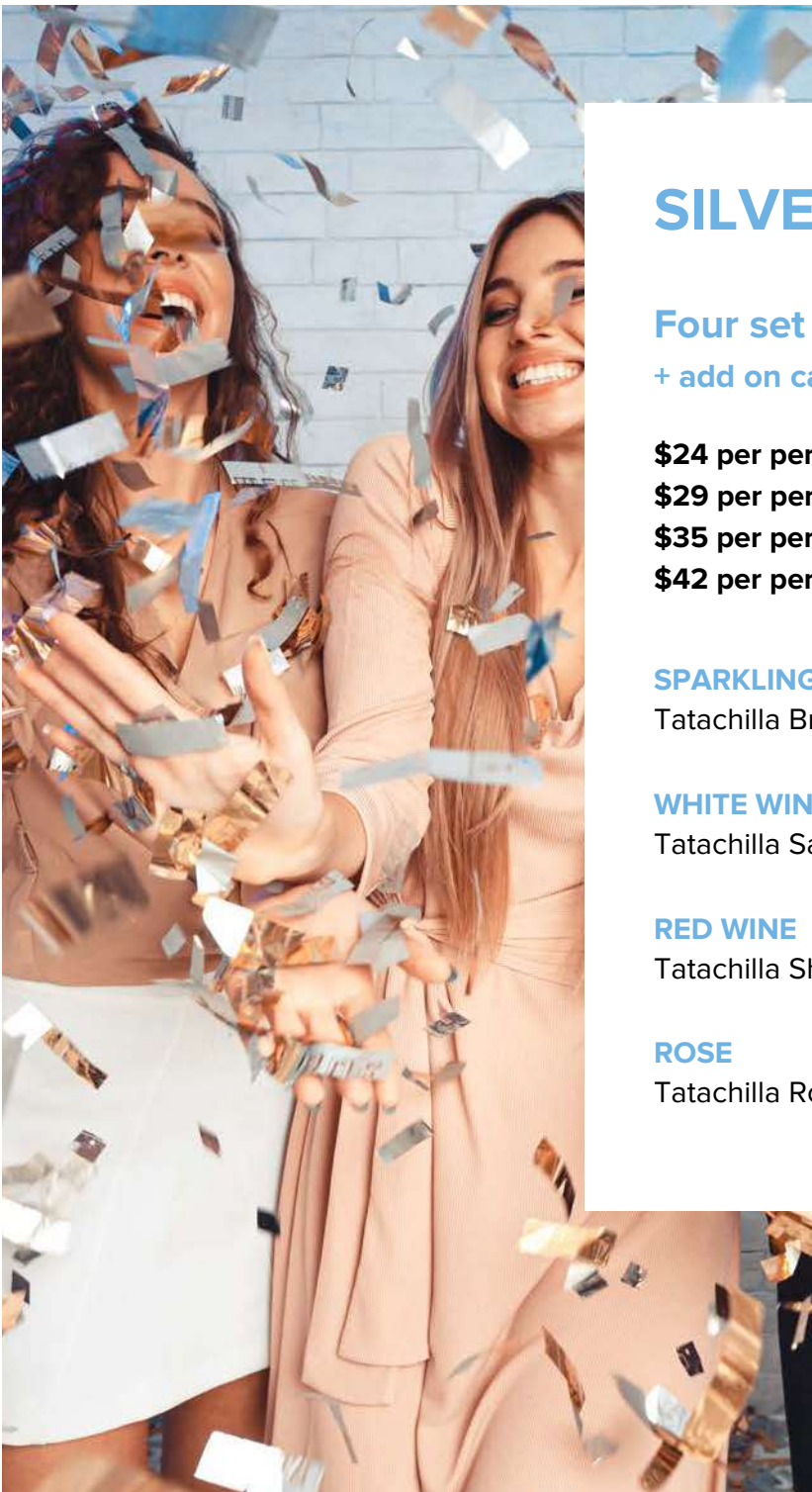
LIGHT BEER

Cascade Light

JUICE / SOFT DRINK

- Orange Juice
- Apple Juice
- Solo
- Pepsi
- Pepsi Max
- Sprite

Products are subject to availability and pricing is confirmed upon quotation.



SILVER BEVERAGE PACKAGE

Four set wines + three set beers
+ add on cash bar for spirits & cocktails

\$24 per person | One-hour duration
\$29 per person | Two-hour duration
\$35 per person | Three-hour duration
\$42 per person | Four-hour duration

SPARKLING WINE

Tatachilla Brut

WHITE WINE

Tatachilla Sauvignon Blanc

RED WINE

Tatachilla Shiraz Cabernet

ROSE

Tatachilla Rose

FULL STRENGTH BEER + CIDER

James Squire One Fifty Lashes Pale Ale
Great Northern Original
Somersby Apple Cider

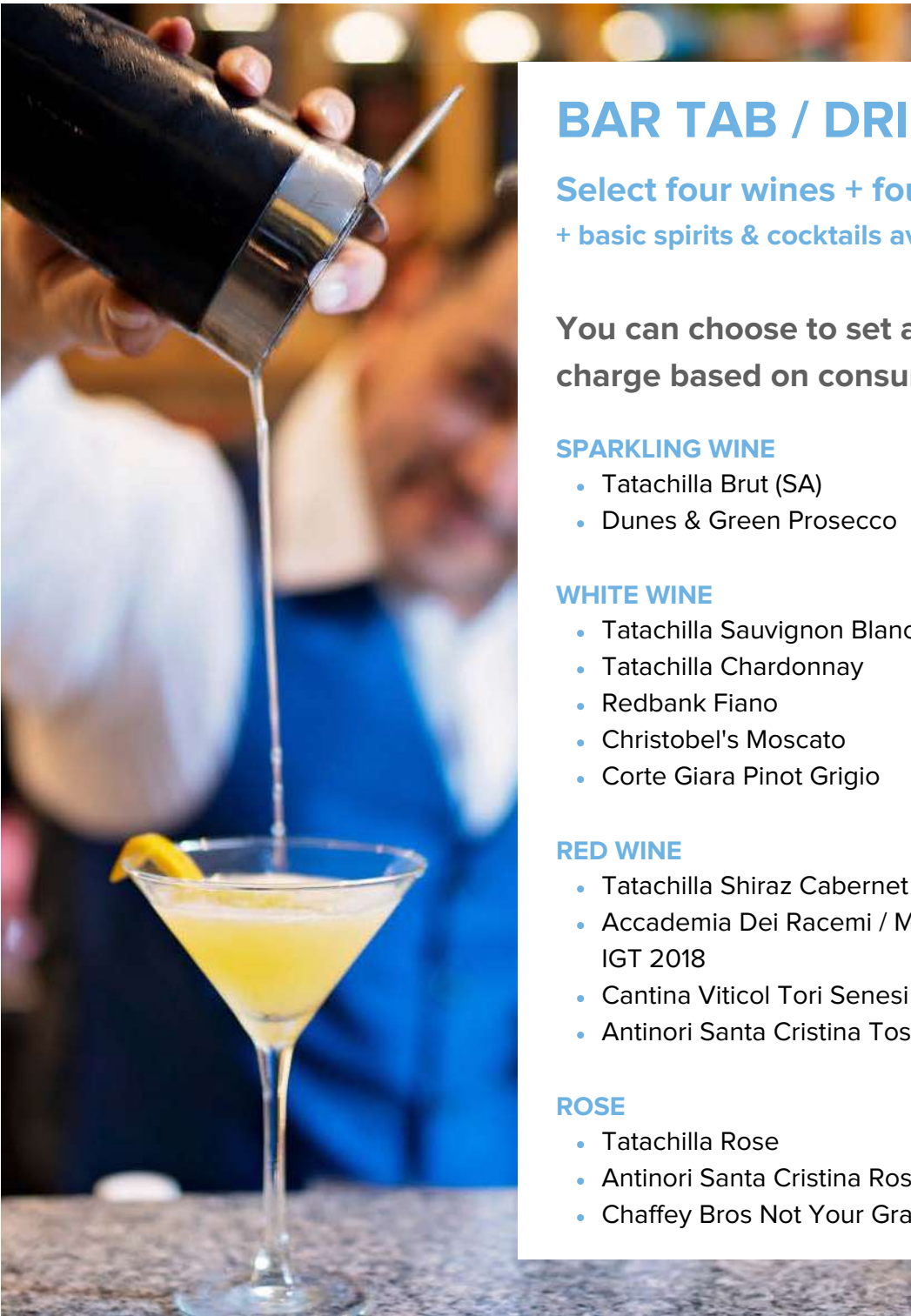
LIGHT BEER

Cascade Light

JUICE / SOFT DRINK

Orange Juice
Apple Juice
Solo
Pepsi
Pepsi Max
Sprite

Products are subject to availability and pricing is confirmed upon quotation.



BAR TAB / DRINKS ON CONSUMPTION

Select four wines + four beers

+ basic spirits & cocktails available

You can choose to set a limit or charge based on consumption

SPARKLING WINE

- Tatachilla Brut (SA)
- Dunes & Green Prosecco

WHITE WINE

- Tatachilla Sauvignon Blanc
- Tatachilla Chardonnay
- Redbank Fiano
- Christobel's Moscato
- Corte Giara Pinot Grigio

RED WINE

- Tatachilla Shiraz Cabernet
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ROSE

- Tatachilla Rose
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BEER + CIDER (select four)

- James Squire One Fifty Lashes Pale Ale
- Great Northern Original
- Somersby Apple Cider
- Somersby Pear Cider
- Brookvale Union Ginger Beer
- Corona
- XXXX Gold
- Pure Blonde Premium Mid
- Balter XPA
- Cascade Light

JUICE / SOFT DRINK

- Orange Juice
- Apple Juice
- Solo
- Pepsi
- Pepsi Max
- Sprite

COCKTAILS

- Espresso Martini
- Margarita
- Pornstar Martini
- Orange & Mandarin Spritz
- Kinky Boots - Pink Hibiscus spritz
- La Fresa - Strawberry and river mint spritz

Products are subject to availability and pricing is confirmed upon quotation.

RESPONSIBLE SERVICE OF ALCOHOL

Management support staff who carry their legal obligations pertaining to the responsible service of alcohol.

RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

The liquor act 1992 states a licensee must:

Behave responsibly in the service, supply and promotion of liquor.

Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor.

Engage in practices and promotions that encourage the responsible consumption of liquor.

Provide and maintain a safe environment in and around the licensed premise.

Key components of Pacific Hotel Brisbane's responsible service of alcohol initiatives include:

Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol.

Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA.

Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol.

Intervening to prevent possible problems arising from excessive or rapid alcohol consumption.

Not serving or supplying anybody who is unduly intoxicated.

Adhering at all times when liquor is being served or sold to having a liquor approved manager on PHB licensed premises.

Ensuring guests do not bring alcoholic beverages on to PHB licensed premises unless prior written approval has been given.



ACCOMMODATION

We understand that your guests may come from near and far which is why we invite them to stay with us. Pacific Hotel Brisbane offers a range of room types from our Superior and Superior Plus to our Deluxe View rooms. For families, we invite them to stay in one of our Superior Double Double rooms. One and Two Bedroom Suites are also available and complete with a separate and spacious living room.

Every guest room offers either a balcony or terrace, plus all the modern conveniences you could want from an inner-city address.



All guest rooms include:

- 49 -55" smart TV
- Mini fridge
- Ironing Board
- Air-conditioning
- In-room safe
- Bathroom amenities
- Hairdryer
- Tea & coffee making facilities
- Private balconies

Hotel facilities:

- Outdoor swimming pool and sundeck
- Gym
- Undercover secure parking
- Bar & Restaurant
- Free Wi-Fi
- 24 hour reception

A TRULY CENTRAL LOCATION

Located in Spring Hill overlooking the city and parklands, Pacific Hotel Brisbane offers guests stunning views from private balconies and provides easy access to the nearby hospitals, CBD, Roma Street Station and Suncorp Stadium.

**Please speak with our Events Team
about exclusive rates for your guests!**



Wedding Suppliers

Styling:

Miss Weddings

<http://missweddings.com.au>

P: 0439 311 305

E: stylist@missweddings.com.au

Hair & Makeup:

Alysha Maree

E: alyshamareemakeup.com.au

0451 160 029

Photographer:

Romana Sae Heng
Photography

<https://romana.com.au/>

0400 759 407

Florist:

Fair Floral

<https://www.flairfloral.com.au/>

0400 571 622

Cake:

Petal + Peach

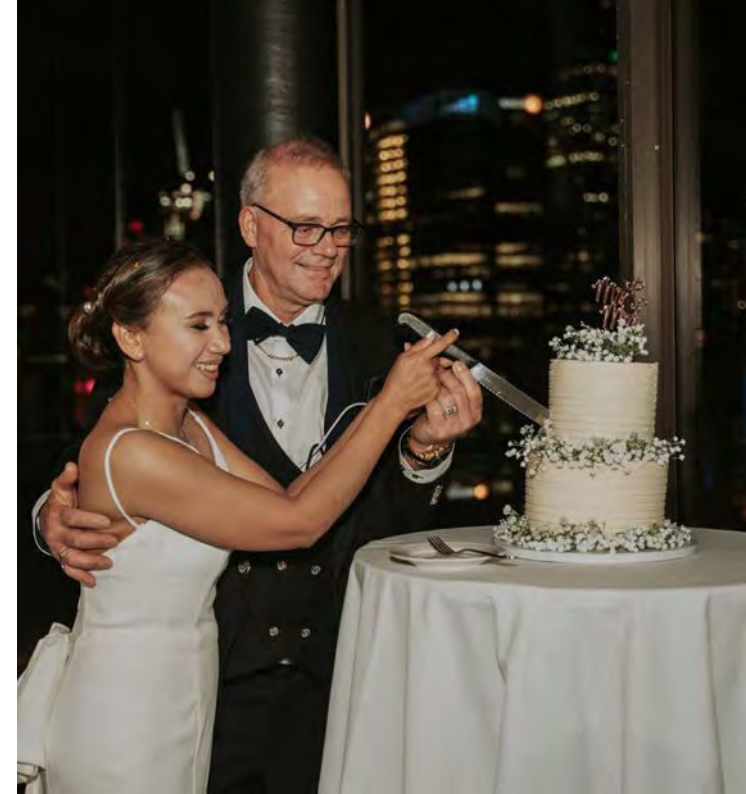
[@petalandpeach.bakery](https://petalandpeach.bakery)

Celebrant:

Ann Ricketts

[https://annricketts-
celebrant.com.au/](https://annricketts-celebrant.com.au/)

0459 739 450



Terrific

Contact our events team to discuss how we can help plan your wedding and see our stunning views first hand!

events@pacifichotelbrisbane.com.au | +61 7 3831 6177



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