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LOFT
—
WEST END

WEDDING
package



WEDDINGS

at Loft West End

Begin your forever in one of Brisbane's most enchanting hidden venues.

Perched above Archive Beer Boutique, The Loft pairs contemporary style with warm, intimate charm, making it the perfect backdrop for heartfelt moments, exceptional food, and a celebration that feels effortlessly you.

While we are renowned for unforgettable wedding receptions, we are equally equipped to host your ceremony and reception in one seamless location, offering a refined and personalised approach so your day reflects your story and never a one-size-fits-all experience.

From your first toast to your final dance, our dedicated team works seamlessly behind the scenes, so you can stay present, soak it all in, and savour every moment of your love story.

We invite you to share your vision with us and discover how we can bring it beautifully to life.





THE DETAILS

at Loft West End

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COCKTAIL *Lounge*

A boutique setting where vintage charm meets relaxed elegance.

Featuring a curated mix of suede and leather lounges, cocktail tables, and timeless décor, the space opens onto a spacious private (non-smoking) balcony overlooking Boundary Street. A beautiful backdrop for heartfelt ceremonies, sunset toasts, and candid wedding moments.

Ideal for intimate and joy-filled weddings the room transitions effortlessly from a romantic ceremony to a lively cocktail reception or a seated dinner shared with your closest family and friends. Guests can mingle in comfort, enjoy warm conversations, and be looked after with friendly service from your own private bar.

With a built-in AV system including projector, screen, microphone, and Bluetooth connectivity so you can personalise the atmosphere with your own music playlists.



Seated up to 60 guests
Cocktail up to 140 guests

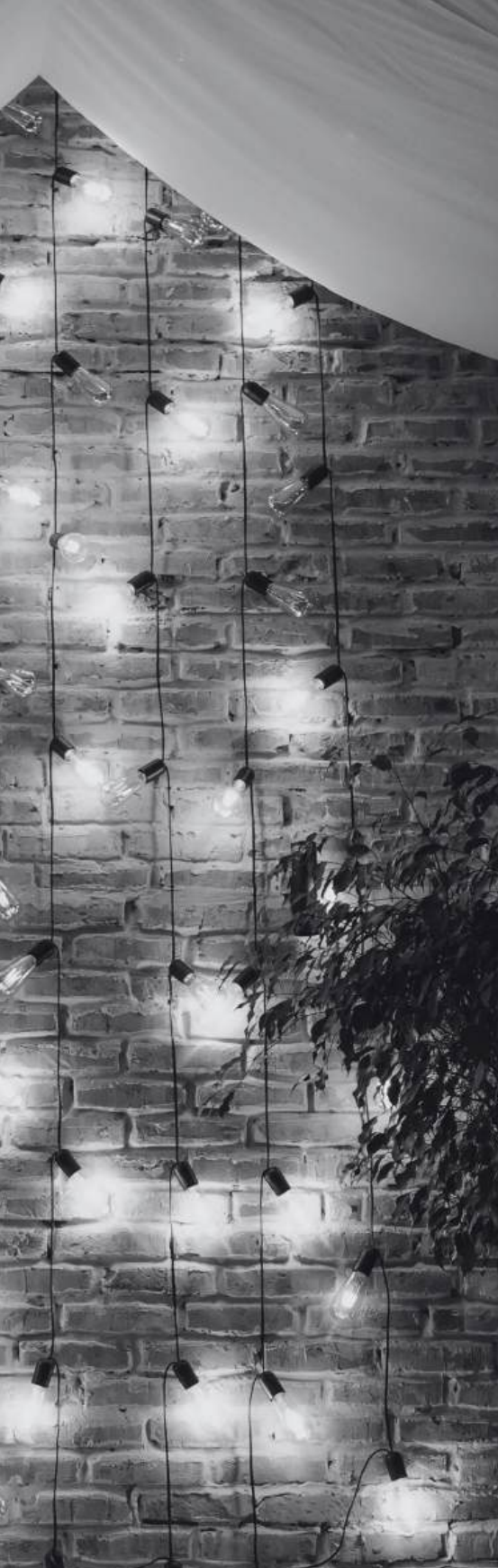
MINIMUM SPEND

January - October
Room Hire \$400
F+B minimum spend
\$4,000

November - December
Room Hire \$500
F+B minimum spend
\$10,000

COCKTAIL *Lounge*





GALLERY

Bar

A versatile + inviting space, perfect for weddings that blend elegance with celebration.

Ideal for larger gatherings or a beautifully styled seated reception, the room offers generous space for dining, heartfelt speeches, and a dance floor that comes alive.

Thoughtful features, including a built-in AV system with projector, screen, microphone, and Bluetooth connectivity, make it easy to share treasured photos, personalise your soundtrack, and create meaningful moments throughout your day. A private area can also be arranged as a green room or quiet couples retreat if needed.

The Gallery Bar provides the perfect balance of atmosphere and flexibility, with ample room for mingling, warm conversations, and attentive service from your own private bar, ensuring a celebration that feels relaxed, joyful, and truly memorable.



MINIMUM SPEND

January - October
Room hire \$400
F+B minimum spend
\$4,000

November - December
Room hire \$500
F+B minimum spend
\$10,000



Seated up to 120 guests
Cocktail up to 160 guests

GALLERY

Bar



THE LOFT

Exclusive

For couples who want to celebrate without limits, the Loft Exclusive offers the luxury of having it all.

By opening the doors between our beautifully styled Cocktail Lounge + Gallery Bar, the venue transforms into one expansive setting that blends suede and leather lounges, cocktail tables, and vintage décor with a spacious private (non smoking) balcony overlooking Boundary Street. Perfect for larger guest numbers, flowing ceremony into receptions, and unforgettable wedding moments.

This versatile layout allows your celebration to evolve naturally, from heartfelt vows to relaxed mingling and a vibrant dance floor later in the evening.

Guests can move freely between spaces, enjoying intimate conversations, lively celebrations, and the comfort of attentive service from your private bar

With a fully integrated AV system including projector, screen, microphone, and Bluetooth connectivity, you can share treasured photos, personalise your soundtrack, and create a seamless atmosphere from your walk down the aisle to the final song of the night.



MINIMUM SPEND

January - October
Room hire \$600
F+B minimum spend
\$8,000

November - December
Room hire \$600
F+B minimum spend
\$20,000



Seated up to 200 guests
Cocktail up to 350 guests



THE I DO'S *at Loft West End*

Exchange your vows in a setting designed for connection, celebration, and moments that truly matter.

Choose between two elegant indoor ceremony spaces, our beautiful library within the Cocktail Bar or our character brick wall in the Gallery Bar. Each offers a warm, intimate atmosphere for your "I do's".

Available for your ceremony are 32 white tiffany or gunmetal grey garden chairs, a signing table and use of our AV system with Bluetooth connectivity for your ceremony music.

Planning your ceremony at Loft? Guests may arrive 30 minutes prior and celebrate for a further 1.5 hours of congratulations, family photos, celebratory drinks and light refreshments post ceremony before heading to your next celebration location.

Hosting your full wedding day at The Loft allows your celebration to unfold naturally in one beautiful setting, so you and your guests can settle in and savour every moment together from the I Do's to the late night dancing.

MINIMUM SPEND

Say I do before your
Loft wedding reception
\$300

Ceremony only

Cocktail Bar + Gallery
Bar minimum spends
apply



MORE *at Loft West End* THINGS

Say I Do at the Loft before your Loft wedding reception
\$300

Extend Your Reception

Included in your room hire is a 4 hour reception. Want to party longer? We can celebrate until 1am. Extend your reception at \$150 per hour.

Wedding Day Curator

Be fully present. We'll handle the rest.

Our Wedding Day Curator is your dedicated expert behind the scenes, bringing your plans to life and ensuring your day unfolds seamlessly. From timeline curation through to on the day execution, we take ownership of the details so you don't have to. With a calm, experienced approach, we manage suppliers, your DIY or planned styling, timing, and any last-minute changes, working closely with our venue team to ensure everything feels effortless and beautifully aligned.

What's included

- Pre-wedding timeline curation + flow planning
- Management of all supplier logistics, bump-ins and bump-outs
- Setup of personal décor with a considered finish
- Guidance + support in the lead up
- On the day management through to reception handover
- Coordination between all vendors + our internal team
- Dedicated point of contact for guests and suppliers
- Calm handling of any unexpected moments
- Pack-down of personal items

Perfect for couples who want to plan their day, then hand over the execution with complete confidence.

Limited to one wedding per week to ensure dedicated care + attention.

\$700 introductory pricing for a limited time.





CLUBBERS

BAR TAB	STANDARD BEVERAGE PACKAGE	PREMIUM BEVERAGE PACKAGE
<p>Choose your drinks list from our curated wine offering alongside our tap beers, spirits and cocktails</p> <p>We don't have your favourite? Let's chat about customisations</p> 	<p>Included are our 6 tap beers, house sauvignon blanc, chardonnay, cabernet sauvignon, shiraz, sparkling, soft drinks + juices</p> <p>2 hrs \$45pp 3 hrs \$65pp 4hrs \$75pp 5hrs \$85pp</p> <p>add house spirits for \$10 pp per hour</p>	<p>Included are our 6 tap beers, house sauvignon blanc, chardonnay, moscato, rose, cabernet sauvignon, shiraz, sparkling, prosecco, non alcoholic beer, soft drinks + juices, premium bottled sparkling + still water</p> <p>2 hrs \$55pp 3 hrs \$75pp 4hrs \$85pp 5hrs \$95pp</p> <p>add house spirits for \$10 pp per hour</p>



LET'S EAT

vegetarian grazing board | \$225 | v, vgo, gf

roasted beetroot dip, eggplant dip, marinated olives, triple cream brie, smoked buffalo mozzarella, mustard figs, 3 cream cheese, fruits, crackers + lavosh

carnivore grazing board | \$275 | gf

salami, serono ham, mortadella, marinated olives, balsamic onions, mustard figs, basque peppers, smoked buffalo mozzarella, chef's selection 2 premium local + international cheeses, fruits, crackers + lavosh

premium cheese board | \$225 | v, gf

a carefully curated selection of premium local + international cheeses, peppered fig paste, fruits, lavosh + crackers

skewered platter | \$140 | 30 pieces

choose up to 3 flavours per platter

- **beef** onion, capsicum, tomato, chipotle bbq glaze | gf, df
- **chicken** onion, capsicum, tomato, peanut satay sauce | gf
- **spanish chorizo** capsicum, mushroom, smoked tomato relish | gf, df
- **haloumi** mushroom, eggplant, roasted sesame + miso dressing | gf
- **vegan** seasonal vegetable selection, basil pesto | v, df

pizza slabs | \$60 | 16 slices | +\$10 gf, df or vg

- **pepperoni** black olives, mozzarella
- **meat lovers** chicken, ground beef, bacon, pepperoni
- **hawaiian** ham, cheese, pineapple
- **buffalo chicken** pineapple, red onion, spinach, spicy buffalo sauce
- **margherita** tomato, buffalo mozzarella, fresh basil

sweet platter | \$170 | 30 pieces

- chocolate tart | gf
- portugese tart
- boutique lamingtons
- fresh baked mini cupcakes
- petite cheesecakes | gf
- petite vegan desserts | vg, df



CANAPES

minimum requirement of 30 guests

the grazer \$29.50pp

pick 6 favourites: 2 cold, 2 crowd favourites, 2 showstoppers or sweets

the feast \$39.50pp

pick 10 items including something more filling: 3 cold, 2 crowd favourites, 3 showstoppers or sweets, 2 big bites

the full spread \$49.50pp

go all out with 13 items: 4 cold, 3 crowd favourites, 4 showstoppers or sweets, 2 big bites

COLD

caprese skewers tomato, bocconcini, basil | v, vgo, dfo

roasted pumpkin tart smoked feta, walnuts | v

moroccan spiced cauliflower tart macadamia feta | v

rare beef en croute peppered rare beef, horseradish cream, peppers, mini toast | gfo

prawn tart avocado cream, pickled ginger and dill | gfo

mushroom + goats cheese tart crispy onions | v, vgo

smoked salmon tart feta cream, cucumber, dill

pacific oysters lemon, kilpatrick or mignonette | gf, df **+3.0 p/p**

CROWD FAVOURITES

meat pie selection

housemade sausage rolls | gfo

mixed quiche selection | vo

salt + pepper squid Nam Jim sauce | gf, dfo

vegetarian spring rolls | v

vegan curry puffs | vg, df



SHOWSTOPPERS

spiced lamb koftas minted yoghurt | gf
mushroom + truffle arancini smoked tomato relish | v, vg, gf, df
prawn toast nam jim sauce | gfo
beetroot + feta risotto cake tomato + chili relish | gf, v
karage chicken roasted sesame japanese mayo | gf
duck spring rolls nam jim sauce
fish goujons tartare sauce | gf, df
beef empanadas harissa mayo
mac + cheese croquettes smoked tomato relish | v
roast pumpkin + chickpea pastry roll tomato + chili relish | vg, gf, df

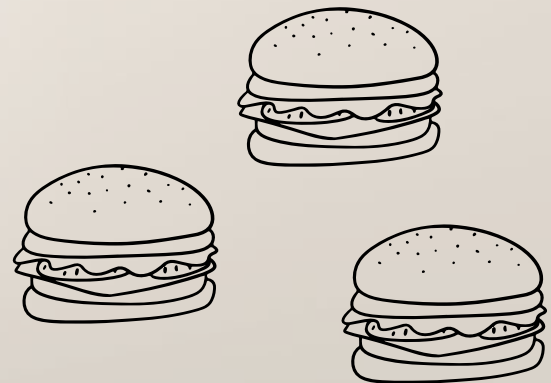
BIG BITES

enjoy these as part of our feast + full spread packages, or order individually minimum 10 per item

southern fried chicken slider slaw, harissa mayo | \$9pp | gfo, df
grass fed angus beef cheeseburger caramelised onion, cheese, smoked tomato relish | \$9pp | gfo, dfo
grilled rosemary portobello mushroom slider beetroot relish, rocket, smoked feta | \$9pp | v, vgo, gfo
vietnamese banh mi crispy pork belly, pate, pickled carrot, coriander, chilli | \$10pp | gfo
italian meatballs, napoli sauce, shaved parmesan | \$10pp | gfo
gnocchi duck ragout, parmesan, crispy onions | \$10pp | gf
mushroom + truffle risotto parmesan, crispy leek | \$9pp | v, gf
vietnamese vegetarian rice paper roll nam jim sauce | \$9pp | vg, df
fish + chips beer battered hoki, fries, lemon, tartare | \$9pp

SWEET

chocolate tart | gf
portugese tart
boutique lamingtons
fresh baked mini cupcakes
petite cheesecakes | gf
petite vegan desserts | vg, df





DINE WITH US

2 course \$75pp | 3 course \$95pp
alternate drop | minimum 20 guests | choose 2 options from each course

ENTREE

artichoke flower macadamia nut feta, micro herbs, olive oil | v, vg, gf, df
smoked salmon salad watercress, cucumber, dill + heirloom tomatoes | gf, df
heirloom tomato salad smoked burrata, micro herbs + bread chips | v, gfo
king fish ceviche avocado, chilli, lime, peppers + herb oil | gf, df
italian pork + veal meatballs slow roasted tomato sugo, parmesan + garlic
turkish chips
duck + cherry pate pickled baby figs, lavosh | gfo

MAINS

crispy skin salmon grilled asparagus, vine tomatoes + herb infused bearnaise
sauce | gf
chicken supreme filled with pesto + bocconcini, crispy risotto cake, buttered
spinach + white wine cream sauce | gf
eye fillet crispy potato rosti, buttered broccolini, red wine jus, crispy
leek | gf, dfo
slow braised beef cheek creamy potato mash, roasted dutch carrots, red
wine jus | gf
baked eggplant smoked feta, pomegranate, dukka, micro herbs, herb oil | v,
vgo, dfo
crispy skin pork belly cauliflower puree, beetroot + citrus kraut | gf

DESSERTS

pavlova chantilly cream, seasonal fruit + passionfruit | gf
chocolate brownie milk chocolate sauce, double cream + berries | gfo
baked cheesecake berry compote + double cream
lemon meringue tart double cream + strawberries
sticky date pudding butterscotch sauce + double cream | gf
chocolate + raspberry gateau berry compote + pistachio praline | vg, df, gf

under 12's available on request

Dietaries | GF - is gluten free | GFO - has gluten free options | VG - is vegan |
VGO - has vegan options | DF - is dairy free | DFO - has dairy free options



FAQ'S

at Loft West End

Can we bring our own decorations?

Absolutely! Get creative, bring in your own decorations and styling however nothing can be adhered to the walls without prior discussion with our Function Manager. All decorations must be removed at the end of the evening.

• Are minors allowed to attend?

Minors are welcomed guests of Loft provided they are accompanied by their legal guardian/parent for the duration of your event. Minors are not to consume alcohol and if caught or suspected of consuming alcohol on premise they will be asked to leave immediately.

• Can I bring a cake?

Yes, we encourage you to bring a cake to help celebrate. We ask that you supply your own disposable plates and cutlery. We will supply the knife for you to cut the cake. Want us to take care of it? There is a \$2.20 per person cakeage fee if you require our staff to cut and serve your cake for you.

• What time can we get access to the room on the day of the function?

Access is available from 9am on the day of your wedding.

• Can we supply our own catering or caterer?

All catering must be provided by the Loft's kitchen. Cakes, donut towers, cupcakes and lollies are welcome. If in doubt, just ask!

• Can we arrange our own DJ or Band?

For sure! Let's get the party started! However approval must be confirmed by the Functions Manager prior to the event.

REVIEWS



We were honestly blown away by the staff and atmosphere created for us. It was the most incredible day. We would recommend the Loft to anyone wanting to be married in their own way.

The New Orleans bar vibes and mood lighting was everything we could have wanted. Thank you for making our day so incredible

Jess + Sam



Just wanted to say the biggest thank you to the team who looked after our wedding, you just blew us away with your customer service. We have only heard wonderful comments about [the staff] after we had our wedding there on the 24th of October. Food was delicious, all of it was catered gluten free since I'm coeliac and can say that I had no issues with the food, which is always a concern when I go out to restaurants and I'm super grateful for the care taken to ensure that.

It was truly wonderful and my now husband and I, are exceptionally pleased with how smoothly the evening went. Wedding planning and events have the ability to be pretty stressful but with a lot of communication the night went without a hitch. We truly are grateful for you guys and we will for sure be back.

Imogen



My husband and I had our wedding reception at the Loft a few days ago, and they were amazing. Jacinta was so incredibly helpful both in the lead up to the event and on the day. She averted major mishaps with calm and grace. The team was professional and efficient. Many of our guests commented on how good the food was, and how generous the portions were. Would 10/10 recommend the Loft and the team :)

Divya + Tharindu

