



Weddings
a celebration of love

Y

our Wedding day, a day full of dreams and excitement.

It's the one day when you both want everything to be just perfect. At the Brisbane Marriott Hotel, we can make that one day a truly unforgettable occasion with our first class service, exquisite menu selections, intimate and elegant function rooms and memories to cherish for a lifetime.

Marriott.
BRISBANE

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www.marriott.com/bnedt

Elegance Package

The Ambience

- Complimentary room hire with river views*
- Deluxe floral centre piece for each guest table
- Decorative skirting for Bridal, gift and cake tables
- White chair covers and decorative sash
- Personalised menu cards for each table
- Typed seating plan
- Lectern and microphone
- Parquetry dance floor

The Flavour

- Half hour pre-dinner drinks, refer to page 4
- Half hour pre-dinner canapés
- Four and a half hour deluxe beverage package, refer to page 10
- Two course set menu ** refer to page 5
- Wedding cake cut and served as dessert served with fruit coulis and cream
- Coffee, tea and petits fours to finish

The Essence

- For your wedding night, complimentary deluxe accommodation with River views, chocolates, sparkling wine, breakfast for two in your room and a late check out of 2pm
- Stunning photography opportunities throughout the hotel including the elegant sweeping staircase
- Three complimentary car parks

The Allure

- Complimentary menu tasting for the Bride and Groom
- Complimentary three night's accommodation in a Marriott Hotel of your choice within Australia ***

Terms and Conditions

* Based on a minimum number of 80 guests

** For an alternately served menu, a surcharge will apply

*** Terms and conditions apply, subject to availability, valid for six months after your wedding celebration with us

\$140 PER PERSON

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Opulence Package

The Ambience

- Complimentary room hire with river views *
- Deluxe floral centrepiece for each guest table
- Decorative skirting for Bridal, gift and cake tables
- White chair covers and decorative sash
- Personalised menu cards for each table
- Typed seating plan
- Lectern and microphone
- Parquetry dance floor

The Flavour

- Half hour pre-dinner drinks, refer to page 4
- Half hour pre-dinner canapés
- Four and a half hour deluxe beverage package, refer to page 10
- Three course set menu ** or buffet, refer to pages 5 and 6
- Wedding cake cut and served
- Coffee, tea and petits fours to finish

The Essence

- For your wedding night, complimentary deluxe accommodation with River views, chocolates, sparkling wine, breakfast for two in your room and a late check out of 2pm
- Stunning photography opportunities throughout the hotel including the elegant sweeping staircase
- Three complimentary car parks

The Allure

- Complimentary menu tasting for the Bride and Groom
- Complimentary three night's accommodation in a Marriott Hotel of your choice within Australia or Asia Pacific ***

Terms and Conditions

* Based on a minimum number of 80 guests

** For an alternately served menu, a surcharge will apply

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\$155 PER PERSON

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Canapé Selection

Please select 5 canapes in total from the following selections

COLD

Herb crusted rare beef on macadamia and oat biscuit with blue cheese and tomato jam
Poached seafood salad with lemon aioli and picked baby cress
Roasted duck, caramelised pear, walnut and rocket salad
Petite smoked chicken Caesar
Vegetarian sushi with light soy and wasabi
Smoked salmon with preserved lemon cream cheese on pumpnickel with plum tobiko
Double brie layered with roasted nuts and dried fruit on crisp bread
Smoked Roma tomato and goat's cheese tartlet

HOT

Wild mushroom soup with truffle cream and mushroom flakes
Nut crusted chicken fillet with peanut, coconut and curry dressing
Crispy squid with banana and lime mayonnaise
Aged beef fillet on bubble and squeak with beetroot jam
Grilled Moroccan spiced lamb fillet with tzatziki
Roasted pumpkin and feta risotto cakes with sun dried tomato pesto
Tempura prawns with Japanese mayonnaise
Queen scallop in a wine and poppy seed batter on green paw paw salad

DESSERT

Ricotta and cinnamon beignet
Chai espresso mousse mini éclairs
Lemon and passionfruit meringue
White chocolate and Baileys fudge
Frozen rum zabaglione



Menu Selections

Served with oven baked rolls

SOUP

Asian chicken and coconut soup with rice noodles, crisp shallots and Vietnamese mint
Cream of Southern gold potato with smoked bacon and toasted ciabatta
Ribollita soup with chunky tomato, pasta, vegetables and pesto

ENTRÉE

Seared Western Australian scallops on Asian style pork belly and watercress
Grilled Victorian lamb fillets with charred eggplant, confit tomato, salad greens and an apple balsamic glaze
Charred chicken fillets on wilted vegetable, manuka honey and preserved lemon dressing
Japanese crumbed whiting fillets with celeriac and apple remoulade
Chicken brochette served with a roasted capsicum and olive salad, buttered cous cous, Harissa and mint yoghurt
Summer seafood salad of prawns, scallops, squid and crab on sliced Bowen mango with coconut flavoured Mary Rose sauce
Grilled antipasto vegetable stack with herbed goat's cheese and balsamic glaze
Caramelised onion, feta and tomato tartlet with picked greens drizzled with balsamic and mandarin oil

MAIN COURSE

Grilled Tasmanian salmon fillet on a lime humus, bok choy, blistered cherry tomatoes and ver jus dressing
Grain fed Angus beef fillet on sweet corn polenta, grilled field mushroom and broccolini
Szechwan peppered beef fillet with charred asparagus on celeriac puree
Corn fed chicken breast filled with a smoked tomato and pancetta farce served on a rosti potato cake with a lemon myrtle infused chicken jus
Roasted Victorian lamb rump with dauphinoise potatoes, Spring carrots and crisp greens
Twice cooked duck Maryland on a white bean cassoulet with wilted spinach and pan juices
Wild barramundi fillet on sauteed lemon kipflers, grilled fennel and grapefruit salad
Spicy curry vegetable risotto layered with pompadums, picked herbs and riata
Field mushroom and feta Wellington with wild honey balsamic reduction on butternut squash and sage mash

DESSERT

Baked banana and ricotta cheesecake with maple star cream
Bourbon and ivory chocolate terrine with cinnamon ice cream
Matcha opera torte, green tea sponge with yuzu mousse
Bittersweet chocolate torte with Florentine and pistachio ice cream meringue
Lemon mousse with citrus compote and caramel snap
Rosebud crème brulee with saffron pistachio cookies
Steamed banana and chocolate self saucing pudding with honey and vanilla bean anglaise
White chocolate and cranberry Charlotte with flamed meringue and sable biscuit
Mocha mii su with espresso mousse
Australian cheese plate with quince paste, lavoche and crisp breads

TO FINISH

Freshly brewed coffee and tea served with petits fours

For an alternatively served menu, a surcharge will apply. Please see the Wedding Guidelines.

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Buffet Menu

SOUP

Cream of freshly roasted tomato and basil

COLD SELECTION

Fattoush salad

Black eye bean, corn and coriander salad

Smoked trout and roasted kiplers with grapefruit and lemon

Green bean, roasted capsicums, Spanish onion and poppy seed

Roasted kiplers potato with grapefruit and basil cream

German coleslaw

Roasted baby beetroots, spinach and pine nuts

Tossed mixed lettuce leaves, Roma tomatoes and Lebanese cucumber

Caesar salad

Charcuterie of cold cuts and terrines

SEAFOOD SELECTION

Smoked Australian salmon

Peppered mackerel fillets

Marinated half shell mussels

Charred baby octopus salad

Fresh local King prawns

Local spanner crab

Pacific oysters

HOT SELECTION

Grilled eye fillet of grain fed beef on a celeriac mash with glazed mushrooms

Harissa spiced chicken breast on tomato and capsicum cous cous

Roasted loin of beef on sweet corn polenta with pearl onions and red wine glaze

Seared salmon fillets on lemon scented mash with baby caper butter sauce

Sweet potato ravioli with wilted spinach and pine nuts

Wok tossed Asian vegetables

Roasted turned potatoes with confit of garlic and rosemary

DESSERT SELECTION

Individual orange crème brulee

Vanilla and white chocolate cheesecake

Bourbon and ivory chocolate terrine

Matcha opera green tea sponge with yuzu mousse

Lemon mousse with citrus compote and caramel snap

White chocolate and cranberry Charlotte with flamed meringue and sable biscuit

Compote of fresh local fruits

Local strawberry fruit tart

Tasmanian cheese board with fruit paste and crisp breads



Little People's Menu

Please select one menu item from each of the following sections:

MAIN

- Spaghetti and meatballs
- Grilled chicken strips with fresh green salad ... *low fat*
- Grilled fish fillets with fresh green salad ... *carb conscious*
- Ham, cheese and tomato pizza and fries
- Mini beefy burger and fries

DESSERT

- Ice cream sundae with nuts, chocolate sauce and fresh cream
- The all time favourite banana split
- Seasonal fresh fruit mini platter served with yoghurt

BEVERAGES

- Soft drinks
- Orange juice

\$50 PER CHILD, 12 YEARS AND UNDER

Crew Meals

We are happy to offer one of the following options inclusive of orange juice and soft drinks

- Main meal \$25
- Sandwich Platter \$12



A Blissful Sanctuary

Join us a few days prior to your wedding for a range of pre-bridal treatments. At The Dome Retreat, we will help you relax, rejuvenate and re-energise your body and soul so you feel calm, centered and radiant for your special day.



A Night of Pure Elegance

Your wedding guests are invited to enjoy a night of pure elegance in five star luxury at the Brisbane Marriott Hotel on the evening of your wedding. We are delighted to offer your guests a special discounted accommodation. Elegantly presented accommodation rate cards are provided with our compliments to be included with your wedding invitations. Should you wish to take advantage of this special offer, please speak to your Event Co-Ordinator who will be happy to arrange.



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Wedding Guidelines

Guaranteed Minimum Numbers

As Friday, Saturday and Sunday evenings are premium wedding nights in Brisbane, the following minimum numbers apply:

Friday · Saturday · Sunday	6.00pm to midnight
Grand Ballroom	100 guests
Queen Adelaide Room	80 guests
Saturday · Sunday	8.00am to 4.30pm
Grand Ballroom	100 guests
Queen Adelaide Room	80 guests

If your wedding is held on an alternate evening/day, we are happy to discuss possible flexibility with the guidelines.

Complimentary Three Nights Accommodation

In order to receive the complimentary three nights accommodation as part of the "The Allure" component of your wedding package, minimum numbers apply. Queen Adelaide Room – 80 guests and Grand Ballroom 100 guests.

Menus

We would be delighted to tailor a package to suit your needs and budget. Please note, that the package inclusions only apply to the pre-set wedding packages for the numbers outlined.

An alternately served menu can be arranged at an additional cost of \$6.00 per person for all three courses or \$3.00 per person, per course.

Our Chef will be happy to cater for any dietary requirements. A minimum of 72 hours notice is essential.

Entertainment

Please ask your Wedding Event Co-ordinator for entertainment options.

Beverage Packages

The **Deluxe Beverage Package** consists of De Bortoli Lorimer sparkling, white and red, Cascade Light, Stella Artois, soft drinks and orange juice.

For an additional \$8 per person, upgrade to the **Superior Beverage Package**, featuring De Bortoli Montage red and white, Windy Peak Pinot Noir, Cascade Light, Carlsberg and a selection of soft drinks, orange juice and sparkling mineral water.

As per the Liqueur Act, 1992, the Brisbane Marriott Hotel practices Responsible Service of Alcohol. As per this policy, alcohol will not be served to guests under the age of 18 years.

Non Smoking Policy

In accordance to the Queensland State Law, The Brisbane Marriott Hotel is a non smoking venue.

Pricing

All prices are per person, unless otherwise stated and include GST. Prices are subject to change without notice.

Miscellaneous

A surcharge of \$200.00 will apply for the cleaning of any embellishments used in the room ie, confetti, rose petals or table scatters.

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