

#PACIFICterrific

PACIFIC
BRISBANE



Wedding
Packages



345 Wickham Terrace, Spring Hill
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Welcome to Pacific Hotel Brisbane

The stunning views from our 10th floor function rooms make the perfect backdrop for your wedding celebration!

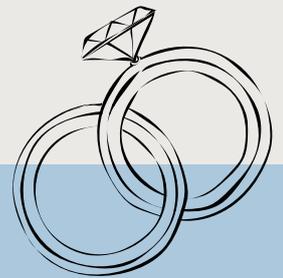
Say "I do,"
with a view



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.



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Function Spaces

Pacific Hotel Brisbane presents stunning event rooms close to Brisbane's CBD in Spring Hill. To complement your wedding, the Hotel also offers accommodation packages, secure undercover parking, AV equipment hire and on-site catering arrangements.



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.

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,



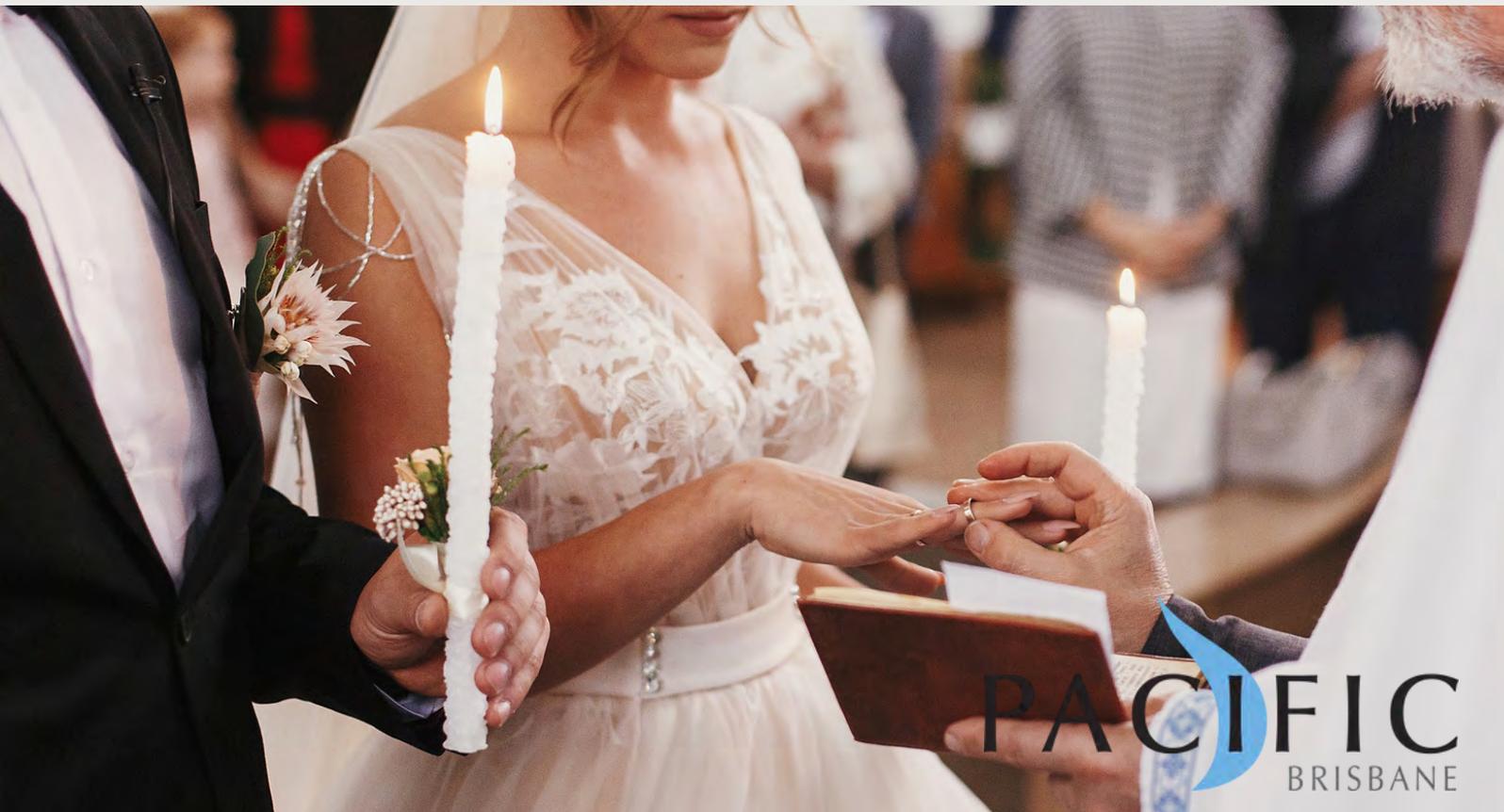
Please contact our events team to organise a venue tour!
We look forward to meeting with you.

Ceremony Package

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

\$1000



Parklands Ceremony

You can book your wedding ceremony through Pacific Hotel Brisbane and hold it at Roma St Parklands.

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 speak to our Wedding Coordinator about obtaining a parkland permit.



Image Credit: Miss Weddings

Cocktail Package

Five hour cocktail package: \$130 per person

Minimum of 30 guests

Discounted rates for children under 12
and supplier meals

Beverage package upgrades:

QLD package + \$5 per person

GOLD package + \$10 person

Inclusions:

- Dedicated wedding coordinator
- Private venue hire
- Your choice of eight canapés + three substantial canapés
- Five 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



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Seated Package

Inclusions:

- Dedicated wedding coordinator
- Private venue hire
- Chef's selection of canapes on arrival
- Your selection of entree, main or dessert, served alternatively
- Five hour silver beverage package (upgrades available)
- Your wedding cake plattered
- 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
- Standard menus for table
- Lectern & microphone
- Overnight accommodation incl. breakfast & 1pm check out

Two course: \$150pp
Three course: \$160pp
Buffet: \$157pp

Minimum of 30 guests

Discounted rates for children under 12 and supplier meals

Beverage package upgrades:

QLD package + \$5 per person

GOLD package + \$10 person

Styling upgrade: + \$3 per person

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



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Menu





PLATED MENU

Selection of two dishes per course, served alternatively

ENTRÉE

Seasonal Vegetables Salad

Caramelised hummus, blanched, raw, pickled baby vegetable, radish, avocado mousse, kalamata olives dust (Vegan/GF/DF)

Soy Marinated Cured Atlantic Salmon

Granny smith apple, red radish, wasabi creme fraiche, yuzu, seaweed crackers (GF)

Pork Belly

Twice cooked Shulz's farm pork belly, carrots + lemongrass puree, caramelised apple, balsamic jus (GF)

Wagyu Bresaola

Air-dried salted wagyu beef, chicory, walnuts + pear salad w/ gorgonzola dressing (GF)

Pacific's Caprese Salad

Tomato carpaccio, burrata cheese, crispy nduja, toasted pine nuts, aged balsamic + basil oil (GF)

MAIN

Potato Gnocchi

Pan-fried potato gnocchi, butternuts squash cream, wild mushroom, baby spinach, toasted macadamia, sage (GF/DF/Vegan)

Beef Cheeks

Slow-cooked beef cheeks, creamy mash potatoes, honey roast baby carrots, charred broccolini w/ salsa verde (GF)

Chicken Breast

Corn fed chicken breast, chorizo farce, kumara puree, bok choy, pale ale + thyme chicken sauce (GF)

Duck Leg

Confit duck legs, potato + pumpkin gratin, spiced red cabbage, roasted green beans, juniper berry jus (GF)

Barramundi

Crispy skin humpty doo barramundi, cauliflower puree, charred broccolini potato gratin, champagne butter sauce (GF)





DESSERT

Eton mess

White chocolate, strawberry, meringue, pistachio

Chocolate Delice

Oreo + dark chocolate delice, honeycomb, raspberry sorbet

Orange Tart

Chocolate tart w/ orange curd, raspberry, coconut ice cream

Panna Cotta

Coconut panna cotta, passion fruit, mango sorbet, aquafaba meringues
(DF/GF/Vegan)

Australian Cheese Selection

Blue, cheddar, brie, quince paste, falwasser crackers (GF)

BUFFET MENU

**Selection of three hot buffet dishes, two sides +
three fresh salads / Warm bread rolls + cultured butter
Fresh cut seasonal fruit plate / Chef's selection of
two sweet items / Berries + cream**



HOT SELECTIONS (Select three)

Crispy skin Atlantic salmon, cauliflower puree, steamed broccolini (GF)
Miso glazed Atlantic salmon, soba noodles w/ Asian greens (DF)
Barramundi, pea puree, roasted tomato, capers, kalamata olive, Italian parsley (GF/DF)
Slow roast caraway pork loin, braised cabbage, apple sauce, sage pork sauce (GF)
Slow-cooked beef bourguignon, button mushroom, bacon lardons + baby onion (GF)
Chermoula marinated chicken breast, roast tomatoes, Spanish onion, baby spinach (GF/DF)
Tikka masala chicken thigh, warm naan bread, mango chilli chutney, mint yoghurt
North African style slow-cooked lamb, chickpeas, dried fruit, coriander (GF/DF)
Goan vegetable coconut curry (GF/DF/Vegan)
Potato gnocchi, butternut squash, sundry tomato, baby spinach, sage (GF/DF/Vegan)

SIDE SERVE (Select two)

Rosemary + thyme oven roast chat potatoes (GF/DF/Vegan)
Maple glazed roasted seasonal root vegetables carrots (GF/V/DF)
Steamed basmati rice, crispy shallots + toasted sesame seed (GF/DF/Vegan)
Caramelised cauliflower florets, baby spinach, bacon lardons (GF/DF)
Creamy mash potatoes w/ spring onions (GF/V)
Seasonal vegetable panache w/ extra virgin olive oil (GF/DF/Vegan)

SALADS BOWLS + DRESSING (Select three)

Mixed garden salad leaves (GF/DF/Vegan)
Dijon-dill chat potato + chorizo salad (GF/DF)
Tomato, chickpeas, cucumber + roasted red onion salad (GF/DF/Vegan)
Broccoli, raisin + toasted almond salad w/ mustard mayo dressing (GF/DF/V)
Soba noodle, wakame, pickled ginger + sprout salad w/ roast sesame dressing (DF/V)
Pasta salad w/ grill vegetable, chickpea, roast capsicum, basil pesto + feta cheese (V)
Roast pumpkin, beetroot, baby spinach, Spanish onions salad + pepita seed (GF/DF/Vegan)
Grilled vegetables, roast capsicum, cherry tomato + pine nut (GF/Vegan/DF)
Blanched green beans, shallots, capers, rocket + French vinaigrette (GF/V/DF)
Moroccan chickpea, almond + carrot salad (GF/Vegan/DF)
Tri colour quinoa, green beans, tomato, cucumber + radish salad (GF/DF/Vegan)
Baby coz, parmesan, bacon, egg + aioli (GF/DF)

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 / DF - Dairy Free

CANAPE MENU OPTIONS

SUBSTANTIAL SELECTIONS

Pulled pork sliders w/ coleslaw + ranch dressing

Battered whiting fillets, rustic fries, tartare + lemon

Seared beef w/ soba noodle + wakame salad roast

sesame dressing (DF)

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

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

Falafel with pearl couscous + tahini lemon dressing (Vegan)

COLD

Goat cheese mousse, roasted baby beetroots, toasted walnuts (V)

Cherry tomato tart w/ fetta + basil pesto (V)

Chilli + lime prawns, pineapple salsa, avocado mousse (DF/GF)

Salmon tartar, chive crème fraiche, yuzu (GF)

Seared marinated beef w/ Asian slaw (GF/DF)

Duck rillettes, rye toast + tomato relish (DF)

HOT

Pumpkin arancini w/ caramelised onion relish (V/GF)

Moroccan vegetable Savoury roll (V)

Pecking duck spring rolls, hoisin dipping sauce (DF)

Mini BBQ pork buns (DF)

Coconut prawns w/ siracha mayo

Thai fish cake w/ sweet chilli dipping sauce (DF/GF)

SWEET

Cinnamon spiced carrot cake with crème cheese icing

Apple Crumble (V)

Vanilla Cream mini filled éclair (GF)

Chocolate and Vanilla Mini cupcake

Baby pavlova with whipped cream & berries (V) (GF)

Raspberry chocolate cake with white chocolate frosting (V)

Package add-ons:

Substantial + \$9 per person per item

Hot / cold / sweet + \$4.50 per person per item



We are proud to showcase some of the foremost flavours of Australia's renowned wine regions. Spoilt for choice in Queensland, we do our very best to deliver you optimum prices and ranges, from the delicate essences produced in the cooler climates of the Clare Valley, Adelaide Hills and Mornington Peninsula, to a little more robust extracts from Barossa Valley, Yarra River and McLaren Vale. Let us support you to best match your menu and demographic to make your wedding a success. We will have something for everyone.

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pacifichotelbrisbane.com.au  [pacifichotelbrisbane](https://www.instagram.com/pacifichotelbrisbane)

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GOLD BEVERAGE PACKAGE

Select four wines + four beers

Cascade Light will also be available

For banquets, one white wine and one red will be offered to tables and the remainder will be available upon request.

SPARKLING WINE (select one)

JANSZ Premium Cuvee (Pipers River, TAS)
JANSZ Premium Rose (Pipers River, TAS)
Primo Estate Prosecco (Clarendon, SA)

WHITE WINE (select one)

Forest Hill Vineyard Chardonnay
Saint Clair Sauvignon Blanc (Marlborough, NZ)

QUEENSLAND CRAFT BEER

Black Hops Lay Day Tropical Lager
(Burleigh Heads, Gold Coast)
Slipstream Brisbane (Yeerongpilly, Brisbane)
Burleigh 28 Pale Ale (Burleigh Heads, Gold Coast)

FULL STRENGTH BEER + CIDER

James Squire Apple Crush
James Squire One fifty lashes PA

SOFT DRINK

Orange Juice
Apple Juice
Solo
Coke
Coke No Sugar
Sprite
Mt Franklin Sparkling Mineral Water

ALTERNATE WINES (select one)

Corte Giara Pinot Grigio
Habitat Rose (Central Ranges, NSW)

RED WINE (select one)

St Hallet Garden of Eden Shiraz (Barossa Valley, SA)
Palliser Estate Pencarrow Pinot Nior
(Martinborough, NZ)

MID-STRENGTH BEER

Little Creatures Rogers
XXXX Gold

QUEENSLAND BEVERAGE PACKAGE

Select three wines + three beers

Cascade Light will also be available

For banquets, one white wine and one red will be offered to tables and the remainder will be available upon request.

SPARKLING WINE

Sirromet Vineyard Selection Sparkling NV
(Granite Belt, QLD)

WHITE WINE (select one)

Gerler Select White Sauvignon Blanc – seasonal
(Brisbane, QLD)
Sirromet Vineyard Selection Sauvignon Blanc
(Granite Belt, QLD)

RED WINE (select one)

Witches Falls Syrah Shiraz (Granite Belt, QLD)
Sirromet Vineyard Selection Cabernet Sauvignon
(Granite Belt, QLD)

QUEENSLAND CRAFT BEER

Black Hops Lay Day Tropical Lager
(Burleigh Heads, Gold Coast)
Slipstream Brisbane (Yeerongpilly, Brisbane)
Burleigh 28 Pale Ale (Burleigh Heads, Gold Coast)

FULL STRENGTH BEER + CIDER

Xxxx Gold (Brisbane, QLD)
Great Northern Original (Cairns, QLD)

MID-STRENGTH BEER

XXXX Gold (Brisbane, QLD)
Great Northern Super crisp (Cairns, QLD)

SOFT DRINK

Orange Juice
Apple Juice
Solo
Coke
Coke No Sugar
Sprite
Mt Franklin Sparkling Mineral Water





SILVER BEVERAGE PACKAGE

Three set wines + three set beers

For banquets, one white wine and one red will be offered to tables and the remainder will be available upon request.

SPARKLING WINE

Tatachilla NV (South Australia, VIC)

WHITE WINE

Oxford Landing Range NV (Nuriootpa, SA)

- Sauvignon Blanc
- Chardonnay

FULL STRENGTH BEER + CIDER

James Squire One Fifty Lashes Pale Ale
Great Northern Original

SOFT DRINK

Orange Juice
Apple Juice
Solo
Coke
Coke No Sugar
Sprite
Mt Franklin Sparkling Mineral Water

RED WINE (select one)

Oxford Landing Range NV (Nuriootpa South Australia)

- Shiraz
- Cabernet Sauvignon
- Merlot

MID-STRENGTH BEER

Pure Blonde Ultra low carb

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 Rooms & Suites

For your
guests

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

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.



Wedding Suppliers

Styling:

Miss Weddings

<http://missweddings.com.au>

P: 0439 311 305

E: stylist@missweddings.com.au

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

Celebrant:

Ann Ricketts

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

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

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Save the
date now

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Contact our events team to discuss how
we can help plan your wedding!
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