



Brunch Basket

PORT OFFICE HOTEL

108.00pp

Weddings @ the Port Office Hotel

...truly a unique occasion...

a breakfast brunch wedding reception for all to share will always include the following:

brunch wedding reception packages will always include the following:

- sparkling cocktail on arrival for all guests
- three hour room hire component commencing from 10:00am onwards
- contemporary decorative component inclusive bridal, cake & gift table decor, full linen for all tables, linen napkins, full cutlery, glassware & crockery settings
- use of venue cake knife
- complimentary access to in-house equipment inclusive of av system, microphone, plasma screens
- private bridal retreat facilities for duration of reception

a three hour beverage package inclusive of the following:

- fleur de lys sparkling wine; available as is, or w cranberry or orange juice
- local beer selection; available as is, or w lemonade - cascade light, carlton draught, carlton mid, xxxx gold
- house made fruit punch; available as is, or w sparkling wine as an alcoholic accompaniment to your package
- selection of juices; apple, orange, pineapple, cranberry
- complete coffee & tea station; self service selection of black & herbal teas, percolated coffee
- :: upgrade beverage package to include premium beers @ additional \$5.00pp ::
- :: upgrade sparkling wine to include chandon nv brut @ additional \$12.00pp ::
- :: include choice of chardonnay or sem sauv blanc @ additional \$5.00pp ::

Summer Menu

:: available for all brunch receptions booked in the months of september through february ::

served on arrival as follows:

- sparkling cocktail served to all guests; premium sparkling wine complete w forest berry liqueur

followed by a summer brunch menu including a selection of shared starters, main meal & high tea dessert

shared starters: available on each table upon seating

- housemade bircher muesli; soaked fruits & nuts w creamy yoghurt & wildberries
- sourdough bread selection available w self service condiments; spiced avocado, hand sliced cheeses, full fruit conserves
- m-y-o fruit skewers; self service seasonal fruits & bamboo skewers

main meal selection: please choose your preferred three options to be served to each table shared self service

- oven baked vegetarian frittata; asparagus, butternut pumpkin & goats cheese feta, whole roasted tomato & balsamic vinaigrette
- blueberry pancakes served w freshly whipped cream
- individual fried egg tarts complete w smoked salmon, crème friache & capers
- traditional french toast; ripened banana & maple syrup
- cold seasoned roast chicken, gourmet meat selection served w fruit chutneys & mustards

high tea dessert selection: chef's selection of the below served to each table for shared self service

- premium cheese, fruit & nut selection; quince paste, muscatels & lavoshe
- selection of miniature cakes; vanilla crème brulee, mango tart, individual lemon curd pie
- bite size morsel cupcakes available in your choice of two flavours; refer to flavour menu below
- individual fresh seasonal strawberry cream cups

best wedding caterer in a restaurant :: queensland :: restaurant & caterers association :: 2010 & 2011



MARBLE BAR

FIX RESTAURANT & WINEBAR

LIBER LOUNGE



Brunch Basket

PORT OFFICE HOTEL

108.00pp

Weddings @ the Port Office Hotel

...truly a unique occasion...

Winter Menu

:: available for all brunch receptions booked in the months of march through august ::

served on arrival as follows:

sparkling cocktail served to all guests; premium sparkling wine complete w forest berry liqueur

followed by a summer brunch menu including a selection of shared starters, main meal & high tea dessert

shared starters: available on each table upon seating

banana & walnut bread served w warmed butter

assorted croissants & sweet danish basket

poached fruit cups; seasonal poached fruits served w cinnamon mascarpone

hot meal selection: please choose your preferred three options to be served to each table shared self service

pan folded omelette; complete w bacon, shredded cheese, tomato & onions :: available veg upon request

warm seasoned roast chicken served w assorted fruit chutneys & mustards

chef's duo selection of warm savoury muffins :: veg option available upon request

oven baked waffles complete w whipped cream & berry compote

honey baked & glazed leg ham complete w spiced ham jam & crusty sourdough

high tea dessert selection: chef's selection of the below served to each table for shared self service

selection of miniature cakes; vanilla crème brulee, mango tart, individual lemon curd pie

bite size morsel cupcakes available in your choice of two flavours; refer to flavour menu below

house made scones; devonshire tea style w whipped cream & berry conserves

premium cheese, fruit & nut selection; quince paste, muscatels & lavoshe

the price of the brunch basket reception package without the inclusion of alcohol is \$83.00pp

Cupcake Flavour Menu

:: carrot & walnut :: chocolate raspberry :: vanilla buttercake :: chocolate coconut :: lemon buttercake ::
:: chocolate fudge :: chocolate mint :: pear & ginger :: chocolate orange :: triple chocolate :: :: chocolate espresso ::
:: white chocolate wildberry & macadamia nut ::
:: full description & images available upon request ::

Package A Alternatives

upgrade beverage package to include premium beers @ additional \$5.00pp
inclusive of fat yak, coopers pale ale & pure blonde

upgrade sparkling @ additional \$12.00pp
replace seppelts fleur de lys to include chandon nv brut in package selection

best wedding caterer in a restaurant :: queensland :: restaurant & caterers association :: 2010 & 2011



MARBLE BAR

FIX RESTAURANT & WINEBAR

LIBER LOUNGE



PORT OFFICE HOTEL

108.00pp

Weddings @ the Port Office Hotel

...truly a unique occasion...

Package A Alternatives

include white wine @ additional \$5.00pp
your choice of rothbury estate sem sauv blanc or rothbury estate chardonnay

add your wedding cake to your high tea selection @ \$1.50pp
serve your wedding cake w high tea; cut, plated & garnished

request an alternate drop menu @ additional \$10.00pp
replace your main selection for an alternate drop brunch menu consisting your choice of two hot meals from the following:
individual fried egg tarts complete w smoked salmon, crème friache & capers
oven baked vegetarian frittata; asparagus, pumpkin & goats cheese feta, whole roasted tomato & balsamic vinaigrette
parmesan & thyme tart served w a fennel, pear & candied walnut salad w goats curd
exotic pan fried filed mushrooms served w caramelised onion, gorgonzola & crusty sourdough

alternate to a three way alternate drop menu & add \$5.00pp
choose your preferred three hot meals from the above selection

provide a set menu for your guests for an additional \$17.00pp
choose your preferred three hot meals from the above selection
guests will be provided individual menu's inclusive of wedding name & date for personal menu selection w waiter on day

best wedding caterer in a restaurant :: queensland :: restaurant & caterers association :: 2010 & 2011



MARBLE BAR FIX RESTAURANT & WINEBAR LIBER LOUNGE