



PORT OFFICE HOTEL

\$82.00pp

Weddings @ the Port Office Hotel

...truly a unique occasion...

the delicacy of a high tea wedding reception w all the trimmings will always include the following:

- sparkling cocktail on arrival for all guests; berry liqueur, completed w sugar rim & seasonal berry
- four hour room hire component; commencing anytime from 10am until 3pm
- contemporary decorative component inclusive full cake & gift table decor, floor linen for all tables, tealights, two fresh floral arrangements in your choice of colour, complete high tea buffet set with service tableware, glassware & crockery settings as required
- 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
- :: bridal retreat available dependant on availability conducive to reception area booked

a three hour beverage inclusion as follows:

- sparkling wine; available as is, or w cranberry or orange juice
- house made fruit punch; available as is, or w sparkling wine as an alcoholic accompaniment to your package selection
- complete coffee & tea station; self service selection of black & herbal teas, percolated coffee
- :: extend beverage package to include red & white wines in addition to a beer selection for an additional \$25.00pp ::
- :: upgrade sparkling wine to include chandon nv brut @ additional \$12.00pp ::

High Tea Degustation

a high tea catering station completed with the following:

- please choose 8 items from the following sweet & | or savoury menu to be served as part of your high tea menu:
- :: extend your item selection to 10 for an additional \$6.00pp ::
- :: extend your item selection to 13 for an additional \$12.50pp ::
- :: double your item selection for an additional \$16.00pp ::

Sweet Delights

devonshire tea style scones served w freshly whipped cream, whole fruit conserve & dusted icing

individual cookies including your choice of two from the below flavours:

passionfruit kisses, chocolate kisses, ginger kisses, melting moments, handmade monte carlos, coconut towers, shortbread, sugar biscuits, chocolate fudge brownies, anzac inspired, dotty cookies, gingerbread men, assorted biscotti

individual meringues complete w chantille cream & a seasonal fruit topper

miniature dessert selection including your choice of three from the following selection:

vanilla crème brulee cups, individual passionfruit tart, strawberry sorbet spoons, chocolate fondant pudding cakes, white chocolate cheesecake slices, fruit parfait waffle cones, miniature sticky date pies

bite size morsel handmade cupcakes w butter cream icing including your choice of two from the below flavours:

carrot & walnut, chocolate & fresh raspberry, white chocolate wild berry & macadamia nut, vanilla buttercake, chocolate mud, chocolate orange jaffa, lemon buttercake, pear & ginger, chocolate coconut bounty, chocolate fudge, triple chocolate buttercream

dried fruit filled scones served w creamed honey & freshly whipped cream

assorted sweet cakes, danishes & chocolate croissants

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MARBLE BAR FIX RESTAURANT & WINEBAR LIBER LOUNGE

CNR EDWARD AND MARGARET STREETS BRISBANE CITY QLD 4000. T 07 3221 0072 F 07 3221 9925



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Savoury Sensation

selection of finger sandwiches including your selection of three flavours from the following:
smoked salmon, cream cheese & fresh chive, spiced & creamed eggs w fresh lettuce, roasted chicken breast, avocado & soft cheese, shaved leg ham, mixes mesculin & tasmanian mustard, rare roast beef, tasty cheese, lettuce & horseradish, cucumber, pickled cornichons & housemade chutney

antipasto selection inclusive of select cheeses, roasted eggplant, capsicum, roasted eggplant, marinated red onions spiced chorizo, marinated olives, button mushrooms, house made fresh dips, lavoshe crisps & sourdough

housemade canapé plates including your selection of four items from the following:
caesar salad cups, cured salmon & crème fraiche en croute, housemade duck liver pate w green tomato chutney, piccolo peppers stuffed w goats cheese, miniature bacon wrapped mignons served w dijon, roasted vegetable frittata, coconut chicken beetle leaves

chef's selection savoury muffins served warm w chive salted butter

premium cheese selection; assorted australian cheeses complete w dried fruit & nuts, muscatels, quince paste & lavoshe crisp breads

High Tea Time

followed by a complete range of delectable teas & coffee on a self service station:

complete range of teas inclusive of peppermint, chai, chamomile, green, earl grey, english breakfast, lemon & ginger
percolated coffee served w full & non-fat milk

Package A Alternatives

\$500.00 bonbonniere :: sweets & lolly buffet to your package as guests bonbonniere sweets in your preferred style & colour scheme w a complete decorated lolly buffet inclusive of jars, vases & service tongs w individual bags for guests self service includes a full

\$500.00 wedding cake :: two tier decorated wedding cake w your choice buuttercream, fondant or chocolate ganache choose your preferred flavour from the following selection:
:: traditional fruit cake, boozy chocolate chocolate fruit cake, mud cake; belgian, white, caramel, banana, chocolate fudge, carrot cake, victorian sponge, vanilla bean buttercake, chocolate, cheesecake, red velvet

\$600.00 wedding cake :: gourmet cupcake tower wedding cake complete w top tier cutting cake carrot & walnut, chocolate & fresh raspberry, white chocolate wildberry & macadamia nut, vanilla buttercake, chocolate mud, chocolate orange jaffa, lemon buttercake, pear & ginger, chocolate coconut bounty, chocolate fudge, triple chocolate buttercream

\$1.50 extra pp :: replace bit size morsel cupcakes w standard size cakes
remove starters from your package & replace w shared warm sourdough share plates w salted butter, olive oil & balsamic vinegar

\$25.00pp beverage package ::
three hours inclusive of local draught beers, sparkling, red & white wine in addition to above inclusions
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