

# THE garden ROOM

## Wedding Packages

# WEDDING PACKAGES



Revel in sweeping views of the Parkland whilst you enjoy exceptional service in a space so versatile, you can bring your dream event to life. Far from your average venue, The Garden Room is unique in being both in the heart of glorious greenery, but on the doorstep of the City making it an ideal location of choice for your wedding, small or large.

Our experienced team will ensure that your day is magical, with impeccable service before, during and post-event.

## Capacity

Cocktail 220 guests  
Banquet 100 guests

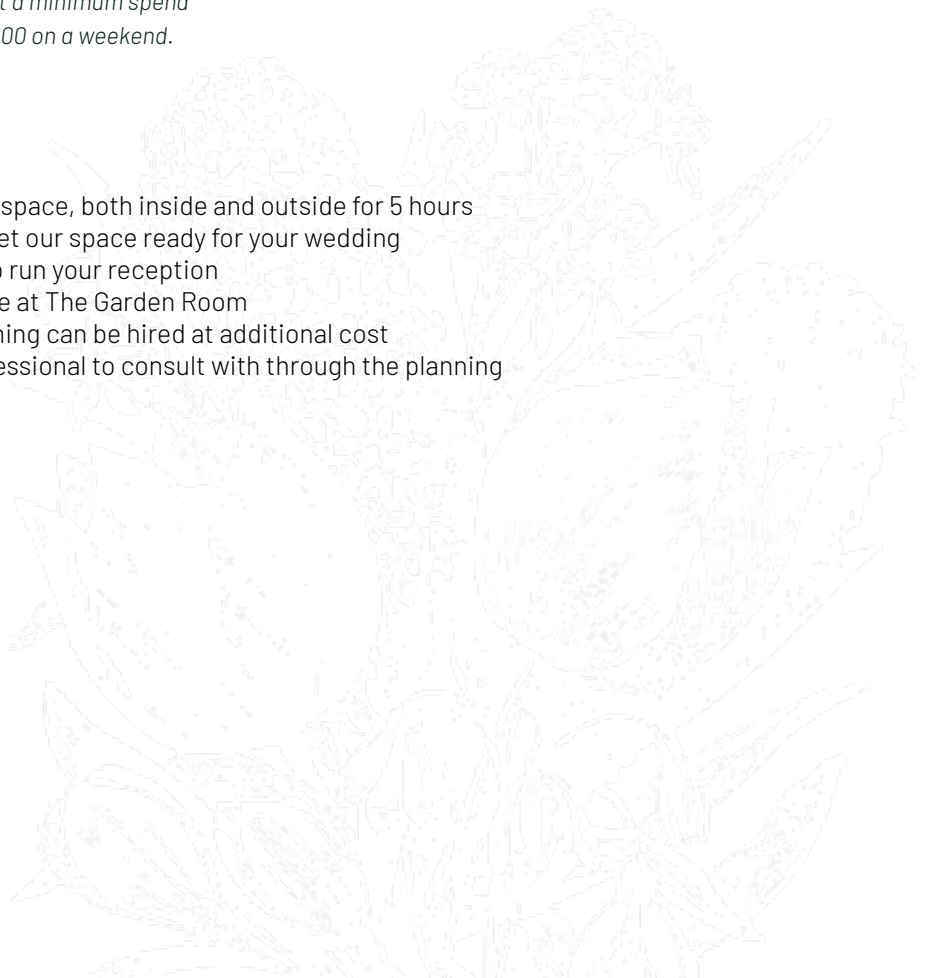
## Exclusive Venue Hire

Monday - Thursday / \$400  
Friday - Sunday / \$500

*We don't have any minimum numbers but a minimum spend of \$4,000 applies on a weekday and \$5,000 on a weekend.*

## Inclusions

- Exclusive use of the entire space, both inside and outside for 5 hours
- All set up & pack down to get our space ready for your wedding
- All service staff required to run your reception
- Use of all furniture available at The Garden Room
- Additional furniture & theming can be hired at additional cost
- An experienced event professional to consult with through the planning of your special day





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## DESSERT

*(please choose one)*

- Soft dark Valrhona chocolate, orange palmier
- Key lime pie
- Frozen curd, mandarin & fennel *(g)*
- Vanilla bean panna cotta, raspberries with rose & almond soil *(g)*
- Selection of Australian farmhouse cheeses with lavosh & dried fruits
- Passion fruit tarte, passion fruit curd & vanilla labneh

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Add chef's selection of 4 canapes to start / \$12.5 per person

Add grazing boards to start: Cured meats, antipasto, house made dips & breads  
/ \$8.5 per person

Espresso coffee & selection of teas / \$4 per person

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# SHARED DINING



2 courses & 5 hours Beverage Package 1 / \$105 per person

3 courses & 5 hours Beverage Package 1 / \$120 per person

## ENTREE

*(please choose one)*

- Beetroot-cured Atlantic salmon, cucumber & apple salad, creamy dill dressing *(g)*
- Sous-vide free-range chicken breast, warm potato salad, anchovy vinaigrette & crisp chicken skin *(g)(d)*
- Pork rillettes, cornichons, Dijon mustard & melba toast
- Pressed pork belly, with Kimchi, pickled cucumber *(g)(d)*
- Beef Intercostals with chilli dressing & lime *(g)*
- Marinated mozzarella with shaved zucchini, Grana Padano & basil *(v)(g)*
- Jamón Serrano with oven-baked ciabatta & fresh Roma tomatoes

## MAIN COURSE

*(please choose two, served on platters to share)*

- Twice cooked pork belly, with soused carrot salad, coriander dressing & carrot vinaigrette *(g)*
- Hay baked Sommerland heritage chicken with chicken fat rice *(g)*
- Whole roasted Gooralie Porchetta & salsa Verde *(g)(d)*
- Paperbark wrapped Humpty Doo barramundi, confit fennel, orange, black olives & tarragon *(g)*
- Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley *(g)*

## SIDES

*(please choose two, served to the middle of the table)*

- Cocotte potatoes *(v)(d)(g)*
- Steamed broccolini *(v)(d)(g)*
- Asian greens, oyster sauce & sesame seeds *(g)(d)*
- Fine green beans, almond tarator *(v)(d)(g)*
- Mixed leaf salad with house dressing *(v)(d)(g)*



## **DESSERT**

*(please choose one, served to the table for guests to share)*

- Soft dark Valrhona chocolate, orange palmier
- Passion fruit tarte, passion fruit curd & vanilla labneh
- Vanilla bean panna cotta, raspberries with rose & almond soil (g)
- Key lime pie

g.





THE  
**garden**  
ROOM



Let our tranquil oasis at the heart  
of Roma St Parkland be the backdrop  
for your celebration.