



Weddings

with Brisbane Riverview Hotel

With the river as your backdrop for **glorious** photos, choose from **intimate** gatherings through to **grand** receptions or our **tropical** poolside area. From the ceremony to pre-dinner cocktails and the honeymoon suite, allow our dedicated Wedding Coordinator to assist you in creating the perfect occasion.

We have a variety of venues and food and beverage options to suit your style and budget. Whilst we have enclosed some samples of these for you, our Chef welcomes the opportunity to create a menu to your taste and that of your family and friends.

Our Wedding Packages can include everything from chair covers, red carpet, candelabras and flower arrangements. If you have something special in mind outside of our package inclusions, we are able to provide a quote and availability of any additional decorative ideas you may require.

Special accommodation rates are available for your family and friends joining in your celebration. Please ask our Wedding Coordinator for details and availability.

Our professional and friendly staff have a commitment to quality and the expertise to ensure your day is filled with precious memories to exceed your expectations.

We invite you to contact our Wedding Coordinator on **07 3862 1800** or via **functions.rv@viewhotels.com.au** to arrange your site inspection and create your magical day.

We offer our best wishes to you both for the future and hope you have a memorable and enjoyable day.



Venues

The Hamilton Ballroom

Experience the grandeur of the Hamilton Ballroom with its luxurious atmosphere and inviting ambience.

The Charter Room

The elegance and timeless décor of The Charter Room is the perfect setting to enjoy an intimate dining experience.

Poolside Venue

Imagine your Ceremony and pre-dinner drinks at our sparkling poolside venue with paved courtyards, cascading waterfall and tropical gardens.

Poolside Venue hire includes a registry table with two elegant chairs, seating for upto 40 guests, red carpet for centre isle and a complimentary celebratory glass of wine for the Bridal Party at the conclusion of the ceremony.

The Poolside venue may be used for pre-dinner drinks for up to one hour (including 15 minutes for guests to move into the reception area).

A back-up venue will be arranged in case of poor weather. *(Available in conjunction with Receptions held at the Hotel)*

Floor Plan

A floor plan can be provided on request for the Hamilton Room, Charter Room and Poolside.



Wedding Information

Accommodation

Wedding Guest accommodation is available in an Executive Room at a special rate of \$200 per room per night, including two full buffet breakfasts. Family rooms are available on request. Please contact Reservations for rates. Rates are subject to change without notice.

Children

A two course menu is available for children up to 12 years at \$20.00 per child including soft drinks and juices.

Service Provider Meals

A meal may be arranged for your band, disc jockey and videographer at a cost of \$40.00 per person. This includes a main course from your menu and soft drinks.

Vegetarian & Special Diets

We are happy to cater for guests with special dietary requirements. Prior notice is essential.

Wedding Cake

Our Chef is happy to cut your wedding cake into finger slices and place on platters per table for service with tea and coffee. Alternatively, our staff will place your wedding cake into bags (supplied by you) at no additional fee.

If your selected package includes dessert, we are able to serve your wedding cake as dessert. Your cake will be served with Berry Coulis and \$5.00 per person will be deducted from your package price.

Linen, Tables, Chair Covers & Floral Arrangements

A variety of seating options is available for all wedding venues. Our Wedding Coordinator can provide options and details of chair covers and floral arrangements.



Venue Hire

Hamilton Ballroom

Dinner (min 80 – max 180)	\$1500.00
Cocktail (min 100 – max 200)	\$1500.00

The Charter Room

Dinner (min 35 – max 55)	\$550.00
Cocktail (min 35 – max 70)	\$450.00

Poolside Venue

Ceremony (min 30 – max 120)	\$990.00
Cocktail (min 80 – max 200)	\$350.00



Poolside Cocktail Reception

- ◆ Chef's selection of hot canapés
- ◆ Choice of Two Hot Fork Dishes
- ◆ Freshly Baked Rolls
- ◆ Fresh Sliced Fruit Platter
- ◆ Chef's selection of assorted mini cakes and tarts
- ◆ Freshly brewed coffee and tea with chocolates
- ◆ 4 hour beverage package includes Orlando wines, local draught beers, soft drinks and orange juice. (Richmond Grove Cellar Collection beverage package, an additional \$5 per person applies.)
- ◆ Clothed scattered tables and chairs
- ◆ Four Cocktail Floral arrangements (your choice of flower colour)
- ◆ Skirted cake table and silver cake knife
- ◆ Complimentary cake cutting and service on platters
- ◆ Lectern and Microphone
- ◆ Skirted Gift Table
- ◆ Four hours complimentary room hire prior to 10pm (minimum 40 guests – maximum 150 guests)
- ◆ Complimentary car parking for guests (subject to availability)
- ◆ Wedding night accommodation in a River Spa Room for the Bride and Groom with champagne and strawberries on arrival to their suite.
- ◆ Two full buffet breakfasts served in the Charter Room and a late checkout of 2:00pm.

\$110 per person

(Available Friday or Sunday lunch or evenings)

(Minimum of 40 adults)



Hamilton Room

(Alternate drop menu)

- ◆ One hour of our Chef's selection of hot savouries served Poolside
- ◆ Three course alternate drop menu of entrée, main course and dessert
- ◆ 5 hour beverage package includes Orlando wines, local draught beers, soft drinks and orange juice. (Richmond Grove Cellar Collection beverage package, an additional \$5 per person applies.)
- ◆ Floral arrangement (your choice of flower colour) and two single candles for guest table centerpieces.
- ◆ Two menus per table
- ◆ Skirted bridal table with formal chairs
- ◆ Two silver candelabras on the Bridal Table
- ◆ Skirted cake table and silver cake knife
- ◆ Complimentary cake cutting and service on platters
- ◆ Lectern and Microphone
- ◆ Skirted Gift Table
- ◆ Parquetry Dance Floor (5m x 5m)
- ◆ Five hours complimentary room hire prior to midnight
- ◆ Complimentary car parking for guests (subject to availability)
- ◆ Wedding night accommodation in a River Spa Room for the Bride and Groom with champagne and strawberries on arrival.
- ◆ Two full buffet breakfasts served in the Charter Room and a late checkout of 2:00pm.

\$145 per person

(Minimum of 80 adults on a Saturday night)



Charter Room

(Alternate drop menu)

- ◆ One hour of our Chef's selection of hot savouries served in Chesters Bar
- ◆ Three course alternate drop menu of entrée, main course and dessert
- ◆ 5 hour beverage package includes Orlando wines, local draught beers, soft drinks and orange juice. (Richmond Grove Cellar Collection beverage package, an additional \$5 per person applies.)
- ◆ Floral arrangement (your choice of flower colour) and two single candles per guest table.
- ◆ Two menus per table
- ◆ Skirted bridal table with formal chairs
- ◆ Two silver candelabras on the Bridal Table
- ◆ Skirted cake table and silver cake knife
- ◆ Complimentary cake cutting and service on platters
- ◆ Lectern and Microphone
- ◆ Skirted Gift Table
- ◆ Courtyard dance area
- ◆ Five hours complimentary room hire prior to midnight
- ◆ Complimentary car parking for guests (subject to availability)
- ◆ Wedding night accommodation in a River Spa Room for the Bride and Groom with champagne and strawberries on arrival.
- ◆ Two full buffet breakfasts served in the Charter Room and a late checkout of 2:00pm.

\$135 per person

(Minimum of 45 adults on a Saturday night)



Menus

(For alternate drop selection)

Entrées

Pea & ham soup

Curried cauliflower & bacon soup

Cream of roast pumpkin soup

Thai beef salad

Prawn & avocado cocktail

Roast loin of pork daikon salad & chilli jam

Chicken, asparagus & mushrooms in baked Brioche with
mustard veloute

Pumpkin, spinach & ricotta ravioli with lamb tenderloins,
Shiraz reduction

Spinach gnocchi with Prosciutto and pesto cream

Avocado salad, smoked chicken & tomato chilli salsa

Vegetable & tofu red curry (v)

Goats cheese tart with apple, celery & walnut salad



Menus

(For alternate drop selection)

Mains

Pan fried reef fish, potato roesti, pea puree, seasonal vegetables and sauce verge

Atlantic Salmon baked in chermoula with preserved lemon, buttered spinach & champagne sauce

Braised fillet of beef, parsnip mash and mushroom strudel béarnaise sauce

MSA Rib fillet, garlic king prawns with fondant potatoes and green beans

Grilled sirloin, potato boulangere, creamed cabbage and pepper sauce

Tenderloin of pork wrapped in pancetta, mushroom risotto cake, tomato chutney with red wine sauce

Herb baked chicken breast on roast sweet potato, Mediterranean vegetables and port wine sauce

Breast of chicken filled with pork and bacon farce, pea risotto and Sherry reduction

Lamb rump crushed potatoes, garlic & mint roasted vegetables, lamb jus and sauce paleoise

Roast pork belly, braised red cabbage, desiree mash, apple chutney, pink lady chips and braising reduction



Menus

(Cont)

Desserts

Crème caramel with tropical fruit in vanilla syrup

Apple strudel anglaise with vanilla bean ice cream

Pavlova with marinated strawberries, passionfruit & cream

Almond japonaise with chocolate mousse, coffee ice cream & amaretto anglaise

Panna cotta with mixed berry compote

Steamed fig pudding with butterscotch sauce

Orange & passionfruit tart, mascarpone & raspberry coulis

White chocolate & Bailey's mousse with mango puree

Coffee, Tea & Chocolates

Beverage

Standard 5-hour beverage package inclusive of:

Orlando Semillon Chardonnay & Shiraz

Richmond Grove Brut

Light, Gold & Heavy XXXX beer

Soft drinks & orange juice

6-hour standard beverage package additional \$10 per person.

Include the Richmond Grove Cellar Collection range of wines in your beverage package, an additional:

5-hour package \$5.00 per person

6-hour package \$6.00 per person



Chef's Specialties

Entrées

Marinated pork and ginger salad

Ballantine of snapper & scallops with avocado salad

Crab cakes with tartare sauce

Tiger prawn rock oyster, seared local scallops with tomato chilli salsa

Four cheese and mushroom ravioli with herbed chicken fillet & tomato cream sauce

Won ton prawns with watermelon & mango salsa (seasonal)

Honey glazed quail on potato cake with preserved eggplant & grilled artichoke

Poached salmon with sauce genevoise

Chicken & avocado bon bon, micro salad & supreme sauce

Soft shell crab with green papaya salad

Seafood vol au vent

Game pie with braised red cabbage, beetroot relish & Shiraz sauce

Avocado & seafood salad with red paw paw & citrus salad

Salt cod brandade with toasted garlic & herb ciabatta

Cauliflower timbale with spinach sauce (v)

Carrot mousse with tomato & green peppercorn sauce (v)

Menu subject to seasonal change.



Chef's Specialties

Mains

Char grilled fillet, sautéed kipfler potatoes, field mushroom & sauce bourguignon

Breast of chicken filled with camembert & prawns on colcannon

Beef fillet with balsamic onions on parsley mash, miniature wagyu beef pie & red wine sauce

Roasted duck breast, sweet potato mash, apple, pear & walnut salad with blood orange sauce

Chicken coq au vin with button mushrooms on mashed potato with ratatouille

Rack of Lamb with soft polenta, berlotti bean casserole, grilled zucchini & roast garlic sauce

Grilled snapper, prawn & rocket mash, wilted bok choy with a light soy ginger & orange sauce

Macadamia nut crusted barramundi with mango salsa, spinach & ricotta ravioli & saffron beurre blanc

Beef fillet truffle oil croquettes, broccolini roast roma tomato & red wine sauce

Loin of veal filled with spinach pistachio nuts & Persian fetta with corn fritter & Cumberland sauce

Lamb noisettes, mushroom deluxe puff pastry & garlic mash

Pork sausage, carrot colcannon, onion & balsamic reduction

Menu subject to seasonal change.



Chef's Specialties

Desserts

Sweet almond & peach tart with vanilla mascarpone & orange sauce

Coconut flan with pineapple salad & whipped cream

Coffee & vanilla bean crème caramel, tropical fruit minestrone & King Island cream

Summer berry frangipane tart, vanilla bean ice cream & raspberry coulis

Pear, caramel, charlotte rhubarb compote

Marbled chocolate tower, cream anglaise & mixed berry sauce

Menu subject to seasonal change.

To include a Chef's Specialty, an additional \$8.00 pp for entrée or dessert and \$10.00 pp for mains apply.



Hot Fork Dishes

Thai style chicken curry

- Chicken chasseur
- Chicken a la King
- Beef stroganoff
- Stir-fried beef in black bean sauce
- Beef with red wine sauce, bacon & mushroom
- Paprika veal goulash
- Veal in tomato sauce with olives & capsicum
- Lasagne – meat or vegetarian
- Tortellini in tomato & basil sauce
- Beef rending (mild to super hot)

Please select two

All served with rice pilaf

- Cheese & fruit platter
- Bread rolls
- Coffee & Tea

\$46.00 per person

OPTIONS

- Seafood thermidor
- Prawn & scallop with assorted sautéed mushrooms
- Tandoori lamb, minted cucumber salsa
- Moroccan style lamb

Please select two

All served with rice pilaf

- Cheese & fruit platter
- Bread rolls
- Coffee & Tea

\$47.00 per person



Charter Room

Choice Menu

(Minimum of 45 adults on a Saturday Night)

One Hour of our Chef's selection of hot savories served in Chesters Bar

Three course choice menu of entrée, main course and dessert

5 hour beverage package includes Orlando Wines, local draught beers, soft drinks and orange juice. (Richmond Grove Cellar Collection beverage package, an additional \$5 per person applies)

Floral Arrangement (your choice of flower colour) and two single candles per guest table

Two personalized menus on each table

Skirted Bridal table with formal chairs

Two silver candelabras on the Bridal Table

Skirted cake table and silver cake knife

Courtyard dance area

Complimentary cake cutting and service on platters

Lectern and Microphone

Skirted girl Table

5 Hours complimentary Room hire until midnight

Complimentary car parking for guests (subject to availability)

Wedding night accommodation in a River Spa Room for the Bride & Groom with Champagne and Strawberries on arrival. Two full buffet breakfasts served in the Charter Room and a late checkout of 2pm

\$155 per person



The Charter Room

Choice Menu

Pre-Dinner Savouries

Chef's selection of hot canapés

Entrée

Sand crab & prawn risotto with pan-fried zucchini, semi-dried tomato & grape reduction

Four cheese & mushroom ravioli with herbed chicken fillet, saffron beurre blanc

Braised Lamb crepinette, creamed cabbage & rosemary jus

Main

Char-grilled fillet of beef on sautéed potatoes, creamed spinach & port wine sauce

Reef fish on potato & pancetta roesti, asparagus, bisque sauce

Corn fed chicken breast on roast potato cake with crisp pancetta, tiger prawns & tomato pesto

Vegetarian stack of pumpkin mushrooms, eggplant, zucchini, grilled peppers & semi dried tomatoes with tomato coulis

Dessert

Almond japonaise with chocolate mousse, espresso ice-cream & amaretto anglaise

Raspberry parfait and mango sorbet, chocolate sail & berry coulis

Selection of Australian cheeses with dried fruit, nuts & water crackers

Coffee, Tea & Chocolates

Menu subject to seasonal change.



Wedding Receptions / Dinners

Terms & Conditions

Our philosophy is to provide event facilities and services of the highest quality. In order to fulfill this expectation, the following terms and conditions have been designed to ensure your function runs smoothly.

Tentative Bookings / Confirmations

Tentative bookings will be held for a maximum of 14 days. If the event is not confirmed during this time, the space will be released without notice. All bookings are to be confirmed in writing.

Deposit

A deposit is required to guarantee your booking. Your booking will not be confirmed until deposit is received:

Dinners/Weddings in the Hamilton Room – Deposit \$1,000

Dinners/Weddings in the Charter Room – Deposit \$500.

We reserve the right to allocate the most suitable room to your event.

Payment

All event accounts are to be paid in full three working days prior to the event. Any additional charges are requested to be paid for at the conclusion of the event. These include any additional charges not authorised in the original contract.

Cancellation

- Dinners: Notice given 2 months or more prior to function – full deposit refunded.
Notice given 1-2 months prior to function – 50% of deposit refunded.
Notice given less than 1 month prior to function – deposit will be retained unless the Hotel can guarantee a further booking.
- Weddings: At least 6 months notice is required to receive a full refund.
Under 6 months, deposit will be retained unless the Hotel can guarantee a further booking.

Prices

The prices are current at the time of quotation but may be subject to change at the discretion of Hotel management. Upon receipt of your written confirmation and deposit, prices will be confirmed in writing.

Parking

All car parking is complimentary and subject to availability.

Guaranteed Numbers

A guaranteed minimum number of guests attending the event is requested five full working days prior to the event. Should the final attendance fall substantially below the estimated numbers in the initial contract a room hire fee may be charged. Charges will be based on the actual number of people attending the function or the guaranteed number, whichever is the greater. Note: If event guest numbers decrease less than the minimum numbers required a fee of \$1,500 will be charged for the Hamilton Room and \$550.00 for the Charter Room

Menu Selection

Please confirm your menu selection at least six weeks prior to the event, or as otherwise advised. To ensure a successful and well organised wedding reception, all details relating to schedule, menus, beverages and room set-up are required six weeks prior to the event date.

Food and Beverage

No food or beverage may be brought onto Hotel premises for consumption during the event. The hotel does not offer a cash bar for functions over 40 guests. Only an arranged beverage package or beverages on consumption may be organised.

Responsible Service of Alcohol

The Bride and Groom accept full responsibility for the consumption of alcohol by all guests associated with the function and for ensuring all attendees behave in an orderly manner during the event.



Damage

You are financially responsible for any damage caused to Hotel property and fittings during the event. No attachments are to be used on the walls without prior arrangement with Hotel management.

Insurance

The Hotel does not take responsibility for damage to, or loss of items, before, during or after an event, and recommends that you arrange appropriate insurance cover.

Security

Arrangements for special security can be made upon request, but may attract an additional charge.

Function Rooms

We reserve the right to re-allocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of the quote or confirmation, we may substitute a more appropriate room, such changes will be discussed with you when the decision is made.

Poolside Area

No client has the sole right to this area as it remains available to in-house guests at all times. Noise restriction must be enforced from 10:00pm

Entertainment

We will be happy to arrange entertainment upon request. An entertainment license may apply, subject to local legislation.

Extended Hours/Timing

A Surcharge of \$350 per hour or part thereof will be charged for receptions past midnight or in excess of five hours from the agreed arrival at the Hotel. This must be pre-arranged with the Banquet Sales Manager two weeks before the event. If numbers fall below the required minimum a surcharge is applicable.

Surcharges

A surcharge of 10% of the total cost of the event is applicable for events held on Public Holidays.

Accommodation

Special accommodation rates will be offered in conjunction with your event (subject to availability). A preliminary accommodation listing of attendees should be forwarded 30 days prior to the event, including arrival and departure dates. The final list is requested no less than 14 days prior to arrival. We reserve the right to release any rooms not confirmed. Accommodation cancelled less than 14 days prior to the event may incur a charge.

Advertising

Prior permission is required to use the Hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by Hotel management prior to publication.

Photography/Recording of the Event

Prior permission is required for photography, sound or video recording of events or guests within Hotel facilities.

Cleaning

General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred by you where an event has created cleaning requirements which are considered to be over and above normal cleaning.

Responsibility

Should we be unable to provide the facilities reserved due to circumstances beyond our control, no further claim may be made on the Hotel other than an entitlement to full refund of any deposits paid. We will endeavor to provide you with reasonable notice.

Additional Service

We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

Content of the Event

If the Hotel has reason to believe that a function will affect the smooth running of the Hotel's business, security or reputation, then Hotel management reserves the right to cancel at its discretion, without notice or liability.