



THE GROVE

480 QUEEN ST

WEDDING PACKAGES





Celebrations Package - \$165 per person

includes the following:

Half hour pre-dinner canapés created by the executive chef

Chef's Selection of 3 Canapés on arrival

Entrée (Choice of 2)

ALTERNATE DROP

Sumac and beetroot cured ocean trout, roast beetroot salad, horseradish crème
Bresola, grilled pear, roquette and parmesan salad, balsamic dressing
White cut chicken, seared scallop, shaved cabbage salad, sesame dressing
Twice cooked pork belly, white bean skordalia, orange and radish salad
Grilled asparagus and global artichoke, sauce verge and herb salad

Main (Choice of 2)

ALTERNATE DROP

Roast duck breast, roast pumpkin and tomato, sesame dressing
Lamb shoulder, herb mustard crust, roast pumpkin,
Beef cheek, sweet potato puree, pistachio picarde
Roast sirloin, roast mushroom, bubble and squeak
Roast barramundi, heirloom tomatoes, Stracciatella, roast pepper salsa
Ras el hanout roast pumpkin, smoked eggplant cream, roast heirloom tomatoes, black sesame dressing

Cakeage

Your wedding cake cut & served as dessert

4 Hour Standard Beverage Package

Tea & Coffee

Celebrations Package



Romance Package

Romance Package - \$175 per person

includes the following:

Half hour pre-dinner canapés created by the executive chef

Chef's Selection of 3 Canapés on arrival

Entrée (Choice of 2)

ALTERNATE DROP

Sumac and beetroot cured ocean trout, roast beetroot salad, horseradish crème

Bresola, grilled pear, roquette and parmesan salad, balsamic dressing

White cut chicken, seared scallop, shaved cabbage salad, sesame dressing

Twice cooked pork belly, white bean skordalia, orange and radish salad

Grilled asparagus and global artichoke, sauce verge and herb salad

Main (Choice of 2)

ALTERNATE DROP

Roast duck breast, roast pumpkin and tomato, sesame dressing

Lamb shoulder, herb mustard crust, roast pumpkin,

Beef cheek, sweet potato puree, pistachio picarde

Roast sirloin, roast mushroom, bubble and squeak

Roast barramundi, heirloom tomatoes, Stracciatella, roast pepper salsa

Ras el hanout roast pumpkin, smoked eggplant cream, roast heirloom tomatoes, black sesame dressing

Dessert (Choice of 2)

ALTERNATE DROP

Rum poached pineapple, young coconut jelly, torn lime sponge, kaffier cream

Roast stone fruit, rhubarb sauce, cinnamon ice cream, biscuit crumb

Vanilla pannacotta, mango, coconut and mint salad

Chocolate mousse, crackle and pop, vanilla and cinnamon poached cherries, malted creme

Individual cheese plate

Cakeage

Your wedding cake cut & served on platters

4 Hour Standard Beverage Package

Tea & Coffee



Cocktail Reception

Cocktail Reception package - \$165 per person

includes the following:

Antipasto Grazing Table

w/ a selection of cold meats, cheese, breads & dips, crackers, scrolls & seasonal fruit

8 Piece Canape Package

your choice of 4 cold and 4 hot canapés from our cocktail canapé menu

Cold

Crispy prosciutto, goat feta, fig jam
Oyster, mignonette dressing
Tartufo salamai, mozzarella, parmesan croton
Drunk chicken and green shallot terrine
Warm spanner crab & chive quiche
Duck rilette with black pepper whipped quince paste
Smoked salmon and avocado tostada

Hot

Arancini, pea, pumpkin and parmesan, preserve lemon and jalapeno mayo
Tempura prawn, tartare sauce, cos lettuce
Salt and vinegar cauliflower
Duck spring rolls
½ shell scallop with truffle mushroom crumb
Satay chicken skewer
Twice cooked pork belly tostada, kim chi mayo

Fork & Talk Meal

(Select 2 option, 1 meal per person)

Braised beef cheek w/ wasabi mash & asparagus
Sweet chilli chicken stir fry w/ rice
Beef massaman curry w/ rice
Salmon w/ lemon risotto
Chicken, Pumpkin & pea risotto w/ Cucumber ribbons (V)
Japanese tofu katsu curry w/ rice (V)
Penne Beef Ragu

4 Hour Standard Beverage Package

Cakeage

Your wedding cake cut & served as dessert



Drinks Packages

Standard Drinks Package

includes the following:

Champagne & wine:

Tatachilla Sparkling Brut
Tatachilla Sauvignon Blanc
Tatachilla Shiraz Cabernet

Beer and Cider:

Peroni Nastro
Peroni Leggera
Somersby Apple Cider

Non-alcoholic:

Soft drinks and mineral waters

Premium Drinks Package

Upgrade your package to Premium Wines and Beers for an additional \$10 per person

includes the following:

Champagne & wine:

Dalzotto Prosecco

Select 2 of the following whites wines:

T. Gallant Juliet Pinot Grigio
821 South Sauvignon Blanc
Whistling Duck Moscato

Select 2 of the following red wines:

Fickle Mistress Pinot Noir
BeRose
Pepperjack Shiraz

Beer and cider:

Peroni Nastro
Peroni Leggera

plus choice of two of the following:

Asahi / Somersby Apple Cider / James Squires 150 Lashes / Great Northern

Non-alcoholic:

Soft drinks and mineral waters

Consumption tabs, cash bars and non-alcoholic packages also available upon request



Stand Alone Ceremony Packages

Sunset Ceremony Package

\$2,500.0

includes the following:

- Exclusive use of the outdoor terrace for your ceremony for up to 4 hours
- Chairs set for up to 100 guests
- Venue easel for your welcome sign
- Signing table and 2 chairs
- Room set up
- Wet weather alternative
- Security Personnel to attend to guests at building entry
- Dedicated Wedding Co-ordinator to attend to your service

City Lights Ceremony Package

\$3,500.0

includes the following:

- Exclusive use of the air conditioned indoor events space for your ceremony for up to 4 hours
- Use of the adjoining outdoor terrace area
- Chairs set for up to 100 guests
- Venue easel for your welcome sign
- Signing table and 2 chairs
- Room set up
- Wet weather alternative
- Security Personnel to attend to guests at building entry
- Dedicated Wedding Co-ordinator to attend to your service

Ceremony Additions:

Appertif Package

\$25 per person

- Antipasti Boats w/ a selection of cold meats, cheese, olives, crackers, & seasonal fruit
- Celebration Toast of either a sparkling wine or premium beer

Ceremony Celebrations Package

\$60.0 per person

- Chef selection of six (6) piece hot finger food package
- 1.5 Hour Standard Beverage Package





THE GROVE

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