



Weddings at
THE UPPERHOUSE



Weddings at

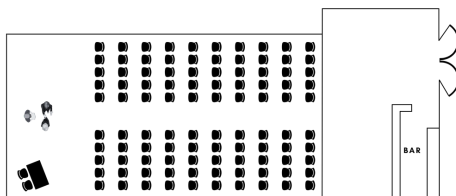
THE MANHATTAN ROOM



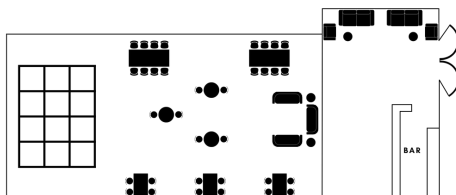
Venue Hire	
Reception	\$2,000.00
Ceremony	\$1,000.00

EXCLUSIVE USE OF THE UPPERHOUSE
CEREMONY IS ONLY AVAILABLE IN CONJUNCTION
WITH A RECEPTION ONSITE

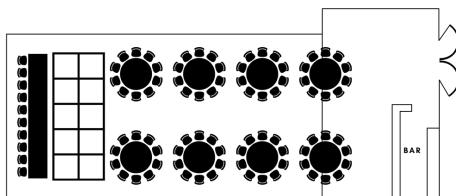
SEATED CEREMONY
100



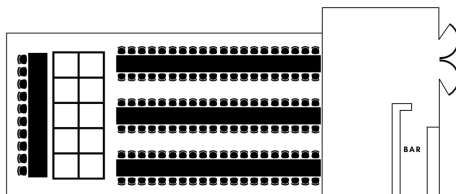
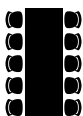
COCKTAIL RECEPTION
200



BANQUET RECEPTION
90



LONG TABLE RECEPTION
130



Weddings at

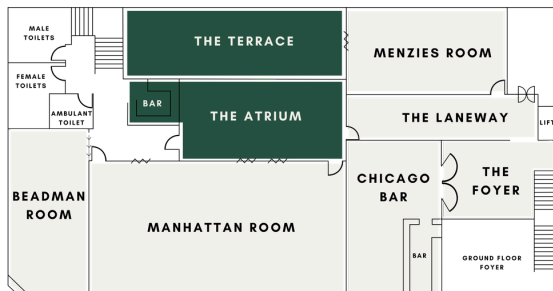
THE MANHATTAN ROOM



Bathed in natural light and framed by heritage charm, this venue offers the perfect backdrop for your ceremony or reception. With its private entrance, elegant interiors, and the sophistication of the Chicago Bar just steps away, The Manhattan Room brings together grandeur and intimacy for a wedding that feels timeless.



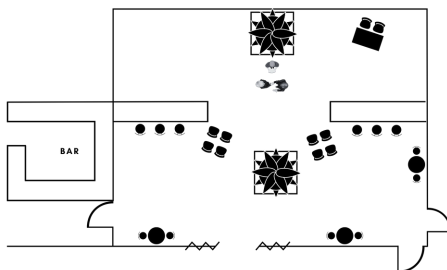
Weddings at THE TERRACE COURTYARD



Venue Hire	
Ceremony	\$750.00

CEREMONY ONLY AVAILABLE IN
CONJUNCTION WITH A RECEPTION ONSITE

STANDING CEREMONY
70



Weddings at

THE TERRACE COURTYARD



Under the open sky, The Terrace is made for sun-drenched vows and starlit celebrations. Framed by lush greenery and a seamless indoor-outdoor flow, it creates a relaxed yet refined setting for weddings that feel effortless and joyful. Whether you're hosting pre-drinks before a seated reception or opting for a relaxed cocktail-style event this area creates an inviting ambience for all to enjoy.



Get Ready In



THE ROYAL SUITE

The Royal Suite offers a private, onsite retreat for your wedding party. Begin your day in comfort as you get ready just steps away from your celebration, with the ease of having a dedicated space to store belongings, freshen up between moments, and gather together before your grand entrance.



THE BEADMAN ROOM

If you are honouring tradition and wanting to get ready separately, the Beadman Room is an intimate space for those meaningful moments before your I do's. Perfect for calm preparation, final touches, and sharing a toast with those closest to you.





Catering at

THE UPPERHOUSE



Wedding Package



COCKTAIL PACKAGE

Inclusive of:

Your selection of 6 hot or cold canapés
Your selection of 1 substantial canapé
Your selection of 1 dessert canapé
Wedding cake cut & served on platters
3 hour Original Beverage Package
Freshly brewed tea & coffee station
Cocktail furniture throughout the venue
Dancefloor
Equipment: Lectern, microphone, large screen

\$135 PER PERSON

minimum 70 guests

Upgrades:

Upgrade to the Premium Beverage Package
Additional hours to Beverage Package (per hour)
Get ready in and stay in the Royal Suite the night of your reception
Kids meals
(includes drinks during beverage package & ice cream)

\$10 per person

\$10 per person

\$300 per night

\$25 per person

SUNDAY & PUBLIC HOLIDAY RATES ADDITIONAL



CANAPÉ MENU

Cold Canapés

Ricotta and sun-dried tomato tart (GF, V)
House cured salmon and chive blini
Prosciutto, melon and balsamic (GF, DF)
Tomato and basil bruschetta tartelette (GF, V, VG)
Prawn salad, sesame cracker (GF, DF)
Lemon, herb and goats cheese blini (V)

Hot Canapés

Gourmet angus beef pie
Vegetable gyoza (DF, V, VG)
Satay chicken skewer (GF, DF)
Mushroom and parmesan arancini (V)
Spiced onion fritter (GF, DF, V, VG)
Pork belly skewer, hoisin sauce (DF)

Substantial Canapés

Fish and chips, tartare sauce (DF)
Salt and pepper calamari, chips, lemon aioli (DF)
Seasonal roast vegetables, crunchy nut salad (GF, DF, V, VG)
Korean fried chicken, asian slaw

Dessert Canapés

Mini lemon meringue tart (V)
Apple pie bites, cinnamon sugar (V)
Assorted macarons (GF, V)
Mini vanilla slice (V)



Wedding Package



PLATED PACKAGE

\$165 PER PERSON

minimum 50 guests

Inclusive of:

Half an hour on-arrival Chef selection of 2 hot & 2 cold canapes

2-Course alternate serve Plated Menu: Entrée & Main

Wedding cake cut & served on platters

4 hour Original Beverage Package

Freshly brewed tea & coffee station

Bridal table and cake table skirted

Tables and chairs, white linen

Dancefloor

Equipment: Lectern, microphone, large screen

One night accommodation in the Royal Suite for the newlyweds on the wedding night, inclusive of breakfast for two

Upgrades:

Upgrade to a 3-Course: Entrée, Main & Dessert

Upgrade to the Premium Beverage Package

Additional hours to Beverage Package (per hour)

Kids meals

(includes, bread roll, drinks during beverage package & ice cream)

\$15 per person

\$10 per person

\$10 per person

\$25 per person

SUNDAY & PUBLIC HOLIDAY RATES ADDITIONAL



PLATED MENU

Entrée

Confit pork belly, pear and apple compote, apple cider jus (GF, DF)
House cured salmon, dill, capers, eschallot, lemon viniagrette (GF, DF)
Whipped ricotta, confit cherry tomato, crostini (V)
Mushroom arancini, roquette, lemon aioli (V)
Chicken tortellini, spinach, tomato cream sauce

Main

Grilled sirloin steak, Paris mash, broccolini, jus (GF)
Pan fried salmon, chat potato, seasonal greens, hollandaise (GF)
Roast lamb rump, potato gratin, seasonal greens, garlic and rosemary jus (GF)
Free range chicken breast, corn, leek cream (GF)
Roast eggplant, beetroot hummus, dukkha, roquette (GF, DF, V, VG)
Confit duck, braised cabbage, potato, currant jus (GF, DF)

Dessert

Lemon meringue tart, berries (V)
Housemade tiramisu (V)
Chocolate mousse, chocolate toffee, crème chantilly (GF, V)
New York cheesecake, raspberry compote (V)
Apple and coconut Eton mess (GF, DF, V, VG)



Wedding Package



GRAZING PACKAGE

\$175 PER PERSON

minimum 50 guests

Inclusive of:

Half an hour on-arrival Chef selection of 2 hot & 2 cold canapes

2-Course Grazing Share Platters: 2 Entrée & 2 Main, with 2 Sides

Wedding cake cut & served on platters

4 hour Original Beverage Package

Freshly brewed tea & coffee station

Bridal table and cake table skirted

Tables and chairs, white linen

Dancefloor

Equipment: Lectern, microphone, large screen

One night accommodation in the Royal Suite for the newlyweds on the wedding night, inclusive of breakfast for two

Upgrades:

Upgrade to a 3-Course: Entrée, Main & Dessert

Upgrade to the Premium Beverage Package

Additional hours to Beverage Package (per hour)

Kids meals

(includes, bread roll, drinks during beverage package & ice cream)

\$15 per person

\$10 per person

\$10 per person

\$25 per person

SUNDAY & PUBLIC HOLIDAY RATES ADDITIONAL



GRAZING MENU

Entrée

House cured salmon, dill, capers, eschallot, lemon dressing (GF, DF)

Vegetable gyoza, black vinegar, chilli crunch (DF, V, VG)

Antipasto platters

Korean fried chicken, Asian slaw

Prawns, baby gem lettuce, cocktail sauce (GF, DF)

Wagyu beef carpaccio, roquette, parmesan, balsamic vinegar (GF)

Main

Roast beef rump, confit onions, red wine jus (GF, DF)

Slow cooked lamb shoulder, soft polenta, gremolata (GF)

Garlic and herb roasted chicken, seasonal greens, chimichurri (GF, DF)

Roast spiced pumpkin, beetroot hummus, fresh herbs (GF, DF, V, VG)

Confit duck leg, braised cabbage, currant jus (GF, DF)

Slow cooked pork belly, fennel and apple slaw (GF, DF)

Sides

Roast chat potatoes, garlic butter (GF, V)

Mixed leaf salad, champagne dressing (GF, DF, V, VG)

Honey roasted carrots, toasted sesame (GF, DF, V)

Roast root vegetables, fresh herbs (GF, DF, V, VG)

Double whipped mash (GF, V)

Dessert

Petit four

Lemon meringue tart, berries (GF, V)

Chocolate crèmeux, chocolate toffee, crème Chantilly (GF, V)

New York cheesecake, raspberry compote (V)

Apple and coconut Eton mess (GF, DF, V, VG)





Beverages at
THE UPPERHOUSE



BEVERAGES

Original Beverage Package

Soft drink & juice

Tooheys Old, Cascade light

Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry)

Markview Sauvignon Blanc - Regional Blend NSW

Markview Brut Cuvee - Regional Blend NSW

Markview Prosecco - Regional Blend NSW

Markview Shiraz - Regional Blend NSW

Premium Beverage Package

Original Package

Corona, Asahi, Pure Blonde (Beer and Cider)

Tap Beer (Peroni, Resch's Draught, Balter XPA)

Tap (Brookvale Union Ginger Beer)

Pikorua Sauvignon Blanc - Marlborough, NZ

Bourke Street Pinot Noir - Canberra Region



A romantic wedding photograph of a couple sitting on a modern green sofa in a rustic, industrial-style room. The man, wearing a light-colored suit jacket and dark trousers, sits on the left, looking down at the woman's hands. The woman, in a white lace wedding dress with a long, flowing feathered train, sits on the right, looking up at him. They are positioned in front of a large, multi-paned window with white shutters. The walls are made of exposed brick with peeling plaster, and some bare tree branches are visible in the upper right corner.

THE UPPERHOUSE



Bianca Paquay
Events Manager
functions@royalhotelqbn.com.au
(02) 6297 1444 | ext. 2