

Weddings at
THE UPPERHOUSE

Welcome to

THE UPPERHOUSE

Your Wedding. Our Expertise.

Firstly, congratulations on your engagement!

Thank you for considering The Upperhouse at the Royal Hotel Queanbeyan for your wedding. We know there are plenty of decisions to make when planning a wedding, and choosing where to celebrate is one of the biggest.

Located upstairs at the Royal Hotel Queanbeyan, The Upperhouse brings together the character of our historic building with modern amenities and beautiful finishes. With exposed brickwork, original architectural details and light-filled spaces, our venue offers a lovely setting for both wedding ceremonies and receptions.

Whether you're planning a small celebration with your closest family and friends or a larger wedding with dinner, drinks and dancing, we have a range of spaces and catering options to suit. Our menus are developed by Executive Chef Wayne Alger, with options ranging from cocktail-style receptions to seated dining and our Churrasco BBQ.

We understand that no two weddings are the same. Some couples come to us knowing exactly what they want, while others are still working through their ideas. Either way, our Events team is here to help you consider the options, answer your questions and work through the details so you can enjoy the lead-up to your day.

We invite you to take a look through our wedding spaces and packages, and would love the opportunity to show you around The Upperhouse in person.

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

At a Glance

THE UPPERHOUSE

Manhattan Room

A light-filled, spacious room, emphasizing the authentic features of the building's era, but think luxe, with a feature marble bar and champagne velvet curtains. Anything from 50 guests, there's room for dinner, speeches, music and dancing, with the option to hold your ceremony and reception in the same space.

Beadman Room

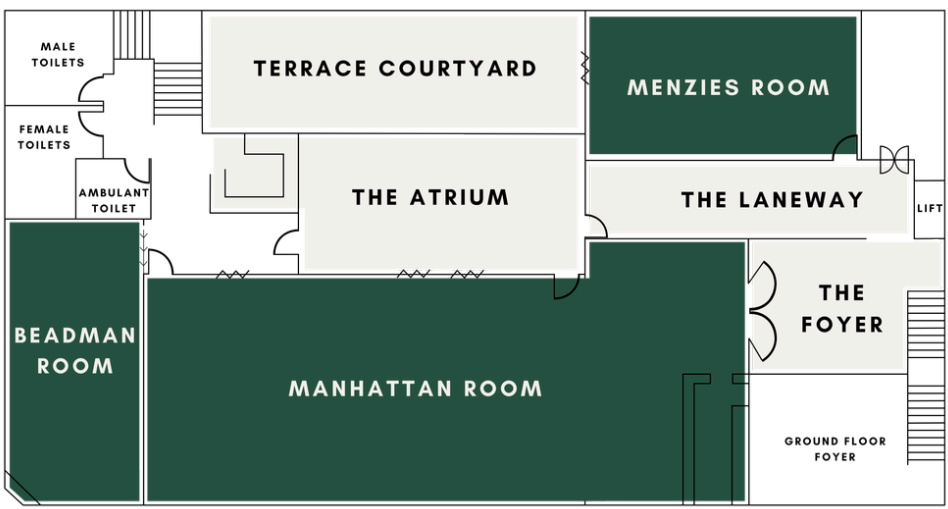
A smaller, private space that can be used as a quiet room or green room throughout the celebration.
It's also a great option to get ready on the morning of the wedding, with somewhere to gather, get dressed and enjoy a drink before the ceremony.

Menzies Room

A comfortable space away from the main celebration, with lounge settings that can be arranged for the little ones to enjoy games and activities while your babysitter keeps an eye on things.
Or set it up cocktail-style, giving guests somewhere to sit, chat and take a break from the music and dancing in the main room.

Royal Suite

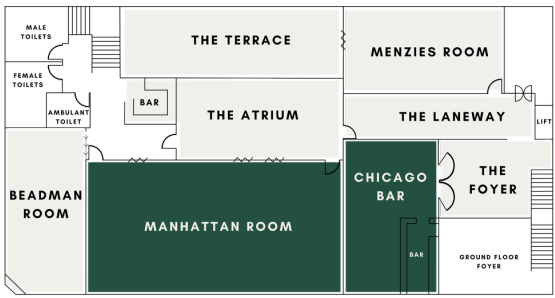
A private space to get ready onsite, with natural light, mirrors and room for your hair stylist, make-up artist and the wedding party to join in the preparations. Leave your belongings there throughout the day, pop back to freshen up when needed, and when the celebrations are over, settle in for your first night as newlyweds.



Surcharges apply on Sundays & Public Holidays.

Weddings in the

MANHATTAN ROOM

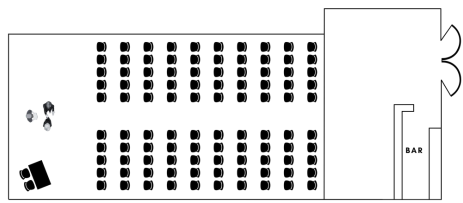


Venue Hire	
Reception	$2,000.00
Ceremony	$1,000.00

EXCLUSIVE USE OF THE UPPERHOUSE
CEREMONY IS ONLY AVAILABLE IN CONJUNCTION WITH A WEDDING PACKAGE

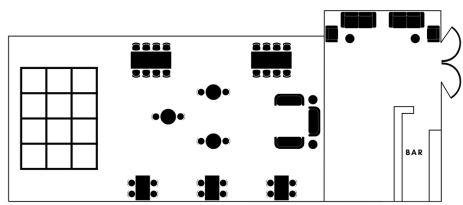
SEATED CEREMONY
100





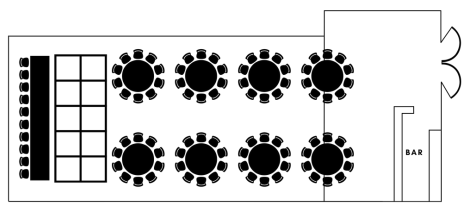
COCKTAIL RECEPTION
200



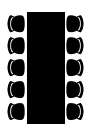


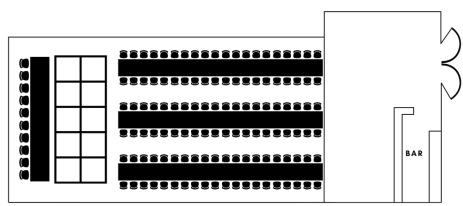
BANQUET RECEPTION
90





LONG TABLE RECEPTION
130





Weddings in the
MANHATTAN ROOM

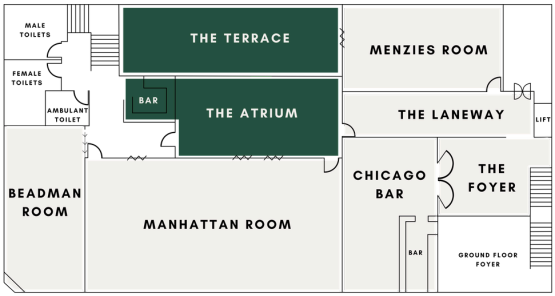
Full of natural light and original heritage features, the Manhattan Room is a spacious setting for your wedding ceremony, reception or both. With its own private entrance, beautiful interiors and the Chicago Bar just steps away, there's plenty of room to celebrate with family and friends, from the ceremony right through to dinner and dancing.





Weddings in the

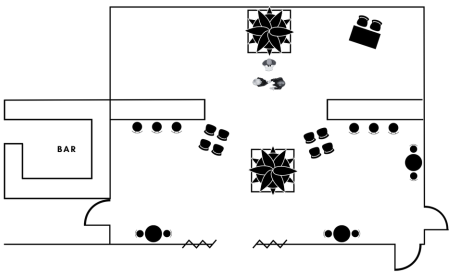
ATRIUM & TERRACE



Venue Hire	
Ceremony	$750.00

CEREMONY IS ONLY AVAILABLE IN CONJUNCTION WITH A WEDDING PACKAGE

STANDING CEREMONY
70





Weddings in the

ATRIUM & TERRACE

With plenty of natural light, greenery and an open-air courtyard, the Atrium & Terrace is a lovely spot for an outdoor wedding ceremony or drinks before the reception. Guests can enjoy a cocktail, mingle with family and friends or step outside for fresh air throughout the celebration. With easy access to the adjoining rooms, it's a great addition to your wedding celebrations.





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're planning to get ready separately before the ceremony, the Beadman Room gives the second wedding party their own private space to get dressed, sort out those final touches and enjoy a drink together. With everything onsite, there's no need to worry about travelling between locations before the wedding.





Catering at
THE UPPERHOUSE



Wedding Package

COCKTAIL PACKAGE

$135 PER PERSON
minimum 70 guests

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

Upgrades:

Upgrade to the Premium Beverage Package	**$10 per person**
Additional hours to Beverage Package (per hour)	**$10 per person**
Get ready and stay in the Royal Suite the night of your reception	**$300**



SUNDAY & PUBLIC HOLIDAY RATES ADDITIONAL



CANAPÉ MENU

Cold Canapés

Whipped ricotta and pistachio tartlette (GF V)
House cured salmon and chive blini, crème fraiche (A)
Prosciutto, melon and balsamic (GF)
Tomato and basil bruschetta tartlette (GF V)
Vietnamese prawn salad, sesame cracker (GF)
Lemon, herb and goats cheese blini (V)
Housemade sushi (GF)

Hot Canapés

Gourmet angus beef pie
Shiitake mushroom dumpling, szechuan dressing (DF VE)
Malaysian satay chicken skewer (GF)
Pumpkin and parmesan arancini, lemon mayo (V)
Onion bhaji, coriander yoghurt (GF V)
Hoi sin glazed pork belly skewer (GF)
Spiced cauliflower fritters, sumac salt (GF DF VE)

Substantial Canapés

Fish and chips, tartare sauce (I)
Coconut poached chicken, vietnamese rice noodle salad (GF)
Seasonal roast vegetables, crunchy nut salad (GF VE)
Korean fried chicken, asian slaw
Sticky pork bao bun, pickled cucumber, coriander
Spiced roast carrot, haloumi and cous cous salad (V)
Homestyle chicken curry, basmati rice, coriander yoghurt (GF)
Falafel, fresh herbs, wheat pilaf, mint yoghurt (VE)

Dessert Canapés

Assorted mini tarts
Apple pie bites, cinnamon sugar
Assorted macarons (GF)
Mini churros, chocolate ganache

SEAFOOD ORIGINS

A - Australia
I - Imported
M - Mixed

DIETARIES

DF - Dairy Free
GF - Gluten Free
V - Vegetarian
VE - Vegan

Wedding Package

PLATED PACKAGE

$165 PER PERSON
minimum 50 guests

Inclusive of:

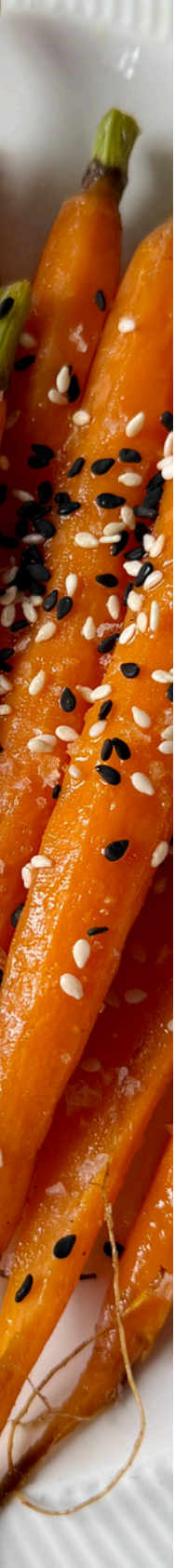
- On-arrival Chef-Selection Canapes: 2 hot & 2 cold
- 2-Course alternate serve Plated Menu: Entrée & Main
- Wedding cake cut & served on platters
- 4 hour Original Beverage Package
- Freshly brewed tea & coffee station
- Bridal table and cake table skirted
- Tables and chairs, white linen
- Dancefloor
- 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	**$15 per person**
Upgrade to the Premium Beverage Package	**$10 per person**
Additional hours to Beverage Package (per hour)	**$10 per person**



SUNDAY & PUBLIC HOLIDAY RATES ADDITIONAL



PLATED MENU

Entrée

Crispy pork belly, pumpkin puree, cider jus (GF)
Poached prawns, avocado, cucumber, sesame dressing (GF I)
Poached salmon, dill potatoes, mayonnaise (GF)
Korean fried chicken, kimchi, ginger
Falafel, feta, smashed peas, mint salad (GF V)
Chicken tortellini, wild mushrooms, cream sauce

Main

Grilled sirloin steak, Paris mash, broccolini, seeded mustard jus
Pan fried barramundi, kipfler potato, brown butter vinaigrette (GF I)
Roast lamb rump, smashed peas, potato, garlic and rosemary jus (GF)
Free range chicken breast, parmesan polenta, carrots, thyme jus (GF)
Roast eggplant, beetroot hummus, za'atar, roquette (GF DF VE)
Confit duck, braised red cabbage, kipfler potato, currant jus (GF)
Roast pork loin, roast garden vegetables, sage jus (GF)
Braised beef cheek bourguignon, celeriac mash (GF)

Dessert

Lemon meringue tart, fresh berries (GF V)
Housemade tiramisu (V)
Dark chocolate cremeux, chocolate toffee, crème chantilly (GF V)
Baked New York cheesecake, raspberry compote (V)
Apple and coconut Eton mess (GF V)
Vanilla pannacotta, pistachio and rose crumble

SEAFOOD ORIGINS

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M - Mixed

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Wedding Package

GRAZING PACKAGE

$175 PER PERSON
minimum 50 guests

Inclusive of:

On-arrival Chef-Selection Canapes: 2 hot & 2 cold
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	**$15 per person**
Upgrade to the Premium Beverage Package	**$10 per person**
Additional hours to Beverage Package (per hour)	**$10 per person**



SUNDAY & PUBLIC HOLIDAY RATES ADDITIONAL



GRAZING MENU

Entrée

House cured salmon, dill, capers, eschallot, lemon dressing (GF A)
Shiitake dumpling, szechuan dressing, wakame salad (DF VE)
Antipasto platters
Korean fried chicken, Asian slaw
Prawn cocktail, baby gem lettuce, cocktail sauce (GF I)
Ricotta and spinach ravioli, pesto, pine nuts (V)
Wagyu beef carpaccio, roquette, parmesan. Balsamic vinegar (GF)

Main

Roast beef rump, confit eschallot, red wine jus (GF)
Slow cooked lamb shoulder, soft polenta, pangratatto
Garlic and herb roasted chicken, seasonal greens, chimmichuri (GF)
Roast spiced pumpkin, beetroot hummus, fresh herbs (GF DF VE)
Confit duck leg, braised cabbage, currant jus (GF)
Slow cooked pork belly, fennel and apple slaw (GF)
Spiced grilled chicken, labneh, mint, cracked wheat
Slow cooked beef cheek, mash (GF)

Sides

Roast chat potatoes, rosemary sea salt (GF V)
Mixed leaf salad, champagne dressing (GF V)
Honey roasted carrots, toasted sesame (GF V)
Roast root vegetables, fresh herbs (GF V)
Cauliflower gratin (GF V)

Dessert

Petit four (GF V)
Lemon curd, burnt meringue, berries (GF V)
Pavlova, crème chantilly, passionfruit (GF V)
Chocolate cremeux, chocolate toffee, crème chantilly (GF V)
Apple and coconut Eton mess (GF V)

SEAFOOD ORIGINS

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M - Mixed

DIETARIES

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GF - Gluten Free
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KIDS MEALS

Kids Meal

$25 PER PERSON

Choose one Main per child

Main

Battered flathead fish fillet, tartare sauce & chips

Dinosaur chicken nuggets & chips

Penne beef bolognese

Dessert

Includes small vanilla ice cream with topping

Beverages

Includes non-alcoholic drinks during the beverage package

12 years old and under



ADD ON A LITTLE EXTRA

Grazing Table (add-on) **$19 PER PERSON**

Choose Sweet Table or Savoury Table

Only available in conjunction with a Wedding Package

Sweet Table

A selection of of donuts, macarons, mini tarts, cakes, slices and fresh fruit.

Savoury Table

Selection of cheese, artisanal cured meats, olives, pickled vegetables, condiments, crackers and house baked bread

Grazing Table must be ordered
for the total number of guests attending
Adults and Children at same price


RHQ
Beverages at
THE UPPERHOUSE



BEVERAGES

Original Beverage Package (included in Package)

Soft drink & juice
Tooheys Old
Cascade Light
Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry, Resch's Draught, Carlton Dry Mid 3.5%)
Markview Brut Cuvee - Regional Blend NSW
Markview Prosecco - Regional Blend NSW
Markview Sauvignon Blanc - Regional Blend NSW
Markview Shiraz - Regional Blend NSW

Premium Beverage Package (available at an additional cost)

Soft drink & juice
Tooheys Old
Cascade Light
Corona
Asahi
Pure Blonde (Beer and Cider)
Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry, Resch's Draught, Carlton Dry Mid 3.5%, Balter XPA)
Tap Ginger Beer (Brookvale Union Ginger Beer)
Markview Brut Cuvee - Regional Blend NSW
Markview Prosecco - Regional Blend NSW
Markview Sauvignon Blanc - Regional Blend NSW
Pikorua Sauvignon Blanc - Marlborough, NZ
Markview Shiraz - Regional Blend NSW
Oscars Folly Pinot Noir - Yarra Valley VIC

Friends of

THE UPPERHOUSE





PREFERRED SUPPLIERS

Let us take care of the venue, the food and the drinks.

For everything else, we leave that to the professionals!

CAKE MAKERS
CIAO CAKES: WWW.CIAOCAFEANDCAKES.COM.AU
CAKES OF YOUR DREAMS: WWW.CAKESOFYOURDREAMS.COM.AU
SWEET BONES: SWEETBONESCOMPANY.COM
SUGARBIRD CAKERY: WWW.SUGARBIRDCAKERY.COM.AU
LA OMBRE CREATIONS: WWW.LAOMBRECREATIONS.COM.AU

PHOTOBOOTHS
HAPPY DAYS: HAPPYDAYS.NET.AU
MUGSHOTS PHOTOBOOTHS: MUGSHOTSPHOTOBOOTHS.COM.AU
ACT PHOTOBOOTH: WWW.ACTPHOTOBOOTH.COM.AU
CAPTURED EVENTS: WWW.CAPTUREDEVENTS.COM.AU

PHOTOGRAPHERS
A SHOT ABOVE THE REST: ASHOTABOVETHEREST.COM.AU
BLUE GINGER: BLUEGINGERPHOTOGRAPHY.COM.AU
HUGGINS PHOTOGRAPHY: WWW.HUGGINSPHOTOGRAPHY.COM.AU
WADE CRAMER PHOTOGRAPHY: WWW.WADECRAMERPHOTOGRAPHY.COM

FLOWERS
QBN CITY FLORIST: WWW.QUEANBEYANFLOWERDELIVERY.COM.AU
CAPITAL FLOWERS: WWW.CAPITALFLOWERSACT.COM.AU

DECOR HIRE/BALLOON INSTALLATIONS
TINY CREATURES: TINYCREATURES.COM.AU
SUNSHINE EVENTS: WWW.SUNSHINEEVENTS.COM.AU
IMAGINE EVENTS: WWW.IMAGINEEVENTS.COM.AU
CANBERRA COOLEST PARTY: CANBERRASCOOLESTPARTIES.COM.AU
THE EVENT EDIT: WWW.THEEVENTEDITCBR.COM
MICHIC WEDDINGS & EVENTS: WWW.MICHICWEDDINGS.COM
SWEET LITTLE SUNDAY: WWW.SWEETLITTLESUNDAY.NET

THEMED ENTERTAINMENT
CASINO FUN NIGHTS: CASINOFUNNIGHTS.COM.AU
MAGIC MIKE (NOT A STRIPPER): WWW.MAGICMIKENOTASTRIPPER.COM.AU

MUSIC/ENTERTAINMENT
BOOMBOX2U: WWW.BOOMBOX2U.COM.AU
MOKU MUSIC: WWW.MOKUMUSIC.COM.AU
BAKER BOYS BAND: WWW.BAKERBOYSBAND.COM.AU
RYAN DAVID MUSIC: WWW.RYANDAVIDMUSIC.COM
BILL OLSON: BILLOLSONMUSIC.COM
TOUCH A SOUL: WWW.TUCHASOUL.COM
SMOOTH OPS: WWW.SMOOTHOPS.COM.AU
SOMETHING LIKE THIS: WWW.SOMETHINGLIKETHIS.COM.AU

Questions for
THE UPPERHOUSE





FAQ'S

1. What does exclusive hire of The Upperhouse mean?

With exclusive hire, your wedding is the only event taking place in The Upperhouse, giving you and your guests exclusive use of the Atrium and Rooftop Terrace throughout your celebration.

For smaller weddings, non-exclusive hire may also be available, allowing you to book one of our private rooms while the Atrium and Rooftop Terrace remain shared spaces. Ask our staff about this option.

2. How far is The Upperhouse from Canberra?

The Upperhouse is upstairs at the Royal Hotel Queanbeyan, around 20 minutes from the centre of Canberra.

3. Is furniture and AV equipment included?

Yes. For seated receptions, we have long timber tables or round tables with white linen. For cocktail receptions, high and low seating and lounge settings are available throughout the venue.

Our function spaces have in-house speakers and screens, while Manhattan also has a dancefloor and wireless microphone. Cutlery, crockery, glassware and napkins required for your chosen catering package are included.

4. Can we bring our own wedding cake?

Yes. You're welcome to bring your own wedding cake.

5. Can we bring our own caterer or outside food?

Your wedding food is prepared in-house under the direction of Executive Chef Wayne Alger, with menus built around fresh, seasonal produce and the way you want to celebrate.

If there's something you'd like that isn't included in your package, talk to us. Wayne and our Events team can explore sourcing additional food items for you, with additional costs depending on what you choose.

External caterers and outside food, other than your wedding cake, are not permitted. If you would like to bring a specific item, you must discuss it with and have it approved by our Executive Chef in advance.

6. Do you cater for dietary requirements and allergies?

Yes. We ask that dietary requirements and allergies are provided at least one week before your wedding so our kitchen can prepare suitable options for your guests.

While we take reasonable care to accommodate dietary requirements, we cannot guarantee that food will be completely allergen-free.

7. Can we bring our own alcohol?

No. BYO alcohol is not permitted at The Upperhouse.

As a licensed venue, we offer beverage packages and bar options for weddings. Our Events team can talk you through the options and help you choose what works for your celebration and budget.

8. Is The Upperhouse accessible?

Yes. A lift near the Lounge provides access from the ground floor to The Upperhouse.

For guests requiring step-free access, the Monaro Street entrance to the Royal Hotel Queanbeyan has ramp access. The Crawford Street entrance has two steps to the ground floor or stair access directly to The Upperhouse.



FAQ'S

9. Do you have accommodation?
The Royal Suite gives the newlyweds somewhere to stay onsite after the celebration. While we don't have additional guest accommodation at the Royal Hotel Queanbeyan, family and friends can stay within walking distance of The Upperhouse.

10. Can we organise our own DJ or live music?
Yes. You're welcome to arrange your own DJ or live entertainment, or ask our Events team for supplier recommendations.
Music that our team cannot control the volume of needs prior approval and music must finish before midnight.

11. Are there any restrictions on decorations or special effects?
Yes. Confetti and glitter are not permitted, including open-ended decorations or items containing them.
Pyrotechnics, smoke machines, ice machines and dry-ice machines are also not permitted.
If you're planning something specific for your styling or entertainment, speak with our Events team before booking suppliers.

12. Can we bring our pet to the wedding?
Pets and emotional support animals aren't permitted in The Upperhouse. Assistance animals are welcome.

Still have questions?
Our Events Manager is happy to help.

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

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