



THE GROVE

WEDDINGS - 2024





WEDDINGS

at The Grove

The Grove is a unique rooftop experience. With an airconditioned indoor function space and timber flooring terrace lined with fairy-light lit trees, 32 levels in the sky,

The Grove offers sweeping views of The Brisbane River, iconic Story Bridge and twinkling Brisbane City lights at night.

The Grove is a fantastic full service, indoor and outdoor event space with premium in-house catering for up to 300 guests.

Made for those that want a point of difference, The Grove offers the convenience of a reception and ceremony space in one central location. With spectacular post ceremony photo opportunities minutes away.

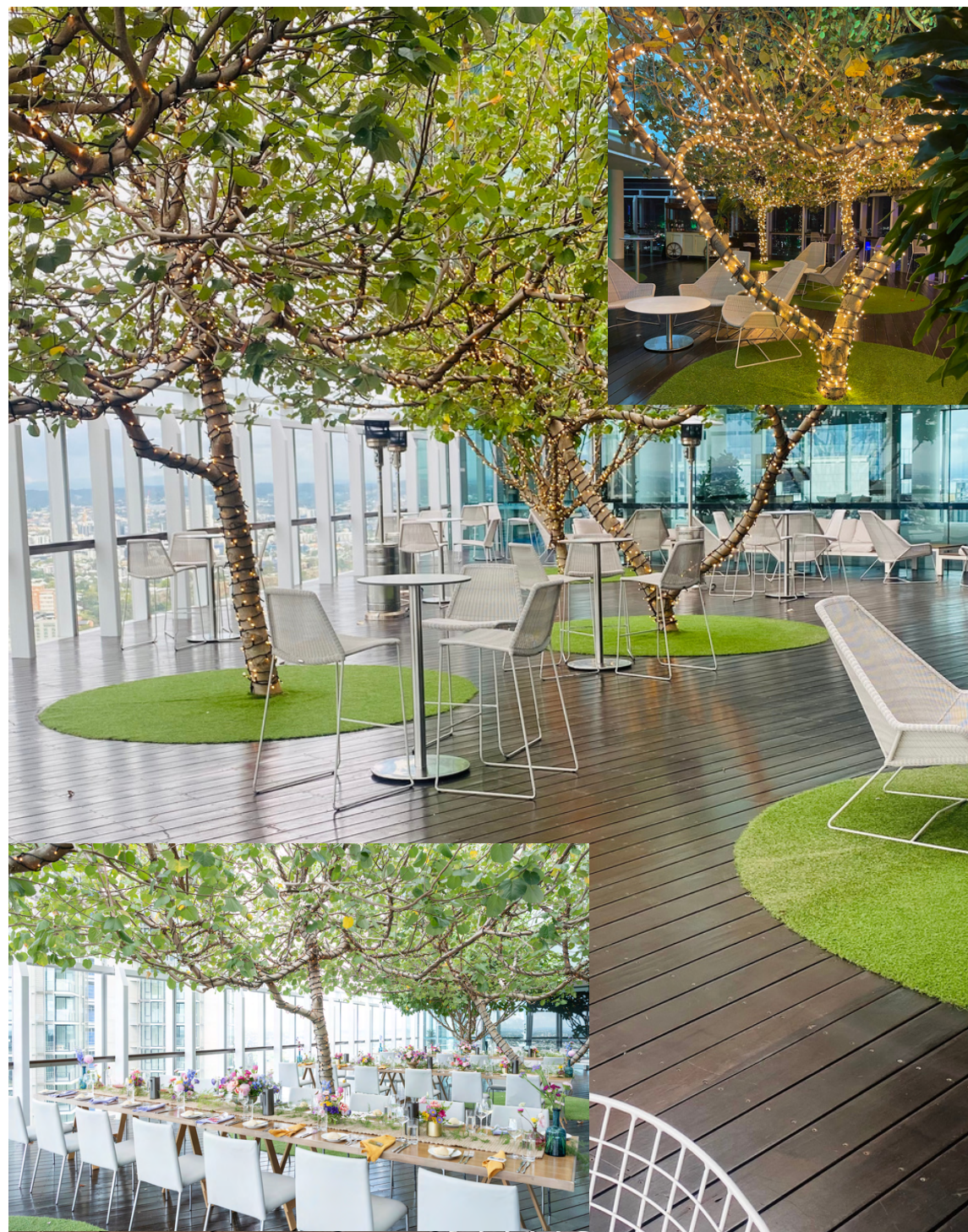
The Grove is a breathtaking venue giving you and your guests opportunity to create beautiful memories for the most important day of your lives.



THE TERRACE

COCKTAIL: 200PAX
LONG TABLE SIT DOWN: 60PAX
OUTDOOR CEREMONY: 150PAX

- 180° view of Brisbane River + Story Bridge
- Outdoor lounges + white cocktail furnishings as standard
- Glass perimeter to take in the spectacular views
- Greenery feature wall
- Dance floor area on the deck
- Pop up bar
- Fairy lit trees and plenty of plants





THE GROVE ROOM

BANQUET + BRIDAL TABLE: 150PAX

COCKTAIL: 300PAX

(Indoor and Outdoor)

INDOOR CEREMONY: 200PAX

(mixed seating and standing)

Floor to ceiling indoor glass windows
Double level glass at river end of the
space

Projector, 4 microphones, built-in audio
visual, lectern

Long bridal table

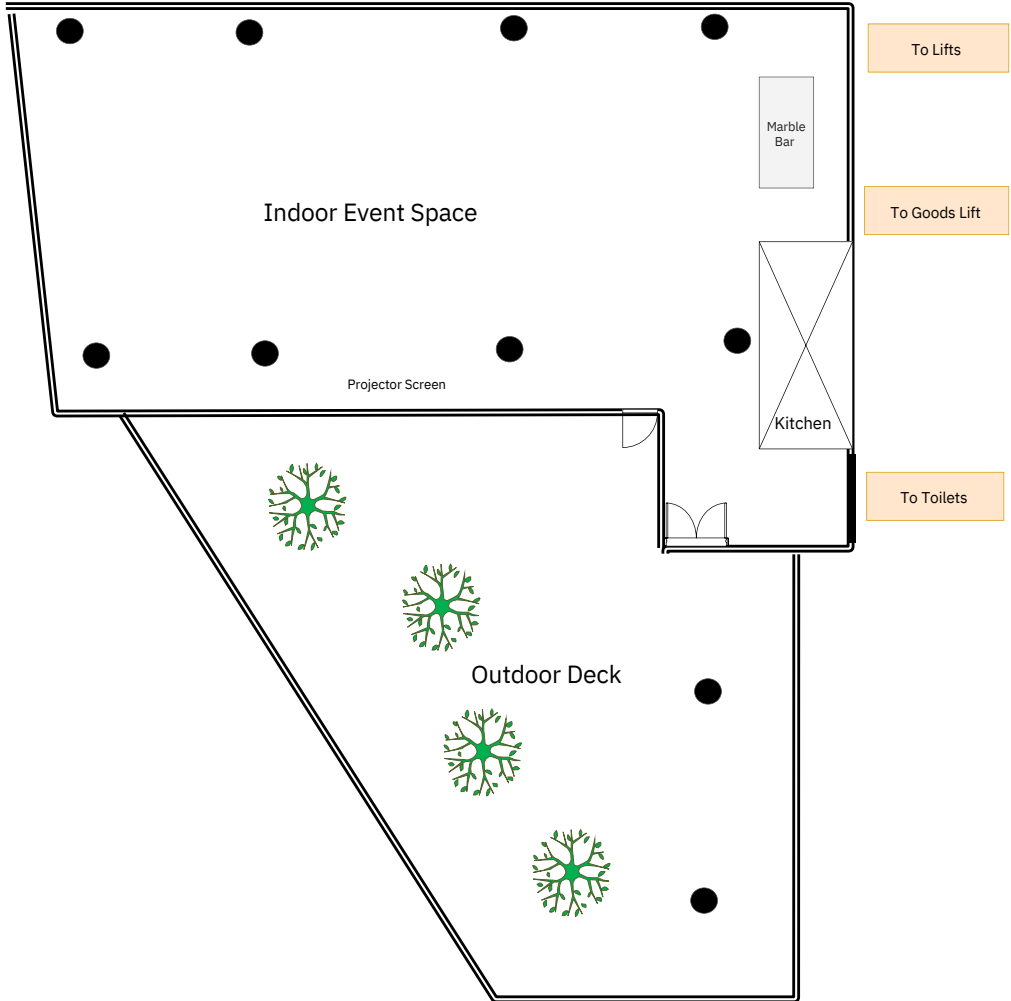
Traditional round banquet tables

Contemporary upholstered chairs

Capable of holding a portable dance
floor and staging

THE GROVE

480 QUEEN ST



The Grove Venue Plan



SIT DOWN RECEPTION

ROOM INCLUSIONS

Five hour venue hire

Experienced Dedicated Venue Co-ordinator

Dressed cake table in white linen and cake knife

Dressed gift table in white linen

Dressed bridal table and guest tables with white
linen, white napkins, glassware, cutlery and plates

Lectern and microphone

Complimentary menu tasting

A white easel for your welcome sign or seating
chart





COCKTAIL RECEPTION

ROOM INCLUSIONS

Five hour venue hire

Experienced dedicated Venue Co-ordinator

Contemporary outdoor cocktail furnishings

Use of The Grove Cart

Timber gift table

Cake table and knife

Lectern and microphone

A white easel for your welcome sign or seating
chart





STAND ALONE

CEREMONY PACKAGES

GARDEN GAZE CEREMONY

\$2,500.0

Exclusive use of the outdoor terrace for your ceremony

3 hour hire

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 Venue Co-ordinator to attend to your service



STAND ALONE

CEREMONY PACKAGES

CRYSTAL SIGHTS CEREMONY

\$3,500.0

Exclusive use of the air conditioned indoor events space for your ceremony

3 hour hire

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 Venue Co-ordinator to attend to your service



CEREMONY

CATERING UPGRADES

TOAST WITH YOUR GUESTS
POST CEREMONY

Appertif Package \$30.0 per person

Antipasto Grazing Platter 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

**Minimum guest numbers apply for these packages*



TWO COURSE SIT DOWN RECEPTION

CELEBRATIONS PACKAGE

\$180.0 PP

Half hour pre-dinner canapés
created by the executive chef

3 course alternate drop

Choice of two entrées

Choice of two mains

Your wedding cake cut & served with cream and
berry coulis as dessert

4 Hours Standard Beverage Package

Standard Sit Down Room Inclusions





ROMANCE PACKAGE

\$190.0 PP

Half hour pre-dinner canapés
created by the executive chef

3 course alternate drop

Choice of two entrées

Choice of two mains

Choice of two desserts

Cakeage

*Your wedding cake cut and served on table
platters*

4 Hours Standard Beverage Package

Standard Sit Down Room Inclusions



THREE COURSE SIT DOWN RECEPTION

The image shows a top-down view of several white ceramic plates arranged on a stainless steel surface. Each plate features a gourmet appetizer, likely a canapé, consisting of a base of tomato and arugula, topped with a slice of cheese, a piece of meat (possibly prosciutto), and a drizzle of balsamic glaze. The plates are garnished with fresh arugula leaves and a decorative swirl of balsamic glaze.



SHARE PLATTER SIT DOWN RECEPTION

FEASTING PACKAGE

\$180.0 PP

Half hour pre-dinner canapés
created by the executive chef

Antipasto grazing platter

Feasting menu

2 meats / 2 warm dishes / 1 Salads

Cakeage - Your wedding cake cut and
served on platters

4 Hours Standard Beverage Package

Standard Sit Down Room Inclusions





COCKTAIL RECEPTION PACKAGE

\$180.0 PP

Antipasto grazing table on arrival

8 piece canape package

Choice of 4 cold and 4 warm canapes

Choice of 2 substantial fork meals

Cakeage - Your wedding cake cut and served on platters

4 Hour Standard Beverage Package

Standard Cocktail Room Inclusions



COCKTAIL STAND UP RECEPTION





SIT DOWN MENUS

SIT DOWN RECEPTION PLATED MENU

ENTREE

Hot

- Pork Belly – Slow cooked crispy skin, pickled apple, caramelised raisins, parsnip potato puree, vermouth sauce (gf)
- Petite Beef Wellington – wild mushroom duxelles, prosciutto, parsnip puree and red wine jus (gf)
- Pumpkin Spinach Ravioli – cream of truffle sauce, pecorino cheese (v)
- Peking Duck – Roast duck, Asian slaw and greens w red currant sauce (df)
- Scallops – chorizo, cured pumpkin, beurre noisette (gf)
- Chicken Prosciutto Roulade – Wild mushroom, mustard crème, micro herbs (gf)

Cold

- Salmon Tartare -compressed watermelon, lime creme fraiche, radish, miso glazed (gf /pesc)
- King fish Ceviche – charred corn, lime cream fraiche, pickled onion, fried capers and dill (gf/pesc)
- Cold Duck Breast –duck confit, pickled carrot, turnip, black berries w blood orange glaze (gf/df)
- Roasted Burrata – heirloom tomatoes, red onion, basil oil, balsamic reduction, crostini (v)
- Salt baked beetroot cannoli – Persian feta, sorrel (v)

MAIN

- Braised Beef Brisket – roasted French onion, glazed turnips, leek, broccolini, cauliflower puree, bordelaise sauce (gf/df)
- Baked Chicken Breast – spiced supreme chicken breast, truffle potato galette, vine tomatoes, fried sage, marsala sauce (gf)
- Herb Crusted Lamb Rump – baby carrots, fennel, blueberry, beetroot potato puree, minted lamb jus (gf)
- Baked Barramundi – duchess potato, silver beet, tarragon & citrus oil (gf/pesc)
- Wild Mushroom Ragout – sweet potato gnocchi, Italian parsley (v)
- Harissa Roast Pumpkin - spiced beetroot chutney, pearl cous cous salad, cashew sour cream (vegan/gf)
- Eye Fillet – Cooked medium well, sweet potato mash, broccolini, baby carrots, jus (gf)

DESSERT

- Raspberry Baked Cheese Cake - fresh cream, freeze dried mandarin
- Lemon Curd Meringue Tartlet – fresh cream
- Compressed Pineapple – pandan crumble, coconut jelly (df)
- Coconut Mango Pudding (gf/vegan)
- Chocolate Fondant – berry compote, spiced rum cream
- Cheese Plate – vintage Australian cheeses, fig paste, dried fruit, lavosh
- Earl Grey Crème Brulee – Persian floss, berries (gf)





FEASTING PACKAGE

CENTRE SERVED SHARE MEALS

ENTREE

Antipasto Board

- Premium cold cut meats
- Gourmet cheeses
- Marinated vegetables
- Assorted olives
- Fresh seasonal fruits
- Dried fruits and nuts
- Dips
- Assorted crackers

MAIN

Meats

Please choose 2

- Porchetta
- Lemon and Herb chicken pieces
- Pepper crusted beef, jus
- Whole side of barramundi baked, herb and lemon crumb
- Dukka roasted snapper, chickpea and leek, lemon tahini dressing

Sides

Please choose 2 warm and 1 salad

Warm Dishes

- Baked Mediterranean Vegetables (vegan/gf)
- Amatriciana Pasta (v)(gf)
- Roast Dill potatoes (gf/vegan)

Salads

- Seasonal Greens (gf/vegan)
- Roast vegetable pearl cous cous salad (vegan)
- Classic Caesar Salad
- Seasonal Garden Salad (vegan)

DESSERT

Cakeage

- Your wedding cake cut & served on table platters
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COCKTAIL MENU

ANTIPASTO

- Eye catching grazing station
- Premium cold cut meats
- Gourmet cheeses
- Marinated vegetables
- Assorted olives
- Fresh seasonal fruits
- Dried fruits and nuts
- Dips
- Assorted crackers and breads

COLD CANAPES

- Salmon, cream cheese, crepe roll (pesc)
- Tuna, wasabi pea, goats cheese crostini (pesc)
- Rare beef, horseradish cream, rye toast
- Prawn mousse, tobiko, zucchini wrap(gf)
- Oysters in the shell – natural, lemon tobiko, soy mirin, Kilpatrick (gf) (max choice of 2 flavours) (gf)
- Salmon sashimi, wasabi puree (gf/pesc)
- Eggplant mousse, pickled beetroot, Rye (v)
- Greek Dolmades (gf/df/vegan)
- Watermelon round, Danish fetta, strawberry, cucumber, balsamic (v/gf)
- Roast pork, burnt fig, baguette round
- Smoked chicken, tomato pineapple jam, witlof (gf)

WARM CANAPES

- Miso glaze Scallop in half shell (gf)
- Grilled garlic prawn (gf/pesc)
- Lamb kofta, w/ tzatziki (gf)
- Albondigas (pork and fennel w/ mango bbq or beef & olive w/napolitano)
- Queso Frito w/ pineapple salsa (v)
- Peking duck shanks w/ cucumber ribbon, chilli, sesame seed (gf)
- Chicken & Pancetta Skewer (gf)
- Patatas bravas w/ spinach, tomato, capsicum puree aioli (v)
- Pumpkin arancini w/capsicum coulis (v)
- Pork belly lollipops w/maple and pineapple reduction (gf)

SUBSTANTIAL FORK DISH

- Chicken, pea, lemon risotto (gf)
 - Beef ragu pasta, crumbled ricotta
 - Green vegetable curry, rice (gf/df/v)
 - Thai chicken stir fry, rice (gf/df)
 - Vegetarian Singaporean Noodles (df)
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BEVERAGES

STANDARD PACKAGE

Wine

- Tatachilla Sparkling Brut
- Tatachilla Sauvignon Blanc
- Tatachilla Shiraz Cabernet

Beer and Cider

- Peroni Leggera
- Peroni Nastro
- Somersby Apple Cider

Non-alcoholic

- Assorted soft drinks
- sparkling mineral water

PREMIUM PACKAGE

*Upgrade to our premium offering for an extra **\$10 PP***

Wine

- Sparkling wine*
- Dalzotto Prosecco

Please choose 2 of our whites varieties:

- T'Gallant Juliet Pinot Grigio
- 821 South Sauvignon Blanc
- Whistling Duck Moscato

Please choose 2 of our red wines varieties:

- Fickle Mistress Pinot Noir
- BaRose
- Pepperjack Shiraz

Beer and Cider

- Peroni Leggera
- Peroni Nastro
- Asahi
- Stone and Wood Pacific Ale
- Somersby Apple Cider

Non-alcoholic

- Assorted soft drinks
- sparkling mineral water

Consumption tabs and non-alcoholic packages also available upon request





What's Next

We would love to make all of your wedding dreams come true!

VENUE TOUR

Send us an email to book in for a tour and uncover Brisbane's hidden rooftop gem.

TENTATIVE HOLD

We are happy to hold your preferred date for a 7 day period while you attend your site visit

SECURING THE DATE

Once you decide The Grove is fitting for your fairytale wedding we will send through a booking form. Once the booking form is returned along with a deposit. You can begin planning your dream wedding!

CONTACT US

Send us an email to thegrove@480queen.com.au or fill out the enquiry form through our website www.thegroverooftop.com.au

**BRING YOUR DREAMS TO LIFE AT THE GROVE AND
MAKE MEMORIES THAT WILL LAST A LIFETIME!**





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480 QUEEN ST

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*Please note that this brochure is intended for information purposes only and is not a formal quote.
Pricing is subject to change. Minimum spend requirements apply to all events.*