

# Wedding FUNCTIONS



  
**ROYALHOTEL**

85 MONARO STREET  
QUEANBEYAN NSW 2620

02 6297 1444 | EXT. 2

[WWW.ROYALHOTELQBN.COM.AU](http://WWW.ROYALHOTELQBN.COM.AU)



# INTRODUCTION

Congratulations on your engagement!

Thank you for considering The Royal Hotel Queanbeyan to host your Wedding Reception.

Your Wedding day is one of the most special days of your lives, and we look forward to offering you an unforgettable experience which will be cherished for many years to come.

The Royal Hotel Queanbeyan's 'Upper House' boasts a collaboration of contemporary comforts and amenities, integrated with the original architecture: offering unique and memorable settings. All are complemented by a beautiful atrium overflowing into an open courtyard, allowing an abundance of natural light, to create the perfect ambiance for your event.

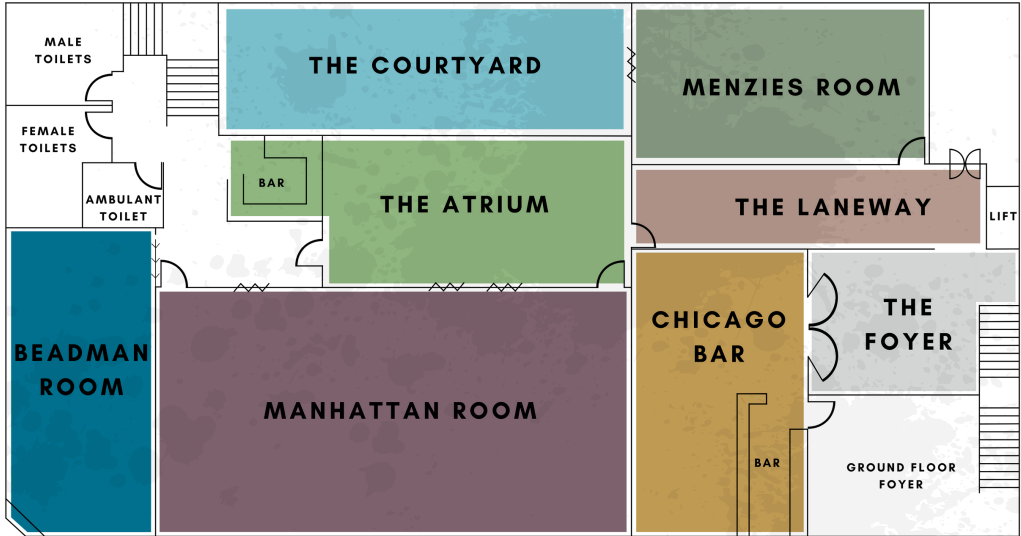
We offer a range of menu packages and our professional team is dedicated to delivering an amazing experience. Our Executive Chef can also cater to dietary requirements including gluten free, diabetic, allergies and religious choices.

We invite you to meet with us to view our venue spaces and discuss your event.

**Bianca Paquay**  
**Functions & Events Manager**

**[functionseroyalhotelqbn.com.au](mailto:functionseroyalhotelqbn.com.au)**  
**02 6297 1444 | ext. 2**

# RHQ UPPER HOUSE



Ceremony	Standing	Theatre	Venue Hire
Atrium	60		\$750
Manhattan	175	100	\$1,000

ONLY VALID IN ADDITION TO A RECEPTION ONSITE

Reception	Cocktail	Banquet (Long)	Banquet (Round)	Venue Hire
Manhattan	200	120	100	\$2,000

INCLUDES THE UPPER HOUSE EXCLUSIVELY





## THE UPPER HOUSE



The Royal Hotel Queanbeyan offers you an unforgettable experience which will be cherished for many years to come.

With a venue that can hold up to 120 guests for a reception dinner, every turn provides another picturesque background. The perfect spot to choose for such a special day.



## THE ROYAL SUITE

As a great addition to the reception, we have our Royal Suite onsite; perfect for the wedding party to get ready the morning of your reception.

The convenience of having a room to get ready in, to leave items during the ceremony, and then return to before the bridal entry is another reason the Royal Hotel Queanbeyan is the perfect choice of venue.



## THE BEADMAN ROOM



The Beadman Room is the perfect option for those couples who want both wedding parties getting ready onsite, and yet want to keep it traditional by not seeing each other before the ceremony



# BEVERAGE PACKAGES

## Original

Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry)  
Cascade light  
Markview Sauvignon Blanc - Regional Blend NSW  
Markview Brut Cuvee - Regional Blend NSW  
Markview Shiraz - Regional Blend NSW  
Soft drink & juice

## Premium

Original Package  
Tap Beer (Peroni, Bentspoke Crankshaft, Balter XPA)  
Tap (Brookvale Ginger Beer)  
Corona  
Asahi  
Pure Blonde (Beer and Cider)  
821 South Sauvignon Blanc - Marlborough, NZ  
Bourke Street Pinot Noir - Canberra Region



## On-consumption Bar Tab

Before the Beverage Package begins or after it ends, you're welcome to set up an on-consumption bar tab. your Event Manager will work with you on the options available leading up to your reception.

To activate an on-consumption bar tab, we will require a completed credit card authorisation form no later than 5 working days prior to the event. Please advise on beverage inclusions and the set dollar limit. Once this limit has been reached, we will advise you for further advice.

# COCKTAIL PACKAGE

**\$120 PER PERSON**

minimum 70 guests

## Inclusive of:

Your selection of 6 hot or cold canapés  
Your selection of 1 dessert canapé  
Your selection of 1 substantial 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 your beverage package from Original to Premium

**\$10 per person**

Additional hours to beverage package (per hour)

**\$10 per person**

Stay in the Royal Suite the night of your reception

**\$300 per night**



# CANAPÉ MENU

## Cold

Bruschetta, pesto, crostini  
Chicken and mushroom vol-au-vent  
Moroccan spiced lamb with hummus, crostini  
Smoked salmon salsa, avocado, rice crisp  
Guacamole wrap (with Salmon, Chicken or Vege)  
Goat cheese, beetroot, crostini



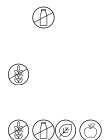
## Hot

Seared scallops with pea puree and prosciutto, balsamic glaze  
Steamed pork dumpling with sesame seed soy glaze  
Steak on a stick  
Twice cooked pork belly, hoisin sauce  
Crispy chicken tenderloins with spicy plum sauce  
Cauliflower pakoras with mango chutney



## Substantial

Thai style beef salad with sesame dressing  
Caesar salad with parmesan crusted chicken  
Salt and pepper calamari, sweet potato chips, aioli  
Fish fillets & chips, tartare sauce  
Roasted vegetables, nuts, quinoa, crunch salad



## Dessert

Lemon curd tartlet  
Belgian Chocolate Mousse tartlet  
Profiteroles filled with pastry cream  
Strawberry cheesecake pot  
Mini rosewater bombe Alaska  
Chocolate brownies





# WEDDING PACKAGE 1 – PLATED

**\$150 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  
Wedding Couple Menu tasting  
One night accommodation in the Royal Suite for the newlyweds on the wedding night, inclusive of breakfast for two

## Upgrades:

Upgrade to a three course: Entrée, Main & Dessert

**\$15 per person**

Upgrade your beverage package from Original to Premium

**\$10 per person**

Additional hours to beverage package (per hour)

**\$10 per person**



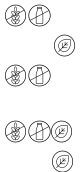
# PLATED MENU

## Alternate Serve

Includes Artisan bread roll served with butter on arrival  
Freshly brewed coffee and a selection of teas served with the cake

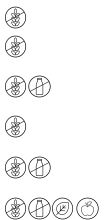
## Entrée

Confit, free range pork belly, roasted apple and pear, merlot jus, fine herbs  
Goats cheese and onion marmalade tart, remoulade, balsamic reduction  
House cured salmon, fennel, cucumber and apple salad, pink peppercorn vinaigrette  
Crispy chicken tenderloin, avocado cream, dressed rocket, aioli  
Italian tomato, mozzarella caprese salad, vinaigrette  
Wild mushroom arancini, lemon aioli, parmesan cheese



## Main

Grass fed sirloin steak, Paris mash potato, charred broccolini, café de Paris butter  
Grilled barramundi, roast kipfler potato, baby spinach, pea beurre blanc sauce  
Organic free range chicken breast, crushed kipfler potato, honey roasted carrots, red wine jus  
Slow roasted lamb rump, potato gratin, carrot puree, broccolini, port jus  
Confit duck Maryland, wine braised red cabbage, roast kipfler potato and beetroot, mustard jus  
Chickpea and vegetable tagine, steamed rice, hummus



## Dessert

Vanilla panna cotta, berry compote  
Chocolate and salted caramel tart, fig and mascarpone ice cream  
Lemon meringue tart  
Mini pavlova, mixed fresh berries, Chantilly crème  
Chocolate fondant, Biscoff crumble and vanilla bean ice cream



# WEDDING PACKAGE 2 - GRAZING

**\$160 PER PERSON**

minimum 50 guests

## Inclusive of:

Half an hour on-arrival Chef selection of 2 hot & 2 cold canapes  
2-Course Grazing Platters: 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  
Wedding Couple Menu tasting  
One night accommodation in the Royal Suite for the newlyweds on the wedding night, inclusive of breakfast for two

## Upgrades:

Upgrade to a three course: Entrée, Main & Dessert

**\$15 per person**

Upgrade your beverage package from Original to Premium

**\$10 per person**

Additional hours to beverage package (per hour)

**\$10 per person**





# GRAZING MENU

Share plates served to the middle of the tables.

Includes Artisan bread roll served with butter on arrival

Freshly brewed coffee and a selection of teas served with the cake

## Entrée - Select 2 items

House smoked salmon, lemon & dill mousse

Zucchini, feta, garlic & red pepper fritter with relish

Indian spiced sweet potato, cream cheese, pine nuts & curried chutney

Peppered rare beef on crostini, horseradish cream

Crispy corn fritters, Mexican salsa

Mushroom & parmesan risotto balls, aioli

Thai chicken salad, coriander, chilli & lime dressing



## Main - Select 2 items

Herb roasted chicken, salsa verde, crispy onions

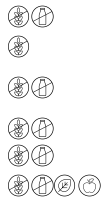
Confit duck leg, orange grand marnier glaze

Slow cooked middle eastern lamb shoulder blade, quinoa tabouli, red wine jus, lemon wedges

Slow roasted pork belly, chimichurri, lemon

Grilled salmon salsa verde, chunky onion soubise

Honey roasted butternut pumpkin, basil pesto, toasted pepita seeds



## Add Your Sides - Select 2 items

Rocket & parmesan salad, olive oil, balsamic, cracked pepper, sea salt flakes

Greek salad

Honey roasted carrots, garlic, thyme & citrus yoghurt

Cocktail potatoes with feta, shallot & mustard crumble

Double whipped truffle mash, micro herbs



## Dessert - Select 2 items (with upgrade)

Chocolate baileys mousse, gold chocolate soil, raspberries

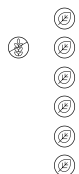
Moist orange & almond torte, citrus cream cheese

Sticky date & banana pudding

Mini caramel mud cake, hot chocolate sauce

Layered tiramisu, mascarpone & coffee sponge

Crème brûlée with fresh berries



# CHILDREN'S MENU

*Includes drinks during the beverage package*

**Main \$20**

**Main & Dessert \$25**

## Main

Baby beef and cheese burger, chips & tomato sauce  
Battered flathead fish fillet, tartare sauce & chips  
Spaghetti Napoli (\*GF penne available)  
Cheesy macaroni pasta, shaved parmesan cheese  
Dinosaur chicken nuggets & chips



## Dessert

Vanilla ice cream & topping  
Waffle, ice cream and berry coulis  
Chocolate mousse



# CAKEAGE

## Cakeage

Cut & placed on platters, served to the tables  
Plated with cream & berry coulis, served individually

**Included in Packages**

**\$3 per person**

