



*Weddings at*  
**THE UPPERHOUSE**







# Wedding Testimonials

“ It was everything we hoped for and more. ”

-Tania & Travis

“ We had an absolute blast! And a lot of that is down to you making it so easy, special and fun. ”

-Karmen & Jack

“ We knew we were in good hands when we met with you. ”

-Tiffanui & Kerrod



“ The support you provided us in the lead up, on the day, and the day after, was simply amazing. ”

-Stacey & Nathan

“ We could not sing higher praises of the attentiveness, friendliness and professionalism of you all. ”

-Lina & Aimee



*Weddings at*

# THE UPPERHOUSE

*Where timeless charm meets your once-in-a-lifetime celebration*

Congratulations on your engagement, what an exciting chapter to step into.

At The Upperhouse at The Royal Hotel Queenbeyan, we believe your wedding should feel as unforgettable as the vows you exchange.

Set within a historic building rich with character, The Upperhouse offers a collection of beautifully appointed spaces where timeless charm meets thoughtful, modern hospitality.

Whether you dream of an intimate ceremony bathed in natural light, a lively long-table feast, or a champagne-soaked celebration that lasts well into the night, our team will work with you to shape a day that feels entirely yours. From the first toast to the last dance, every detail - the food, the flow, the little touches that guests will talk about for years - will be curated with care.

Our award-winning Executive Chef, Wayne Alger, will help bring your vision to life with menus tailored to your tastes, your theme, and the season. And our dedicated events team will be with you every step of the way to ensure that the journey to your big day feels as seamless and special as the day itself.

Your love story is unique and your wedding should be too. We would be honoured to host this once-in-a-lifetime celebration at The Upperhouse, where history, elegance and heartfelt hospitality come together.

To all the love and best vibes,

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

Weddings at

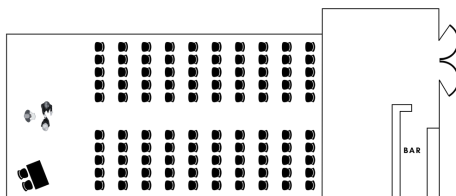
# THE MANHATTAN ROOM



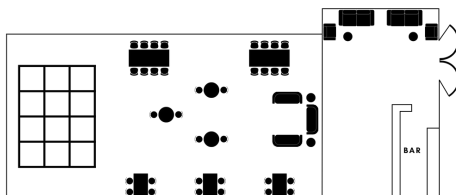
Venue Hire	
Reception	\$2,000.00
Ceremony	\$1,000.00

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

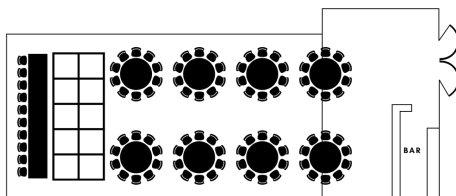
**SEATED CEREMONY**  
100



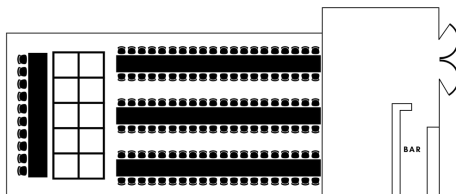
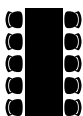
**COCKTAIL RECEPTION**  
200



**BANQUET RECEPTION**  
100



**LONG TABLE RECEPTION**  
120





*Weddings at*

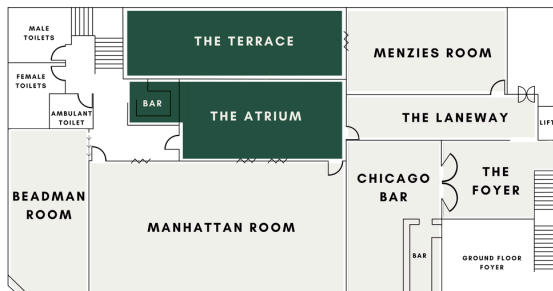
# THE MANHATTAN ROOM



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.



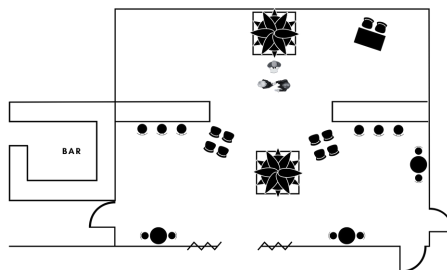
# Weddings at THE TERRACE



Venue Hire	
<b>Ceremony</b>	\$750.00

CEREMONY ONLY AVAILABLE IN  
CONJUNCTION WITH A RECEPTION ONSITE

**STANDING CEREMONY**  
70





# Weddings at **THE TERRACE**



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 Packages



## 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

**\$10 per person**

**\$10 per person**

**\$300 per night**

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 (DF, V)  
Apple pie bites, cinnamon sugar (V)  
Assorted macarons (GF, V)  
Mini vanilla slice (V)



# Wedding Packages



## PLATED PACKAGE

---

### Inclusive of:

**\$165 PER PERSON**

minimum 50 guests

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

**\$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

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 Packages



## 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)

**\$15 per person**

**\$10 per person**

**\$10 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



