

WEDDINGS AT GAMBARO HOTEL

When you choose the 5 star boutique Gambaro Hotel wedding venue to celebrate the most important day of your life we will devote ourselves to designing a day that reflects you and your love. Our wedding coordinator along with our style team will ensure that award winning cuisine, impeccable linens and elegant flower arrangements will delight your guests as much as they will you.

Make your first night as husband and wife, one to remember...

YOUR WEDDING RECEPTION AT GAMBARO HOTEL INCLUDES THE FOLLOWING:

TRADITIONAL SIT DOWN PLATED DINNERS AND BUFFET DINNERS:

- · Chef's selection of canapés on arrival
- · Alternate drop service
- · Your wedding cake plated for sit down dinners or served buffet style for buffet dinners
- Professionally dressed bridal, cake and gift table
- · Colour coordinated linen napkins
- Black or white chair covers with color coordinated sash and bow
- · Chairs can be upgraded to Tiffany Chairs for \$5 per chair
- · Tea light candles or candelabras for each table
- Microphone and PA system
- Printed menus per table
- Freshly brewed tea, coffee and chocolates served buffet style

COCKTAIL WEDDING RECEPTIONS INCLUDE:

- Your chosen cocktail menu.
- Professionally dressed cake and gift table
- Tea light candles or candelabras on cocktail rounds
- · Microphone and PA system
- Printed menus on the cocktail rounds

WINNER - Boutique Luxury Hotel of the Year - Luxury Travel Guide 2015

FINALIST - Seafood Restaurant - Formal - Savour Australia Restaurant & Catering Awards for Excellence QLD/NT 2015

FINALIST - QLD/NT Best Function Centre/Caterer Savour Australia Restaurant & Catering Awards for Excellence QLD/NT 2015

WINNER - Best New Accommodation Hotel - QHA Awards 2014

WINNER - QLD Best Seafood Restaurant - Restaurant and Catering Savour Awards 2014

FINALIST - QLD Best Function Centre/Caterer - Restaurant and Catering Savour Awards 2014



BLACK HIDE STEAKHOUSE

GAMBARO HOTEL

Your wedding night will be complete staying at the new award winning Gambaro Hotel. The luxurious boutique hotel offers 68 rooms and suites with picturesque views over the terrace homes of Paddington and Suncorp Stadium. The rooms are elegantly appointed with rainfall showers, Appelles amenities, bathrobes and slippers with nightly turn down service. Enjoy the comfort of the Sealy dynasty beds and signature sleep collections and Wifi is complimentary throughout the property.

Gambaro Hotel is home to the award winning seafood from Gambaro Seafood Restaurant and Australia's best steaks from Black Hide Steakhouse by Gambaro.

Dine in the Gambaro Seafood Restaurant

The Gambaro Seafood Restaurant has been an iconic Brisbane dining destination since 1953, serving seafood culinary delights. Featuring a private dining area, Gambaro Seafood Restaurant is ideal for your pre-wedding celebrations, post-wedding breakfast or your anniversary dinner.

Recently awarded QLD Seafood Restaurant by the Restaurant and Catering 2014 Savour Awards for Excellence, the Gambaro Seafood Restaurant is renowned for it's mud crab and lobster specialties and also serves a selection of non-seafood dishes.

Black Hide Steakhouse by Gambaro

Featuring 3 private dining rooms ideal for your pre-wedding celebrations or anniversary dinners, Black Hide Steak House is a showcase of the very best in fresh local produce, and is the only restaurant in Queensland to provide an exclusive selection of world-class steak cuts from Stanbroke Beef, Australia's most esteemed beef breeder & producer.

With one of the most extensive selections of prime Angus, Wagyu and Organic steak cuts, and a mesmerising selection of share plates, Black Hide offers steak fans a truly unique dining experience.

Gambaro Hotel 33 Caxton Street Petrie Terrace, Brisbane 4000 P 3369 9500













OUR GIFT TO YOU

Receive a complimentary nights stay at Gambaro Hotel when you book your wedding reception with us! *conditions upply

To help you celebrate your big day you'll enjoy a complimentary stay in one of our luxurious 5 star rooms for your wedding night with complimentary signature turn down service, continental breakfast for two (served either in your room or the MG Bar) late departure and valet parking ... our wedding gift to you up to the value of **\$615*!**

Whichever room type you receive, you'll make memories that will last a lifetime, on us;

- For up to 60 guests receive your complimentary night in the Petrie King Room*
- For up to 75 guests receive your complimentary night in the Paddington King Room*
- For up to 100 guests receive your complimentary night in the Paddington King Deluxe Room*
- For up to 150 and above guests receive your complimentary night in the Gambaro Suite*

Wedding guests also receive 10% off accommodation on the night st



* Minimum spend applies to complimentary nights stay at Gambaro Hotel. Petrie King Room minimum spend of \$6,600, Paddington King Room minimum spend of \$8,250, Paddington King Deluxe Room minimum spend of \$11,000, Gambaro Suite minimum spend of \$16,500. Wedding guest 10% discount applies to best available rate on the night of the wedding and is subject to availability. Offer restricted to selected room types.

JOSIES ROOM

Josies Room at Gambaro Hotel Brisbane is an elegant and contemporary function space to host your wedding reception.

Featuring 12 exquisite crystal chandeliers, the room is framed by fully retractable floor to ceiling glass, providing natural light and fresh air. An exclusive use, all weather deck is also adjacent to Josies Room.

Josies Room can be combined with Michaels Room (Level One) to allow extra space.



CAPACITIES







MAX CAPACITY W BRIDAL TABLE & DANCE FLOOR 240

MICHAELS ROOM

Located on level one, Michaels Room is ideal for cocktail weddings. Accessed by lift or grand staircase, the room features floor to ceiling glass windows providing plenty of natural light.

The windows are also fully retractable to allow guests to enjoy fresh air and the beautiful Brisbane climate. There is an all weather terrace off the room which overlooks Caxton Street and a private bar within the room.

A standout feature is the private access to Gambaro Hotel, allowing the bride to quietly exit the function room to freshen up in her private suite.

CAPACITIES



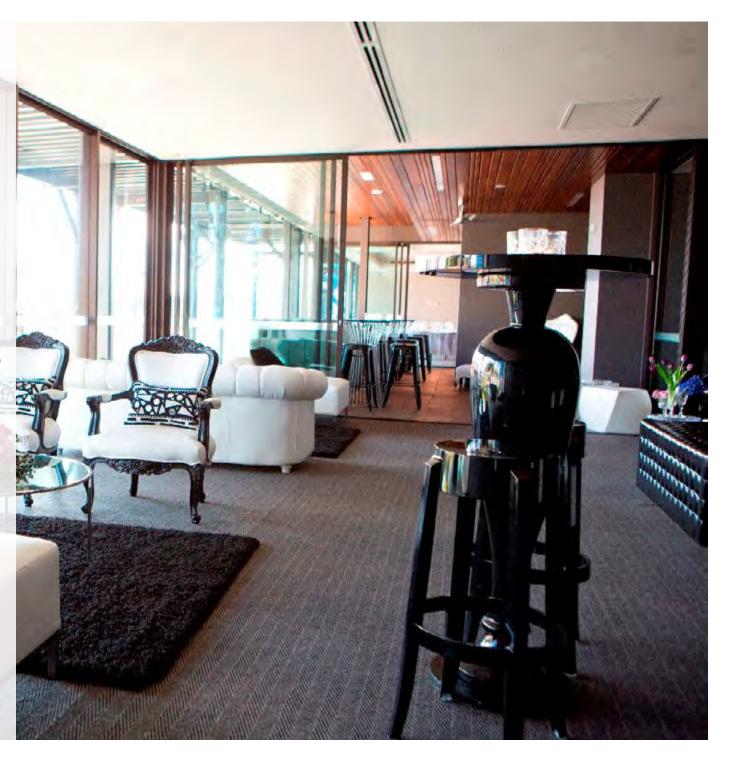
MAX CAPACITY 84





MAX CAPACITY W BRIDAL TABLE & DANCE FLOOR





GAMBARO ROOM

This semi private area is a popular choice for a more intimate wedding dinner, allowing space for multiple tables separated from other diners in Gambaro Seafood Restaurant.

A private outdoor deck area provides an additional break out space, whilst the room is framed on one side by an extensive glass wine cellar.

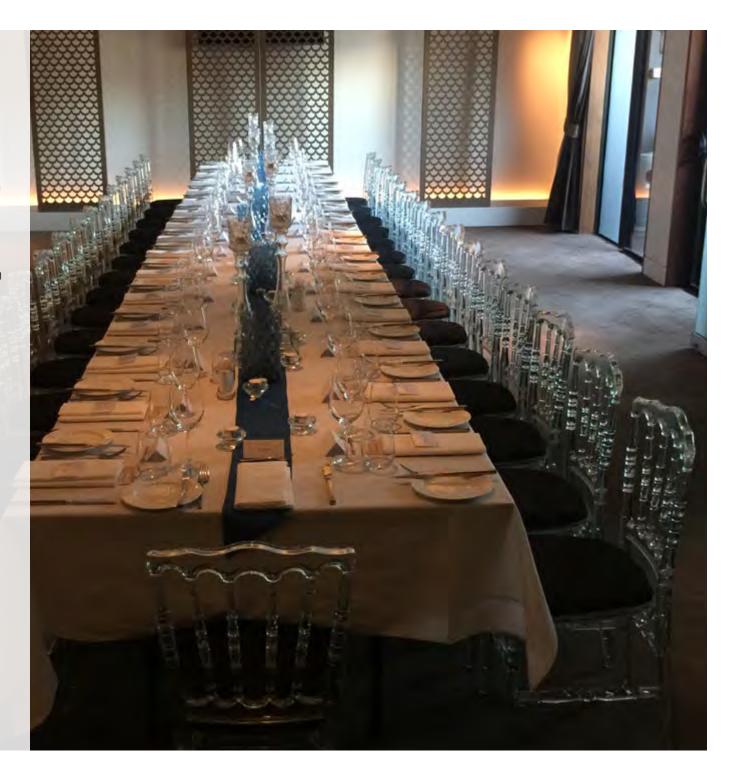
CAPACITIES



MAX CAPACITY 70



MAX CAPACITY 90



GAMBARO PRIVATE DINING ROOM

An ideal venue that offers your guests an intimate dining experience in a private area of the Gambaro Seafood Restaurant.

With an impressive glass encased wine cellar on one side, and floor to ceiling glass leading to a private deck ideal for pre-dinner drinks and mingling with your guests.

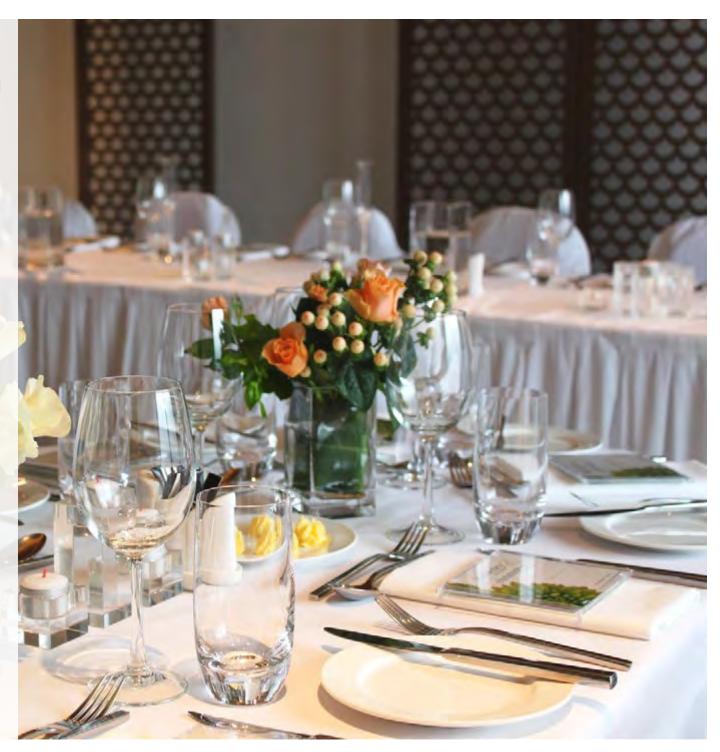
CAPACITIES





MAX CAPACITY 30

MAX CAPACITY 50













THE SIGNATURE COCKTAIL MENU

BEVERAGES

5 Hour Classic Beverage Package

ANTIPASTO TABLE

Continental meats, dips, crudités, char grilled vegetables, pesto bocconcini, olives and chef selection of dips and breads

COLD CANAPÉS please choose four (4) items
Rare roasted Angus beef w horseradish crème fraîche
Basil pesto, bocconcini, tomato on crostini (v)
Mooloolaba prawns w mango, coriander salsa (df)
Huon smoked salmon, lemon cream, chives en croute
Goats cheese, semi dried tomato quiche (v)
Spanner crab and avocado salad w bisque aioli
Tasmanian Oysters w vinaigrette (df)(gf)
Peking duck rice paper rolls w Hoi sin dipping sauce (df)

DESSERT BUFFET

selection of petit desserts
Cheese platter w walnuts, fruit and crackers
Freshly Brewed Tea and coffee

\$115 per person \$30 per child 8-14yrs \$20 per child 3-8yrs HOT CANAPÉS please choose four (4) items

Vegetable spring rolls, sweet n' sour sauce (v)

Tempura whiting fillet w sweet chilli and coriander sauce
Spinach-feta filo triangles (v)

Crumbed prawn cutlets w house made tartare sauce
Tomato and mozzarella arancini w aioli (v)

Beef & olive meatballs w Smokey BBQ sauce
Satay chicken skewer w sesame and shallots (df)

Thai fish cakes w Naham Tim, mint and coriander (df)

UPGRADE YOUR PACKAGE TO INCLUDE

Baked Ham Station served w freshly baked bread rolls, mustards and horseradish - \$7 per person (min 50 guests)
Fresh Gambaro Seafood Platters w fresh Ocean King Mooloolaba prawns, natural oysters w lemon and
Cabernet Sauvignon red wine vinegar and eshallot, Hervey Bay scallops ceviche - \$19.50 per person
Marinated roasted lamb cutlet platters - \$19.50 per person
Upgrade to our Deluxe Beverage Package - \$10 per person
Upgrade to our Premium Beverage Package - \$25 per person



THE INDULGENT COCKTAIL MENU

BEVERAGES

5 Hour Classic Beverage Package

ANTIPASTO TABLE

Continental meats, dips, crudités, char grilled vegetables, pesto bocconcini, olives and chef selection of dips and breads

COLD CANAPÉS please choose four (4) items

Rare roasted Angus beef w horseradish crème fraîche Basil pesto, bocconcini, tomato on crostini (v) Mooloolaba prawns w mango, coriander salsa (df) Huon smoked salmon, lemon cream, chives en croute Goats cheese, semi dried tomato quiche (v) Spanner crab and avocado salad w bisque aioli Tasmanian Oysters w vinaigrette (df)(gf) Peking duck rice paper rolls w Hoi sin dipping sauce (df)

 $HOT\ CANAP\'ES\ \textit{please choose four (4) items}$

Vegetable spring rolls, sweet n' sour sauce (v)

Tempura whiting fillet $\it w$ sweet chilli and coriander sauce

Spinach-feta filo triangles (v)

Crumbed prawn cutlets w house made tartare sauce

Tomato and mozzarella arancini w aioli (v)

Beef & olive meatballs w Smokey BBQ sauce

Satay chicken skewer w sesame and shallots (df)

Thai fish cakes w Naham Tim, mint and coriander (df)

SUBSTANTIAL ADDITION FORK DISH please choose two (2) items for alternate drop

Crumbed barramundi and hand cut chip cones Wagyu beef sliders w house made BBQ sauce Fish slider w cabbage slaw and baha sauce

DESSERT BUFFET

selection of petit desserts Cheese platter w walnuts, fruit and crackers Freshly Brewed Tea and coffee

\$125 per person \$30 per child 8-14yrs \$20 per child 3-8yrs

UPGRADE YOUR PACKAGE TO INCLUDE

Baked Ham Station served w freshly baked bread rolls, mustards and horseradish - \$7 per person (min 50 guests)

Fresh Gambaro Seafood Platters w fresh Ocean King Mooloolaba prawns, natural oysters w lemon and

Cabernet Sauvignon red wine vinegar and eshallot, Hervey Bay scallops ceviche - \$19.50 per person

Marinated roasted lamb cutlet platters for \$19.50 per person

Upgrade to our Deuxe Beverage Package (2) - \$10 per person

Upgrade to our Premium Beverage Package (3) - \$25 per person

Prices based on minimum of 50 guests. Prices are valid to 31 December 2016. Menus are subject to change.



THE SIGNATURE 2 COURSE SIT DOWN MENU

(Minimum 50 guests in the Michael's room and 90 in the Josie's room)

BEVERAGES

5 Hour Classic Beverage Package + \$200 House Spirit Package for the Bridal Table

WELCOME STARTER

Chef's selection of canapés on arrival Artisan bread rolls served with butter

ENTREE Choice of single drop or alternate drop service

Hot smoked salmon w kipler potato, beetroot and tarragon (gf)

Mooloolaba prawn salad w orange, fennel, olive and farro

Parma prosciutto w pear, rocket, Parmesan and grissini

Corn fed chicken breast w tomato basil and feta salad (gf)

MAIN Choice of single drop or alternate drop service
Grilled barramundi w soft polenta, grilled zucchini and lemon (gf)
Roast chicken Maryland w caponata (gf)
Seared Atlantic salmon, peas, broad bean, artichoke vignole and herb dressing (gf)
Rack of lamb, roast carrot puree and lentils (gf)

Stanbroke Black Angus marble score 3+ eye fillet (200g) w potato mash, sautéed mushrooms and red wine jus (gf)

DESSERT BUFFET

Option to serve your wedding cake as desert with crème and garnish Freshly brewed tea, coffee and chocolates served buffet style

\$139 per person

UPGRADE YOUR PACKAGE TO INCLUDE

Upgrade to our Deluxe Beverage Package (2) - \$10 per person Upgrade to our Premium Beverage Package (3) - \$25 per person



THE INDULGENT 3 COURSE SIT DOWN MENU

(Minimum 50 guests in the Michael's room and 90 in the Josie's room)

BEVERAGES

5 Hour Classic Beverage Package + \$250 House Spirit Package for the Bridal Table

WELCOME STARTER

Chef's selection of canapés on arrival Artisan bread rolls served with butter

ENTREE Choice of single drop or alternate drop service

Hot smoked salmon w kipler potato, beetroot and tarragon (gf)

Mooloolaba prawn salad with orange, fennel, olive and farro

Parma prosciutto w pear, rocket, Parmesan and grissini

Corn fed chicken breast w tomato basil and feta salad (gf)

MAIN Choice of single drop or alternate drop service
Grilled barramundi w soft polenta, grilled zucchini and lemon (gf)
Roast chicken Maryland w caponata (gf)
Seared Atlantic salmon, peas, broad bean, artichoke vignole and herb dressing (gf)
Rack of lamb, roast carrot puree and lentils (gf)
Stanbroke eye fillet (200g) w potato mash, sautéed mushrooms and red wine jus (gf)

DESSERT Choice of single drop or alternate drop service

White chocolate and berry tart

Warm baked apple strudel, vanilla ice cream and cinnamon anglaise

Chocolate and raspberry mousse cake w raspberry coulis

Vanilla panna cotta w strawberry salad (gf)

Date, banana pudding, custard, walnuts and butterscotch sauce

Freshly brewed tea, coffee and chocolates served buffet style

\$147 per person

UPGRADE YOUR PACKAGE TO INCLUDE

Upgrade to our Deluxe Beverage Package - \$10 per person Upgrade to our Premium Beverage Package - \$25 per person



CHEF'S INDULGENT SEAFOOD BUFFET

(Minimum 50 guests in the Michael's room and 90 in the Josie's room)

BEVERAGES

5 Hour Classic Beverage Package

SEAFOOD

Fresh prawns w cocktail sauce(gf)
Fresh Tasmanian oysters (gf)
Whole baked Tasmanian salmon (gf)
Char grilled baby octopus (gf)

HOT BUFFET

Roast rib fillet of grain fed beef w portobello mushroom sauce (gf) Chicken cacciatore with tomato, roasted peppers and olives (gf) Seafood marinara Sautéed Rosemary potatoes (gf)(v) Seasonal vegetables (gf)(v)

SALADS

Italian salad w bocconcini (gf)
Kipfler potato salad w eggs and bacon (gf)
Green bean and flaked almond (gf)
Rocket, pear and shaved Parmesan (gf)

DESSERT BUFFET

Selection of assorted desserts
Fresh fruit platter (gf)
Cheese platter w walnuts, fruit and crackers
Freshly brewed tea, coffee and chocolates served buffet style

\$145 per person \$45 per child 8-14yrs \$20 per child 3-8yrs

COLD BUFFET

Smoked turkey breast (gf)
Salami and mortadella roast chicken (gf)
Whole baked honey ham (gf)

UPGRADE YOUR PACKAGE TO INCLUDE

Freshly cooked sand-crab - \$10 per person

Moreton bay bugs - \$15 per person

Upgrade to our Deluxe Beverage Package - \$10 per person

Upgrade to our Premium Beverage Package - \$25 per person



THE BAMBINI MENU

BEVERAGES

Unlimited soft drink and juice

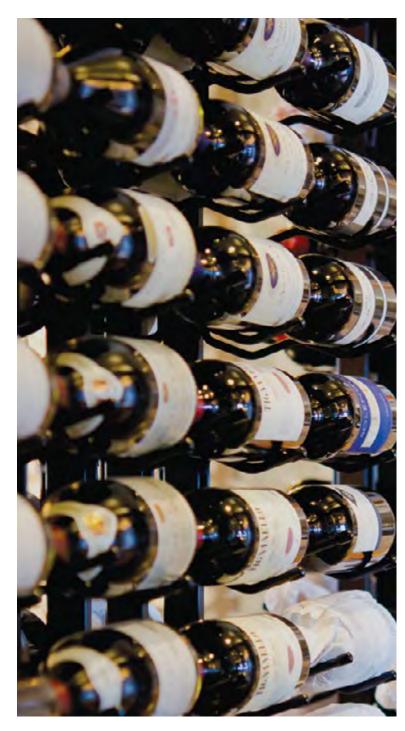
MAIN

Pasta napolitana, pasta tossed through homemade tomato sauce, basil and Parmesan cheese (v)
Cheesy pasta w cheesy Parmesan sauce (v)
Grilled chicken breast served w salad and chips (gf)
Crumbed fish fingers served w tomato sauce, chips and salad
Char grilled mini steak served w salad and chips (gf)
Kids crumbed hot mix fried fish fingers, prawn cutlets, scallops, calamari, chips and salad

DESSERT BUFFET

Ice cream *w* chocolate topping Fresh fruit salad and ice cream

\$24.50 per child under 14



BEVERAGE PACKAGES

The Classic
James Boags Light
XXXX Gold
Toohey's New
Hahn Super Dry

Morgan's Bay Sparkling Cuvee NV Morgan's Bay Sauvignon Blnc NV Morgan's Bay Cabernet Merlot Selection of soft drink and juice

The Deluxe

Please choose four (4) beers from the section below
James Boags Light
XXXX Gold
Toohey's New
Hahn Super Dry
Heineken Lager

Redbank The Long Paddock Sauvignon Blanc (Pinot Gris & Chardonnay on request) Redbank The Long Paddock Shiraz Redbank Emily Sparkling Selection of soft drink and juice The Premium

Please choose four (4) beers, one (1) white wine & one (1) red wine from the section

below

James Boags Light XXXX Gold Toohey's New Hahn Super Dry Heineken Lager

Chandon NV
Crowded House Sauvignon Blanc or
Vasse Felix Chardonnay
Langmeil Valley Floor Shiraz or
Crowded House Pinot Noir
Selection of soft drink and juice

The House Spirit Package

Available after main course is served for a maximum of 3 hours

Belvedere Vodka Johnny Walker Black Tanqueray Gin Bunderberg Rum Jim Beam Bourbon

1 hour - \$25 per person

2 hours - \$45 per person

3 hours - \$65 per person

On Consumption Package

Please speak to your Event Coordinator regarding beverages on consumption.

Please note: Due to liquor licensing regulations, at least one light beer must be selected and this has been included in our packages. The Gambaro Group practices the responsible service of alcohol (RSA).



STYLING AND ENTERTAINMENT

ROOM AND TABLE STYLING

There are a number of styling options available to suit your taste and budget. Chairs can be upgraded to Tiffany Chairs for \$5 per chair Please speak with your Gambaro wedding coordinator to discuss styling options.

(Left: Tiffany Chairs table setting)

ON-SITE PHOTO OPPORTUNITIES

Please contact your wedding coordinator for a selection of Gambaro photo locations.

DANCE FLOOR

Josies Room - from \$610 for standard dance floor hire

Michaels Room - from \$380 for standard dance floor hire

WISHING WELL HIRE

\$50 for the day

PLACE CARDS

Gambaro Function Centre can prepare place cards for you with a minimum of 7 days notice. Costs apply, please contact us for a quote.

GAMBARO BABY GRAND PIANO

POA

Fill the room with the rich sound of our Baby Grand Piano, which adds elegance to any setting. Ask the Function Manager regarding hiring a Pianist for your wedding reception, or for a period of time before.

'GET AWAY IN STYLE'

POA

Once the Celebrations have come to an end, and your family and friends have bid you farewell, our 'Get Away' Limousine will whisk you away to the destination on your choice. Your wedding coordinator will advise of the cost once you book your destination.

DJ & BAND ENTERTAINMENT

Please contact your wedding coordinator to find our more about our DJ and live band options.



P 07 3369 9500 33 Caxton Street, Petrie Terrace, Brisbane Queensland 4000 WWW.GAMBAROHOTEL.COM.AU