



UNITED SERVICE CLUB WEDDING PACKAGES





## WELCOME TO THE UNITED SERVICE CLUB

## **Heritage Architecture**

Our heritage listed buildings will form the perfect backdrop for your special day, with stained glass windows, glittering chandeliers & ornate pressed-metal ceilings.

## **Perfect Location**

Located in the heart of Brisbane in picturesque Spring Hill, the Club is within easy walking distance from the CBD and Central Station. We also boast our own large Club car park which is free for all wedding guests.

## **Excellence in Service**

The Club prides itself on providing the highest standards of service. Our highly trained staff will make you & all your guests feel warmly welcome here.

## **Quality Food & Wine**

Your guests will enjoy exquisite cuisine complemented by carefully selected wines from our Club's extensive & exclusive Cellar.

## **Tailored Wedding Packages**

Our five beautifully appointed reception rooms, as well as our graceful Club Verandah & Terrace, can cater to various numbers & any special requirements.

The menus which follow complement a traditional wedding format. Should you wish to explore other menu options, or alternative styles of reception, please contact our Events Manager to discuss your requirements 07 3831 4433 or events@unitedserviceclub.com.au

#### **Glasgow Room**

### Capacity Cocktail 250 | Banquet 120

The Club's signature room, the Glasgow Room, boasts turn of the century ornate pressed-metal ceilings, classical chandeliers & stained glass windows to enchant your guests. Upon the walls hang fine artworks that add to its grandeur & graceful elegance.

#### **Moreton Room**

Capacity Cocktail 80 | Banquet 60

In our beautiful turn of the century timber Queenslander, with its wide verandahs & exquisite stained glass windows, lies the Moreton Room. It's a smaller dining room than our grand Glasgow Room, & allows for a more intimate gathering while retaining the charming ambience & colonial elegance of the building.







# - Cocktail Packages -

(Minimum of 20 people)

### Cocktail Reception -\$59 per person

- Dedicated Wedding Coordinator
- Five Hour Private Venue Hire
- Your choice of 4 cold and 6 hot canapés
- Your choice of Fork dish
- Your wedding cake served in finger slices on platters
- Use of club furnishings to style or suit your room
- Skirted bridal table
- Skirted gift, cake table & knife
- lectern & Microphone
- Complimentary parking for guests after 1700
- Unique photo opportunities in our gracious heritage listed building

#### **Optional Extras & Add-ons**

- Beverage Packages, refer to page 8
- Red Carpet at the entrance -\$50
- ♦ Dance Floor -\$150
- Tailored white chair cover & choice of sash \$3.50 per chair
- Nuflava Entertainment DJ -\$950
- Bridal Backdrop, price on application



# – Plated Packages –

(Minimum of 20 people)

Two course Sit Down Reception - \$82 per person Three Course Sit Down Reception - \$97per person

Sit down reception package includes:

- Dedicated Wedding Coordinator
- Five hour Private Venue Hire
- Chef's selection of 3 pre dinner canapés
- 2 course dining menu your selection of entrée & main served alternatively Your wedding cake served as dessert with accompaniments
- 3 course dining menu your selection of entrée, main & dessert served alternatively. Your wedding cake plattered with tea & coffee
- Guests tables with crisp white linen tablecloths & white linen napkins
- Skirted bridal table
- Skirted gift table, cake table & knife
- High cocktail tables with white cloth for pre-dinner drinks
- lectern & Microphone
- Complimentary parking for guests after 1700
- Unique photo opportunities in our gracious heritage listed building

#### **Optional Extras & Add-ons**

- Beverage Packages, refer to page 8
- Red Carpet at the entrance -\$50
- ♦ Dance Floor -\$150
- Personalized menus -\$2 per menu
- Tailored white chair cover & choice of sash -\$3.50 per person
- Nuflava Entertainment DJ, \$950
- Bridal Backdrop, price on application

#### WEDDING COCKTAIL MENU

#### **Cold Canape Selection**

Smoked chicken tartlet, candied walnuts, compressed apple & celery sprouts (Gf/Df) Tuna tartare, furikake seasoning, avocado & yuzu aioli (Gf/Df) Cured Atlantic salmon, pickled daikon, red nahm jim & fried shallots (Df) Rare roasted Angus beef, horseradish cream, balsamic onion & pickled cucumber (Gf) Buffalo mozzarella crostini, cumin pepponata & minted crushed pea (V)

#### Hot Canape Selection

Barramundi goujon, kaffir lime infused batter & tamarind mayonnaise Roasted pumpkin arancini, semi dried tomato aioli (Gf/Vg) Peeking duck spring roll, hoisin sauce & pickled vegetables (Df) Crab & prawn parcel, lemon myrtle mayonnaise (Gf) Steamed pork dumplings, white soy sauce & green shallots

#### **Fork Dishes**

Karaage chicken slider, brioche roll, red cabbage slaw & miso mayonnaise Red braised duck, steamed lemongrass rice & Asian salad (Gf/Df) Roasted organic chicken, cauliflower rice, flaked almonds & minted coconut raita (Gf/Df) Battered fish & chips, shoe string fries, tartare sauce & sea salt (Df) Pork belly bao, peanut, lemongrass & chilli sauce & coriander (Df)

#### Sweet Canape Selection

#### Extra \$5per person

1 piece per person Salted caramel brownie (Gf ) petite fruit custard tart (Gf) Coconut & lychee pannacotta (Gf/Df) petite pecan pie tart (Gf) chocolate & mint mini ice cream cone

#### WEDDING PLATED MENU

#### Freshly Baked Bread

#### Entrée

#### Two entrees served alternate drop

New England lamb loin, charred young broccoli, anchovy infused yoghurt & fine herbs (Gf) Heirloom beetroot salad, whipped honey ricotta, toasted pumpkin seeds & candied walnuts (Gf,V)

Citrus cured Atlantic salmon, local spanner crab, granny smith apple, celeriac remoulade & watercress (Gf/Df)

Free range pork tenderloin,

Apple & raisin chutney, roasted cauliflower puree & pork reduction (Gf/Df)

#### Mains

#### Two mains served alternate drop

Salt water barramundi, herbed potato puree, prawn & mussel bisque & grilled asparagus (Gf)

Slow roasted lamb rump, smoked eggplant, confit kifler potato, spiced date puree & dukkah (Gf/Df)

Bangalow pork sirloin, cabbage & bacon farci, caramelised apple puree, pressed potato & jus (Gf)

Black Angus beef tender, potato gratin, onion soubise, crispy kale, black garlic & smoked jus (Gf/Df)

Turmeric & cardamom eggplant, smoked leek, hummus, fried onion & rice (Gf/Df/Vg)

#### Dessert

#### Two desserts served alternate drop

Hazelnut brulee, cocoa nib chocolate mousse, blood orange sorbet, lemon sugared strawberries, toasted hazelnuts (Gf) Lemon butter cake, raspberry curd, vanilla mascarpone ice cream, almond-oat tuile, lemon balm micro Moscato poached pear, ginger sorbet, orange blossom syrup, chantilly cream, toasted flaked almonds (Df,Gf,Vg) Cardamom cold set cheesecake, pomegranate sauce, baby pear, pistachio crumb, raspberries, micro mint (Gf)

Artisan cheese selection, muscatels, lavosh, apricots, walnuts, apple, quince paste

#### To Finish

Freshly Brewed Coffee & tea & club chocolates



# - Beverage Package -

The clubs reputation of holding quality hand crafted wines is well known, if you would like to tailor a package for your celebration please contact our Cellar Master to make an appointment.

## Beverage Package

## Club Package

Club Wines Sparkling Brut Cuvee, South Australia Pinot Grigio, Adelaide Hills Reserve Shiraz, Barossa Valley

### Beer

Selection of local and premium craft beers on tap

## Non-Alcoholic

Soft Drinks, Orange Juice & Filtered water

One Hour\$30 per personTwo Hours\$36 per personThree Hours\$43 per personFour Hours\$47 per person

### Beverage Options

\$8 per person for each additional hour



# CLUB DRESS STANDARDS

Event guests are expected to conform to the United Service Club's dress standards appropriate to the event and/or area of the United Service Club they are attending.

Dress Standards are classified as follows:

#### DRESS FOR PRIVATE EVENT ROOMS (Modern Business Professional)

Men – Long or short sleeved buttoned shirt, tailored trousers, with business shoes.

Women - Skirt or pant suit, jacket/blouse with skirt or tailored trousers or a dress.

All clothing is to be in good repair and not display any wording or slogan that maybe offensive to Club members and their guests.

Athletic shoes and t-shirts (without a collar) are not acceptable in any dining areas of the United Service Club.

Military Dress of the Day (DPCU and equivalent) may be worn in all areas of the United Service Club until 6:00pm.

The only common areas by necessity for all dress codes are the bathroom facilities on Level 2.

# USCQ CLUB RULES

#### MOBILE PHONE USE IS PROHIBITED

Guests are asked to take any phone conversations outside of the Club in consideration of our members & their guests. Guests are welcome to use the Verandah & Front Terrace areas for phone conversations.

#### SMOKING IS PROHIBITED

Smoking is strictly prohibited in all areas of the Club. In accordance with Queensland law, the United Service Club is a non smoking venue. Should guests wish to smoke, they must move to a designated outdoor smoking area where food & beverage is not served. This designated area is the footpath at the front entrance to the Club. During daytime hours, the rear entrance to the Club is also a designated area.

#### LICENCED AREAS

Drinks of any kind cannot be taken off the Club grounds. The footpath at the front of the Club, side lane & rear car parking areas are all outside of the licenced premises & guests could incur a fine if stopped by police.

#### **CLUB AMENITIES**

Toilets are located in the hallway directly adjacent to the Front Reception & Foyer area. Ladies' facilities are closest to Reception & Gentlemen's facilities are at the end of the hall.

#### **EMERGENCY PROCEDURES**

In the case of an emergency, fire or evacuation guests should meet at the Club's rally point, located under the jacaranda trees in the rear car parking area. Guests are requested to remain at the rally point until informed otherwise by staff or Emergency Services personnel.

#### PRIVACY AND COMFORT OF FELLOW GUESTS

Unless using the facilities on Levels 3 and 4, guests are requested to remain on the ground floor of the Club during an event. The Club contains accommodation areas & guests are asked to consider the comfort & privacy of the members and guests staying in those areas.