



UNITED SERVICE CLUB QUEENSLAND WEDDING PACKAGES



WELCOME TO THE UNITED SERVICE CLUB QUEENSLAND

Heritage Architecture

Our heritage listed buildings will form the perfect backdrop for your special day, with stained glass windows, glittering chandeliers and 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 and 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 and exclusive Cellar.

Tailored Wedding Packages

Our five beautifully appointed reception rooms, as well as our graceful Club Verandah & Terrace, can cater to various numbers and 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 200 | Banquet 100

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



Moreton Room

Capacity Cocktail 70 | Banquet 50

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



— Cocktail Package —

(Minimum of 50 people)

Cocktail Reception \$70 per person

- ◆ Dedicated wedding coordinator
- ◆ Five-hour private venue hire
- ◆ Your choice of 3 cold and 4 hot canapés
- ◆ Your choice of 2 substantial canapés
- ◆ Your wedding cake served in finger slices on platters
- ◆ Use of Club furnishings to style or suit your room
 - ◆ Red carpet at entrance
 - ◆ Skirted gift, cake table and knife
 - ◆ Lectern and microphone
- ◆ Unique photo opportunities in our gracious heritage building



Optional Extras & Add Ons

- ◆ Beverage packages, refer to page 7
- ◆ Tailored white chair cover and choice of sash \$6.50
- ◆ Dance floor \$150
- ◆ Bridal backdrop, price on application

— Cocktail Menu Selections —

COLD SELECTION

SMOKED CHICKEN TARTLET

Candied walnuts, compressed apple and celery sprouts (Gf/Df)

TUNA TARTARE

Furikake seasoning, avocado and yuzu aioli (Gf/Df)

CURED ATLANTIC SALMON

Pickled daikon, red nahm jim and fried shallots (Df)

RARE ROASTED ANGUS BEEF

Horseradish cream, balsamic onion & pickled cucumber (Gf)

BUFFALO MOZZARELLA CROSTINI

Cumin pepponata and minted crushed pea (V)

ADD ON

SOMETHING SWEET

Extra \$5 per 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

HOT SELECTION

BARRAMUNDI GOUJON

Kaffir lime infused batter and tamarind mayonnaise

ROASTED PUMPKIN ARANCINI

Semi dried tomato aioli (Gf/Vg)

PEEKING DUCK SPRING ROLL

Hoisin sauce and pickled vegetables (Df)

CRAB & PRAWN PARCEL

Lemon myrtle mayonnaise (Gf)

STEAMED PORK DUMPLINGS

White soy sauce and green shallots

SUBSTANTIAL CANAPÉS

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)

V—Vegetarian | Vg—Vegan | Gf—Gluten Free |
Df—Dairy Free. Should you know of any special dietary requirements for your guests, please let us know so we may plan for an alternative menu item.



— Dining Packages —

(Minimum of 50 people)

DIAMOND — Two course Dining Package \$155 per person

PLATINUM — Three Course Dining Package \$175 per person

(Both options are inclusive of our 4-hour Beverage Package)

Sit down reception package includes:

- ◆ Dedicated wedding coordinator
- ◆ Five-hour private venue hire
- ◆ Chef's selection of 3 pre-dinner canapés
- ◆ High cocktail tables with white cloth for pre-dinner drinks
- ◆ **DIAMOND** — your selection of entrée and main (alternate drop) and your wedding cake served as dessert with accompaniments
- ◆ **PLATINUM** — your selection of entrée, main and dessert (alternate drop) and your wedding cake served with tea and coffee
- ◆ Guests tables with white linen tablecloths and white linen napkins
 - ◆ Skirted bridal table
 - ◆ White chair cover and choice of sash
 - ◆ Skirted gift table, cake table and knife
 - ◆ Lectern and microphone
 - ◆ Red carpet at entrance
- ◆ Unique photo opportunities in our gracious heritage building

Optional Extras & Add Ons

- ◆ Dance floor \$150
- ◆ Bridal Backdrop, price on application

— Dining Menu Selections —

ENTRÉE

WILD MUSHROOM RAVIOLI

asparagus spears and glazed mushrooms, heirloom tomatoes, chive mascarpone and tomato broth (V)

SEARED EYE FILLET OF BEEF CARPACCIO

shaved red radish, Himalayan sea salt, mignonette pepper, grana Padano, snow pea tendrils, mustard mayonnaise (Gf|Dfo)

ROASTED CAULIFLOWER & CONFIT GARLIC SOUP

chilli oil and saffron infused tomato petals (Gf|V)

CHAR-GRILLED PEAR & WALNUT SALAD

blue cheese, witlof, mixed leaves, shaved fennel and lemon chilli oil (Gf|V)

PUFF PASTRY TART WITH FOREST MUSHROOMS

& SMOKED SALMON MOUSSE

orange labna, grape tomatoes, reduced balsamic and micro herbs

MAIN

SLOW ROASTED CHICKEN BREAST

filled with ratatouille vegetables, goat's cheese and spinach, mushroom risotto, broccolini, cashew cream and extra virgin olive oil (Gf)

SLOW BRAISED BEEF BRISKET STEAK

rosti potato, crushed minted peas and carrots, sweet bbq sauce (Gf|Df)

WILD CAUGHT AUSTRALIAN BARRAMUNDI

rosemary scented kipfler potatoes, sugar snap peas, glazed baby carrots, garlic butter prawns, chimichurri (Gf|Dfo)

TWICE COOKED PORK BELLY

celeriac puree, baby vegetables in season, black garlic jus, cinnamon apple (Gf)

BAKED EGGPLANT FILLED WITH ROASTED VEGETABLES

Napoli sauce, cashew cream and truffle oil (Gf|Df|Vg)

PAN-FRIED LAMB NOISETTE

buttered linguini with garlic, herbs, parmesan and black pepper, Napolitana sauce and salsa verde

DESSERT

STICKY DATE PUDDING

butterscotch sauce, Chantilly cream and macerated fresh berries

BITTER CHOCOLATE GANACHE DOME

filled with strawberry mousse, chocolate short bread, white chocolate sauce (Gf)

SPICED PUMPKIN PIE

honeyed whipped cream and pecan crumble (Gf)

PARIS BREST

baked choux pastry ring, flaked almonds frangipane and strawberries

LEMON CURD TART

with scorched meringue and blueberry coulis (Gf)

ARTISAN CHEESE SELECTION

(additional \$4 per person)

muscatels, lavosh, apricots, walnuts, apple, quince paste

All served with freshly baked bread roll, followed by freshly brewed coffee and tea served with Club chocolates.

V—Vegetarian | Vg—Vegan | Gf—Gluten Free | Df—Dairy Free option. Should you know of any special dietary requirements for your guests, please let us know so we may plan for an alternative menu item.



— Beverage Package —

The Club's 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.

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

Two Hours \$39 per person

Three Hours \$45 per person

Four Hours \$49 per person



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

Professional Dress

- ◆ Suit, skirt, dress or tailored trousers
- ◆ Collared long or short sleeve button through shirt
 - ◆ Polo shirt
 - ◆ Business shoes
- ◆ Coat and tie optional

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 and 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 and rear car parking areas are all outside of the licensed premises and guests could incur a fine if stopped by police.

CLUB AMENITIES

Toilets are located in the hallway directly adjacent to the Front Reception and Foyer area. Ladies' facilities are closest to Reception and 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 and guests are asked to consider the comfort and privacy of the members and guests staying in those areas.