

WEDDING PACKAGES

QAGOMA



Image by Studio Impressions

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QAGOMA
CATERING

QAGOMA CATERING IS MANAGED BY
QUEENSLAND ART GALLERY | GALLERY OF MODERN ART

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Brisbane's most unique wedding venue

Queensland Art Gallery | Gallery of Modern Art (QAGOMA) is Queensland's premier visual arts institution and a leading museum both nationally and internationally. GOMA's dynamic modernism makes it one of the most sought after event and wedding reception venues.

The Roof Terrace, located on level four of the Gallery, is a spacious open-air venue with a large over-hanging roof that takes full advantage of the enviable Queensland climate. With spectacular panoramic views of the iconic Kurilpa Bridge, Brisbane River and Brisbane City, the space is sure to provide an unforgettable backdrop for your wedding reception.

Your arrival drinks and canapés can be served at the GOMA Cafe Bistro, located on the ground level of the Gallery. Boasting a genuine riverfront location set amongst soaring Poinciana and Fig trees, this is a stunning way to commence your celebrations.

Queensland Art Gallery | Gallery of Modern Art prides itself on being the only Gallery in Queensland to prepare and deliver restaurant and function catering in-house. Our catering team carries a wealth of international and contemporary catering experience, offering outstanding culinary experiences and service tailored to every event. QAGOMA's Catering methodology to food, combines classical cuisine with a contemporary approach to ingredients and technique, focusing on locally sourced produce.

Our standard packages are all encompassing, however, we know every wedding is unique and also offer a variety of add-on options to further enhance your event. The expert events team at the Gallery will make the process of planning your wedding effortless and will ensure your day is everything you dreamed of.

2017 🏆🏆 Brisbane Times Good Food Guide Two Chef's Hats

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2015 🏆 Brisbane Times Good Food Guide Chef's Hat

2015 Australian Gourmet Traveller Star

2014 QLD Savour Australia Restaurant and Catering
Hostplus Awards for Excellence:

Winner – Contemporary Australian Restaurant - Formal
Winner – Venue Caterer



Standard inclusions

All of our packages include the following standard inclusions:

Venue hireⁱ

All courses alternate drop

Directional signage outside the Gallery

Basic lighting and audio-visual including up lights on pillars, lectern and PA system

Scattered dry bars for pre-reception

White or black linen tablecloths and napkins

Glassware, crockery and silver cutlery

White Calla folding chairs

Your wedding cake cut, plated and served on a platter

Cake table and gift table with white or black linen

Free standing easel to display your seating plan in A1 size

Printed menus (three per table)

Basic table numbers

LED Tea light candles

An Events Sales Officer to guide you through the planning process

OUR GIFT TO YOU

We want you to enjoy every minute of your wedding day and as our special gift to you, we would like to offer one complimentary nights stay in a Luxury Room at the Sofitel Hotel. You will receive breakfast for two in Thyme² Restaurant, late checkout and complimentary parking.

*Offer valid for the night of your Wedding or date of choosing within 2 months post your wedding date.





Image by Florido Weddings

Seated dinner package

(minimum of 100 guestsⁱⁱ)

TWO COURSE **\$200** PER PERSON

THREE COURSE **\$225** PER PERSON

Your choice of three canapés

Your choice of entrée and main or main and dessert

(2 course option - *served alternately*)

Your choice of entrée, main and dessert

(3 course option - *served alternately*)

Choice of two sides for the table to share

Tea, coffee and petit fours

Five hour premium beverage package

White folding chairs

Stand up cocktail package

(minimum of 100 guestsⁱⁱ)

FIVE HOUR PACKAGE **\$200** PER PERSON

Your choice of eight canapes from the cold,

hot and dessert menu

Your choice of one premium canape

Your choice of two stand-up plated items

Interactive paella station

Your choice of an additional station from the \$15 selections

Tea and coffee station with petit fours

Five hour premium beverage package

Upgrade Options

We welcome the opportunity to tailor your package to your specific needs and offer the following upgrade options. Additional upgrades are available upon request and are charged at the below per person prices.

Add an additional cold, hot or dessert canapé	\$5
Add a premium canapé	\$6.5
Add a stand-up plated option	\$12
Your wedding cake cut, plated and served with vanilla mascarpone and berries	\$2
Dessert station	\$15
Cheese board – Serves up to 10 guests	\$130 per table
Arrival cocktail	\$15
Platinum beverage package	\$10
Extension of beverage package per hour	\$15
Bentwood, Tiffany or Ghost chairs	from \$15
Lighting of GOMA Cafe Bistro fig tree tree	\$500



Canapes

Cold

5 EA

Avocado, green pea, lime, puffed rice, nori (vv)(v)(gf)(df)
 Potato nests, balsamic pearl, tomato mayo (v)(gf)
 Pistachio crusted goat's cheese, pickled beetroot (v)(gf)
 Air dried wagyu, egg pearl and mustard cream (gf)
 Porcini and mushroom duxelle tart, port powder (v)
 Teriyaki beef, cucumber and daikon pickles, miso mayo, garlic crisp (gf)(df)
 Cured salmon, black prawn cracker, caramelised pumpkin, yuzu pearls (gf)(df)
 Coconut chicken rice paper roll, Miang sauce (gf)(df)
 Beetroot textures, smoked sesame cheese, saltbush (vv)(v)(df)

Hot

5 EA

Duck and plum spring rolls, QAGOMA XO sauce (df)
 Chicken, leek, sage and cheddar pithivier
 Truffled mushroom arancini (v)
 Hervey Bay king prawn, potato-ribbon, tartare sauce (gf)(df)
 Chicken karraage, preserved lemon aioli, shichimi
 Cumin-spiced potato skin, smoked fondue, manchego (v)(gf)
 Quinoa cake, rocket pesto, beetroot (vv)(v)(gf)(df)
 Black truffle and semolina gnocchi, parsley powder (v)
 Pulled pork chimichanga, avocado cream (gf)
 Octopus takoyaki, yuzu aioli, bonito
 Caraway-crumbed chicken schnitzel, remoulade, parsley

Premium

6.5 EA

Mini American Angus cheeseburger
 Ratatouille and local feta filled zucchini flower (v)(gf)
 Crispy chicken Gua bao, pickled cucumber, coriander, sriracha mayo (df)
 Beef and Burgundy pie
 Pork terrine, apple, brioche, crackling (*cold*)

Stand up plated

12 EA

Panko crumbed whiting fillet and chips, tartare, lemon
 Sautéed gnocchi with mushroom, pine nut, truffle veloute (v)
 Prawn and chicken Singapore noodle
 Sautéed Surf and Turf paella – organic chicken, king prawn, black-lip mussel (gf)(df)
 Sautéed field paella – zucchini, eggplant, piquillo pepper, artichoke, green pea (vv)(v)(gf)(df)
 Vietnamese vegetable curry, coconut rice (vv)(v)(gf)(df)
 Darling Downs beef cheek, pearl onion, potato, bacon (gf)
 Confit Alpine Salmon, broad bean, green pea, pickled fennel, puffed sorgum (gf)(df) (*cold*)
 Thai beef salad, tatsoi, rice noodle, chilli, coriander, thai basil, mint, grapefruit (gf)(df) (*cold*)

Dessert

5 EA

Strawberry textures (vv)(v)(gf)(df)
 Strawberry and vanilla Eton mess (v)(gf)
 Crème brulee tartlet
 Tropical fruit pavlova (v)(gf)
 Macadamia brownie (v)(gf)



Plated menu

Entree

- Hervey Bay scallops, potato gnocchi, broad beans, crayfish emulsion
- Confit Tasmanian ocean trout, green pea, shaved fennel, chive (gf)(df)
- Crisp free-range pork belly, pea, rosella, game jus (gf)(df)
- Roasted spatchcock, charred corn, chorizo, spinach (df)
- Smoked duck breast, roasted beetroot, walnut cream, watercress (gf)(df)
- Maleny buffalo haloumi, carrot, buffalo labneh, thyme crumble (v)(gf)
- Torched pumpkin, pepita, sweet pumpkin mousse (vv)(v)(gf)(df)
- Heirloom beetroot, smoked feta, macadamia, salt bush (vv)(v)(gf)(df)

Sides

2 BOWLS PER TABLE TO SHARE

Hot - *Please choose one:*

- Roasted new potatoes, rosemary salt (vv)(v)(gf)(df)
- Thyme roasted carrots, thyme crumble (vv)(v)(gf)(df)
- Honey baked pumpkin, pepitas (v)(gf)(df)

Cold - *Please choose one:*

- Mixed leaf salad and seasonal vegetable salad, chardonnay dressing (vv)(v)(gf)(df)
- Cherry tomato, smoked feta, rocket (v)(gf)(df)

Main

- Seared chicken breast, corn, sorghum, parsley, game jus (gf)(df)
- Duck breast, pear, potato terrine, jus (gf)
- Queensland beef eye fillet, roasted field mushroom, spring onion, tarragon, jus (gf)(df)
- Queensland beef eye fillet, soubise, brassica, broccolini, jus (gf)(df)
- New England lamb rump, beetroot, blueberry, spinach (gf)(df)
- Queensland barramundi fillet, potato cream, confit shallot tartare, garden peas (gf)
- Gnocchi, pea, ricotta, spinach, pecan, herbs (v)
- Baked cauliflower, chickpea, sumac (vv)(v)(gf)(df)

Dessert

- Wattle seed custard, chocolate paint, vanilla curd (gf)
- Passionfruit pannacotta, coconut pearls and dacquoise, mint (gf)
- Strawberry and vanilla eton mess (v)(gf)
- Apple tarte tatin, vanilla curd, walnut (v)
- Chocolate mousse, almond, raspberry (gf)(df)



Stations

Served in addition to a cocktail package

Interactive paella station 15 PP
(available outside events only)

Please choose one of the following:

Surf and Turf paella – organic chicken, king prawns,
black-lip mussels (gf)(df)

Roasted peppers, globe artichoke, garden pea and
saffron (vv)(v)(gf)(df)

Interactive Yakitori station 15 PP
(available outside events only)

Please choose one of the following:

Chicken Yakitori - pickled daikon and cucumber salad,
jasmine rice (gf)(df)

Miso glazed eggplant Yakitori - pickled daikon and
cucumber salad, jasmine rice (vv)(v)(gf)(df)

Interactive vegetable Jungle Curry 15 PP
(available outside events only)

Baby corn, eggplant, okra, lychee, coconut rice
(vv)(v)(gf)(df)

Interactive Peking duck fried rice 15 PP
(available outside events only)

Peking duck, shallots, bacon, corn, peas, rice (df)

Antipasto station 20 PP

Selection of Artisan cheeses, grapes, quince paste,
assorted lavash, shepherds bread and water crackers
*gf options on request

Jamon serrano, sopressa, pickles, QAGOMA marinated
Australian olives, grilled Mediterranean vegetables

Fresh seafood station 45 PP

Hand shucked Pacific and Rock oysters (gf)(df)

Moreton Bay tiger prawns (gf)(df)

Cured salmon (gf)(df)

Black lip mussel escabeche

Mustard leaf salad (vv)(v)(gf)(df)

Sand crab, fennel, grapefruit, avocado salad (gf)(df)

Tomato, bocconcini & basil salad (gf)

Bread, dill cream and butter

GOMA house made sauces and condiments as below:

Mignonette oyster sauce (gf)(df)

Marie Rose prawn dipping sauce (gf)(df)

Limes and lemons

Assorted dessert station 15 PP

Assorted macarons (v)(gf)

Strawberry and vanilla Eton mess (v)(gf)

Crème brulee tartlet (v)

Macadamia brownie (v)(gf)

Tropical fruit pavlova (v)(gf)

Wattle seed tiramisu (v)



Above photography: Lucas and Co Photography

Beverage packages

Premium

Yarrabank QAGOMA Exclusive Non Vintage Brut,
Yarra Valley, Victoria

McPherson Pickles Sauvignon Blanc,
Nagambie, VIC

Little Yering Pinot Noir,
Yarra Valley, VIC

Peroni Leggera
Stone & Wood Lager
Selection on non-alcoholic beverage

Platinum

Yarrabank QAGOMA Exclusive Non Vintage Brut,
Yarra Valley, Victoria

Please select one white wine from the following:
Xanadu DJL Semillon Sauvignon Blanc,
Margaret River, WA
Yering Station Village Chardonnay 2016,
Yarra Valley, VIC

Please select one red wine from the following:
Yering Station Village Pinot Noir 2015,
Yarra Valley, VIC
Mt Langi 'Ghiran Billi Billi' Shiraz,
Grampians, VIC

Peroni Leggera
Stone & Wood Lager
Selection of non-alcoholic beverage



General Information

Menu

Please make our staff aware of any food allergies when confirming catering selections. The Gallery asks that items chosen for pre-dinner canapés and cocktail wedding packages cover all dietary requirements. QAGOMA is unable to cater for individual preferences in a cocktail environment. Please speak to your Event Sales Officer for further information.

All prices are inclusive of GST. Prices are subject to standard food and beverage increases.

The menu is subject to change without prior notice due to availability of seasonal produce.

Menu tastings

We would be pleased to assist you in confirming your menu by offering group menu tastings. Please contact your Events Sales Officer to discuss the next available group tasting date. Please note tasting is not available for Cocktail Wedding Packages.

Alcohol

QAGOMA is a fully licensed venue. BYO facilities, cash bar and spirits are not available.

Children's menus and crew meals

Children's menus are available on request at a charge of \$100

Teenagers at Adults prices

Crew meals are \$30 per person, inclusive of non-alcoholic beverages and Chefs selection cold mezze platter

Parking

Undercover paid parking is available at the Cultural Centre in the following locations:

- Queensland Art Gallery/Queensland Museum car park
- Stanley Place /State Library of Queensland car park
- Queensland Performing Arts Centre car park

Flat rate of \$16

Terms and conditions

A full copy of the QAGOMA Conditions of Hire is available on request and must be viewed and agreed to in order to proceed with your event.

i Public holiday rates will apply

ii Weddings with less than the minimum number of guests are subject to additional fees

iii This offer is currently valid for stays from 1st January 2018 – 30th December 2018, subject to availability, subject to blackout dates and available on weekends only.