



Weddings

A little about us

Fitzys Loganholme is renowned for its location as a central point between the Gold Coast and Brisbane City.

From an intimate cocktail wedding to a Grand Ballroom banquet dinner for 350 guests, our functions team can cater to your event, no matter how big or small.

All rooms boasting high ceilings, surrounded by a state of the art, infinite colour changing LED lighting system.

We have combined our dedicated and professional functions and events team with a highly acclaimed chef and we are ready to assist with your every need.

At Fitzys, we are here to help you create the reception of your dreams on your special day.













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✉ functions.fitzysloganholme@ausvenueco.com.au



Enjoy our exclusive spaces

Rooms and Capacities

Waterford Room		110 seated		200 cocktail
Sheldon Room		70 seated		120 cocktail
Carbrook Room		50 seated		80 cocktail
Waterford & Sheldon Room		250 seated		350 cocktail
Waterford & Carbrook Room		200 seated		300 cocktail
Ballroom		350 seated		500 cocktail

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend.

Our minimum spends do vary depending on the date, time and style of the event.

Venue Inclusions

- Dedicated Event Coordinator
- Room hire based on 5 hours
- Private staff to serve food and beverage
- Elegantly dressed bridal table with matching cake table including use of a silver cutting knife
- Placement of your bonbonniere & place cards
- White table linen with your choice of napkin colour
- Air conditioned rooms
- A selection of freshly brewed coffee and fine selections of Tea served with chocolates
- Sparkling Wine for toasting during speeches
- Chef's selection of pre-dinner savouries served in our Foyer
- Audio visual facilities including roving microphones, lectern, ceiling mounted data projector, projection screen, WiFi access, Ipad connectivity.
- Bridal Backdrop
- Your choice of lighting from our colour changing LED lighting system to match
- Your choice of chair covers & sashes for the bridal table and all guests
- Your Choice of centerpieces for guests tables





Wedding packages

Wedding Buffet

Minimum 30 persons. Further upgrade options available.

\$80.00 per person

HOT DISHES (Please choose 3 options)

- BEEF BOURGUIGNON, pommes puree (gf)
- PAN ROASTED NT BARRAMUNDI, skordalia, snowpeas, green peppercorn dressing (gf)
- ITALIAN BRAISED LAMB RAGU, orecchiette pasta, gremolata
- CHICKEN TIKKA MASALA, raita, pappadum, steamed basmati
- HOMEMADE WAGYU BEEF LASAGNE
- SINGAPORE CHILLI NOODLES, chicken & prawn, fermented chilli
- EGGPLANT & KALE LASAGNE (vgn) (gf)
- POTATO GNOCCHI, roasted pumpkin, fetta, crispy sage, toasted seeds
- TRUFFLE POTATO GRATIN, pecorino, pan grattato (v) (gf)

SERVED WITH

- Cured Meats
- Grain Salad
- Oven Roasted Potatoes
- QLD Blue pumpkin
- Garden pes & honey roasted carrots
- Green leaf Salad
- Pan Gravy
- Bread rolls
- Cultured butter

DESSERT

- **PAVLOVA**, Chantilly cream, passionfruit, Kiwi (gf)
- **CHOCOLATE BROWNIE**, vanilla crème, raspberry
- **STICKY DATE**, toffee sauce, brandy cream

ADD ON

Roast \$9 per person

Extra Hot Dish \$17 per person



Wedding packages

Plated Menus

Two choices from each course to be served alternately

Classic: 2 course \$75 | 3 course \$85

ENTREES

PORK BELLY, spiced apples, balsamic onions, crackle dust

BRUSCHETTA, confit garlic, caramelised onion, triple cream brie, dukkha

THAI NOODLE SALAD, shaved rare beef, fresh herbs, chilli, bean

sprouts, baby gem lettuce

CHICKEN SATAY SKEWERS, Coconut rice, crushed peanuts, fresh herbs (lg)

GRILLED HALLOUMI, Garlic mushrooms, roasted capsicum, pesto, rocket, balsamic (lg) (v)

MAINS

SLOW COOKED BRISKET, fondant potato, dutch carrot, pan jus (lg)

ROASTED CHICKEN SUPREME, sweet potato puree, char grilled corn salsa, buttered beans (lg)

PAN SEARED SALMON, smashed garlic chats, char grilled asparagus, lemon lime beurre blanc (lg)

EGGPLANT RED LENTIL DAHL, coconut rice, fresh herbs, pappadum (lgo) (vg)

PORK STRIPLOIN, maple mustard glaze, broccolini, horseradish mash (ld) (lg)

DESSERT

LEMON CURD TART, meringue, mint, passionfruit coulis, whipped cream

CHOCOLATE BROWNIE, raspberried, Tim Tam crumble, raspberry sorbet

WHIPPED CHEESECAKE, sweet crust tart, mixed berries, mint (lg)

APPLE CRUMBLE, rhubarb compote, creme anglaise, vanilla sorbet (lg) (vgo)

KIDS MENU (INCLUDES DESSERT) **\$17pp**

CHICKEN NUGGETS, CHIPS, ICE CREAM

BATTERED FISH & CHIPS, ICECREAM

BEEF BURGER, CHIPS, ICECREAM

HAWAIIAN PIZZA, ICE CREAM



Wedding packages

Luxe Menu

Two choices from each course to be served alternately

Luxe: 2 Course \$85 | 3 course \$95

ENTREES

WILD MUSHROOMS ON TOAST, roasted onion jus, tarragon cream (v) (vgo)

1/2 SHELL SCALLOP, café de paris butter, gremolata, watercress (ldo) (lgo)

BEEF CARPACCIO, truffled pecorino, black garlic mayo, crispy capers, en croute (ldo) (lg)

SMOKED SALMON, whipped cream cheese, cornichon, dill, pickled onions, bagel chips (ldo) (lgo)

PRESSED LAMB SHOULDER, hummus, pickled cucumber salsa, pepita crunch (ld) (lg)

MAINS

BEEF TENDERLOIN, horseradish mash, onion salsa, crispy leek, beef jus (ldo) (lg)

CONFIT CHICKEN MARYLAND, potato rosti, leek fondant, parsnip crisp, poultry jus (lg)

PAN SEARED MARKET FISH, cauliflower & leek cream, caper dill potatoes, broccolini, macadamia (lg)

GARDEN PEAR RISOTTO, char grilled asparagus, herbed mascarpone, pecorino, mint (v) (lg) (vgo)

LAMB RUMP, Dijon crushed sweet potato, broccolini, rosemary red wine jus (ld) (lg)

DESSERT

APPLE CRUMBLE, Rhubard & apple compote, vanilla sorbet (lg) (vgo)

BANOFFEE MERINGUE, banana, salted caramel, honeycomb, dark chocolate, double cream (lg)

CHOCOLATE TART, almond cointreu cream, chocolate mousse, wafer

WHIPPED BAKED CHEESECAKE, strawberry compote, raspberries, salted shortbread (lg)

KIDS MENU (INCLUDES DESSERT) **\$17pp**

CHICKEN NUGGETS, CHIPS, ICE CREAM

BATTERED FISH & CHIPS, ICECREAM

BEEF BURGER, CHIPS, ICECREAM

HAWAIIAN PIZZA, ICE CREAM



Wedding packages

Shared / Family Style

Share: 2 course \$85 | 3 course \$95

To Start (Choose 3)

- FRIED SQUID, chilli, aioli, lemon
- BRUSCHETTA, Jamon serrano, Manchego, sundried tomato tapenade, pistachio dukkah, rustic bread
- PLOUGHMAN PLATE, shaved ham, cave aged cheddar, dried apple, cornichon, piccalilli, lavosh
- STICKY POR RIB, nahm jim, green papaya salad, roasted peanuts
- CHICKEN LOLLIPOPS, bourbon seasoning, smoky bbq sauce (gf)
- POTATO GNOCCHI, roasted pumpkin, fetta, crispy sage, toasted seeds (v)
- CHAR GRILLED RUMP, braised peppers, caramelized onions, chimichurri (gf)

Mains (Choose 3)

- SLOW ROASTED BRISKET, jammy onions, crispy onions (gf)
- LAMB SHOULDER, caper & raisin salsa, gremolata (gf)
- BAKED SALMON FILLET, seeded mustard, lemon (gf)
- CAULIFLOWER TAGINE, chemoula spice, coconut yoghurt, charred naan (vgn)
- CHAR GRILLED CHICKEN THIGH, chorizo, white bean, roasted tomato, herbs (gf)
- CRISPY PORK BELLY, spiced apple chutney, cedar jus (gf)

Sides (Choose 3)

- ROASTED CHAT POTATOES, rosemary sea salt (gf) (vgn)
- WEDGE SALAD, iceberg lettuce, blue cheese ranch, bacon (gf)
- MAPLE ROASTED CARROTS, green tahini, dukkah, spiced chickpeas (vgn) (gf)
- CAULIFLOWER GRATIN, cream sauce, garlic, truffle pecorino (gf)
- GARDEN SALAD, cherry tomato, cucumber, Spanish onion, house dressing (gf)

DESSERT (Choose 3)

- CHURROS, cinnamon sugar, chocolate sauce (vgn)
- FITZYS TRIFLE, jelly, boozy sponge, Chantilly cream, old school custrd, seasonal berries
- EATON MESS; MERINGUE, stewed strawberries, vanilla cream passionfruit (gf)
- CHOCOLATE BROWNIE, raspberry cream, fudge sauce





Wedding packages

Beverage Packages

Package one

5hr - \$71.00 pp
4hr - \$59.00 pp
3hr - \$47.00 pp

House collection of wines
Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Selection of tap beers:

XXXX Gold, Great Northern Super Crisp,
Hahn Super Dry, Stone & Wood,
& Cascade Light Stubbies
Soft drinks and juices

Alternatively we can run a bar tab for your event. You can nominate the inclusions, timeframe & dollar limit and are only charged for the drinks your guests consume.

Package two

5hr - \$81.00 pp
4hr - \$69.00 pp
3hr - \$57.00 pp

House collection of wines
Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mandoletto Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Devils Corner Pinot Noir
Heartland Spice Trader Shiraz
Beach Hut Moscato
T'Gallant Juliet Pinot Noir
Wandering Duck Shiraz
Tempus Two Pinot Gris
Morgan's Bay Chard

Selection of tap beers:

XXXX Gold, Great Northern Super Crisp,
Hahn Super Dry, Stone & Wood,
& Cascade Light Stubbies
Your choice of one premium beer
Soft drinks and juices

Package three

5hr - \$91.00 pp
4hr - \$79.00 pp
3hr - \$67.00 pp

Alpha Box & Dice 'Tarot' Prosecco NV
Chandon Brut Rose NV
821 South Sauvigno
Mandoletto Pinot Grigio
Paloma Riesling
Amelia Park 'Trellis' Chardonnay
Bertaine & Fils Rose
Devils Corner Pinot Noir
Marques de Tezona Tempranillo
Heartland 'Spice Trader' Shiraz
T'Gallant Juliet Moscato
Tempus two Cab Sauv
Guilty by Association Pinot Noir
Road to Enlightenment Riesling
Little Berry Sav Blanc
Aurelia Prosecco Sparkling

Selection of tap beers:

XXXX Gold, Great Northern Super Crisp,
Hahn Super Dry, Stone & Wood,
& Cascade Light Stubbies
Your choice of two premium beers
Soft drinks and juices