



*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.***

☎ 07 3051 7639













✉ [functions@fitzysloganholme.com.au](mailto:functions@fitzysloganholme.com.au)



*Enjoy our exclusive spaces*

## Rooms and Capacities

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<b>Waterford Room</b>		<b>110 seated</b>		<b>200 cocktail</b>
<b>Sheldon Room</b>		<b>70 seated</b>		<b>120 cocktail</b>
<b>Carbrook Room</b>		<b>50 seated</b>		<b>80 cocktail</b>
<b>Waterford &amp; Sheldon Room</b>		<b>250 seated</b>		<b>350 cocktail</b>
<b>Waterford &amp; Carbrook Room</b>		<b>200 seated</b>		<b>300 cocktail</b>
<b>Ballroom</b>		<b>350 seated</b>		<b>500 cocktail</b>

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 white linen napkins
- Air conditioned rooms
- A selection of freshly brewed coffee and fine selections of Tea served with chocolates
- Parquetry dance floor
- 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.

**\$85.00** per person

### HOT DISHES (Please choose 3 options)

- GUINNESS STEW, beef, paris mash (gf)
- GRILLED SALMON, crispy skin, lemon caper bernaïse, smashed chats (gf)
- ITALIAN BRAISED LAMB RAGU, orecchiette pasta, gremolata
- BUTTER CHICKEN, steamed basmati, naan bread
- HOMEMADE WAGYU BEEF LASAGNE
- CHICKEN PAD THAI, chicken or tofu, vermicelli noodles
- EGGPLANT & KALE LASAGNE (vgn) (gf)
- GNOCCHI ALLA SORRENTINA, baked gnocchi, tomato, garlic, boccincini
- CHEESY CAULIFLOWER GRATIN, mozzarella, pecerino, toasted crumbs (v) (gf)

### SERVED WITH

- Cured Meats
- Chef's selection of salads
- Oven Roasted Potatoes
- QLD Blue pumpkin
- Garden pes & honey roasted carrots
- 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

**ADD on a PIG on SPIT - Price on Request**



# Wedding packages

## Plated Menus

Two choices from each course to be served alternately

**Classic:** 2 course \$80 | 3 course \$90

### ENTREES

LAMB KOFTA, flat bread, humus, tzatiki

BRUSCHETTA, baguette, sundried tomato, onion salsa, goats cheese, balsamic glaze, basil

PAD THAI, chicken or tofu, vermicelli noodles

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

GRILLED HALLOUMI, sundried tomato & corn cous cous, zaatar (lg) (v)

MUSHROOM WHITEWINE ARANCINI, romesco sauce, parmesan

### MAINS

RED WINE BRAISED BEEF CHEEK, celeriac mash, dutch carrot, jus (lg)

HARRISSA CHICKEN SUPREME, sundried tomato & corn cous cous, lemon yoghurt, flat bread

CRISPY SKIN BARRAMUNDI, pea puree, kipfler potato, greens, flaked almond (lg)

CHICKPEA CURRY, coconut rice, pappadum (lgo) (vg)

ROAST PORK BELLY, loaded sweet potato, bacon, hollandaise, apple salad (ld)

### DESSERT

CREME BRULEE CHOUX BUN, raspberry sorbet

CHOCOLATE BROWNIE, swiss meringue berries, coconut crumb

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**, Rhubarb & 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 \$90 | 3 course \$100

### Entree (Choose 3, served to the middle of each table)

- 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 and 3 sides. Served to the middle of each table)

- 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, served to the middle of each table)

- CHURROS, cinnamon sugar, chocolate sauce (vgn)
- FITZYS TRIFLE, jelly, boozy sponge, Chantilly cream, old school custard, 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