

LOFT WEST END

2018
WEDDINGS

West End's Unique & Bespoke Wedding Venue

Loft West End is a fabulous, unique and bespoke wedding venue. Catering for weddings from 60-150 guests sit down and up to 500 cocktail style, Loft offers an eclectic mix of vintage glamour and modern style. Set above the bustle of Boundary Street in the heart of West End, Loft focuses on bringing the outside-in. Loft offers dedicated wedding professionals to ensure that all the intricate details of your reception are perfect, including mouth-watering food, a fabulous beverage selection and faultless service in a gorgeous and unique space. Contact the Weddings & Events team at Loft to find out how they can help make your big day amazing.

For further information, contact our functions
& events team: info@loftwestend.com



LOFT WEST END

Once in awhile,
right in the middle
of an ordinary life,
love gives us
a fairy tale...



THE GALLERY EXCLUSIVE

150 | Seated
300 | Cocktail

COCKTAIL BAR EXCLUSIVE

200 | Cocktail

WHOLE OF VENUE EXCLUSIVE

200 | Seated
500 | Cocktail

**Minimum spends and room hire apply to some areas.
Please contact us for more details.*

ALL LOFT WEST END WEDDING PACKAGES INCLUDE:

- Dedicated Event Manager to coordinate and manage your big day, including an initial site inspection and a one-hour meeting to finalise details
- Wedding package menu: choose from sit down, cocktail style or ask about our fully customised menus
- Accommodation discounts with our partnering hotels for you and your guests
- Parking discount codes for you and your guests
- In house furniture including lounges cocktail tables, Trestle tables & chairs – your choice between white tiffany, cast iron chairs or a mixture of both
- White linen tablecloths for tables/black covers for dry bars, white linen napkins
- Full set and break down of your wedding
- Low deposits to secure your chosen day
- Gift & cake table, crystal cake knife and cake stand
- Full AV package including PA system with cordless microphone, lectern, screen and projector
- Special dietary requests catered for
- Extensive supplier list including Brisbane's best wedding professionals
- Access to our fresh greenery packages
- Service and bar staff for the duration of your chosen package
- Flexibility and extended Room hire: 1.5 hours in the cocktail bar + 5-6 hours room hire in the Gallery room (guests welcome to stay until 2am in our cocktail bar)
- Wedding timeline and quick reference sheets to keep you on track
- House theming (hessian table runners bird cages, vintage books, candles, jars and vintage Knick knacks)

COCKTAIL STYLE

Minimum 80 guests

\$75/pp Includes

Canapés *Select Eight*

- Chicken Port liver parfait and onion jam tartlet
- Smoked Salmon, horseradish cream fraiche and chive tartlet
- Kung Fu duck pancake with cucumber, shallot, hoi sin and lime (df)
- Tartlet of baby ratatouille, goats curd and pesto (v)
- Crispy Chicken wonton with smoked chilli mayo and sweet chilli
- Satay Chicken skewer with a peanut crumble (gf, df)
- Crispy Jerk chicken with smoked corn puree and lime mayo
- German sausage roll served with ketchup
- Beer Battered prawn, agave syrup, aioli and lemon (gf)
- Carpaccio of heirloom tomato, crisp basil, crute (vegan)
- Vietnamese rice paper rolls, soy sauce, chilli sauce (v,vegan,gf,df)
- Steamed vegetable gyoza, chicken dim sims, pork dim sims, soy and chilli sauce

Individual Bowls *Select Two*

Cold

- Tuscan grilled chicken, brown rice salsa, soy and lime emulsion (gf,df)
- Quinoa, sweet potato, beetroot, Persian fetta, mixed leaves, lemon dressing (v)
- Sous vide salmon, potato salad, frizee lettuce, citrus aioli
- Medley of heirloom tomato, fetta, micro basil, crisp prosciutto, ciabatta toast
- Master stock poached chicken, buckwheat noodle, wakame and cucumber pickle (df)

Hot

- Pulled lamb, duck fat potato, tomato relish and jus (df)
- Crumbed market fish, hand cut kipfler potato chips, with tartare and lemon
- Satay chicken, coconut pilaff, coriander and lime (gf,df)
- Panko crumbed calamari, with fries, lemon and aioli
- Wild mushroom risotto, crisp potato, grana padano

Dessert canapés

- Lemon passionfruit meringue
- Black sea salt caramel, chocolate ganache
- Tart au citron
- Nutella mousse
- Fresh fruit salad with crème pattissiere
- Salted macadamia nut, caramel mousse

To finish:

- Wedding Cake cut and plattered, served with freshly whipped cream and berry coulis



(v) Vegetarian // (vegan) Vegan // (df) Dairy Free // (gf) Gluten Free
Please inform our Weddings Coordinator of any dietary requirements.





LOFT WEST END

*In dreams
and in love
there are no
impossibilities*



SIT DOWN

Minimum 60 guests

\$90/pp Includes

Pre-dinner canapés served in the Cocktail Bar

Canapés *Select Four*

- Chicken Port liver parfait and onion jam tartlet
- Smoked Salmon, horseradish cream fraiche and chive tartlet
- Kung Fu duck pancake with cucumber, shallot, hoi sin and lime
- Tartlet of baby ratatouille, goats curd and pesto (v)
- Crispy Chicken wonton with smoked chilli mayo and sweet chilli
- Satay Chicken skewer with a peanut crumble
- Crispy Jerk chicken with smoked corn puree and lime mayo
- German sausage roll served with ketchup
- Beer Battered prawn, agave syrup, aioli and lemon

Alternate drop entrée *Select Two*

- Cider braised pork, green pea puree, crisp apple and jus gras
- Lasagne of roast vegetables, soft herbs, fried shallot and tomato emulsion (vegan)
- Confit of ocean trout, white bean porridge, watercress and caper foam
- Canadian scallop, confit fennel, asparagus and tomato essence
- Artichoke, roasted fennel and zucchini pithier, broad bean puree, lemon feta crumble (v)
- Pulled lamb, duck fat potato, tomato relish and jus (df)

Alternate drop main *Select Two*

- Crispy Pork Belly, apple puree, white cabbage, pea shoot salad and pan juices
- Crisp Barramundi, brown rice salsa, emulsion of lime and soy
- Rib Eye of Beef, saffron potato, blistered vintage tomatoes and jus
- Chicken Breast, brussell sprouts, almonds, bacon, pumpkin and pomegranate jus
- Atlantic Salmon, green pea mash, potato fondant, crisp kale and tomato hollandaise

To finish:

- Wedding Cake cut and individually plated, served with freshly whipped cream and berry coulis

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00 We have never actually taken the time to write a testimonial to any business, but we felt we had to in this case... We could not have scripted the night any better, the venue was amazing.

The food was a special highlight and was commented on by nearly every guest as being of top quality... The level of organisation was fantastic and everything went without a hitch.

Ben and Deena Horne, Bride & Groom 00



TESTIMONIALS

00 Thank you so much to Loft for hosting our amazing wedding! We cannot speak more highly of all the staff and the venue itself Everything was executed to perfection, the guests raved about the food and every other aspect, many saying it was the best wedding they have ever been to. Loft thank u so much- best day of our lives. 00 Brooke and Alan

00 Our recent wedding celebration was extremely well managed by the events supervisor, who was flexible, professional and very responsive throughout the planning process. She was also hands on all Saturday night to ensure the evening proceeded smoothly, thanks for your top notch service! We loved the quirky decor of both rooms, which allowed for a range of different seating areas, and the terrace. Canapés were all delicious, some quite filling and the bowls were a tasty filler for those needing a little more sustenance. Both bars provided a good selection of tap beers, wines etc. Great venue in happening West End, don't be put off by the low key entrance! 00 Olivia and Alex





LOFT WEST END

*My true love
hath my heart
and I have his*



BEVERAGE PACKAGES

Basic

3hr | \$45pp - Add basic spirits extra \$25pp

4hr | \$55pp - Add basic spirits extra \$25pp

5hr | \$69pp - Add basic spirits extra \$25pp

Black Sheep Sauvignon Blanc

Marty's Block Chardonnay

Angas Moscato

Fork and Spoon Brut NV

Marty's Block Shiraz Cabernet

Draught Beer and Cider

Soft Drink and Juice

Ultimate

3hr | \$50pp - Add basic spirits extra \$25pp

4hr | \$60pp - Add basic spirits extra \$25pp

5hr | \$73pp - Add basic spirits extra \$25pp

Please contact the functions team for a full list of the ultimate beverage options.

OPEN BAR TAB

All products from the bar available during your function.

SELECTED BAR TAB

Choose a limited selection of beverages to be available to your guests during your function.



DIETARY REQUIREMENTS

Loft West End endeavours to provide appropriate meals for your guests with special requirements. Please advise your Event Manager at your planning meeting of any requests.

CHILDRENS' MENU

\$25/pp Includes

Children 12 years and under

Mains *Select One*

- Crumbed chicken w chips, garden salad & tomato sauce
- Ham & cheese pizza
- Classic fish & chips, garden salad & aioli

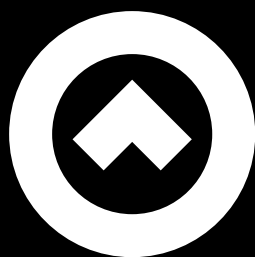
Dessert

- Vanilla ice cream w chocolate or strawberry topping

Includes soft drink and juice for the duration of the event

Sample menu only, menu subject to seasonal change.





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