

You're invited
WEDDINGS

AT LINA ROOFTOP



LET LINA BE YOUR SOMETHING BLUE

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SAY I DO AT LINA ROOFTOP

Renowned for its breathtaking 180-degree views of the Brisbane city skyline, Lina Rooftop is the ultimate 'something blue' for your special day.

Nestled in the heart of South Brisbane, Lina has been meticulously designed to capture the essence of romance and elegance, offering a picturesque setting that promises to be the perfect backdrop for every couple's dream wedding.

with love

WHY LINA ROOFTOP

We proudly offer the choice of hosting your ceremony above water, at our Santorini-inspired beach club, nestled in the skies of Brisbane. Experience the sensation of walking on water with the magnificent Brisbane cityscape as your backdrop.

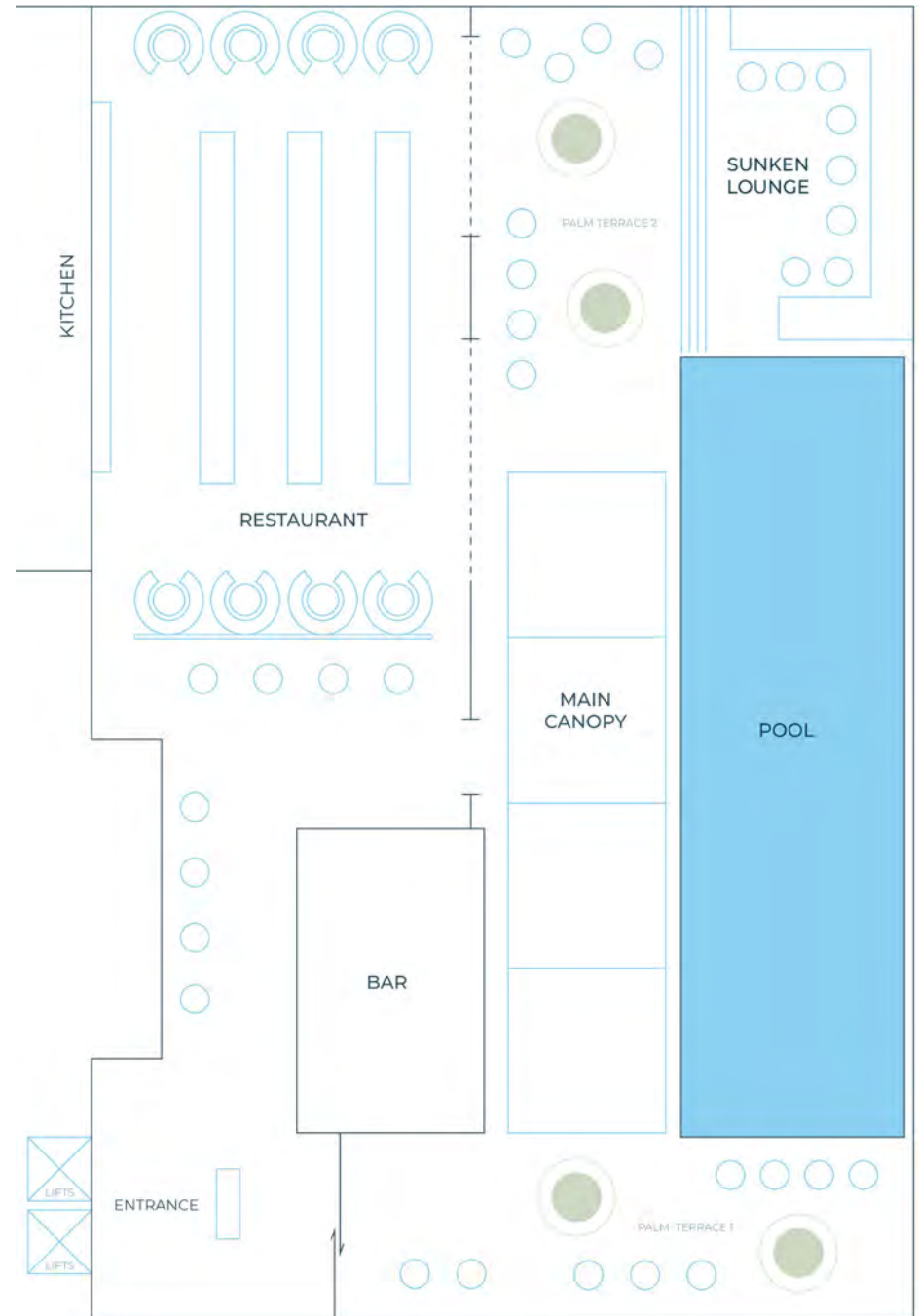
Our venue boasts the capacity to accommodate up to 316 seated guests or 500 for a cocktail-style gathering. It serves as an alluring destination, guaranteed to captivate and enchant attendees from around the world. With numerous picturesque spots on-site, you can effortlessly capture those cherished moments without parting from your guests.

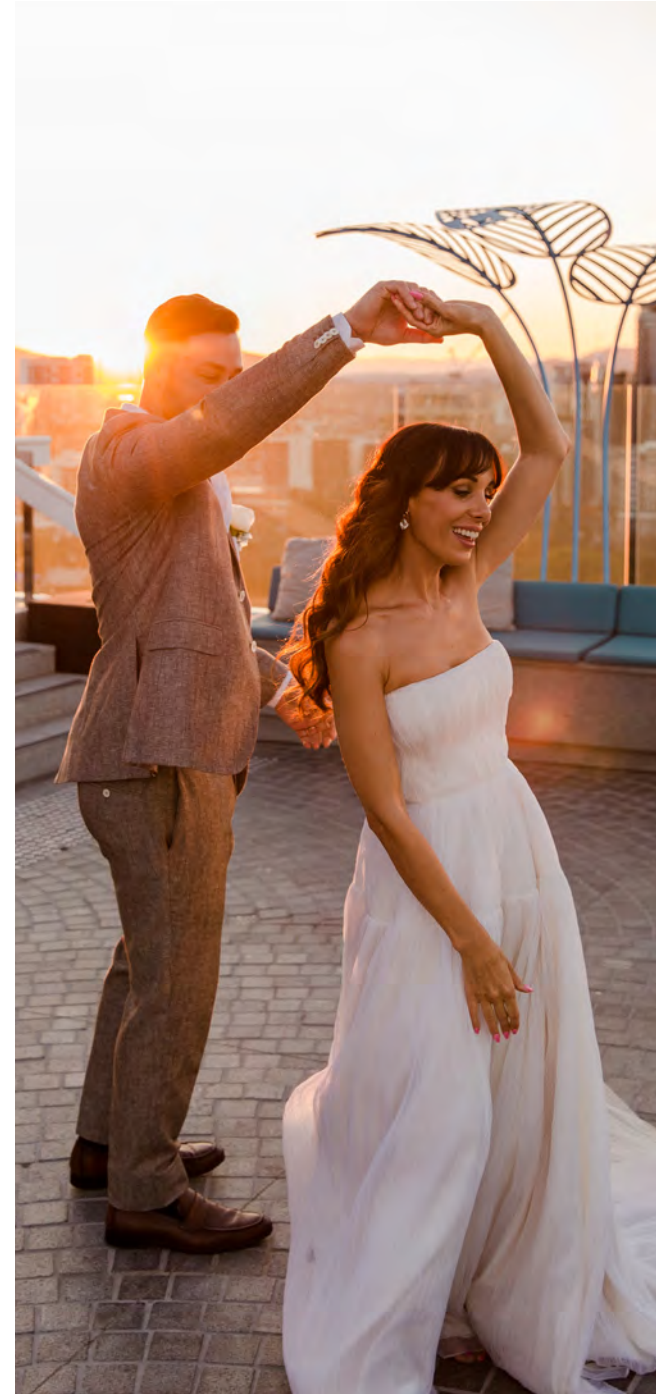
Our team comprises seasoned professionals in wedding and event coordination, ensuring an impeccable celebration.



CAPACITIES

SPACE	COCKTAIL	LONG TABLE STYLE
Main Canopy	120	80
Sunken Lounge	50	36
Outside Exclusive	300	-
Inside Exclusive	300	200
Full Venue Exclusive	500	316





KEY INFORMATION

CEREMONY

Onsite ceremony fee of \$2000, which includes;

- Choice of stunning rooftop locations to say I do
- 1 x hour exclusive outdoor use
- Removing of all furniture
- High quality sound & AV equipment provided
- Fresh fruit infused sparkling water station
- Ceremony chairs
- Sound system and microphone
- Music coordination
- Host to welcome your guests on arrival
- Onsite dedicated wedding planner
- Signing table and chairs
- Complimentary rehearsal

Please speak with our events team regarding minimum spend requirements. Please note, all minimum spend requirements are supplied on application and are based on the day of the week, the time of the year, as well as the different timing requests.

FULL VENUE CAPACITY
316 sit down · 500 cocktail style

TIMINGS

Lunch: 12pm – 4pm, optional ceremony at 11am

Dinner: 6pm – 11pm, optional ceremony at 5pm

Access from 1.5 hours prior

Extended hours outside of set lunch and dinner times will require a full day exclusive booking. The Lina events team will assist with information on full day exclusive bookings.







PACKAGES

Say I do at Lina with our custom designed offerings, so you can curate your perfect day.

Essential

STANDING	
Canapé package	90pp
SITDOWN	
2 course alternate drop	90pp
3 course alternate drop	115pp
2 course banquet shared	90pp
3 course banquet shared	115pp
DRINKS	
4 hour beverage package	140pp
Add basic spirits (per hour)	12.50pp
Add premium spirits (per hour)	20pp

Elevated

STANDING	
Canapé package	120pp
SITDOWN	
2 course alternate drop	115pp
3 course alternate drop	140pp
2 course banquet shared	115pp
3 course banquet shared	140pp
DRINKS	
4 hour beverage package	180pp
Add basic spirits (per hour)	12.50pp
Add premium spirits (per hour)	20pp

Essential

CANAPÉ OPTIONS

Chicken liver paté en croute, plum gel

Duck harumaki, sweet chilli and lemongrass dipping sauce

Filo bites, quince, chèvre

Three cheese arancini, chimichurri

Chef's selection sushi rolls, soy, ginger, wasabi

Lamb shoulder croquette, rosemary salt, cumin curd

Live shucked oysters, koji and cucumber consommé, caviar

Smoked salmon blini, crème fraiche, chive, salmon roe

Kataifi prawns, yum yum sauce

Zucchini and prawn roulade, preserved lemon gel

Elevated

CANAPÉ OPTIONS

Artichoke, labneh, capers

Tartare, egg, potato crisps

Spiced cous cous bites, charred corn and sultana salsa

Prawn cocktail cos cups

Seared wagyu slider, au poivre sauce

Caramelised onion and fig tart, chèvre

Tuna nigiri, soy gel, wasabi emulsion, nori dust

Oysters, smoked tobacco emulsion, scallions

Pinchos morunos, minted yoghurt

Scallops, beurre meunière, provençal

Ocean trout tartar, shichimi togarashi, nori and sesame cone

Chèvre tartlets, preserved lemon gel

Fig, balsamic onion jam

Duck pancake, hoisin, cucumber, coriander





Essential BANQUET SHARING OPTIONS

ENTRÉES

Pork rilette, cornichon, chicharron, apple gel, mustard emulsion

Chicken roulade, parsnip cream, swiss brown mushroom, herb oil

King prawn ceviche, citrus, micro coriander, red and yellow pepper, chilli, sweet potato crisps

SIDES

Crispy dauphinois, chives, crème fraiche

Green beans, beurre noisette, hazelnut praline

Leaf salad, vinaigrette

MAINS

Scotch fillet, café de paris, frittis

Seared salmon, braised grilled leek, confit on vine tomato, vierge

Lamb cutlets, pumpkin noisette, chimichurri, burnt shallot

DESSERTS

Deconstructed pavlova, meringue, passionfruit, berries, lemon balm, lemon curd

Salted chocolate brownie, caramel fudge sauce, mascarpone, chocolate crisps

Elevated **BANQUET SHARING OPTIONS**

ENTRÉES

Salmon tartar, cucumber consommé,
herb oil, salmon roe, crispy quinoa

Mushroom garden, soil, duxelles,
wild mushrooms, tarragon oil, herbs

Mooloolaba king prawns, zucchini flower,
vierge, tarragon, rouille

Lamb back strap, house labneh,
beetroot, basil, jus

Zucchini, goats curd, provençal,
preserved lemon gel

SIDES

Crispy dauphinois, chives, crème fraîche

Green beans, beurre noisette, hazelnut praline

Leaf salad, vinaigrette

MAINS

Lamb shoulder, persillade, chats, lamb sauce

Crispy skin chicken breast, parsnip cream,
king oyster, truffle

Smoked eggplant, tofu hummus, beetroot
tzatziki, grain crumble, smoked oil

DESSERTS

Caramelised white chocolate and
strawberry mille feuille

Coffee brûlée, almond biscotti

Banoffee parfait, biscuit, caramel

*All menus stated are merely a guide and are subject to change.





Essential **ALTERNATE DROP OPTIONS**

ENTRÉES

King prawn ceviche, citrus, micro coriander, red and yellow pepper, chilli, sweet potato crisps

Scallop, petite pois, jamon crumble

Chicken roulade, parsnip cream, swiss brown mushroom, herb oil

Pork rilette, cornichon, chicharron, apple gel, mustard emulsion

Sardines, ariabata, cucumber salsa

MAINS

Scotch fillet, café de paris, fritts

Seared salmon, braised grilled leek, confit on vine tomato, vierge

Lamb cutlets, pumpkin noisette, chimichurri, burnt shallot

Aubergine parmagiana, buffalo mozzarella, wild oregano, arabiata

DESSERTS

Deconstructed pavlova, meringue, passionfruit, berries, lemon balm, lemon curd

Tiramisu, coffee cream, whipped mascarpone, coffee pearls, biscuit

Salted chocolate brownie, caramel fudge sauce, mascarpone, chocolate crisps

Elevated **ALTERNATE DROP OPTIONS**

ENTRÉES

Confit quail, escabeche, heirloom baby tomato, orange, tarragon

Beef short rib ragu, rissoni, ricotta salatta, gremolata

Seared scallop, tomato water, panagrattato, box basil

Mushroom garden, soil, duxelles, wild mushrooms, tarragon oil, herbs

Mooloolaba king prawns, zucchini flower, vierge, tarragon, rouille

Swordfish, seared, radicchio, leek and smoked potato espuma, burnt shallot

Salmon tartar, cucumber consommé, herb oil, salmon roe, crispy quinoa

Lamb back strap, house labneh, beetroot, basil, jus

MAINS

Duck breast lightly smoked, burnt carrot purée, orange, baby fennel, jus lie

Lamb rack, crispy dauphinois, charred beets, juniper jus

Eye fillet, 9+ wagyu, fondant potato, au Poivre, French beans

Crispy skin chicken breast, parsnip cream, king oyster, truffle

Confit ocean trout, burnt gem, sauce vierge, lemon, furikake

Smoked eggplant, tofu hummus, beetroot tzatziki, grain crumble, smoked oil

Pork tenderloin, pressed apple terrine, hazelnuts, apple cider jus

DESSERTS

Caramelised white chocolate and strawberry mille feuille

Coffee brûlée, almond biscotti

Banoffee parfait, biscuit, caramel

Coconut pana cotta, ginger and lemongrass syrup, lychee

Chocolate fondant, mandarin gel, chocolate soil, orange



DRINK PACKAGES

Essential

BEVERAGES

First Drop 'Follow the Sun' Prosecco

Tin Cottage Sauvignon Blanc

Mr Mick Pinot Grigio

Cittenden 'Gepetto' Chardonnay

Bouchard Aine & Fils 'Collection' Rosé

Mount Trio Pinot Noir

Heartland 'Spice Trader' Shiraz

Full selection of available tap & bottled beers

Elevated

BEVERAGES

Veuve Clicquot

Little Angel Pinot Gris

Bladen Sauvignon Blanc

Tyrrell's 'Hunter Valley' Chardonnay

Maison Bredan 'Villa Aix' Rosé

Howard Park 'Flint Rock' Pinot Noir

d'Arenberg 'The Love Grass' Shiraz

Full selection of available tap & bottled beers

STYLING

Our exclusive in-house styling team, **Main Event Weddings** will directly work with you to bring your rooftop vision to life.

Numbers based on minimum of 80 guests (poa for 80 guests and under) with delivery / setup fees apply. Not included in your minimum spend requirement.

COCKTAIL RECEPTION 35PP

All inclusive;

- Centrepieces
- Florals
- Floral vessels
- French linen cloths, overlays or runners
- Candle styling
- Wishing well
- Food station styling or photo moment (backdrop)

RECEPTION 40PP

All inclusive;

- Centrepieces
- Florals
- Floral vessels
- French linen napery
- French linen cloths, overlays or runners
- Candle styling
- Personalised menu placecards
- Table numbers

CERMONY 1400

All inclusive;

- Arbour or structure
- Arbour floral to complete
- Custom signage and holder
- Aisle and chair decor



Add a little more

THEMING

Custom Pop-up Bar
Personalised signage 700

Personalised Video Invitation POA

Social Content Creator POA

FOOD

Additional canapés 7ea

Cakeage
Dressed, served with cream & berries 5pp

Grazing Table
Chef selection of cheese, fruits & more 40pp

Raw Bar
Choose two sashimi: Salmon, tuna,
kingfish or scallop 60pp

Late night snack
House selection 20pp

WEDDING RECOVERY

Poolside celebration with your guests after the big day. Enquire for pricing and packages.

BEVERAGE

Custom arrival cocktail
Add in your initials +\$3ea 22pp

Sparkling Champagne Tower 22pp

Veuve Clicquot Champagne Tower 35pp

Whisky trolley
Whisky charged on consumption 250

Reception Party Theatre
Magnum champagne bottle service
with sparklers after you pour your
celebratory champagne tower
(inside setting only) 2000

Bridal Table Toasting
Champagne bottle service 2000





PREFERRED SUPPLIERS

Lina has a selection of the best wedding suppliers in Brisbane to ensure your wedding captures those romantic, 'I do' moments.

Styling, flowers, wedding planning + stationery: [Main Event Weddings](#)

Photography and Video: [Soda Wedding Photography](#)

Hair: [Stefan](#)

Makeup: [Leigh McCoy](#)

Bridal Couture: [Bloom Bridal](#)

Suits: [Wil Valor](#)

Ceremony staging + AV: [TLD Event Creation](#)

Accommodation: [Emporium Hotel](#)

Celebrant: [Moore Celebrations](#) and [Married by Jake](#)

Entertainment: [Rush Entertainment](#)

DJ / Saxophone: [Ryan Livings](#)

Cakes: [The Sweet Society Co](#)

Wedding Rings: [Xennox Diamonds](#)

Gelato Cart: [The Gelato Social](#)



Jess

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Jess De Marco has over 16 years Hospitality & Events experience, including planning and execution. Her specialty is Weddings, and she has worked on vineyards in the Hunter Valley, beachside in the Whitsundays Islands and has experience in the corporate hotel industry. Jess lives and breathes old school customer service, believing the guest comes first and that trust is a high priority, ensuring the small details make the biggest impact, believing every occasion deserves to be celebrated.



Michael

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With nearly 20 years experience in weddings, corporate and private events, and long-term solid industry connections, Michael Taylor ensures each event is perfectly executed right from the initial enquiry through to the post-event follow up. After spending 5 years as the Managing Editor of multiple national bridal publications, Michael realised his true calling was in Wedding Sales & Events. Whether it's planning corporate functions for thousands, or designing the ultimate intimate setting, Michael is a true professional when it comes to wedding event sales and design.