

LET LINA BE YOUR SOMETHING BLUE

# Weddings at Lina Rooftop





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# 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.







## Say I do at Lina Rooftop *with love*

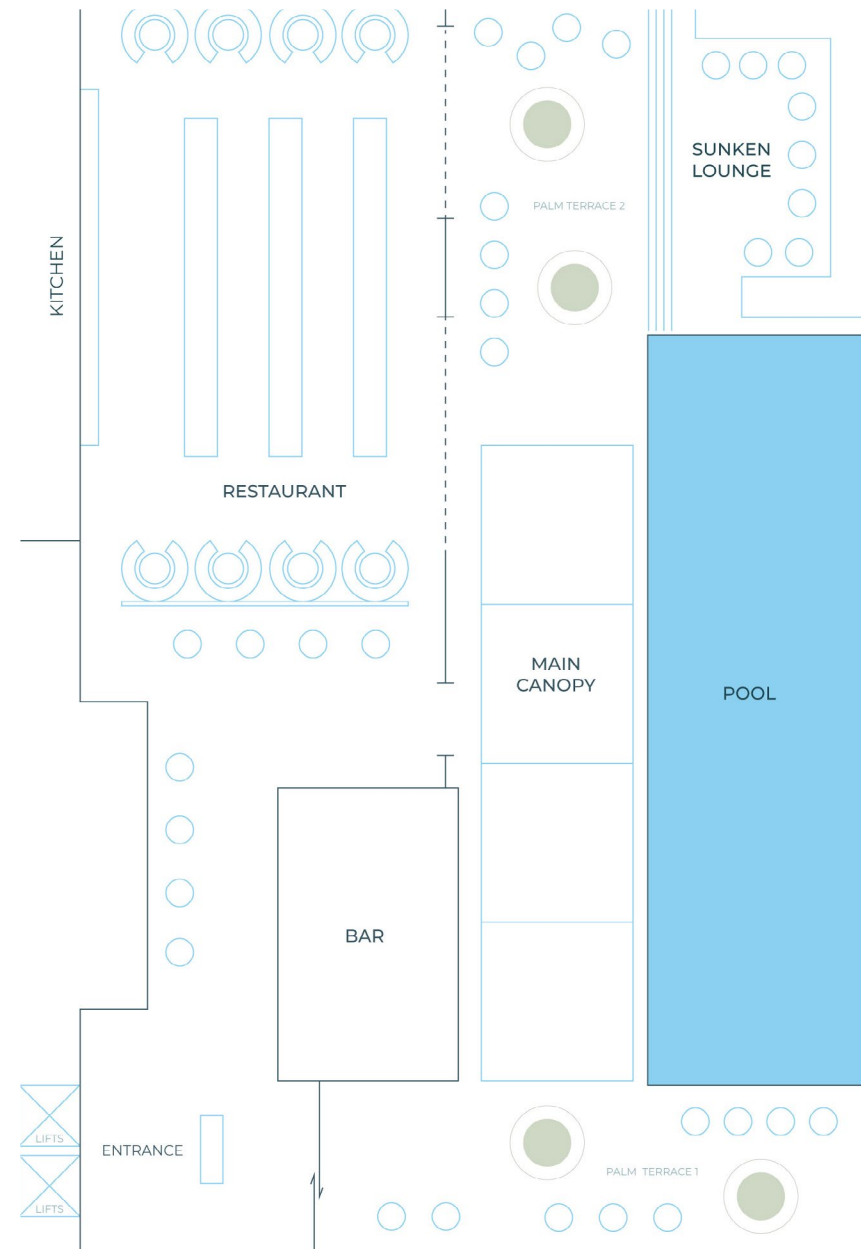
We proudly offer the choice of hosting your ceremony above water, at our Santorini-inspired beach club, nestled in the skies of Brisbane. Experience the sensation of walking on water with the magnificent Brisbane cityscape as your backdrop.

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.

# Capacity and Layout

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 \$2,000, 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.

## STANDING

### *essential*

Canapé package 90pp

## SIT DOWN

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

## STANDING

### *elevated*

Canapé package 120pp

## SIT DOWN

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



## CANAPÉ OPTIONS *essential*

Chicken liver paté en croute, plum gel

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Duck harumaki, sweet chilli and lemongrass dipping sauce

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Filo bites, quince, chèvre

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Three cheese arancini, chimichurri

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

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Lamb shoulder croquette, rosemary salt, cumin curd

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Live shucked oysters, koji and cucumber consommé, caviar

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Smoked salmon blini, crème fraîche, chive, salmon roe

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Kataifi prawns, yum yum sauce

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Zucchini and prawn roulade, preserved lemon gel

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

## CANAPÉ OPTIONS *elevated*

Artichoke, labneh, capers

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Tartare, egg, potato crisps

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Spiced cous cous bites, charred corn and sultana salsa

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Prawn cocktail cos cups

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Seared wagyu slider, au poivre sauce

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Caramelised onion and fig tart, chèvre

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Tuna nigiri, soy gel, wasabi emulsion, nori dust

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Oysters, smoked tobacco emulsion, scallions

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Pinchos morunos, minted yoghurt

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Scallops, beurre meunière, provençal

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Ocean trout tartar, shichimi togarashi, nori and sesame cone

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Chèvre tartlets, preserved lemon gel

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Fig, balsamic onion jam

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Duck pancake, hoisin, cucumber, coriander

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# essential Banquet Sharing Options

## ENTRÉES

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

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

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

## SIDES

Crispy dauphinois, chives, crème fraiche

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Green beans, beurre noisette, hazelnut praline

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Leaf salad, vinaigrette

## MAINS

Scotch fillet, café de paris, frittis

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

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Lamb cutlets, pumpkin noisette, chimichurri, burnt shallot

## DESSERTS

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

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

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



# elevated Banquet Sharing Options

## ENTRÉES

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

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

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

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

---

Zucchini, goats curd, provençal,  
preserved lemon gel

## SIDES

Crispy dauphinois, chives, crème fraiche

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Green beans, beurre noisette, hazelnut praline

---

Leaf salad, vinaigrette

## MAINS

Lamb shoulder, persillade, chats, lamb sauce

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

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

## DESSERTS

Caramelised white chocolate and  
strawberry mille feuille

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Coffee brûlée, almond biscotti

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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

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Scallop, petite pois, jamon crumble

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

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

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Sardines, ariabata, cucumber salsa

## MAINS

Scotch fillet, café de paris, fritts

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

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Lamb cutlets, pumpkin noisette, chimichurri, burnt shallot

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Aubergine parmagiana, buffalo mozzarella, wild oregano, arabiata

## DESSERTS

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

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Tiramisu, coffee cream, whipped mascarpone, coffee pearls, biscui

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

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



# elevated Alternate Drop Options

## ENTRÉES

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

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Beef short rib ragu, rissoni, ricotta salatta, gremolata

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Seared scallop, tomato water, panagrattato, box basil

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

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

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

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

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

## MAINS

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

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Lamb rack, crispy dauphinois, charred beets, juniper jus

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

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

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

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

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

## DESSERTS

Caramelised white chocolate and strawberry mille feuille

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Coffee brûlée, almond biscotti

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Banoffee parfait, biscuit, caramel

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Coconut pana cotta, ginger and lemongrass syrup, lychee

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Chocolate fondant, mandarin gel, chocolate soil, orange

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









# Drink Packages

## BEVERAGES

*essential*

First Drop 'Follow the Sun' Prosecco

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Tin Cottage Sauvignon Blanc

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Mr Mick Pinot Grigio

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Cittenden 'Gepetto' Chardonnay

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Bouchard Aine & Fils 'Collection' Rosé

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Mount Trio Pinot Noir

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Heartland 'Spice Trader' Shiraz

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Full selection of available tap & bottled beers

## BEVERAGES

*elevated*

Veuve Clicquot

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Little Angel Pinot Gris

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Bladen Sauvignon Blanc

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Tyrrell's 'Hunter Valley' Chardonnay

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Maison Bredan 'Villa Aix' Rosé

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Howard Park 'Flint Rock' Pinot Noir

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d'Arenberg 'The Love Grass' Shiraz

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Full selection of available tap & bottled beers

### Bar menu

#### *cocktails*

Lina Bellini

Boysenberry, tea infused martini bianco, vermouth, joseph cotton  
fambiose, prosecco, citrus, whites, edible straw

Cove

Grey goose vodka infused with cucumber and mint, apple syrup, lemon

#### *rosé*

Chateau D'Esclans Whispering Angel  
Provence, France

#### *wine*

Bladen Sauvignon Blanc  
Marlborough, New Zealand

Zizie Cabernet Sauvignon  
South Yarra, Australia

#### *beer*

Brookvale Union Ginger Beer  
Balter XPA  
Corona

# 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 \$50PP

All inclusive;

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

## CEREMONY \$1,4000

All inclusive;

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

FEATURED IMAGE BY SODA PHOTOGRAPHY





# Add a little *more*

## THEMEING

Custom Pop-up Bar  
Personalised signage 700

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Personalised Video Invitation POA

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Social Content Creator POA

## FOOD

Additional canapés 7ea

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Cakeage  
Dressed, served with cream & berries 5pp

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

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

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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

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Sparkling Champagne Tower 22pp

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Veuve Clicquot Champagne Tower 35pp

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Whisky trolley  
Whisky charged on consumption 250

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Reception Party Theatre  
Magnum champagne bottle service  
with sparklers after you pour your  
celebratory champagne tower  
*(inside setting only)* 2,000

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Bridal Table Toasting  
Champagne bottle service 2,000





# 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.