

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*

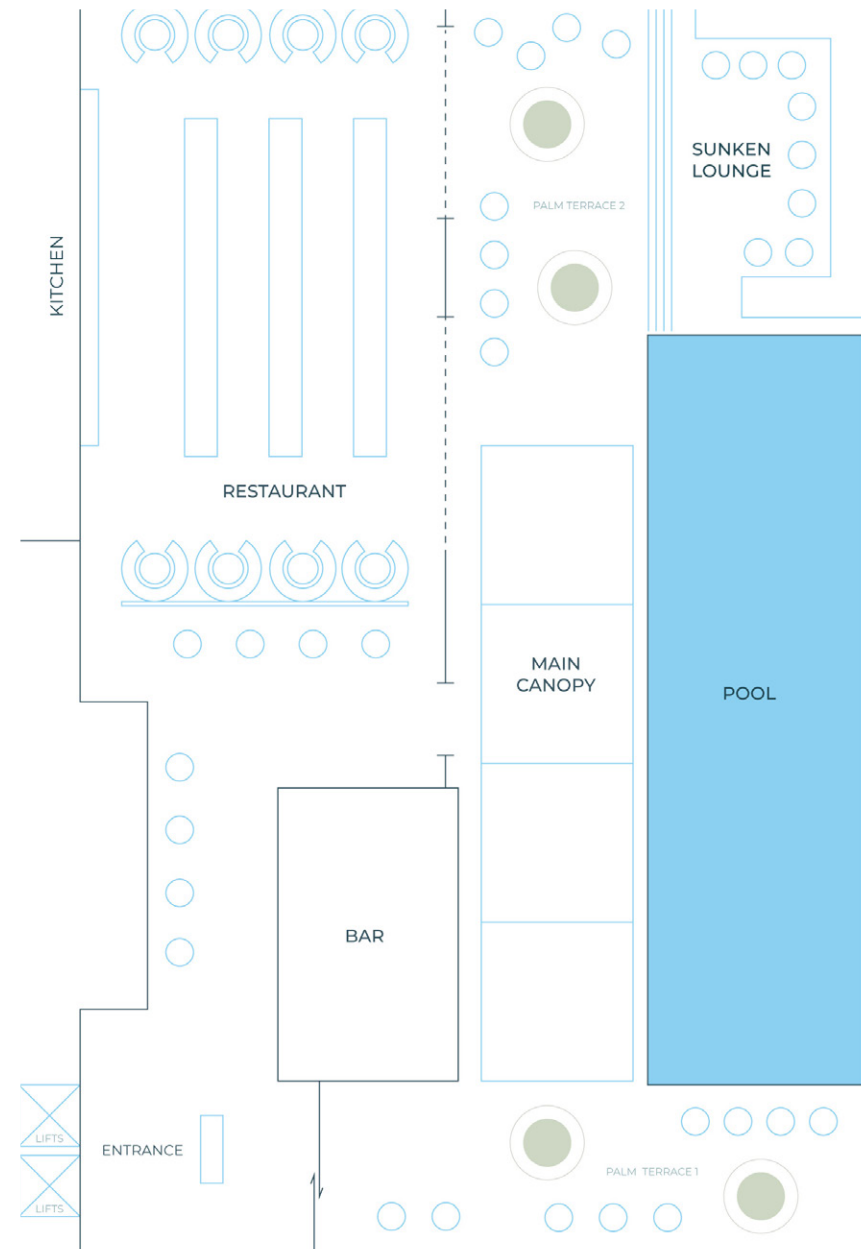
We proudly offer the choice of hosting your ceremony above water, at our Santorini-inspired beach club, nestled in the skies of Brisbane. Experience the sensation of walking on water with the magnificent Brisbane cityscape as your backdrop.

Our venue boasts the capacity to accommodate up to 200 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	200





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**
200 seated, 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.





FEATURED IMAGE BY SODA PHOTOGRAPHY



Packages

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

STANDING

essential

Canapé package	80pp
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SIT DOWN

2 course alternate drop	90pp
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3 course alternate drop	115pp
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2 course banquet shared	90pp
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3 course banquet shared	115pp
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DRINKS

4 hour beverage package	140pp
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Add basic spirits (per hour)	12.50pp
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Add premium spirits (per hour)	20pp
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STANDING

elevated

Canapé package	135pp
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SIT DOWN

2 course alternate drop	115pp
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3 course alternate drop	140pp
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2 course banquet shared	115pp
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3 course banquet shared	140pp
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DRINKS

4 hour beverage package	180pp
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Add basic spirits (per hour)	12.50pp
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Add premium spirits (per hour)	20pp
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CANAPÉ OPTIONS *essential*

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 fraîche, chive, salmon roe

Kataifi prawns, yum yum sauce

Zucchini and prawn roulade, preserved lemon gel

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

CANAPÉ OPTIONS *elevated*

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 fraîche

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

*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

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, arabiata, 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 parmigiana, buffalo mozzarella, wild oregano, arabiata

DESSERTS

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

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

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

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

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





FEATURED IMAGE BY SODA PHOTOGRAPHY

Drink Packages

BEVERAGES

essential

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

BEVERAGES

elevated

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 \$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
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FOOD

Cakeage Dressed, served with cream & berries	5pp
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Grazing Table Chef's 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
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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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POST CEREMONY CANAPÉS

Essential package (per canapé)	8pp
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Elevated package (per canapé)	9pp
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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](#)

Make your wedding exceptional
ENQUIRE NOW

events@potentialeisure.com.au