

LET LINA BE YOUR SOMETHING BLUE

Weddings 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.



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.





FEATURED IMAGES BY SODA PHOTOGRAPHY

Key Information

CEREMONY

Onsite ceremony fee of \$3,500, which includes;

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

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.

Ceremony only available in conjunction with your reception.







Canapé Packages *Minimum 20 guests

SKY-HIGH DINING

7 x canapés
+ 2 x fork
\$79 per person

Most Popular

Canapés

COLD

Wagyu carpaccio en croûte, horseradish cream, garlic chive *(gfo, dfo)*

Zucchini tartare, smoked feta, lemon, sourdough crouton *(gfo, dfo, veo)*

Freshly shucked Tassie Rock oysters, finger lime mignonette *(gf, df)*

Whipped goat's cheese tart, balsamic fig reduction *(gf, v)*

Tuna tartare, toasted sesame, white soy, avocado mousse *(gfo, df)*

Blini, chive crème fraîche, transmontanes caviar *(gf, df)*

House made sushi, seared sesame soy tuna saku, pickled white ginger, shoyu *(gf, df, veo)*

DESSERT

Strawberry shortcake, vanilla crème, raspberry gel

White chocolate and macadamia blondie bites *(gf)*

Assorted boutique French macaroons *(gf)*

Passionfruit cheesecake, crema *(gf)*

STANDING DEGUSTATION

5 x canapés
+ 2 x premium canapés
+ 2 x fork
+ 2 x dessert canapés
\$99 per person

HOT

Tempura stuffed zucchini flower, Moroccan pumpkin, sumac yoghurt *(gfo, veo)*

Chicken and tarragon mini filo, fine herb gribiche

Peri peri chicken skewers, smoked labneh *(gf, df)*

Pistachio and coconut kataifi prawns, sweet chilli, lemongrass *(gfo, dfo)*

Makhani chicken empanada, coriander yoghurt

Slow roasted beef cheek croquette, horseradish crème fraîche *(gf, dfo)*

Roasted tomato arancini, lemon, basil pesto *(gf, df, ve)*

Burnt cauliflower and rosemary croquette, parmesan black truffle aioli *(gf, dfo, v, veo)*

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

Canapés

PREMIUM

Wagyu beef sliders, truffled gruyère aioli

Tempura bug rolls, gribiche

Sand crab croquette, Korean chilli aioli (*gf, df*)

Margra lamb skewers, rosemary lemon and garlic (*gf, df*)

FORK

Karaage chicken poke bowl, edamame, wakame, tonkatsu, Japanese mayo (*gf, df*)

Wild mushroom risotto, grana padano, black truffle (*gf, dfo, veo*)

Vodka battered cod, shoestring fries, caper dill remoulade (*df*)

Vietnamese pork bowl, lime, fried shallots, cucumber, chilli caramel (*gf, df*)





Our favourite people
you had me at

- | | |
|-------------------|-----------------|
| JONATHAN MALOTSIS | JOEL KOINA |
| BREE EDWARDS | JOSH BAINBRIDGE |
| ALLIE MALOTSIS | BLAIR FARMILIO |
| ASHLEIGH CORDOMA | GABBY JENNER |
| ASHLEE NAPPER | SCOTT GARDNER |
| MONICA EDWARDS | |



FEATURED IMAGES BY SODA PHOTOGRAPHY

Stations

SASHIMI *(gfo, dfo)*

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$ 1,950

OYSTERS *(gfo, dfo)*

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

*Ice sculpture requires 1.5 weeks notice

\$ 2,500

Add local peeled tiger prawns + \$500

GELATO

Choice of 2 x flavours and chef selection of toppings

\$ 14.50 p p (minimum 50 pax)

CHARCUTERIE STATION

Chef's selection of artisan cheese from local producers and specialty importers

Chef's selection of cured meats from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fresh fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

\$ 2,500

Most Popular

Banquet Sharing Menu

2 COURSE

\$ 89 per person

(entrées + mains / mains + desserts)



3 COURSE

\$ 109 per person

(entrées, mains + desserts)



4 COURSE

\$ 119 per person

(appetisers, entrées, mains + desserts)

APPETISERS

Freshly shucked oysters (*gf, df*)

Focaccia, olive oil (*v*)

ENTRÉES

Byron Bay burrata, cherry tomatoes, pickled shallots, basil oil (*gfo, v*)

Black truffle and parmesan arancini, truffled gruyere aioli (*gfo, v, veo*)

Tiger prawns, barbecued corn, lime, shichimi chilli (*gf, df*)

Whipped cultured macadamia, truffle honey, rosemary and sea salt lavosh bark (*gfo, df, veo*)

Roasted capsicum and sundried tomato tapenade (*gf, df, ve*)

MAINS

Slow cooked sovereign lamb shoulder, lemon oregano jus gras (*gf, df*)

Crispy skin native barramundi, tomato caper versus (*gf, df*)

Smoked paprika roasted potatoes (*gf, dfo, veo*)

Goat's cheese rocket salad, burnt pumpkin, pickled onion, mustard vinaigrette (*gf, dfo, veo*)

DESSERTS

Strawberries and cream eton mess (*gf*)

Classic tiramisu, sponge fingers, kahlua coffee crème (*gf*)





premium Banquet Sharing Menu

2 COURSE

\$ 1 0 9 per person

(entrées + mains / mains + desserts)



3 COURSE

\$ 1 2 9 per person

(entrées, mains + desserts)



4 COURSE

\$ 1 3 9 per person

(appetisers, entrées, mains + desserts)

APPETISERS

Freshly shucked oysters (*gf, df*)

Focaccia, olive oil (*v*)

ENTRÉES

Sand crab croquette, Korean chilli gribiche (*gf, df*)

Kingfish crudo, citrus soy, quick pickle cucumber, yuzu shichimi (*gf, df*)

Roasted tomato and avocado smash, dill oil, blue corn tostada (*gf, df, ve*)

Byron Bay burrata, zucchini ribbons, roasted tomato, pine nut agrodolce (*gfo, v*)

Whipped cultured macadamia, red wine and fig reduction, toasted fennel lavosh bark (*gfo, df, ve*)

MAINS

12hr slow cooked rib fillet, wild mushroom cream (*gf, dfo*)

Searred black cobia, mojo verde noisette (*gf, dfo*)

Roasted new potatoes, dill and gorgonzola crème (*gf, dfo, ve*)

Cos hearts, pickled shallots, green goddess, caramelised pepita, lemon herb oil (*gf, df, veo*)

DESSERTS

Whipped coconut and lime meringue, lemongrass gel, passionfruit, kiwifruit (*gf, dfo, veo*)

Amaretto sabayon, almond savoiardi biscuits soaked in single origin espresso (*gfo*)
Optional +\$12pp Grey Goose shot to pour over the dessert

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option
Minimum 2 course selection.

Alternative Drop Menu

Select 2 options from each course. Available up to 100 sit-down.

2 COURSE
\$ 99 per person



3 COURSE
\$ 119 per person

ENTRÉE

Whipped cultured macadamia, truffled honey, caramelised walnut, rosemary and sea salt lovsh bark (gfo, df, veo)

Fresh tiger prawns, barbecued corn, lime, shichimi chilli (gf, df)

Truffled mushroom and parmesan arancini, petit rocket salad (gfo, dfo, veo)

Byron bay burrata, zucchini ribbons, roasted tomato, pine nut agrodolce (gfo, v)

Wagyu beef cheek croquette, horseradish crème fraîche, micro coriander (gf, dfo)

MAIN

Almond fed pork tomahawk, smoked chimichurri, charred lemon (gf, df)

Cauliflower steak, whipped macadamia, caramelised pepita, tarragon caper salsa (gf, df, ve)

Half roasted hand sourced chicken, burnt lemon, honey emulsion (gf, df)

Crispy skin barramundi, tomato, caper versus (gf, df)

12hr slow cooked rib fillet, wild mushroom cream (gf, dfo)

DESSERT

Dark choc mousse, crème chantilly, belgian chocolate shavings (gf)

Strawberry shortcake, genoise sponge, vanilla crema, raspberry gel

SIDES (SERVED COMPLIMENTARY)

Smoked paprika, roasted potatoes (gf, dfo, veo)

Goat's cheese rocket salad, burnt pumpkin, pickled onion, mustard vinaigrette (gf, dfo, veo)

UPGRADES

Freshly shucked live oysters with apple lemon mignonette (gf, df)

6 EACH

Bread course to start

7 pp

Beverage Packages

*Minimum 20 guests. **Our beverage packages are optional.**

Please speak to our Events team regarding a **bar tab** or **beverages on consumption** format for your celebration.

TOULOUSE PACKAGE

BTW Sauvignon Blanc

BTW Pinot Grigio

BTW Rosé

BTW Prosecco

BTW Shiraz / Cabernet Merlot

Estrella / Revel Lager, Session Ale,
Paloma Grapefruit Sour Ale & Ginger Beer

Soft Drinks

Non-alcoholic Spritz Cocktail

2 x hour: \$50pp · 3 x hour: \$65pp

4 x hour: \$75pp

**UPGRADE ANY PACKAGE
TO INCLUDE 2 HOURS OF
UNLIMITED:**

Tap Spritz Cocktails: \$20pp

Basic Spirits: \$35pp

French Champagne: \$56pp

CANNES PACKAGE

Belaire Gold Brut

Rameau D'or Petit Amour

Bladen Sauvignon Blanc

Crittenden Geppetto Chardonnay

Mount Trio Pinot Noir

Heartland Spice Trader Shiraz

Estrella, Peroni & Revel Lager, Session Ale,
Paloma Grapefruit Sour Ale & Ginger Beer

Soft Drinks

Non-alcoholic Spritz Cocktail

Most Popular

2 x hour: \$65pp · 3 x hour: \$85pp

4 x hour: \$100pp

SPIRITS INCLUDE: Grey Goose Vodka, Bacardi 8, Bombay Sapphire Gin, Dewar's 12

ST TROPEZ PACKAGE

Lemon and Lychee Spritz or Rosé Spritz

Little Angel Pinot Gris

Craggy Range Sauvignon Blanc

Belaire Luxe

AIX Rosé

d'Arenberg The Love Glass Shiraz

Mount Trio Pinot Noir

All Draft Beers

Soft Drinks

Non-alcoholic Spritz Cocktail

2 x hour: \$85pp · 3 x hour: \$115pp

4 x hour: \$140pp



FEATURED IMAGES BY
SODA PHOTOGRAPHY

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 \$1,400

All inclusive;

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

Styling packages, options and coordination are organised directly through the stylist.



Add a little *more*

Custom Pop-up Bar Personalised signage	700
Cakeage Dressed, served with cream & berries	5pp
Late night snack House selection	20pp
Custom arrival cocktail Add in your initials +\$3ea	22pp
Sparkling Champagne Tower	22pp
Veuve Clicquot Champagne Tower	55pp

WEDDING RECOVERY

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





Our favourite people

you had us at hello

JONATHAN MALOTSI
BREE EDWARDS
ALLIE MALOTSI
ASHLEIGH CORDOMA
ASHLEE NAPPER
MONICA EDWARDS
CHERIE WILLIS
SEL EDWARDS
LEON WILLIS
SHARON WILLIS
JANET LAX
DICK LAX
CHRISTINE HICKEY
CLINT BEECHEY
PHILL SWEET
CHARLOTTE SWEET
ELLIE OSBORNE
DYLAN OSBORNE
LORETTA DALLA-VALLE
MARK DALLA-VALLE
JOE BANKUTI
ELIZABETH BANKUTI
CHERYLENE BORBELY
STEVE BANKUTI

JOEL KOINA
JOSH BAINBRIDGE
BLAIR FARMILO
GABBY JENNER
SCOTT GARSTANG
NATHAN SCHWERIN
JOSE SORTO
FATIMA SORTO
LETTIA DI MIERI
BEN DI MIERI
BRAD PETERS
EMMA PETERS
JESSICA GIANNOKAS
JAMES GIANNOKAS
VALENTINA GIANNOKAS
LAURA RODGERS
KRYSYAL MASCARO
ALANA POORTER
RYAN MCINTYRE
KATHERINE MCINTYRE
SAMANTHA RICHES
TAHNEE DAVENPORT
SAM MORGAN
MARTY BUHAGIAR

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](#)

Styling packages, options and coordination are organised directly through the stylist.

Make your wedding exceptional

ENQUIRE NOW

reservations@linarooftop.com.au