



PERFECT HOSTS FOR EVERY

# WEDDING

ISSUE 9 2023-24







*It's*  
the day you've dreamt  
about. Your Big Day.

There's a lot to think about before that magical moment when you say, 'I Do.' We understand you want creativity and flexibility from a team who can think on their feet and juggle all aspects of the planning on your behalf. We will begin by helping you put together a proposal for a smooth and stress-free experience.

Expect dedicated service and the very best Brisbane's wedding industry has to offer, from the people in-the-know. Be guided, while creating a day that is truly unique to you.

This book will provide you with all the information you need to discover the Cloudland wedding experience. Use it as a starting point for ideas before talking to your Wedding Executive about creating your vision.

A handwritten signature in a cursive script, reading "Cassie".

**Cassie Visser**  
Cloudland Wedding Manager and Stylist  
weddings@cloudland.tv





# Contents

EXPERIENCES

- 7 Your Cloudland Wedding
- 9 The Cloudland Experience
- 11 The Cocktail Experience
- 13 Family Style Dining
- 15 Plated Dining Experience
- 17 The Long Lunch Experience

FOOD & BEVERAGE

- 19 Live Feasting Stations and Carts
- 21 Cocktail Canapés
- 23 Family Style
- 25 Plated Dining
- 27 Customise

PRIVATE ROOMS

- 29 Rose Room
- 31 Moon Room
- 33 Heritage Room
- 35 Alice Room
- 37 The Cellar

THE TRIMS

- 39 Ceremonies
- 41 Styling
- 43 Audio Visual
- 45 Partners



## Your Cloudland Wedding



*is inclusive of:\**

6 hours exclusive use  
of your reception venue

**Furniture to accommodate your layout**  
and style, inclusive of wooden banquet, round or oval dining  
tables, walnut mahogany or white padded Tiffany chairs,  
cake and gift tables, lounge, cocktail and break-out furniture

**Champagne**  
Only the best will do for the bridal party – sip on the  
genuine article from the historical region of Champagne,  
France from arrival to departure

5 hours all inclusive beverage package

**All inclusive menu**  
designed to suit your taste and style

**Your wedding cake**  
cut and served to your liking\*\*

**Self service tea and coffee station**  
as required

**Dedicated Wedding Planner**  
to work with you in the lead up to your day

**Experienced wedding management**  
led by our in-house coordinator on the day of your wedding

iPod connectivity, lectern and microphone

**AV Technician**  
for all AV and lighting set-up, bump-in of entertainment  
providers and all AV trouble shooting for your reception

**Optional on-site ceremony**  
to best accommodate your needs  
with 1 hour exclusive use at your area of choice

**Optional in-house dance floor – \$650**

**Optional all inclusive floral and styling services – POA**

*\*Excluding The Long Lunch Experience, which is a specially curated  
package. See page 16 for details.*

*\*\*Style of cake service incurs varied costings – ie; share platters,  
served to tea and coffee station, or plated dessert for  
each person.*



# The Cloudland Experience

*// From \$425 per guest. Minimum 80 guests or POA*

The crème de la crème – our all inclusive wedding service provides you with the very best from the industry. Simply choose your date, private room and we will do the rest.

## THE DETAILS

In addition to ‘Your Cloudland Wedding’ inclusions on page 7

<b>On-site ceremony</b> hosted 1 hour prior to your reception in The Terrace	<i>Please select 2 White and 2 Red Wines</i> Babich Black Sauvignon Blanc (Marlborough, NZ)
<b>Wedding night accommodation</b> for the bride and groom at Hotel X,* Fortitude Valley	Nativo Terre di Chieti Cantina Tollo Pinot Grigio (Abruzzo, Italy)
<b>Three tiered wedding cake</b> complete with fresh flowers by Vanilla Pod* or your choice of custom cheese wheel cake	Bullant Chardonnay (Langhorne Creek, SA) Turkey Flat Rosé (Barossa Valley, SA)
<b>Tailored floral and styling</b> for ceremony and reception from Main Event Weddings*	Maxwell Silver Hammer Shiraz (McLaren Vale, SA) Ross Hill Harry Pinot Noir (Orange, NSW)
<b>Personalised light up letters</b> with your initials by Event Letters*	Turkey Flat Butchers Block GSM (Barossa Valley, SA)
<b>Exclusive 8 hour photography package</b> from Lover of Mine* with Lead Photographer – Anthony	Irvine Merlot (Eden Valley, SA) Penley Estate Argus Argus Shiraz Cabernet Merlot (Coonawarra, SA) Boags Premium Light
<b>Dance floor</b> White or black gloss 4m x 4m dance floor supplied by Staging Creations	Valley Hops Exhibitionist Tropical Ale Draught
<b>Tailored 3 course menu</b> to suit your taste and style, from our Plated or Family Style Dining Menus	Valley Hops Diehards Dummy Half Lager Draught
<b>6 Hour Deluxe beverage package</b> <i>Sparkling Wine</i> Mumm Marlborough Brut Prestige (Marlborough, NZ)	Valley Hops Diehards Original Lager Draught Cider Soft Drinks & Juices Tea & Coffee Station

*Additional package variations available – refer to page 27 for details.*

*Speak to your Wedding Planner to discuss your vision.*

\*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.





# The Cocktail Experience

// From \$168 per guest. Minimum 80 guests or POA

Get creative with a cocktail style wedding and choose a variety of roving food service to compliment your budget and style.

## THE DETAILS

In addition to 'Your Cloudland Wedding' inclusions on page 7

Charcuterie grazing station on arrival

Choice of 5 roving canapés  
from our hot and cold seasonal menu

Choice of a roving mini meal  
for a standing entrée, from our seasonal menu

Choice of any Live Feasting Station or Cart  
from our seasonal menu (excluding Seafood Station)

5 Hour Premium beverage package  
Prince de Richemont Blanc de Blanc Brut (France)  
Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet sauvignon  
(Hunter Valley, NSW)

Boags Premium Light

Valley Hops Exhibitionist Tropical Ale Draught

Valley Hops Diehards Dummy Half Lager Draught

Valley Hops Diehards Original Lager Draught

Cider

Soft Drinks & Juices

Tea & Coffee Station

*Additional package variations available – refer to page 27 for details. Speak to your Wedding Planner to discuss your vision.*

\*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.





## Family Style Dining

// From \$140 per guest. Minimum 80 guests or POA

Create your own menu for a seated dinner, served 'Family Style' down the centre of each table for guests to share. Recommended with shared starters or an alternate drop entrée at an additional cost per person.

### THE DETAILS

In addition to 'Your Cloudland Wedding' inclusions on page 7

Shared style feasting mains  
choice of 2 proteins and 3 sides, served on bespoke ceramics down the centre of each table — 'family style'

Wedding cake  
served on share boards down the centre of each table

#### 5 Hour Premium beverage package

Prince de Richemont Blanc de Blanc Brut (France)

Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet sauvignon  
(Hunter Valley, NSW)

Boags Premium Light

Valley Hops Exhibitionist Tropical Ale Draught

Valley Hops Diehards Dummy Half Lager Draught

Valley Hops Diehards Original Lager Draught

Cider

Soft Drinks & Juices

Tea & Coffee Station

*Additional package variations available – refer to page 27 for details.*

*Speak to your Wedding Planner to discuss your vision.*

\*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.







# Plated Dining Experience

*// From \$126 per guest. Minimum 80 guests or POA*

Choose 2 meals from our seasonal menu to be served alternate drop. Priced for a single course, this menu can be personalised to accommodate your preferred entrée or dessert style of service from our shared or plated dining options.

**THE DETAILS**

In addition to 'Your Cloudland Wedding' inclusions on page 7

**Alternate drop main meal**  
your choice of 2 meals from our seasonal menu

**Wedding cake**  
served on platters down the centre of each table

**5 Hour Premium beverage package**  
Prince de Richemont Blanc de Blanc Brut (France)  
Pasqua Pinot Grigio (Veneto, Italy)

First Creek Harvest Cabernet sauvignon  
(Hunter Valley, NSW)

Boags Premium Light

Valley Hops Exhibitionist Tropical Ale Draught

Valley Hops Diehards Dummy Half Lager Draught

Valley Hops Diehards Original Lager Draught

Cider

Soft Drinks & Juices

Tea & Coffee Station

***Additional package variations available – refer to page 27 for details. Speak to your Wedding Planner to discuss your vision.***

\*Subject to availability or substitute provided. Prices are based on minimum 80 guests or POA. All pricing is subject to change and is only valid for the current financial year. All menus and beverage inclusions pricing is subject to change.



# The Long Lunch Experience

// \$140 per guest. Minimum 80 guests

## ***It's the day you've been dreaming of — so why rush?***

Relax and savour more of everything with a specially curated Long Lunch. Designed with inclusivity in mind, this experience makes the most of your special day, with more time for your nearest and dearest.

### THE DETAILS

11am - 3pm, 7 days a week

4 hours  
exclusive use of your chosen space

4 hours  
premium Pearl beverage package

Pre-planning and on-the-day coordination

#### *Choose one of the following:*

2 course shared dining experience  
inclusive of shared starters and mains with  
your choice of 2 proteins and  
3 side dishes, served family style  
down the centre of each table

2 course alternate drop  
with your choice of 2 entrées and 2 mains

Followed by your wedding cake  
served on share boards  
down the centre of each table

### CUSTOMISE

Ceremony Package//  
\$750 inclusive of:

1 hour exclusive use — 10-11am  
in your private room of choice  
for your ceremony proceedings,  
1 hour immediately prior to reception

Chairs  
32 walnut mahogany or white Tiffany  
chairs for guest seating  
in 4 rows of 4

Signing table  
Signing table with 2 chairs

In-house tech  
includes on-site technician for  
the duration of your ceremony  
to manage all AV, PA, sound and  
lighting requirements for a smooth  
and seamless ceremony.

Floral Arbour//  
\$850 inclusive of:

Choice of arbour or  
feature installation

Fresh flowers and styling to  
complete choice of arbour

Sit-down Reception Styling//  
\$30 per person inclusive of:

Your preferred colour scheme

Floral arrangement per table

French linen napkins

Votives and tealights scattered  
down centre of table to complete  
floral styling

Table runners to complete  
each table

Set-up and pack-down// \$360

Delivery and collection// \$240

Host an after party// *POA*  
There's plenty of time left to play  
after sunset — we know the perfect  
place to host a rooftop garden  
party, and we can take care of  
everything for you.





# Live Feasting Stations and Carts

*// From \$25 per guest. Food Stations and Carts 60 guests and over.*

Give your guests a mouth-watering, interactive experience, styled to perfection with decadent seasonal ingredients and a Chef where needed to prepare and host your station of choice. Presented on stylised stations and food carts for that ‘wow’ factor.

## Charcuterie Grazing Station

Selection of cured meat, soft and firm cheeses offering different tastes and textures, pickled vegetables to wake and cleanse the palate, olives, artisan breads and crispy lavosh with fresh and dried fruit to add sweetness.

## Cheese and Chocolate Cart

A selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards. An extraordinary tasty treat!

## Asian Street Food\*

A variety of juicy steamed gyozas, dim sum and hand-made dumplings, each served with an array of sauces and condiments. A well balanced blend of fulfilling, healthy and hearty in a one-dish meal.

## Ham Station

Leg ham, complete with mini buns, cheese and condiments.

## Paella Station\*

Cooked the traditional way in wide, shallow pans - includes ‘cook to order’ Chef service, fresh seafood, chorizo sausage, chicken, fresh locally sourced vegetables, sweet paprika and saffron, infused with house made stock and the finest carnaroli, an Italian rice that holds its shape and absorbs broth well.

\*Interactive cooking station with Executive Chef to prepare, cook and serve for the duration

*Please note: Chef present for interactive cooking stations only.*

## Yiros Station

Spit roasted chicken, served with warm pita bread, sides of chopped roma tomatoes, crisp cos, shredded cheese and tabouli, with garlic hummus yoghurt.

## Seafood Station\*

Freshly shucked Tasmanian oysters served natural, succulent king prawns and cured salmon, delivering a feast rich in flavour and texture, served over a bed of ice with crusty artisan breads and salted butter.

*Priced from \$50 per person*

## Oyster Station\*

Freshly shucked oysters, with Chef to service, with a selection of condiments and assorted dressings, on a bed of ice.

*Priced from \$30 per person*

## Shared Seafood Boards

Combination fresh seafood, including natural oysters, king prawns, smoked salmon, sourdough, fresh lemon and house made condiments. Each board serves 10-12 guests.

*Priced from \$150 per board. Minimum order 3 boards.*





# Cocktail Canapés Menu

## Cold canapés

Sous vide Victorian duck breast with three fruit marmalade, baby fig (gf/df)

House cured beetroot salmon gravlax, cucumber and dill mayo (gf/df)

Barilla Bay oysters with raspberry vinaigrette (gf/df)

Sous vide lamb loin, sumac, Mount Zero mixed olive and cows’ milk feta salsa (gf)

Australian hickory smoked chicken, roast walnut, celery and mayonnaise (gf/df)

## Hot canapés

Roast butternut pumpkin, basil and provolone arancini with confit garlic mayonnaise (gf/v)

Prawn twisters with pineapple sweet chilli sauce (df)

Margherita arancini with Roma tomato, buffalo mozzarella and salsa verde mayonnaise (gf/v)

Free range pork and apricot house made sausage roll, spiced fruit chutney (df)

Blue cheese and mushroom croquettes, truffle aioli (v)

Chilli chicken house made sausage rolls with mango chilli chutney (df)

Australian duck spring rolls with coriander and chilli lime dressing (df)

Mini beef wellington tarts with a wild mushroom and thyme aioli

Roast butternut pumpkin and chive quiche, herb mayonnaise (v)

Sticky Korean BBQ chicken skewers with toasted, mixed sesame seeds (gf/df)

Spiced lamb kofta meatball with chimichurri (gf/df)

## Mini Meals

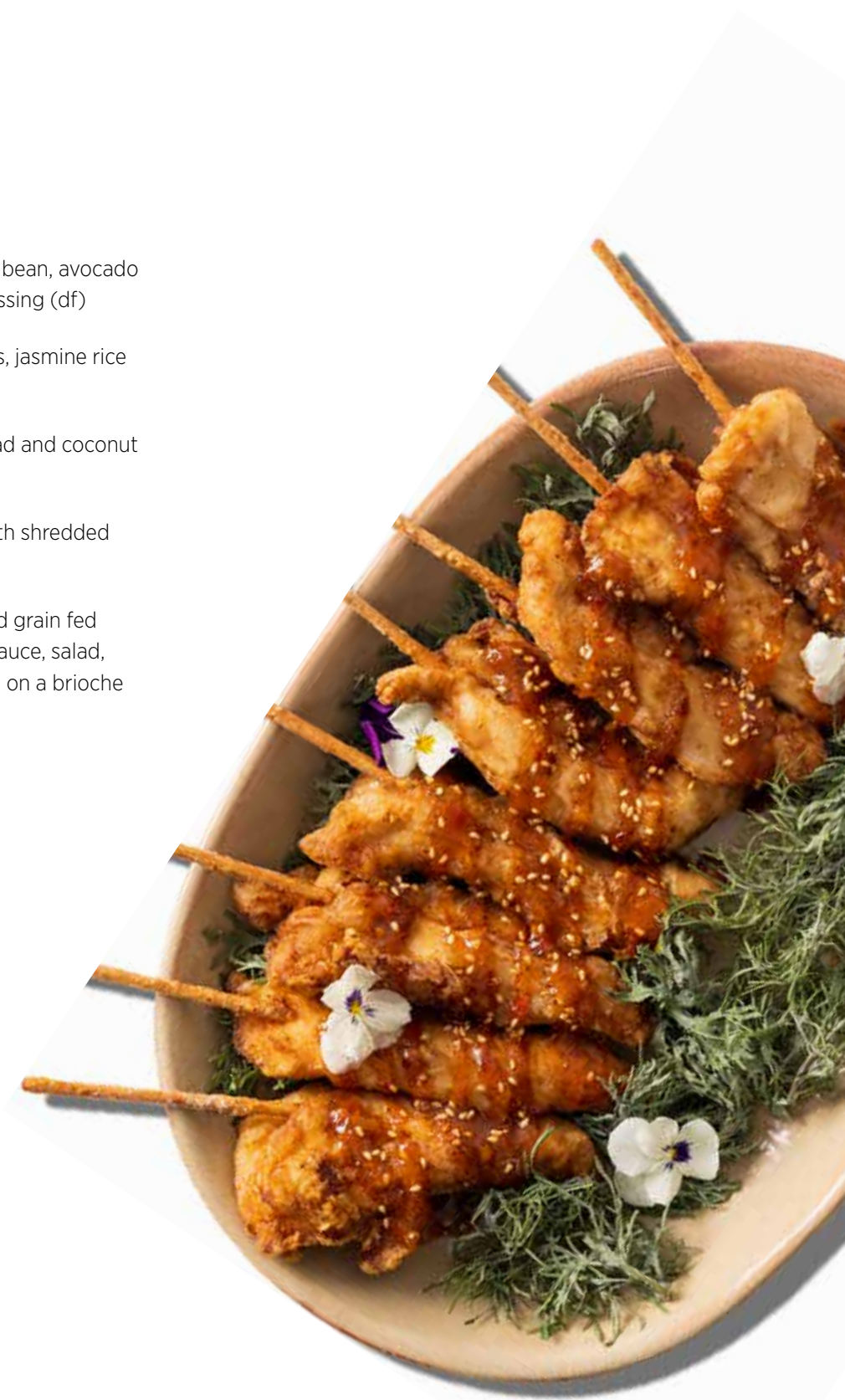
Double crunch spiced prawns, five bean, avocado tomato salsa with mango chilli dressing (df)

Teriyaki chicken bowl, mixed leaves, jasmine rice and Kewpie mayo (df)

Spiced lamb koftas with Greek salad and coconut yogurt (gf)

Pork and peanut san choy bow, with shredded lettuce (gf/df)

Cheese burger — 100% Queensland grain fed Wagyu beef, house made burger sauce, salad, onion, American cheese and pickle on a brioche bun



Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.



# Family Style Dining Menu

Mains

*Select two from the following:*

Harissa spiced free range Tasmanian lamb shoulder with a roast vine ripened tomato chermoula sauce (df/gf)

Sumac spiced Darwin Humpty Doo saltwater barramundi with coconut raita (df/gf)

Smoked paprika rubbed bangalow pork collarbutt with zesty lemon herb Jus lie (df/gf)

Coriander and caraway South East Queensland chicken with a creamy lemon and baby caper sauce (gf)

36 Hour slow braised, Australian grain fed black Angus beef cheeks with a zesty herb gremolata and Valley Hops jus (df/gf)

Sides

*Select three from the following:*

*Additional sides \$5 per side*

Couscous, sundried tomato and soft cows' feta salad

Baked herbed baby chat potatoes (df/gf)

Whipped butter creamy mashed potato (gf)

Seasonal greens, roast flaked almonds (df/gf)

Baked sweet potato, lemon and chive sour cream (gf)

Parsley and Parmesan blackened carrots (gf)



Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.



# Plated Dining Menu

## Entrées – cold plated

Sous Vide duck breast, Orange, arugula & couscous salad (gf)

Confit Tasmanian salmon, Kipfler potato, olive, cherry tomato, baby capers, verjuice (gf/df)

Deconstructed Greek salad, lamb loin, heirloom tomatoes, onion, marinated cow’s milk feta, Australian olives, pitta bread, balsamic vinaigrette

## Entrées – warm plated

Butter poached Lobster tail, goats cheese soufflé, lobster bisque (gf)

24 Hour slow cooked beef cheek, aubergine parmigiana finished with green herb emulsion (gf)

Valley Hops beer braised pork cheeks, baby English spinach mash and truss cherry tomatoes finished with pan juices (gf)

Oven roasted spatchcock, soba noodles, Asian slaw, chilli caramel salad (gf/df)

Spanner crab, chilli, garlic, ginger spaghetti with gremolata (df)

## Mains

Twice cooked Victorian duck breast, caramelised white chicory, potato dauphinoise finished with an orange and raspberry jus

Darling Downs eye fillet, potato galette, asparagus, onion jam, sun dried tomato and horseradish butter (gf)

Macadamia crusted barramundi, baked kipfler potatoes and blistered cherry tomatoes finished with a Bowen mango, chilli lime salsa (gf/df)

Roast chicken breast, smashed chat potato, olive, feta and heirloom tomato rumble, with crispy kale, finished with buttered jus (gf)

Local market fish on buttered broccolini, coconut seaweed sauce and blistered truss cherry tomatoes (gf)

King pork cutlet, garlic mushroom cream glaze, spinach mash and wilted greens (gf)

Prosciutto wrapped chicken breast, green risotto, blistered cherry tomatoes and buttered pan juices (gf)

Braised beef cheek, yellow polenta, roast field mushrooms and Valley Hops jus (gf/df)

## Dessert

Raspberry croissant bread and butter pudding with raspberry chews ice cream

Chocolate ooze cake, salted caramel pretzels, golden crumb ice cream

Lemon meringue tart, Cointreau poached strawberries

Mango, coconut, white chocolate panna cotta, macadamia praline and candied lime vanilla syrup (gf)

Summer pavlova, vanilla cream, mixed berries, strawberry consommé and Persian fairy floss (gf)

Selection of Australian cheeses, peach and muscatel chutney, pickled baby fig and pane croccante

*Pick three cheeses — All cheeses are Australian and local wherever possible*

Arnoldi gorgonzola dolce (blue)

Mafra pyramid (cheddar)

Monte Russo (cows’ washed rind)

Adelaide Hills triple cream (brie)

## Sides

*Add \$5 per person*

Couscous, sundried tomato and feta salad

Whipped butter mashed potato (gf)

Parsley, Parmesan blackened carrots (gf)

Baked herb chat potato (gf/df)



Please note the menu is seasonal and subject to variation. (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp.





## Customise

TAILOR YOUR EXPERIENCE WITH ANY OF THE FOLLOWING VARIATIONS, TO PERSONALISE YOUR DAY

*// All prices are per person*

### FOOD

#### Cocktail hour

Charcuterie grazing station and roving canapés + \$35

Canapés + \$5 per canapé

#### Entrée - standing or seated

Mini meals + \$12

Alternate drop entrée + \$30

Shared grazing starter of cured meats, premium cheeses, artisan breads, pickled vegetables + \$15

#### Dessert

Shared dessert + \$15

Alt drop dessert + \$15 or \$10 if in conjunction with 2 course entrée and main

Cheese and Chocolate Cart + \$25

Stations are \$25pp based upon min 60 guests

### BEVERAGE

#### Add a Champagne tower

+ \$550 includes tower for up to 80 guests, acrylic drip tray and professional Champagne host. Sparkling wine is POA, or used as part of your beverage package.

### His & Her Cocktail Cart

+ \$15. Choose 2 cocktails available from our seasonal selection for your guests to enjoy on arrival. Presented on our cute white carts, complete with fresh styling, this is the perfect statement.

#### Bar tab

Replace the beverage package with a bar tab set to your chosen limit and deduct \$45 from the package price

#### Extension

Extend your beverage package from 5 to 6 hours + \$10

#### Deluxe wines

Upgrade to a premium inclusion of French Sparkling and your choice of 2 deluxe red and 2 white wines + \$12

### STYLING

#### Styling

Customised cocktail reception floral, signage and styling at \$35 for a cocktail wedding or + \$40 seated reception via our in-house styling and design team.

Ceremony packages available at \$1,400.





# ROSE ROOM

A GLAMOROUS AFFAIR

Welcome to Cloudland's rooftop wedding space. The Rose Room overlooks Cloudland's famous internal waterfall and garden to bring you the best of the outdoors that the weather can't spoil.

Discover this budding new masterpiece with lovingly crafted herringbone parquetry, swathes of pink marble, touches of brass and natural timbers adorning the walls.

<i>FEATURES</i>	<i>CAPACITY</i>
Indoor and outdoor area with covered garden terrace	100 – 300 seated 100 – 700 cocktail style

Floor to ceiling glass windows overlooking waterfall and natural garden

Bespoke lounge settings

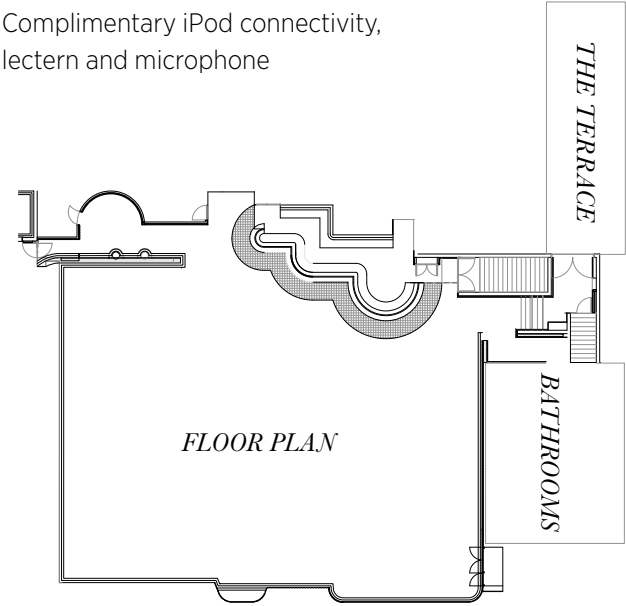
Private bathrooms and pamper lounge

Wrap around pink marble bar

Choice of walnut mahogany or white Tiffany chairs

Round, oval or banquet tables to best accommodate preferred floorplan

Complimentary iPod connectivity, lectern and microphone





# MOON ROOM

CLASSIC & SOPHISTICATED

The room features grand floor to ceiling windows, private bar, and mirror panelling.

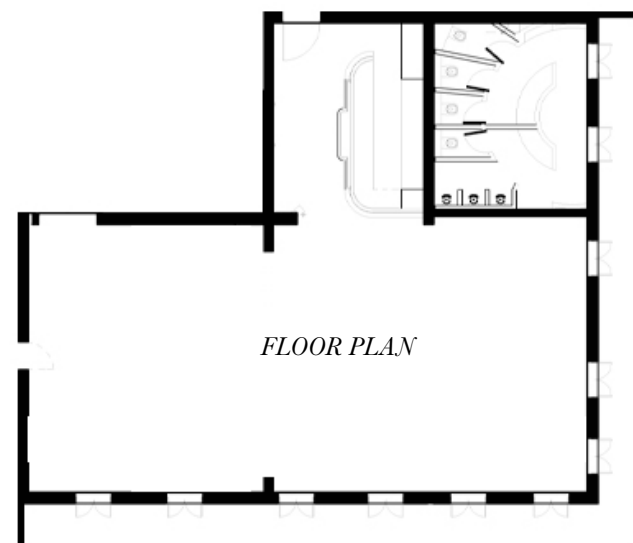
Guests will feel on top of the world as they take in views of the urban hub below from an enclosed glass wrap around balcony.

## CAPACITY

50 – 90 seated  
200 cocktail style

## FEATURES

- Enclosed balconies
- Floor to ceiling glass windows with a wrap around verandah featuring polished timber floors
- Recently refurbished fixtures and fittings
- Bespoke lounge settings
- Private bathrooms
- Private bar
- Choice of walnut mahogany or white Tiffany chairs
- Round, oval or banquet tables to best accommodate preferred floorplan
- Complimentary iPod connectivity, lectern and microphone





## HERITAGE ROOM

ELEGANT & ORNATE



Our Heritage Room represents a bygone era, with stunning original features alongside new wood paneled walls, intricate glass chandeliers and herringbone flooring. This room exudes intimacy and has a homely inspired whisky bar, lounge and outdoor balcony area.

### FEATURES

L-shape floorplan featuring beautiful whisky bar and separate break-out lounging area alongside banquet dining setting

Herringbone polished timber floorboards

Crystal adorned chandeliers

Bespoke lounge settings

Outdoor balcony access

Choice of walnut mahogany or white Tiffany chairs

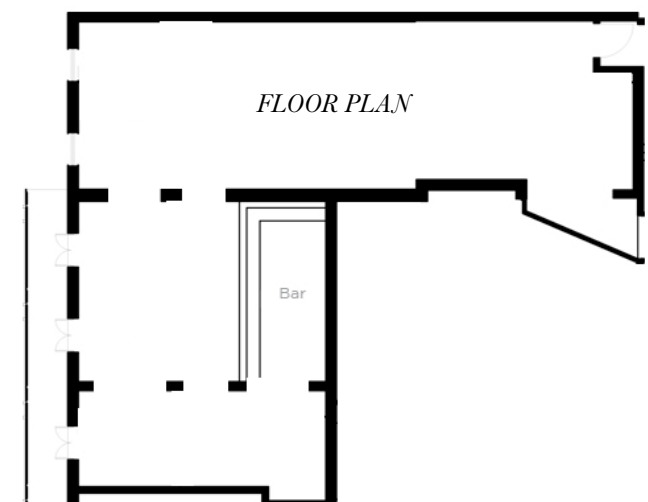
Round, oval or banquet tables to best accommodate preferred floorplan

Complimentary iPod connectivity, lectern and microphone

### CAPACITY

50 – 90 seated

200 cocktail style





# ALICE ROOM

WONDERLAND ESCAPE

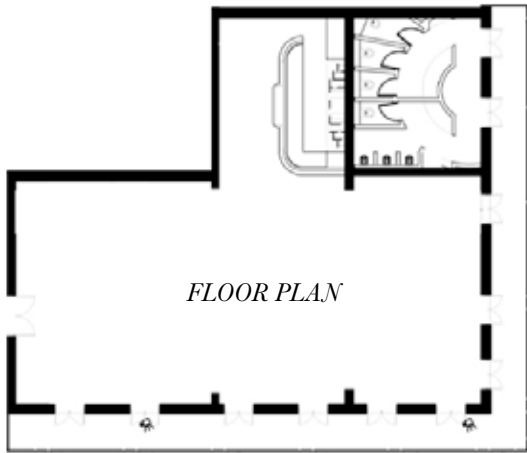
Home to the prettiest, most decadent and enchanting chandelier, welcome to your own private wonderland. Alice's chic interior with a twist of quirkiness is surrounded by an enclosed balcony, providing a unique and glamorous space to let your imagination run wild.

CAPACITY

50 – 90 seated  
200 cocktail style

FEATURES

- Enclosed balconies
- Floor to ceiling glass windows and wrap around verandah featuring polished timber floors
- Recently refurbished fixtures and fittings
- Bespoke lounge settings
- Private bathrooms
- Private bar
- Unique 'Alice' inspired décor inclusive of beautiful 3m round crystal chandelier in centre of room
- Choice of walnut mahogany or white Tiffany chairs
- Round, oval or banquet tables to best accommodate preferred floorplan
- Complimentary iPod connectivity, lectern and microphone





## THE CELLAR

CONTEMPORARY & INTIMATE



Go underground to discover Cloudland's stone cellar, complete with a 'sky of diamonds' ceiling where you'll find silk couture curtains and hand carved timber screens that create a luxurious and sophisticated style.

Leather bound booths, intricate chandeliers and a marble bar finish off this intimate setting which is full of old-world charm.

### FEATURES

Underground private reception space beneath Cloudland's ground floor

Exposed brickwork, intricate lighting installation and stone clad floors

Five break-out booth areas for seating from 5 – 20 each

Private bar

Floor to ceiling chain curtain feature installation

Private bathrooms

Choice of walnut mahogany or white Tiffany chairs

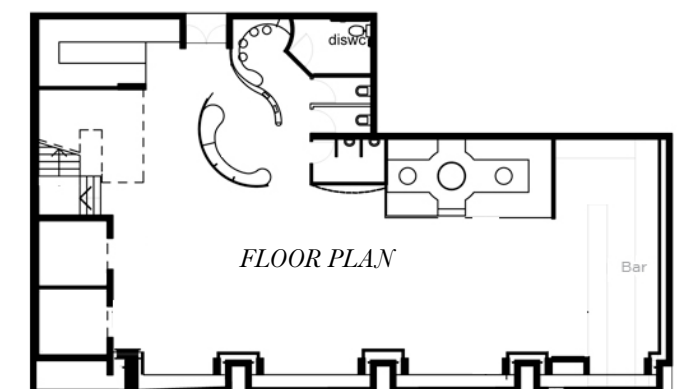
Round, oval or banquet tables to best accommodate preferred floorplan

Cocktail furniture available to accommodate stand-up style events

Complimentary iPod connectivity, lectern and microphone

### CAPACITY

20 – 48 seated  
80 cocktail style







## Ceremonies

HOST YOUR WEDDING  
CEREMONY AT CLOUDLAND

// \$1,500

Choose your preferred room for an all-inclusive on-site wedding occasion, ensuring a smooth and seamless event for all. Complete with planning administrative services. Make your wedding a simple and stress free experience.

### THE DETAILS

1 hour exclusive use  
in your private room of choice  
for your ceremony proceedings,  
1 hour immediately prior to  
reception cocktail hour  
start time

#### **Chairs**

32 chairs for guest seating in  
4 rows of 4 with your choice  
of walnut mahogany or white  
Tiffany chairs. Additional chairs  
\$5 each.

**Signing table**  
with 2 chairs

#### **In-house tech**

includes on-site technician for  
the duration of your ceremony  
to manage all AV, PA, sound  
and lighting requirements for a  
smooth and seamless ceremony

### CUSTOMISE

*Tailor your ceremony to suit:*

Custom and bespoke ceremony  
styling and floral package  
\$1,400. Please refer to Styling on  
page 40 for details.

#### **1 additional hour\***

following ceremony for  
congratulatory drinks and photo  
moment + \$20 per person.  
Includes Champagne toast (beer  
and wine also available)  
and 2 roving canapés.

#### **On-Site Coordinator**

included to coordinate guests  
and bridal procession

\*Subject to availability.



## Styling

This simple three step process begins with a detailed creative meeting set six months prior to your wedding day. A mood board and design brief is created just for you before designing custom styling to match your vision.

### THE DETAILS

#### Ceremony Package// *\$1,400\**

*Inclusive of:*

Choice of arbour or feature installation

Fresh flowers and styling to complete choice of arbour

Floral or candle décor for ceremony chairs within aisle

Welcome signage and stand

Aisle runner

#### Cocktail Reception Styling//

*\$35 per person\**

*Minimum 80 guests or POA*

*Inclusive of:*

Centrepieces for furniture settings

Fresh flowers for centrepieces for break-out settings

Linen runners or overlays for furniture settings

Welcome sign and stand

Candle-based styling throughout venue

Wishing Well

Stationery for beverages, menus, cards and gifts - complete with frames

Fresh flowers for welcome sign

#### Sit-down Reception Styling//

*\$40 per person\**

*Minimum 80 guests or POA*

*Inclusive of:*

Custom 100% French linen napkins in choice of colours

Custom linen table runners or overlays

Candle lit centrepiece installations for each table

Fresh floral arrangements for each table

Design and printing of menu placecards for each place setting, table numbers, beverage signage, cards and gifts signage printed on custom stock

#### Additional Styling Options// *POA*

For customised ideas and endless styling solutions to create your wedding day 'wow' factor, please speak with our in-house stylist to collaborate on a unique look created for your special day, inclusive of:

Hanging installations - floral, lighting, drapery

Bouquets and buttonholes

Lighting solutions

Furniture hire

Invitations and wedding websites

\*Set up and pack down is an additional \$360. Delivery and collection \$240.







## Entertainment & Audio Visual

### THE DETAILS

Every wedding  
hosted includes:

#### **Ceremony Package// Duration — 1 hour**

An AV technician will manage the set-up of all AV and music related requirements. This includes management and cueing of all processional, signing and recessional music, (before, during and after ceremony background music) iPod connectivity and microphone.

#### **Reception Package**

An AV technician will be available during your reception for 'bump-in' — arrival of entertainment providers such as bands and DJs, in addition to microphone, lectern and basic audio visual set-up (inclusive of iPod connectivity as required).

### CUSTOMISE

#### **Reception Package Lighting Upgrade// \$500**

Add a dedicated audio visual and lighting specialist to manage specific themed lighting for the bridal party entrance, cake cutting, speeches, first dance, and late night dancing. The specialist will also manage and co-ordinate outsourced entertainment providers, in addition to managing all sound, lighting and audio visual requirements for the duration of your reception.

#### **DJ & Lighting Package// \$1,100**

*Duration — 6 hours*

A dedicated in-house DJ complete with full set-up — in-house technician, audio visual and lighting to manage and co-ordinate all VIP songs, requests and music for the duration of your reception.

#### **Dance Floor// \$650**

#### **Dance on a Cloud// \$500**

Captivate your guests with a fairy tale first dance on a cloud, featuring a smoky and engaging floating environment for your first dance, providing a magical moment for your photographer to capture.

#### **Fireworks Upgrade// \$1,000**

Make your wedding ultra special with a fireworks package! Complete with 4x3m sparks to be scheduled for your first dance, bridal party entrance, cake cutting or preferred moment.

### BUNDLE AND SAVE

#### **Package Bundle// \$2,900**

#### **6 Hour DJ Package**

#### **Lighting Package**

#### **Fireworks**

#### **Dancing on a Cloud**

#### **Dance Floor**

#### **Technician for duration of Reception**



# Partners

Introducing Cloudland’s dedicated Partners, a collection of Brisbane’s best wedding vendors in their specialised field

## IN-HOUSE STYLING & FLORAL

**Main Event Weddings**  
Cassie Visser and Annalise Fogg  
0400 948 340  
0401 957 647  
stylist@maineventweddings.com.au  
maineventweddings.com.au

## CELEBRANTS

**James McLauchlan**  
0418 763 117  
james\_civilcelebrant@outlook.com  
jmcelebrant.com.au

**Alana Salm Weddings**  
Alana Salm  
0415 355 744  
alana@weddingsbypopulardemand.com

**Brisbane City Celebrants**  
Cara and Jamie Hodge  
0433 774 789  
marryme@brisbanecitycelebrants.com.au  
brisbanecitycelebrants.com.au

**The Marrying Kind**  
Collection of 6 female Celebrants  
tmkcelebrants@gmail.com  
tmkcelebrants.com

## PHOTOGRAPHY & VIDEOGRAPHY

**Lover of Mine – Photography**  
Anthony and Kim  
0433 947 407  
hello@loverofmine.com.au  
loverofmine.com

**Todd Hunter McGaw – Photography**  
Todd and Alyda McGaw  
0402 440 176  
info@toddhuntermcgaw.com.au  
toddhuntermcgaw.com.au

**Pellizari Photography & Film**  
Melissa Gibson  
0400 221 199  
melissa@pelizzariphotography.com.au  
pelizzariphotography.com.au

**Your Wedding Story – Videography**  
Michaela Ryan  
0423 378 250  
michaela@yourweddingstory.com.au  
yourweddingstory.com.au

**Forever Features Film**  
Tyronne  
0410 184 303  
07 5042 8704  
foreverfeatures.com.au

## RIGGING, HIRE, LIGHTING

**AVIdeas**  
Nathan Geeves  
07 3275 2444  
info@avideas.com.au  
avideas.com.au

**Staging Creations – Dance Floors & Staging**  
Dale Cartwright  
0400 198 367  
dale@stagingcreations.com.au  
stagingcreations.com.au

**Event Letters – Light Up Letters**  
Kaitlyn Clark  
0430 369 367  
bookings@eventletters.com.au  
eventletters.com.au

**Brandition**  
Nicola Briggs  
07 3392 8549  
sales@brandition.com.au  
brandition.com.au

## CAKES

**Vanilla Pod**  
Carla Burns  
07 3268 7285  
weddings@vanillapod.com.au  
vanillapod.com.au

## PHOTOBOOTHS

**The Photobooth Guys**  
07 3137 1103  
thephotoboothguys.com

**In the Booth**  
1300 026 684  
inthebooth.com.au

## HAIR & MAKE-UP

**The Beauty Case**  
Khesanh Brock  
0433 772 294  
hello@thebeautycase.com.au  
thebeautycase.com.au

**Dyan Copeman Make-Up Artist**  
Dyan Copeman  
0468 955978  
dyan.copeman@gmail.com  
dyancopeman.com

## ENTERTAINMENT

**Cloudland DJ**  
\$900 for 6 hour reception set  
Ask your Wedding Executive for more details

**Rush Entertainment – Bands, Live Acts & Soloists**  
Leah Rush  
0413 162 447  
admin@rushentertainment.com.au  
rushentertainment.com.au

**G&M Group – DJs & MCs**  
Glenn McKay  
1300 736 233  
glenn@gmeventgroup.com.au  
gmeventgroup.com.au

**Michael Eotvos Music – Soloist & DJ**  
Michael Eotvos  
info@michaeleotvos.com  
michaeleotvos.com

## ACCOMMODATION

**Bridal Suite & Guest Accommodation**  
**The Ovolo Hotel**  
07 3253 6999  
ovolohotels.com

**Alex Perry Hotels**  
1800 274 683  
alexperryhotelandapartments.com.au

**Hotel X**  
07 3519 1000  
hotelx.com.au



