



PERFECT HOSTS FOR EVERY

WEDDING

ISSUE 10 2024





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 Visser".

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
- 20 Cocktail
- 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 \$429 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

On-site ceremony 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)
Wedding night accommodation for the bride and groom at Hotel X,* Fortitude Valley	Nativo Terre di Chieti Cantina Tollo Pinot Grigio (Abruzzo, Italy)
Three tiered wedding cake 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)
Tailored floral and styling for ceremony and reception from Main Event Weddings*	Maxwell Silver Hammer Shiraz (McLaren Vale, SA) Ross Hill Harry Pinot Noir (Orange, NSW)
Personalised light up letters with your initials by Event Letters*	Turkey Flat Butchers Block GSM (Barossa Valley, SA)
Exclusive 8 hour photography package from Lover of Mine* with Lead Photographer – Anthony	Irvine Merlot (Eden Valley, SA) Penley Estate Argus Argus Shiraz Cabernet Merlot (Coonawarra, SA) Boag’s Premium Light
Dance floor White or black gloss 4m x 4m dance floor supplied by Staging Creations	Valley Hops Exhibitionist Tropical Ale Draught
Tailored 3 course menu to suit your taste and style, from our Plated or Family Style Dining Menus	Valley Hops Diehards Dummy Half Lager Draught
6 Hour Deluxe beverage package <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 \$169 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 Premium 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)

Boag's 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 \$142 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)

Boag's 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 \$132 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)

Boag's 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

// \$150 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.

Cheese and Charcuterie Grazing Station

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

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 extraordinarily tasty treat!

Dumplings

Assorted dumplings, siu mei and bbq pork buns with a selection of dipping sauces and condiments

Oyster Bar

Natural Sydney rock oysters and Pacific oysters with a selection of dressings and accompaniments

Paella Station

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with a saffron seafood stock and bomba short grain rice (gf/vo)

Chilled Seafood Bar

\$50 per guest

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes

Yiros

\$2,600

Accommodates 100 guests

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

Boards

Cheese

\$150

Accommodates 10-15 guests

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

Charcuterie

\$150

Accommodates 10-15 guests

Selection of cured meat with breads, crackers, pickled vegetables and chutneys



Classic Cocktail Canapés Menu

Classic cold canapés

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Smoked duck breast, pickled heirloom beetroot, candied orange (df/gf)

Seared yellowfin tuna, miso mayonnaise, toasted sesame seeds (df/gf)

Sumac lamb fillet, goats curd, olive crumb (gf)

Chicken and tarragon terrine, mayonnaise, sourdough crumb (gfo)

Smoked salmon, crème fraîche, chives, blini

Classic hot canapés

Confit duck spring roll, sweet chilli dipping sauce (df)

Pork and caramelised onion sausage roll, tomato chutney (df)

Sweet potato and cashew empanadas, avocado, chilli (ve/v)

Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Mini beef wellington tarts, wild mushrooms, chimichurri

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

Mini Meals

Cheeseburger slider — 100% Queensland grain fed Wagyu beef, house made burger sauce, onion, American cheese and pickle on a brioche bun (gfo)

Sticky pork belly, char sui dressing, Asian slaw, coriander, fried shallots (df)

Karaage chicken, sticky rice, smoked soy mayo, toasted sesame

Crunchy prawn salad, pico de gallo, avocado (df/gf)

Tasmanian salmon poke bowl, edamame, black rice, wakame, radish, furikake (df/gf)

Bangers and mash — local chipolata sausage, truffle mash, charred onions, pepper gravy (df/gf)

Dessert canapés

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)

Deluxe Cocktail Canapés Menu

Add \$1 per person, per canapé to your wedding package experience

Deluxe cold canapés

Pacific oyster, cucumber, dill and elderflower mignonette (df/gf)

Blackberry and gin cured kingfish, avocado, salmon pearls (df/gf)

Poached Mooloolaba prawn, pink pepper, cucumber, verjus (df/gf)

Beef tartare, pickled guindilla, smoked extra virgin olive oil (df/gf)

Manchego, prosciutto, fig, basil (gf)

Deluxe hot canapés

Seared lamb kofta, mint yoghurt sauce (gf)

Handmade falafel, macadamia feta, pomegranate, mint (df/gf/ve/v)

Sticky char sui pork belly, pickled cucumber, fried shallots (df)

Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Smoked barramundi croquette, bonito mayo (gf)

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/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.

Family Style Dining Menu

Select two mains and three sides. Entree’s come at an additional cost.

Cheese and Charcuterie

\$15 per person*

Entrées

\$25 per person*

Select two from the following:

Confit salmon, pink peppercorn, compressed cucumber, dill, finger lime dressing, salmon pearls (df/gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf)

Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

Prosciutto, figs, prune gel, picos, sorrel (df)

Pacific oysters, finger lime and pomelo mignonette, caviar (df/gf)

**In addition to your Family Style Dining Package listed on page 12.*

Mains

Select two from the following:

Rosemary and garlic slow cooked lamb shoulder, seeded mustard jus (df/gf)

Harissa roasted chicken, mint yoghurt dressing (gf)

Baked Queensland barramundi, gremolata, chive butter, capers (gf)

Sage and garlic pork collar, apple and cider compote, pan jus (gf)

18hr cooked Wagyu brisket, pico de gallo, fresh herb salad (gf)

Middle Eastern roasted cauliflower, macadamia, pomegranate and mint salsa (df/gf/ve/v)

Sides

Select three from the following:

Additional sides \$5 per side

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

Roasted butternut, harissa dressing, gremolata (df/gf/v)

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)

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

Select two mains. Entree’s, dessert and sides come at an additional cost.

All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt.

Entrées – cold plated \$35 per person*

Select two from the following:

Smoked duck breast, heirloom beetroots, beetroot gel, hazelnut praline, shiso (df/gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

House made Tasmanian salmon rilette, salmon pearls, bronze fennel, pomme gaufrettes (gf)

Lamb loin, goats curd, chickpea, zucchini flower, pomegranate and mint salsa, lemon oil (gf)

Entrées – warm plated \$35 per person*

Select two from the following:

Butter poached lobster tail, saffron risotto, bisque, lemon oil, cress (gf)

Slow cooked beef cheek, celeriac, pancetta crumb, Bourguignon sauce (gf)

Free range pork belly, cauliflower, pickled mushrooms, cider jus, puffed grains (gf)

Swimmer crab spaghettini, chilli, garlic, shallots, gremolata, lemon (df)

Urban Valley mushroom risotto, Grana Padano, sage, truffle oil (gf/veo/v)

Goats cheese souffle, butternut purée, hazelnut and pepita praline, soft herbs (gf/v)

Mains

Select two from the following:

Eye fillet, celeriac gratin, blackened onions, Madeira jus (gf)

Slow cooked S.Kidman Beef short rib, tarragon mash, pickled mushrooms, salsa verde (gf)

Chicken breast, blackened carrots, carrot purée, thyme jus gras, kale (gf)

Barramundi, black mussels, asparagus, sauce vierge, chervil (gf)

Seared lamb rump, blistered tomatoes, butternut purée, seeded mustard jus (gf)

Roasted chicken breast, blistered tomatoes, truffle polenta, cavolo nero (gf)

Desserts \$15 per person*

Select two from the following:

Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)

Lemon meringue tart, raspberry compote, roasted macadamia (v)

Vanilla bean panna cotta, blackberries, toasted coconut, sorghum (gf/v)

Section 28 monte rosso washed rind cheese, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

Sides

Add \$5 per person, per side*

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

Roasted butternut, harissa dressing, gremolata (df/gf/v)

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)

*In addition to your Plated Dining Package listed on page 15.



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 two roving canapés + \$35pp
Canapés + \$5pp per canapé

Entrée - standing or seated

Mini meals + \$12pp

Alternate drop entrée + \$35pp

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

Dessert

Shared dessert + \$15pp

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

Cheese and Chocolate Cart + \$25pp

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

+ \$15pp. 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 \$45pp from the package price

Extension

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

Deluxe wines

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

STYLING

Styling

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

Ceremony packages available at \$1,500.



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

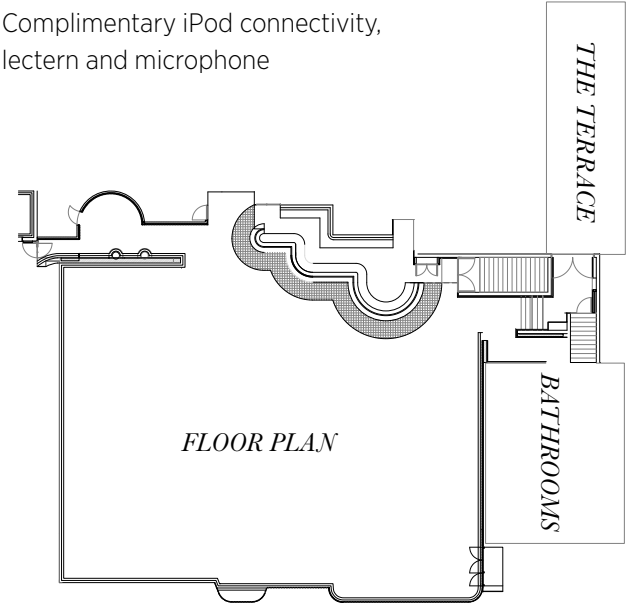
Private bathrooms and pamper lounge

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.

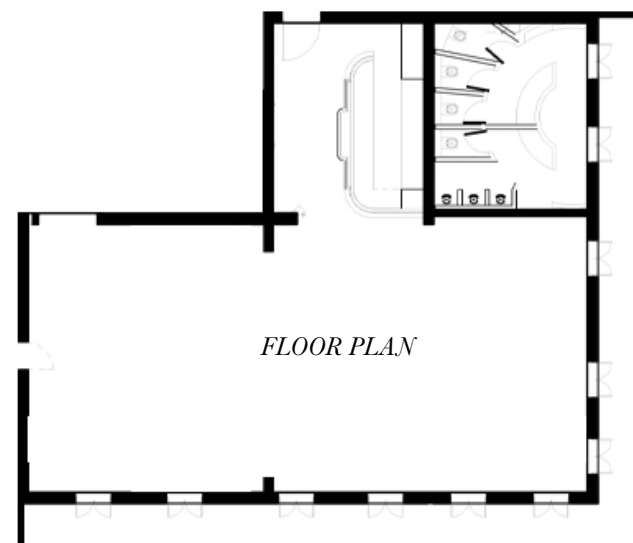
Guests will feel on top of the world as they take in views of the urban hub below from an enclosed glass wrap around balcony.

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

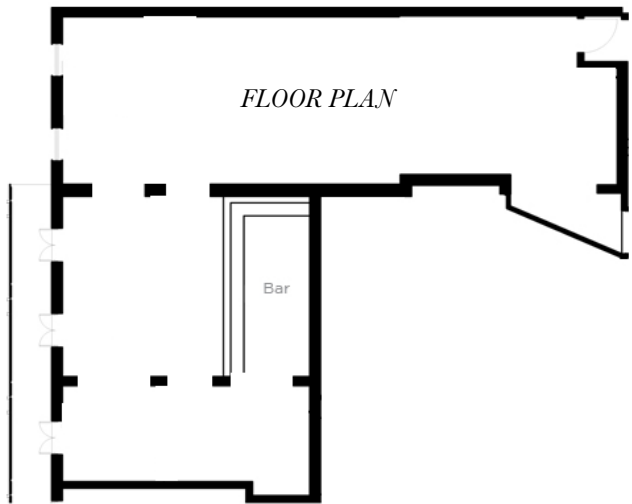
Round, oval or banquet tables to best accommodate preferred floorplan

Complimentary iPod connectivity, lectern and microphone

CAPACITY

50 – 90 seated

200 cocktail style



ALICE ROOM

WONDERLAND ESCAPE

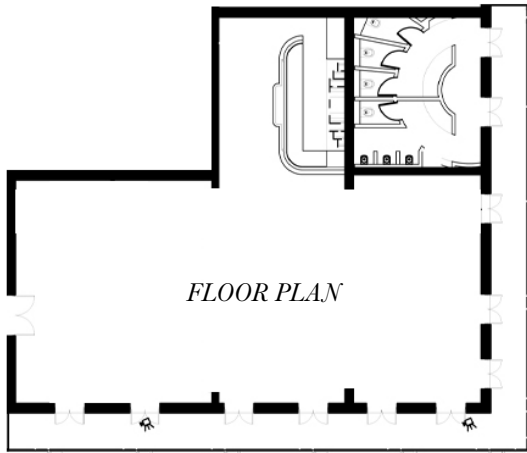
Home to the prettiest, most decadent and enchanting chandelier, welcome to your own private wonderland. Alice's chic interior with a twist of quirkiness is surrounded by an enclosed balcony, providing a unique and glamorous space to let your imagination run wild.

CAPACITY

50 – 90 seated
200 cocktail style

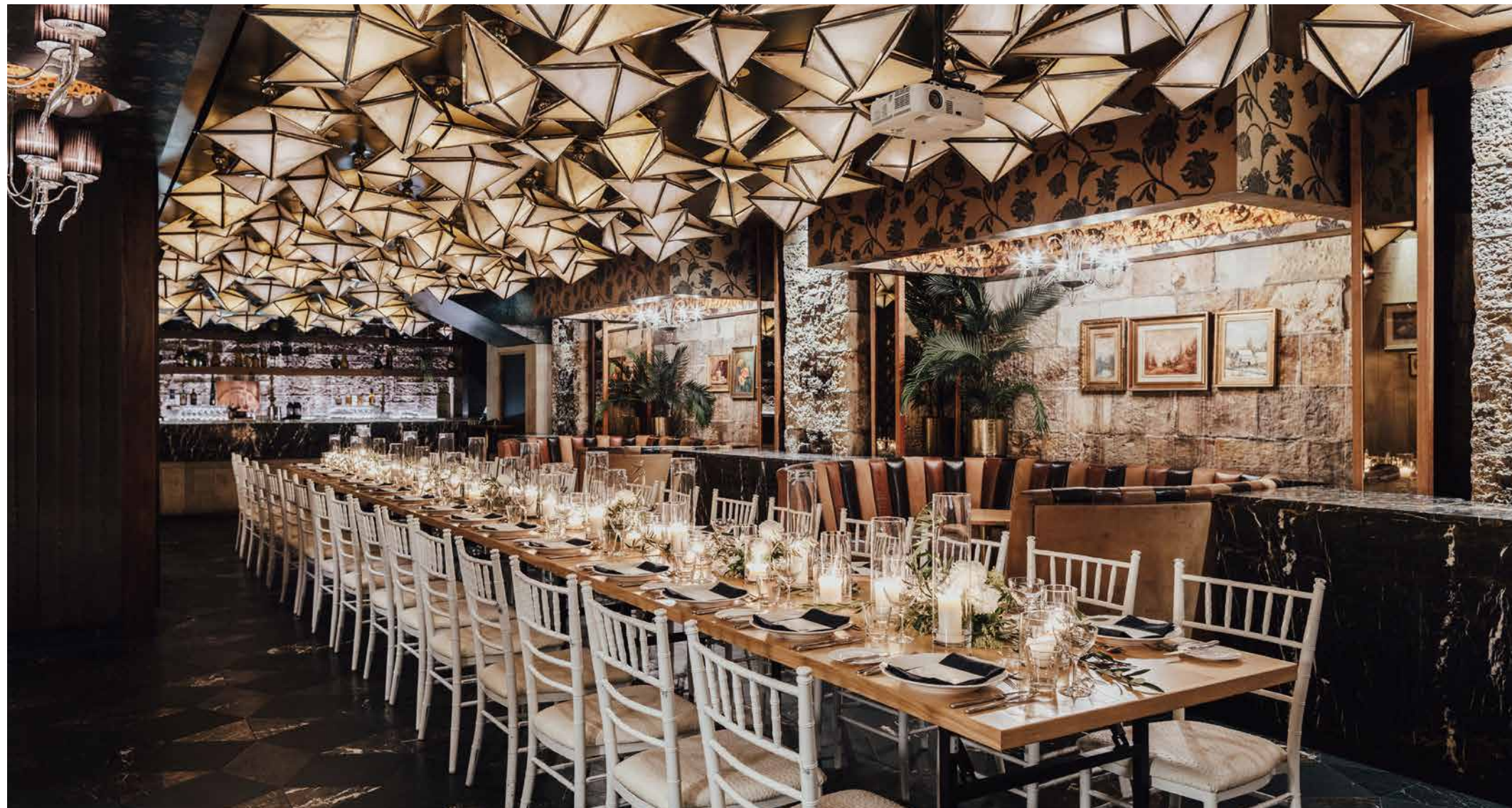
FEATURES

- 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

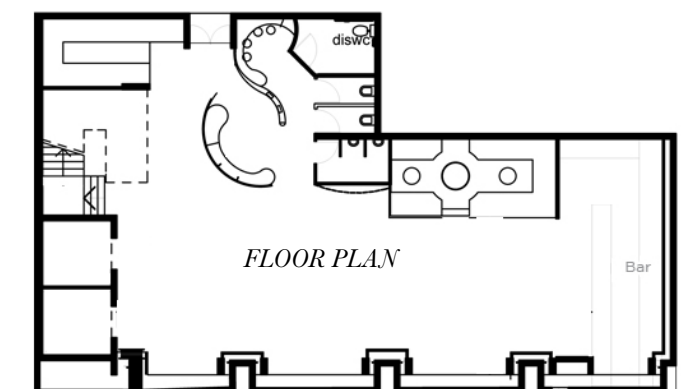
Round, oval or banquet tables to best accommodate preferred floorplan

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

// \$1,700

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

Your chosen processional song
played on cue

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

Rehearsal

with your Wedding Planner and
Wedding Day Coordinator to
ensure your big day runs to plan.
If you require your celebrant to
be present during the rehearsal,
please discuss with your
Wedding Planner.

CUSTOMISE

Tailor your ceremony to suit:

Custom and bespoke ceremony
styling and floral package \$1,500.
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// *\$1,500**

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 & Mariah Pires
0400 948 340
0423 475 845
planner@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

Out Of The Dark Lighting
Sarah Thorley
0404 516 113

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

