



THE WORKSHOPS RAIL MUSEUM

# WEDDING PACKAGES





## CONGRATULATIONS ON YOUR ENGAGEMENT!

It's an exciting time and we thank you for considering The Workshops Rail Museum as your wedding venue.

We offer flexible options to tailor your special day to suit your requirements and budget.

Enjoy the Museum's picturesque locations for your wedding photography free of charge\* as our gift to you.

\*Within our open hours 9:30am-4pm

# WEDDING CEREMONY PACKAGES

We offer variety of ceremony areas for you to choose from with two set packages:

## STANDARD CEREMONY

\$750 with a booked reception

\$900 ceremony only

30 chairs for guests or 10 bench seats

Red carpet aisle

8 shepherds hooks with hanging mason jars

Wedding register table dressed with 2 Heritage QR Commissioners chairs

Self serve iced water station for guests

## DELUXE CEREMONY

\$950 with a booked reception

\$1,100 ceremony only

30 white Tiffany chairs

Red carpet aisle

8 shepherds hooks with hanging mason jars

White bridal archway

Wedding register table dressed with 2 white Tiffany chairs or 2 Heritage QR Commissioners chairs

Self serve iced water station for guests

## EXTRAS

Upgrade to white tiffany chairs in the standard package \$220 for 30

Extra tiffany chairs to either package \$8.00 each

# WEDDING RECEPTIONS

Five hour venue hire includes - linen, crockery, glassware, cutlery and security.

We offer three different locations to choose from:

## REFRESHMENT ROOM - \$450

Complete with a cosy fireplace, this space requires very little embellishment

Capacity Dinner - 72

Cocktail - 80

## TRACKSIDE CAFÉ - \$595

The original workers' dining hall is perfect for larger events and functions

Capacity Dinner - 220

Dinner with dance floor - 200

Cocktail - 300

## MOVING GOODS - \$1500

Featuring the BB15 locomotive

Capacity Dinner - 300

Dinner with dance floor - 250

Cocktail - ≤1000



## PRE DINNER CANAPÉS

30 minute - \$16.50 per person

60 minute - \$21.50 per person

## HOT - CHOOSE THREE OPTIONS

Morrocan spiced lamb skewer

Lemon pepper crumbed fish goujons

Vegetarian spring rolls

Chili plum glazed prawns

Crumbed halloumi chili tomato jam

Chicken and leek tart

## COLD - CHOOSE THREE OPTIONS

Cherry tomato, bocconcini and basil skewer with balsamic

Smoked salmon, cream cheese and cucumber

Cranberry, prosciutto and goats cheese crostini

Chorizo, feta and olive stack

Prawn, avocado and creme fraiche

Chicken, chive and sour cream tartlet

## ALTERNATIVE DROP

2 course alternate drop \$57.90 per person

3 course alternate drop \$70.90 per person

## ENTREE - CHOOSE TWO OPTIONS

Feta, pear and walnut salad

Satay chicken with rice pilaf and roasted peanuts

Grilled halloumi with vine ripened cherry tomatoes and basil

Lemon butter scallops with sweet corn puree and prosciutto

## DESSERT - CHOOSE TWO OPTIONS

Vanilla bean panna cotta with fresh berries, sugar shards and cream

Hazelnut mousse meringue with chocolate filigree

Walnut and chocolate brownie with vanilla ice cream, chocolate fudge and candied walnuts

Raspberry and white chocolate cheesecake with mint shaved coconut

## MAIN - CHOOSE TWO OPTIONS

Beef wellington with duchess potato, dutch carrots, green beans and mustard jus

Braised pork loin with sweet potato mash, broccolini, roasted cherry tomato and sage butter sauce

Oven baked snapper with couscous, fried shallot and lemon dill compound butter

Poached chicken breast with creamy polenta, wilted spinach, spiced pumpkin and garlic mushroom sauce





# CARVERY BUFFET

\$62 per person

\$35 per child – up to 12yrs old

## CARVERY MEATS – PLEASE CHOOSE TWO

Sundried tomato and garlic roast beef

Tandoori chicken with natural yoghurt

Baked snapper with dill, caper and fennel

Pesto and parmesan pasta

## BUFFET

Roasted paprika potatoes or steamed rice

Vegetable medley

Pumpkin and sweet potato

Tossed salad

Sour cream, bacon and chive potato salad

Coleslaw

Fresh baked house bread

## DESSERT – PLEASE CHOOSE TWO

Will be served alternate drop

Vanilla bean panna cotta with fresh berries,  
sugar shards and cream

Hazelnut mousse meringue with chocolate  
filigree

Walnut and chocolate brownie with vanilla  
ice cream, chocolate fudge and candied  
walnuts

Raspberry and white chocolate  
cheesecake with mint shaved coconut

# WEDDING MENU – DELUXE COCKTAIL

\$69.50 per person

## ENTRÉE - 45 MINUTES OF CANAPÉS

### COLD CANAPÉS

Bruschetta with vine ripened tomatoes, kalamata olives, fresh basil, olive oil and garlic

Prosciutto, cranberry and goats cheese crostini

Prawn and avocado mousse on melba toast

### HOT CANAPÉS

Plum and duck spring rolls

Seared sea scallops with a dill and caper cream served in Chinese spoons

Minted lamb kofta

## MAIN - 1 HOUR OF FORK DISHES FORK DISHES SERVED IN BAMBOO BOATS

Honey chicken served on rice

Sundried tomato, cashew and spinach fettuccine with parmesan

Garlic soy beef noodles

## DESSERT - 30 MINUTES OF COCKTAIL DESSERTS

Pavlova bites with berry cream and strawberry

Profiteroles

Chocolate and walnut brownie

Selection of cheese cakes

## CHEESE BOARDS – WILL BE SERVED DURING DESSERT

Served with a selection of dried fruits and berries

Water crackers

Cheddar

Blue cheese

Camembert

Edam





# SPECIAL REQUESTS

You may wish to have your wedding cake served as dessert.

We offer this service at \$4.50 per person which includes your cake served with cream and macerated berries.

Cake cutting and bagging - \$1.20 per person - you supply bags/boxes

## SPECIAL DIETARY REQUIREMENTS

We are more than happy to cater for guests with special diets who are attending your reception. Please discuss these requirements with the function coordinator.

## EXTRAS MEALS

Should you require meals for your DJ, Photographer, MC or any other non-guest attendee of your reception we can supply a plated main meal of the day for \$35 per person

## CHILDREN'S MEALS

Price applicable to children under 12 years:

\$26.50 per child

Which includes one choice only of chicken nuggets & chips, fish bits & chips, or dagwood dog & chips; followed by an ice-cream Sundae

## MUSEUM OPEN FOR GUESTS - \$500

Enjoy exclusive access for your guests to wander and explore the Museum while you make the most of our onsite photography locations from 4–6pm.

# BEVERAGES

## BAR TAB

Choose an amount to put on the bar and which drinks you would like included in the tab, Guests are able to pay for their own drinks if they request something not included in the tab. Any monies remaining at the end of the night will be returned

## CASH BAR

Guests pay for all drinks

## ALCOHOL LIST

### Standard local beers

eg Great Northern, XXXX Gold, Tooheys Extra Dry, Hahn Premium Light

### Heavy Local beer

eg XXXX Heavy

### Premium Beers

eg Corona, Pure Blonde, Crown

### Craft Beers

4 Hearts Brewing, Scenic Rim Brewery

### House Wine by the glass

Please contact function coordinator for current stocked wines

### Cans of spirits

Bundaberg Rum, Smirnoff Double Black, Jack Daniels, Jim Beam

### Cruisers

### Cider

### Standard mixer

Vodka, Rum, Scotch, Whisky, Gin

### Soft drink & Juice

Photographs courtesy of  
Tall Timber Studio, Mt Crosby.

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Prices correct as of July 2020

**THE WORKSHOPS  
RAIL MUSEUM**

QUEENSLAND  
MUSEUM NETWORK



Queensland  
Government

