

HOTEL OVERVIEW

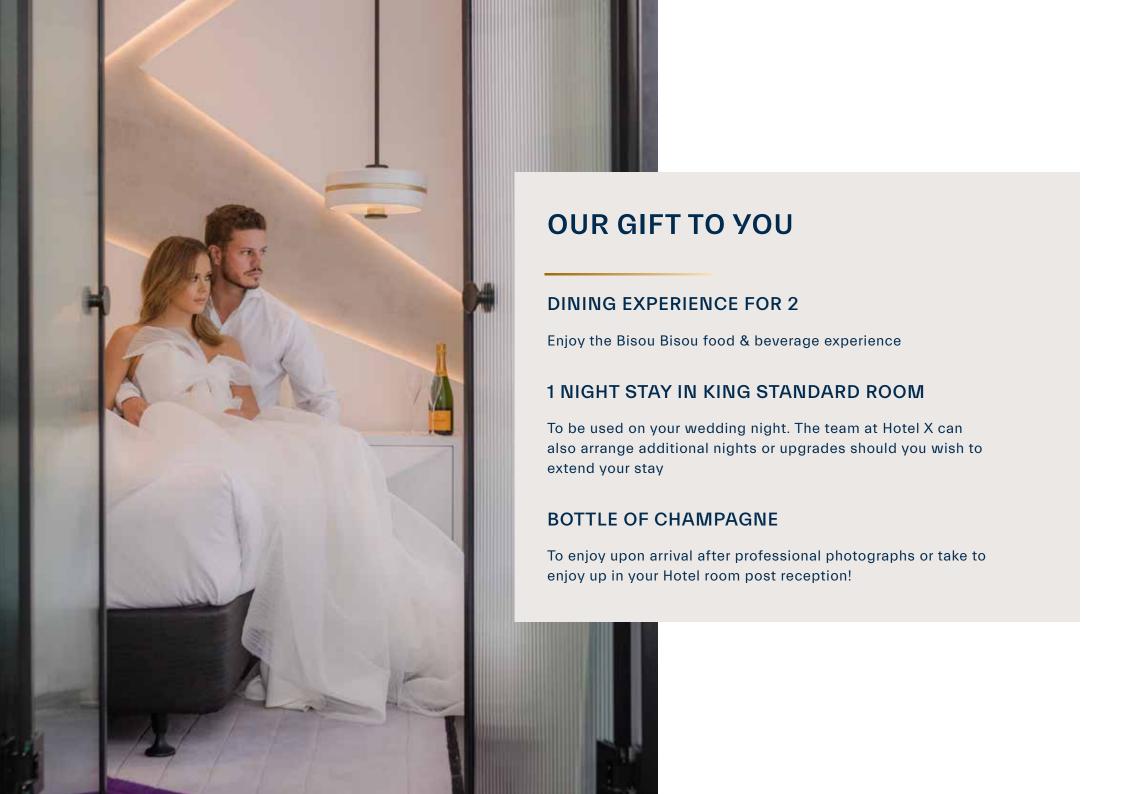
Just minutes from the Brisbane River, the boutiques of James Street and the best restaurants in Brisbane; Hotel X literally marks the spot. Treat your guests to a one stop wedding destination and allow the team at Hotel X & Bisou Bisou to curate the most memorable day of your life.

Bisou XYZ, our fabulously agile reception room, with 190m² of uninterrupted space opens onto a 50m² terrace overlooking bustling Brunswick Street. Custom built to the highest level, it's a fully flexible space with several configurations allowing for both cocktail and banquet style receptions.

Why not stay the weekend and explore all that is to offer.

<u>Y</u>20 - 160 <u>20-100</u>









SIGNATURE PACKAGE

FOOD

Chef's selection of 3 canapés on arrival
2 course dining menu (entree and main)
Please select from Feasting or Alternate Drop
Your wedding cake served as dessert with accompaniments

BEVERAGE

5 hour Bisou Bisou beverage package
Inclusive of sparkling, white and red wine, selection of
bottled beers and cider
Soft drink and juices, tea and coffee

INCLUSIONS

6 hours venue hire
Bridal table and designated bridal party wait staff
Padded designer chairs
Banquet or trestle style tables
Table linen and napkins

In house sound system
Lectern and microphone for speeches

Table numbers and custom menus

Cake table, gift table and cake knife, tea light votives for all tables Personalised event signage, framed and displayed

Seating plan printed A3, framed and displayed Dedicated wedding coordinator in the lead up to your wedding day

*Subject to change.

\$155_{PP}

COCKTAIL RECEPTION

FOOD

8 canapés

2 substantial items

1 bowl item

Your wedding cake served cocktail style

BEVERAGE

5 hour Bisou Bisou beverage package Inclusive of sparkling, white and red wine, selection of bottled beers and cider Soft drink and juices, tea and coffee

INCLUSIONS

6 hour venue hire
In house sound system
Lectern and microphone for speeches
Custom scattered menus
Cake table, gift table and cake knife
Tea light votives for all tables
Personalised event signage, framed and di

Personalised event signage, framed and displayed on easel Dedicated wedding coordinator in the lead up to your day *Subject to change.

\$140_{PP}





ADDITIONS & UPGRADES

ADDITIONAL CANAPÉS \$6EA

CHILDREN 2 - 12 YO \$35PP

Please select one of the below options to be served to all children on the evening along with soft drinks and ice cream Grilled chicken + chips | Battered fish n' chips Cheeseburger + chips | Steak + steamed vegetables

TEENAGERS 13 - 17 YO

Alternate drop \$120pp Cocktail \$100pp

INDUSTRY PROFESSIONALS \$35PP

We can't forget those working behind the scenes! Includes main meal and non alcoholic beverages





FEASTING SAMPLE MENU

Bisou XYZ's signature feasting menu is designed to showcase the best of the chef's current offerings, served grazing style on the table. This menu is inclusive of shared entrees, shared mains + chef's selection of sides.

ENTREE

Ora King salmon gravlax, saffron aioli, radishes and fried capers

Noix de Jambon, green beans, artichokes and black truffle creme

Golden beetroots, buttermilk and toasted hazelnut dressing

MAIN

Slow cooked lamb shoulder glazed with quince and rosemary

Rotisserie chicken with sauce forestiere and toasted croissant crumb

Tranche of Barramundi with almonds in beurre noisette and seaweed

Chefs selection of sides

*Menu subject to change.

UPGRADE TO DESSERT + \$15PP

Dark chocolate and hazelnut gateau

Warm clafoutis with seasonal fruits and vanilla ice cream

ADD CHEESE + \$10PP

FINE DINING SAMPLE MENU

ENTREE

Artichokes barigoule, broad beans, caper & raisin dressing (GF, DF, VG) Baked goats cheese, ratatouille, basil pistou, dried olive (V)
Lyonnaise salad, confit potato, truffled egg, bacon lardons (GF, DF)
YF Tuna niçoise, heirloom tomatoes, dijon mustard vinaigrette (GF, DF)
Cured king salmon, pickled cucumber, dill & buttermilk dressing (GF)
Pâté de Foie Gras, spiced port & fig gel, toasted sourdough
Steak tartare w tête de moine, cured yolk, pomme gaufrette (GF)
Escargot & bone marrow on toast, shallot & parsley

MAIN

Potato gnocchi, marjoram, cherry tomato & olive oil (VG)
Wild barramundi, mushroom persillade & thyme butter (GF)
Market fish with fennel & tomato vierge (GF, DF)
Confit duck, caramelised witlof & golden raisin jus (GF, DF)
Pork cutlet, cabbage & bacon choucroute, D'Agen prune (GF, DF)
Chicken breast, braised gem & petits pois a la francaise (GF)
Eye fillet steak, thyme roasted field mushrooms, caramelised onion (GF, DF)
Sirloin steak, green peppercorn sauce & watercress (GF, DF)
Chef's selection of two sides

DESSERT - UPGRADE TO DESSERT + \$15PP

Chef's selection of small freshly baked cakes, chocolates & dessert Example: Weiss chocolate bon bons, pistachio and coconut macaron, cinnamon madeleine, double raspberry choux bun, lemon macaron, chocolate éclair, vanilla & raspberry éclair, canelé de bordeaux.



COCKTAIL SAMPLE MENU

COLD CANAPES

Gougères - baked cheesy choux pastries (V)

Pissaladière - caramelised onion, olive & red pepper tart (V)

Moreton Bay rock oysters au naturel with champagne vinegar mignonette (GF, DF)

Smoked salmon on potato rosti, horseradish creme

Devilled eggs lyonnaise, bacon, smoked paprika & chive (GF, DF)

Steak tartare w tête de moine, cured egg yolk (GF)

HOT CANAPES

Fried chat potato, truffled mushroom duxelle (GF, VG)

Cod brandade beignet, saffron mayonnaise (DF)

Pigs head kromeskies, mustard & quince aioli (DF)

Bacon wrapped D'Agen prunes (GF, DF)

Chicken, tarragon & corn vol-au-vent

Wagyu rib brochette, bordelaise jus (GF, DF)

SUBSTANTIAL ITEMS

French fries, parmesan & black truffle mayo (V, GF)

Wild mushroom spinach quiche (V, GF)

Calamari frite, garlic, lemon and parsley (GF, DF)

Snapper goujons, sauce gribiche (DF)

Crumbed lamb cutlets, tarragon butter

Croque Monsieur - ham, gruyère & béchamel

BOWL ITEMS

Ratatouille orecchiette, basil & cashew parmesan (GF, DF, VG)

Potato gnocchi, tomato, beurre noisette, marjoram (V)

Market fish with tomato & fennel vierge (GF, DF)

Lyonaise sausage, grain mustard mash, onion jus (GF)

Beef bourguignon, pomme purée (GF)



BEVERAGE PACKAGES

BISOU BISOU BEVERAGE PACKAGE

Até Sparkling (SA)
Até Pinot Grigio (SA)

RED & ROSÉ

Até Rose (SA) Até Shiraz (SA)

BEER AND CIDER (SELECT FOUR)

Estrella Lager Spain
Coopers Pale Ale S.A.
Peroni Leggera Lager Italy
Coopers Light Lager S.A.
Gage Road Hello Sunshine Cider Fremantle

NON-ALCOHOLIC

Soft drinks, Juice, tea and coffee

PREMIUM BEVERAGE PACKAGE + \$15PP

SPARKLING

Ca Di Alte Prosecco (ITA)

WHITE WINE (SELECT TWO)

Shaw and Smith Sauvignon Blanc (SA)
Voyager Estate 'girt by sea' Chardonnay (WA)
Nick O'Leary Riesling (NSW)
Lake Hayes Pinot Gris (NZ)
Fattori Pinot Grigio (ITA)

ROSÉ

Cullen Dancing in the Moonlight (WA)

RED WINE (SELECT TWO)

Côtes du Rhône Villages GSM (FRA)
Penny's Hill 'Malpas Road' Merlot (SA)
Lenton Brae Cabernet Sauvignon (WA)
Whistler Wines 'Thank God Its Friday' Shiraz (SA)
Spring Vale Melrose Pinot Noir (TAS)

BEER AND CIDER (SELECT FOUR)

Estrella Lager Spain
Coopers Pale Ale S.A.
Sapporo Lager Japan
Stone & Wood Pacific Ale Byron Bay
Peroni Leggera Lager Italy
Coopers Light Lager S.A.
Gage Road Hello Sunshine Cider Fremantle

NON-ALCOHOLIC

Soft drinks, Juice, tea and coffee

CONSUMPTION BAR TAB

For a flexible beverage option you can opt for a consumption bar tab.

Choose your desired beers and wines from our extensive beverage list. Minimum spends apply.

BEVERAGE OPTIONS

COCKTAILS & SPIRITS

For more variety in your beverages, we offer the options of adding basic spirits or arrival cocktails to your package.

ADD HOUSE SPIRITS / \$12PP PER HOUR | ADD ARRIVAL COCKTAIL / \$14PP

SPIRITS

Belvedere Vodka | Bombay Sapphire Gin | Bacardi Carta Blanca Rum Bacardi Ocho Rum | Sailor Jerrys Spiced Rum | Naked Grouse Scotch Jamesons Irish Whiskey | Woodford Reserve Bourbon Canadian Club Whisky | Herradura Plata

COCKTAIL MENU

COCO BELISSIMO

Coconut, Vodka, Aperol, White Chocolate, Lime, Soda

LAVENDER / JASMINE

Strawberry Vermouth, Campari, Lavender & Jasmine Soda

WHITE CHOCOLATE & MACADAMIA NEGRONI

Sunshine & Sons Gin, Macadamia, Suze, White Chocolate

DIVINITÉ

Diviners Outliner Gin, Lime, Rooibos & Bilberry Tea, Basil

POIRE MON CHERIE

Chamomile Infused Bombay Sapphire Gin, Amontillado Sherry, Pear, Honey, Orange

LADYBUG

Tia Maria, Grand Marnier, Branca Menta, White Chocolate, Cream, Mint



FAQS

MINIMUM SPENDS

Our minimum spends do vary depending on the date and time of your proposed event. Please note that should your minimum spend not be met the remaining balance will be charged in room hire

VENUE HIRE

Our minimum spend is inclusive of the hire of space for up to 6 hours. Functions cannot run past 12am.

CONFIRMATION OF BOOKING

25% of your agreed upon minimum spend is required deposit is required to secure your booking. Progress payments are required with full pre-payment required 7 days prior to wedding. Please note any payments made via credit card incur a 1.3% surcharge

PUBLIC HOLIDAY

Weddings will incur a surcharge of 15% if held on a public holiday

DIETARY REQUIREMENTS

We can cater to any specific special dietary requirement, we recommend a list of guests and any dietary requirements are advised to your Wedding Coordinator at your finer details meeting.

MENU TASTING

As part of your package, once the deposit has been finalised, you are invited to dine at Bisou Bisou for a complimentary lunch or dinner. This is inclusive of 2 courses and a selection of wines for up to 2 guests. Additional guests can be catered to at a small fee. This dining experience is designed to allow Bisou Bisou to showcase our award winning hospitality, quality of service and the style of food and beverage that can be served at your wedding reception. This will be coordinated with yourself and your wedding coordinator once the deposit has been paid and ideally prior to your finer details meeting.

PARKING

Parking can be arranged at Hotel X in coordination with the reservations department.

MUSIC & ENTERTAINMENT

In house music can be arranged, alternatively you are welcome to bring in a DJ at your own cost. Please note that noise limits and operating hours apply. All external entertainment must be approved by your Wedding Coordinator

VENUE ACCESS

The venue will be made available for bump in 2 hours prior to your reception start time. Should you require additional time please discuss with your Wedding Coordinator and depending on availability we will work with you on achieving this. Bump out should also be arranged prior with your Wedding Coordinator.

LICENSE

Our venue is licenced up until 12am, all events must conclude at this time. As we are fully licenced BYO is not available. You are welcome to continue upstairs at Iris (subject to capacity and availability).





BOOK NOW

Need accommodation for your event and looking at booking for less than 10 people?

Ghanem Group and Hotel X would like to extend an exclusive 25% discount off the Best Flexible Rate.

Give us a call Hotel X and quote "Ghanem Group" to book. Ph: $07\,3519\,1000$

SPEX

ROOM TYPES	NO. OF ROOMS	SIZE	FLOOR	KEY FEATURES
1 KING STANDARD	77	28m²	1–5	FREE WIFI
2 SINGLE STANDARD	11	28m²	1–5	FREE WIFI
1 KING STANDARD BALCONY	13	28m²	1	FREE WIFI, BALCONY
1 KING STANDARD URBAN VIEW	20	28m²	5–6	FREE WIFI, URBAN VIEW
1 KING PREMIUM	8	33m²	4–5	FREE WIFI, GHD STRAIGHTER
1 KING PREMIUM TERRACE	4	33m². 33mm² w/terrace	3	FREE WIFI, GHD STRAIGHTER, TERRACE
1 KING ONE BEDROOM SUITE	2	40m²-	6	FREE WIFI, GHD STRAIGHTENER AND DYSON HAIRDRYER
1 KING JUNIOR SUITE	2	40m²	6	FREE WIFI, GHD STRAIGHTENER AND DYSON HAIRDRYER
HOTEL X SUITE	2	60m²	6	FREE WIFI, GHD STRAIGHTENER AND DYSON HAIRDRYER
BISOU BISOU RESTAURANT			G	
IRIS BAR			12	
ROOFTOP POOL			12	
GYM			MEZZANINE	
BISOU BISOU FUNCTION ROOMS		190m²	MEZZANINE	

WHERE ELEGANCE AND AUDACITY COLLIDE

Each of Hotel X's spacious 146 rooms emit style, seduction and amenity. From iconic art to avant-garde lighting and irresistible textures, every Hotel X space exudes splendour, sophistication and intense satisfaction.

The rooftop pool, bar and restaurant is set to be the Valley's most coveted destination to drink, dine and take a dip, surrounded by panoramic views of the city.

