

WEDDINGS

2025 PACKAGE

THE ROCK



WEDDINGS REIMAGINED.

**STEP INTO A SPACE THAT DEFIES TRADITION,
A BLANK CANVAS FOR THOSE WHO DREAM DIFFERENTLY.**

At The Rock, no two celebrations are alike. Forget cookie-cutter ceremonies and say hello to a new era in modern weddings, where your vision leads and we follow with precision, passion, and care. Our expert team is here to craft an experience that's deeply personal and anything but ordinary. This is your moment, make it unforgettable by escaping the mould or what's expected. Define your day, your way.

OUR EVENTS TEAM

Mastering the art of functions, our event team consists of highly skilled and experienced professionals. Their passion and expertise ensure you can relax knowing every detail has been considered and planned for.

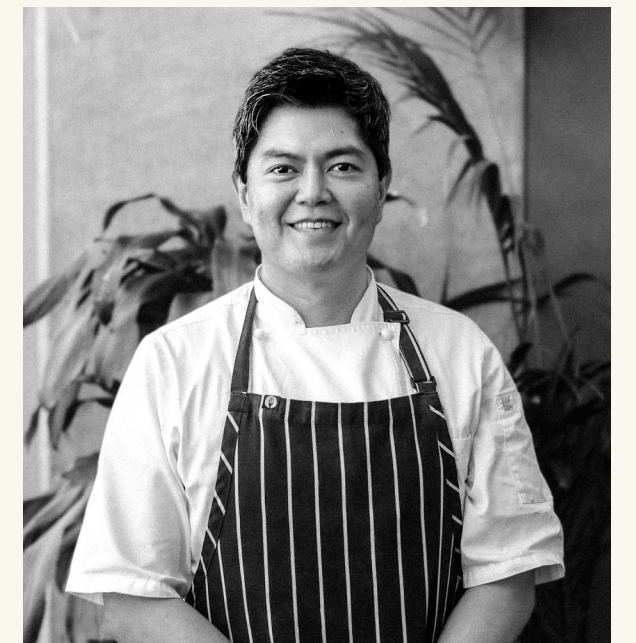


MEET LOUISE —

Your dedicated event expert. With over 10 years of experience, Louise brings professionalism and confidence to every celebration. From first ideas to final touches, she'll be by your side to ensure your event runs seamlessly and is nothing short of exceptional. Backed by the experienced wider team at The Rock and our expert team of chefs, Louise ensures every detail is handled with care, so you can relax and enjoy every moment.

MEET ANGELO —

Our executive chef. Executive Chef Angelo Velante's impressive career includes experience in some of London's most prestigious kitchens, training under renowned chefs such as Gordon Ramsay and Marcus Wareing. Chef Velante specialises in modern Australian gastro-pub cuisine, where fresh, locally sourced ingredients are elevated through innovative flavours and refined techniques. His unwavering commitment to excellence ensures every dish our culinary team creates for your event is a memorable experience.



OUR WEDDING PACKAGES EXPLAINED



Our wedding packages offer you a range of options in order to design the day you desire. The cost of your wedding depends on a few factors, like the space you select, what day of the week and time you're after and the size of your group.

Below is a guide to the costs that you will need to factor into your venue budget:

1. BOOKING FEE

All of our spaces incur a booking fee. The booking fee covers the venue hire fee, ceremony location, one night accommodation and all additional inclusions such as your event planning team, event staff, furniture and equipment. For a full list of inclusions please see pages 18-19.

2. MINIMUM SPEND

Certain spaces, days of the week, or times may require a minimum spend. This is not an additional fee but the minimum amount you must spend on catering for your event. All food packages contribute toward this amount. Please note that any spend on beverages will not contribute to your minimum spend.

3. FOOD & BEVERAGE PACKAGES

Design your event your way with one of our food packages—each can be tailored to suit guests with dietary requirements. Beverage packages are available, or you can set up a bar tab or choose drinks on consumption. If you do add a beverage package to your event, it will need be for all guests.



CEREMONY SPACES



THE ROOFTOP

INCLUDED IN OUR WEDDING PACKAGE

A wet-weather back-up is available at Oaks Toowoomba or in the Private Dining Room at The Rock.

PERCHED ABOVE RUTHVEN STREET, OUR ROOFTOP CEREMONY SPACE INVITES YOU TO CELEBRATE IN AN UNAPOLOGETICALLY MODERN WAY. WITH GLIMPSES OF THE TOOWOOMBA SKYLINE, IT'S A SETTING THAT'S SIMPLE, STRIKING, AND MADE TO REFLECT YOUR STYLE. WHETHER YOU'RE KEEPING IT SLEEK AND MINIMALIST OR GOING FOR SOMETHING BOLD, THE ROOFTOP IS WHERE MODERN CELEBRATIONS TAKE SHAPE.

ALTERNATE LOCATIONS

QUEENS PARK

Forget manicured perfection — this is nature at its most dramatic. Towering trees, sweeping lawns, and seasonal bursts of colour set the scene for your ceremony.

BOOKING: Ceremony permits are handled through Toowoomba Regional Council.

LAUREL BANK PARK

Romantic without the cliché. Think sculpted hedges, blooms in full force, and hidden corners. It's garden magic, reimagined for the modern couple.

BOOKING: Apply online with Toowoomba Regional Council.

WINDY ACRES LAVENDER FARM

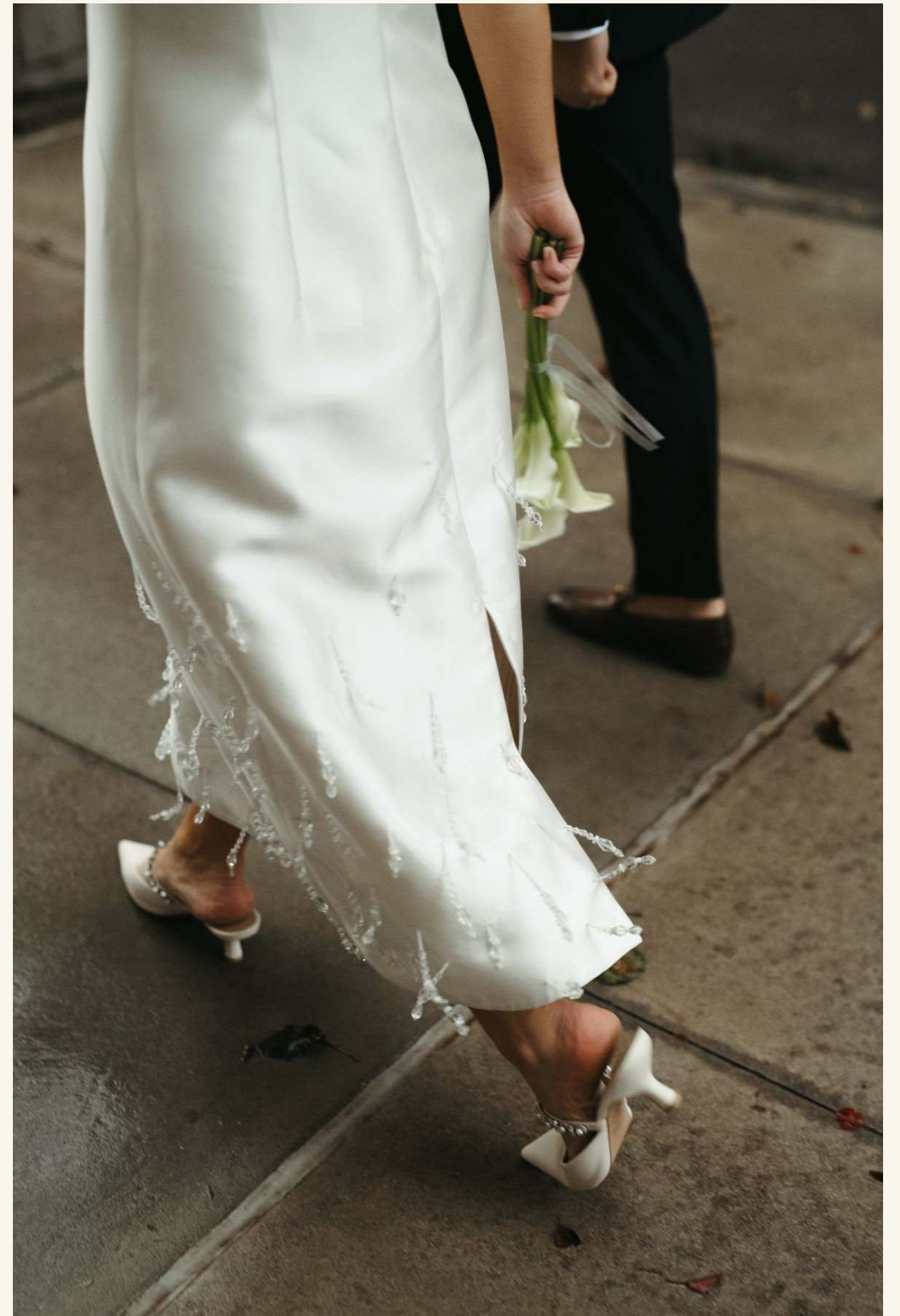
Rows of lavender rolling into the horizon. Rustic, raw, and scented with something you'll never forget. A ceremony here is about leaning into nature — with zero need for over-styling.

BOOKING: Direct bookings with the Windy Acres team.

MILLS PRECINCT

Industrial bones. Exposed brick. Modern edge. This heritage space turns tradition on its head and sets the scene for a ceremony that's bold, stylish, and anything but ordinary.

BOOKING: Reach out to the Mills Precinct events team for availability and packages.



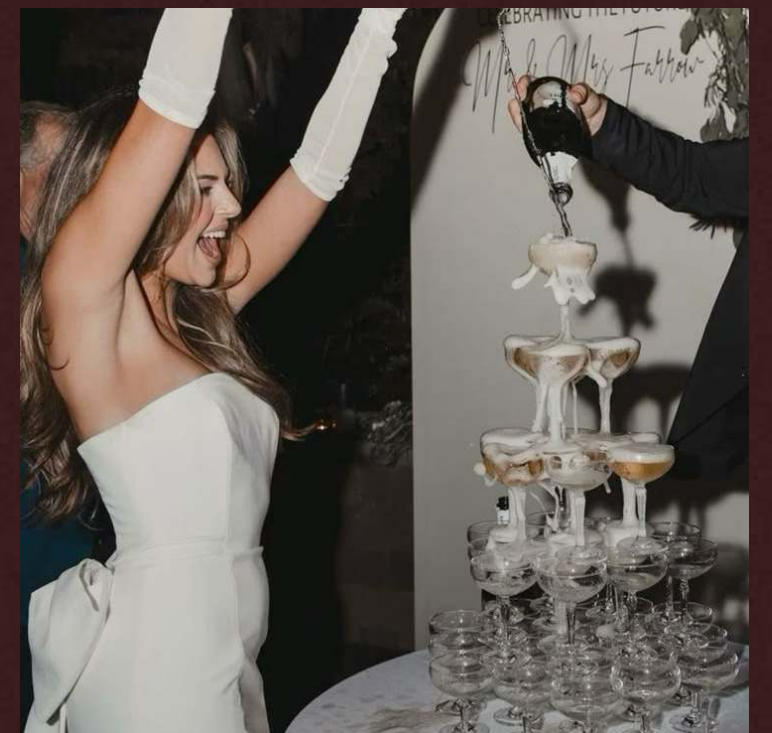


RECEPTION SPACES



LEVEL ONE

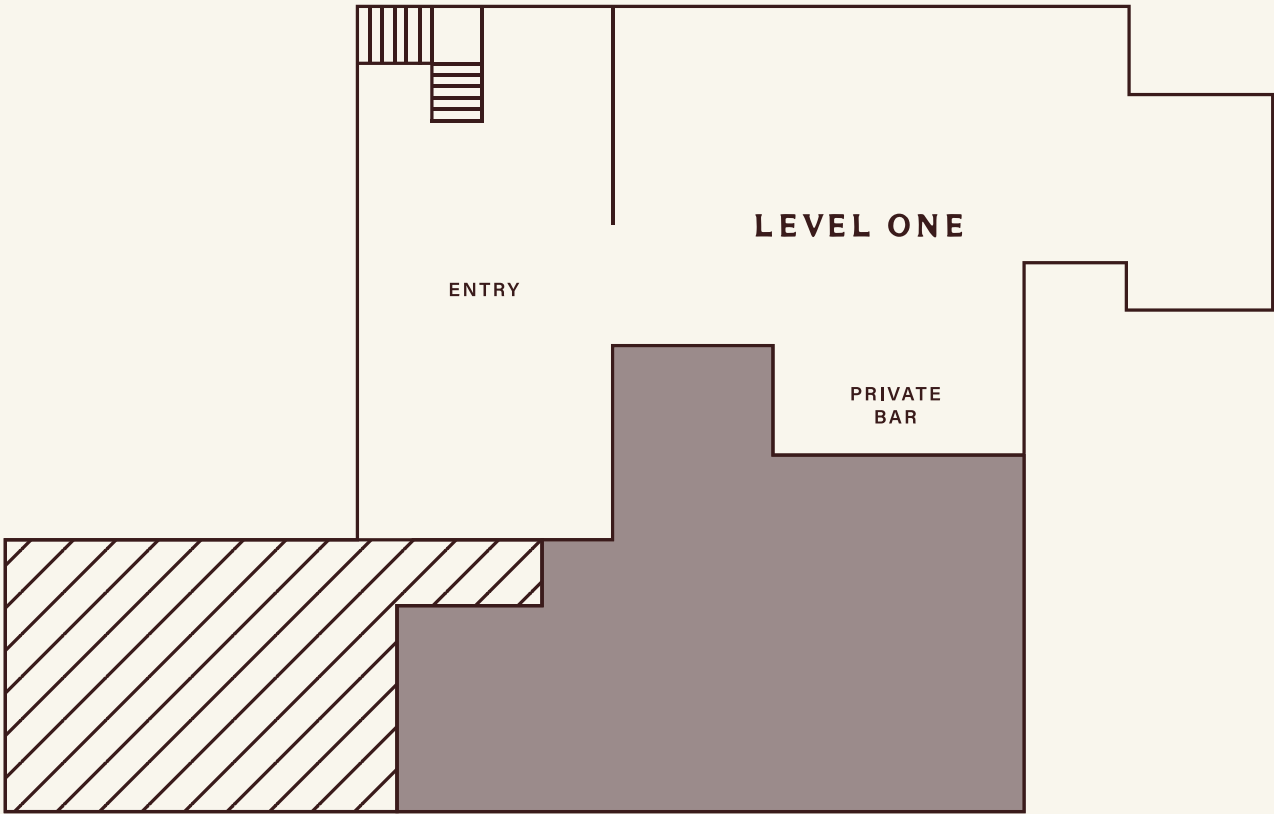
LOCATED IN OUR TOP BAR, **LEVEL ONE** IS OUR PREMIER FUNCTION SPACE OFFERING AN EXCLUSIVE-USE AREA WITH VIEWS OF RUTHVEN STREET AND THE ROCK'S BUSTLING BEER GARDEN BELOW. THE SPACE INCLUDES YOUR OWN PRIVATE BAR, MULTIPLE SCREENS AND DANCE FLOOR.





LEVEL ONE
MAXIMUM OF 150 GUESTS COCKTAIL

	BOOKING FEE	MINIMUM SPEND
Mon - Thurs	\$850	\$1,000
Fri - Saturday	\$1,000	\$1,500
Sunday	\$850	\$800



PRIVATE DINING

FOR INTIMATE GATHERINGS AND SMALLER EVENTS, **PRIVATE DINING** IS A SHOWSTOPPER. THIS SECLUDED SPACE IS PERFECT FOR CELEBRATIONS THAT DESIRE EXCLUSIVITY. COMPLETE WITH STUNNING VIEWS OF TOOWOOMBA'S RUTHVEN STREET, A PRIVATE BAR, AND YOUR DEDICATED EVENT STAFF, NOTHING WILL INTERRUPT YOUR EXPERIENCE. SIMPLY CHOOSE FROM OUR DELICIOUS CANAPÉ OR ROAMING MENU PACKAGES, OR INDULGE IN A SEATED MENU, AND WE'LL TAKE CARE OF THE REST.

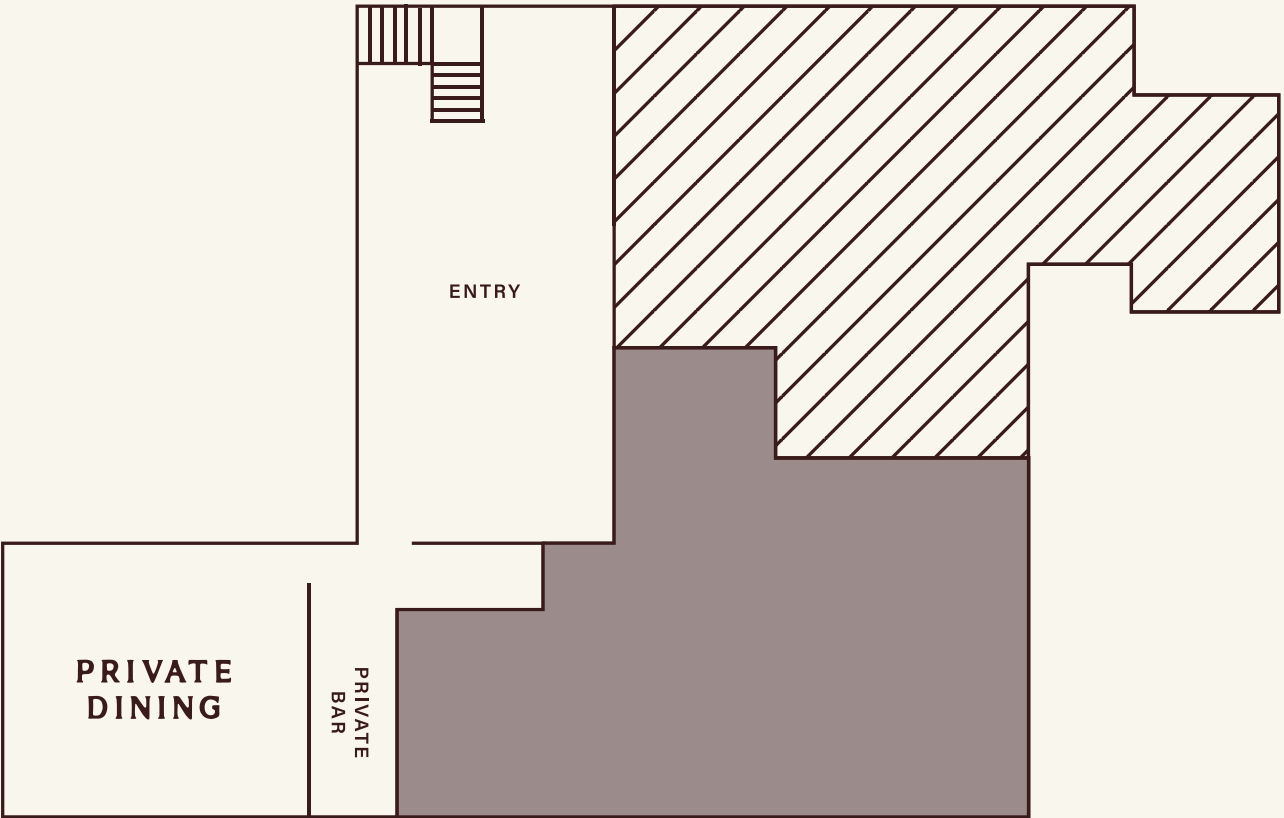




PRIVATE DINING

MAXIMUM 60 GUESTS

	BOOKING FEE	MINIMUM SPEND
Mon - Thurs	\$850	\$500
Fri - Sun	\$1,000	\$1,500
Fri - Sun PM (after 5pm)	\$850	\$450



EVENT INCLUSIONS



PLANNING INCLUSIONS

- Dedicated and highly trained Event Expert to assist with your event
- Unlimited site visits
- Unlimited phone and email communication
- Comprehensive planning meeting
- Additional planning meetings upon request
- Assistance with vendor curation and coordination
- Day-of item drop-off
- Day-after collection of all items and decorations

BASIC SPACE & ACCESS

- Event space for specified duration
- Climate control (heating and air-conditioning)
- 4 parking spaces provided at Oaks Toowoomba
- Complimentary Wi-Fi

ACCOMMODATION INCLUSIONS

- Wedding night accommodation at Oaks Toowoomba in a Hotel Executive Room
- Special wedding day rate for any accommodation bookings at Oaks Toowoomba

FURNITURE & SEATING

- Tables (round - private dining only or cocktail tables)
- High bar chairs (cocktail) or dining chairs (round tables - private dining only)
- Pressed linens (tablecloths & napkins - private dining only)
- Easels for signage
- Cake and gift tables
- Cake knife
- Cutlery
- Fine china crockery
- Crystal glassware
- Wishing well
- Furniture and table arrangement and set-up

CATERING INCLUSIONS

- Serving stations set up
- Serving platters and serving equipment
- Water service and glasses
- Refrigeration access for cake storage
- Your wedding cake cut and served
- Self-service tea and coffee station as required

AUDIO / VISUAL EQUIPMENT

- Sound system with PA
- Roaming microphones
- 6 x 98-inch TV monitor (Level One)
- Portable large-scale TV (Private Dining)
- Power outlets and extension capabilities
- Portable stage
- AV technical support

ON THE DAY STAFFING & SERVICES

- Event coordinator or day-of staff
- Set-up and breakdown services
- Bump-in of entertainment providers
- Cleaning before and after event
- All staff requirements during event





MENU

CANAPÉS

PACKAGE 1

\$45 PP

Choice of 4 canapés
+ 1 sweet

PACKAGE 2

\$55 PP

Choice of 5 canapés
+ 1 substantial + 1 sweet

PACKAGE 3

\$65 PP

Choice of 6 canapés
+ 2 substantial + 1 sweet



CANAPÉS

COLD SELECTION

FRESHLY SHUCKED OYSTERS

PRAWN TOSTADA

PASTRAMI-CURED SALMON

GOAT'S CURD & BALSAMIC ONION TART

SAN CHOI BAO PRAWN

HOT SELECTION

PARMESAN & PEPPER ARANCINI

CORN & BLACK BEAN EMPANADA

PEKING DUCK SPRING ROLL

FREE-RANGE PORK SAUSAGE ROLL

LAMB & ROSEMARY PIE

SUBSTANTIAL

KOREAN-STYLE STICKY CHICKEN BAO

Crispy fried chicken, coated in Korean-style sauce, with pickled slaw & coriander in soft bao.

CHEESEBURGER SLIDERS

Toasted milk bun, Wagyu patty, aged cheddar, house pickles & shoestring fries

CRISPY MACKEREL & CHIPS

Beer-battered coastal mackerel, tartare sauce, lemon & shoestring fries

SMOKED SPEC MAC + CHESE,

Smoked speck mac and cheese with creamy cheddar sauce and a sobrasada crumb topping

BEEF BROCHETTE

Grilled beef brochette skewers marinated in herbs and spices, served with chimichurri

SWEET

PETITE DOUGHNUT

Crispy fried chicken, coated in Korean

MINI CANNOLI

Toasted milk bun, Wagyu patty

MINI PASSIONFRUIT CURD & RASPBERRY TARTLET

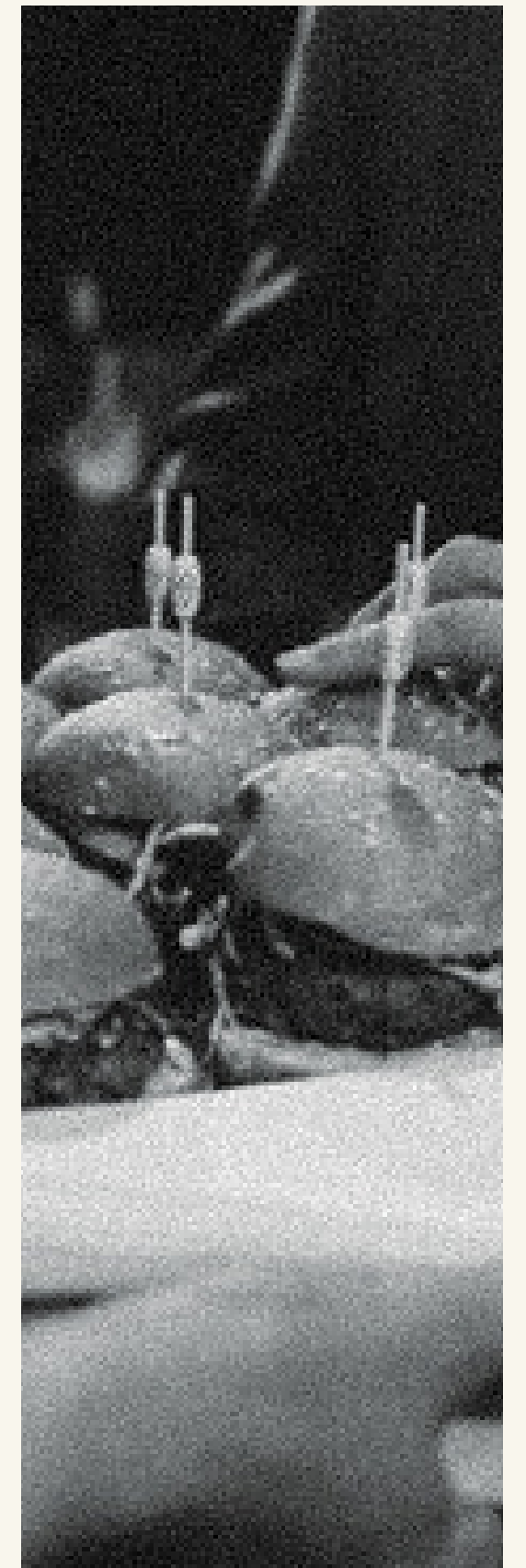
Beer-battered coastal mackerel

MACARON SELECTION

Smoked speck mac and cheese

MACARON SELECTION

Grilled beef brochette skewers



CROWD PLEASERS

SHARE PLATTERS

30 PIECE PLATTER

SESAME RICE PAPER ROLLS — \$135

TANDOORI CHICKEN SKEWERS — \$115

PRAWN & CHORIZO SKEWERS — \$150

GOURMET PIES & SAUSAGE ROLLS — \$105

VEGETARIAN SPRING ROLLS — \$105

PIZZAS

MINIMUM ORDER OF 3

HAWAIANA — \$22

sugo & tomato sauce, ham,
pineapple, shallots, cheese

MARGHERITA — \$22

sugo, cherry tomato, basil

SEAFOOD — \$30

garlic butter, prawns, squid, mussels
& hollandaise

CARNIVORA — \$26

BBQ sauce, beef, bacon, pork belly,
salami, onion, bearnaise sauce,
spring onions

ORTOLANA — \$22

Mixed grilled vegetables, basil,
cherry tomato, onion

ORTOLANA — \$22

Mixed grilled vegetables, basil,
cherry tomato, onion





GRAZING TABLES

Our 2-metre grazing tables are designed to impress, offering beautifully curated spreads brimming with fresh, seasonal and artisanal selections to suit any occasion.

- OYSTER BAY — \$1000**
Crispy fried chicken, coated in Korean-style
- CHARCUTERIE GRAZING STATION — \$1000**
Toasted milk bun, Wagyu patty, aged cheddar
- CHEESE SELECTION GRAZING STATION — \$1000**
Beer-battered coastal mackerel, tartare sauce, lemon & shoestring fries
- SEAFOOD GRAZING STATION — \$1000**
Sandwich and salad bar
- DESSERT GRAZING STATION — \$1000**
Sandwich and salad bar
- FRIES & FRIES — \$400**
Sandwich and salad bar

CELEBRATION PACKAGES



SOCIAL

INCLUDES: Pre-set grazing platter on arrival, chef's selection of assorted gourmet pizzas and luxe beverage package.

2 HOURS: \$70 pp or \$45 pp (food only)

3 HOURS: \$85 pp or \$55 pp (food only)

GATHER

INCLUDES: Pre-set grazing platter on arrival, chef's selection of assorted gourmet pizzas, two platters and luxe beverage package.

2 HOURS: \$80 pp or \$55 pp (food only)

3 HOURS: \$95 pp or \$70 pp (food only)

FEAST

INCLUDES: Pre-set grazing platter on arrival, chef's selection of assorted gourmet pizzas, two savoury platters, two sweet platters and premium beverage package.

2 HOURS: \$99 pp or \$65 pp (food only)

3 HOURS: \$109 pp or \$85 pp (food only)



SEATED MENU

FOR PRIVATE DINING ONLY

2 COURSES — \$90 PP

Entrée or dessert and main (alternate drop)

3 COURSES — \$110 PP

Entrée, main and dessert (alternate drop)

ENTRÉES

REEF FISH

crushed potato, broccolini, salsa verde

RIB FILLET

salad, chips, red wine gravy

CREAMY RAVIOLI

Tuscan sauce, spinach, ricotta, pumpkin

BRAISED PORK BELLY

mashed potato, roast baby beets,
wilted spinach, pork jus

MAINS

REEF FISH

crushed potato, broccolini, salsa verde

RIB FILLET

salad, chips, red wine gravy

CREAMY RAVIOLI

Tuscan sauce, spinach, ricotta, pumpkin

BRAISED PORK BELLY

mashed potato, roast baby beets,
wilted spinach, pork jus

DESSERT

VANILLA CREME BRULEE

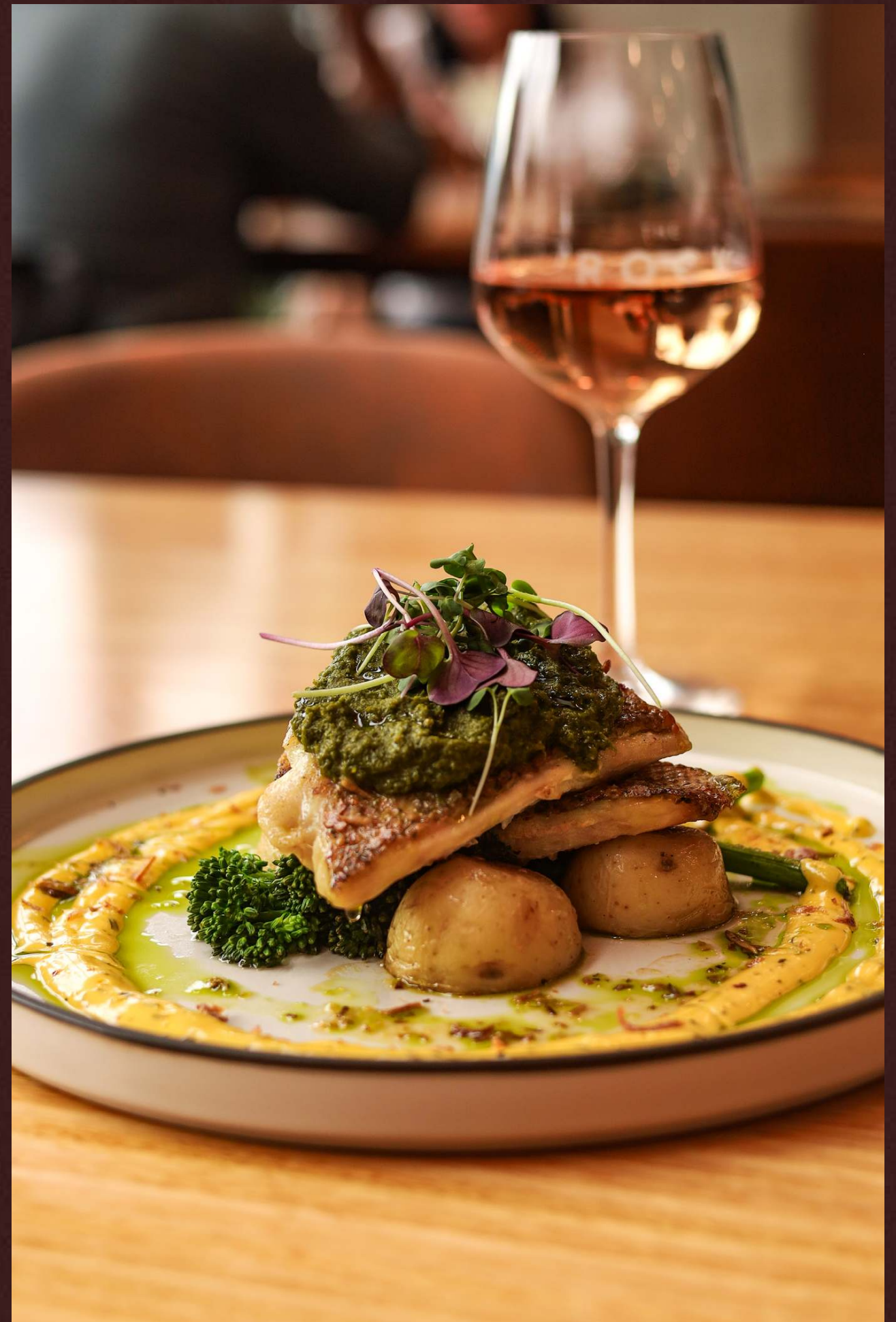
nut biscotti, berries, orange crisp

COFFEE PANNA COTTA

honeycomb, fresh banana

CHOCOLATE MUD CAKE

fresh mixed berries, raspberry coulis, ice-cream



BEVERAGE PACKAGES

LUXE PACKAGE

2 hours — \$50pp

Add additional hours — \$10pp

PREMIUM PACKAGE

2 hours — \$65pp

Add additional hours — \$10pp

Add basic spirits to any
package for \$15pp per hour



LUXE PACKAGE

WHITE

Frankie Sparkling
Cloud Street Pinot Grigio
Hesketh Bright Young Things Sauvignon Blanc

ROSÉ & RED

Hesketh Wild At Heart Rosé
First Creek Botanica Pinot Noir
Hesketh 'Twist of Fate' Cabernet Sauvignon
Hesketh 'The Proposition' Moscato

BEER

Carlton Dry Draught Beer
Great Northern Original Draught Beer
Great Northern Super Crisp Draught Beer

NON ALCOHOLIC

Soft drink
Juice



PREMIUM PACKAGE

WHITE

Taittinger Cuvee Prestige Champagne Brut NV
Craggy Range Te Muna Sauvignon Blanc
Catalina Sounds Chardonnay

ROSÉ & RED

Maison Saint AIX Rosé
Red Claw Pinot Noir
Rockbare 'The Barossa' Shiraz

BEER

Carlton Dry Draught Beer
Great Northern Original Draught Beer
Great Northern Super Crisp Draught Beer
4 Pines Pacific Ale Draught Beer
Asahi Draught Beer
Peroni 3.5% Draught Beer

NON ALCOHOLIC

Soft drink
Juice



Please note: as our wine list celebrates single-vineyard winemaking, some wines may change seasonally on our beverage packages.

CUSTOMISE YOUR DAY

Mastering the art of functions, our event team consists of highly skilled and experienced professionals. Their passion and expertise ensure you can relax knowing every detail has been considered and planned for.



FOOD



"JUST MARRIED" TIRAMISU CAKE — \$1,500

A sleek, single-layer tiramisu designed for impact. Rich mascarpone, coffee-soaked ladyfingers, and a cocoa finish, topped with bold "Just Married" lettering. Understated, modern, and photo-ready.

"JUST MARRIED" PIZZA— \$15

Any pizza, any topping, transformed with a custom "Just Married" cheese design. A fun, late-night hit that doubles as a photo-op.

BURRATA BAR — \$2,000

Fresh burrata served with crusty breads, infused oils, and seasonal toppings. Guests craft their own plates—creamy, luxe, and customisable.

CHICKEN TENDERS STATION — \$800

Crispy tenders served hot with a lineup of dips: buffalo, honey mustard, garlic aioli, and more. Nostalgic, easy, and guaranteed to disappear fast.

DOUGHNUT STATION — \$600

A wall or tower of doughnuts in multiple flavours—from glazed classics to gourmet varieties. Interactive and stylish.

MINI ICE-CREAM STATION — \$1,000

Bite-sized cones or cups of ice cream with a toppings bar. Sprinkles, fudge, caramel, cookies — the works. A cool, crowd-pleasing refresh for any reception.

SPLURGE A LITTLE

CAVIAR STATION — \$3,000

An indulgent station serving premium caviar with blinis and crème fraîche. A statement piece, luxury without apology, made for guests who want that once-in-a-lifetime bite.

MACCAS RUN — \$1,000

A late-night surprise delivery of McDonald's classics—Big Macs, fries, nuggets—all in bulk. Fast food meets wedding hype, keeping the dance floor fueled and guests talking long after the party ends.

DRINKS



CHAMPAGNE ON ARRIVAL

Dal Zotto Prosecco — \$10 per glass
Taittinger Champagne — \$20 per glass

CHAMPAGNE TOWER — \$500

SPARKLING TOWER — \$250

MARTINI TOWER — \$1,500

Includes tower and set-up

CHOOSE FROM:

Gin Martini
Negroni
Espresso Martini
French Martini

AIX ROSÉ BAR

\$30 pp / hour



NEXT STEPS



1. CONTACT US

Speak to our specialised team to chat through any questions you may have.

Email: enquiries@therockpub.com.au

Phone: 07 4648 0460

2. VIEW

Book a time to view your preferred space and imagine what's possible.

3. SECURE

Secure your booking by completing a contract and booking fee payment.

4. THE FUN PART

Start planning with our team and bringing your vision to life.

Don't see exactly what you're looking for?
Please contact our Functions Manager to discuss your unique requirements.

THE ROCK