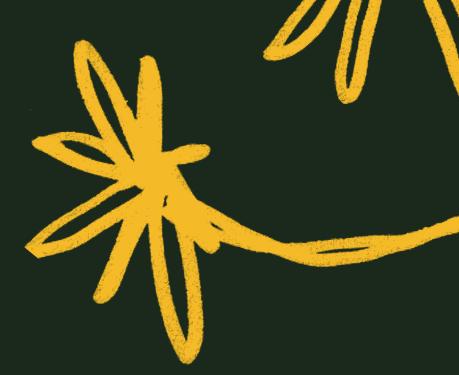
# FUNCTIONS





# WELCOME

#### TO THE BRISBANE HOTEL

At The Brisbane Hotel, we know how to make your next special occasion one to remember! Situated on the bustling Beaufort Street, our corner pub has been standing proud since 1898.

Whether you're looking to celebrate a milestone birthday, a corporate function or a casual social gathering we have a space suitable for you. Get in touch with our dedicated team now and let us take the stress out of planning.



#### **BRISBANE STREET**

20 — 150 PAX

Located near our bustling main bar, our Brisbane Street function space is the perfect spot to bring your group gathering to life! Whether you're planning an intimate get-together for 20 or a lively celebration for up to 150 guests, this vibrant area offers the ideal blend of comfort and atmosphere.





#### THE LOUNGE

20 — 60 PAX

Discover the perfect relaxed setting for your next intimate gathering in our Lounge space.

Designed with comfort in mind, this versatile area offers a variety of seating options perfect for hosting a casual cocktail party or a small social event.

#### PAVILION BAR

10 — 20 PAX

The Pavilion Bar is the ideal hideaway for an intimate soiree. Perfectly designed to cater to groups of up to 20, creating the ideal setting for any special occasion.



## COURTYARD

15 — 25 PAX

Whether you're looking to soak up the sunshine or celebrate under the stars this semi-private area provides a stunning backdrop that is sure to impress your guests. The Courtyard is ideal for intimate gatherings of up to 25 guests offering a versatile setting for your next memorable event.



#### THE GARDEN

MULTIPLE SPACES AVAILABLE 20 — 180 PAX

The Garden is the vibrant hero of our pub, bursting with bright colours and greenery. Whether you're planning an intimate gathering for 20 or a grand celebration for up to 180 guests, The Garden offers multiple spaces tailored to make your event truly special. Bask in the sun-soaked space & let our team take care of the rest





## **FOOD**

Graze, Celebrate & Enjoy from our platter menu below. Each platter contains 20 pieces

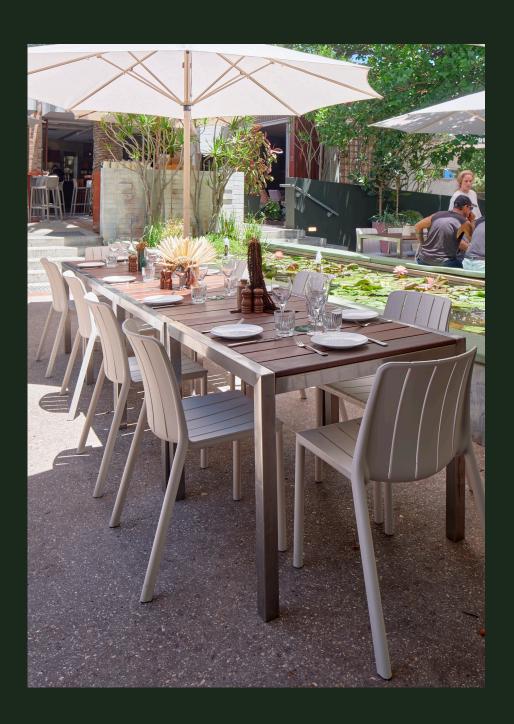
FRESHLY SHUCKED OYSTERS Mignonette, Lemon [1 DOZEN]	\$70
BUFFALO MOZZARELLA Tomato,Crostini,Basil Pesto [GFO/V]	\$80
CARAMELISED ONION & GOATS CHEESE TARTLETS (V)	\$85
MUSHROOM BROCHETTES Garlic & Herb Butter (GFO/V)	\$90
HOUSE MADE PORK SAUSAGE ROLLS Tomato Sauce	\$90
FRIED CHICKEN Black Pepper,Lime,Chilli Sambal	\$90
PUMPKIN & THYME ARANCINI Green Goddess Dip, Pecorino [GF/V/V0]	\$80
<b>TRUFFLED MUSHROOM ARANCINI</b> Tomato Relish, Reggiano (GF/V/VO)	\$80
LAMB KOFTAS Tahini & Honey Labneh (GF)	\$130
FISH GOUJONS Tartare Sauce (GFO)	\$110
BEEF SLIDERS Cheese, Pickles, Tomato Sauce (GFO)	\$130
TEMPURA SILKEN TOFU SLIDERS Japanese Slaw, Miso Mayo (VGO)	\$100
CHEESE & CHARCUTERIE BOARD  Dried And Cured Meats, Cheddar, Brie, Blue, Pickles,  Preserves, Lavosh, Pizza Bianca (GFO)	\$150
<b>DESSERT PLATTER</b> Portuguese Tart, Pavlova, Lamington, Macaron,	\$85

### PIZZA

8 Slices per pizza

MARGHERITA Tomato, Fior Di Latte, Basil	\$21
CHORIZO Kalamata Olives, Manchego	\$27
LAMB Caramelised Onions, Capsicum, Feta	\$2 <b>7</b>
PRAWN Tomato, Lemon Dressing, Chilli	\$28
MUSHROOM Garlic,Taleggio,Parmesan	\$24





#### FESTIVE MENU

Available for groups 6+, our \$65pp festive menu has been specially curated to create a memorable feast that everyone will enjoy. Made to showcase the best local suppliers, featuring seasonal grazing & elevated pub classics.

#### SHARED ENTRÉE

**GRAZING PLATE** GFO

Pizza Bianca, Olives, Chorizo, French Onion Dip

CRISPY FRIED CHICKEN

Lime, Pepper, Chilli Sambal

LA DELIZIA BURRATA V, GFO

Stone Fruits, Aged Balsamic, Evoo, Foccacia

#### MAINS (CHOICE OF)

STEAK SANDWICH GFO

Eye Fillet, Caramelised Onions, Swiss Cheese, Roquette, Tomato, Mustard Aioli, Fries

BRISSY QUATTRO FORMAGGIO CHICKEN PARMY

Tomato Sugo, Smoked Ham, Mozzarella, Taleggio, Fior di Latte, Reggiano, Fries, Aioli

BLUE SWIMMER CRAB LINGUINE

Tomato, Chilli, Garlic, Lemon

BROCCOLI SALAD WITH CHICKEN GF, VO. VGO

Avocado, Spring Onion, Quinoa, Almond, Green Goddess Dressing

#### **DESSERT**

**BURNT BASQUE CHOCOLATE CHEESECAKE** 

Orange, Double Cream

#### DRINKS

Cheers to good times at The Brissy! Choose from a drinks package below or chat to our team to create a bespoke package to suit your event!

## SILVER PACKAGE

INCLUDES ALL TAP BEERS & CIDERS, SELECTED HOUSE WINES & SPARKLING, JUICES & SOFT DRINKS

2 HOURS // \$60PP 3 HOURS // \$75PP

## GOLD PACKAGE

INCLUDES ALL PACKAGED BEERS, CIDERS AND ALL DRAUGHT TAPS, ALL WINES & SPARKLING BY THE GLASS, JUICES & SOFT DRINKS

2 HOURS // \$70PP 3 HOURS // \$85PP



ADD SELECTED COCKTAILS AND GIN TONICAS AND HOUSE SPIRITS TO YOUR PACKAGE - \$28 PP / PER HOUR

## **BOOKING FORM**

CONTACT INFORMATION				
NAME:	DATE OF FUNCTION:	START TIME:	END TIME:	
COMPANY NAME (optional):	OCCASION:			
PHONE NUMBER:	NUMBER OF ADULTS:	NUMBER OF CHILDREN:	TOTAL GUESTS:	
WORK PHONE (optional):	AREA REQUESTED:		······································	
EMAIL:		TEXT TO BE DISPLAYED ON SIGNAGE:		
PAYMENT INFORMATION				
CARD TYPE	CARD HOLDERS NAME:	CARD NUMBER:		
MASTERCARD	CARD EXPIRY DATE:	CCV:		
VISA				
AMEX	CARDHOLDERS SIGNATURE			

#### **TERMS & CONDITIONS**

- 1. CONFIRMATIONS A function is not considered confirmed until we are in receipt of the signed booking form with credit card details provided, terms and conditions are read and a confirmation email has been sent.
- 2. MINIHUM SPENDS The venue reserves the right to request a minimum spend depending on factors such as: Time/date of the year, area required and number of guests. Venue will advise of minimum spends during the booking process.
- **3. FINAL NUMBERS** Please advise the venue of any changes to numbers. Final numbers must be confirmed seven (7) business days prior to the function date. Should the final numbers be below minimum requirements, the difference will be charged in room hire/area fees.
- **4. FINAL MENU SELECTION** Must be confirmed seven (7) business days prior to the function date and may not be changed outside of this period or charges may apply.
- **5. TIMING** The venue is not responsible for the service disruptions caused by late guests and this may impact food service times.
- **6. RESERVED AREAS** Reserved areas are held for a period of 15 minutes from booking time unless notified of delayed arrival. All functions are booked for a three (3) hour duration. If your designated space is not rebooked, you're welcome to stay in the allocated space.
- 7. DEPOSITS & PREPAYMENTS Full pre-payment, final numbers & final catering selections are required 7 business days prior to your event . Credit card payments incur a 2% processing fee. EFT payment option is available, however must be settled 10 business days prior to your event. All pre payments are strictly non-refundable.
- **8. FINAL PAYMENT** Any additional charges must be settled at the conclusion of the function and charged to the nominated card provided on the booking form.
- **9. CANCELLATION BY CLIENT/AGENT** Cancellations outside of the seven (7) business days notice period will be charged a 50% cancellation fee based on final beverage & catering orders (catering selection and final numbers must be provided also at that time) . All pre payments are strictly non refundable.

- 10. AREA ALLOCATION The venue reserves the right to substitute a similar space at the management's discretion, however every effort will be made to fill requests.
- 11. OTHER FUNCTIONS The vendor reserves the right to book concurrent functions in available areas within the venue.
- 12. PRICING Prices will be confirmed in writing along with final function details. Every endeavour is made to maintain prices as printed, however these may be subject to increase at the management's discretion. All prices quoted are inclusive of the State and Federal Government tax or levy.
- 13. DAMAGES The client is financially liable for any damages sustained to the venue by their guests, outside contractors or any other persons attending the function.
- **14. SECURITY** The venue will not accept responsibility for the loss or damage to any equipment or personal belongings left prior to or after a function.
- **15. DRESS CODE** All guests must abide by our house dress code policy which prohibits inappropriate or offensive clothing regardless of function theme or occasion.
- **16. LIQUOR ACT** Under WA law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be 18 or over to consume alcohol and are expected to provide legal identification where necessary. All guests under the age of 18 must vacate the premises by 9pm.
- 17. RESPONSIBLE SERVICE OF ALCOHOL The Brisbane Hotel abides by WA guidelines on responsible service of alcohol as per our house policy. The venue reserves the right to refuse the service of alcohol to any patron deemed to be showing signs of intoxication. This includes guests on a beverage package.
- **18. DECORATIONS** You will have access to your reserved area 30 mins prior to your event to add any decorations. Please inform your functions co-ordinator if you wish to do so. Confetti, glitter, nails or tape is not permitted.
- 19. The Brisbane Hotel is part of the ARK Group.