

brunswick hotel



~ Functions ~

"The Brunswick"
~ Quality | Friendly | Local ~



BrunswickHotel.Brisbane



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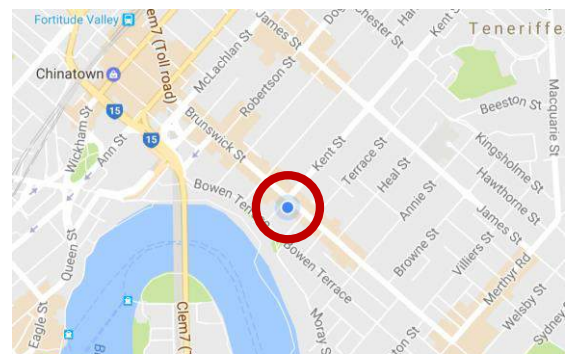
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Welcome to the Brunswick...

Located in the heart of Brisbane, just a stone's throw from the Brisbane River and Fortitude Valley, the Brunswick Hotel is well known in the New Farm community and is a local favourite. Having undergone a vast expansion and renovation in 2014, it blends the irreplaceable architecture and heritage of yesteryear with chic design, finishes and ambience.

Functions are our specialty. Be it a corporate affair, a celebration, or an event, we are well known for our ability to create the ultimate experience for you and your guests. We offer 6 individual function areas which are easily combined and adaptable thereby allowing us to provide intimate areas or more spacious entertaining options. A variety of catering selections are available with bespoke set menus, platter options and easy bar tab/beverage management. Our experienced team is ready to assist you in tailoring a function package to suit your requirements and help create the perfect occasion. With no room hire and no minimum spend, we are the best venue to host your next corporate or private celebration. To begin planning your next function, please request to speak to the manager on duty.



569 Brunswick Street, New Farm



Beer Garden Areas

The beer garden is the perfect setting for entertaining clients and colleagues or celebrating with friends and family while you feast on some of our mouthwatering platters and select from our extensive collection of fine beverages. This area is licensed until midnight 7 days a week.



Main beer garden wraps around a fairy-lit tree that comfortably accommodates up to 45 people. The grassed area is a more private area for up to 20 guests.

Both areas are lined with outdoor lounges and have small wooden tables, stools and extra space for those who like to mingle standing up.



Lounge Bar Areas



The lounge and dance floor areas are generous art deco inspired spaces that provide a mixture of furnishings from sofas to high bars.

There are LCD TVs with multi-media ports perfect for a slideshow or presentation. This area is licensed until 2am Monday to Saturday and midnight on Sundays.

These spaces can be adapted to suit any function and are offered individually or as one larger space.





Bistro Areas

Our bistro is a spacious and naturally lit area suitable for a variety of functions and events. Large cocktail parties, corporate and private dinners, fundraising events, and smaller family affairs are easily catered for. A choice of either a la carte menus or bespoke set menus are available.

It is equipped with facilities such as projector, LCD TVs and a microphone for use at no extra cost.

There is easy access to both the lounge bar and beer garden.



Finger Food

Dip Platter – 55

Warmed ciabatta served with a trio of chef's own house made dips.

Cheese and Charcuterie Platter – 80

Chef's selection of flavoursome cured meats, cheeses, breads and assorted marinated vegetables.

Old Time Favourites – 80

A mix of party classics including beef mince pies, cocktail sausage rolls, spring rolls, torpedo prawns and mini quiches served with condiments.

Pizza Platter - 90

Six pizzas of Chef's own creation, cut into 8 pieces each.

Seafood Platter – 90

Calamari, salt & pepper prawns & Barramundi goujons served with condiments.

Premium Selection – 120

Your choice of 5 selections below – 10 pieces per selection.

- Mini Bruschetta
- Pumpkin & Herb Tartlets
- Caramelised Onion & Goat's Cheese Tartlets
- Baby Beetroot & Feta Tartlets
- Mini Trio of Mushroom Arancini Balls
- Lamb Kofta Balls
- Salt & Pepper Calamari
- Vegetarian Frittata
- Rare Beef & Seeded Mustard Crostini

Set Menus

Bespoke set menus of 2-3 courses are available and our head chef will tailor the menu to suit your special event. Please inform us if you have any special dietary requirements or allergies so that we can plan the menu accordingly.

For an example of previous set menus, please see two menus overleaf



Set Menu ~ Example Classic

2 Courses \$35 ~ 3 Courses \$45

ENTREE

Crusty breads, basil pesto & sweet balsamic glaze

MAINS

(Choice of 2 only)

FILLET MIGNON

180g Graziers fillet mignon, sweet potato mash, buttered spinach & buttered green beans, red wine jus

CORNFED CHICKEN BREAST

Pan seared cornfed chicken breast, citrus cous cous, roasted pumpkin, spinach, red onion, cherry tomato & goat's cheese

PANSEARED BARRAMUNDI

Pan seared barramundi, preserved lemon mash, rocket, grilled asparagus, zesty lime hollandaise and roast capsicum salsa

DESSERTS

New York baked cheese cake, mixed berry compote & ice cream

Flourless chocolate cake, Chantilly cream & fresh strawberries



Menu and pictures indicative only

Set Menu ~ Example Premium

2 Courses \$50 ~ 3 Courses \$55

ENTREE

Bruschetta, roasted cherry tomato, caramelized onion, Bononcini,
fresh basil, sweet balsamic glaze

Salt & pepper calamari, lime aioli

MAINS

(Choice of 2 only)

FILLET MIGNON

200g Graziers eye fillet, sweet potato gratin, spinach, broccolini,
tomato chilli jam

CORNFED CHICKEN BREAST

Pan seared cornfed chicken breast on a bed of butternut pumpkin & pine nut risotto,
basil pesto

ATLANTIC SALMON

Crispy skin Atlantic salmon, herb and shallot mash, rocket & parmesan salad
chive & garlic cream sauce

DESSERTS

Suntory rubis panna cotta, macerated strawberries & ice cream

Flourless chocolate cake, chocolate ganache & mixed berry compote



Menu and pictures indicative only

It's the little things...

We offer a range of extras to help make your event a complete success.

- ✓ Complimentary social photographer
- ✓ Microphone and PA
- ✓ Projector and screen or LCD TV's
- ✓ Crowd DJ*
- ✓ Off street parking with CCTV
- ✓ Whiteboards
- ✓ Free Karaoke on Thursday and Saturday Night



What to eat and drink? We can assist you with selecting your catering choices and customising a drinks list from our extensive range to ensure your guests have variety your budget is adhered to.

- ✓ No Room Hire
- ✓ No Minimum Spend
- ✓ 5min walk to "The Valley"
- ✓ Friendly, dedicated staff



Want to make your event a little more personal? We offer complimentary balloon decorations but you're always welcome to bring in your own pieces to make sure the space suits your theme or tastes. Please advise the functions manager of your intentions as restrictions do apply.



Budget conscious?

Mid-week deals available!

Specific requests? It's your event and we want you to have a great time! So, ask us! We'll endeavour to accommodate it and make your function one to remember.

Meeting? In addition to the six functions spaces, we offer two small meeting rooms complete with air conditioning, LCD TV's and configurable furniture

Things to consider...

Responsible Service of Alcohol

The Brunswick Hotel management and staff support the responsible service of alcohol and management reserve the right to refuse the entry or service of any patron or guest whom fail to comply with the law. If function guests appear or become unduly intoxicated or have aggressive behaviour, management reserves the right to ask them to leave.

Minors

Minors are permitted to attend functions, however, must remain under constant and strict supervision by their parent or legal guardian at all times whilst on premise. No minors are permitted to be on the premise after 9pm due to licensing restrictions.

Food Cancellations

Food cancellations are not accepted at the time of the function. All food platters require us to place specialty orders and therefore any platters that aren't required, will not be refunded.

Payment

Alcohol, beverages and any other costs can be paid for on the night by cash or credit card. It is recommended that all food and accessories are paid for prior to the function commencing. Cheques are not an accepted method of payment.

Other conditions may apply - please check with the function manager.

Catering

The Brunswick Hotel provides all catering for functions and no food or beverages are to be brought into the venue, other than cakes when pre-organised with the function manager. We ask that you provide us with at least 7 days notice of catering choices and any dietary requirements. The chefs make every effort to ensure that all dietary requirements are met.



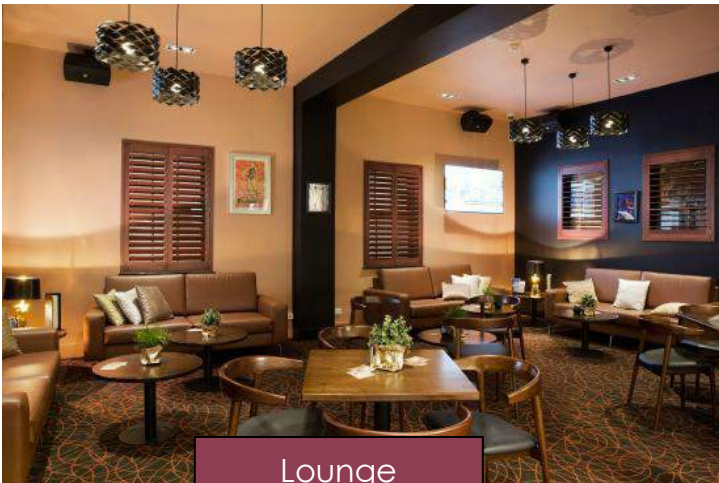
The Spaces



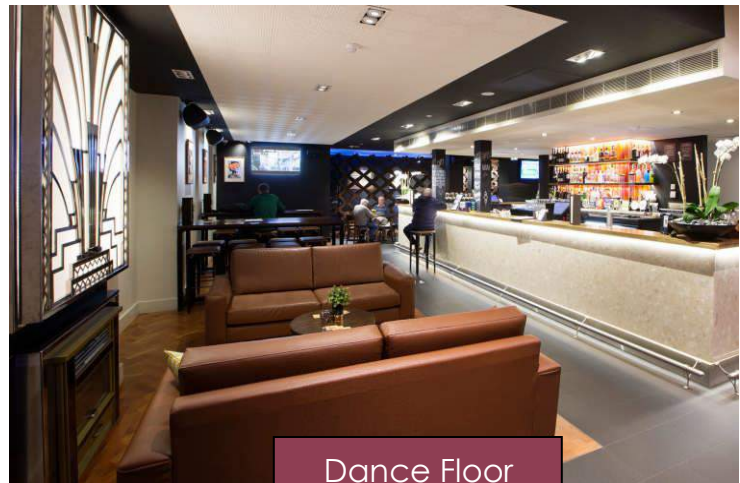
Main
Beer Garden



Grassed Area



Lounge



Dance Floor



Bistro



Top Bistro