



FUNCTIONS + EVENTS
PACKAGES 2019

a classic; re-imagined

Welcome to Alfred's House

The Lord Alfred

- EST 1868 -



VERANDAH BAR

Overlooking Caxton Street, Suncorp Stadium and The Barracks, the Verandah Bar offers a unique vantage point over Paddington from your own private verandah. With exclusive access off Petrie Terrace, private bar and bathrooms, the Verandah Bar is The Lord Alfred's largest private space. Boasting state of the art AV and sound system, this beautifully appointed room creates a sophisticated yet relaxed environment.

VERANDAH BAR CAPACITIES



100
BANQUET



220
COCKTAIL



64
THEATRE



80
CABARET

ALFRED'S BAR

Located on the corner of Petrie Terrace & Caxton Street, Alfred's Bar is the perfect place for your next cocktail party. With a central bar, private bathrooms and natural light, this contemporary space is in hot demand. Book Alfred's Bar today for your next cocktail event and be the toast of the town.

ALFRED'S BAR CAPACITIES



130
COCKTAIL

THE QUARTERDECK

Watch the sun set over Suncorp Stadium from The Lord Alfred's Quarterdeck. Inspired by the colours of Cuba and coastal summer tranquility, the earthy tones, bi-fold doors and indoor/outdoor space makes for the perfect setting to enjoy one of the many cocktails. Offering exclusive use of a private deck above Caxton Street, with a full share plate menu and exquisite wines, your next soiree has to be at The Quarterdeck.

All function spaces include audio visual facilities.

QUARTERDECK CAPACITIES



60
COCKTAIL

*Please note that partitioning off areas does not allow for full privacy or sound-proofing of the smaller zones.



DUKE'S

Adjoining the Quarterdeck inside The Lord Alfred, Duke's is ideal for lunch or dinner events up to 150 pax. Able to be divided into a smaller space, half or full day delegates can enjoy a private conference with brand new AV and space to break out.

DUKE'S CAPACITIES



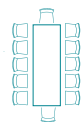
120
BANQUET



150
COCKTAIL



60
THEATRE



126
LONG TABLE

THE BRASSERIE

The perfect spot for an afternoon get together or lunch gathering. This beautiful terraced room with glass walls is wrapped in greenery providing a tropical and elegant backdrop. Relax with a glass of champagne and choose from the many shared plates in this sheltered setting with large fans turning from the high set ceiling. Perfect for that intimate gathering from 20 - 60 seated, an elegant cocktail affair for 100, or choose from the patisserie to create your own high tea.

THE BRASSERIE CAPACITIES



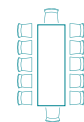
60
BANQUET



100
COCKTAIL



48
CABARET



72
LONG TABLE

THE WATCH-HOUSE

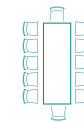
The original gaol cells located underground have been restored and converted into a one of a kind private dining space. Ideal for those looking for a unique experience with century old stone walls, heavy timber tables and candlelit rooms, host a sit down dinner for 20 or cocktail party for 40. Be treated to age old whiskey's and delicious menu's with paired wines that have been carefully selected from the cellar.

All function spaces include audio visual facilities.

THE WATCH-HOUSE CAPACITIES



30
COCKTAIL



20
LONG TABLE

*Please note that partitioning off areas does not allow for full privacy or sound-proofing of the smaller zones.



ALFIE'S

Be the envy of Caxton Street and host your next event at Alfie's.

Located on street level, Alfie's boasts private entry and bar outdoors yet undercover. The open aspect makes the most of the balmy Brisbane weather, while offering a relaxed and social setting for your next get together.

ALFIE'S CAPACITIES



48

BANQUET



60

COCKTAIL

LORD'S

Ideal for your next board meeting or off-site team strategy day, Lord's is equipped with brand new audio visual and offers complete privacy while you get away from the office.

Also available for a unique private dining experience for lunch & dinner, book Lord's today for an intimate function or small private seminar.

LORD'S CAPACITIES



30

BANQUET



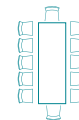
40

COCKTAIL



30

THEATRE



22

LONG TABLE

WHOLE VENUE

The 1860's heritage listed building oozes character throughout. Boasting 8 function spaces, the choices to hold any event are abundant. Tastefully refurbished, all considerations have been made to ensure events run seamlessly, including state of the art AV, high quality sound system, high speed internet and of course delicious and affordable menu's and drinks packages. The Lord Alfred is ideal for small intimate affairs or large scale cocktail parties for up to 900 people, for both private and corporate functions.

WHOLE VENUE CAPACITIES



900

COCKTAIL

**Please note that partitioning off areas does not allow for full privacy or sound-proofing of the smaller zones.*

THE LORD ALFRED

At The Lord Alfred, you will find a space that suits any occasion. This grand old girl has been restored, taking care to retain the heritage of years gone by, allowing you to step back in time but enjoy all the services & amenities of today. Making our house, your house, you will find private cocktail settings overlooking Caxton Street for you and a small group of friends, a wrap around verandah and private bar upstairs for those bigger occasions, the perfect outdoor brasserie for that Sunday afternoon get together, underground cellar dining rooms for your corporate dinners and much more!





CANAPÉS PACKAGES FROM \$25PP

CANAPÉ PACKAGES

STANDARD SELECTION – \$25PP

Choice of 2 hot & 2 cold canapés

ADDITIONAL SELECTION – \$35PP

Choice 3 hot & 3 cold or dessert canapés

SUBSTANTIAL SELECTION – \$45PP

Choice 3 hot & 3 cold and 1 bowl

ADDITIONAL CANAPÉS

Hot & cold canapés – \$5pp per canapé

Dessert canapés – \$5pp per canapé

Bowls – \$10pp per bowl

CANAPÉS

COLD CANAPÉS

- Honey sesame chicken w/ roasted peanuts, fresh coriander & cucumber wrapped in crisp iceberg lettuce & drizzled with kecap manis
- Roasted beetroot & feta short crust pastry tarts (v)
- Smoked salmon rosette on fresh cucumber w/ sour cream & crispy caper
- Tomato & buffalo mozzarella skewers w/ roquette & basil pesto (v) (gf)
- Chicken & macadamia rondelle w/ smoked ham & balsamic (gf)

HOT CANAPÉS

- Spiced lamb kofta drizzled w/ sumac scented raita (gf)
- Fillets of beef wrapped in smoked ham w/ American mustard & cracked black pepper (gf)
- Semi-dried tomato, ricotta & spinach involtini (v)
- Fresh local prawns marinated in Asian spices & wrapped around lemongrass (gf)
- Tempura pumpkin flowers stuffed w/ sweet corn, ricotta & coriander with a hint of lemon & chilli (v)

DESSERT CANAPÉS

- Selection of hand filled profiteroles w/ an assortment of flowers
- Salted chocolate tart w/ mandarin cream
- Lemon curd tarts w/ freeze dried raspberries

BOWLS

- Lamb tangine w/ Moroccan couscous & raita
- Homemade butter chicken w/ turmeric rice & yoghurt
- Creamy mushroom ragu w/ potato gnocchi & shaved parmesan



SHARED STYLE PLATTERS & ADDITIONAL ADD ONS

ADDITIONAL ADD-ONS

- Charcuterie **or** cheese station - \$15pp
- Charcuterie **and** cheese station - \$35pp
- Seafood station - \$65pp
* minimum of 40 people required
- Live cooked paella - \$15pp
* minimum of 40 people required

PLATTERS (30 PIECES) - PRICES PER PLATTER

DELUXE COCKTAIL – \$75 includes:

- * Chicken satay skewers, wagyu beef 6-score cheeseburger sliders, mini pork hotdog buns & cheese arancini balls

PREMIUM SEAFOOD (40 PIECES) – \$85 includes:

- * Sourced locally; fresh prawns w/ furikake seasoning, salt & pepper squid, calamari rings, battered fish

VEGETARIAN'S DELIGHT – \$65 includes:

- * A selection of three vegetarian snacks to delight the senses, including vegetable samosas, zucchini fritters & vegetarian spring rolls

CHARCUTERIE – \$75 includes:

- * Cured premium Italian meats accompanied by pickled vegetables, marinated olives, bread & crackers

CHEESE – \$85 includes:

- * Local & imported cheese with dried fruit & nuts, fresh fruit & crackers

WOODFIRED PIZZA – \$75 includes:

- * Chef's selection of tasty toppings atop pizza squares

DIPS PLATTER – \$55 includes:

- * A selection of Chef's dips with hot cheesy bread



FINE DINING MENU PACKAGES

2 COURSE - SIT DOWN – \$55PP

Choice of one entrée and one main

3 COURSE - SIT DOWN – \$80PP

Choice of one entrée and one main followed by a cheese board plus complimentary petit fours



FINE DINING PACKAGES FROM \$55PP

MENU

ENTRÉE

- Master stock braised crispy pork belly with sesame bok choy & a chilli caramel (gf)
- Flaked Atlantic salmon & avocado salad with cherry tomatoes and baby gem, dressed in a light lime vinaigrette with crispy wonton bites (gfo)
- Spiced pumpkin mousse on a bed of baby watercress & beetroot served with whipped feta, candied walnuts & parsley oil (gf) (v)
- Chicken, prosciutto & mushroom ballotine with sauteed baby spinach & chicken jus (gf)

MAIN

- Char grilled pork tenderloin served on smoked corn puree, buttered broccolini & a cider jus (gf)
- Roasted skin on chicken breast with garlic kipfler potatoes, crispy pancetta, tomato sugo, black olives & fresh basil pesto (gf)
- Handmade short crust pastry filled with braised leek & thyme roasted pumpkin topped with goats cheese & parmesan finished with balsamic, accompanied by a baby spinach & feta salad (v)
- Riverina 180 day grain fed rib fillet with a golden pommes anna, roasted vine ripened cherry tomatoes, pea puree with red wine jus (gf)



WASH IT DOWN BEVERAGE PACKAGES FROM \$35PP

BRONZE BEVERAGE PACKAGE – \$35PP

2-HOUR DURATION + \$10PP PER HOUR THEREAFTER

CHOICE OF 1 SPARKLING, 1 WHITE & 1 RED WINE

TAP BEERS

TWISTED SISTER CIDER

SOFT DRINK & JUICE

SILVER BEVERAGE PACKAGE – \$45PP

2-HOUR DURATION + \$10PP PER HOUR THEREAFTER

CHOICE OF 1 SPARKLING, 1 WHITE & 1 RED WINE

TAP BEERS

TWISTED SISTER CIDER

SOFT DRINK & JUICE

GOLD BEVERAGE PACKAGE – \$55PP

2-HOUR DURATION + \$10PP PER HOUR THEREAFTER

CHOICE OF 1 SPARKLING, 2 WHITE & 2 RED WINES

TAP BEERS

CIDER

SOFT DRINK & JUICE

Ask our team today for the selections available for all packages and within each function space!



STYLE IT UP

In addition to the divine delectables we have on offer, we can also dress up your event with the finishing touches for your tables and room setting.



OPTIONAL FUNCTION ITEMS	
TABLE MENUS	\$1 per menu
TABLE PLACE CARDS	\$1 per card
A3 SEATING CHART	\$2 per chart

The Lord Alfred also offers a range of services that take the hassle out of planning your event altogether and make it one to remember!

Be it finding a high profile guest speaker, styling a soiree, lighting up the building, utilising AV and data equipment or just offering your guests a delicious little gift, our preferred suppliers and dedicated Event Coordinator are here to help.

THEMING & STYLING

Full of imagination, Event Society can assist you with bringing your event to life.

eventsociety.com.au

PROFESSIONAL PHOTOGRAPHY

With a keen eye for detail, competitive pricing and all inclusive services, look no further than Ryan Sekera from Aude. You won't be disappointed!
aude.com.au

AV & DATA HIRE

With over 20 years experience, VideoData have a wealth of information and technical expertise to assist you with preparing for your event.

videodata.com.au

TAILOR YOUR OWN PACKAGE

ROOM HIRE	
PRIVATE HIRE - VERANDAH BAR, ALFRED'S BAR, THE BRASSERIE & DUKE'S	\$500
ALL OTHER SPACES	\$250
WHOLE VENUE	\$2500
ADDITIONS	
WIFI	FOC
CORDLESS MICROPHONE (MAX 3)	FOC
PLASMA SCREEN HIRE	\$100
WHITE BOARD	\$20
PADS AND PENS*	\$3 per person
FLIP CHART (WITH BUTCHERS PAPER)	\$30
LAPTOP	\$150
NIGHTLIFE & SPOTIFY USE	\$80
LAPEL MICROPHONE	POA



A photograph of The Lord Alfred building at night, featuring a prominent corner balcony and a modern upper section. The building is illuminated by streetlights, and a sign for 'The Lord Alfred' is visible above the entrance. A traffic light is visible in the foreground.

The
Lord
Alfred
- EST 1868 -

IT'S NOT JUST A VENUE IT'S A PLACE TO CALL HOME

Welcome to The Lord Alfred. Established in 1868, this historic building has become an icon of Brisbane over the past 150 years, with a loyal and loving following.

Under new ownership as of October 2017, The Lord Alfred has embarked on its most exciting journey yet. We are creating a strong establishment where local, interstate and international guests step inside and open our pantry, step inside our cellar, relax in our armchairs and wander through the many elements of The Lord Alfred while mixing and mingling with fellow revellers, treating it like home.

We also aim to share our culinary passion, fine wines and exquisite service, whether you are here for a wine after work with a friend, a group of mates before or after the game, or with your family on a week night or Sunday afternoon looking to unwind and relax.

This journey is underway and our transformation is complete. We hope you come along on the ride with us, frequenting The Lord Alfred to enjoy and indulge with us as we build this icon back up in all its glory.

VISIT ALFRED'S HOUSE TODAY!

P 07 3368 2560 | E reservations@thelordalfred.com.au

FOR INFORMATION & BOOKINGS

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thelordalfred.com.au