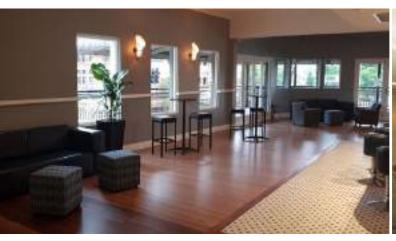


The Lord Alfred







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.

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.

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 timber floors 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 tapas and share plate menu and exquisite wines, your next soiree has to be at The Quarterdeck.

All function spaces include audio visual facilities.

VERANDAH BAR CAPACITIES



100 BANQUET



220 COCKTAIL



64

THEATRE



80 CABARET

ALFRED'S BAR CAPACITIES



150 COCKTAIL

QUARTERDECK CAPACITIES



80 COCKTAIL

*Please note that partitioning off areas does not allow for full privacy or soundproofing 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.

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.

DUKE'S CAPACITIES



80 BANQUET CO

120 COCKTAIL 66666 66666 66666

60 THEATRE

64 CABARET

THE BRASSERIE CAPACITIES



60 BANQUET



100 COCKTAIL



48 CABARET

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





40 COCKTA 20 BANQUET

*Please note that partitioning off areas does not allow for full privacy or soundproofing 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.

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

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.

ALFIE'S CAPACITIES



48 BANQUET



LORD'S CAPACITIES



30 BANQUET



50 COCKTAIL



30 THEATRE



24 CABARET

WHOLE VENUE CAPACITIES



900 COCKTAIL

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

THE LORD ALFRED

ROOM DIMENSIONS

THE VERANDAH BAR THE QUARTERDECK

DUKE'S ALFIE'S

AFLRED'S BAR WATCH-HOUSE

THE BRASSERIE LORD'S











COCKTAILS AND CANAPÉS PACKAGES FROM \$25PP

CANAPÉ PACKAGES

STANDARD SELECTION - \$25PP

Choice of 2 cold & 2 hot canapés

ADDITIONAL SELECTION – \$35PP

Choice of 3 cold, 3 hot canapés

SUBSTANTIAL SELECTION – \$45PP

Choice of 3 cold, 3 hot and 2 substantial canapés

ADDITIONAL CANAPÉS

Cold canapés – \$5pp per canapé Hot canapés – \$5pp per canapé Substantial canapés – \$10pp per canapé

CANAPÉ MENU

COLD CANAPÉS

- Caprese skewers with cherry tomato, baby bocconcini, basil pesto & balsamic glaze (v)
- Chicken teriyaki, naan crisp with avocado salsa
- Smoked barramundi on blinis with basil pesto aioli
- Mini prawn taco, tomato salsa and zesty avocado aioli
- Freshly shucked oysters with choice of finger lime dressing or spicy soy sesame dressing (qf)
- Sobrassada sausage paste on focaccia crisp with olive tapenade and charred sweet potato

HOT CANAPÉS

- Chicken croquette with cauliflower and pea puree
- Salami and horseradish potato flat bread
- Lamb kofta skewers with hummus & tahini yoghurt
- Coconut prawns with pineapple & ginger relish
- Asian pork belly wontons with sticky honey glaze
- Stuffed mini baked potatoes with sweet corn & shallot cream cheese

SUBSTANTIAL CANAPÉS

- Lemon & pepper squid with lemon & garlic aoili
- Mustard & herb crumbed steak strips with onion rings and sriracha aioli
- Tandoori chicken wrap in garlic naan with Asian salad
- Indian lamb curry with basmati rice & papadums
- Vietnamese spring roll bowl with dipping sauce





FINE DINING MENU PACKAGES

2 COURSE - SIT DOWN - \$58PP

Choice between an entrée and a main or a main and a dessert

3 COURSE - SIT DOWN - \$75PP

Both sit down fine dining menu packages include a selection of two dishes for each course served as an alternate drop and are accompanied by tea, coffee and chocolates.

FINE DINING PACKAGES FROM \$58PP

MENU

ENTRÉE

- Lamb cutlets with garlic & mustard marinade, truffle polenta, confit truss tomatoes with rosemary jus
- Pumpkin & sweet corn fritter, avocado and feta with balsamic rocket salad (v)
- Crispy duck breast with pickled fennel, orange and charred sweet potato salad & a creamy mustard vinaigrette
- Fresh sand crab and king prawns on a fried tortilla with avocado, soy & sesame seed salsa, fried sweet potato crisps & roast chilli dressing
- Bruschetta with cured prosciutto, bocconcini, rocket pesto and truffle oil

MAIN

- Choice of 200gm beef eye fillet OR 300gm beef sirloin with herb & mustard potato gratin, sautéed beans and dutch carrots with red wine jus
- Chinese sticky pork belly with a wombok Asian noodle salad and a chilli caramel sauce
- Chicken spatchcock with stuffed bacon & spinach field mushroom, sautéed beans and a cardamom & cherry tomato cream sauce
- Fresh snapper with a lemon macadamia crust, ginger cream potato, broccolini with orange beurre blanc sauce
- Mixed vegetable stuffed field mushroom with a pickled fennel & watercress salad, capscium coulis, basil pesto & shaved parmesan cheese

DESSERTS

- Cherry chocolate tart, cherry coulis, vanilla bean cream and coconut with toasted marshmallows
- Apple crumble cheesecake with caramel sauce
- Strawberry panna cotta with white chocolate coated strawberries, candied nuts & vanilla cream
- Blueberry filled pastry with orange custard, toasted almonds & vanilla bean cream







SHARED STYLE PLATTER & FOOD STATION PACKAGES

GLOBAL JOURNEY FOOD STATIONS - FROM \$39PP

THE STOPOVER SELECTION - SELECT 2 FOR \$39PP
THE WORLD TRIP SELECTION - SELECT 4 FOR \$75PP

ASIA

 Freshly shucked oysters with a selection of Asian sauces

MEXICO

• Chilli beef con carne tacos filled with avocado salsa, lettuce and grated cheddar cheese

GREECE

- Slow cooked lamb shoulder with tabouleh and cous cous salads
- Garlic flat bread with tzatziki and hummus

SPAIN

• Chicken & chorizo paella

AMERICA

- Cheeseburger sliders with pickles
- Mini kransky hot dogs with shoe string fries, mustard & ketchup

THAILAND

- Thai green chicken curry with fragrant jasmine rice
- Beef panang curry with fragrant rice

PLATTERS (SERVES 10 - 12 PAX) - PRICES ARE PER PLATTER

SEAFOOD PLATTER DELUXE - \$85

Hot seafood cocktail finger foods with dipping sauces

COCKTAIL - \$65

Hot cocktail finger food with dipping sauces

CHEESE – \$75

Local and imported cheese with dried fruits, quince paste and crackers

CHARCUTERIE - \$65

Cured meats, char grilled vegetables, warm marinated olives, truss tomatoes, duck liver pâté and fresh breads

GREEK – \$35

Garlic naan, breads and greek dips

SHARED CHEESE BALL – \$65

with Mexican flavours, avocado, corn and tomato salsa with side of house made lavosh

SEAFOOD COB LOAF - \$35

baked mixed seafood with cream cheese in a cob loaf

AMERICAN PLATTER - \$45 (8 OF EACH ITEM)

Pulled pork & slaw sliders I country fried chicken & creamy slaw sliders I mini kransky hot dog rolls with mustard and ketchup

WOODFIRED PIZZAS - \$65

Chef's selection of wood fired pizzas



WASH IT DOWN BEVERAGE PACKAGES FROM \$35PP

STANDARD BEVERAGE PACKAGE – \$35PP

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

WINE & BUBBLES

BEER

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

PREMIUM BEVERAGE PACKAGE - \$50PP

2-HOUR DURATION + \$12PP PER HOUR THEREAFTER

WINE & BUBBLES

BEER

DELUXE BEVERAGE PACKAGE – \$65PP

2-HOUR DURATION + \$15PP PER HOUR THEREAFTER

WINE & BUBBLES

BEER



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.



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 soirée, 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, The Prop House can assist you with bringing your event to life.

theprophouse.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 USE	FOC
WHITE BOARD	FOC
PADS AND PENS*	\$3 per person
FLIP CHART (WITH BUTCHERS PAPER)	\$30
LAPTOP	\$150
DATA PROJECTOR AND SCREEN	\$150
LAPEL MICROPHONE	POA



