



Est 1889

NORMAN HOTEL

Brisbane's worst vegetarian restaurant®



Angus Room | Hereford Room | Longhorn Room | Beer Garden | Alcoves

FUNCTION PACKAGE 2018

102 Ipswich Road Woolloongabba QLD 4102 **PH** 07 3391 5022
functions@nhpg.com.au | normanhotel.com.au

THE NORMAN HOTEL STORY

1889 TO 2018

The doors first opened at the Norman Hotel in 1889 & since then it has become one of Queensland's truly iconic dining experiences.

The Norman Hotel has to be experienced to be understood. It's the culmination of steaks, service and atmosphere that sets us apart.

Our staff, some of whom have worked at "The Norman" for decades, are the backbone of the "The Norman" family.

The recent renovations & extensions to the Beer Garden & Bars have transformed the Hotel into the perfect venue to host your next function.

The Norman Hotel boasts a range of unique event spaces & meeting rooms to host your celebrations. Differing in style, size & sophistication, any one of our areas will be perfect for your special occasion.



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FUNCTIONS @ THE NORMAN

The Norman Hotel has the ability to cater for a range of events:

- Corporate/Business Meetings
- Seminars/Conferences
- Training Workshops
- Business Breakfasts
- Product Launches
- Reunions (school or family)
- Graduation Celebrations
- Farewell Drinks
- Engagements/Birthdays
- Cocktail Parties
- Private Luncheons
- Christmas Parties
- Weddings
- State of Origin
- AFL/NRL Grand Final Parties
- Melbourne Cup
- Cricket & Rugby Test Matches

The iconic Norman Hotel is well renowned as...

“Brisbane’s **WORST** Vegetarian Restaurant”

Our recent renovations have transformed “The Norman” into much more than our mouth-watering steaks.... Boasting 6 function areas ideally suited to your next event our Executive Chef has devised some tantalising menus to choose from, ranging from all day delegates' packages; stand up cocktail parties to the more intimate sit down dinners.

At “The Norman” we understand everyone has different tastes and that is why we can tailor the perfect package for you and your

guests. These menus are a guideline only & our kitchen team can alter these in a way that will suit your own personal requirements.

Our passion for quality food & beverages, as well as our friendly service is the foundation for the Hotel's success.

We strive to create an experience you will tell stories about to friends and family alike. Let our experienced function team transform your idea into a seamless event which supersedes expectations.....



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FUNCTION SPACES

Norman's Bar

The Normans bar is our premium function space located on the ground level.

Once the Hotel's bottle shop the air conditioned Norman's bar is now complete with cow hide walls, milk bottle chandeliers, illuminated wall feature, plasma viewing throughout including one 103 inch plasma screen TV with VGA connectivity, in-house music, IPOD connectivity, DVD facilities & over 20 tap beers on offer... This area can be reserved exclusively for your next special event or cordoned off spaces are available for more intimate affairs.

[CLICK
HERE](#)

**Click for virtual 360 degree walk
through of the Norman's Bar**



Holding Capacity

- Cocktail - 250 max
- Sit Down - 150 max

Cordoned Off

- 10-150 people

Longhorn Room

The Longhorn room offers a private dining experience second to none.

Located on the ground floor this rustic function space offers guests all the charm of yesteryear. Complete with the Hotel's original, exposed brick work, hard wood furnishings, in-house music, free WIFI & plasma TV with HDMI Connectivity. The Longhorn room has hosted a range of experiences from our Sam Kekovich "Lambnesia" Media Luncheon, James Squire Grain to Glass Beer Dinner, Wine Degustation, Christmas parties & corporate lunches. The space is ideally suited to corporate dinners, business meetings or celebrating your next family reunion, Birthday or milestone's.



[CLICK
HERE](#)

**Click for virtual 360 degree view of
the Longhorn Room**

Holding Capacity

- Cocktail - 50 max
- Sit Down - 34 max

FUNCTION SPACES

The Beer Garden

The Norman Hotel's Beer Garden offers patrons an experience unlike no other.

Central to the design is a soon to become iconic shady Fig Tree taking centre-stage in the Beer Garden. An understated garden courtyard ambience has been created through the use of timber decking, eclectic table and chair combinations, planter boxes mixed with vertical gardens to divide the multi-tiered seating options for guests to relax and enjoy Brisbane's stylish new 'local' food and drink destination – The Norman Beer Garden. This area can be reserved exclusively for your next large scale event or hired as 3 separate alcoves.



[CLICK
HERE](#)

Click for virtual 360 degree view and walk through of the Beer Garden

Holding Capacity

- Beer Garden exclusive sit down - max 200
- Beer Garden exclusive cocktail - max 350

The BBQ Court

Home to our famous Mastersteak BBQ Cooking classes, the BBQ court is an alfresco style dining area ideally suited to your next sit down affair.

Tucked away from the hustle & bustle of the hotel, this area can hold up to 100 seated guests. The space is available to hire exclusively or areas can be cordoned off to suit your needs. The ideal space for celebrating your next family reunion, birthday or milestone.

[CLICK
HERE](#)

Click for virtual 360 degree view of the BBQ Court

Holding Capacity

- Sit Down - max 120 people
- Cocktail - max 150 people



FUNCTION SPACES



Angus & Hereford Rooms

The Angus & Hereford rooms are the ideal setting for your next business meeting, seminar or conference & double as a private dining room.

Tucked away on the first floor these rooms are complete with free WIFI. We also offer private restrooms, data projector with VGA connectivity, whiteboard & A4 flip chart *(please note charges apply/ available upon request). These rooms can be hired individually or together along with adjoining break out room - the Brahman room.

The Angus Room Holding Capacity

- Boardroom - Max 26 People
- Theatre - Max 50 People
- Classroom - Max 18 People
- U-Shape - Max 22 People
- Cocktail - Max 40 People

The Hereford Room Holding Capacity

- Boardroom - Max 16 People
- Theatre - Max 42 People
- Classroom - Max 18 People
- U-Shape - Max 18 People
- Cocktail - Max 40 People

BOARDROOM CATERING MENU

Breakfast - \$25 per person

(available from 7am-10am/minimum 15 people)

Option 1

Continental Style Breakfast

(served buffet style)

- Chefs Selection of Danishes, Sweet Muffins & Croissants w Condiments
- Fresh Seasonal Fruits
- Sliced Bread w Condiments

Option 2

Hot Plated Breakfast

Scrambled Eggs, Bacon, Chipolata Sausages, Hash Browns & Roasted Tomato w Normans Bread Roll

Both Breakfast Options inclusive of Percolated Coffee, Assorted Teas & Orange Juice

Morning Tea

(Choose one of the following - \$11.50

10 people or more / \$13.50 Less than 10 People)

- Fresh Scones w Jam & Cream 🌿
- Blueberry Muffins 🌿
- Freshly Baked Assorted Danishes 🌿
- Warm Tomato & Brie Muffins 🌿
- Quiche Lorraine w Tomato Chutney
- Fresh Baked Croissants w Champagne Ham, Swiss Cheese & Tomato Chutney
- Chefs Selection of Finger Sandwiches

Afternoon Tea

(Choose one of the following - \$11.50

10 people or more / \$13.50 Less than 10)

- Assorted Profiteroles w Fresh cream 🌿
- Sweet Apple Crowns w Vanilla Cream 🌿
- Spinach & Ricotta Pastizzi w Tomato Chutney 🌿
- Chefs Selection of Finger Sandwiches
- Farmhouse Cheeses w Dried Fruits, Quince & Water crackers

Both Morning & Afternoon Tea inclusive of Percolated Coffee, Assorted Teas & Orange Juice

Light Lunch or Brunch - \$22.50 per person

(Choose one of the following. All options served w Fries & Garden Salad)

- Cape Byron Black Angus Beef Burger
- Chargrilled Chicken Caesar Salad Wrap
- Panko Crusted Chicken Schnitzel
- Goats Cheese & Tomato Tart 🌿
- Spinach & Ricotta Lasagne 🌿

Inclusive of Percolated Coffee & Assorted Teas

Norman Additions

- Seasonal Fruit Platter \$35.00 (Serves 10)
- Chefs Dip Selection w Toasted Turkish Bread \$45 (Serves 10)
- Garden Salad \$40 (Serves 10)
- Caesar Salad \$60 (Serves 10)

SET MENU ONE

\$49.00 per person / 2 course menu

Fresh Bread Roll & Butter

Entree

(Served as Share Platter)

Chefs Selection of Dips - with Ciabatta

Mains

Select 2 Dishes From the Following

Angus Rump (Served MR) MSA, Grain Fed 150 Days, Riverina Angus
Served With Garden Salad, Truss Tomato, House Made Salad Dressing, Baked Potato with Normans' Iconic Bacon Sauce, & Red Wine Jus

Rib Fillet (Served MR) MSA, Grain Fed, Inverell NSW, Bindaree Vintage
Served With Garden Salad, Truss Tomato, House Made Salad Dressing, Baked Potato with Normans' Iconic Bacon Sauce, & Red Wine Jus

NT Humpty Doo Barramundi - Potato Mash, Broccolini & Salsa Verde

Chicken Parmigiana - Champagne Ham, Napoli, Mozzarella, Chips & Coleslaw

**We are happy to cater for all dietary requirements upon request.*



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SET MENU TWO

\$56.00 per person / 3 course menu

Fresh Bread Roll & Butter

Entrees

(Served as Share Platters)

Chefs Selection of Dips - with Ciabatta

Fried Buffalo Wings - with Hot Sauce

Salt & Pepper Calamari - with Aioli

Mains

(Served Alternate Drop)

Select 2 Dishes From the Following

Rib Fillet (Served MR) MSA, Grain Fed, Inverell NSW, Bindaree Vintage
Served With Garden Salad, Truss Tomato, House Made Salad Dressing, Baked Potato
with Normans' Iconic Bacon Sauce, & Red Wine Jus

Angus Rump (Served MR) MSA, Grain Fed 150 Days, Riverina Angus
Served With Garden Salad, Truss Tomato, House Made Salad Dressing, Baked Potato
with Normans' Iconic Bacon Sauce, & Red Wine Jus

NT Humpty Doo Barramundi - Potato Mash, Broccolini & Salsa Verde

Roast Chicken - w Garlic & Rosemary Potatoes, Coleslaw & Gravy

Dessert

(Alternate Drop)

Sticky Date Pudding - with Butterscotch Sauce

Crème Brûlée - with Almond Biscotti

or Instead Choose

Cheese & Fruit Platters - On Each Table to Share

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SET MENU THREE

\$69.00 per person / 3 course menu

Fresh Bread Roll & Butter

Entrees

(Served as Share Platters)

Wagyu Spring Rolls - w Soy-Sesame Dipping Sauce

Mushroom Arancini - w Salsa Verde Mayonnaise & Watercress

Tomato Bruschetta

Mains

(Served Alternate Drop)

Select 2 Dishes From the Following

Filet Mignon (Served M) MSA, Grass Fed, South East Queensland, JBS Swift
Served With Garden Salad, Truss Tomato, House Made Salad Dressing, Baked Potato
with Normans' Iconic Bacon Sauce, & Red Wine Jus

Rib Fillet (Served MR) MSA, Grain Fed, Inverell NSW, Bindaree Vintage
Served With Garden Salad, Truss Tomato, House Made Salad Dressing, Baked Potato
with Normans' Iconic Bacon Sauce, & Red Wine Jus

NT Humpty Doo Barramundi - Potato Mash, Broccolini & Salsa Verde

Roast Chicken - w Garlic & Rosemary Potatoes, Coleslaw & Gravy

Dessert

(Select Alternate Drop)

Sticky Date Pudding - with Butterscotch Sauce

Crème Brûlée - with Almond Biscotti

or Instead Choose

Cheese & Fruit Platters - On Each Table to Share

**We are happy to cater for all dietary requirements upon request.*

PLATTERS

Hot Platters

Earth & Sea Platter (Gf) *(serves up to 10p)* \$85

Salt & Pepper Calamari, Fried Buffalo Wings & Beer Battered Chips, with Dippers

Hides Platter *(serves up to 10p)* \$60

Fried Potato Hides with Chefs Selection of Dippers

East West Platter *(serves up to 10p)* \$55

Vegetarian Cocktail Samosas and Mini BBQ Pork Buns with Dipping Sauces

Angus Platter *(serves up to 25p)* \$135

Peppered Angus Beef Pies, Lamb & Rosemary Pies and Mini Sausage Rolls
w Chefs Selection of Sauces

New York Platter *(serves up to 20p)* \$160

Normans' Angus Beef Cheeseburger & Pickle Sliders plus Normans' Mini Hotdogs
w Gourmet House Made Beef Sausage, Bacon Sauce & Melting Cheese Served
w Beer Battered Onion Rings

Seafood Pier Platter *(serves up to 15p)* \$170

Traditional Fried Platter of Tempura Fish Bites, Salt & Pepper Calamari, Crumbed Prawn Cutlets,
Crumbed Crab Claws & Chips Served w Chefs Selection Of Sauces

Beef Baron Platter *(serves up to 15p)* \$345

Selection of Tender Lamb Cutlets, Hickory Basted Pork Ribs, Meatballs, Char Grilled
Chorizo Sausage, Beef Skewers & Chicken Skewers Served With Tomato Relish
& Smokey BBQ Sauce

Junior Platter *(serves up to 10p)* \$50

Crumbed Chicken Strips and Tempura Fish Bites with Dipping Sauce - Kids Only!



PLATTERS

Cold Platters

Australian Seafood Platter *P.O.A*

(Seafood Subject to Seasonal Availability)

Fresh Australian Seafood served w Traditional Accompaniments

Pier Special Platter *(serves 20-30) \$190*

Cold Smoked Tassel Australian Salmon (1 side) w Blinis, Salmon Caviar & Crème Fraiche

Dips Platter *(serves 8-10) \$65*

Chefs Selection of Dips & Marinated Olives W Toasted Turkish Bread

Antipasto Platter *(serves 15-10) \$150*

Premium Selection of Charcuterie Served With Marinated Artichoke, Char Grilled Eggplant, Semi-Dried Tomatoes, Mixed Olives and Roasted Capsicum with Grissini Sticks

Sushi Platter *(serves 15-20) \$130*

Assorted Sushi & Nigiri served w Wasabi, Soy Dipping Sauce & Pickled Ginger

Ploughman's Platter *(serves 10) \$105*

House Pickled Vegetables, Aged Cheddar, Virginian Ham & Warm Baguette

Sweet Things Platter *(pieces 54) \$130*

Assortment of Petit Fours



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CANAPÉ MENU

Please make a selection from the list below. All finger food will be served by our friendly staff.

4 Pieces \$16.50 per person

6 Pieces \$18.90 per person

8 Pieces \$24.90 per person

10 Pieces \$30.00 per person

Cold Selection

- Oyster Shot – Bloody Mary Style gf
- Prosciutto Wrapped Rockmelon gf
- Caramelised Onion Frittata w Olive Tapenade 🌱 gf
- Smoked Salmon, Lime Aioli, Toasted Brioche
- Rare Roasted Lamb Loin en-croute w Baba Ghanoush
- Prawn Tartlet w Black Pepper Mayo
- Tomato Bruschetta 🌱
- Beef Tartare en-croute



Hot Selection

- Mushroom Arancini Balls w Salsa Verde Mayonnaise & Watercress
- Cheese Kransky Dagwood Dogs w Tomato Chutney Dip
- Rare Soy Marinated Beef Skewer w Toasted Sesame gf
- Coconut Marinated Chicken Thigh Skewer w Toasted Coconut gf
- Barramundi Spring Rolls w Pickled Ginger Dipping Sauce
- Normans Signature Wagyu Spring Rolls w Sesame Soy Dipping Sauce
- Spinach & Ricotta Pastizzi 🌱
- Peppered Angus Beef Pie
- Chinese Style Steamed Pork Bun w Soy Sauce
- Chickpea Falafel drizzled w Tzatziki 🌱 gf
- Tomato & Bocconcini Pizza, Fresh Basil Leaf 🌱

More Substantial

Fork Dishes (priced per person)

- Battered Barra & Chips w Tartare Sauce **\$8**
- Salt & Pepper Calamari, Asian Slaw & Coriander Mayo **\$8**
- "Spaghetti & Meatballs" Meatballs in a Rich Tomato Sauce **\$8**
- Mini Eye Fillet (100gm, M/R) on Creamy Mash w Red Wine Jus **\$14**
- Beetroot & Bacon Salad w Danish Fetta & Balsamic Glaze **\$5** gf
- Mushroom & Parmesan Risotto w Green Peas **\$6** 🌱

Minimum 30 people

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THE NORMAN HOTEL MASTERSTEAK CLASS



The Mastersteak BBQ Cooking Class is an interactive & informative steak cooking class where you will learn to cook steak to perfection like the famous Norman Hotel. Our public classes are held Tuesday evenings from 6pm- 8pm in our BBQ Court. The class costs \$100 for a food & beverage package inclusive.

Guests can hand pick their prime beef from our standard cuts. All meals are served with a baked potato, bacon sauce, garden salad & fresh bread roll. A two hour drinks package is also included with a selection of wines, bubbles, domestic & James Squire tap beers, soft drinks & fruit juices.

Attendees will also receive a Norman Hotel Chef's apron to keep.

Corporate & Private Classes

Looking to astound new clients; a staff reward with a difference or team building exercise, our Corporate Mastersteak BBQ cooking class is sure to impress... Let our grill experts teach your guests the in's & outs of all things beef!

Also book your own private Mastersteak class.

From Monday to Thursday we can host lunch & dinner sittings, Fridays & Saturday's lunch sittings only.

**Please note classes are subject to venue availability & a min class of 10 & a max class of 25 apply.*

Gift Vouchers

Get them something that they really want; a ticket to our Mastersteak BBQ Cooking class! The perfect gift for the dad who has everything or a useful tool to help him brush up on his BBQ skills, ask our friendly staff about purchasing a gift voucher.

**Please note gift vouchers are strictly valid for 6 months & are treated as cash, once lost they are not redeemable*

Merchandise

Beef up your Mastersteak with any item of our famous merchandise including caps, T-Shirts & Mastersteak aprons **(see staff)*

Find Us

The Norman Hotel is located on the corner of Ipswich Road & Qualtrough Street, Woolloongabba. There is plenty of parking, with access to our car park via Qualtrough Street.

Contact Us

Phone: (07) 3391 5022

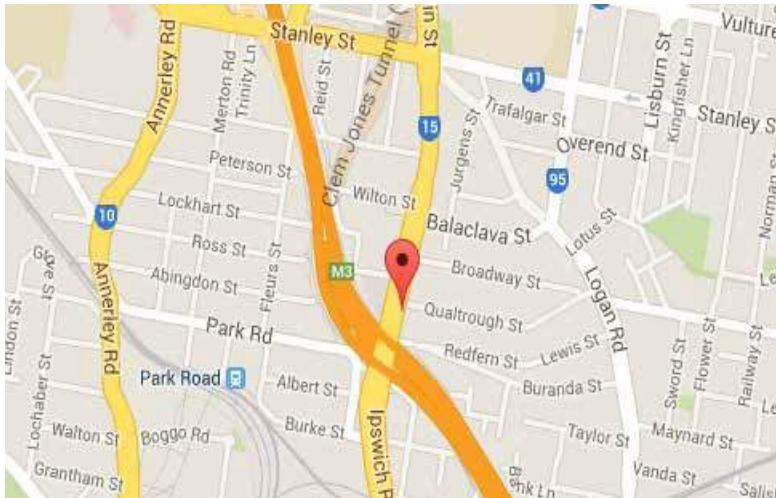
Fax: (07) 3391 2096

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Website: normanhotel.com.au

Address: 102 Ipswich Road Woolloongabba QLD, 4102

Join us on Facebook www.facebook.com/normanhotelbrisbane



Courtesy Bus

Ask one of our friendly staff about our Norman Express courtesy bus, which runs between the Hotel, CBD & surrounds within a 5kms everyday.

**Conditions Apply.*



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