FUNCTION PACK brun

brunswick hotel



THE BRUNSWICK HOTEL

Sitting on the corner of Kent and Brunswick Streets and a stone's throw from the banks of the Brisbane River, Brunswick Hotel is a favourite among locals and visitors to New Farm. We offer four function areas that are easily adaptable allowing us to provide both intimate areas and more spacious entertaining options. Our function menu has been carefully designed with the our head chef and functions team to ensure an excellent selection that is both diverse and delicious. To begin planning your next function, our experienced team is ready to assist you in tailoring a function package to suit your requirements and help create the perfect occasion.

THE DECK

The main deck of the beer garden is a gorgeous outdoor space where you can enjoy the QLD climate. Featuring a stunning fairy-lit tree taking centre stage the main deck is spacious and comfortable complete with a mixture of low tables and high bars.

CAPACITY

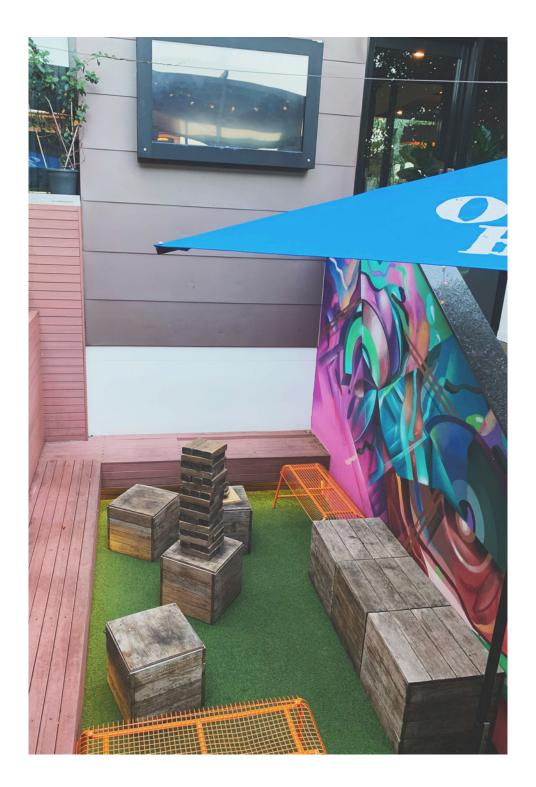
Cocktail 75pax

Seated 40pax

Whole Beer Garden 150pax







GRASSED AREA

The grassed courtyard is a more private, intimate area perfect for smaller groups featuring bench seats, jenga and high bars with stools.

CAPACITY

Cocktail 30pax

Seated 20pax

THE LOUNGE

The lounge and dance floor areas are generous contemporary spaces that provide a mixture of furnishings. This versatile space forms an L along the edge of the lounge bar and can be divided into more intimate sections as required.

CAPACITY

Half Lounge Cocktail 40pax

Half Lounge Seated 30pax

Whole Lounge Cocktail 120pax

Whole Lounge Seated 70pax







BISTRO

The back section of our bistro offers ample light and is great for smaller groups to host a semi-private dining experience, perfect for a long lunch and adaptable to all occasions.

CAPACITY

Cocktail 40pax

Seated 30pax

CANAPES

4 piece \$16pp 6 piece \$23pp 8 piece \$30pp 10 piece \$38pp 12 piece \$47pp

COCKTAIL

Beef Burgundy Pies Chicken & Leek Pies Lamb & Rosemary Pies Pork & Fennel Rolls Curried Pumpkin Rolls (VG/GF) Truffled Mushroom Arancini (VG/GF) Peking Duck Wontons Vegetable Wontons (VG) Smoked Salmon Tartlets (GFO) **Beef & Horseradish Tartlets (GFO)** Bocconcini & Bruschetta Tarts (V/GFO) Hummus & Ratatouille Tartlets (VG) Spinach & Ricotta Filo (V) Roast Vegetable Filo (V) Rice Pancake Vegetable Rolls (V/GF)

4 cocktail + 1 substantial \$22pp 6 cocktail + 1 substantial \$29pp 8 cocktail + 1 substantial \$37pp 8 cocktail + 2 substantial \$44pp

SUBSTANTIAL

Pulled Pork Slider Pulled pork, house made slaw on a brioche bun Cheese Burger Slider Angus beef pattie, lettuce, cheese, aioli & tomato sauce on a brioche bun Halloumi Slider (V) Grilled halloumi, spinach and tomato relish on a brioche bun Pumpkin & Chickpea Curry (VG/GFO) Served on rice with coconut yoghurt and naan bread Chicken Satay Chicken Skewers Served on rice with satay sauce and bok choy Mini Seafood Basket Crumbed fish, panko prawn, beer battered scallop with chips & lemon

DESSERT

\$4pp

Chocolate Hazelnut Brownie Selection of Petit Desserts Fresh Fruit Skewers

BEVERAGE PACKAGES

3HRS

Selected Tap Beer, House Wine and Soft Drinks

\$38pp

Basic Spirits, Selected Tap Beer, House Wine and Soft Drinks \$62pp

4HRS

Selected Tap Beer, House Wine and Soft Drinks \$48pp

Basic Spirits, Selected Tap Beer, House Wine and Soft Drinks \$72pp

TERMS AND CONDITIONS

Minimum Spend

Minimum spends may apply to your function space and may vary seasonally. Our team will be happy to explain the details of the minimum spend that may apply to your event.

Deposits and Payment

We require a deposit payment to secure the event reservation. Deposit amounts vary depending on event location and may also vary seasonally. All deposits can be paid over the phone, in person or online. Cash, Eftpos, Credit Card, Amex and Diners are accepted methods of payment. All deposits will be used towards the told spend of your event.

Finalisation of Account

After your deposit has been paid you can choose to pay a portion of your food and drink spend in advance, the full amount or pay the total at the conclusion of your event. This policy is subject to change in peak periods and may require full payment before the event date. Businesses can arrange invoicing for payment in full, prior to the function. Payment after the function is subject to approval from the ALH Hotels finance department and only offered at the function managers discretion. Please speak to the functions manager for any further clarification.

Minors

Being a licensed venue, it is the law that all minors must be accompanied by a 'responsible adult' which includes a parent, step-parent, guardian or a much older sibling (management discretion determines what is considered an appropriate age gap between the siblings). All minors are also required by law to leave the party and vacate the premises by no later than 10.00pm.

Allergen Notice

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Responsible Service

In accordance with the Liquor Act we practice the responsible service of alcohol and will refuse and remove any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. All guests 18 years of age or older must hold a valid form of identification.

BYO Policy

No outside food and beverage can be consumed on premise. Specialty cakes are accepted.