

Meetings & Events

PREMIER VENUE FOR INSPIRED PROFESSIONALS



THE BRISBANE CLUB

BE INSPIRED

You are invited to inspire your guests with the epicurean excellence and unique experience presented by The Brisbane Club.

The Brisbane Club culinary expertise paired with one of the southern hemisphere's most coveted wine cellars and a service team that cater to your every need, makes our venue one of the most sophisticated on offer in Brisbane's CBD.

FOOD PHILOSOPHY

Our Kitchen Brigade source the freshest, locally grown produce and draw inspiration from local and overseas suppliers to tailor elegant and artistic menus for your event. Executive Chef Caleb Bilewicz instils a pride and passion in culinary excellence, pushing the boundaries to deliver a unique experience through our food.

Our team of event professionals work seamlessly to present corporate meetings, seminars, cocktail functions and gala celebrations.

We thank you for considering The Brisbane Club for your next event, and look forward to working with you to tailor an event to meet your every need.

To view our venue spaces or for further assistance please contact our Meetings & Events team.



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Dining Packages

3 courses and tastings	3 courses	2 courses and tastings	2 courses
Canapes, Entrée, Main & Dessert	Entrée, Main & Dessert	Canapes, Entrée & Main or Canapes, Main & Dessert	Entrée & Main or Main & Dessert
\$97 per person	\$87 per person	\$80 per person	\$70 per person

For assistance with dietary requirements speak with our functions team for further details.

Alternate menu – please select 2 dishes per course

Additional \$4 per person per course

Choice menu – please select 3 dishes per course

Additional \$8 per person per course

Tasting Plates (please select two)

- Smoked salmon, blini, crème fraîche GF
- Corn and tarragon cake, whipped fetta GF, DF
- Tortilla, pico de gallo, avocado GF, DF
- Three cheese galette

Entrée

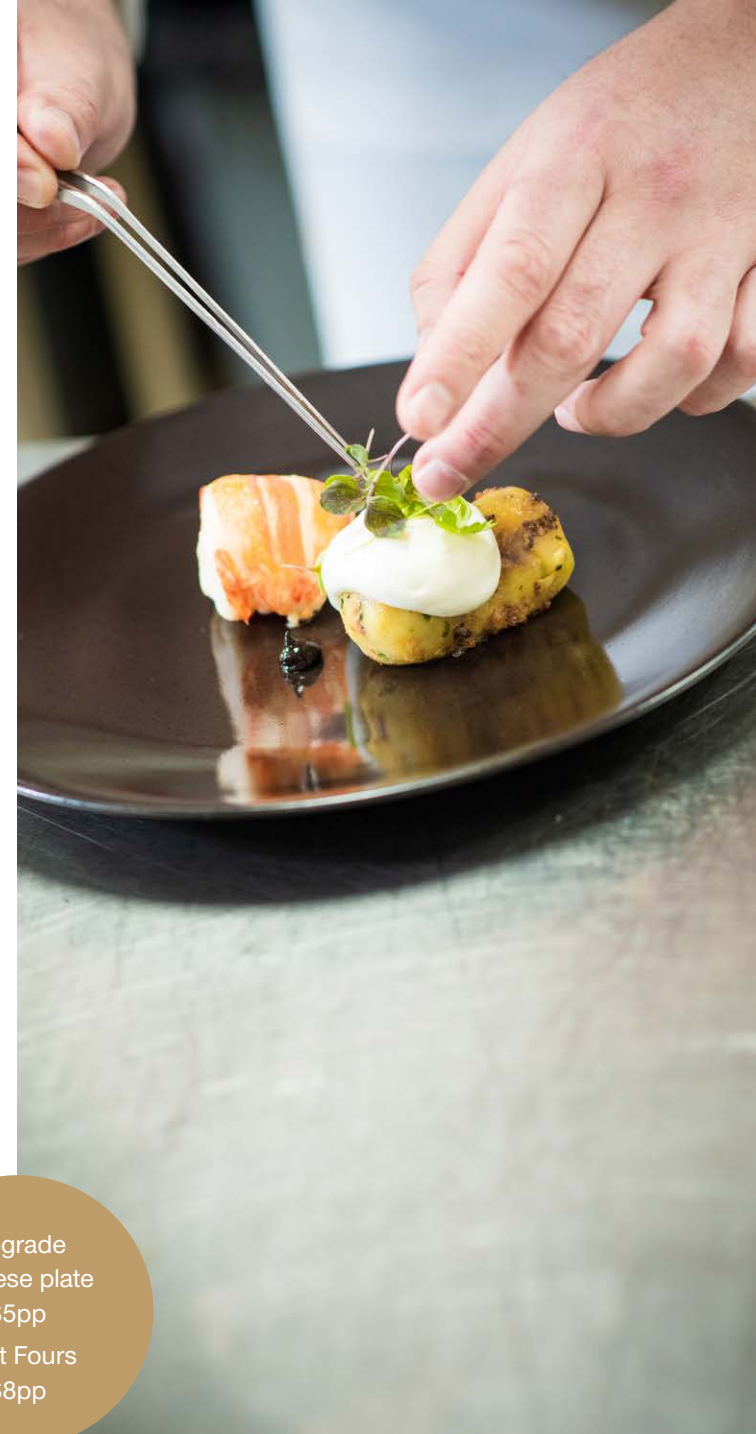
- Hot smoked salmon, apple and horse radish remoulade
- Teriyaki chicken, pickled salad, avocado, crispy shallot
- Pork belly, mojo sauce, tomato salsa, dressed leaves
- House made brioche, truffled mushrooms, chevre
- Braised lamb, spiced carrots, hummus, fetta, pepitas
- Prawn, pommodorina, toasted ciabatta, confit garlic, basil

Main

- Pork cutlet, miso glazed, green pawpaw salad, tamarind dressing
- Beef fillet, pomme anna, beans, mushroom ragout
- Chicken Breast, eggplant brinjal, yoghurt, warm bean salad
- Market fish, caramelised onion, potato, broccolini, lemon beurre blanc
- Duck Leg, white bean puree, broccolini, jus

Dessert

- Lemon meringue tart, berries, sorbet
- Meringue, almond sponge, strawberry mousse (dairy-free), fresh strawberry salad GF/DF
- Olive Oil cake, yoghurt mousse, raspberry and grand mariner compote, raspberry soil GF
- Choux Bun, dark chocolate mousse, whipped caramel
- Vegan chocolate cremeaux, raspberry coulis, fresh seasonal berries yuzu gel VEGAN



Upgrade
Cheese plate
\$5pp
Petit Fours
\$8pp

Ask our events team to create a bespoke menu or tasting experience suited to your event.

Dining Packages

Share Menu **\$85 per person**

Small Plates (choose 2)

- Baharat BBQ Quail, charred corn salsa, ranch dressing
- Ceviche Kingfish, chilli, lime, shaved fennel, pomegranate
- Breaded Fioretto, romesco, pomegranate molasses
- Soft shell crab, truffle, mayonnaise, cucumber, dill
- Battered zucchini, taramasalata

Sides (choose 1)

- Green Bean/almond
- Roasted Carrots, hummus, fried onion, zaatar
- Fatoush salad
- Sticky rice or coconut rice
- Sprout salad, Nam Jim dressing
- Duck Fat Potatoes, rosemary

Main Large Plates (choose 1)

- Lamb Shoulder, tagine, chickpea, capsicum, tomato
- Salmon, chilli jam, fennel
- Beef Cheek Rendang Curry, coconut sambal
- BBQ Chicken, chimichurri, lemon
- Mushroom Gnocchi, truffle pecorino

Desserts (choose 1)

- Salted Chocolate Encrased, strawberry, yuzu
- Hazelnut cake, apricot sorbet, milk chocolate cremeux, chocolate soil
- Passionfruit cake, crisp meringue, yoghurt espuma



Tasting Packages

4 tasting selections	6 tasting selections	8 tasting selections	10 tasting selections includes 1 fork dish
Recommended time: 30 min	Recommended time: 1 hour	Recommended time: 2 hours	Recommended time: 3 hours
\$25 per person	\$30 per person	\$38 per person	\$55 per person

Cold Selections

- Smoked salmon, blini, crème fraîche GF
- Beef tartare, garlic crostini DF
- Chicken, orange and miso mayonnaise, filo cup GF
- Goats cheese, fig, sourdough
- Natural oyster w lemon GF, DF
- Tostada, guacamole, bbq lamb GF, DF
- Serrano ham, ricotta, beetroot kraut, crostini
- Corn and tarragon cake, olive tapenade GF, DF

Additional Items

SWEETS \$10 per person (choice of three)

- Chocolate silk tartlet
- Citrus and raspberry tartlet
- Hazelnut macaron, ganache, hazelnut praline GF
- Almond coconut pudding GF
- Dulcey apricot sable
- Strawberries and cream cone
- Apple mousse, butterscotch, compote

Hot Selections

- Pulled lamb, harissa yoghurt
- Chicken satay skewer GF, DF
- Panko prawn w aioli DF
- Italian meatball w tomato sugo GF, DF
- Gourmet pie DF
- Bau bun char sui pork pickled vegetables DF
- Duck spring roll DF
- Fetta and spinach gozleme
- Vegetable spring rolls v, DF

Fork Dish (served in a noodle box)

\$15 per person (includes one of the following)

- Butter chicken and steamed rice GF
- Beer battered fish and chips, lemon tartare DF
- Cheeseburger slider with pickles
- Vietnamese salad with salt and pepper squid GF, DF
- Chicken Karaage with kimchi fried rice
- 72-hour beef brisket, horseradish potato salad
- Gnocchi, mushroom, truffle pecorino
- Soft shell crab, Baharat, fatoush salad



Light Lunch

2 course set menu **\$55 per person**

* Entree & main or main & dessert

Alternate menu – please select 2 dishes per course

Additional \$4 per person per course

Choice menu – please select 3 dishes per course

Additional \$8 per person per course

Entrée

- Truffled mushroom risotto, pecorino, rocket GF
- Smoked chicken, walnut, apple and celery remoulade GF, DF
- Pea and ham soup DF

Main

- Petite fillet, charred onion puree, potato terrine, snow pea, jus GF
- Chicken breast, polenta, broccolini, jus GF
- Spaghetti, lemon, chilli, basil, rocket, pecorino DF

Dessert

- Lemon and poppy seed, macerated berries, sorbet GF, DF
- Eaton mess GF
- Apple crumble tart, vanilla bean gelato

Add Ons
Dip platters
\$10pp
Antipasto
\$20pp

Morning/Afternoon Tea \$15 per person

Please select one of the following items served with juice, freshly brewed coffee and a selection of traditional and herbal teas

- Freshly baked scones, jam and cream
- Coconut and raspberry friands GF
- Selection of gourmet cookies
- Quiche lorraine
- Chia pudding GF
- Chocolate silk tart
- Bruschetta, heirloom tomato, mozzarella
- Banana bread w honey mascarpone



Day Delegate Packages

Half Day Delegate **\$60 per person**

- Includes unlimited tea, coffee and orange juice
- Whiteboard or flipchart with maker pens
- Complimentary lectern & microphone
- Notepads and pens
- Morning Tea OR Afternoon tea (one item – selection on page 7)
- Working Lunch (below)

Day Delegate **\$80 per person**

- Includes unlimited tea, coffee and orange juice
- Whiteboard or flipchart with maker pens
- Complimentary lectern & microphone
- Notepad and pen per person
- Morning Tea (one item – selection on page 7)
- Working Lunch (below)
- Afternoon Tea (one item – selection on page 7)

Warm dish lunch upgrade

\$10 per person

Choose one of the following instead of the Closed Sandwiches & Substantial Bowls lunch:

- Mushroom Gnocchi, truffle pecorino
- Chicken Tikka, steamed raita
- Seafood paella, mussel, fish, squid, prawns
- Steak Dianne with mash potatoes and green beans

All warm meals are served as individual dishes.

Two (2) selections from closed sandwiches, One (1) substantial bowl item and Fruit plate.

Closed Sandwiches

- Curried egg and lettuce
- Pastrami, sauerkraut, swiss cheese
- Ham off the bone, cave aged cheddar, mustard fruits
- Prawn avocado, citrus mayonnaise
- Smoked salmon, capers, red onion, crème fraiche
- Turkey, cranberry, brie, sundried tomato
- Tandoori chicken, lettuce and cucumber
- Char sui pork, asian slaw

Substantial Bowls

- Caesar salad
- Satay beef salad, sprouts, beans, peanuts, crispy shallot GF, DF
- Roasted beetroot, orange, fennel, mint, buttermilk dressing VG, GF
- Potato salad, bacon, shallot, horseradish, egg DF
- Heirloom carrots, eggplant, almonds, sultanas, fetta, hummus GF, V

Wraps & Rolls

additional \$5 per person

CHOOSE (2) TWO

- Smoked salmon, iceberg lettuce, avocado crush
- Roast beef, chipotle mayonnaise slaw
- Panko crumbed chicken, baby cos, Caesar dressing, crispy bacon
- Chinese bbq pork, pickled vegetables and sprouts
- Moroccan spiced lamb, harissa yoghurt, cucumber, lettuce



Breakfast Packages

Seated Breakfast Menu **\$40 per person**

Including the following:

Fruit platter, one (1) plated meal, freshly brewed tea, coffee and orange juice

Plated Meal

- English muffin, fluffy scrambled egg, pork chipolata, bacon, slow roast tomato
- Eggs benedict, sourdough, shaved ham, poached eggs, mushroom, basil pesto tomato, hollandaise sauce
- Breakfast crostini, poached egg (1), sourdough, avocado crush, halloumi, spinach
- French toast, maple bacon, heirloom tomato, grilled portobello mushroom
- House made bean and pork sausage cassoulet, baked eggs, grilled Turkish bread, rocket

Continental Breakfast **\$25 per person**

On The Table:

Choose (2) two on the table items. Includes fruit plate, freshly brewed coffee, tea and orange juice.

- Assorted mixed yoghurts
- Assorted Danish pastries
- Banana bread w honey mascarpone
- Bircher muesli
- Freshly baked croissants
- Petite quiche

Add On
hot pastry option
\$5 per person



High Tea

\$65 per person

Served with juice, freshly brewed coffee and a selection of traditional and herbal teas.

Custom menus & floral table decoration

Select 4 savoury items, 2 sweet items and 2 sandwiches

Savoury items

- Smoked salmon blini, crème fraiche
- 3 cheese quiche
- Beetroot and chevre tart
- Confit salmon rilette, lavosh
- Duck leg pithivier
- Prawn remoulade, brioche bun

Sweet items

- Chocolate silk tart
- Lemon meringue
- Macaron selection
- Raspberry friand

Sandwiches

- Chicken, dill pickle, mayo
- Turkey, brie, cranberry
- Smoked salmon, caper, red onion
- Ham, swiss, tomato

Upgrades

Glass of sparkling \$15 per person

Glass of champagne \$22 per person



Beverage Packages

Beverages on Consumption

Selected beverages from our extended cellar wine lists, which are then to be served to guests for a set period of time. The drinks consumed are added to your final account based on what is opened at the event.

Deluxe Package

A selection of beverages for a set period of time including 1 sparkling, 1 white and 1 red wine, beer, orange juice, mineral water and soft drinks.

2 Hours	\$50 per person
3 Hours	\$57 per person
4 Hours	\$65 per person

Premium Package

A selection of premium beverages for a set period of time including 1 sparkling, 2 whites and 2 red wines, premium beer, orange juice, mineral water and soft drinks.

2 Hours	\$60 per person
3 Hours	\$69 per person
4 Hours	\$78 per person

Our talented Cellar team is here to assist with a selection to suit your taste, menu and budget.



Menu Upgrade Options

Additional Menu Options

- **Antipasto \$20 per person**
Selection of cured meats, in house marinated olives, cave aged cheddar, marinated vegetables and ciabatta
- **Individual Dip Platters \$10 per person**
Pots of beetroot hummus, smoked eggplant and tahini, parmesan and semi dried tomato with cashew, served with turkish bread
- **Cheese Platter \$17 per person**
Individual cheese with a selection of soft and hard cheeses w accompaniments and crackers
- **Individual Fruit Plate \$10 per person**
- **Petit Fours \$8 per person (2 each)**
Handmade Valhrona chocolates
- **Nespresso machine coffee and club mints \$4.50 per person**
- **Brewed Coffee & Tea \$5 per person**



Cakes

Includes the boxed cake, a chocolate plaque with customised wording

20cm cake (serves 6 people) **\$30**

28cm cake (serves 12 people) **\$60**

28 x 2 cm cake (serves 24 people) **\$120**

Cake options:

- Orange and Almond, Citrus and Fresh Berries GF
- Chocolate Mud, chocolate frosting and Fresh Berries GF
- Vanilla sponge w Cream and Strawberries
- Hazelnut Praline
- Pavlova w Whipped Cream and Seasonal Berries GF

Cake served as dessert for guests: **\$9.50 per person.**

Served with coulis, seasonal berries and vanilla ice cream



Our Rooms

Our rooms are well-appointed and contemporary in design, with décor that reflects our rich heritage.







Members Dining Room

A grandeur backdrop for your special event, the Members Dining Room offers high vaulted ceilings, stained glass windows and chandeliers to set the scene for an unforgettable event. Overlooking Post Office Square and Anzac Square, the mezzanine balcony provides the perfect location for your entertainment.

 COCKTAIL 250	 BANQUET 150	 THEATRE 300	 CABARET 120
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Edinburgh Room

With a north western aspect, this contemporary space provides flexibility with retractable walls to allow for a larger space or breakout area, full bar, and direct access from the Brisbane Club Tower foyer.

 COCKTAIL 200	 BANQUET 110	 THEATRE 280	 CABARET 96
	 BOARDROOM 36	 U-SHAPE 40	

Private Dining Room

One of the most popular spaces with its sweeping views over Brisbane's heritage listed GPO and natural light. The Private Dining Room is ideal for seminars, boardroom style events, and cocktail functions.

 COCKTAIL 50	 BANQUET 30	 THEATRE 40	 BOARD ROOM 28
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Our Rooms

Our rooms are well-appointed and contemporary in design, with a décor that is reflective of our rich heritage.



Oak Room

With natural light, rich furnishings and décor, the Oak Room is popular for workshops, seminars, forums, lunches and dinners.

 COCKTAIL 50	 BANQUET 40	 THEATRE 60	 CABARET 32
 BOARD ROOM 32		 U-SHAPE 28	

President's Room

This time-honoured room is beautifully appointed with fine antiques, artworks and soft chandeliers. Perfect for boardroom meetings, presentations, and intimate lunches or dinners.

 COCKTAIL 20	 BOARD ROOM 12
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Cellar Dining Room & Bar

The most coveted room, the Cellar Dining Room & Bar is the jewel of the Club with its rich mahogany walls and furniture making it the ideal setting to escape the hustle and bustle of modern day life. Situated within the southern hemisphere's finest Cellars, the room features a full bar for arrival drinks, wine tasting or cocktail functions.

 BOARD ROOM 20



Audio Visual & Event Extras

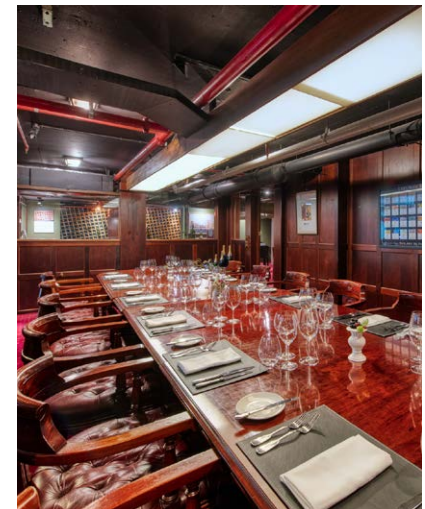
Audio Visual

Lectern & microphone.....	complimentary
Hand-held microphone.....	\$80 each
Fixed projector screen and data projection (HDMI connection)*	\$275
Fixed projector screen and data projection (HDMI connection) (Members Dining Room)*	\$450
Club laptop	\$100 each
Club laptop clicker	\$20 each
42" LCD TV (HDMI connection)	\$50
White board with markers	\$50 each
Flip chart paper and pens	\$60 each
Place cards.....	\$1.50 per person
Dancefloor	\$250
Stage pieces	1.8m x 2.4m - \$30 each
Notepads & pens.....	\$3 per set

Please ask our events team about any other equipment or theming for a tailored pricing package.

*Includes audio for presentations





Terms & Conditions

Tentative Bookings

1. Tentative bookings will be held for 7 business days before hold is released.
2. Booking is confirmed upon receipt of signed Terms & Conditions Form. 25% deposit may be required.

Fees

3. 25% surcharge on Saturday and Sunday functions.
4. Prices subject to change within notice period of 30 days.

Minimum Spends

5. When no Food & Beverage services or staff are required when using a function room, the room hire fee will be charged. The room hire fee is waived when these services are required, however minimum spends are in place.
6. The minimum spends outlined in the below chart are applicable, and are required to be covered by food and beverage costs. If not reached the remaining amount will be charged as room hire.
7. The minimum spend is based on a 4 hour booking. For longer bookings the minimum spend will be quoted.

* Min spend chart:

Room	Room Hire Fee (no Food & Beverage service)	Min Spend Mon-Fri	Min Spend Mon & Tues night	Min Spend Saturday
MDR		\$5,000	\$6,500	\$15,000
Ed	\$500	\$2,000	\$2,500	\$10,000
PDR	\$350	\$1,000	\$1,500	\$5,000
Oak	\$350	\$1,000	\$1,500	\$5,000
Cellar	\$250	\$1,500	\$2,000	\$5,000
Pres	\$150	\$500	\$1500	
ML				\$5,000

Guaranteed Final Numbers

8. Final catering number must be provided three (3) business days prior to the event date.
9. Final number will be the minimum number charged, or final headcount, whichever is greater.
10. Dietary Requirements must be received with final numbers. Additional catering or any dietary requirements not advised prior to the date of the function or requested on the day will be charged additionally.

Final Menu Choices

11. Final menu choices must be confirmed with The Brisbane Club on or before Tuesday the week prior to the event date.
12. If final menu selections are not received, The Brisbane Club reserves the right to make the menu Chef's Selection.

Cancellation Policy

13. Cancellation between 7-4 business days, fee is 50% of the food and estimated beverage spend.
14. Cancellation between 3-1 business day prior, full payment of all food and estimated beverage spend will be charged.
15. Postponment accepted within 5 business days notice but must be rebooked within 30 days of the original booking, otherwise cancellation policy will apply.

Room Changes

16. The Brisbane Club reserves the right to alter room allocations, where necessary. Event organisers will be consulted with in advance to reach a mutually agreeable solution.

Final Payments

17. Function charges will be applied to the nominated member account. All events invoiced through a member account must be settled within 7 days of receipt of the invoice.
18. Details of methods of payment can be found at the bottom of each invoice. Surcharges apply to all credit card transactions.

Brisbane Club Policy

19. The Brisbane Club holds a minimum dress standard for all guests. We reserve the right to refuse entry to any persons inappropriately dressed.
20. The Brisbane Club prohibits the use of Mobile Phones in public areas of the Club.
21. The Brisbane Club is a smoke-free venue. Any guests wishing to smoke may do so 4 metres from the building entrance.
22. All food and beverage vessels must remain within function rooms.

Reasonable Conduct

23. The Brisbane Club reserves the right to remove unruly and intoxicated persons from the premises in agreeance with The Queensland Liquor Act 1992.

Damages & Responsibilities

24. Clients are financially liable for any damage sustained to The Brisbane Club by the actions of their guests or outside contractors. All breakages and damages will be charged to the final invoice.

Deliveries

25. All deliveries for a function must be directed to the attention of the Functions Coordinator with the function name and date clearly stated.
26. Equipment delivered prior to a start of a function cannot be stored unless arranged prior.
27. Fees may be applied.

Outside Contractors

28. All Contractors appointed by the client must liaise with The Brisbane Club in all matters of deliveries, bump in and out procedures and instructions. All outside Contractors will be required to have their own Public Liability Insurance with a minimum of \$1 Omil in coverage and must provide a certificate of currency.

External Food & Beverage Suppliers

29. External catering and alcohol supplies are not permitted on The Brisbane Club premises unless explicitly arranged prior to the event.

AGREEMENT

I have read and agree to the Terms & Conditions above.

Name: _____

Function Date: _____

Signature: _____



THE BRISBANE CLUB

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