

The Lord Alfred

- EST 1868 -

WEDDINGS
IN THE
VERANDAH BAR

The Lord Alfred's Verandah Bar
is the pinnacle of wedding spaces
within this historic hotel.

Offering a personalised and private
location for your event, our space is stunningly
framed by our gorgeous art deco bar
and the namesake verandah,
offering sunset views over Brisbane.

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What We Offer

Setting Styles

- ♥ Banquet seating for 80pax
- ♥ Cocktail style for up to 160pax

Free Room Hire (minimum spend applies)

Ask us about venue styling and decoration options

Catering Options (see attached)

- ♥ Canapés
- ♥ Luxe Menu
- ♥ Grazing Tables
- ♥ Bespoke offerings upon request

Beverage Packages (see attached)

- ♥ Three Hour Package
- ♥ Four Hour Package
- ♥ Spirits Add-On

Reach Out To Our Functions Team

Our dedicated team is here to help your wedding run smoothly and ensure it reflects your vision.

Contact us today.

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68 Petrie Tce, Brisbane
(07) 3924 8024
functions@thelordalfred.com.au



Canapés

Minimum 20pax

4 Pieces - \$26pp | 6 Pieces - \$38pp | 8 Pieces - \$48pp

Cold

- ♥ Bruschetta; tomatoes, onions, basil balsamic, encroute 🌿
- ♥ Vegetable rice paper roll, peanut dipping sauce 🌿🌿
- ♥ Goats cheese & caramelised onion tart 🌿
- ♥ Roast beef, aioli, piccalilli, encroute
- ♥ Smoked salmon, herbed cream cheese, dill, cucumber 🌿
- ♥ Prosciutto, brie, tomato relish, crostini

Hot

- ♥ Pork & prawn wonton, nam jim dipper
- ♥ Southern spiced beef skewer, Memphis BBQ sauce 🌿
- ♥ Pigs in blankets; pork chipolata, puff pastry & tomato relish
- ♥ Mixed vegetable roll, fruit chutney 🌿🌿
- ♥ Pulled pork, Chinese BBQ sauce, charcoal Bao bun, carrots, coriander

🌿 Vegetarian

🌿 Gluten Free

🌿 Vegan



Luxe Menu

Alternate Drop

2 Courses - \$69pp | 3 Courses - \$79pp

Entreés

- ♥ Wild mushrooms on toast, roasted onion jus, tarragon cream 🌿
- ♥ Scallops, café de Paris butter, gremolata, seasonal leaves 🌿
- ♥ Beef carpaccio, parmesan, truffled mayo, crispy capers, encroute
- ♥ Pressed lamb shoulder, hummus, pickled cucumber salsa, pepita crunch 🌿
- ♥ Prawn cocktail; QLD prawns, Marie rose sauce, gem lettuce, lemon, spiced avocado puree 🌿
- ♥ Pan seared salmon, cauliflower cream, caper dill potatoes, broccolini, macadamia 🌿
- ♥ Risotto; wild mushrooms, mascarpone, crispy leek, parmesan, truffle 🌿
- ♥ Charred pork loin, double onion crushed potatoes, honey roasted carrots & green beans, romesco sauce

Dessert

- ♥ Apple crumble; rhubarb & apple compote, crumble topping, vanilla sorbet 🌿
- ♥ Whipped baked cheesecake, strawberry compote, raspberries, salted shortbread 🌿
- ♥ Chocolate tart, almond Cointreau cream, chocolate mousse, wafer
- ♥ White chocolate cranberry bread & butter pudding, old school custard

Mains

- ♥ Beef tenderloin, horseradish mash, onion salsa, crispy leek, beef jus 🌿
- ♥ Confit chicken Maryland, potato rosti, leek fondant, parsnip crisp, poultry jus 🌿

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Grazing Tables

Our team of experienced Chefs will create a unique grazing table of fresh seasonal produce incorporating local and international selections of cheeses, cured meats, fresh & dried fruits, pickles and artisanal breads

Starting from \$40pp | Minimum 15pax

Beverage Packages

3 hours \$55pp

4 hours \$75pp

Add Basic Spirits +\$15 pp/per hr

Minimum 20 people for all beverage packages

Packages can also be tailored on request





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