

The Lord Alfred

- EST 1868 -



A Perfect Celebration Venue

Functions Packages



W H O L E V E N U E

Capacity: 1200 Cocktail

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.

VERANDAH BAR

Capacity: 220 pax

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 a state of the art AV and sound system, this beautifully appointed room creates a sophisticated yet relaxed environment.

S P O R T S L O U N G E

Capacity: 100 pax

The ultimate space to celebrate your birthday, sporting event or social gathering. The Sports Lounge is the ultimate destination for sports enthusiasts, with a massive wall to floor screen showing all your favourite games or sporting moments. Relax in the comfort of a booth or cheer on from one of our tables, this lounge is made for fun nights out.



ALFIE'S CRAFTHOUSE

Capacity: 50 pax

Experience the hustle and bustle on street level. With direct access to Caxton Street, Alfie's at The Lord Alfred boasts private entry and a private bar outdoors, fully undercover. The open aspect makes the most of the balmy Brisbane weather while offering a relaxed social setting for your next get together.

WATCH HOUSE

Capacity: 14 Seated | 20 Cocktail

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 14 or cocktail party for 20. Ideal for designing your own food and beverage dining experience.

LORD'S BOARDROOM

Capacity: 14 pax

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 and dinner, offering modern Australian cuisine, this is a perfect venue hire. Book Lord's at The Lord Alfred today for an intimate function, a small private seminar, or your next corporate event.



ALFRED'S BAR ON CAXTON

Capacity: 100 pax

Take a seat and enjoy the grand entrance. Located on the corner of Petrie Terrace and Caxton Street, Alfred's Bar is the perfect place for a casual drink and relaxed dining with friends. Enjoy a central bar with your favourite glass of wine and share plates.

THE BRASSERIE

Capacity: 80 pax

The perfect spot for a daytime or evening get together. This beautiful terraced room with exposed brick and glass windows 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. Heated in winter and in the warmer months, stay cool with an enormous fan turning from the high set ceiling.

THE QUARTERDECK

Capacity: 60 pax

Overlooking some of Brisbane's most iconic landmarks the Quarterdeck is the perfect place to celebrate with friends in a relaxed atmosphere. Featuring indoor and outdoor space this area lends itself to corporate Friday drinks, small parties or to simply catch up with friends.

FACILITIES

- USB compatible TV's
- Microphone

MUSIC AND ENTERTAINMENT

- Live entertainment (at an extra charge)
- Background Nightlife music

WE CAN ALSO HELP WITH

- Personal photographer
- Birthday cakes
- Venue styling for your event

EXTRAS

- Table linen
- Cake stand

CANAPES

Minimum 20 pax

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

COLD

Bruschetta; tomatoes, onions, basil balsamic, encroute (v)

Vegetable rice paper roll, peanut dipping sauce (ve) (gf)

Goats cheese & caramelised onion tart (v)

Roast beef, aioli, piccalilli, encroute

Smoked salmon, herbed cream cheese, dill, cucumber (gf)

Prosciutto, brie, tomato relish, crostini

HOT BITE SIZE

Pork & prawn wonton, nam jim dipper

Southern spiced beef skewer, Memphis BBQ sauce (gf)

Pigs in blankets; pork chipolata, puff pastry & tomato relish

Mixed vegetable roll, fruit chutney (ve) (gf)

Pulled pork, Chinese BBQ sauce, charcoal Bao bun, carrots, coriander

Mac n cheese croquette, tomato chilli chutney (v)

Pumpkin arancini, caramelised onion jam (ve) (gf)

Charred chicken skewer, satay sauce (gf)

MORE THAN A BITE + \$10 EACH

Minimum Order 20

Beef slider, American cheddar, tomato chutney, pickles, fries

Smoky BBQ braised mushroom slider, chilli relish, American cheddar, lettuce, fries (v)

Fish & chips; battered fish, fries, lemon, tartare

Fried chicken, pickles, honey, hot sauce

Salt & pepper fried tofu, rice noodles, mint, cucumber, pickled carrot, iceberg lettuce, roasted peanuts, Thai dressing (ve) (gf)

Grilled chicken skewers (2), peanut sauce, steamed rice (gf)

Salt & pepper calamari, lemon, fries, aioli (gf)

Indian Dahl curry; red lentils, Indian spices, onion, tomato, coriander, rice, pappadums (ve) (gf)

Mini American hot dog, ketchup, mustard, cheddar, fries

EXTERNAL CATERING

In addition to serving your on-site corporate needs, we also accommodate off-site events. You have the option to select any of our platters for convenient pickup or local delivery*.

DESSERTS + \$5 EACH

Assorted macarons, fresh berries

Churro, salted caramel dipper, cinnamon sugar

Sticky date pudding, caramel sauce

Mini pavlova, passionfruit, strawberry (gf)

Chocolate brownie, fudge dipping sauce

PLATTERS

Feeds 8 – 10 people

BREAD & DIPS \$75 (V)

3 house dips, crudité, artisan bread, crackers

ANTIPASTO PLATTER \$130

Seared, cured & smoked meats, Australian cheese, dried fruit, crackers, bread, basil pesto, marinated & pickled vegetables

SEAFOOD PLATTER \$150

Fresh prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, condiments

SKEWER PLATTER \$130 (30 Pieces) (GF)

Satay chicken skewers, lamb kofta, tzatziki, marinated halloumi & cherry tomato skewers, balsamic glaze

VEGAN PLATTER \$150 (30 Pieces) (GF) (VE)

Mini gourmet leek & mushroom pies, pumpkin arancini, roasted vegetable pastry rolls, plant-based chipotle mayo, tomato relish

PIZZA PLATTER \$100 (30 Pieces) (Vegetarian Options Available)

Margherita & meat lovers pizzas, garlic bread

AUSSIE PLATTER \$90

Sausage rolls (15), mini pies (15), beef bites (20), selection of sauces

YUM CHA PLATTER \$85 (40 Pieces)

Prawn gyoza, vegetable spring rolls, chicken dim sims, BBQ pork buns, prawn crackers, selection of sauces

VEGETARIAN PLATTER \$95 (30 Pieces) (V)

Assorted quiche, fried arancini, halloumi cheese, garlic bread, selection of sauces

CHICKEN WINGS \$90 (30 Pieces)

Southern fried chicken wings, celery, ranch dressing, smoky BBQ & hot sauces

CHEESE PLATTER \$100

Selection of three artisanal cheeses including soft, blue and hard – accompanied with lavosh breads, quince, assorted fresh & dried fruits

SANDWICH PLATTER \$90 (30 Pieces)

Chef's selection of artisan sandwiches (Includes a vegetarian option)

FRUIT PLATTER \$80 (GF) (V)

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

KIDS PLATTER \$85

Hawaiian pizza (15), chicken nuggets (10), battered fish (10), seasoned chips, tomato & BBQ sauces

SET MENU (ALTERNATE DROP)

Classic: 2 course 55, 3 course 65

CLASSIC

ENTREES

Bruschetta; cherry tomatoes, pickled red onions, marinated mozzarella, soft herbs, toasted sourdough, balsamic (v)

Salt and pepper calamari, aioli, lemon (gf)

Pork belly, apple puree, onion relish, cider jus, salted crackling (gf)

Tomato arancini, truffled plant-based mayonnaise, tomato coulis, seasonal leaves (ve)(gf)

MAIN

Braised beef cheek, herby garlic mash, heirloom carrots, rosemary beef jus (gf)

Roasted chicken supreme, potato rosti, buttered broccolini, pan gravy

Pan seared barramundi, smashed chat potatoes, fennel & celeriac slaw, lemon (gf)

Lamb rump, Dijon crushed sweet potato, broccolini, rosemary red wine jus (gf)

Gnocchi, roasted pumpkin, goats cheese, basil pesto, spinach, parmesan (gf)(v)

DESSERT

Lemon curd tart, meringue, double cream, seasonal berries, mint

Chocolate brownie, raspberries, Tim Tam crumble, raspberry sorbet

Vanilla pannacotta, stewed rhubarb, seasonal berries (gf)

Sticky date pudding, salted caramel sauce, vanilla bean ice cream

SET MENU (ALTERNATE DROP)

Luxe: 2 course 69, 3 course 79

LUXE

ENTREES

Wild mushrooms on toast, roasted onion jus, tarragon cream (v)

Scallops, café de Paris butter, gremolata, seasonal leaves (gf)

Beef carpaccio, parmesan, truffled mayo, crispy capers, encroute

Pressed lamb shoulder, hummus, pickled cucumber salsa, pepita crunch (gf)

Prawn cocktail; QLD prawns, Marie rose sauce, gem lettuce, lemon, spiced avocado puree (gf)

MAIN

Beef tenderloin, horseradish mash, onion salsa, crispy leek, beef jus (gf)

Confit chicken Maryland, potato rosti, leek fondant, parsnip crisp, poultry jus (gf)

Pan seared salmon, cauliflower cream, caper dill potatoes, broccolini, macadamia (gf)

Risotto; wild mushrooms, mascarpone, crispy leek, parmesan, truffle (gf)(v)

Charred pork loin, double onion crushed potatoes, honey roasted carrots & green beans, romesco sauce

DESSERT

Apple crumble; rhubarb & apple compote, crumble topping, vanilla sorbet (ve)(gf)

Whipped baked cheesecake, strawberry compote, raspberries, salted shortbread (gf)

Chocolate tart, almond Cointreau cream, chocolate mousse, wafer

White chocolate cranberry bread & butter pudding, old school custard

CORPORATE DAY PACKAGES

MORNING AND AFTERNOON TEA

Morning tea & afternoon tea offerings | Minimum 10pax | 7.5 ea

Greek yoghurt, tropical fruit, granola (v)

Scones, dollop cream, house jam (v)

Seasonal fresh fruit skewer (gf)(v)

Ham & cheese croissant

Sweet muffin (v)

Chefs selection quiche (v)

Banana bread, honey mascarpone (v)

Ploughman plate; shaved ham, aged cheddar, mustard relish, lavosh

Caramel slice (gf)

Roast vegetable frittata (v)(gf)

Sticky date cake (ve)(gf)

Tea & coffee station or barista made coffee available on consumption on request.

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 15 people

BEER & WINE PACKAGES

3 hour \$60pp

4 hour \$75pp

Basic spirits + \$15 pp/per hr

Minimum 20 people for all beverage packages

Packages can also be tailored on request



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FOR INFORMATION & BOOKINGS

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