

The image shows the interior of a bar named 'The Lord Alfred'. The room is decorated with several round tables covered in white cloths, each with a centerpiece of white flowers in a glass vase. Black wooden chairs with curved backs are arranged around the tables. The background features a wall with a dark, patterned wallpaper and a hanging light fixture with multiple small bulbs. To the right, there is a bar counter and a wall with several framed pictures or mirrors. The overall atmosphere is elegant and sophisticated.

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.

The
Lord
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WHAT WE OFFER

SETTING STYLES

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

CATERING OPTIONS

- ♥ Canapes
- ♥ Luxe Menu
- ♥ Bespoke offerings upon request

CAKE

Incurs fee of \$5/pp

Chef cut and plated, served with seasonal fruit & whipped cream

BEVERAGE PACKAGES

- ♥ Three hour package
- ♥ Four hour package
- ♥ Spirits add-on

Free Room Hire (minimum spend applies)

Ask us about venue styling and decoration options



CANAPES

Minimum 20 pax

4 Pieces - \$28 pp | 6 Pieces - \$39 pp | 8 Pieces - \$49 pp

COLD

- ♥ Bruschetta; tomatoes, onions, basil, balsamic, encroute (v)
- ♥ Vegetable rice paper roll, peanut dipping sauce (vgn) (gf)
- ♥ Roasted pumpkin, fetta & caramelised onion tartlet, tomato relish (v)
- ♥ Baked ham, sweet mustard pickle, encroute
- ♥ Smoked salmon, herbed cream cheese, dill, crispbread (gf)
- ♥ Camembert, jamon serrano ham, honey, dukkah

HOT

- ♥ Char grilled lamb kofta skewer, hummus, sumac
- ♥ Pig in blanket; chorizo, puff pastry & tomato relish
- ♥ Mixed vegetable roll, fruit chutney (vgn) (gf)
- ♥ Mac n cheese croquette, tomato chilli sauce (v)
- ♥ Tomato arancini, pesto mayonnaise (vgn) (gf)
- ♥ Tandoori spiced chicken skewer, raita yoghurt (gf)



LUXE MENU

Minimum 20 pax

2 course - \$70 pp | 3 course - \$85 pp

ENTREE

- ♥ Wild mushrooms on toast, roasted onion jus, tarragon cream (v)
- ♥ Grilled king prawns, chimichurri, lemon (gf)
- ♥ Beef carpaccio, parmesan, truffled mayo, crispy capers, encroute
- ♥ Harissa lamb ribs, salsa verde, pomegranate & cucumber salsa, soft herbs (gf)
- ♥ Chicken ballotine, prosciutto, garlic cream spinach, pumpkin puree, watercress (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 (v) (gf)
- ♥ Pork belly porchetta, herb roasted chat potatoes, broccolini, red wine jus (gf)

DESSERT

- ♥ Apple crumble; rhubarb & apple compote, crumble topping, vanilla sorbet (vgn) (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



BEER & WINE PACKAGES

BEVERAGE PACKAGES

3 hours beer on tap & house wine \$60 pp

4 hours beer on tap & house wine \$75 pp

Upgrade to include basic spirits for \$15 pp/per hour

BAR TABS

Customisable inclusions & limit pending your preference

ARRIVAL DRINKS

Bubbles on arrival or a bespoke cocktail? Speak to our team about adding a welcome surprise for your guests

REACH OUT TO OUR EVENTS TEAM

We are committed to making your special day memorable, with our dedicated event planners by your side every step of the way.

Contact us today




The Lord Alfred

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