

The Lord Alfred

- EST 1868 -



A Perfect Celebration Venue

Function Packages

Function Spaces

The Lord Alfred



WHOLE VENUE

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: 80 Seated | 220 Cocktail

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 of 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.



SPORTS LOUNGE

Capacity: 70 Seated | 100 Cocktail

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.

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ALFIE'S CRAFTHOUSE

Capacity: 25 Seated | 50 Cocktail

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: 18 Seated | 25 Cocktail

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.

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ALFRED'S BAR ON CAXTON

Capacity: 50 Seated | 100 Cocktail

Take a seat and enjoy the grand entrance. Located on the corner of Petrie Terrace and Caxton Street, Alfred's Bar is the perfect places 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: 60 Seated | 80 Cocktail

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: 12 Seated | 60 Cocktail

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.

Inclusions

The Lord Alfred

FACILITIES

USB & HDMI TV's*

Microphone's*

MUSIC AND ENTERTAINMENT

Live entertainment (*at an additional cost*)

In-house music system or own playlist via Spotify or AUX*

WE CAN ALSO HELP WITH

Venue styling

Table linen

Signage

CAKE

Bringing a cake? We will store it for you in advance and offer the following options:

1. Napkins & utensils provided to serve as you wish \$0
2. Chef cut and served on a platter with side plates & napkins provided \$50
3. Chef cut and plated, served with seasonal fruit & whipped cream \$5pp

**Space dependent*



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 BITE SIZE

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)

MORE THAN A BITE \$12 each

Minimum order 20

Plant based chicken slider; vegan cheese, tomato relish, chipotle mayo, lettuce, pickles, vegan bun, fries (vgn) (gf)

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

Fried chicken, pickles, honey, hot sauce

Lamb kofta skewers, hummus, pickled onions, flatbreads

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

Butter chicken, steamed rice, raita yoghurt (gf)

Thai Salad; rice noodles, wakame, edamame, red onions, cucumber, chilli, bean sprouts, coriander, sesame, peanuts, Thai dressing (vgn) (gf)

EXTERNAL CATERING

Off-site event? We can accommodate any of our platters for convenient pick up or local delivery, enquire with our team.

PLATTERS

Feeds 8 - 10 people

GRAZING PLATTER \$90 (v)

Hummus, guacamole, beetroot & fetta dips, crudités, toasted breads, crackers

ANTIPASTO PLATTER \$130

Cured meats, marinated mozzarella, mixed olives, crackers, bread, basil pesto, roasted & pickled vegetables

SEAFOOD PLATTER \$150

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

SKEWER PLATTER \$140 (30 PIECES) (gf)

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

VEGAN PLATTER \$160 (40 PIECES) (vgn) (gf)

Vegetable spring rolls, sweet potato croquettes, roasted vegetable pastry rolls, tomato arancini, plant based chipotle mayo, tomato relish

PIZZA PLATTER \$120 (40 PIECES)

Choose type

Margherita & veggie supreme pizzas, garlic bread (v)
Hawaiian & meat lovers pizzas, garlic bread

AUSSIE PLATTER \$130 (40 PIECES)

Sausage rolls (15), mini pies (15), grilled chicken skewers (10), potato wedges, selection of sauces

YUM CHA PLATTER \$100 (40 PIECES)

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

VEGETARIAN PLATTER \$120 (40 PIECES) (v)

Vegetable spring rolls, marinated halloumi skewers, corn ribs, mini empanadas, chipotle mayonnaise, sweet chilli

CHICKEN WINGS \$100 (40 PIECES) (gf)

Southern fried chicken wings, celery & carrot sticks, ranch dressing, smoky barbeque & hot sauces

CHEESE PLATTER \$110

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

SANDWICH PLATTER (30 PIECES) \$110

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

FRUIT PLATTER \$90 (v) (gf)

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt

KIDS PLATTER \$95

Hawaiian pizzas (15), chicken nuggets (10), dagwood dogs (10), seasoned chips, tomato & barbeque sauces

SET MENU (ALTERNATE DROP)

Classic: 2 course \$55, 3 course \$65

Minimum 20 pax

CLASSIC

ENTREE

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

Salt & pepper squid, aioli, lemon (gf)

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

Tomato arancini, vegan pesto, tomato coulis, seasonal leaves (vgn) (gf)

MAIN

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

Roasted chicken supreme, sweet potato mash, buttered broccolini, garlic cream sauce (gf)

Pan seared barramundi, smashed chat potatoes, green beans, romesco sauce, lemon (gf)

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

Tuscan vegan gnocchi, zucchini, eggplant, tomato polpa, charred onions, garlic, pesto, vegan cheese (vgn) (gf)

DESSERT

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

Chocolate brownie, raspberries, tim tam crumble, raspberry sorbet

Boysenberry cake, vanilla sorbet, berries (vgn) (gf)

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

SET MENU (ALTERNATE DROP)

Luxe: 2 course \$70, 3 course \$85

Minimum 20 pax

LUXE

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

CORPORATE DAY PACKAGES

MORNING AND AFTERNOON TEA

Morning and afternoon tea offerings | Minimum 10 pax | \$8 each

Greek yoghurt, tropical fruit, granola (v)

Scones, dollop cream, house jam (v)

Seasonal fresh fruit skewer (gf) (v)

Ham & cheese croissant

Sweet muffin (v)

Caramel slice (gf)

Roasted vegetable frittata (v) (gf)

Sticky date cake

TEA & COFFEE

All day tea & coffee station \$50

Barista coffee \$5 pp

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



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FOR INFORMATION & BOOKINGS

📍 68 Petrie Terrace
Brisbane QLD 4000
(cnr Caxton St and Petrie Tce)

✉ functions@thelordalfred.com.au

📷 @thelordalfred 📺 /thelordalfred