

The Lord Alfred

- EST 1868 -

Function Pack

WELCOME TO THE LORD ALFRED

Steeped in history, The Lord Alfred has been a Caxton Street landmark since the 1860s. Its heritage-listed architecture, original features, and timeless character create a unique backdrop for every occasion. With a range of versatile spaces, from intimate boardrooms and private dining rooms to grand terraces and our striking Sporting Lounge, there's a perfect setting for every milestone and celebration.

Whether hosting a corporate function, a significant birthday, a wedding rehearsal, or a private seminar, our beautifully appointed rooms, modern Australian cuisine, and curated drinks packages ensure every event is seamless and memorable. Our dedicated event coordinators work with you every step of the way to bring your vision to life, making your function smooth, effortless, and truly memorable.



A photograph of a restaurant table with several plates of food and glasses of beer. The text is overlaid on a dark blue semi-transparent box in the center. The background shows a person's arm on the left, a hand holding a glass on the right, and various dishes including a pizza, fries, a salad, and a breaded cutlet.

New Memories Begin Here

A Caxton Street icon since the 1860s –
heritage charm, warm local vibes,
refined cuisine, carefully curated
drinks and celebrations that
feel unmistakably
Brisbane.

WHOLE VENUE

CAPACITY | 1200 COCKTAIL

This heritage-listed building from the 1860s oozes character at every turn. With eight versatile function spaces, the options for hosting your event are truly abundant. Tastefully refurbished, the venue blends historic charm with modern convenience, ensuring every event runs seamlessly. State-of-the-art audiovisual facilities, a premium sound system and high-speed internet are complemented by delicious, affordable menus and thoughtfully curated drinks packages.



VERANDAH BAR

CAPACITY | 80 SEATED | 220 COCKTAIL

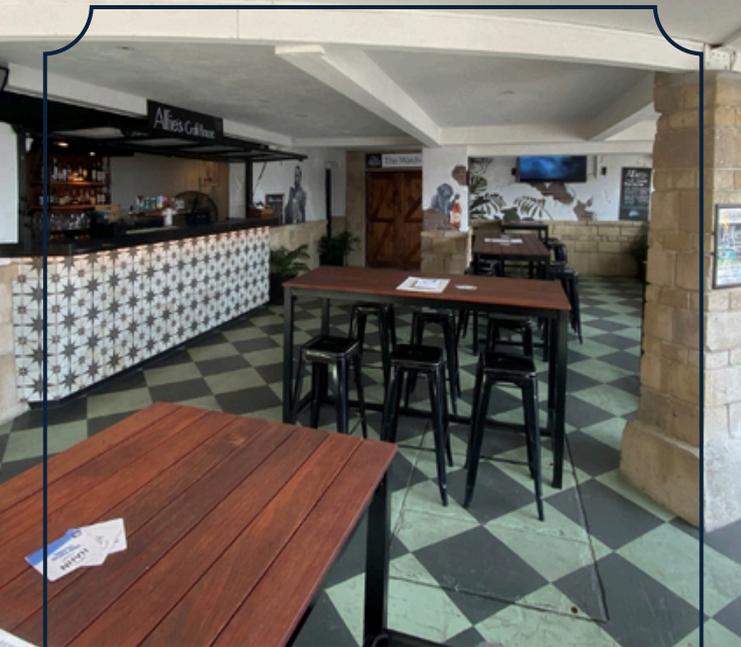
With sweeping views over Caxton Street, Suncorp Stadium and The Barracks, the Verandah Bar offers an exceptional vantage point across Paddington from the privacy of your own exclusive verandah. Accessed directly from Petrie Terrace, the space features a private bar and dedicated bathrooms, making it a completely self-contained space and The Lord Alfred's largest private function space. Thoughtfully designed and beautifully appointed, the Verandah Bar is equipped with state-of-the-art audiovisual technology and a premium sound system, creating a refined yet relaxed atmosphere ideal for memorable celebrations, corporate events and special occasions.

SPORTS LOUNGE

CAPACITY | 70 SEATED | 100 COCKTAIL

Perfect for birthdays, big games and social celebrations, the Sports Lounge is built for unforgettable nights out. A massive floor-to-wall screen takes centre stage, bringing every game, replay and sporting moment to life. Whether you're settling into a comfortable booth or soaking up the atmosphere from one of our tables, this space delivers the ultimate game-day experience - lively, immersive and made for fun.





ALFIE'S CRAFTHOUSE

CAPACITY | 25 SEATED | 50 COCKTAIL

Feel the buzz of Caxton Street from Alfie's Crafthouse at The Lord Alfred, where street-level energy meets private comfort.

With its own dedicated entry and fully undercover bar, Alfie's lets you enjoy the excitement of Brisbane's nightlife while keeping your gathering intimate.

The open design captures the warmth of the city's balmy evenings, creating a relaxed, sociable atmosphere perfect for celebrating with friends, colleagues or family.

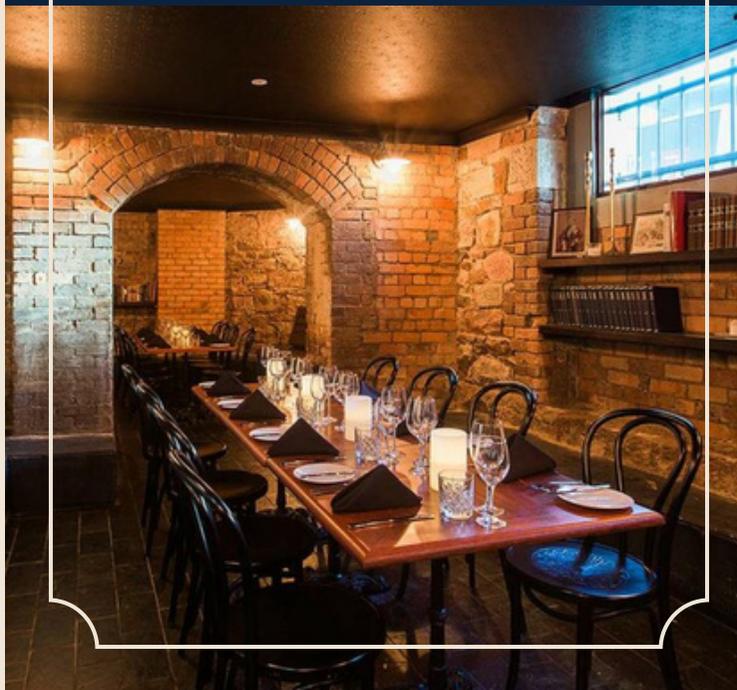
WATCH HOUSE

CAPACITY | 14 SEATED | 20 COCKTAIL

Nestled underground, the original gaol cells have been carefully restored and transformed into a truly one-of-a-kind private dining space.

With century-old stone walls, heavy timber tables, and atmospheric candlelit rooms, it's the perfect setting for an intimate sit-down dinner for 14 or a cocktail-style gathering for 20.

This unique venue allows you to curate your own bespoke food and beverage experience, offering guests a memorable and immersive dining adventure.



LORD'S BOARDROOM

CAPACITY | 18 SEATED | 20 COCKTAIL

Ideal for your next board meeting or off-site strategy session, this boardroom offers complete privacy and a professional environment to get away from the office. Equipped with brand-new audiovisual technology, it's perfect for presentations, workshops, or small corporate gatherings. The space is also available for private dining at lunch or dinner, featuring modern Australian cuisine, making it a versatile choice for any occasion.

ALFRED'S BAR ON CAXTON

CAPACITY | 50 SEATED | 100 COCKTAIL

Take a seat and make yourself at home in Alfred's Bar, where the grand entrance sets the tone for a relaxed and welcoming experience. Located on the corner of Petrie Terrace and Caxton Street, it's the perfect spot to catch up with friends over a casual drink or leisurely meal.

Enjoy your favourite drink at the central bar, share delicious plates, and soak up the lively yet comfortable atmosphere.



THE QUARTERDECK

CAPACITY | 12 SEATED | 60 COCKTAIL

Overlooking some of Brisbane's most iconic landmarks, the Quarterdeck is the perfect spot to celebrate with friends in a relaxed and inviting atmosphere.

With both indoor and outdoor areas, it's ideal for corporate Friday drinks, intimate parties, or simply catching up with friends while enjoying the stunning views.

THE BRASSERIE

CAPACITY | 60 SEATED | 80 COCKTAIL

Perfect for a daytime gathering or an evening soiree, this beautifully terraced room combines exposed brick, glass windows, and abundant greenery to create a tropical yet elegant atmosphere.

Unwind with a refreshing drink and a selection of share plates in this sheltered, stylish space. Designed for comfort year-round, the room is heated in winter, while a high-set ceiling fan keeps it cool and airy during warmer months, making every visit effortlessly enjoyable.



PLATTERS

FEEDS 8-10 PEOPLE

GRAZING PLATTER \$90

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

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)

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

VEGAN PLATTER \$160 (40 PIECES)

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

PIZZA PLATTER \$120 (40 PIECES)

Hawaiian & meat lovers pizzas, garlic bread

VEGETARIAN PIZZA PLATTER \$120 (40 PIECES)

Margherita & veggie supreme pizzas, garlic bread | V

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)

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

CHICKEN WINGS \$100 (40 PIECES)

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

CHEESE PLATTER \$110

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

SANDWICH PLATTER \$110 (30 PIECES)

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

FRUIT PLATTER \$90

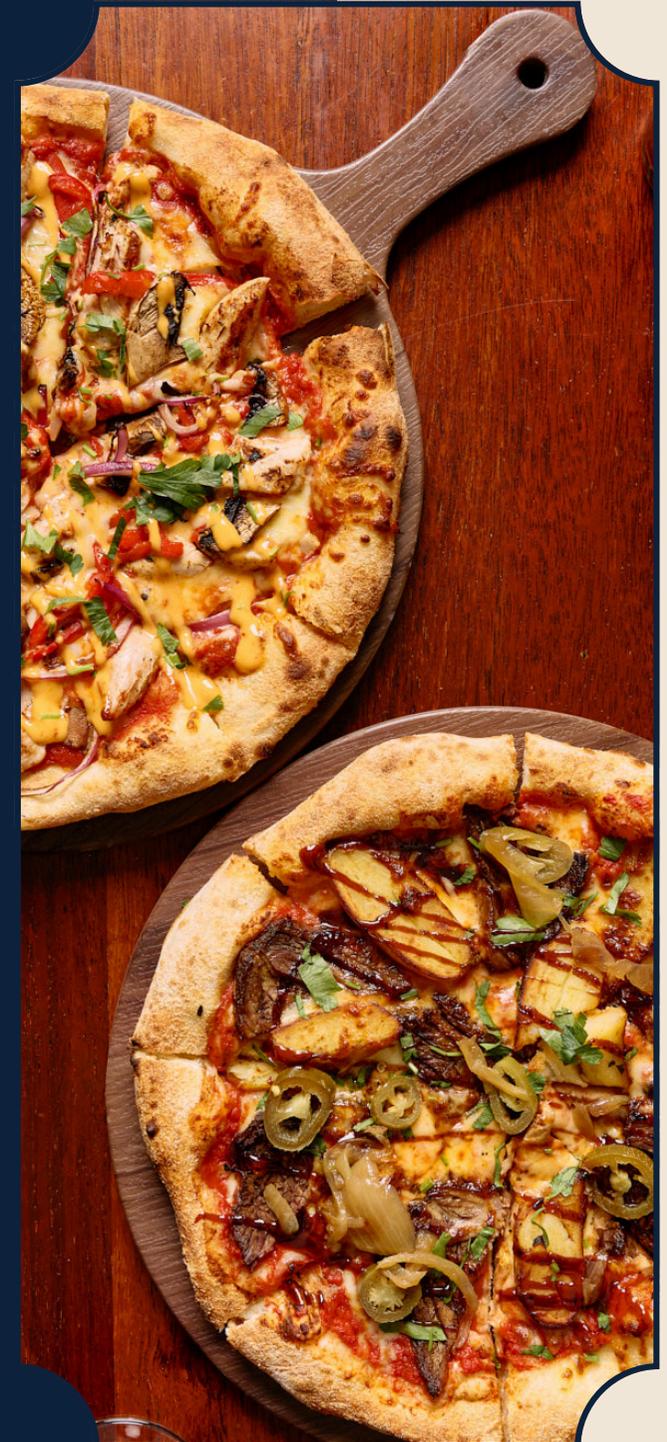
Seasonal melons, pineapple, berries, grapes, vanilla yoghurt | LG, V

KIDS PLATTER \$95

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

DESSERT PLATTER \$135 (40 PIECES)

Jaffa mud cake, citrus slice, caramel slice, strawberry baked cheesecake, fresh fruit | V



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPÉS

MINIMUM 20 PEOPLE

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 | LG, VG

ROASTED PUMPKIN

fetta & caramelised onion tartlet, tomato relish | V

BAKED HAM

sweet mustard pickle, encroute

SMOKED SALMON

herbed cream cheese, dill, crispbread | LG

CAMEMBERT

jamon serrano ham, honey, dukkah

HOT

CHARGRILLED LAMB KOFTA SKEWER

hummus, sumac

PIG IN BLANKET

chorizo, puff pastry & tomato relish

MIXED VEGETABLE ROLL

fruit chutney | LG, VG

MAC N CHEESE CROQUETTE

tomato chilli sauce | V

TOMATO ARANCINI

pesto mayonnaise | LG, VG

TANDOORI SPICED CHICKEN SKEWER

raita yoghurt | LG

SUBSTANTIALS

MINIMUM 20 PEOPLE | \$12 EACH

PLANT BASED CHICKEN SLIDER

vegan cheese, tomato relish, chipotle mayo, lettuce, pickles, vegan bun, fries | LG, VG

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 | LG

BUTTER CHICKEN

steamed rice, raita yoghurt | LG

THAI SALAD

rice noodles, wakame, edamame, red onions, cucumber, chilli, bean sprouts, coriander, sesame, peanuts, Thai dressing | LG, VG

SWEET

\$7 EACH

CHURRO

cinnamon sugar, salted caramel dipper

STICKY DATE PUDDING

caramel sauce

MINI PAVLOVA

passionfruit, strawberry | LG

CHOCOLATE BROWNIE

fudge dipping sauce

CHARCUTERIE WALL

50 CUPS \$600

ADDITIONAL CUPS \$12 EACH

(min. order 10)

Assorted cheese, cured meats, fruits, roasted nuts, breadstick, chocolate wafer



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SET MENU *ALTERNATE DROP | MINIMUM 20 PEOPLE*

CLASSIC 2 COURSE \$55PP | 3 COURSE \$65PP

Entrees

BRUSCHETTA

cherry tomatoes, pickled red onions, marinated mozzarella, soft herbs, toasted sourdough, balsamic | V

SALT & PEPPER SQUID

aioli, lemon | LG

PORK BELLY

apple puree, onion relish, cider jus, salted crackling | LG

TOMATO ARANCINI

vegan pesto, tomato coulis, seasonal leaves | LG, VG

Mains

BRAISED BEEF CHEEK

herby garlic mash, heirloom carrots, rosemary beef jus | LG

ROASTED CHICKEN SUPREME

sweet potato mash, buttered broccolini, garlic cream sauce | LG

PAN SEARED BARRAMUNDI

smashed chat potatoes, green beans, romesco sauce, lemon | LG

LAMB RUMP

Dijon crushed sweet potato, broccolini, rosemary red wine jus | LG

TUSCAN VEGAN GNOCCHI

zucchini, eggplant, tomato polpa, charred onions, garlic, pesto, vegan cheese | LG, VG

Dessert

LEMON CURD TART

meringue, double cream, seasonal berries, mint

CHOCOLATE BROWNIE

raspberries, tim tam crumble, raspberry sorbet

BOYSENBERRY CAKE

vanilla sorbet, berries | LG, VG

STICKY DATE PUDDING

salted caramel sauce, vanilla bean ice cream

LUXE 2 COURSE \$70PP | 3 COURSE \$85PP

Entrees

WILD MUSHROOMS ON TOAST

roasted onion jus, tarragon cream | V

GRILLED KING PRAWNS

chimichurri, lemon | LG

BEEF CARPACCIO

parmesan, truffled mayo, crispy capers, encroute

HARISSA LAMB RIBS

salsa verde, pomegranate & cucumber salsa, soft herbs | LG

CHICKEN BALLONTINE

prosciutto, garlic cream spinach, pumpkin puree, watercress | LG

Mains

BEEF TENDERLOIN

horseradish mash, onion salsa, crispy leek, beef jus | LG

CONFIT CHICKEN MARYLAND

potato rosti, leek fondant, parsnip crisp, poultry jus | LG

PAN SEARED SALMON

cauliflower cream, caper dill potatoes, broccolini, macadamia | LG

RISOTTO

wild mushrooms, mascarpone, crispy leek, parmesan, truffle | LG, V

PORK BELLY PORCHETTA

herb roasted chat potatoes, broccolini, red wine jus | LG

Dessert

APPLE CRUMBLE

rhubarb & apple compote, crumble topping, vanilla sorbet | LG, VG

WHIPPED BAKED CHEESECAKE

strawberry compote, raspberries, salted shortbread | LG

CHOCOLATE TART

almond Cointreau cream, chocolate mousse, wafer

WHITE CHOCOLATE CRANBERRY BREAD & BUTTER PUDDING

old school custard



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CORPORATE PACKAGES

MORNING AND AFTERNOON TEA

MINIMUM 10 PAX | \$8 EACH

Delight in a selection of freshly prepared treats, designed to energise and impress

Creamy Greek yoghurt with tropical fruit & crunchy granola | V

Warm scones served with dollops of cream & house-made jam | V

Seasonal fresh fruit skewers, bursting with colour and flavour | LG, V

Flaky ham & cheese croissants

Moist, sweet muffins | V

Rich caramel slice | LG

Roasted vegetable frittata, baked to perfection | LG, V

Classic sticky date cake

TEA & COFFEE

ALL-DAY TEA & COFFEE STATION | \$50

FRESHLY BREWED BARISTA COFFEE | \$5 PER PERSON

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BEVERAGE PACKAGES

3 HOURS | BEER ON TAP & HOUSE WINE | \$60PP

4 HOURS | BEER ON TAP & HOUSE WINE | \$75PP

SPIRITS UPGRADE

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

BAR TABS

Customisable inclusions & limit pending your preference

COCKTAILS ON ARRIVAL

Cocktails on arrival?

Speak to our team about adding a welcome surprise for your guests

SOMETHING MORE?

PROSECCO WALL (50) | \$600

CHAMPAGNE WALL (50) | \$1400



ADDITIONAL ITEMS

FACILITIES

USB & HDMI TV's*

Microphones*

MUSIC & 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:

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

**Space dependent*



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Contact Us

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<https://thelordalfred.com.au>

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