

The Lord Alfred

- EST 1868 -

Weddings

Welcome to the Lord Alfred

Rich in heritage and elegance, The Lord Alfred's Verandah Bar offers a sophisticated setting for your wedding celebration.

This private space is defined by its striking Art Deco bar and the historic verandah it overlooks, creating a seamless blend of character and style.

As daylight fades, golden sunset views across Brisbane provide a romantic atmosphere for you and your guests.

The Space **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.



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



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.



SET MENU ALTERNATE DROP | MINIMUM 20 PEOPLE

CLASSIC 2 COURSE \$72PP | 3 COURSE \$83PP

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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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

What we offer

SEATING & STYLE

Create your perfect atmosphere with either banquet or cocktail arrangements, designed to suit your vision and guest list.

- Banquet seating for up to 80 guests
- Cocktail style for up to 160 guests
- Complimentary room hire, styling, and decoration options available on request

CATERING OPTIONS

- Curated canapés
- Luxe menu selections
- Bespoke offerings tailored to your wedding

BEVERAGE PACKAGES

Choose from carefully curated beverage packages, with optional spirits to complement your celebration.

- Three-hour or four-hour celebration packages
- Spirits add-on available

CAKE

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

Additional fee: \$5 per guest



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Contact Us

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