

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.





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 Crafterhouse 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.

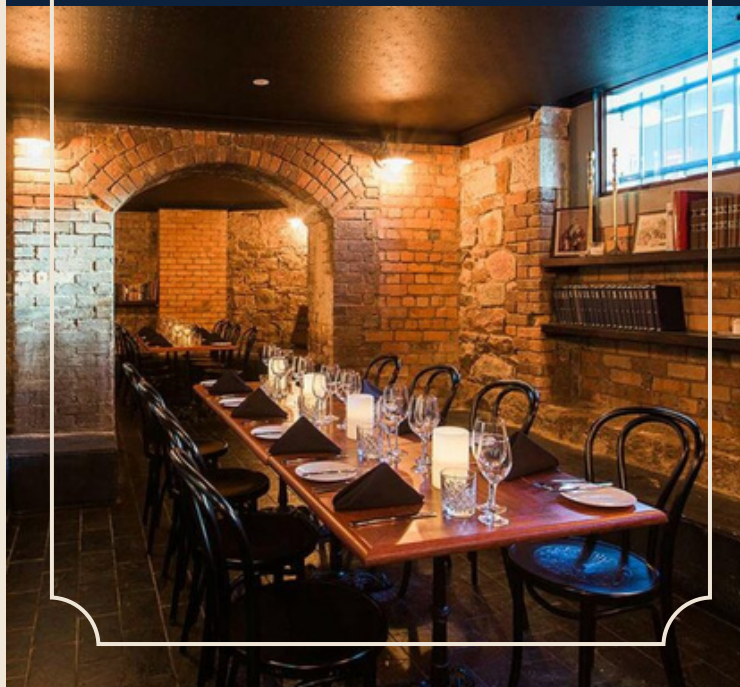
WATCH HOUSE

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

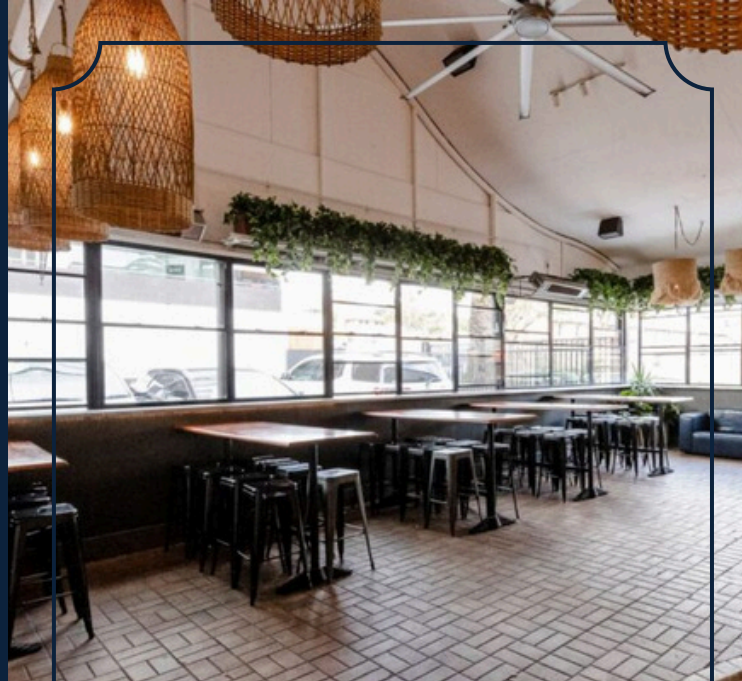
Ideal for your next board meeting or off-site strategy session, this boardroom offers complete privacy and a professional environment to get away from the office. Equipped with brand-new audiovisual technology, it's perfect for presentations, workshops, or small corporate gatherings. The space is also 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 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.



THE QUARTERDECK

CAPACITY | 12 SEATED | 50 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.



PLATTERS

FEEDS 8-10 PEOPLE

ANTIPASTO PLATTER \$145

Assorted meats, cheese & fruit | LGO

SEAFOOD PLATTER \$140

Coconut prawns (10), S&P calamari, battered fish pieces (10), chips, tartare sauce, lemon | LD, LG, M

SKEWER PLATTER \$215

30 assorted skewers, dipping sauces | LG

VEGAN PLATTER \$110

Croquettes (10), samosas (10), vegetable dumplings (10), vegan chipotle aioli, tomato chutney, parsley | LD, V

PIZZA PLATTER \$70

Choose from 3 pizzas, garlic bread | LG, V

BREAD & DIPS \$110

Assorted dips, toasted sourdough, lavosh, vegetable crudites | V

AUSSIE PLATTER \$145

Sausage rolls (10), party pies (10), mini quiche (10), selection of sauces

YUM CHA PLATTER \$130 (40 PIECES)

Prawn & chive dumplings (10), vegetable spring rolls (10), satay chicken skewers (10), prawn crackers, soy sauce, sweet chilli, pickled cucumber | I

VEGETARIAN PLATTER \$130

Croquettes (10), arancini (10), spinach & ricotta rolls (10), aioli, tomato relish | LD, LG, VG

CHICKEN WINGS \$100

3kg buffalo wings, carrot & celery sticks, ranch dressing | LDO, LG

CHEESE PLATTER \$135

Selection of cheeses, dried apricots, dried figs, fruit | V

SANDWICH PLATTER \$100

Chef's selection of gourmet sandwiches | LG, V

FRUIT PLATTER \$90

Fresh seasonal fruits | LDO, LG, V, VGO

KIDS PLATTER \$90

Calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & BBQ sauce | M



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin

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 - \$30 PP | 6 PIECES - \$41 PP | 8 PIECES - \$50 PP

COLD

BRUSCHETTA

tomatoes, onions, basil, balsamic, encroute | V

VEGETABLE RICE PAPER ROLL

peanut dipping sauce | LD, LG, VG

ROASTED PUMPKIN

fetta & caramelised onion tartlet, tomato relish | V

BAKED HAM

sweet mustard pickle, encroute | LD

SMOKED SALMON

herbed cream cheese, dill, crispbread | LG, I

CAMEMBERT

jamon serrano ham, honey, dukkah

HOT

CHARGRILLED LAMB KOFTA SKEWER

hummus, sumac | LDO, LG

PIG IN BLANKET

chorizo, puff pastry & tomato relish

MIXED VEGETABLE ROLL

fruit chutney | LD, LG, VG

MAC N CHEESE CROQUETTE

tomato chilli sauce | V

TOMATO ARANCINI

pesto mayonnaise | LD, LG, VG

TANDOORI SPICED CHICKEN SKEWER

raita yoghurt | LDO, LG

SUBSTANTIALS

MINIMUM 20 PEOPLE | \$13 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 | LD, A

FRIED CHICKEN

pickles, honey, hot sauce

LAMB KOFTA SKEWERS

hummus, pickled onions, flatbreads

SALT & PEPPER SQUID

lemon, fries, aioli | I

BUTTER CHICKEN

steamed rice, raita yoghurt

THAI SALAD

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

SWEET

\$6.25 EACH

CHURRO

cinnamon sugar, salted caramel dipper | V

STICKY DATE PUDDING

caramel sauce | V

MINI PAVLOVA

passionfruit, strawberry | LG, V

CHOCOLATE BROWNIE

fudge dipping sauce | V

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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 | LD, LG, I

PORK BELLY

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

TOMATO ARANCINI

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

Dessert

LEMON CURD TART

meringue, double cream, seasonal berries, mint | V

CHOCOLATE BROWNIE

raspberries, tim tam crumble, raspberry sorbet | V

BOYSENBERRY CAKE

vanilla sorbet, berries | LG, V

STICKY DATE PUDDING

salted caramel sauce, vanilla bean ice cream | V

LUXE 2 COURSE \$77PP | 3 COURSE \$89PP

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 | LD, 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 | LD, LG, VG

LEMON LIME CHEESECAKE

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

CHOCOLATE TART

almond Cointreau cream, chocolate mousse, wafer | V

WHITE CHOCOLATE CRANBERRY BREAD & BUTTER PUDDING

old school custard | V



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CORPORATE PACKAGES

MORNING AND AFTERNOON TEA

MINIMUM 10 PAX | \$10 EACH

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

Muesli, Greek yoghurt, tropical fruit, granola | V

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

Seasonal fresh fruit skewers, bursting with colour and flavour | LD

Flaky ham & cheese croissants | LG, VG

Moist, sweet muffins | V

Rich caramel slice | LG, V

Roasted vegetable frittata, baked to perfection | LG, V

Classic sticky date cake | V

TEA & COFFEE

ALL-DAY TEA & COFFEE STATION | \$50

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BEVERAGE PACKAGES

STANDARD

2HR \$53PP | 3HR \$68PP | 4HR \$81PP

HOUSE WINES

SPARKLING CUVÉE, SAUVIGNON BLANC,
SHIRAZ CABERNET AND ROSE

BEERS/CIDERS

SELECTION OF AVAILABLE LOCAL BEERS
ON TAP, AND SELECTED LOCAL BOTTLED
BEERS AND CIDERS

NON-ALCOHOLIC

SOFT DRINK & JUICES

PREMIUM

2HR \$59PP | 3HR \$73PP | 4HR \$81PP

WIDE SELECTION OF WINES

INCLUDING SPARKLING, WHITE, RED AND
ROSE WINES

BEERS/CIDERS

SELECTION OF AVAILABLE LOCAL BEERS
ON TAP, AND SELECTED LOCAL BOTTLED
BEERS AND CIDERS

DELUXE

2HR \$59PP | 3HR \$73PP | 4HR \$87PP

HOUSE WINES

INCLUDING MR MASON SPARKLING, MOUNT
PARADISO PROSECCO, CHANDON BRUT,
VIVO MOSCATO, DOTTIE LANE SAUVIGNON
BLANC, PENNELLO PINOT GRIGIO DOC,
HEARTS WILL PLAY ROSE, SUD ROSE,
STORM & SAINT PINOT NOIR, PEPPERJACK
'CHEF SELECTION' SHIRAZ, HENRY &
HUNTER SHIRAZ CABERNET, LA BOCA
MALBEC

BEERS/CIDERS

SELECTION OF AVAILABLE LOCAL BEERS
ON TAP, AND SELECTED LOCAL BOTTLED
BEERS AND CIDERS

NON-ALCOHOLIC

SOFT DRINK & JUICES

SPIRITS

UPGRADE

Upgrade to include basic spirits
for \$29 pp/per h

BAR TAB

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*



The Lord Alfred

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Contact Us

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<https://thelordalfred.com.au>

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