

MEETINGS
EVENTS & CELEBRATIONS

DINE | ENTERTAIN | CELEBRATE

THE BRISBANE CLUB



ABOUT US

Located in the heart of Brisbane's CBD, The Brisbane Club has been delivering exceptional hospitality for over a century. Combining timeless elegance with contemporary service, the Club provides a distinctive setting for corporate events, conferences, private celebrations and special occasions.

Known for its outstanding dining experiences, attentive service and one of the Southern Hemisphere's most celebrated wine cellars, The Brisbane Club offers an environment where memorable events come to life. Whether you are hosting an intimate gathering, business meeting or large scale celebration, our experienced team will work closely with you to create an event tailored to your needs and delivered with the highest level of professionalism.

- Heritage Venue
- Flexible Function & Event Spaces
- Tailored Menus
- Award-Winning Wine Cellar
- Premium AV Facilities
- Complimentary Wi-Fi
- Dedicated Meetings & Events Team

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PRICING AT A GLANCE

Every booking has a minimum food and beverage spend, set by your guest numbers and the style of your function. Find your guest numbers below to see the minimum spend for your booking.

Guest numbers	Two Course PLATED OR SHARED	Three Course PLATED OR SHARED	Breakfast & Canapés
15-25 guests	$1,200	$1,350	$1,200
26-35 guests	$2,500	$3,500	$1,400
36-45 guests	$4,000	$5,500	$1,700
46-55 guests	$5,500	$6,000	$1,900
56-65 guests	$6,000	$7,500	$2,500
66-85 guests	$7,000	$9,000	$3,500
86-115 guests	$8,000	$10,000	$4,000

Menus and beverage packages are priced per person on the pages that follow.

Planning something different? We would love to tailor a function around you. Platters, fork dishes, cakes and other additions all count towards your minimum spend.

ROOM HIRE

Room hire is waived for Members, one of the benefits of membership. It applies to all other bookings.

Room	Non-Members	Members
Members Dining Room	$2,000	Waived
Edinburgh Room	$1,000	Waived
Oak Room	$500	Waived
Private Dining Room	$500	Waived
Cellar Dining Room & Bar	$500	Waived
President's Room	$250	Waived

HOW IT WORKS

Your menu and beverage selections, multiplied by your guest numbers, count towards the booking minimum spend. Room hire does not. Most functions pass the minimum spend comfortably once beverages are added.

FOR EXAMPLE

A two-course lunch ($80) with a two-hour Deluxe beverage package ($60) for 40 guests comes to $5,600, well above the $4,000 minimum for 36-45 guests.

A 20% surcharge applies to food and beverage on Saturdays, and 25% on Sundays and public holidays. Surcharges are charged in addition to the minimum spend and do not count towards it. For fewer than 15 or more than 115 guests, or a particular room, our team will prepare a tailored quote.

BOOKING CONDITIONS & CHARGES

DEPOSITS & PAYMENT TERMS

- A $1,000 initial deposit secures your booking on confirmation.
- A deposit of 25% of the estimated total function value is due once your menu has been selected and confirmed.
- The remaining balance due seven (7) days post event.
- These terms apply to all functions, Members and non-members alike.

FINAL DETAILS & GUARANTEED NUMBERS

- Final menu choices, preliminary numbers and dietary requirements are due seven (7) business days prior to the event; The Brisbane Club may substitute suitable alternatives of a comparable standard if selections aren't received in time.
- Final guaranteed numbers must be confirmed three (3) business days prior. Dietary requests after this point, or on the day, incur a $15 surcharge per person.
- The minimum charge is based on final confirmed numbers or actual headcount, whichever is greater.
- Late alterations may not be accommodated.

CANCELLATION POLICY

- Cancellations by the client must be provided in writing to the Functions Coordinator. Cancellation fees will apply as follows:
- 4 weeks' notice or more: $250 administrative fee, plus forfeiture of any deposit paid.
- 4-7 business days' notice: 50% of the estimated food and beverage cost.
- 1-3 business days' notice: 100% of the estimated total cost.

MINIMUM SPEND

- Every booking carries a minimum food and beverage spend, set by guest numbers and style of function rather than the room, as shown on page 4.
- Room hire is waived for Members. It applies to all other bookings at the rates on page 4, and does not count towards the minimum spend.
- The minimum is met through food and beverage. Where food and beverage falls short, audio visual, theming, entertainment and place cards booked through the Club may count towards it. Any remaining balance is shown on your invoice as a minimum spend balance.
- Requests for a specific room are quoted individually.

FINAL PAYMENTS

- Event charges are applied to the nominated Member account or invoiced directly. Company functions are invoiced directly to the company.
- All invoices, including private functions charged to a Member account, must be settled within seven (7) days of receipt.

FEES & SURCHARGES

- All prices are subject to change with 30 days' written notice.
- A 20% surcharge applies to all food and beverage for Saturday functions, charged in addition to the minimum spend.
- A 25% surcharge applies to all food and beverage for Sunday and Public Holiday functions, charged in addition to the minimum spend.

EXTERNAL FOOD & BEVERAGE SUPPLIERS

External catering and alcohol supplies are not permitted on The Brisbane Club premises unless explicitly approved by the Club in writing prior to the event. Any approved external supplier must independently satisfy the insurance requirements set out under Outside Contractors (Section 12).

OUTSIDE CONTRACTORS

- All contractors appointed by the client must liaise with The Brisbane Club regarding delivery, bump-in, bump-out procedures and venue instructions.
- All outside contractors must hold Public Liability Insurance with a minimum cover of $10 million and provide a Certificate of Currency prior to the event.

BOOKING CONDITIONS & CHARGES

DELIVERIES

- All deliveries for a function must be directed to the Functions Coordinator, clearly marked with the function name and date. The Brisbane Club will confirm receipt of items.
- Equipment delivered prior to the function cannot be stored unless prior arrangements have been made. Storage fees may apply.

THE BRISBANE CLUB POLICY

- The Brisbane Club maintains a minimum dress standard. The Club reserves the right to refuse entry to any person who is inappropriately dressed.
- The use of mobile phones is discouraged in public areas of the Club.
- The Brisbane Club is a smoke-free venue. Smoking and vaping are only permitted in designated areas, at least five (5) metres from any building entrance.
- All food and beverage vessels must remain within the function rooms.

REASONABLE CONDUCT

- The Brisbane Club reserves the right to remove any unruly or intoxicated persons from the premises in accordance with the Queensland Liquor Act 1992.

DAMAGES & RESPONSIBILITIES

- Clients are financially liable for any damage caused to the venue, furniture or equipment by themselves, their guests or their appointed contractors. All breakages and damages, including the reasonable cost of any additional cleaning or reinstatement, will be charged to the final invoice.
- Clients and their guests are responsible for any personal items, equipment or belongings brought onto the premises. The Brisbane Club accepts no responsibility for loss or damage to such items.

LIABILITY & INDEMNITY

- To the maximum extent permitted by law, The Brisbane Club excludes liability for any indirect, consequential or special loss arising from or in connection with a booking, including loss of profits, business or reputation.
- The client indemnifies The Brisbane Club against any claim, loss, damage, cost or expense arising from the client's event, including acts or omissions of the client's guests, invitees or contractors, except to the extent caused by the negligence of The Brisbane Club.
- Nothing in these Terms & Conditions excludes, restricts or modifies any consumer guarantee, right or remedy conferred on the client by the Australian Consumer Law that cannot lawfully be excluded.

FORCE MAJEURE

Neither party will be liable for any failure or delay in performing its obligations where such failure or delay arises from circumstances beyond its reasonable control, including natural disaster, pandemic, industrial action, government direction or restriction, or damage to or unavailability of the premises. Where The Brisbane Club is unable to host a confirmed event due to Force Majeure, the Club will, at its discretion, offer to reschedule the event or refund monies paid, less any costs already reasonably and directly incurred on the client's behalf.

GOVERNING LAW

These Terms & Conditions are governed by the laws of Queensland, Australia, and the parties submit to the non-exclusive jurisdiction
of its courts.

BOOKING AGREEMENT

ACKNOWLEDGEMENT & AGREEMENT

The Member / Event Organiser acknowledges and agrees that:

- I have read, understood and agree to be bound by all terms and conditions set out in this document, including the booking confirmation process, deposits and payment terms, final numbers and deadlines, cancellation policy, minimum spend and room hire, fees, liability and indemnity, and all Club policies.
- I will comply with The Brisbane Club's rules, dress standards, reasonable conduct requirements and all venue policies at all times.
- I accept the risks associated with holding an event at the venue and acknowledge that, to the extent permitted by law, The Brisbane Club accepts no liability for indirect or consequential loss, or for loss or damage to personal property, guests' property or equipment.
- I indemnify The Brisbane Club in accordance with Section 17 of these Terms & Conditions.
- I am financially responsible for any damage caused to the venue, furniture or equipment by myself, my guests or my appointed contractors.
- All contractors engaged by me will hold adequate Public Liability Insurance ($10 million minimum) and comply with venue procedures.
- No external food or beverage supplies will be brought onto the premises without the Club's prior written approval.
- I will provide all final menu selections, guaranteed numbers and dietary requirements by the specified deadlines, and accept the consequences of failing to do so, including additional charges.
- I accept the minimum spend and room hire requirements set out in Section 8.
- I will ensure all guests and contractors adhere to the Club's policies regarding conduct, dress standard and smoking.
- I acknowledge that The Brisbane Club reserves the right to refuse entry to, or remove, any person who does not comply with venue rules.

I/We have read, understood and agree to all the above terms and conditions.

Client Details
Client's Name: _____

Function Name: _____

Function Date: _____

Signature: _____ Date Signed: _____

Please ensure all sections are complete before submitting this form to the Club via functions@brisbaneclub.com.au

Thank you for choosing The Brisbane Club. We look forward to welcoming you and ensuring your experience reflects the tradition, hospitality and excellence that have defined the Club for more than 123 years.
Questions? Please contact the Membership & Events team at memberservices@brisbaneclub.com.au or (07) 3222 8741

OUR SPACES



MEMBERS DINING ROOM

GRANDEUR BACKDROP

BANQUET 140 | CABARET 120 | COCKTAIL 200



EDINBURGH ROOM

CITY ICONIC VIEWS, NATURAL LIGHT & FULL BAR

BANQUET 110 | CABARET 96 | COCKTAIL 180

THEATRE 140 | BOARDROOM 40 | U SHAPE 35



OAK ROOM

TOP FLOOR AND CITY VIEWS

BANQUET 40 | CABARET 32 | COCKTAIL 70

THEATRE 60 | BOARDROOM 32 | U SHAPE 26



PRIVATE DINING ROOM

INTIMATE, NATURAL VIEWS AND FORMAL

BANQUET 30 | CABARET 27 | COCKTAIL 50

THEATRE 40 | BOARDROOM 32 | U SHAPE 20



CELLAR DINING ROOM

THE MOST COVETED ROOM IN THE CLUB

BOARDROOM 20 | COCKTAIL 30



PRESIDENT'S ROOM

A DISCREET LOCATION, RESERVED FOR THE FEW

BOARDROOM 12 | BANQUET 15

DINING PACKAGES

Choose your selection from the following.

TWO COURSE
Entrée & Main
or Main & Dessert
$80 per person

THREE COURSE
Entrée, Main &
Dessert
$105 per person

ENTRÉE

CONFIT SALMON — PGF PESC
fennel sauce vierge, horseradish buttermilk, sourdough crisps

MUSHROOM ON TOAST — PGF V
toasted brioche, assorted mushrooms cooked in garlic butter, whipped goats cheese, parsley

SALT AND PEPPER SQUID — GF PESC
3 pepper coating, yuzu aioli, pickled cucumber salad

WAGYU BRESAOLA — GF
parsley compote, truffle pecorino, mustard crème, toasted hazelnuts

DUCK LIVER PARFAIT — GF
parmesan crisps, caramelised onion and pancetta jam, seasonal leaves

ALEPPO PEPPER AND HONEY STICKY PORK BELLY — GF
kachumber, shawarma sauce

SWEET POTATO FONDANT — GF VE
avocado mousse, chilli cashew crunch, seasonal leaves

MAIN

BARRAMUNDI — GF PESC
roasted coconut dahl, coriander mint and fried shallot salad, broccolini

SLOW ROAST BEEF FILLET — GF
rosti, mushroom tarragon ragout, smoked pumpkin

LAMB CROQUETTE RAS EL HANOUT — PGF
mint chermoula yoghurt, cauliflower hummus, jus

CONFIT CORN FED CHICKEN MARYLAND — GF
miso glazed, garlic butter potato doughnut, bunch spinach, jus, fried allium crisps

LOW TEMP COMPRESSED PORK SHOULDER
brown butter and garlic brussels sprouts, burnt apple puree, fried kipflers, jus

GNOCCHI — V
seasonal mushroom, truffle cream, spinach, broad beans, chilli pepita crisp

BRAISED BEEF CHEEK — GF
miso glazed pumpkin, warm potato and caramelised onion salad, chimichurri, jus

DESSERT

BURNT BASQUE CHEESECAKE — GF
blackberry espuma, yuzu gel, dark chocolate shavings

COCONUT SPONGE — GF
white peach mousse amaretto syrup, raspberry, roasted white chocolate

MOJITO LIME SPONGE — GF
citrus crémeux mint gelee, spiced rum cream, roasted white chocolate and coconut

SALTED CHOCOLATE ENCRASSE — GF
honeycomb espuma, coffee gelato

LEMON MERINGUE TART — GF
sorbet, macerated berries



DIETARY LEGEND GF Gluten free PGF Possible Gluten free PESC Pescatarian V Vegetarian VE Vegan



ADD ONS

CANAPÉS 2 canapés served on arrival Please select from page 7	**$15 per person**
UPGRADE FISH TO SEASONAL LOCAL	**$10 per person**
PETIT FOURS (3 EACH)	**$10 per person**
UPGRADE TO AN INDIVIDUAL CHEESE PLATE	**$5 per person**
BREWED COFFEE & TEA	**$5 per person**
ALTERNATE DROP 2 items per course	**$5 per person per course**
BESPOKE MENU Work with our chef to create a tailored menu designed exclusively for your event	**$115 per person**
REDUCED À LA CARTE (For up to 20 guests) Groups over 10 guests will need to preselect their dishes.	



COCKTAIL PACKAGES

Choose your selection from the following.

2 CANAPÉS
30 minutes
$15 per person

4 CANAPÉS
45 minutes
$30 per person

6 CANAPÉS
1 hour
$45 per person

HOT

CHORIZO CARAMELISED ARANCINI onion, cheddar	PGF
DUCK SPRING ROLL with plum sauce	
COCONUT CRUMBED PRAWN nam jim aioli	PGF PESC
POTATO DOUGHNUTS green goddess	V
KOREAN FRIED CHICKEN kewpie, spring onion	
STEAK AND PEPPER GOURMET PIE	
OYSTER KILPATRICK SUNDRIED TOMATO	GF
CHICKEN SATAY SKEWER peanut sauce	

COLD

SMOKED CHICKEN TART green goddess	GF
MINI OKONOMIYAKI tonkatsu kewpie	V
TOSTADA spiced beef, guacamole	PGF
ROASTED CAULIFLOWER whipped tahini, white corn tortilla	VE
WHIPPED GOATS CHEESE beet relish, beet and caraway cracker	GF V
SMOKED SALMON pickled cucumber, finger lime, crumpet	PESC
BEEF TARTARE ENCROUTE mustard and capers, mushroom aioli	
DUCK LIVER PATE TART fig jam	GF

ADD ON

ADDITIONAL CANAPÉ	**$6 per person**



DIETARY LEGEND GF Gluten free PGF Possible Gluten free PESC Pescatarian V Vegetarian VE Vegan

PLATTERS

Choose your selection from the following.

SINGLE OPTION

30 piece **$120**
50 piece **$200**

MIX AND MATCH

50 piece **$150**
100 piece **$300**

PLATTERS

DUCK SPRING ROLLS — DF
plum sauce

WAGYU BEEF SLIDER
tomato, lettuce, cheese, smokey BBQ sauce

FLAKY GOURMET SAUSAGE ROLL
smoked tomato relish

CRUMBED LOCAL WHITING FILLETS — PGF
tartare, lemon

CHICKEN SATAY SKEWER
peanut sauce, fried shallot, coriander

CHAR SIU PORK BAO BUN
pickled vegetables

KIMCHI BHAJI — GF
mint yoghurt

TRUFFLE HAM CHEESE TOASTIES FINGERS — PGF

ADD ON

CHEESE PLATTER — GF — **$100** (serves 10)
Chef's choice of 3 local and imported cheeses, fig, quince, poached apricot and candied walnuts

CHARCUTERIE BOARD — GF — **$100** (serves 10)
Selection of cured meats, a local or imported hard cheese, olives, grilled marinated vegetables, relish, sliced sourdough

DESSERT BOARD — PGF — **$115** (serves 15)
Selection of opera cake, lemon meringue tartlet, macaron assorted, chocolate dipped profiterole, pastry cream



DIETARY LEGEND DF Dairy free GF Gluten free PGF Possible Gluten free

FORK DISH

A bold, flavourful dish presented in a sustainable bamboo boat, designed for standing cocktail service.

$25 per person

SUBSTANTIAL FORK SELECTION

SOUTHERN STYLE CHICKEN TENDERLOIN coleslaw	PGF
MISO ROAST PUMPKIN ORECCHIETTE broccoli walnut pesto, parmesan and lemon	V
BRAISED LAMB gremolata potato salad, cucumber yoghurt	GF
CRUMBED FRASER COAST WHITING caesar salad, lemon or french fries and tartare	PGF
KARAAGE CHICKEN red dragon sauce, steamed rice spring onion	DF
ROASTED CAULIFLOWER chickpea tagine, rice, dukkah	GF DF VE
HOT SMOKED SALMON potato caper lemon ragout	PESC
CRUMBED HALLOUMI hot honey, rocket salad of apple and walnut	V





DIETARY LEGEND DF Dairy free GF Gluten free PESC Pescatarian PGF Possible Gluten free
VE Vegan V Vegetarian

SHARE MENU

Choose either a set Share Menu Package or select your own items individually.
All meals are served with crusty warm bread roll and butter.

PACKAGE 1
2 entree, 2 protein,
2 starch, 2 side
(minimum 8 people)
$90 per person

PACKAGE 2
3 entree, 3 protein, 3
side, 3 starch, 3 dessert
(minimum 10 people)
$110 per person

ENTREE

BLUE SPOT GROUPER CRUDO GF
kokoda dressing, fried shallots

BAJA WHITING TACO
pickled onion, chipotle crema

SLICED SOURDOUGH
whipped truffle butter

BRIOCHE PRAWN TOAST PESC
yuzu aioli

SALT COD FILLED ZUCCHINI FLOWERS LIGHTLY BATTERED PGF
smoked romesco

FRESH SHUCKED SOUTH AUSTRALIAN OYSTERS GF
shallot, fennel, orange and lemon verbena dressing

COMTE CHEESE BEIGNETS
with smoked tomato

PROTEIN

CHARCOAL PORK BACK STRAP GF
stewed apple sultanas and fried onion

SLOW ROAST BEEF FILLET GF
with sauce au poivre

WHOLE BABY SNAPPER GF
lemongrass ginger and coconut

BRAISED LAMB LEG GF
aji verde, hummus,
pomegranate molasses

WHOLE ROAST CHICKEN GF
romesco, lemon, chicken fat gravy

STICKY SMOKED BRISKET GF
sweet baby rays, corn bread

GRILLED BARRAMUNDI GF
green goddess emulsion, lemon wedges

MINI PORCHETTA GF
stuffed with sage, fennel and apple

CHICKEN THIGH GF
coq au vin, cocktail onion, grilled mushroom

VEGETARIAN OPTION

EGGPLANT BRINGAL GF

CRUMBED FIORETTO CAULIFLOWER GF
tzatziki

GRILLED ZUCCHINI GF
spicy agrodolce, sour onion,
dressed leaves



DIETARY LEGEND GF Gluten free PGF Possible Gluten free PESC Pescatarian

SHARE MENU CONTINUED

Choose either a set Share Menu Package or select your own items individually.
All meals are served with crusty warm bread roll and butter.

PACKAGE 1
2 entree, 2 protein,
2 starch, 2 side
(minimum 8 people)
$90 per person

PACKAGE 2
3 entree, 3 protein, 3
side, 3 starch, 3 dessert
(minimum 10 people)
$110 per person

STARCH

DUCK FAT POTATO — DF GF
pepperberry salt with rosemary

GNOCCHI
porcini mushroom cream, caramelised balsamic onion

CHORIZO — GF
white rice, lime, garden peas, sour cream and chive mash

FRITES — GF DF
with Brisbane Club signature seasoning

POLENTA BITES — GF
with burnt butter, sage and parmesan

WARM ORECCHIETTE
broccoli pesto, lemon and pine nut

SIDES

WARM MIXED BEAN SALAD — GF
marinated fetta, pepita aleppo pepper granola

MIXED BBQ VEGETABLES — DF GF
with salsa verde

SHIRAZ BRAISED BEETS — DF GF
hazelnuts whipped tahini

TRUFFLE CAULIFLOWER GRATIN — GF

SHAVED FENNEL — DF GF
pear, butter crunch lettuce, finger lime dressing

COS HEART CAESAR
pancetta bark, parmesan, white anchovy

FRIED BRUSSELS SPROUT — DF GF
bacon, red wine vinegar syrup

MAPLE ROASTED PUMPKIN — DF GF
miso, black sesame, black onion

HEIRLOOM TOMATO SALAD — GF
burratina, balsamic glaze, apple cider dressing, basil

ROASTED CARROTS — GF
honey, thyme, fried garlic

DESSERT

GIN AND STRAWBERRY TRIFLE

DARK CHOCOLATE BROWNIES
BISCOFF SWIRL

BANOFFEE
chocolate sponge, crème patisserie, caramel, banana jam, popcorn

YUZU CURD TARTS
chantilly, fresh lime

HAZELNUT PRALINE CAKE
nutella

BASQUE CHEESECAKE — GF
chantilly strawberry

ST ALI TIRAMISU — GF
coffee sponge, white chocolate mascarpone, dark chocolate crémeux

MIXED MINI MAGNUMS — GF



DIETARY LEGEND DF Dairy free GF Gluten free

BREAKFAST PACKAGES

Choose your selection from the following.

LIGHT DISH
$40 per person

HOT DISH
$50 per person

LIGHT

ENGLISH BREAKFAST MUFFIN PGF
bacon, fried egg, cheese, BBQ sauce

BREAKFAST TART PGF
egg, leek, rocket, balsamic

PAIN AU CHOCOLAT

BRIOCHE FRENCH TOAST
seasonal berries, local honey

BAKED MUSHROOM OMELETTE
cheddar

CHIA GRANOLA BOWL
fresh fruit and berries, honey, toasted coconut

HAM, CHEESE AND TOMATO CROISSANT (2)

INDIVIDUAL BIRCHER MUESLI

*includes fresh brewed coffee, tea and orange juice.

HOT

POACHED EGG PGF
smashed avocado, sourdough, chilli crunch, fetta

FOCACCIA PGF
poached eggs, heirloom tomato salad, buffalo mozzarella, balsamic glaze

BAKED EGGS PGF
with Italian sausage and tomato, sourdough

CHORIZO POTATO FRITTATA GF
salsa verde

FLUFFY SCRAMBLED EGGS PGF
toasted sourdough, grilled pork and fennel sausage, herb roasted tomato, bacon

SOURDOUGH, SMOKED HAM AND POACHED EGGS PGF
hollandaise, roast tomato, asparagus

*served with fruit salad and Danish pastries. Includes fresh brewed coffee, tea and orange juice

ADD ON

FRUIT SALAD AND DANISH PASTRIES **$10 per person**



DIETARY LEGEND DF Dairy free GF Gluten free PGF Possible Gluten free

DAY DELEGATE PACKAGES

HALF DAY
$60 per person

FULL DAY
$75 per person

HALF DAY INCLUSIONS

- MORNING TEA OR AFTERNOON TEA (BELOW)
- WORKING LUNCH (PAGE 14)
- CONTINUOUS TEA, COFFEE AND ORANGE JUICE
- WHITEBOARD OR FLIP CHART WITH MARKERS
- LECTERN AND MICROPHONE
- WI-FI
- NOTEPADS AND PENS

FULL DAY INCLUSIONS

- MORNING TEA (BELOW)
- WORKING LUNCH (PAGE 14)
- AFTERNOON TEA (BELOW)
- CONTINUOUS TEA, COFFEE AND ORANGE JUICE
- WHITEBOARD OR FLIP CHART WITH MARKERS
- LECTERN AND MICROPHONE
- WI-FI
- NOTEPADS AND PENS



MORNING & AFTERNOON TEA

Choose your selection from the following, served with freshly brewed coffee, tea and orange juice.

$15 per person

SWEET & SAVOURY SELECTION

FRESHLY BAKED BUTTERMILK SCONES
with jam and cream

BAKED ALMOND CROISSANT
with almond paste and flaked almonds

SELECTION OF HOUSE MADE COOKIES

CHOCOLATE DIPPED CHOUX BUN
with crème pâtissière

COMTÉ BLACK PEPPER GALETTE

BROWNIE SLAB
with pistachio cream

ADD ON

INDIVIDUAL BIRCHER MUESLI	**$10 per person**
FRUIT SALAD	**$10 per person**
DANISH PASTRIES	**$10 per person**
INDIVIDUAL LEMON CURD, BLACKBERRY AND COCONUT CAKE	**$10 per person**

WORKING LUNCH

Each guest will receive one full sandwich (made with any two choices from the closed sandwich options below), plus one substantial bowl, seasonal fruit salad and petit fours.

$40 per person

SANDWICHES

CURRIED EGG — PDF PGF
lettuce

SHAVED HAM — PDF PGF
cheese, salad and pickles

SMOKED SALMON — PDF PGF
capers, dill cream cheese

CHICKEN — PDF PGF
iceberg lettuce and avocado

TURKEY — PDF PGF
cranberry, brie

CHAR SIU PORK — PDF PGF
Asian slaw

SUBSTANTIAL BOWLS

CAESAR SALAD

PUMPKIN
fetta, caramelised onion, pepitas, crispy kale, pancetta

LEBANESE CUCUMBER AND HEIRLOOM TOMATO SALAD
labneh, pita, pomegranate molasses

QUINOA
beetroot, tzatziki, leaves, roasted carrots, dukkah, raisins

SATAY BEEF SALAD
sprouts, beans, peanuts, crispy shallot

ADD ON WRAPS & ROLLS

$5 per person | Choose Two

SMOKED SALMON — PGF
iceberg lettuce, avocado crush

ROAST BEEF — GF
chipotle mayonnaise slaw

PANKO CRUMBED CHICKEN — PGF
baby cos, caesar dressing, crispy bacon

CHINESE BARBECUE PORK — GF
pickled vegetables and sprouts

MOROCCAN SPICED LAMB — DF GF
harissa yoghurt, cucumber, lettuce

HIGH TEA

Served with freshly brewed coffee, selection of traditional and herbal teas and orange juice.

$70 per person

SAVOURY

MINI SHEPHERDS PIE GF — PGF

QUICHE LORRAINE — PGF

SAFFRON — PGF
confit tomato arancini

MINI PORK SAUSAGE ROLL
smoked tomato chutney

SPINACH AND FETTA FILO

MINI HAM CHEDDAR CROISSANT

DUCK LIVER PARFAIT
fig marmalade

SANDWICH

EGG AND LETTUCE — PGF
mayonnaise

SHAVED HAM — PGF
cheese and salad

SMOKED SALMON — PGF
dill cream cheese, capers

BEETROOT GOATS CHEESE — PGF

AVOCADO — PGF
chicken and cheese

PRAWN — PGF
cucumber, capers, lettuce

DESSERT

MINI SCONES
with jam and cream

PEANUT BUTTER CHEESECAKE — GF
with blackberry compote

CITRUS TART
with raspberry

CHOUX BUN
with hazelnut praline

ASSORTED MACARONS — GF

ADD ON

GLASS OF SPARKLING **$15 per person**

GLASS OF CHAMPAGNE **$22 per person**

DIETARY LEGEND DF Dairy free GF Gluten free PDF Possible Dairy free PGF Possible Gluten free

CAKES

Celebrate with our delicious cakes, each adorned with a chocolate plaque with personalised wording.

		SIZES		
		20CM serves 6	28CM serves 12	28CM X 2 serves 24
ALMOND SPONGE FRESH CREAM AND BERRIES		**$50**	**$90**	**$150**
RED VELVET CREAM CHEESE FROSTING, CHANTILLY AND FRESH BERRIES		**$50**	**$90**	**$150**
CHOCOLATE TORTE WITH DARK CHOCOLATE CREAM AND CHERRY COMPOTE	GF	**$50**	**$90**	**$150**
VANILLA SPONGE LEMON CURD, BLACKBERRY AND COCONUT		**$50**	**$90**	**$150**
*SERVED WITH COULIS, VANILLA BEAN GELATO AND SEASONAL BERRIES				
CAKE CUTTING FEE		**IN HOUSE $12.50 per person**	**BYO $15 per person**	
CUPCAKE STAND ASSORTED FLAVOUR AND ICING		**IN HOUSE $80**	**TAKEAWAY $80**	





DIETARY LEGEND GF Gluten free

BEVERAGE PACKAGES

Please choose one of the following beverage packages.

DELUXE

2 HOURS	**$60 per person**
3 HOURS	**$75 per person**
4 HOURS	**$90 per person**

SPARKLING WINE
NV Growers Gate Brut Cuvée, SA

WHITE WINE (CHOOSE ONE)
2024 Growers Gate Pinot Grigio, SA
2024 Growers Gate Chardonnay, SA

RED WINE (CHOOSE ONE)
2022 Growers Gate Shiraz, SA
2022 Growers Gate Cabernet Sauvignon, SA

ONE BOTTLED BEER

SOFT DRINKS

STILL AND SPARKLING WATER

ORANGE JUICE

PREMIUM

2 HOURS	**$70 per person**
3 HOURS	**$85 per person**
4 HOURS	**$100 per person**

SPARKLING WINE
NV André Delorme Blanc de Blancs, Fr

WHITE WINES
2026 Tyrrell's Special Release Pinot Gris, Central Ranges, NSW
2025 Tyrrell's Chardonnay, Hunter Valley, NSW

ROSÉ
2026 Tyrrell's Special Release Rosé, Hunter Valley, NSW

RED WINES
2025 Tyrrell's Special Release Pinot Noir, Hunter Valley, NSW
2025 Tyrrell's Shiraz, Hunter Valley, NSW

TWO BOTTLED BEERS

SOFT DRINKS

STILL AND SPARKLING WATER

ORANGE JUICE

ULTIMATE

2 HOURS	**$90 per person**
3 HOURS	**$105 per person**
4 HOURS	**$120 per person**

SPARKLING WINE
NV Devaux Cuvée D, Champagne, Fr

WHITE WINE (CHOOSE TWO)
2025 Rieslingfreak No.3 Riesling, Clare Valley, SA
2025 Cullen Grace Madeline Sauvignon Blanc / Semillon, Margaret River, WA
2023 Christophe Patrice Chardonnay, Chablis, Fr

RED WINE (CHOOSE TWO)
2024 Giant Steps Pinot Noir, Yarra Valley, Vic
2024 Kalleske Moppa Shiraz, Barossa Valley, SA
2021 Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River, WA

TWO BOTTLED BEERS

SOFT DRINKS

STILL AND SPARKLING WATER

ORANGE JUICE

BEVERAGES ON CONSUMPTION

Choose your selection from the following.

SPARKLING	
NV Growers Gate Brut Cuvée, SA	**$41 bottle**
NV André Delorme Blanc de Blancs, Fr	**$78 bottle**
NV Devaux Cuvée D, Champagne, Fr	**$169 bottle**
WHITE	
2025 Rieslingfreak No.3 Riesling, Clare Valley, SA	**$87 bottle**
2025 Cullen Grace Madeline Sauvignon Blanc / Semillon, Margaret River, WA	**$93 bottle**
2024 Growers Gate Pinot Grigio, SA	**$41 bottle**
2026 Tyrrell's Special Release Pinot Gris, Central Ranges, NSW	**$73 bottle**
2024 Growers Gate Chardonnay, SA	**$41 bottle**
2025 Tyrrell's Chardonnay, Hunter Valley, NSW	**$74 bottle**
2023 Christophe Patrice Chardonnay, Chablis, Fr	**$94 bottle**
ROSÉ	
2026 Tyrrell's Special Release Rosé, Hunter Valley, NSW	**$73 bottle**
RED	
2025 Tyrrell's Special Release Pinot Noir, Hunter Valley, NSW	**$85 bottle**
2024 Giant Steps Pinot Noir, Yarra Valley, Vic	**$91 bottle**
2022 Growers Gate Shiraz, SA	**$41 bottle**
2025 Tyrrell's Shiraz, Hunter Valley, NSW	**$74 bottle**
2024 Kalleske Moppa Shiraz, Barossa Valley, SA	**$93 bottle**
2022 Growers Gate Cabernet Sauvignon, SA	**$41 bottle**
2021 Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River, WA	**$89 bottle**

*Wines selected from our Cellar (outside of the package options) will be charged at 1.5 times the On-Premises Club Price (Takeaway Cellar price is not applicable)

AUDIO VISUAL & EXTRAS

FIXED PROJECTOR SCREEN AND DATA PROJECTION HDMI CONNECTION. INCLUDES AUDIO FOR PRESENTATIONS.	**$275**
FIXED PROJECTOR SCREEN AND DATA PROJECTION (MEMBERS DINING ROOM) HDMI CONNECTION. INCLUDES AUDIO FOR PRESENTATIONS.	**$450**
LECTERN & MICROPHONE	**Complimentary**
CLUB LAPTOP HIRE	**$100**
HAND-HELD MICROPHONE (3 AVAILABLE)	**$80**
REMOTE CLICKER WITH LASER PRESENTER	**$20**
42" LCD TV HDMI CONNECTION	**$50**
WHITEBOARD WITH MARKERS	**$50**
FLIPCHART PAPER AND PENS	**$60**
TABLE PLACE CARDS	**$1.50 per person**
NAME TAGS LAPEL, ON PIN & CLIP HOLDER	**$3.50 per person**
DANCE FLOOR 3X3 | 4X4 | 5X5	**$250 | $300 | $350**
STAGE PIECE 1.8M X 2.4M (3 AVAILABLE)	**$30**
NOTEPADS & PENS	**$3 per person**

*FOR ANY ADDITIONAL AV REQUIREMENTS PLEASE CONTACT US





ENTERTAINMENT & DECOR

We partner with a select group of trusted, high-quality vendors to provide professional enhancements for your event.

Choose from:

- Lighting
- Floral Arrangements
- Event Decor
- Music Performances
- Actors
- Live Artists
- Dancers

Request a custom quote tailored to your event. We'll prepare the contracts and handle deposits to confirm and secure your selections.



DRESS CODE

Dress standards are an important part of club life. Members and Guests are expected to be appropriately attired at all times. These guidelines reflect the character of the Club's surroundings and create a respectful and comfortable environment for all.

MODERN BUSINESS ATTIRE

MEN

Collared button up shirts
(tie optional)

Dress pants

Dress shoes

In the Members Dining Room,
a jacket must be worn at all times

WOMEN

Tailored dresses or blouses
paired with trousers or skirts.

Footwear may include open toe shoes
or smart heels

Ensembles with structured jackets
are optional

GENERAL NOTES

✓ Black, business style denim is acceptable, provided it is clean and free from rips, fades or embellishments.

NOT PERMITTED

- Sports apparel
- T-shirts
- Polo shirts
- Shorts
- Sneakers and similar casual wear

✉ For more information about the dress code, please contact the Events team.



THE BRISBANE CLUB

DINE | ENTERTAIN | CELEBRATE