



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



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 for your booking.

Guest numbers	Two Course PLATED OR SHARED	Three Course PLATED OR SHARED	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

Minimum spend per booking, Monday to Friday. 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. 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.

CONTENTS

PRICING AT A GLANCE	3
OUR SPACES	4
DINING PACKAGES	5
COCKTAIL PACKAGES	7
PLATTERS	8
FORK DISH	9
SHARE MENU	10
BREAKFAST PACKAGES	12
DAY DELEGATE PACKAGES	13
MORNING & AFTERNOON TEA	13
WORKING LUNCH	14
HIGH TEA	14
CAKES	15
BEVERAGE PACKAGES	16
BEVERAGES ON CONSUMPTION	16
AUDIO VISUAL & EXTRAS	17
ENTERTAINMENT & DECOR	18
DRESS CODE	18
BOOKING CONDITIONS & CHARGES	19

ROOM HIRE

Room hire is waived for Members, one of the benefits of membership. It applies to all other bookings, as set out on page 19.

HOW IT WORKS

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

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 fennel sauce vierge, horseradish buttermilk, sourdough crisps	PGF PESC
MUSHROOM ON TOAST toasted brioche, assorted mushrooms cooked in garlic butter, whipped goats cheese, parsley	PGF V
SALT AND PEPPER SQUID 3 pepper coating, yuzu aioli, pickled cucumber salad	GF PESC
WAGYU BRESAOLA parsley compote, truffle pecorino, mustard crème, toasted hazelnuts	GF
DUCK LIVER PARFAIT parmesan crisps, caramelised onion and pancetta jam, seasonal leaves	GF
ALEPPO PEPPER AND HONEY STICKY PORK BELLY kachumber, shawarma sauce	GF
SWEET POTATO FONDANT avocado mousse, chilli cashew crunch, seasonal leaves	GF VE

MAIN

BARRAMUNDI roasted coconut dahl, coriander mint and fried shallot salad, broccolini	GF PESC
SLOW ROAST BEEF FILLET rosti, mushroom tarragon ragout, smoked pumpkin	GF
LAMB CROQUETTE RAS EL HANOUT mint chermoula yoghurt, cauliflower hummus, jus	PGF
CONFIT CORN FED CHICKEN MARYLAND miso glazed, garlic butter potato doughnut, bunch spinach, jus, fried allium crisps	GF
LOW TEMP COMPRESSED PORK SHOULDER brown butter and garlic brussels sprouts, burnt apple puree, fried kiplfers, jus	V
GNOCCHI seasonal mushroom, truffle cream, spinach, broad beans, chilli pepita crisp	GF
BRAISED BEEF CHEEK miso glazed pumpkin, warm potato and caramelised onion salad, chimichurri, jus	

DESSERT

BURNT BASQUE CHEESECAKE blackberry espuma, yuzu gel, dark chocolate shavings	GF
COCONUT SPONGE white peach mousse amaretto syrup, raspberry, roasted white chocolate	GF
MOJITO LIME SPONGE citrus crèmeux mint gelee, spiced rum cream, roasted white chocolate and coconut	GF
SALTED CHOCOLATE ENCRASSE honeycomb espuma, coffee gelato	GF
LEMON MERINGUE TART sorbet, macerated berries	GF



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 plum sauce	DF
WAGYU BEEF SLIDER tomato, lettuce, cheese, smokey BBQ sauce	
FLAKY GOURMET SAUSAGE ROLL smoked tomato relish	
CRUMBLED LOCAL WHITING FILLETS tartare, lemon	PGF
CHICKEN SATAY SKEWER peanut sauce, fried shallot, coriander	
CHAR SIU PORK BAO BUN pickled vegetables	
KIMCHI BHAJI mint yoghurt	GF
TRUFFLE HAM CHEESE TOASTIES FINGERS	PGF

ADD ON

CHEESE PLATTER Chef's choice of 3 local and imported cheeses, fig, quince, poached apricot and candied walnuts	GF	\$100 (serves 10)
CHARCUTERIE BOARD Selection of cured meats, a local or imported hard cheese, olives, grilled marinated vegetables, relish, sliced sourdough	GF	\$100 (serves 10)
DESSERT BOARD Selection of opera cake, lemon meringue tartlet, macaron assorted, chocolate dipped profiterole, pastry cream	PGF	\$115 (serves 15)



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 <u>or</u> 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 PGF
FLOWERS LIGHTLY BATTERED
smoked romesco

FRESH SHUCKED SOUTH GF
AUSTRALIAN OYSTERS
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 pepperberry salt with rosemary	DF GF
GNOCCHI porcini mushroom cream, caramelised balsamic onion	
CHORIZO white rice, lime, garden peas, sour cream and chive mash	GF
FRITES with Brisbane Club signature seasoning	GF DF
POLENTA BITES with burnt butter, sage and parmesan	GF
WARM ORECCHIETTE broccoli pesto, lemon and pine nut	

SIDES

WARM MIXED BEAN SALAD marinated fetta, pepita aleppo pepper granola	GF
MIXED BBQ VEGETABLES with salsa verde	DF GF
SHIRAZ BRAISED BEETS hazelnuts whipped tahini	DF GF
TRUFFLE CAULIFLOWER GRATIN	GF
SHAVED FENNEL pear, butter crunch lettuce, finger lime dressing	DF GF
COS HEART CAESAR pancetta bark, parmesan, white anchovy	
FRIED BRUSSELS SPROUT bacon, red wine vinegar syrup	DF GF
MAPLE ROASTED PUMPKIN miso, black sesame, black onion	DF GF
HEIRLOOM TOMATO SALAD burratina, balsamic glaze, apple cider dressing, basil	GF
ROASTED CARROTS honey, thyme, fried garlic	GF

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 chantilly strawberry	GF
ST ALI TIRAMISU coffee sponge, white chocolate mascarpone, dark chocolate crèmeux	GF
MIXED MINI MAGNUMS	GF



DIETARY LEGEND DF Dairy free GF Gluten free

BREAKFAST PACKAGES

Choose your selection from the following.

LIGHT DISH	HOT DISH
\$40 per person	\$50 per person

LIGHT

ENGLISH BREAKFAST MUFFIN bacon, fried egg, cheese, BBQ sauce	PGF
BREAKFAST TART egg, leek, rocket, balsamic	PGF
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 smashed avocado, sourdough, chilli crunch, fetta	PGF
FOCACCIA poached eggs, heirloom tomato salad, buffalo mozzarella, balsamic glaze	PGF
BAKED EGGS with Italian sausage and tomato, sourdough	PGF
CHORIZO POTATO FRITTATA salsa verde	GF
FLUFFY SCRAMBLED EGGS toasted sourdough, grilled pork and fennel sausage, herb roasted tomato, bacon	PGF
SOURDOUGH, SMOKED HAM AND POACHED EGGS hollandaise, roast tomato, asparagus	PGF

*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 lettuce	PDF PGF
SHAVED HAM cheese, salad and pickles	PDF PGF
SMOKED SALMON capers, dill cream cheese	PDF PGF
CHICKEN iceberg lettuce and avocado	PDF PGF
TURKEY cranberry, brie	PDF PGF
CHAR SIU PORK Asian slaw	PDF PGF

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 iceberg lettuce, avocado crush	PGF
ROAST BEEF chipotle mayonnaise slaw	GF
PANKO CRUMBED CHICKEN baby cos, caesar dressing, crispy bacon	PGF
CHINESE BARBECUE PORK pickled vegetables and sprouts	GF
MOROCCAN SPICED LAMB harissa yoghurt, cucumber, lettuce	DF GF

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 confit tomato arancini	PGF
MINI PORK SAUSAGE ROLL smoked tomato chutney	
SPINACH AND FETTA FILO	
MINI HAM CHEDDAR CROISSANT	
DUCK LIVER PARFAIT fig marmalade	

SANDWICH

EGG AND LETTUCE mayonnaise	PGF
SHAVED HAM cheese and salad	PGF
SMOKED SALMON dill cream cheese, capers	PGF
BEETROOT GOATS CHEESE	PGF
AVOCADO chicken and cheese	PGF
PRAWN cucumber, capers, lettuce	PGF

DESSERT

MINI SCONES with jam and cream	
PEANUT BUTTER CHEESECAKE with blackberry compote	GF
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
NV André Delorme Blanc de Blancs, Fr
NV Devaux Cuvée D, Champagne, Fr

\$41 bottle
\$78 bottle
\$169 bottle

WHITE

2025 Rieslingfreak No.3 Riesling, Clare Valley, SA
2025 Cullen Grace Madeline Sauvignon Blanc / Semillon, Margaret River, WA
2024 Growers Gate Pinot Grigio, SA
2026 Tyrrell's Special Release Pinot Gris, Central Ranges, NSW
2024 Growers Gate Chardonnay, SA
2025 Tyrrell's Chardonnay, Hunter Valley, NSW
2023 Christophe Patrice Chardonnay, Chablis, Fr

\$87 bottle
\$93 bottle
\$41 bottle
\$73 bottle
\$41 bottle
\$74 bottle
\$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
2024 Giant Steps Pinot Noir, Yarra Valley, Vic
2022 Growers Gate Shiraz, SA
2025 Tyrrell's Shiraz, Hunter Valley, NSW
2024 Kalleske Moppa Shiraz, Barossa Valley, SA
2022 Growers Gate Cabernet Sauvignon, SA
2021 Leeuwin Estate Prelude Cabernet Sauvignon, Margaret River, WA

\$85 bottle
\$91 bottle
\$41 bottle
\$74 bottle
\$93 bottle
\$41 bottle
\$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

GENERAL NOTES

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

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

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.

BOOKING CONDITIONS & CHARGES

DEPOSITS & PAYMENT TERMS

• Meetings & Functions

- A \$1,000 initial deposit secures your booking on confirmation. A further payment of 25% of the total function value follows, with the remainder due seven (7) days prior to the event.

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 & ROOM HIRE

- 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 3.
- **Room hire is waived for Members, one of the benefits of membership.**
- **Room hire** applies to all other bookings, as outlined below, and does not count towards the minimum spend. Requests for a specific room are quoted individually.

Room	Seated up to	Non-Member Room Hire	Member Room Hire
Members Dining Room	140	\$2,000	Waived
Edinburgh Room	110	\$1,000	Waived
Oak Room	40	\$500	Waived
Private Dining Room	30	\$500	Waived
Cellar Dining Room & Bar	20	\$500	Waived
President's Room	15	\$250	Waived

FEES & SURCHARGES

All prices are subject to change with 30 days' written notice. All invoices, including private functions charged to a Member account, must be settled within seven (7) days of receipt.

- 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.





THE BRISBANE CLUB

DINE | ENTERTAIN | CELEBRATE