

OSBOURNE —HOTEL— Function Guide



Welcome

Situated amidst the liveliness that is Fortitude Valley, the Osbourne Hotel has been the life of the party since 1864. Whilst it's seen some change along the way, no matter our name or decor, the warmth of your home away from home, has stood the test of time.

From our lush and light tropical oasis to our mood-lit manor style lounge; whatever your occasion, whatever your style, whatever the size, we're here to make your day!



What will it be?

Spaces	4-11
Eat	12-16
Drink	17
T&C's	18-18

60 pax cocktail
36 pax sit down



Long Room

The first and largest of our upstairs spaces, our Long Room is situated in prime location next to the bar and decorated with classic Art Deco furnishings. Flexible in its seating from high to low with a private balcony overlooking the Valley, it's perfectly suited to any occasion.

- » Private balcony (smoking allowed)
- » 1 TV for AV needs
- » Upstairs shared bar & toilet facilities
- » Shared upstairs pool table (pay to play)

30 pax cocktail
18 pax sit down



Corner Room

Tucked away upstairs is our intimate Corner Room boasting the same Art Deco styling as its partnering rooms, perfect for smaller celebrations, private dining or focused group presentations.

- » Private balcony (smoking allowed)
- » Full AV & audio compatibility
- » Upstairs shared bar & toilet facilities
- » Shared upstairs pool table (pay to play)



30 pax cocktail
18 pax sit down



Sitting Room

Our old valley chic Sitting Room is adjoining to the private upstairs bar making it one of the best seats in the house. Fitted with long leather bench seating, we can accessorise the space with additional low seating to keep it casual or add high bars for the perfect cocktail event.

- » 1 TV for AV needs
- » Upstairs shared bar & toilet facilities
- » Shared upstairs pool table (pay to play)

150 pax cocktail



Exclusive Upstairs

Take the party upstairs and take over. We offer exclusive upstairs hire combining our Long, Corner & Sitting rooms. Styled with a mix of timber high bars and low leather seating, it embodies a classic Art Deco vibe.

- » Private balcony (smoking allowed)
- » Full AV & audio compatibility
- » Private bar
- » Private toilet facilities
- » Upstairs pool table (pay to play)

70 pax cocktail



Front Room

With its rich deep colours, leather upholstery and velvet accents, our Front Room presents a cosy elegance. Its vintage meets industrial vibe, decor and mood lighting makes for a quirky and welcoming function space.

- » Large bar w/ exclusive access
- » Fully air-conditioned
- » 2 TV's for AV needs
- » Lounge & high bar seating

30 pax cocktail
20 pax sit down



Lounge Room

Inspired by the grunge of London's underground, our Lounge Room is dressed with oil paintings, a fire place, a blend of leather and wood furnishings and finished with decadent velvet drapes for complete privacy.

- » Fully air-conditioned
- » 1 TV for AV needs
- » Adjacent to inside main bar

35 pax cocktail



Glasshouse

Our Glasshouse garden oasis offers low bench and high stool seating with a beautiful glowing Syzygium tree. Just a short distance from the main bar, this space is in the heart of the vibrant venue atmosphere, perfect for smaller cocktail style celebrations.

- » Low bench and high bar seating
- » Close to main bar
- » Centred around our glowing fairy light tree



120 pax cocktail
50 pax sit down



Backyard

With its vibrant laneway vibe, our Backyard is the perfect blend of casual and chic. Decked out with natural timber tables, a sizeable lush bar exclusive to the area and bold graffitied walls, this is the place to be for your epic celebrations.

- » Exclusive bar with 31 taps
- » Retractable roof
- » Graffiti walls
- » Designated smoking area

Space only available to hire until 8.30pm on Friday & Saturday nights as this area transforms into our dance-floor.

Bite-sized

\$5.50 - Minimum 30 per selection

Karaage chicken **LG**

Sweet & spicy plum sauce

Truffle & porcini arancini **LG, V**

Roasted garlic aioli

Haloumi bites **LG, V**

Chilli honey, drunken raisins

Bruschetta **VG**

Heirloom tomatoes, basil,
caramelised apple balsamic

Sweet potato & zucchini satay skewers **LG, VG**

Inari sushi **VG**

Pickled wild mushrooms, furikaki

Prawn & XO spring roll

Lime & palm sugar vinegar

Bosc castle mixed pies

Vege korma **V**, steak & ale,
green chicken curry

Pure Prime beef crosini

Pickled red onion, orange &
saffron marmalade

Sovereign lamb & cumin dumpling

Mint & soya vinegar

Tuna ceviche **LG**

Edamame, wasabi aioli, ponzu

Bigger Bites

\$9 - Minimum 30 per selection

Haloumi slider **LGO, V**

Beetroot & gin relish, rocket

Battered fish taco

Pickled slaw, tartare

San choy bow **LG**

Hoisin chicken, crispy eschalots

Beef slider **LGO**

Pickle, cheese, mustard, ketchup

Roast field mushroom slider **LGO, VG**

Pesto mayo, rocket, tomato

Substantials

\$12 - Minimum 30 per selection

Craft beer battered fish

Chips, lemon, tartare

Bulgolgi beef noodles

Sweet potato noodles,
spring onion, crunch kimchi

Wild mushroom & truffle gnocchi **LG, V**

Cream, parsley, parmesan

ADD CHICKEN +2

LG Low Gluten

V Vegetarian

VG Vegan

LGO Low Gluten Option

VGO Vegan Option



Chef's Selection Packages

Minimum 30

Starter Bites \$30pp

- » Inari sushi, pickled wild mushrooms, furikaki **VG**
- » Prawn & XO spring roll, lime & palm sugar vinegar
- » Boscastle mixed pie: vege korma **V**, steak & ale, green chicken curry
- » Seasonal arancini, roasted garlic aioli **LG, V**
- » Beef slider, pickle, cheese, mustard, ketchup **LGO**

OR

- » Roasted field mushroom slider, pesto mayo, rocket, tomato **LGO, VG**

Elevated Bites \$38pp

- » Pure Prime beef crosini, pickled red onion, orange & saffron marmalade
- » Sovereign lamb & cumin dumpling, mint & soya vinegar

PLUS ALL OF THE STARTER BITES

Premium Bites \$46pp

- » Pork belly bites, orange caramel **LG**
- » Tuna ceviche, edamame, wasabi aioli, ponzu **LG**

PLUS ALL OF THE STARTER & ELEVATED BITES

LG Low Gluten
V Vegetarian
VG Vegan
LGO Low Gluten Option
VGO Vegan Option



Shared Feast

\$85pp - Minimum of 18 guests
Selection of the below

Entrees

Smoked salmon pastrami, tostadas,
jalapeno & tequila relish ^{LG}

Burrata, heirloom tomatoes, pickled
baby figs, Mount Zero olives, basil ^{LG, V}

Korean duck pancake plate,
Gochujang, kimchi, salted cucumber

Mains

Lemon & thyme chicken breast,
brown rice, broccolini, cavalo nero,
chermoula ^{LG}

Slow roasted eye fillet, dill & bourbon
mustard, green peppercorn sauce ^{LG}

Wild mushroom & truffle gnocchi,
cream, parsley, parmesan ^{LG, V, VGO}

Sides

House salad ^{VG}

Seasonal greens ^{VG}

Duck fat potatoes ^{VGO}

LG Low Gluten
V Vegetarian
VG Vegan
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VGO Vegan Option

Alternate Drop

\$75pp - Minimum 18 guests
Select 2 Entrees & 2 Mains

Entrees

Free range chicken, leek & truffle terrine,
pear, vanilla & whisky jam ^{LG}

Arancini Milanese, saffron & fontina,
Napoli, basil, Grana Padano ^V

Charcoal prawns, Egyptian dukkah,
preserved lemon ^{LG}

Mains

Sweet tamarind fried fish, pineapple,
snow pea shoots, coconut rice ^{LG}

Chicken breast, mustard potatoes,
edamame, speck, herb butter sauce ^{LG}

Acers organic eye fillet, duck fat potatoes,
greens, pepper sauce ^{LG}

Wild mushroom & truffle gnocchi, cream,
parsley, parmesan ^{LG, V, VGO}



Dessert?

+ \$12pp Alternate Drop - Select 2

Chocolate Brownie ^{LG}
Salted caramel sauce,
double cream

Sticky date pudding ^V
Butterscotch sauce,
vanilla bean gelato

Pannacotta ^{LG, V}
Vanilla bean pannacotta with
caramelised apple balsamic
strawberries

Pizzas

Gluten free pizza base available +5

Garlic pizza bread \$21 **LGO, VG**

Pizza bread topped with conit garlic & mozzarella

Margherita \$24 **LGO, V**

Cherry tomatoes, mozzarella & basil on a Napoli base

Hawaiian \$27 **LGO**

Local smoked ham, fresh pineapple & mozzarella on a Napoli base

Pepperoni \$26 **LGO**

Pepperoni, honey pickled jalepeños & mozzarella on a Napoli base

Meatlovers \$28 **LGO**

Pork, pepperoni, chicken, ham, Osbourne BBQ sauce, shallots & mozzarella on a Napoli base

Truffle mushroom \$26 **LGO, V**

Field mushrooms, Grana Padano, truffle, rosemary & mozzarella on a garlic base

Roast pumpkin \$26 **LGO, V**

Roast pumpkin, caramelised onion, smoked feta, rocket & mozzarella on a garlic base

Vege lovers \$26 **LGO, V**

Roast pumpkin, Spanish onion, cherry tomatoes, mushrooms & mozzarella on a garlic base

Broccoli pizza \$27 **LGO, VG**

Broccoli heads, chilli lakes, garlic, caramelised onion & mozzarella on a Napoli base

Honey BBQ chicken \$27 **LGO**

Chicken, corn, cherry tomatoes & mozzarella on a housemade honey BBQ base



LG Low Gluten

V Vegetarian

VG Vegan

LGO Low Gluten Option

VGO Vegan Option

Grazing Table

Minimum of 30 guests
\$20pp

Cured & smoked meats,
seasonal produce, Australian
& International cheeses



LG Low Gluten
V Vegetarian
VG Vegan
LGO Low Gluten Option
VGO Vegan Option

Platters

\$100 per platter, 30 pieces

Local dumplings **LG, VG**

With soya mirin

Vegetarian spring rolls **VG**

With sweet chilli sauce

Roasted chicken & corn tartlets

Seasonal arancini **LG, V**

Served with roasted garlic aioli

Prawn & coriander pastry cones

Served with spicy plum sauce

Beef pies & sausage rolls

Served with tomato & BBQ sauce

Spanakopita parcels **V**

Served with chilli honey

Chargrilled tandoori chicken skewers **LG**

Served with raita

Pork belly bites **LG**

Served with orange caramel



Cakeage

You're welcome to bring
along a celebration cake
for your event.

A cakeage charge of \$50 is
payable which includes cake
table, serviettes, plates,
cutlery and a cake knife.

Our function staff will cut
and serve the cake at a
pre-arranged time.

House Package

\$37pp for 2 hours
\$17pp per additional hour

Beer - schooners

Stone & Wood Pacific Ale
XXXX Gold
Hahn Super Dry

Wine

Counterpoint Sparkling
Terre Forti Pinot Grigio
Mojo Moscato
Days & Daze Sunchaser Rosé
Earthworks Shiraz

Cider

Monteith's Apple Cider

Non-Alcoholic

Heineken 0.0
Hills Virgin Apple Cider
Soft Drink
Juice
Vitadrop

Spirits Package

\$49pp for 2 hours
\$19pp per additional hour

Spirits

Eristoff Vodka
Bundaberg Rum
Makers Mark Bourbon
Dewar's White Label Scotch
Bombay Gin

Beer - schooners

Stone & Wood Pacific Ale
XXXX Gold
Hahn Super Dry
4 Pines Japanese Lager

Wine

Counterpoint Sparkling
Dal Zotto Prosecco
Twin Islands Marlborough Sauv Blanc
Terre Forti Pinot Grigio
Mojo Moscato
Days & Daze Sunchaser Rosé
Black Cottage Pinot Noir
Earth Works Shiraz

Cider & Ginger Beer

Monteith's Apple Cider
Little Dragon Ginger Beer

Non-Alcoholic

Heineken 0.0
Gage Roads Yeah Buoy
Hills Virgin Apple Cider
Soft Drink
Juice
Vitadrop

Bar Tab

Setting up a group bar tab is easy at Osbourne Hotel!

Choose your pre-paid bar tab limit and select the products you wish to make available to your guests. The bar tab limit will be used towards the function space minimum spend requirement, we will provide the armbands and keep you updated on the bar tab progress throughout the function. For convenience and flexibility, the bar tab can be extended, and products selection altered during your function.



All package items subject to change due to availability.
Minimum 30 guests per package.
One package option per group.

Terms & Conditions I

Deposit & Payment

By making the deposit payment, you confirm you have read and understand the T&Cs. Upon booking, the client pays a non-refundable booking deposit to secure their event reservation. Deposit amounts vary depending on event location and season. Deposits payments can be paid over the phone via Credit Card, through bank transfer using the details listed on the invoice, through strip pay now or at the Hotel in person. Please note surcharge may apply - card transactions incur a 1.5% surcharge, 1.9% surcharge for Amex and 1.8% surcharge for stripe. Surcharge payments are non-refundable. Deposit payment, less surcharge, is allocated as part of payment for the function space minimum spend requirement.

Catering Confirmation & Payment

All catering selections, guest numbers and final event payment must be received no later than 10 days before the event date. Your Function Coordinator will confirm these dates with you on booking. Catering prices and selections are subject to change, with our menu and packages changing annually. Please speak to our staff regarding all specific dietary requirements. Catering orders cannot be changed once the client confirms their selection. For clarity, the Hotel cannot accept catering changes on the day or night of the event. Any external catering requires the Hotel's prior authorisation. Provided specific requirements are advised when confirming your catering selection, the Hotel can adapt menus to suit guests' dietary needs.

Cakeage

Cakes incur a cakeage charge of \$50, which includes a cake table, serviettes, plates, cutlery, and a cake knife. Our function staff will cut and serve the cake at a pre-arranged time during the event. Osbourne Hotel takes no responsibility for damage or loss of cakes held/left at the venue.

Dress Regulation

Please dress to impress. The minimum dress standard is smart casual style attire at all times. Thongs, Singlets, and High Visibility clothing are not accepted past 7:00 pm. Entry is subject to the Hotel manager's discretion.

Surcharge

A surcharge of 15% applies for Public Holidays catering and beverage spend. The Hotel advises the client of the surcharge and includes the charge in the event quotes, where applicable.

Minors

Under 18s, (minors) are permitted to attend events but must be accompanied at all times by their parent or legal guardian as defined in the Liquor Act 1992. Minors may not leave the function room unless accompanied by their parent or legal guardian. Minors or those without ID must not consume any form of alcoholic beverage, tobacco, vape or approach the bar. All minors must vacate the Hotel premises by 9pm.

Terms & Conditions II

Cancellation

By providing booking confirmation and deposit payment, the client acknowledges and accepts the Hotel's cancellation policy, outlined here:

- » All event cancellations must be advised by email to functions@osbournehotel.com.au
- » For notice of cancellation of a confirmed event received within 14 working days before the event date, the Hotel issues credit for the booking deposit, in the client's name, towards another event date. Event credits are valid for three months (inclusive) of the original event date. The original event location cannot be guaranteed, as it will be subject to availability.
- » For notice of cancellation of a confirmed event less than 14 working days before the event date, the client forfeits the booking deposit, and no credit applies.
- » For notice of cancellation of a confirmed event less than 7 days before the event date, the client forfeits the booking deposit and must pay 20% of the total prepaid minimum spend.

Loss or Damages

The Osbourne Hotel is not responsible for the loss or damage of personal property or company belongings. The client must remove all their property at the conclusion of their event. The client is responsible for all loss and damage they, their guests, or entertainers cause to the Hotel, property, and equipment. This loss and damage include but are not limited to hired equipment, furniture, and fixtures, whether owned by the Hotel or hired and allocated to your event. The client is responsible for all repair costs and the cost of restitution and replacement of any damage to the Hotel, equipment, fixtures, or fittings.

RSA/ID Scanners

The Osbourne Hotel practices responsible service of alcohol under the Liquor Act 1992. The Hotel will refuse or eject any patron deemed to be intoxicated or displaying unruly behaviour. There are no refunds for event guests who are refused entry. Guests 18 years or older must hold a valid form of identification. As required by legislation, the Hotel uses ID Scanners, and guests unable to produce a legal form of ID for scanning will be refused entry. From 10pm onwards, all guests including those hosting or attending functions must carry with them, a valid form of identification.

Pool Table

Our upstairs pool table is pay and play. Free play is unable to be offered to any groups.