



OSBOURNE  
—HOTEL—

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!





# Front Room

Ground Floor

Cocktail	Seated	Wheelchair	Private Bar	AV
70	No	No	Yes	Yes

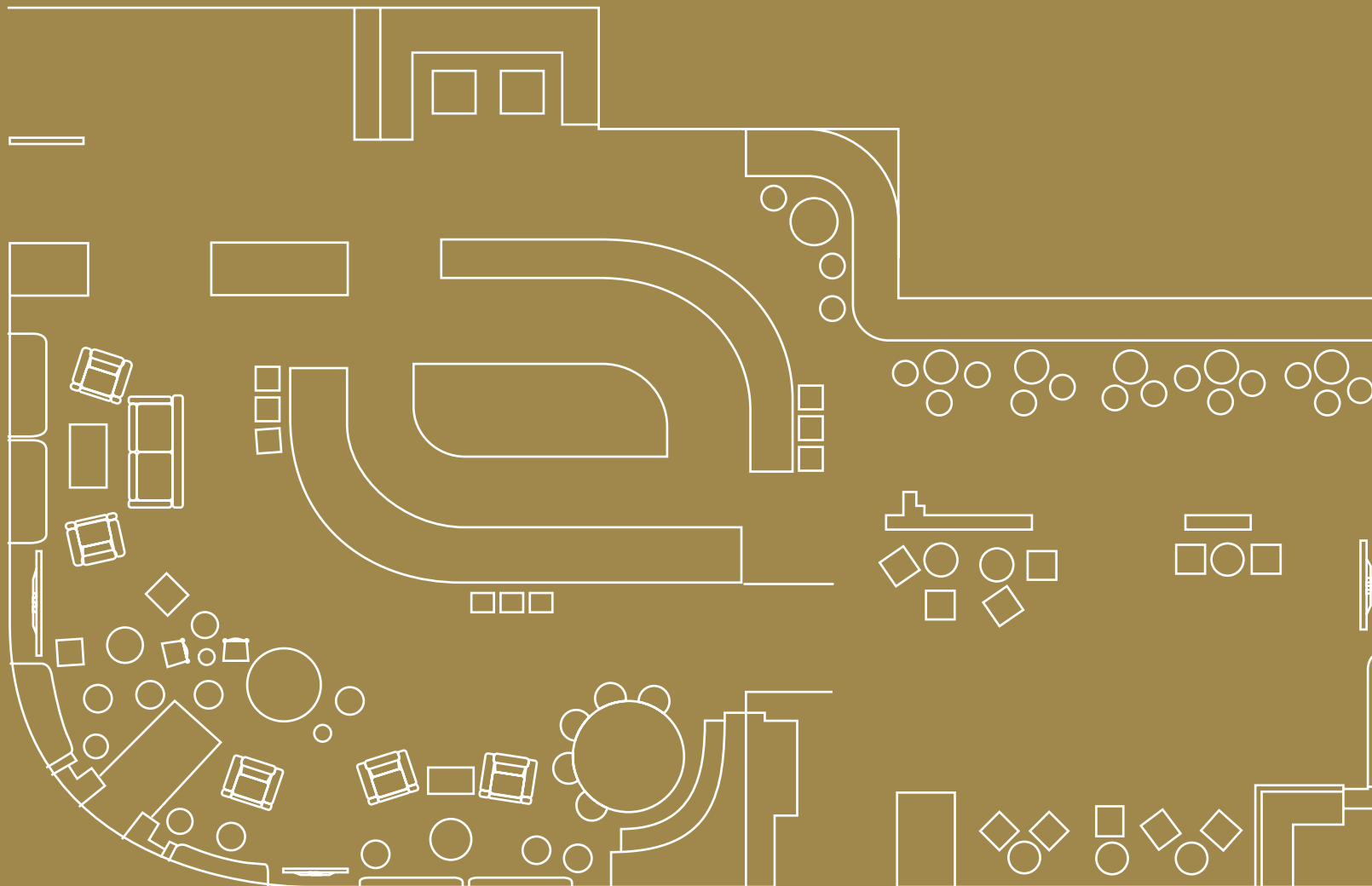


# Lounge Room

Ground Floor

Cocktail	Seated	Wheelchair	Private Bar	AV
30	18	Yes	No	Yes





# Inside Exclusive

## Ground Floor

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
250	N/A	Yes	Yes	Yes	Yes



# Glasshouse

Ground Floor

Cocktail	Seated	Wheelchair	Private Bar	AV
35	No	Yes	No	No





# Backyard

Ground Floor

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	50	Yes	Yes	Yes	No



# Long Room

First Floor

Cocktail	Seated	Wheelchair	Private Bar	AV
60	36	No	No	Yes

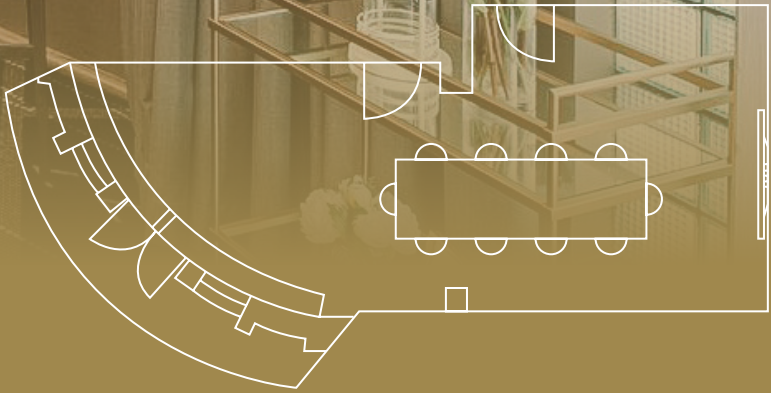




# Corner Room

First Floor

Cocktail	Seated	Wheelchair	Private Bar	AV
30	18	No	No	Yes

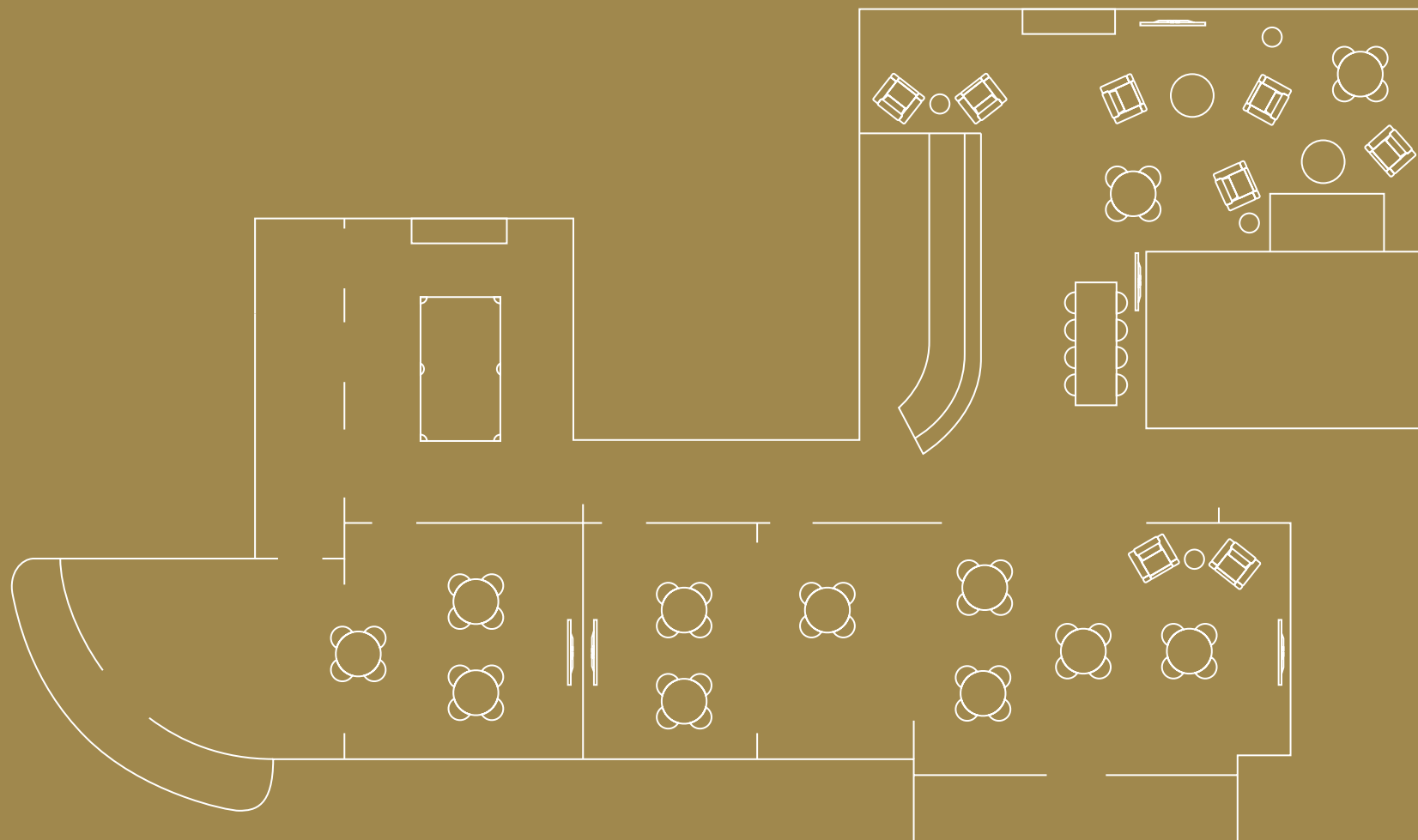




# Sitting Room

First Floor

Cocktail	Seated	Wheelchair	Private Bar	AV
30	18	No	No	Yes



# Upstairs Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
150	54	No	Yes	Yes	Yes



# Canapés

## Bite-sized

\$5.50 - Minimum 30 per selection

### Sun-dried tomato & mozzarella arancini **GF, V**

Roasted garlic aioli, Grana Padano

### Pure prime crostini

Caramelised onion, aioli

### Tuna ceviche **GF**

Cured tuna, wasabi aioli

### Cherry tomato bruschetta **VG, GFO**

Basil, caramelised apple balsamic

### Haloumi bites **V, GF**

Chilli honey, fresh lemon

## Bigger Bites

\$9 - Minimum 30 per selection

### Beef slider **GFO**

Pickles, cheese, mustard, aioli

### Haloumi slider **V, GFO**

Ranch slaw, chilli honey

### Battered fish taco

Slaw, tartare

### Pork bah mi

Pickled veg, chilli hoisin

### Tofu bah mi **VG**

Pickled veg, chilli hoisin

## Substantials

\$12 - Minimum 30 per selection

### Craft beer battered fish & chips

Lemon, tartare

### Wild mushroom & truffle gnocchi **V, GFO, VGO**

Grana Padano

### Sri-Lankan black chicken curry **GF**

Coconut rice

**GF** Gluten Free

**V** Vegetarian

**VG** Vegan

**GFO** Gluten Free Option

**VGO** Vegan Option

\*please speak to our function team for severe allergy requirements.

# Chef's Selection

## Starter Bites

\$29pp - Minimum 30 guests

### Seasonal arancini <sup>V</sup>

Aioli & lemon

### Bruschetta <sup>V, VEO, GFO</sup>

Tomato, smoked feta

### Chargrilled tandoori chicken skewer <sup>GF</sup>

Yogurt, mango chutney

### Pure prime beef crostini

Caramelised onion, aioli

### Beef slider <sup>GFO</sup>

Pickles, cheese, mustard, aioli  
OR

### Haloumi slider <sup>V, GFO</sup>

Ranch slaw, chilli honey

## Bigger Bites

\$39pp - Minimum 30 guests

### ALL STARTER BITES PLUS -

### Craft beer battered fish & chips

Lemon, tartare

## Casual Dining

\$45pp - Minimum 18 guests

Entrees all served to share

Choose 2 mains for an alternate drop

### Entrées

### Sun-dried tomato & mozzarella arancini <sup>GF, V</sup>

Bruschetta, basil, caramelised  
apple balsamic <sup>VG, GFO</sup>

Flash-fried baby calamari,  
rocket, lemon & tartare

### Mains

Craft beer battered reef fish served with  
house salad, fries, tartare & fresh lemon

Chicken schnitzel topped with  
Napoli sauce, ham & mozzarella  
served with house salad & fries

Classic beef ragu with pappardelle,  
Napoli sauce, chilli, parmesan & basil

Braised short rib with Dutch carrots,  
pumpkin, roast beetroot,  
curry cashews & spinach <sup>GF</sup>

Honey-charred chicken caesar salad with  
glazed bacon, gem lettuce, garlic croutons,  
parmesan, white anchovies & dressing <sup>GF</sup>





## Shared Feast

\$85pp - Minimum 18 guests  
All dishes are served to share

### Entrées

Sun-dried tomato &  
mozzarella arancini <sup>GF, V</sup>

Korean duck legs, cucumbers,  
shallots, pancakes

Sweet potato & zucchini  
satay skewers <sup>GF, VG</sup>

### Mains

Slow braised beef tenderloin,  
dill & bourbon mustard,  
green peppercorn sauce

Wild mushroom gnocchi,  
cream, Grana Padano <sup>V, VGO</sup>

Crispy barramundi, brown  
butter mash, smashed peas,  
lemon caper butter <sup>GF</sup>

### Chef's Sides

House salad, mustard  
vinaigrette <sup>GF, V, VGO</sup>

Garlic roasted chats <sup>GF, VG</sup>

Seasonal Greens,  
garlic butter <sup>GF, V, VGO</sup>

## Alternate Drop

\$85pp - Minimum 18 guests

### Entrées

Grilled scallop in shell with  
café de Paris butter & lemon <sup>GF</sup>

Potato rosti, chive crème  
fraiche, smoked barramundi

### Mains

Crispy skin pork belly, roast leek  
& preserved lemon polenta

Pan seared crispy skin chicken  
breast, pumpkin puree, seasonal  
greens & red wine jus

## Dessert

\$12pp - Minimum 18 guests  
Select 2 for an alternate drop

Chocolate brownie, salted  
caramel sauce, double cream <sup>GF</sup>

Sticky date pudding, butterscotch  
sauce, vanilla bean gelato <sup>V</sup>

Vanilla bean pannacotta, caramelised  
apple balsamic strawberries <sup>GF, V</sup>

Private Dining

# Pizzas

## **Margherita \$24**

Cherry tomatoes, fior di latte, tomato sugo, mozzarella & fresh basil **V, VEO**

## **Hawaiian \$27**

Smoked ham, fresh pineapple, tomato sugo & mozzarella

## **Pepperoni \$26**

Double pepperoni, tomato sugo, mozzarella & chilli flakes

## **Meatlovers \$28**

Pepperoni, chicken, ham, beef, Osbourne BBQ sugo, mozzarella & shallots

## **Truffle mushroom \$26**

Field mushrooms, fior di latte, Padano, truffle & confit garlic **V, VEO**

## **Chargrilled pumpkin \$26**

Chargrilled pumpkin, roquette, fior di latte, tomato sugo, chilli & fetta **V**

## **Vege lovers \$26**

Pumpkin, Spanish onion, tomato, mushrooms, corn, tomato sugo & mozzarella **V, VEO**

## **Prosciutto \$27**

Prosciutto, roquette, tomato sugo & fresh Grana Padano

**ADD GF PIZZA BASE FOR +\$5**

**ALL PIZZAS ARE EIGHT SLICE**





## Elevated Add Ons

Minimum 30 guests

### Grazing Table \$25pp

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

### Ham Station \$15pp

Sun Valley Roast ham, toasted  
baguettes & assorted mustards

### Dip & Olives \$5pp

House marinated olives, dukkah,  
roasted pumpkin hummus & pita **VG**

## 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.

## Platters

\$100 - 30 piece platter

### Vegetarian spring roll **VG**

Served with sweet chilli sauce

### Seasonal arancini **GF, V**

Served with roasted garlic aioli

### Chargrilled Tandoori chicken skewers **GF**

Served with raita

### Crispy pork bites

Served with sweet & sour sauce

### Spanakopita **V**

Served with chilli honey

### Beef pies & sausage rolls

Served with tomato & BBQ sauce

### Dumplings & skewers **GF, VG**

Macha dumplings, sweet potato  
& zucchini satay skewers

# Party Food

# Beverage Packages

## 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

All package items subject to  
change due to availability.

Minimum 30 guests per  
package. One package  
option per group.

## 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

### Cider & Ginger Beer

Monteith's Apple Cider  
Little Dragon Ginger Beer

### 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

### Non-Alcoholic

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

## 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.



## Contact

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