



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	Exclusive Hire	AV
70	No	No	Yes	Yes	Yes

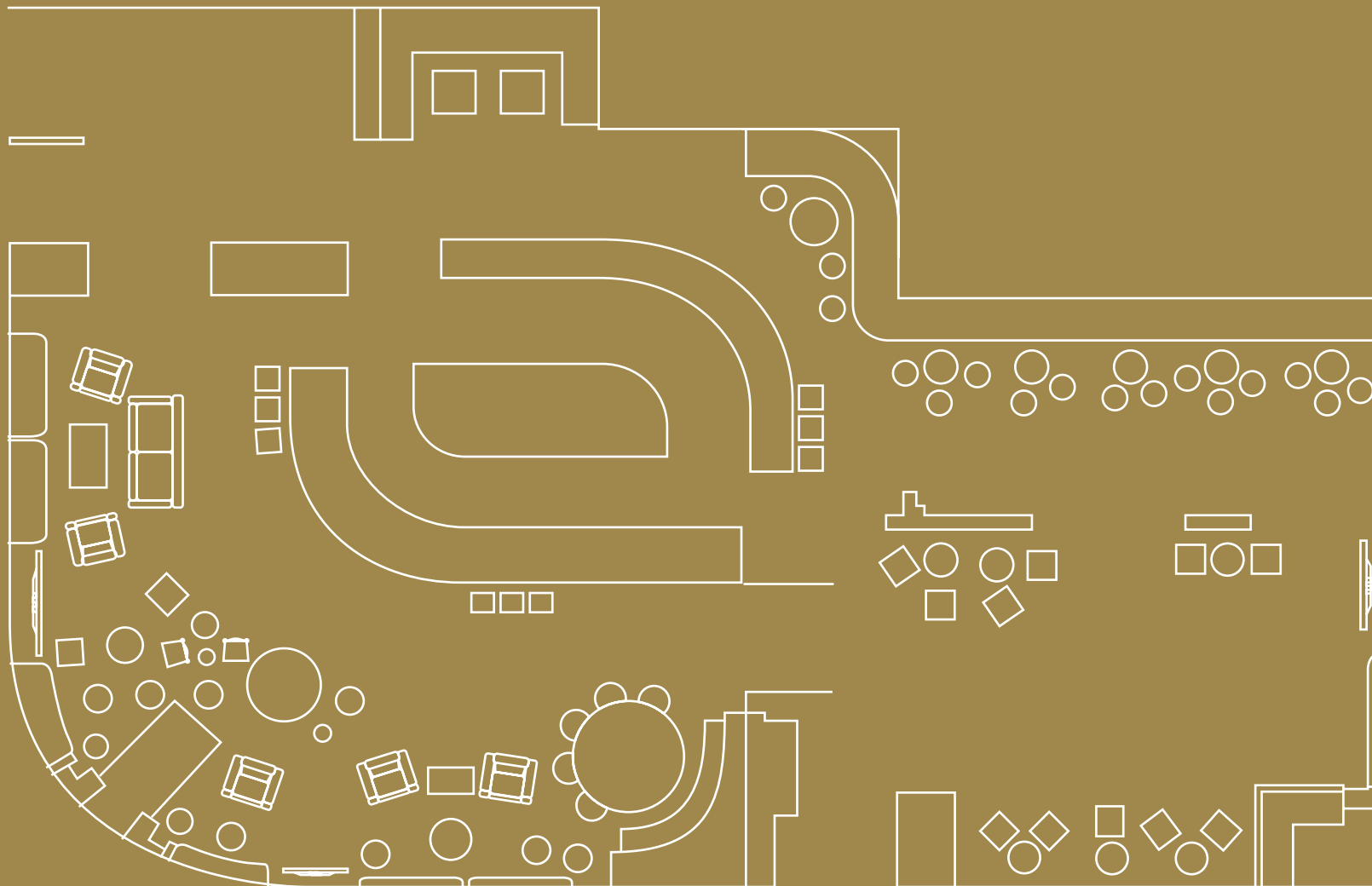


Lounge Room

Ground Floor

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30	18	Yes	No	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	Exclusive Hire	AV
35	No	Yes	No	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	Exclusive Hire	AV
60	36	No	No	No	Yes

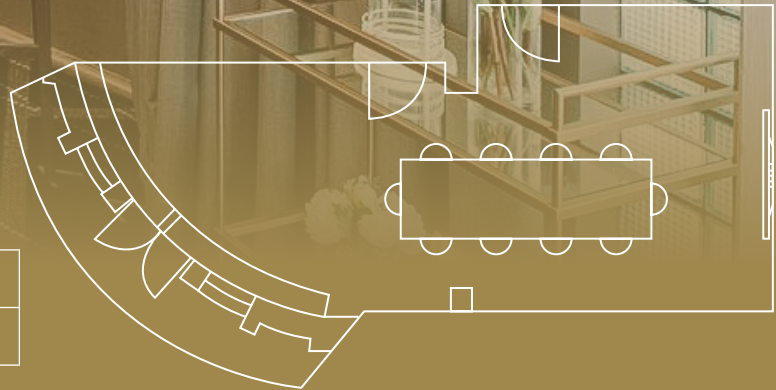




Corner Room

First Floor

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30	18	No	No	No	Yes

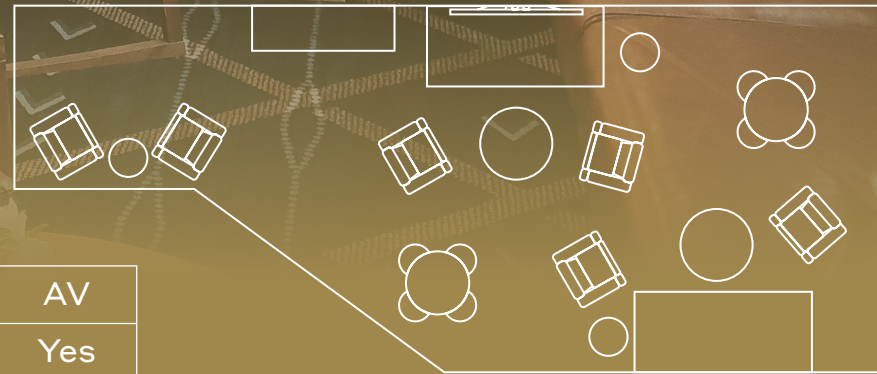


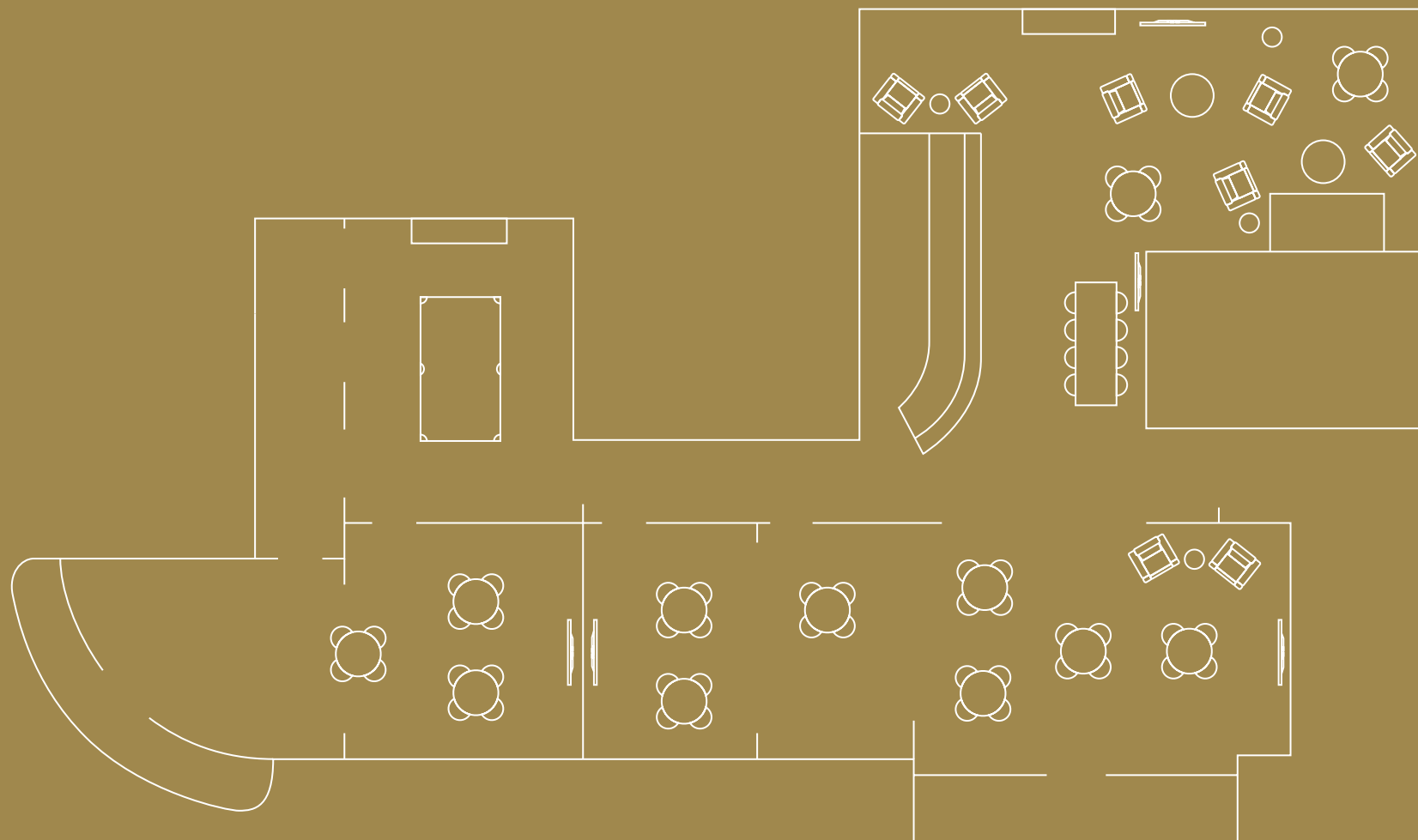


Sitting Room

First Floor

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30	18	No	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 ^V

Aioli & lemon

Bruschetta ^{V, VEO, GFO}

Tomato, smoked feta

Chargrilled tandoori chicken skewer ^{GF}

Yogurt, mango chutney

Pure prime beef crostini

Caramelised onion, aioli

Beef slider ^{GFO}

Pickles, cheese, mustard, aioli
OR

Haloumi slider ^{V, GFO}

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 ^{GF, V}

Bruschetta, basil, caramelised
apple balsamic ^{VG, GFO}

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 ^{GF}

Honey-charred chicken caesar salad with
glazed bacon, gem lettuce, garlic croutons,
parmesan, white anchovies & dressing ^{GF}





Shared Feast

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

Entrées

Sun-dried tomato &
mozzarella arancini ^{GF, V}

Korean duck legs, cucumbers,
shallots, pancakes

Sweet potato & zucchini
satay skewers ^{GF, VG}

Mains

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

Wild mushroom gnocchi,
cream, Grana Padano ^{V, VGO}

Crispy barramundi, brown
butter mash, smashed peas,
lemon caper butter ^{GF}

Chef's Sides

House salad, mustard
vinaigrette ^{GF, V, VGO}

Garlic roasted chats ^{GF, VG}

Seasonal Greens,
garlic butter ^{GF, V, VGO}

Alternate Drop

\$85pp - Minimum 18 guests

Entrées

Grilled scallop in shell with
café de Paris butter & lemon ^{GF}

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 ^{GF}

Sticky date pudding, butterscotch
sauce, vanilla bean gelato ^V

Vanilla bean pannacotta, caramelised
apple balsamic strawberries ^{GF, V}

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

Day Delegate

Half Day \$40pp

Minimum 12 guests

Full Day \$60pp

Morning Tea or Afternoon Tea

Select 2 options, per session (half day/full day)

Fruit Skewers ^{VG}

Vanilla coconut yogurt

Banana Bread ^V

Macadamia butter

Bacon & Egg Sliders ^{GFO}

Chocolate Walnut Brownies ^{GF}

Chef Selection French Pastries

Package Inclusions

Notepad & pen

Flipchart / whiteboard

TV / HDMI cable

Mints & iced water

Wifi

Barista made coffee or tea on arrival

Morning tea OR afternoon tea

Lunch

Shared Lunch

Select 1 option (full day)

Cold Option ^{GFO, VGO}

Gourmet Sandwiches

Gourmet Wraps

2 x Chef Selection Salads

OR

Hot Option ^{GFO, VGO}

Sausages Mash & onion gravy

Chargrilled Chicken Greek style chicken,
grilled veg & cous cous

1 x Chef Selection Salad

*Please speak to our function team to tailor your catering to suit any dietaries.



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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osbournehotel.com.au

766 Ann St, Fortitude Valley QLD
Corner of Ann & Constance Street

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