



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

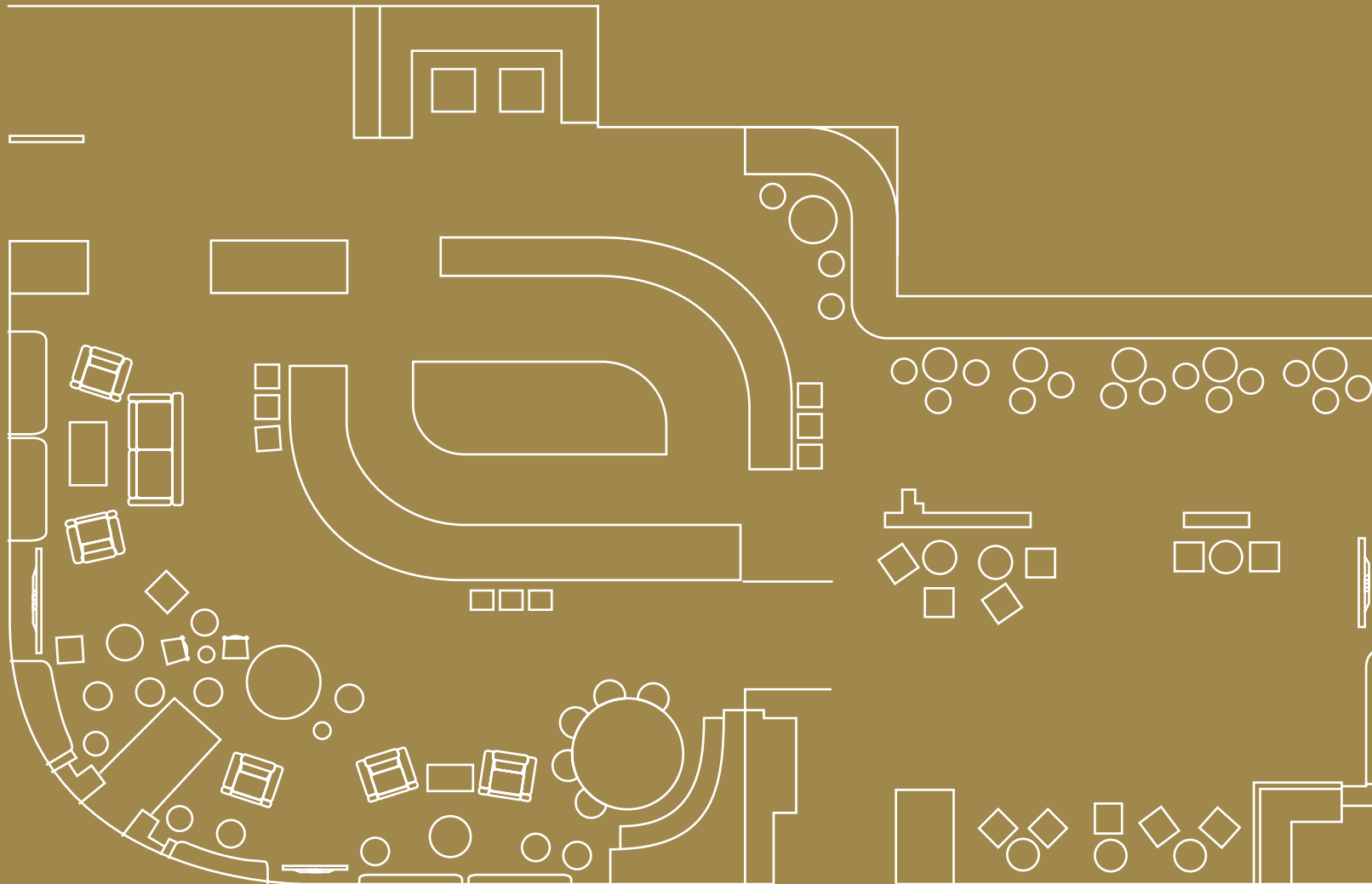
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
70	No	No	Yes	Yes	Yes





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





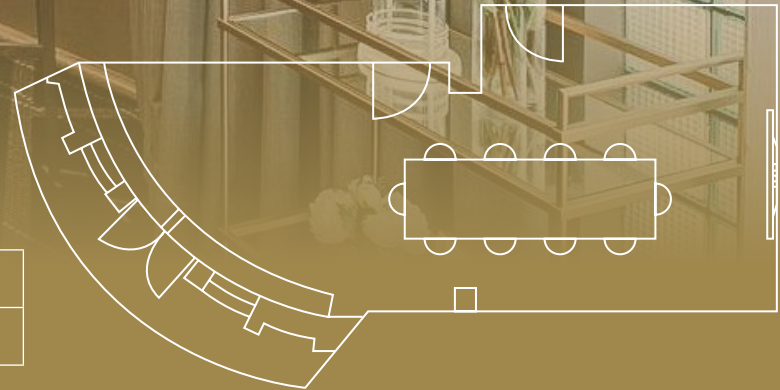
Long Room First Floor

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





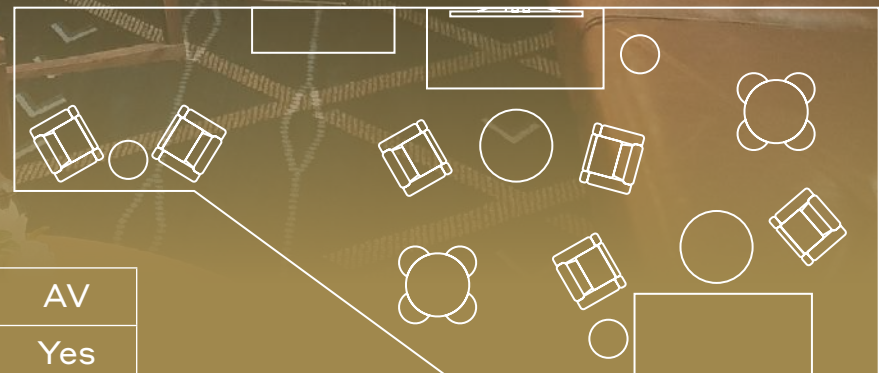
Corner Room First Floor



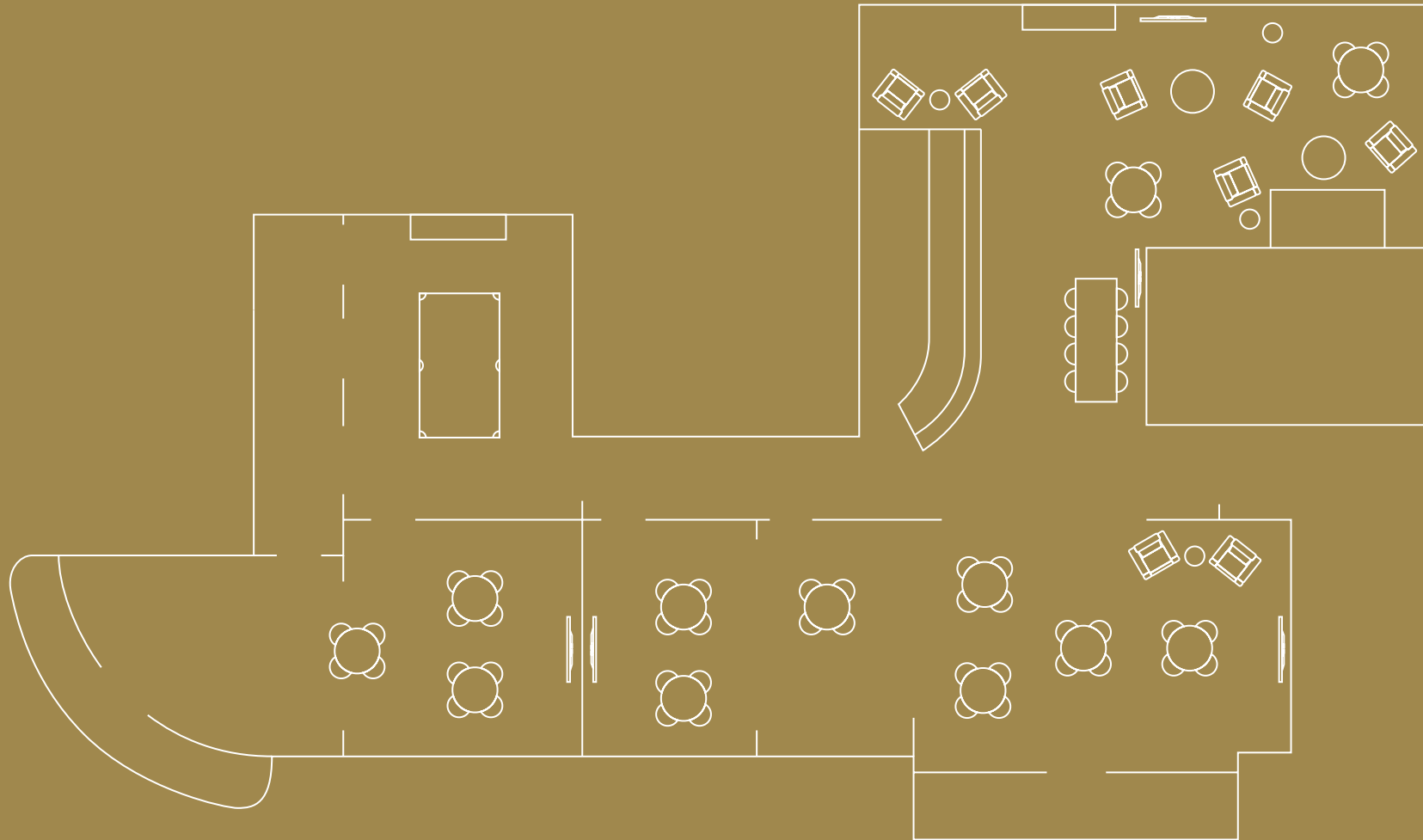
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30	18	No	No	No	Yes



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

Chef Selection

Minimum 30 guests

6 PIECE PACKAGE

\$36 per person

Potato gratin ^{GF, V}

Crème fraîche, chives

Pure prime beef crostini ^{GF}

Caramelised onion, aioli

Seasonal arancini ^{GF, V}

Aioli

Lamb kofta ^{GF}

Spiced yoghurt

Smoked barramundi blini

Dill cream

Stuffed mushrooms ^V

Herbs, fior de latte

8 PIECE PACKAGE

\$48 per person

6 piece pack items +

Moreton bay bug sliders

Slaw, dill aioli

Korean duck pancakes

Hoisin, cucumber, shallots

Bigger Bites

\$9ea - Minimum 30 per selection

Beef slider ^{GFO}

Pickles, cheese, mustard, ketchup

Grilled chicken slider ^{GFO}

Tomato, aioli

Falafel slider ^{VG}

Slaw, vegan aioli

BBQ pork roll

Pulled pork, slaw

BBQ mushroom roll ^V

Grill mushrooms, slaw

Substantials

\$12ea - Minimum 30 per selection

Battered reef fish & chips

Lemon, tartare

Mushroom gnocchi ^{GF, V}

Cream, garlic, parmesan, parsley

Sesame beef rice noodle salad ^{GF, VGO}

Chilli, peanuts

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.

All menus are subject to change without notice and are based on seasonal, market availability.



Party Food

Platters

30 piece platter

Sesame rice paper rolls ^{GF, VG} \$135

Served with hoisin sauce

Spanakopita ^V \$105

Served with chilli honey

Tandoori chicken skewers ^{GF} \$115

Served with mint & cucumber yoghurt

Prawn & chorizo skewers ^{GF} \$150

Served with salsa verde

Party pies & sausage rolls \$105

Served with tomato relish & BBQ sauce

Vegetarian spring rolls ^V \$105

Served with sweet chilli sauce

Seasonal arancini ^{GF, V} \$110

Served with aioli

Southern fried chicken wings ^{GF} \$120

Served with buffalo & BBQ sauce

Chocolate brownie ^V \$105

Served with double cream

Elevated Add-Ons

Price per person, Minimum 30 guests

Grazing Table \$25

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

Ham Station \$15

Sun Valley roast ham, toasted baguettes & assorted mustards

Dip & Olives \$5

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.

GF Gluten Free **V** Vegetarian **VG** Vegan **GFO** Gluten Free Option **VGO** Vegan Option

Please speak to our function team for severe allergy requirements.

All menus are subject to change without notice and are based on seasonal, market availability.



Pizzas

Margherita \$24

Cherry tomato, fior di latte, tomato sugo, mozzarella & basil ^V

Hawaiian \$27

Smoked ham, fresh pineapple, tomato sugo & mozzarella

Pepperoni \$27

Double pepperoni, tomato sugo, mozzarella & chilli flakes

Meatlovers \$29

Pepperoni, chicken, ham, bacon, mozzarella & BBQ sauce

Truffle mushroom \$27

Field mushroom, fior di latte, parmesan, truffle & confit garlic ^V

Vege Lovers \$27

Pumpkin, Spanish onion, tomato, mushroom, olives, tomato sugo & mozzarella ^V

Spicy Chicken & Bacon \$28

Chicken, bacon, tomato sugo, jalapeños, mozzarella & smoked BBQ sauce

ADD GF PIZZA BASE FOR +\$5

ALL PIZZAS HAVE EIGHT SLICES

VEGAN CHEESE OPTIONS AVAILABLE

GF Gluten Free **V** Vegetarian **VG** Vegan **GFO** Gluten Free Option **VGO** Vegan Option

Please speak to our function team for severe allergy requirements.

All menus are subject to change without notice and are based on seasonal, market availability.



Private Dining

Shared Feast

Two course & sides - \$69pp

Entrées Choose 3

Warm focaccia, pesto butter **V**

Prawn & chorizo skewers, salsa verde **GF**

Seasonal arancini, aioli **GF, V**

Sesame rice paper rolls, hoisin sauce **GF, VG**

Korean duck pancakes, hoisin, cucumber, shallots

Mains Choose 2

Chargrilled beef tenderloin, dill & bourbon mustard, green peppercorn sauce **GF**

Wild mushroom gnocchi, cream, grana padano **V**

Crispy skin barramundi, lemon caper butter **GF**

Pan seared crispy skin chicken breast, red wine jus **GF**

Porchetta, sage & apple, mustard jus **GF**

Chef's Sides Choose 2

House salad, mustard vinaigrette **GF, V, VGO**

Garlic roasted chats **GF, VG**

Seasonal greens, garlic butter **GF, V, VGO**

Burnt butter mash **V, GF**

Dessert Add On \$15pp

Served alternate drop

Alternate Drop

Two course - \$75pp Three course - \$85pp

Entrées Choose 2

Grilled scallop in shell with Café de Paris butter & lemon **GF**

Crispy prosciutto risotto milanese, grana padano **GF**

Lamb cutlets, papaya salad

Thai chicken noodle salad, Asian herbs, Nahm Jim **GF**

Roasted beetroot, whipped feta, walnuts, aged balsamic **GF, V**

Mains Choose 2

Wild mushroom gnocchi, cream, grana padano **GF, V**

Pan-seared crispy skin chicken breast, pumpkin purée, broccolini, fried sage, juniper jus **GF**

Chargrilled beef tenderloin, burnt butter mash, asparagus, green peppercorn sauce **GF**

Crispy skin barramundi, roasted leeks, preserved lemon polenta, caper butter **GF**

Porchetta, sage & apple, pommes puree, red wine jus **GF**

Desserts Choose 2

Chocolate brownie, salted caramel sauce, double cream **GF**

Sticky date pudding, butterscotch sauce, vanilla bean ice cream

Vanilla bean panna cotta, caramelised apple balsamic strawberries **GF**

Double chocolate tart, vanilla cream

Australian cheeses, crackers, quince

GF Gluten Free **V** Vegetarian **VG** Vegan **GFO** Gluten Free Option **VGO** Vegan Option

Please speak to our function team for severe allergy requirements.

All menus are subject to change without notice and are based on seasonal, market availability.

Day Delegate

Half Day \$40pp

Full Day \$60pp

Minimum 12 guests

Catering Options

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

Fruit Skewers **VG**

Vanilla coconut yoghurt

Banana Bread **V**

Macadamia butter

Bacon & Egg Sliders **GFO**

Chocolate Brownies

Chef Selection French Pastries

Package Inclusions

Notepad & pen

Flipchart / whiteboard

TV / HDMI cable

Mints

Iced water

Wi-Fi

Barista-made coffee or tea on arrival

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 Greek-style chicken,
grilled veg & cous cous

1 x Chef selection salad

GF Gluten Free **V** Vegetarian **VG** Vegan **GFO** Gluten Free Option **VGO** Vegan Option

Please speak to our function team for severe allergy requirements.

All menus are subject to change without notice and are based on seasonal, market availability.



Beverage Packages

Basic

2 hours - \$39pp
3 hours - \$51pp
4 hours - \$62pp

Sparkling

Counterpoint Sparkling

White

Peg & Bull Pinot Grigio
Mojo Moscato

Rosé

La La Land Rosé

Red

Earthworks Shiraz

Tap Selection

Stone & Wood Pacific Ale
XXXX Gold
Hanh Super Dry
5 Seeds Crisp Apple Cider

Non-Alcoholic

Heineken 0.0
Hills Virgin Apple Cider
Soft Drink
Juice

Premium

2 hours - \$59pp
3 hours - \$71pp
4 hours - \$83pp

Sparkling

Janz Premium Cuvée
The Conversationalist Prosecco

White

Twin Islands Marlborough Sauv Blanc
Peg & Bull Pinot Grigio
Penfolds Chardonnay
Mojo Moscato

Rosé

La La Land Rosé

Red

Black Cottage Pinot Noir
Earth Works Shiraz
Penfolds Koonunga Hill '76 Shiraz Cabernet

Tap Selection

Stone & Wood Pacific Ale
XXXX Gold
Hanh Super Dry
Kirin Ichiban Japan's Premium Beer
5 Seeds Crisp Apple Cider
Little Dragon Ginger Beer

Non-Alcoholic

Heineken 0.0
Gage Road Yeah Boy
Hills Virgin Apple Cider
Mocktails
Soft Drink
Juice

Upgrade

\$15pp
Premium package upgrade

Basic Spirit

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

Cocktail on Arrival

Talk to our team about options & prices

Bar Tab

On consumption bar tabs available.
Select your own inclusions, set your limit
and we provide the wristbands.

Bar tab value used towards your
function's minimum spend. Bar Tab
extensions, and product selection
alterations available during your function.

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



Contact

functions@osbournehotel.com.au

(07) 3252 9833

osbournehotel.com.au

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

OSBOURNE
—HOTEL—