



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





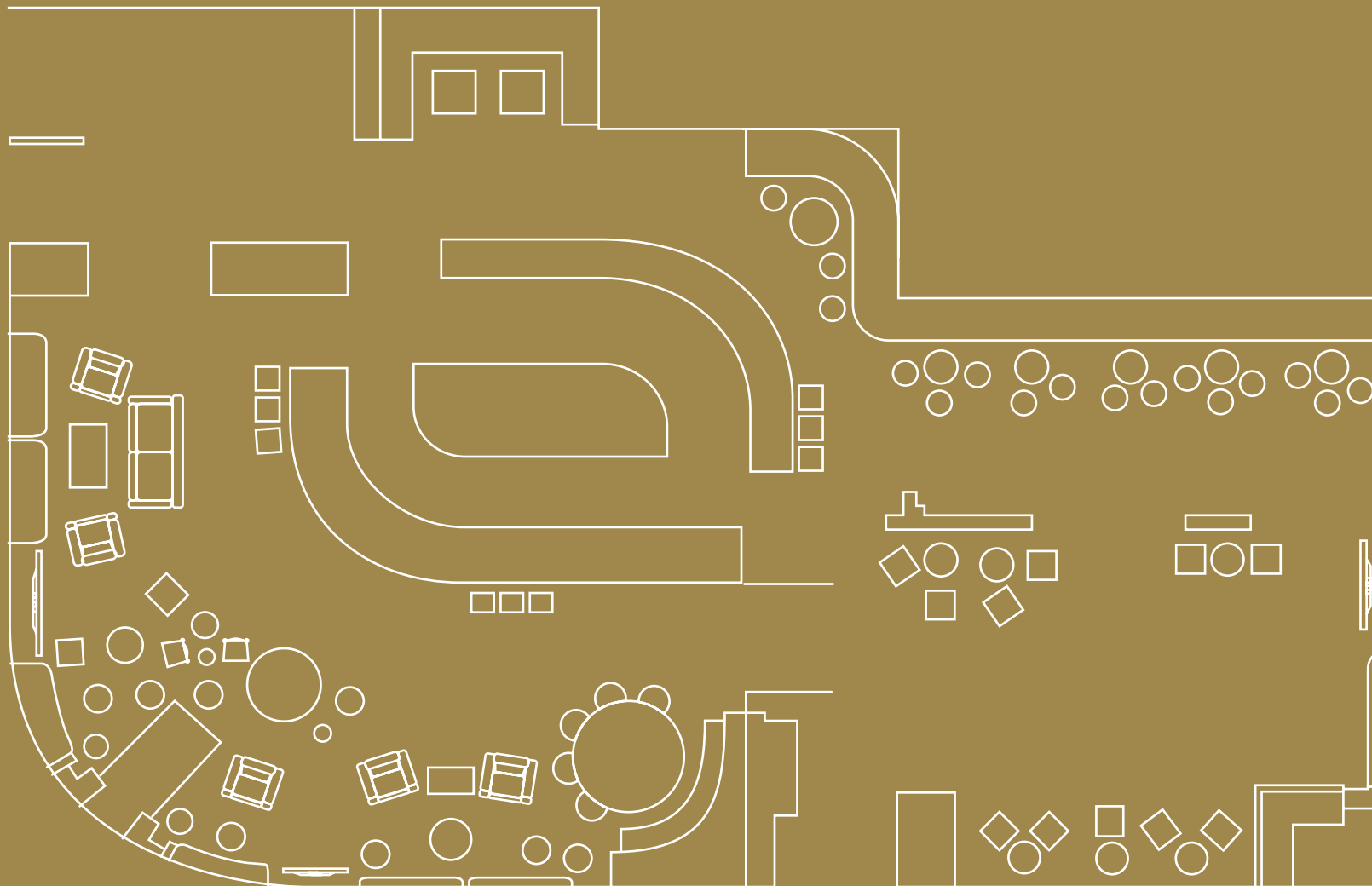


# Lounge Room

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







# Valley Room

First Floor

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







# Constance Corner

First Floor

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

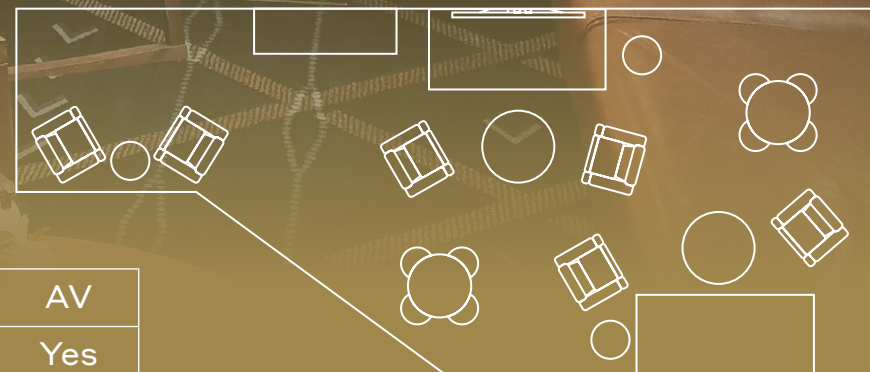




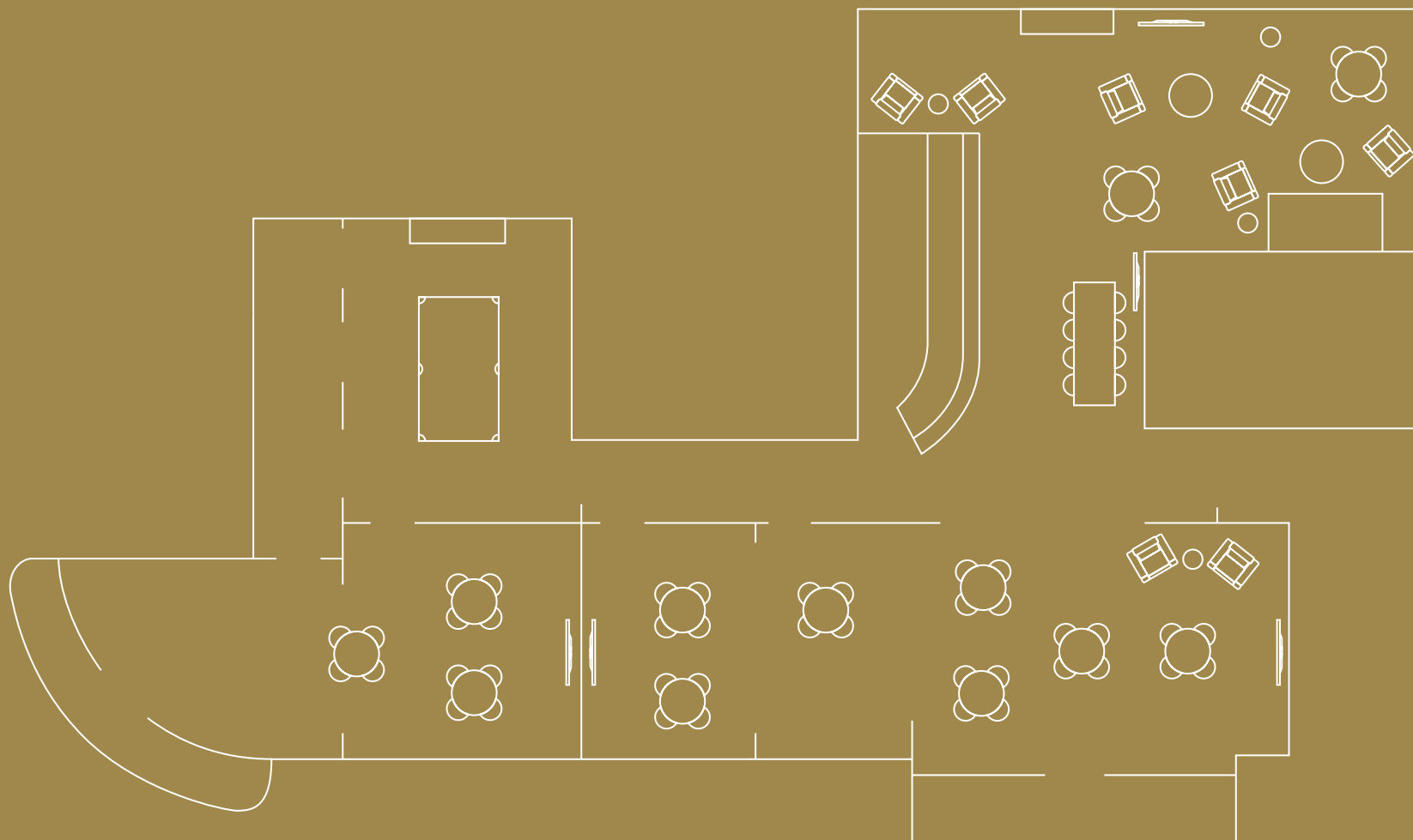
# Pocket Room

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 <sup>GF, V</sup>

Crème fraîche, chives

#### Pure prime beef crostini <sup>GF</sup>

Caramelised onion, aioli

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

Aioli

#### Lamb kofta <sup>GF</sup>

Spiced yoghurt

#### Smoked barramundi blini

Dill cream

#### Stuffed mushrooms <sup>V</sup>

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 <sup>GFO</sup>

Pickles, cheese, mustard, ketchup

#### Grilled chicken slider <sup>GFO</sup>

Tomato, aioli

#### Falafel slider <sup>VG</sup>

Slaw, vegan aioli

#### BBQ pork roll

Pulled pork, slaw

#### BBQ mushroom roll <sup>V</sup>

Grill mushrooms, slaw

## Substantials

\$12ea - Minimum 30 per selection

#### Battered reef fish & chips

Lemon, tartare

#### Mushroom gnocchi <sup>GF, V</sup>

Cream, garlic, parmesan, parsley

#### Sesame beef rice noodle salad <sup>GF, VGO</sup>

Chilli, peanuts

#### Sri Lankan black chicken curry <sup>GF</sup>

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** <sup>GF, VG</sup> **\$135**

Served with hoisin sauce

**Spanakopita** <sup>V</sup> **\$105**

Served with chilli honey

**Tandoori chicken skewers** <sup>GF</sup> **\$115**

Served with mint & cucumber yoghurt

**Prawn & chorizo skewers** <sup>GF</sup> **\$150**

Served with salsa verde

**Party pies & sausage rolls** **\$105**

Served with tomato relish & BBQ sauce

**Vegetarian spring rolls** <sup>V</sup> **\$105**

Served with sweet chilli sauce

**Seasonal arancini** <sup>GF, V</sup> **\$110**

Served with aioli

**Southern fried chicken wings** <sup>GF</sup> **\$120**

Served with buffalo & BBQ sauce

**Chocolate brownie** <sup>V</sup> **\$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 <sup>VG</sup>

## 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.

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# Pizzas

## Margherita \$24

Cherry tomato, fior di latte, tomato sugo, mozzarella & basil <sup>V</sup>

## 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 <sup>V</sup>

## Vege Lovers \$27

Pumpkin, Spanish onion, tomato, mushroom, olives, tomato sugo & mozzarella <sup>V</sup>

## 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**

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# 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

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# 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

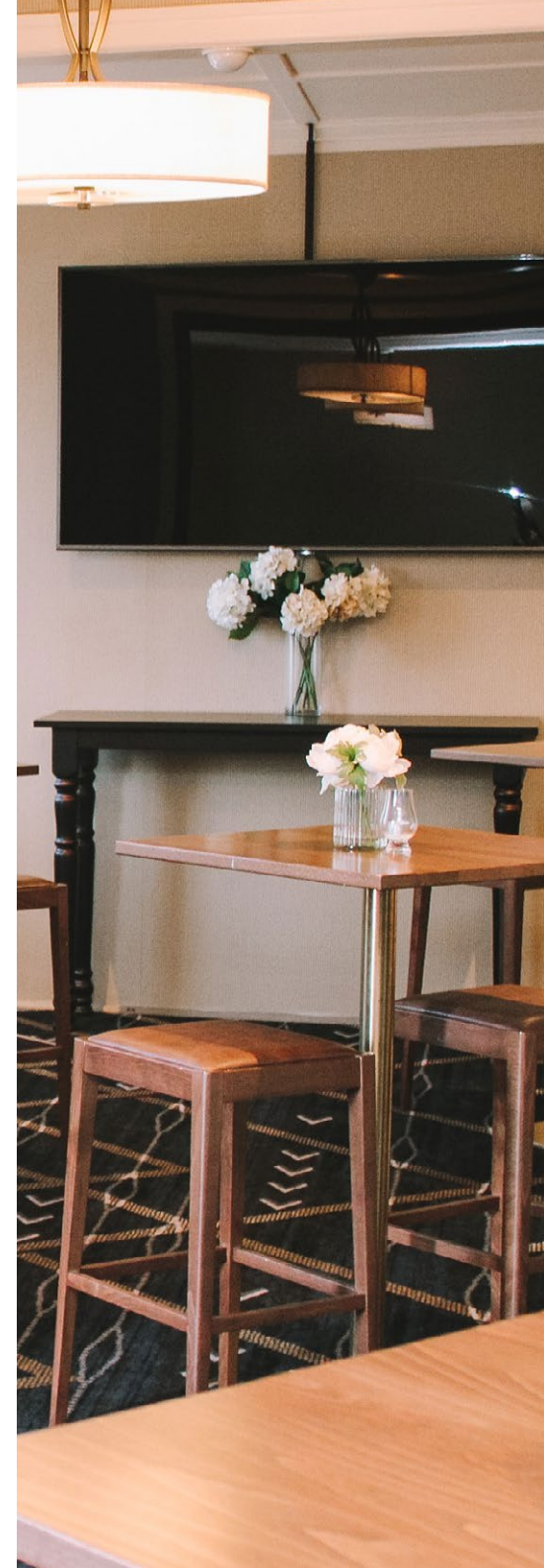
Chargrilled Greek-style chicken,  
grilled veg & cous cous

1 x Chef selection salad

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# Beverage Packages

## House

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

### Sparkling

Counterpoint Sparkling

### White

Potting Shed Pinot Grigio  
Potting Shed Sauvignon Blanc  
Potting Shed Chardonnay  
Christobel's Moscato

### Rosé

Potting Shed Rosé

### Red

Potting Shed Shiraz  
Potting Shed Cabernet Sauvignon

### Tap Selection

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

### Non-Alcoholic

Plus & Minus Pinot Grigio  
Plus & Minus Pinot Noir  
Heineken 0.0  
Hills Virgin Apple Cider  
Soft Drink  
Juice

## Premium

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

### Sparkling

Chandon Brut AU  
The Conversationalist Prosecco

### White

Whispering Clouds Sauvignon Blanc  
Galante Pinot Grigio  
Where Oceans Meet Chardonnay  
Christobel's Moscato

### Rosé

Minuty M Cotes de Provence Rosé

### Red

Hare & Tortoise Pinot Noir  
Woods Crampton Shiraz  
Terrazas Malbec  
Little Giant Premium Cabernet Sauvignon

### 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

Plus & Minus Pinot Grigio	Mocktails
Plus & Minus Pinot Noir	Soft Drink
Heineken 0.0	Juice
Gage Road Yeah Boy	
Hills Virgin Apple Cider	

## Spirit

2 hours - \$74pp  
3 hours - \$86pp  
4 hours - \$98pp

Premium package beverage items

### + Basic Spirits

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.



## Notes





## Contact

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Corner of Ann & Constance Street

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