



**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

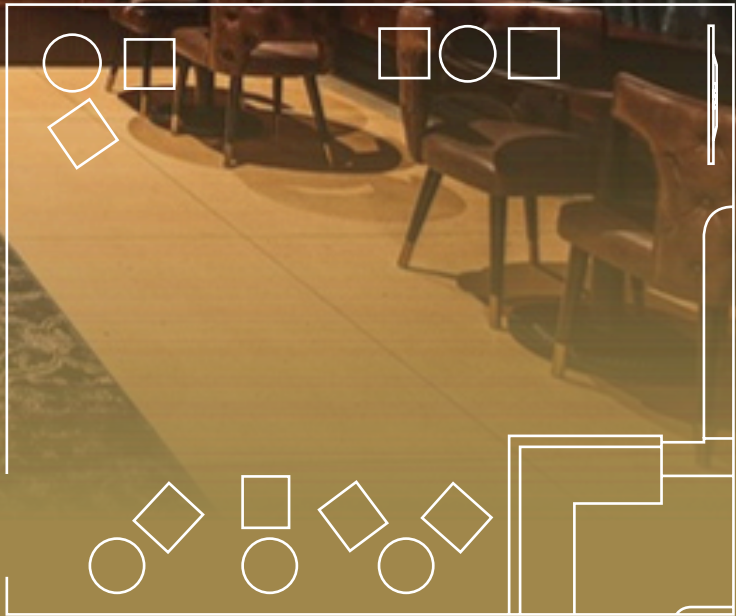
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
70	No	No	Yes	Yes	Yes

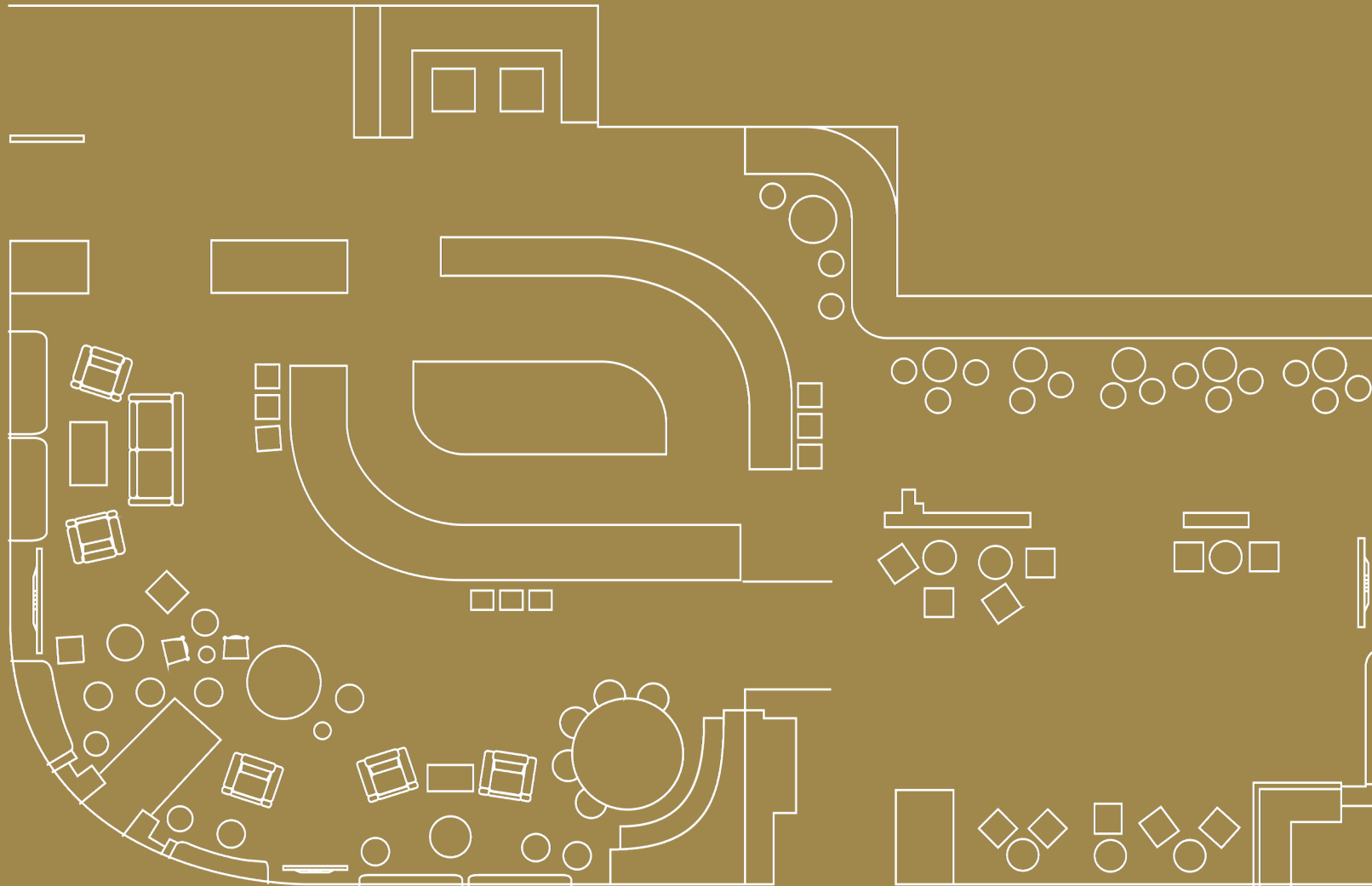




# Lounge Room Ground Floor

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	AV
35	No	Yes	No	No	No

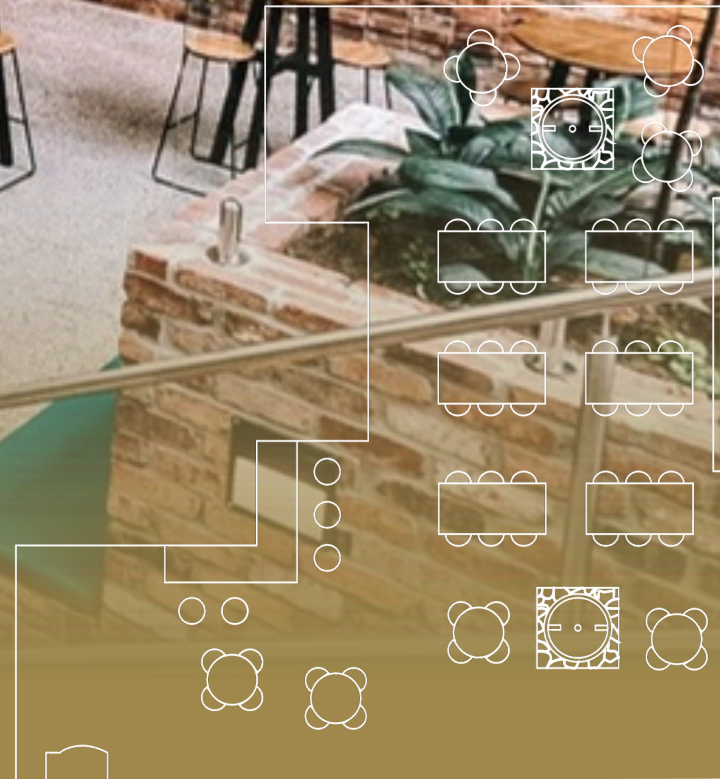




# Backyard

Ground Floor

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





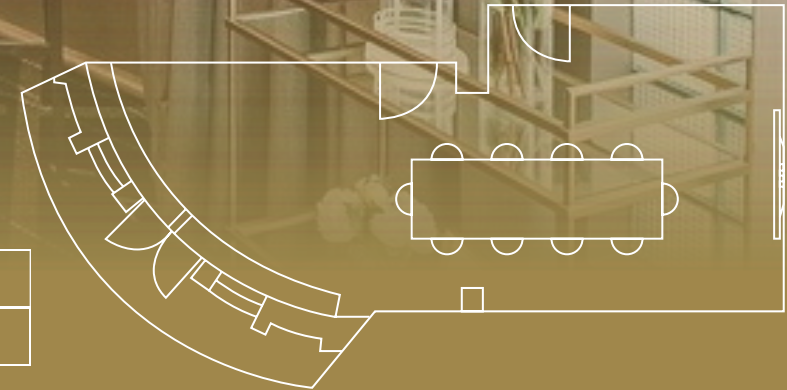
# Valley Room First Floor



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



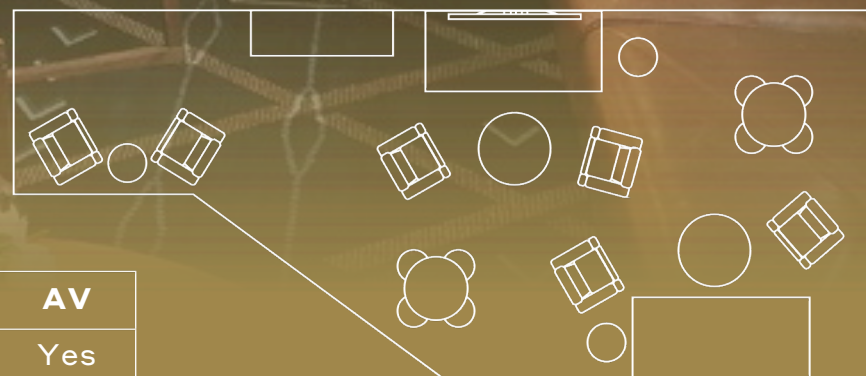
# Constance Corner First Floor



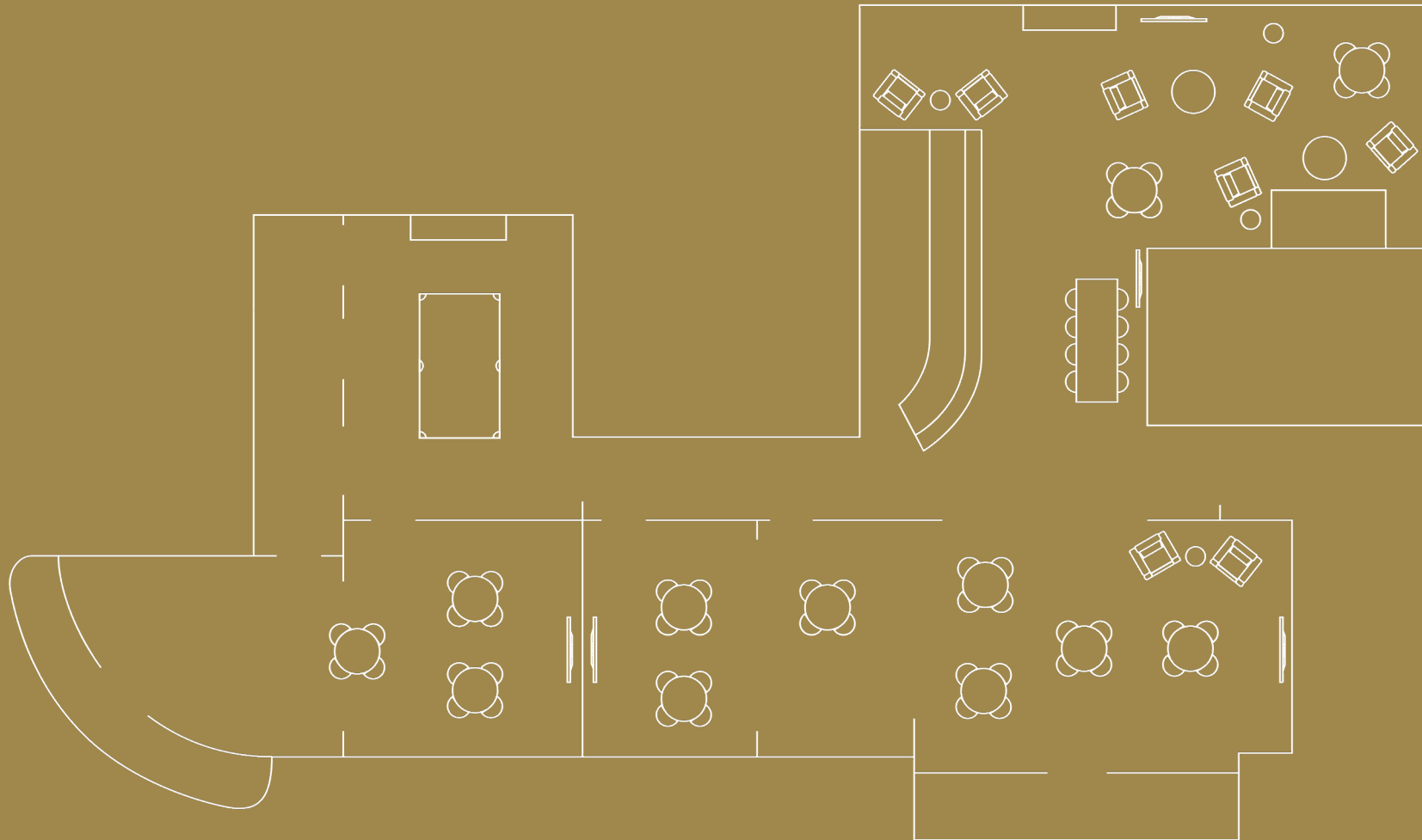
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30	18	No	No	No	Yes



# 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 20 guests

### 4 PIECE PACKAGE

\$24 per person

Roasted beef crostini <sup>DF, GFO</sup>

Caramelised onion, aioli

Pork polipetti <sup>GF</sup>

Parmesan, parsley

Tandoori chicken skewer

Spiced yoghurt

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

Lemon aioli

### ADD ON +\$9EA

Choice of slider

### 6 PIECE PACKAGE

\$36 per person | 4 piece pack items +

Peking duck spring roll <sup>GFO, DF</sup>

Plum sauce

Beef Brisket Slider <sup>GFO</sup>

Pickles, cheese, mustard, ketchup

### 8 PIECE PACKAGE

\$48 per person | 6 piece pack items +

Grilled prawn skewer

Seaweed butter

Sesame crusted calamari <sup>GF</sup>

Wasabi mayo

**GF** Gluten Free

**DF** Dairy Free

**V** Vegetarian

**VG** Vegan

**GFO** Gluten

Free Option

**DFO** Dairy Free

Option

**VGO** Vegan

Option

## Slider Add on

\$9ea - Minimum 20 per selection

Beef brisket slider <sup>GFO</sup>

Pickles, cheese, mustard, ketchup

Grilled chicken slider <sup>GFO</sup>

Tomato, aioli

Falafel slider <sup>VG</sup>

Slaw, vegan aioli

## Substantials

\$12ea - Minimum 20 per selection

Battered reef fish

Chips, lemon, tartare

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

Cream, garlic, parmesan, parsley

Sesame beef rice noodle salad <sup>DFO</sup>

Chilli, peanuts

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

Coconut rice

### MINI DESSERTS

\$9ea - Minimum 20 per selection

Chef's selection mini desserts (2pp)

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

20 pieces per platter  
\*minimum orders required

**Sesame rice paper rolls** <sup>GF, DF, VG</sup> \$95  
Served with hoisin sauce

**Spanakopita** <sup>V</sup> \$95  
Served with chilli honey

**Tandoori chicken skewers** <sup>GF, DFO</sup> \$95  
Served with mint & cucumber yoghurt

**Party pies & sausage rolls** \$95  
Served with tomato relish & BBQ sauce

**Seasonal arancini** <sup>GF, V</sup> \$95  
Served with aioli

**Southern fried chicken tenders** <sup>GF</sup> \$95  
Served with buffalo & BBQ sauce

**Vegetable spring rolls** <sup>VG, DF</sup> \$95  
Served with sweet chilli sauce

## Choose your Add-Ons

**Grazing Table** \$25PP  
Cured & smoked meats, Australian & international cheeses, seasonal produce

**Oyster table** \$MP  
Selection of freshly shucked oysters, lemon, sauces

**Pasta station** \$20PP  
Choose from Rigatoni Lamb Ragu or Pesto Burrata

**Seafood Table** \$MP  
Selection of fresh local seafood, oysters, prawns, bugs, served with a selection of dipping sauce

**Paella station** \$20PP  
Rice, chicken, chorizo, peas, saffron, tomato, add seafood

**Pizza Package** \$350  
12 chefs selection pizzas

**GF** Gluten Free  
**DF** Dairy Free  
**V** Vegetarian  
**VG** Vegan  
**GFO** Gluten Free Option  
**DFO** Dairy 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.



# Seated Menus

## Shared Feast or Alternate Drop

**TWO COURSE \$69PP | THREE COURSE \$82PP**

Minimum 20 guests

Shared Feast select 3 entrees, 3 mains, chefs selection sides, chefs selection desserts  
Alt Drop select 2 dishes to be served alternating, chefs selection sides + \$5pp

### Entrées

Pork & pistachio terrine, house pickles, mustard, crostini  
Forest mushroom risotto, mascarpone, parmesan, truffle oil <sup>GF, V</sup>  
Goats curd & beetroot tartlet, walnuts, rocket, aged balsamic <sup>GFO, V</sup>  
King prawn cocktail, lettuce, avocado, Marie Rose sauce <sup>GF</sup>  
Thai Chicken Noodle Salad, Asian Herbs, Nahm Jim <sup>GF</sup>

### Mains

Beef tenderloin, braised onions, spinach, garlic butter  
Potato gnocchi, wild mushrooms, parmesan, basil pesto <sup>V</sup>  
Bowen barramundi, smoked carrot purée, fennel, radish, watercress salad <sup>GF</sup>  
Slow roasted pork belly, sweet potato purée, broccolini, apple compote <sup>GF</sup>  
Free range chicken breast, crispy truffle polenta, green beans, romesco

### Desserts

Chocolate brownie, salted caramel sauce, double cream <sup>GF</sup>  
Sticky date pudding, butterscotch sauce, vanilla bean ice cream  
Vanilla bean panna cotta, caramelised apple balsamic strawberries <sup>GF</sup>  
Australian cheeses, crackers, quince  
Double chocolate tart, vanilla cream

**GF** Gluten Free

**DF** Dairy Free

**V** Vegetarian

**VG** Vegan

**GFO** Gluten

Free Option

**DFO** Dairy 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

## Workshop Packages

Minimum 12 guests

### Half Day

\$55 per person

### Full Day

\$75 per person

### Morning Tea

Selection of pastries, fruit and mini savoury rolls

### Lunch

Lunch from our pub classics menu

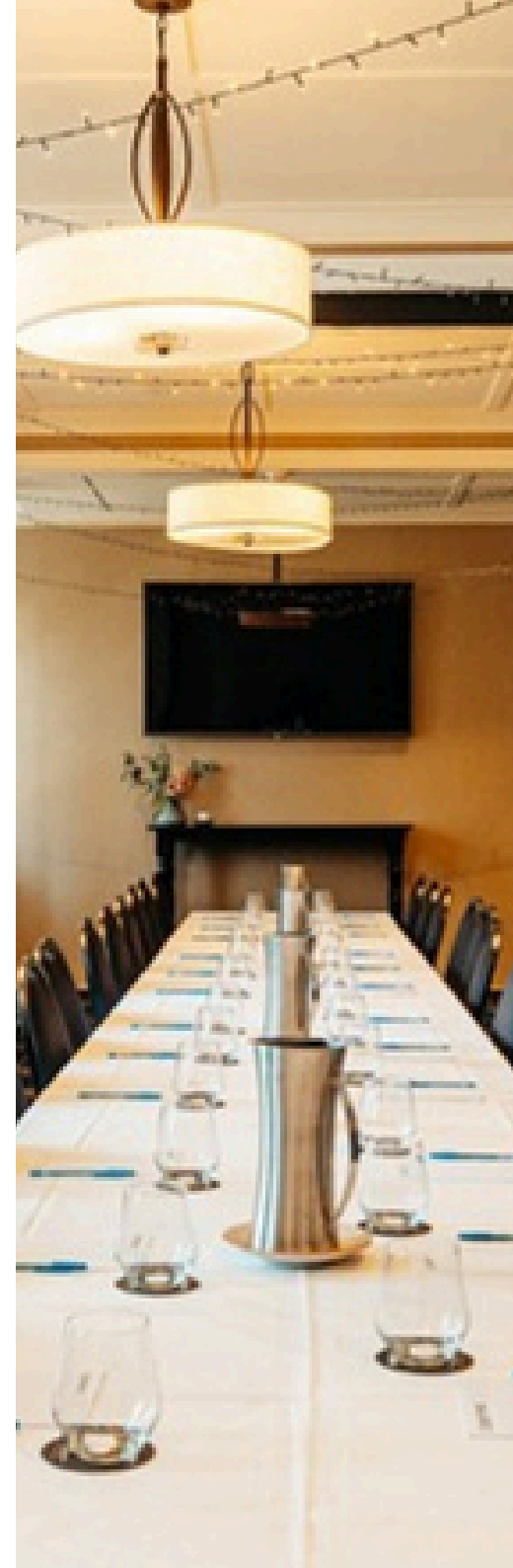
### Afternoon Tea

Selection of pastries, fruit and mini savoury rolls

**ADD ON A BAR TAB POST WORKSHOP  
TO ENJOY IN THE PUB WITH YOUR TEAM**

**GF** Gluten Free  
**DF** Dairy Free  
**V** Vegetarian  
**VG** Vegan  
**GFO** Gluten  
Free Option  
**DFO** Dairy 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

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

## House

2 hours - \$48pp  
3 hours - \$60pp  
4 hours - \$70pp

### 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 - \$64pp  
3 hours - \$74pp  
4 hours - \$84pp

### 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  
XXXX Ginger Beer

### Non-Alcoholic

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

## Spirits

### Basic Spirits Add-on

\$12pp per hour

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

## Beverage on Arrival

Cocktail - \$20ea  
Moët & Chandon Impérial Brut - \$20ea  
Chandon Garden Spritz - \$18ea  
(Minimum 10 serves)

Chat with our team to discuss other options

## Bar Tab and Cash Bar Options

A series of 15 horizontal dotted lines spanning the width of the page, intended for writing notes.

# Notes



## Contact

[functions@osbournehotel.com.au](mailto:functions@osbournehotel.com.au)

(07) 3252 9833

[osbournehotel.com.au](http://osbournehotel.com.au)

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

**OSBOURNE**  
—HOTEL—