



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

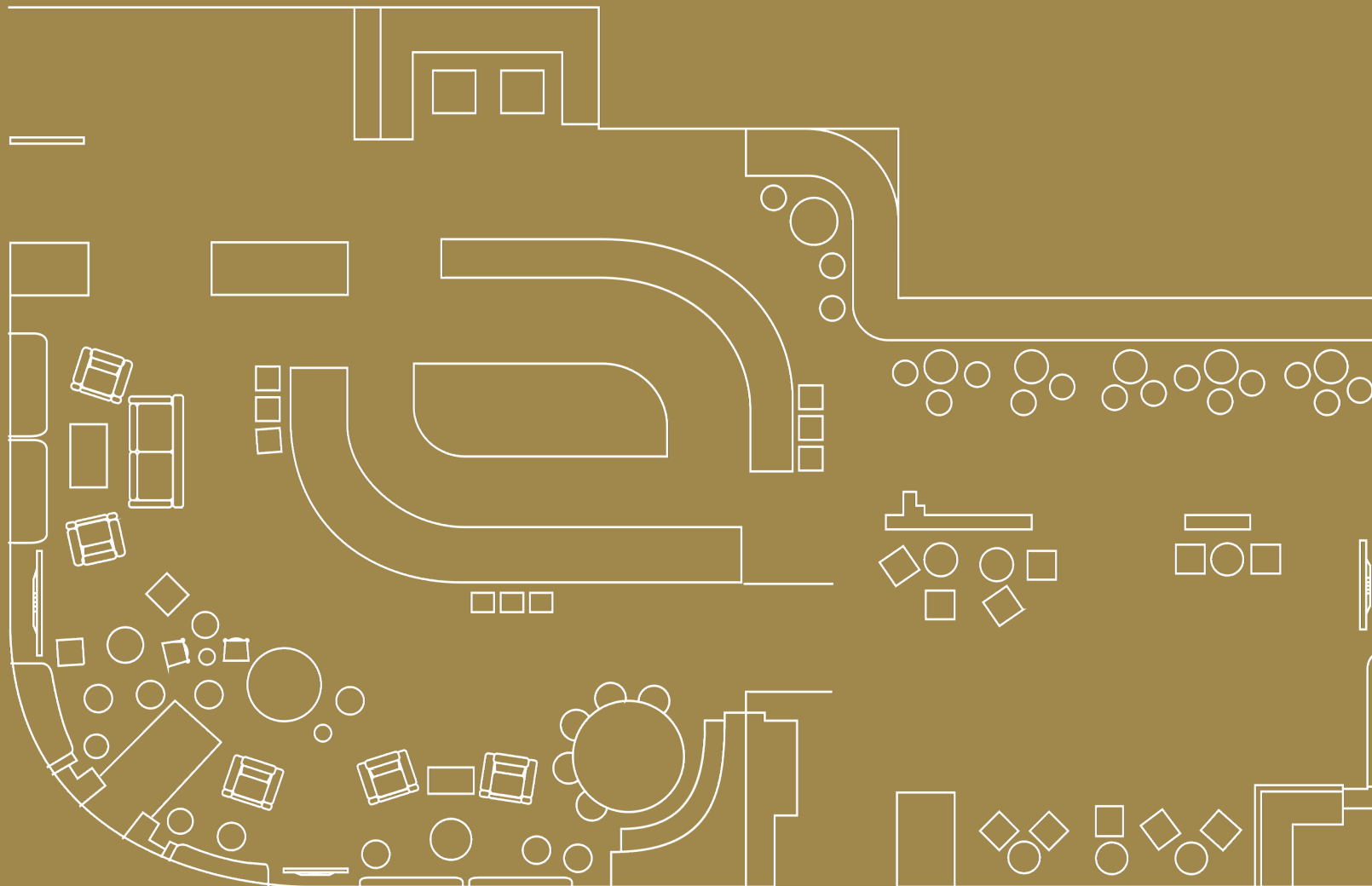


Lounge Room

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

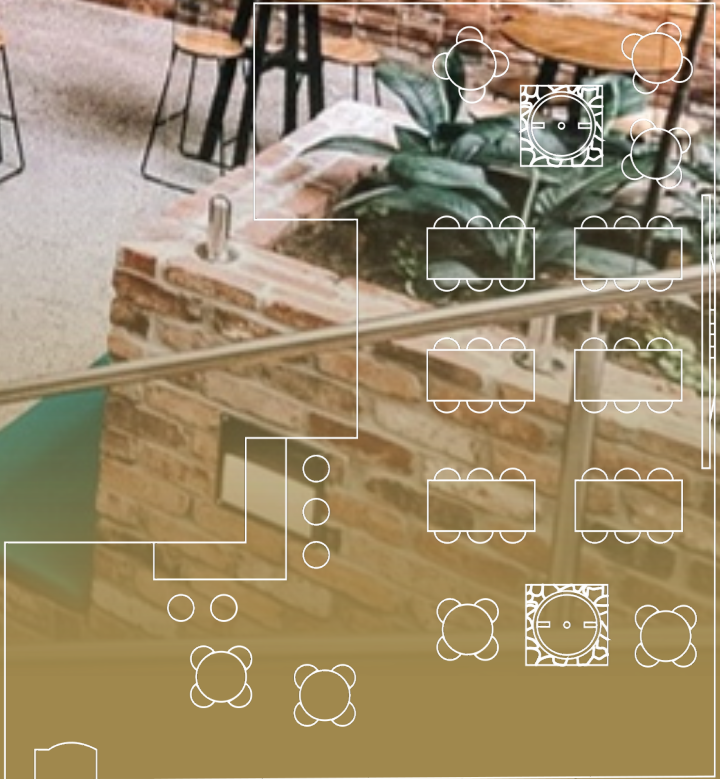




Backyard

Ground Floor

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

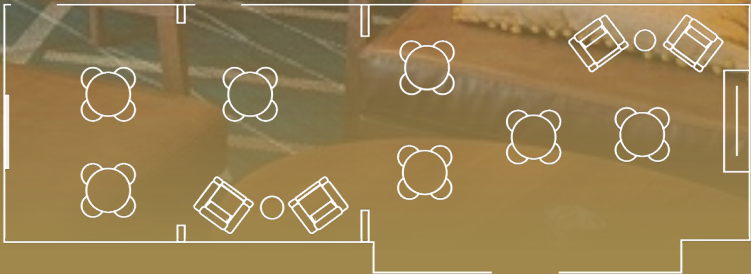




Valley Room

First Floor

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

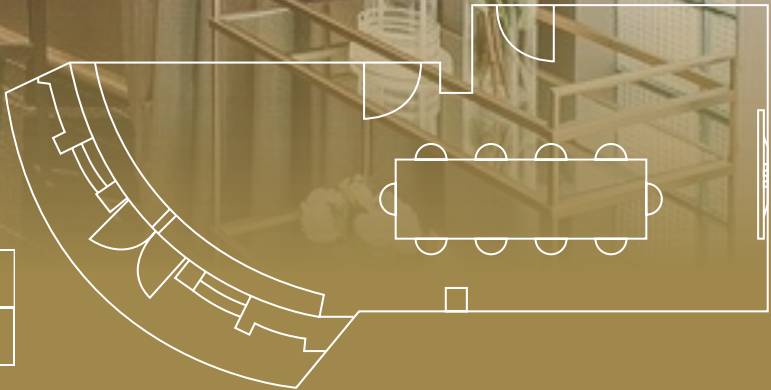




Constance Corner

First Floor

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

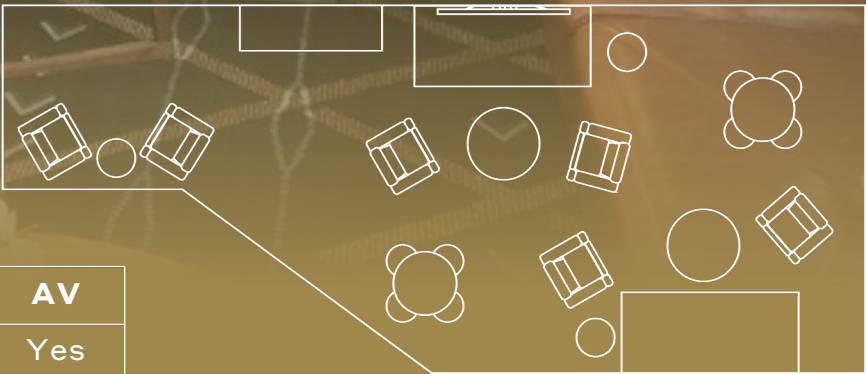


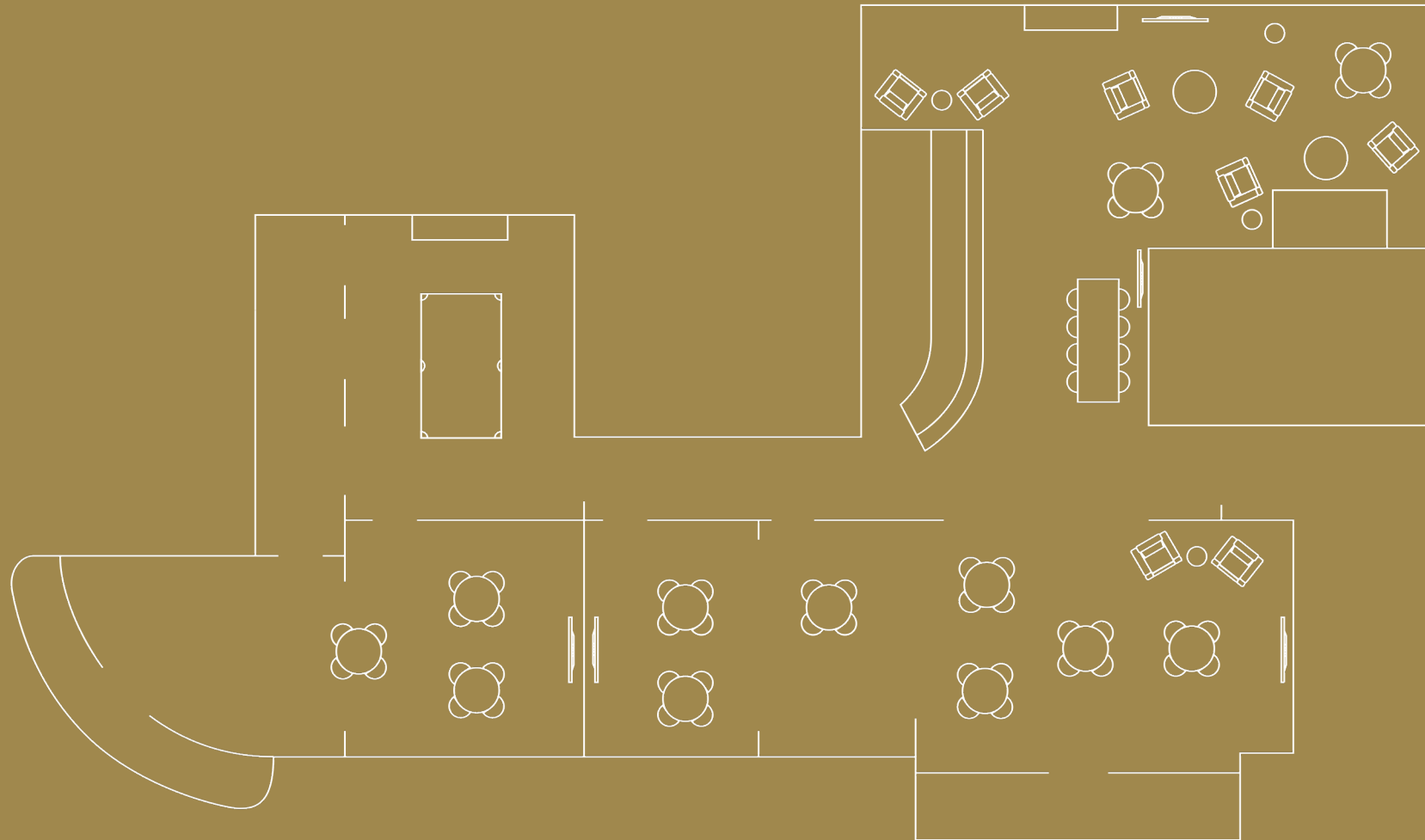


Pocket Room

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 20 guests

4 PIECE PACKAGE

\$24 per person

Roasted beef crostini^{DF, GFO}

Caramelised onion, aioli

Pork polipetti^{GF}

Parmesan, parsley

Tandoori chicken skewer

Spiced yoghurt

Seasonal arancini^{V, GF}

Lemon aioli

ADD ON +\$9EA

Choice of slider

6 PIECE PACKAGE

\$36 per person | 4 piece pack items +

Peking duck spring roll^{GFO, DF}

Plum sauce

Beef Brisket Slider^{GFO}

Pickles, cheese, mustard, ketchup

8 PIECE PACKAGE

\$48 per person | 6 piece pack items +

Grilled prawn skewer

Seaweed butter

Sesame crusted calamari^{GF}

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^{GFO}

Pickles, cheese, mustard, ketchup

Grilled chicken slider^{GFO}

Tomato, aioli

Falafel slider^{VG}

Slaw, vegan aioli

Substantials

\$12ea - Minimum 20 per selection

Battered reef fish

Chips, lemon, tartare

Mushroom gnocchi^{GF, V}

Cream, garlic, parmesan, parsley

Sesame beef rice noodle salad^{DFO}

Chilli, peanuts

Sri Lankan black chicken curry^{GF}

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 ^{GF, DF, VG} \$95
Served with hoisin sauce

Spanakopita ^V \$95
Served with chilli honey

Tandoori chicken skewers ^{GF, DFO} \$95
Served with mint & cucumber yoghurt

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

Seasonal arancini ^{GF, V} \$95
Served with aioli

Southern fried chicken tenders ^{GF} \$95
Served with buffalo & BBQ sauce

Vegetable spring rolls ^{VG, DF} \$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

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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 ^{GF, V}
Goats curd & beetroot tartlet, walnuts, rocket, aged balsamic ^{GFO, V}
King prawn cocktail, lettuce, avocado, Marie Rose sauce ^{GF}
Thai Chicken Noodle Salad, Asian Herbs, Nahm Jim ^{GF}

Mains

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

Desserts

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}
Australian cheeses, crackers, quince
Double chocolate tart, vanilla cream

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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

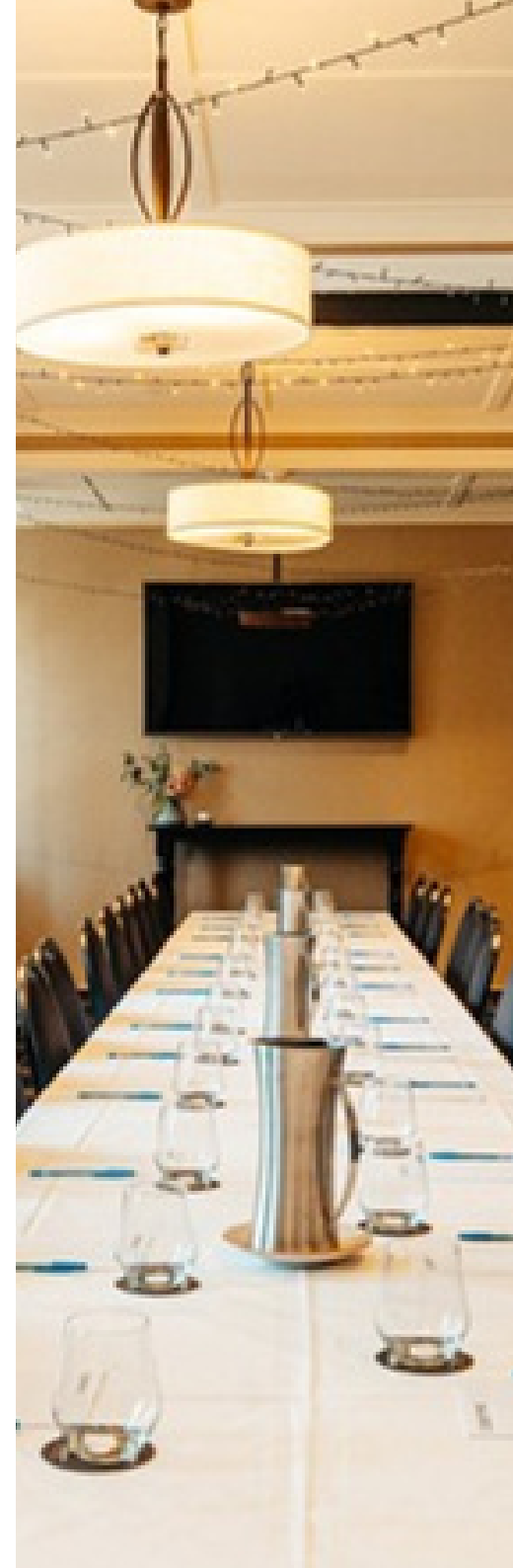
DFO Dairy Free

Option

VGO Vegan

Option

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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
Hahn Super Dry
XXXX Gold
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
Hahn Super Dry
XXXX Gold
Asahi Super Dry
5 Seeds Crisp Apple Cider
XXXX Ginger Beer

Non-Alcoholic

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

Mocktails
Soft
Drink
Juice

Spirits

Basic Spirits Add-on

\$12pp per hour

Eristoff Vodka
Bundaberg Rum
Jim Beam 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

Notes



Contact

functions@osbournehotel.com.au

(07) 3252 9833

osbournehotel.com.au

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

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