

JULY 2025

functions@theprinceconsort.com.au



THE PRINCE CONSORT

EST. 1888

FUNCTIONS GUIDE

Where old-school British pub charm meets Valley energy...adventure awaits!



The outside playground at The Prince, complete with bar, stadium screen, retractable roof and pizza kitchen.

Garden Bar

GROUND LEVEL



COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
250	100	YES	YES	YES	YES

One level up, escape into a wonderland of excitement and eclectic adventure.

La La Land encapsulates three unique areas, each available to hire. Otherwise, go big and reserve the entirety of the space for a truly impressive experience.



LA LA LAND

LEVEL ONE

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
350	100	YES	YES	YES	YES



BOWIE ROOMS

Inspired by the legend himself, The Bowie Rooms are striking spaces filled with rich décor, balconies, and bold personality. Hire one or both for a unique event space with private bars, Insta-ready backdrops and room to celebrate in style.

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
100	36	YES	YES	YES	YES

THE DECK

Looking over the Garden Bar with views of the stadium screen, The Deck is an airy, elevated space perfect for afternoon sessions or evening events. With private bar options, dancefloor flexibility and great sightlines, it's a top pick for relaxed-yet-refined gatherings.



COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
60	18	YES	YES	YES	NO



THE BOUDOIR

VIP CABANAS

Sitting pretty on the edge of La La Land, the VIP Cabanas – Ebony and Boudoir – offer luxury in your own private party pod. With plush seating, personal hosts, and bottle service, these themed rooms are perfect for when you want to dial up the glam.

Available for Bottle Service for up to 12 guests.

Next door to The Prince, discover a space exuding the flavours, feels and frivolity straight off the beaten track from Mexico, inspired by Aztec folklore.



400 RABBITS

GROUND LEVEL

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
55	-	YES	YES	YES	YES

Down the alley and beneath the streets, Greaser was once the original cellars to the Prince Consort, circa 1888.

A melting pot of live music lovers, fancy drink loathers and everything in between.



GREASER BAR

BASEMENT

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
250	-	YES	YES	YES	YES



THE BACK ROOM & POOL ROOM

these two spaces come as bonded pair. This is the epitome of casual-cool, decked out with niche Greaser decor, pool table, velvet lounge chairs and eclectic, subtle touches. An Incredible space with true character for an event out of the ordinary.

COCKTAIL

SEATED

WHEELCHAIR
ACCESSIBLE

PRIVATE
BAR

EXCLUSIVE
HIRE

BASIC AV

50

-

YES

NO

YES

NO



DRINK & DINING PACKAGES

CANAPÉ PACKAGES

Build your own package, or select from our per head options

Classic Canapes | \$40pp

Minimum: 20

Haloumi bites, pistachio, gremolata & pomegranate

Beef sausage rolls, tomato & BBQ dipping sauce

Vegetarian spring rolls, sweet chilli dipping sauce

Pumpkin arancini, smoked aioli

Salt & Pepper chicken bites, lime mayo, Aleppo pepper

Cheeseburger slider

Slider Boards | \$85 ea

10 per board

Cheeseburger slider

pickles, American cheese, American mustard & BBQ sauce

Karaage Chicken slider

pickled vegetables & wasabi mayonnaise

Mushroom slider

raw tahini, oak lettuce & spicy coriander sauce

Pulled Pork slider

coleslaw & BBQ sauce

Gluten free and vegan options available upon request; please contact our team for full allergen information

CANAPÉ PACKAGES

Continued

Hot & Cold Package | \$50pp

Minimum: 30

Select any 4 items; 8 pieces pp

COLD

Whipped goat's cheese tart, honey & thyme

Heirloom tomato bruschetta, caramelised apple on brioche

Harissa shredded chicken lettuce cup, coriander

Sesame seed seared tuna, cucumber ribbons, wasabi mousse

HOT

Pork & Asian green dumplings, Szechuan dipping sauce

Crumbed torpedo prawns, firecracker

Pumpkin arancini, smoked aioli

Middle Eastern lamb shoulder, za'atar raw tahini, chilli sauce

Duck spring rolls, hoisin dipping sauce

Vegetarian spring rolls, sweet chilli dipping sauce

Gluten free and vegan options available upon request; please contact our team for full allergen information



CANAPÉ PACKAGES & FOOD STATIONS

Continued

Substantial Canapés | \$15 per item

Minimum: 20

Karaage chicken, sushi rice, chilli mayo

Fish & chips, lemon wedge, tartar sauce

Roasted pork belly, crunchy Asian salas, sesame vinaigrette

Pesto gnocchi, roasted vegetables, parmesan

Chicken Caesar salad, grilled chicken breast, cos lettuce, croutons, egg, parmesan, Caesar dressing

Food Stations | \$25pp

Minimum: 20

Grazing station

Chef's selection of cured meats, cheeses, dups, olives, sundried tomatoes, crackers, crostini, grapes & quince paste

Bespoke food stations available upon request

pricing upon request

Gluten free and vegan options available upon request; please contact our team for full allergen information



SHARED PLATTERS

30 pieces per platter | Excluding seasonal fruit platter

Vegetable pakora, tamarind dipping sauce – 90

Sweet potato croquettes, vegan aioli – 90

Pumpkin arancini, smoked aioli – 90

Haloumi bites, pistachio, gremolata, pomegranate – 90

Spinach & feta samosa, tomato chutney – 90

Beef sausage rolls, tomato & BBQ dipping sauce – 100

Vegetarian spring rolls, sweet chilli dipping sauce – 100

Duck spring rolls, hoisin dipping sauce – 100

Salt & pepper chicken bites, lime mayo & Aleppo pepper – 100

Morning tea/afternoon platter – fresh baked cookies,
danishes, ham & cheese croissants – 100

Seasonal fruit platter – Chef's selection of seasonal fruit – 100

Dessert platter – Chef's selection of cakes & sweet treats – 120

Pizza Slabs

24 pieces per slab |

GF & vegan options available, add \$5

Margherita

Napoli sauce, mozzarella, fresh basil

Pepperoni

Napoli sauce, mozzarella pepperoni & chilli oil

Hawaiian

Napoli sauce, mozzarella, pineapple, ham

Vegetarian

Napoli sauce, mozzarella, capsicum, red onion,
cherry tomatoes, olives

SHARED BANQUET

\$75pp — two course; \$85pp — three course | Minimum: 30

Shared Entree

Choose two

House made breads, butternut hommus, tzatziki, beetroot relish

Szechuan Calamari, Szechuan dipping sauce

Smoked Brisket Tostada, pica di gallo & salsa verde

Pumpkin Arancini, smoked aioli & grated pecorino

Dessert

Alternate drop

Coconut panna cotta, berry compote, mangou coulis & coconut dust

Dark chocolate torte, Baileys infused cream & burnt white chocolate

Shared Mains

Choose two

Argentinian Roast Chicken

Lebanese Slow Cooked Lamb Shoulder

Fennel Braised Pork Belly

Vegetarian Moussaka

Shared Sides

Choose three

Confit Garlic Roast Potatoes, rosemary salt

Roasted Pumpkin, harissa, raw tahini, spring onion & pumpkin seeds

Macaroni Cheese, bacon crumb

Caesar Salad

Garden Salad

Seasonal Steamed Vegetables

ALTERNATE DROP MENU

\$85pp — two course; \$100pp — three course | Minimum: 30

Shared Entree

Choose two

House made breads, butternut hommus, tzatziki, beetroot relish

Duck spring rolls, hoisin dipping sauce

Vegetarian spring rolls, sweet chilli dipping sauce

Sesame seed seared tuna, cucumber ribbons, wasabi mousse

Dessert

Alternate drop

Coconut panna cotta, berry compote, mangou coulis & coconut dust

Dark chocolate torte, Baileys infused cream & burnt white chocolate

Mains

Choose two

Confit duck leg, pak choi, parsnip & potato puree, crispy speck & orange jus

Fennel pork belly, caramelised pear, fennel puree, glazed baby carrots & red wine jus

Lebanese lamb shoulder, creamy hummus, Israeli cous cous, spring onion & chilli oil

Crispy chicken supreme, pea risotto, stracciatella & pea tendrils

Market fish, smoked confit potatoes, asparagus & saffron beurre blanc

Potato fondants, wilted spinach, butternut pumpkin, parsnip crispy, roasted broccolini & brown caper butter dressing

DUCHESS DRINKS PACKAGE

2 hours \$36 | 3 hours \$44 | 4 hours \$50 | Min 30 | Basic spirits: add on \$10pp per hour

Wine Standard glass

Morgans Bay Sparkling — SA

Morgans Bay Sauvignon Blanc — SA

Squealing Pig Rosé — SA

Morgans Bay Cabernet Sauvignon — SA

Beer/Cider

Great Northern Super Crisp

Great Northern Original

Pirate Life South Coast Pale Ale

Victoria Bitter

Somersby Apple Cider — Can

Need something more flexible? Speak to the team about a bar tab

Non-Alcoholic

Heaps Normal XPA

Peroni Zero

Lyres Non-Alcoholic Cans

Soft drinks

Juices



COUNTESS DRINKS PACKAGE

2 hours \$46 | 3 hours \$54 | 4 hours \$62 | Min 30 | Basic spirits, Hard Rated, Ginger Beer & 'Ready to drink' tap options — add on \$15pp per hour

Wine Standard glass

Morgans Bay Sparkling — SA

Morgans Bay Sauvignon Blanc — SA

Squealing Pig Rosé — SA

Morgans Bay Cabernet Sauvignon — SA

Plus four options from the below:

Mumm Marlborough Cuvee — NZ

Bandini Prosecco — Italy

Whistler Fruit Tingle — SA

821 South Sauvignon Blanc — NZ

Riesling Freak #4 — SA

Penfolds Max's Shiraz Cabernet — SA

Head Red Barossa Shiraz — SA

Storm Bay Pinot Noir — TAS

Pepperjack Malbec — Argentina

Beer/Cider

All tap beer

Corona

Peroni 3.5%

Cascade Light

Somersby Apple Cider

Non-Alcoholic

Heaps Normal XPA

Peroni Zero

Lyres Non-Alcoholic Cans

Soft drinks

Juices

PRINCE PACKAGE

2 hours \$79 | 3 hours \$102 | 4 hours \$120 | Min 30

Wine

Mumm Marlborough Cuvee — NZ
Bandini Prosecco — Italy
Whistler Fruit Tingle — SA
821 South Sauvignon Blanc — NZ
Riesling Freak #4 — SA
Penfolds Max's Shiraz Cabernet — SA
Head Red Barossa Shiraz — SA
Storm Bay Pinot Noir — TAS
Pepperjack Malbec — Argentina

Beer/Cider

Corona
Peroni 3.5%
Cascae Light
Somersby Apple Cider

Note: Tap beers including Hard Rated,
Ginger Beer & 'ready to drink' options are
not available in every space

Basic Spirits

House vodka
House gin
Espolon Blanco Tequila
Johnny Walker Red
Bundaberg Rum
Jim Beam White Label
Jack Daniels

Non-Alcoholic

Heaps Normal XPA
Peroni Zero
Lyres Non-Alcoholic Cans
Soft drinks
Juices

COCKTAIL OPTIONS

Want to elevate your event?

Add from our selection of arrival cocktails
\$16 | Minimum: 30

Aperol Spritz
Espresso Martini
Grapefruit Margarita



BOTTLE SERVICE

Queen of Hearts | 650

1 x 700ml/750ml bottle of your choice:

Ciroc Vodka

Belvedere Vodka

Grey Goose Vodka

Jack Daniels Bourbon

Don Julio Blanco Tequila

Tanqueray Gin

Inclusions:

Unlimited mixers

4 Redbull cans

Hostess

VIP entry for up to 12 guests

Private cabana

Cheshire Cat | 1300

1 x 1.75L bottle of your choice:

Ciroc Vodka

Belvedere Vodka

Inclusions:

Unlimited mixers

8 Redbull cans,

12 wet pussy shots

1 x 750ml Mumm Grand Cordon

Hostess

VIP entry for up to 12 guests

Private cabana



BOTTLE SERVICE

Continued

Mad Hatter | 2000

1x3L bottle of Ciroc Vodka

Inclusions:

Unlimited mixers

12 Redbull cans

12 wet pussy shots

Hostess

VIP entry for up to 12 guests

Private cabana

Create your own adventure | Min spend 400

Send through your choice of alcohol, inclusions and add on selections to functions@theprinceconsort.com.au to receive your quote.

Optional add ons

6 Seltzers / RTDs – 80

6 Stubbies – 60

Shots on arrival – 10pp

Mumm Grand Cordon bottle – 75

fireball or Sheepdog bottle – 250

Decor/theming – quote upon request



How to find us

Train

Hop on any North Coast line from Central to Fortitude Valley, then enjoy a quick 200 m stroll up Wickham St to The Prince

Bus

Catch the Blue CityGlider (60) from Queen St Mall to Brunswick St/Wickham St, then it's just 100m north to the door.

Car

Park at Secure Parking (388 Brunswick St) or Wilson Parking (421 Brunswick St), then wander over to Wickham St and you're there!

Find The Prince, La La Land and 400 Rabbits at 230 Wickham Street, Fortitude Valley.

Greaser is located just around the corner at 259 Brunswick Street.

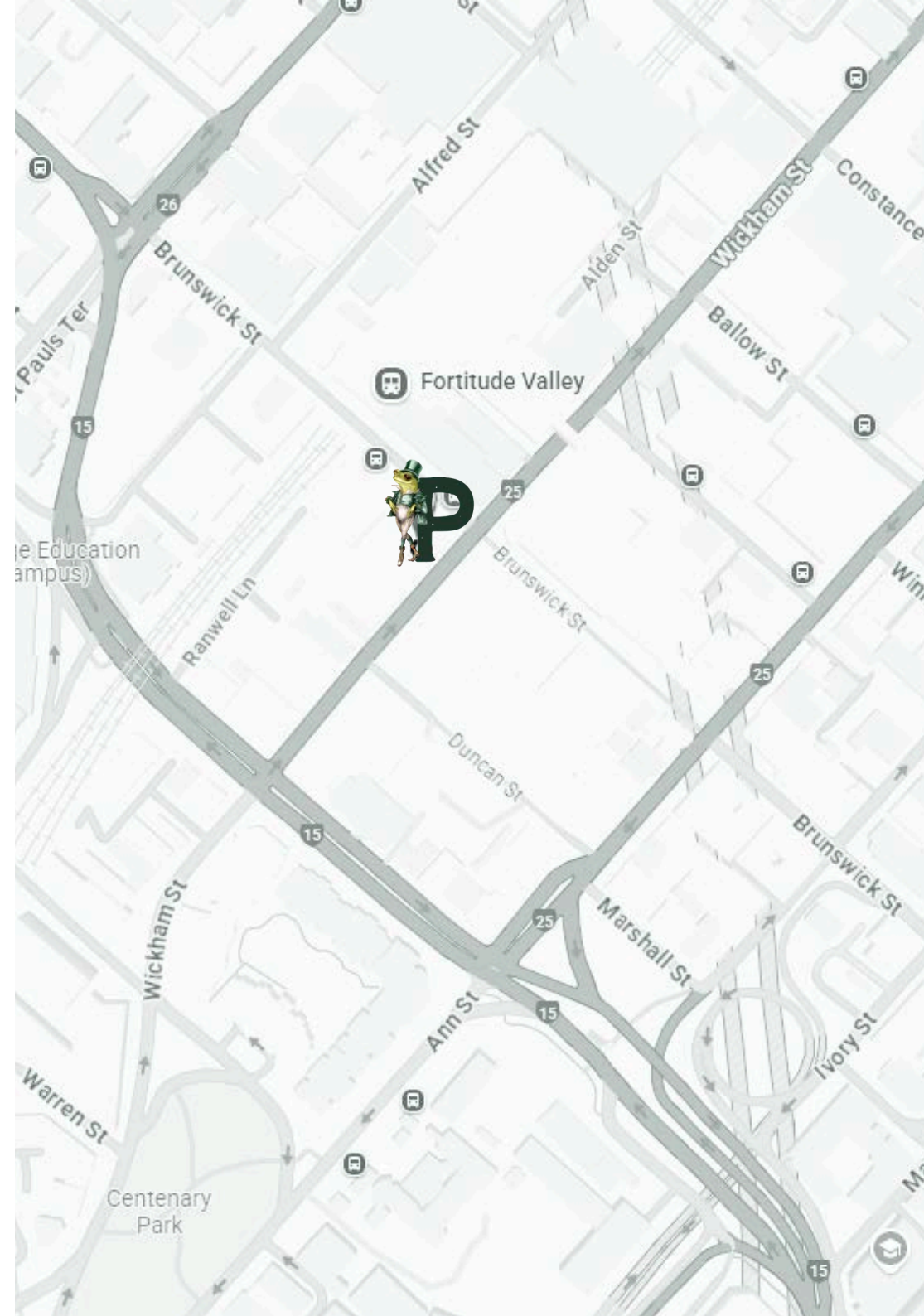
Get in touch

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ADVENTURE AWAITS...