



# THE PRINCE CONSORT

## FUNCTIONS & EVENTS





**GREASER**



**LA LA LAND**



**BOWIE ROOMS**

THE *naughty* CORNER



**400 RABBITS**

**CHOOSE YOUR OWN ADVENTURE**

**THE DECK**



**THE PRINCE CONSORT**

EST. 1888

**GARDEN BAR**





# GARDEN BAR

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The Garden Bar is one of the largest open-air oases in the Valley. Brimming with botanicals, it's summer all year round. Boasting an expansive outdoor bar with an impressive range of craft beers, favourite classic cocktails, wines and spirits. The area features a stadium screen, a rustic outdoor woodfire pizza oven and retractable roof, so that your function is covered rain or shine.

**Capacity:** 250 Cocktail | 100 Seated

**Booking Types:** Dedicated Areas, Table Bookings

**Food Opportunities:** Bistro Menu, Canape Packages

**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages

**Standout Features:** stadium Screen, Retractable Roof, Water Mistlers, Staging

**Perfect For:** Social Meetups, Birthday Celebrations, Corporate Functions

## CHOOSE YOUR OWN ADVENTURE





# THE *naughty* CORNER



Everyone knows there's a naughty corner in every venue... sometimes there's more than one! In tribute to all the naughty corners that are spoken of only in hushed tones, we've officially named ours. Whether you're naughty or nice or somewhere in between, this is the place for you. In the heart of the hotel, this is one of Brisbane's biggest VIP booths, and it is the place to be, and be proud to be just a little bit naughty!

**Capacity:** 15 Seated

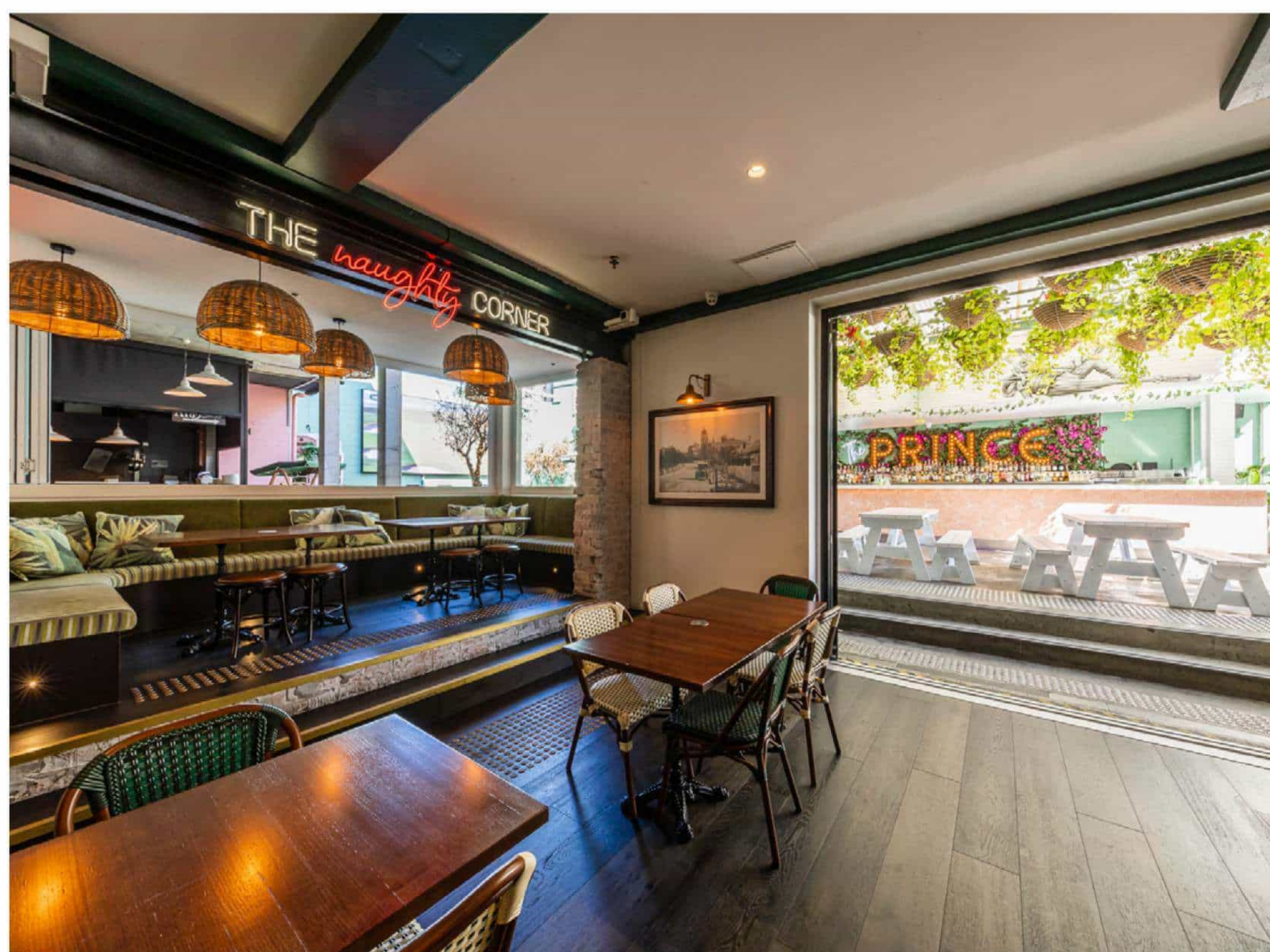
**Booking Types:** Dedicated Area

**Food Opportunities:** Bistro Menu, Canape Packages

**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages, Bottle Service

**Standout Features:** Retractable Bay Windows, Booth Seating, Elevated Platform

**Perfect For:** Birthday Celebrations, Hens & Bucks Parties, Corporate Lunches







# 400 RABBITS

Starring at 400 Rabbits Cantina is a range of tequilas, Palomas and Margaritas and a menu of thoroughly modern tacos popping with seasonal flavours. Inspired by the small bars of Las Cabos, 400 Rabbits is drenched character and is found on the ground floor. So, hop to it.

**Capacity:** 50 Standing | 30 Seated

**Booking Types:** Exclusive, Table Bookings

**Food Opportunities:** Canapes Packages, Long Lunch Packages

**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages

**AV Included:** Bluetooth Capabilities, Microphone

**Standout Features:** Slushy Machines, Authentic Mexicana Decor & Private Entrance

**Perfect For:** Social Meetups, Birthday Celebrations, Hens & Bucks Parties





# LA LA LAND

The ornate staircase is just the beginning of your journey to the extraordinary world of La La Land, where luxe supper club meets 16th century curiosities, it's a Willy Wonka wonderland for adults. Home to a sumptuous bar, booth seating, Private VIP Cabanas and a crystal chandelier-covered dance floor.



**Capacity:** 350 Cocktail | 100 Banquet

**Booking Types:** Exclusive

**Food Opportunities:** Canape Packages, Banquet Package

**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages, Bottle Service

**AV Included:** Microphone, Sound System, Staging (fees apply)

**Standout Features:** Private Balcony Access, Fireplace Lounge, Adaptable Layout

**Perfect For:** Corporate Functions, Award & Gala Ceremonies, Charity Events





# THE DECK

Looking for the perfect spot to host an afternoon session? Come and join us on The Deck. Outside and overlooking the Garden Bar of the Prince Consort with a view of the outdoor screen, this airy space can have its own private popup bar as you look down on everything that's happening, you will be the first to know where the real action is.

**Capacity:** 60 Cocktail | 30 Seated

**Booking Types:** Exclusive

**Food Opportunities:** Canape Package, Banquet Package

**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages

**AV Included:** Microphone and Screen

**Standout Features:** Coverage, Optional Dancefloor, Balcony View of the Garden Bar, Stadium Screen

**Perfect For:** Corporate Functions, Engagement Parties, Birthday Celebrations Bucks & Hens Parties





# THE VIP CABANAS

Studded on the edge of La La land are our VIP Cabanas. These themed rooms, Ebony, Ivory and Boudoir, are intimate spaces designed to make you feel like a celebrity or Rockstar.

**Capacity:** 15 per Cabana

**Booking Types:** Exclusive

**Food Opportunities:** Canape Packages

**Beverage Opportunities:** Bottle Service, Bar Tab

**Standout Features:** Private Host/Hostess

**Perfect For:** Bucks & Hens Parties, Birthdays, Catch Ups, Luxe Nights out.

CHOOSE YOUR  
OWN ADVENTURE





# THE BOWIE ROOMS

Inspired by the infamous David Bowie portrait and the iconic man himself, these 2 rooms can be hired individually or together. Each feature their own private bar and private balconies, and you will be sure to love the Instagram worthy backdrops in these rooms.

## **China Girl & Backstage (Balcony access included)**

**Capacity Together:** 100 Cocktail - 36 Seated for Sit Down Dinners

**Booking Types:** Exclusive

**Food Opportunities:** Canape Packages, Banquet Package

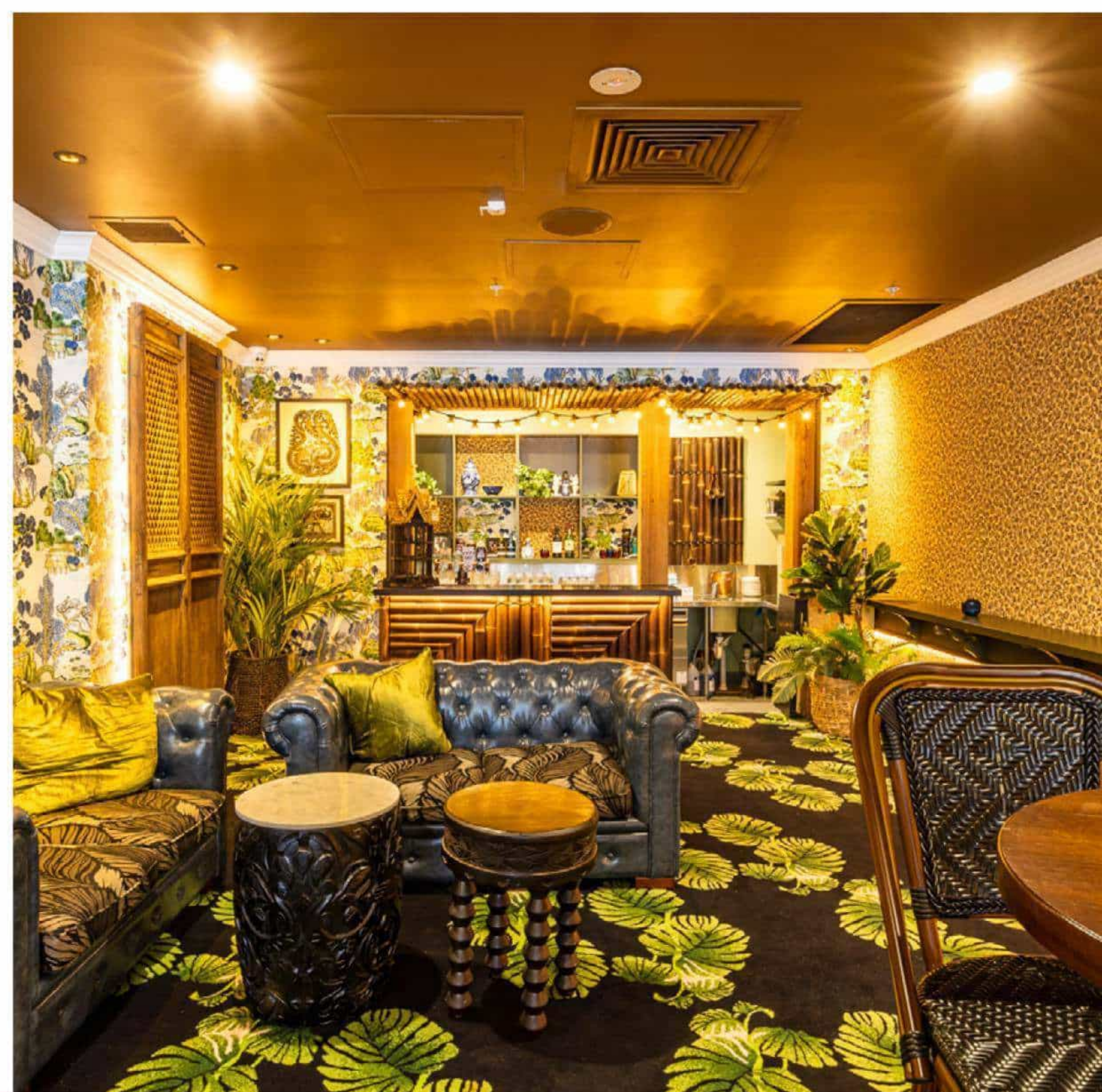
**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages

**AV Included:** Bluetooth Capabilities, Microphone, Screen

**Standout Features:** Private Bar, Exclusive Balcony Access, Luxurious Décor

**Perfect For:** Wedding Receptions, Birthday Parties, Corporate Functions, Engagement Parties

CHOOSE YOUR  
OWN ADVENTURE





# GREASER



Originally the cellar underneath the 132-year-old building of the Prince Consort, Greaser Bar is a proud dive bar. Deep in the cracks of Fortitude Valley and hidden down an alleyway, this venue is truly unique, harbouring both heritage brick archways, and old school graffiti covered walls, creating a sin-camouflaging backdrop. Completed with its vintage gallery, but also home to arcade games, a pool table and its own DOSA. If you're about live entertainment, and an old-school approach to hospitality, seeing on stage Brisbane's best rockabilly, bluesy rock'n'roll artists - both local and visiting - this is the perfect function space for you.

**Exclusive Hire:** 250 (includes a private courtyard) cocktail

**Dedicated Areas:** 60 Cocktail

**Booking Types:** Exclusive, Dedicated Areas, Table Bookings

**Food Opportunities:** Canape Packages

**Beverage Opportunities:** Cash Bar, Bar Tab, Beverage Packages

**Standout Features:** Pool Table & Arcade Games, Staging, Hidden Entrance, Adaptable Layout

**Perfect For:** Birthday Celebrations, Social Meetups, Live Entertainment







# CANAPES PACKAGE

## CLASSIC PACKAGE | 35 PER PERSON

**Haloumi Bites** with, pistachio, gremolata & pomegranate (v)

**Beef Sausage Rolls** with house made BBQ Sauce

**Pumpkin Arancini**, with smoked aioli (v, gf,df, vegan)

**Duck Spring Rolls OR Vegetable Spring Rolls**, with house made hoisin (df)

**Salt & Pepper Chicken Bites**, with lime mayonnaise & aleppo pepper (gf, df)

**Wagyu Beef Slider**, with red onion, swiss cheese, american mustard & BBQ sauce (gf)

## PREMIUM FOOD PACKAGE | \$45 PER PERSON

**Haloumi Bites** with, pistachio, gremolata & pomegranate (v)

**Sausage Rolls** with house made BBQ Sauce

**Pumpkin Arancini**, with smoked aioli (v, gf,df, vegan)

**Duck Spring Rolls OR Vegetable Spring Rolls**,with house made hoisin (df)

**Salt & Pepper Chicken Bites**,with lime mayonnaise & aleppo pepper (gf, df)

**Coconut Calamari**, with szechuan dipping sauce (df)

**Wagyu Beef Slider**, with red onion, swiss cheese, american mustard & BBQ sauce (gf)

**Pizza Boards**, chef selection

## HOT & COLD PACKAGE (MIN 30 GUESTS PER PACKAGE)

**\$35.00 PER PERSON: 3 HOT & 3 COLD | \$45 PER PERSON: 4 HOT & 4 COLD**

### COLD CANAPES

**Whipped Goats Cured Tart**, with honey & thyme (v)

**Heirloom Tomato Bruschetta**, with caramalised apple on toasted brioche (v, dfo)

**Harissa Shredded Chicken Cup**, with Coriander (gf,df)

**Freshly Shucked Oyster**, with shallot mignonette (gf,df)

**Salmon Crudo**, with pickled onion & crispy capers (gf,df)

**Sesame Seed Seared Tuna**,with cucumber ribbons & wasabi mousse (gf)

**Thai Chicken & Salad Wonton Cups**,with coriander (df)

### HOT CANAPES

**Vegetable Pakora**, with tamarind dipping sauce (gf,df,v,vegan)

**Pork Belly Burnt Ends**,with house made BBQ sauce & chipolte mayonnaise (gf,df)

**Pork & Asian Green Dumpling**,with szechuan dipping sauce (df)

**Crumbed Torpedo Prawns**,with firecracker sauce

**Middle Easten Lamb Shoulder**, with za'atar raw tahini & house chilli sauce (gf,df)

**Crusted Haloumi**, with dukkha and pomegranate molasses (gf, v)

**Beef Sausage Rolls**, with home made tomato chutney

**Pumpkin Arancini**,with smoked aioli (v, gf,df, vegan)

**Duck Spring Rolls OR Vegetable Spring Rolls**,with house made hoisin (df)

**Half Shell Scallops**,with salmon pearls & garlic butter (gf)

**Oyster Kilpatrick**, with bacon, BBQ sauce, worcestershire sauce & lemon

*A minimum order of 20 is required for each package, unless otherwise stated. We are able to modify or provide alternative options that can meet any and all dietary restrictions All catering & dietary requirements must be submitted ten business days prior to your function.*





# SHARED PLATTERS

30 PIECES PER PLATTER

- \$90 Pumpkin Arancini**, with smoked aioli (v,vegan, gf,df)
- \$90 Haloumi Bites** with, pistachio, gremolata & pomegranate (v)
- \$90 Empanadas**, with salsa verde (v,vegan)
- \$90 Spinach & Feta Samosa**, with house made tomato chutney (df)
- \$90 Vegan & Gluten Free Platter** sweet potato croquettes, vegetable pakora & Bruschetta
- \$100 Beef Sausage Rolls**, with home made BBQ sauce
- \$100 Beef Pies**, with homemade BBQ Sauce
- \$100 Seasonal Vegetable Pies**, with Harissa Mayonnaise (v)
- \$100 Duck Spring Rolls**, with house made hoisin (df)
- \$100 Vegetarian Spring Rolls**, with chilli mayo (v, vegan)
- \$100 Salt & Pepper Chicken Bites**, with lime mayonnaise & aleppo pepper (gf,df)

# SLIDERS

\$85 PER PLATTER | 10 PER SELECTION

- Wagyu Beef**, with red onion, swiss cheese, american mustard, & bbq sauce (gf)
- Karaage Chicken**, with pickled vegetables & wasabi mayonnaise (gf,df)
- Mushroom Shawarma**, with raw tahini, oak lettuce & spicy coriander sauce (Zhug) (v,gf,df)
- Pulled Pork**, with coleslaw & house BBQ sauce (gf,df)

*+\$2 per slider for vegan bun*

# FORK DISH

\$15 PER ITEM | MIN 20 PER SELECTION

- Karaage Chicken**, with fragrant rice and chilli mayo (gf,df)
- Crumbed Fish & Chips**, with house tartare sauce
- Roast Lamb Shoulder**, with roasted potatoes & Gravy (df, gfo)
- Roast Beef**, with Mini Yorkshire Pudding, red wine jus & horse radish cream
- Roasted Pork Belly**, with crunchy asian salad & sesame vinaigrette (gf,df)
- Mushroom Shawarma**, with cucumber, sumac salad & hot sauce (gf,df,v,vegan)

# PIZZA BOARDS

\$80 PER BOARD | 24 PIECES

- Margherita**, mozzarella, napoli & fresh basil
- Pepperoni**, napoli, mozzarella, salami cotto pepperoni & chilli oil
- Hawaiian**, napoli, mozzarella, smoked pineapple and ham
- Vegetarian Supreme**, napoli, mozzarella, capsicum, red onion, cherry tomatoes & olives

*+\$5 For GF & DF options per board*

## DIETARIES KEY

**V** = Vegetarian, **GF** = Gluten Free, **GFO** = Gluten Option available **DF** = Dairy Free, **DFO** = Dairy Free Options Available





# FEASTING MENU

\$70 PER PERSON TWO COURSE | \$80 PER PERSON THREE COURSE

## TO START CHOOSE TWO

**House Made Pita Bread**, with butternut hummus, tomato tapenade & beetroot relish (v,df)  
**Coconut Calamari**, with tangy chilli dressing (df)  
**Smoked Brisket Tostada**, with pica di gallo, and salsa verde (df)  
**Pumpkin Arancini**, with truffle mayonnaise & grated pecorino (gf,v)

## SHARED MAINS CHOOSE TWO

**Argentinian Roast Chicken** (gf,df)  
**Lebanese 15 Hour Slow Cooked Lamb Shoulder** (gf,df)  
**Fennel Braised Pork Belly** (gf,df)  
**Vegetarian Moussaka** (gf,v)

## SHARED SIDES CHOOSE THREE

**Sultana & Red Currant Quinoa Salad**, with aji verde (gf,df,v,vegan)  
**Confit Garlic Hasslebacks**, with rosemary salt (gf,df,v,vegan)  
**Roasted Pumpkin**, with harissa, raw tahini, spring onion & pumpkin seeds (gf,df,v,vegan)  
**Macaroni & Cheese**, with bacon crumb  
**Mexican Corn Riblets** with Tajin, pecorino & harissa mayonnaise (gf)  
**Confit Garlic Kipfler Potatoes**, with Gremolata (gf,df,v,vegan)  
**Brown Butter Roasted Greens** (gf,v)  
**Maple & Fennel Glazed Baby Carrots** (gf,df,v,vegan)  
**Caramalised Red Cabbage**, infused with red wine (gf,df,v,vegan)

## ALTERNATE DROP DESSERT

**Coconut Panna Cotta** with berry compot, mango coulis & coconut dust (gf,df,v,vegan)  
**Dark Chocolate Torte**, with baileys cream & burnt white chocolate (df)

### DIETARIES KEY

**V** = Vegetarian, **GF** = Gluten Free, **GFO** = Gluten Option available **DF** = Dairy Free, **DFO** = Dairy Free Options Available



# ALTERNATE DROP MENU

\$65 PER PERSON TWO COURSE | \$75 PER PERSON THREE COURSE

## SHARED STARTERS CHOOSE TWO

**House Made Pita Bread**, with butternut hummus, tomato tapenade & beetroot relish (v,df)

**Duck Spring Roll**, with sweet chilli dipping sauce

**Sesame Seed Seared Tuna**, with wakame, cucumber ribbons, avocado mousse & pozu dressing (gf,df)

## MAINS CHOOSE TWO

**Confit Duck Leg**, with pak choi, parsnip & potato puree, crispy speck & orange jus (gf)

**Fennel Pork Belly**, with caramelized pear, fennel puree, glazed baby carrots & red wine jus (gf)

**Lebanese Lamb Shoulder**, with creamy hummus, Israeli cous cous, spring onion, & chilli oil (df)

**Crispy Chicken Supreme**, with pea risotto, stracciatella & pea tendrils

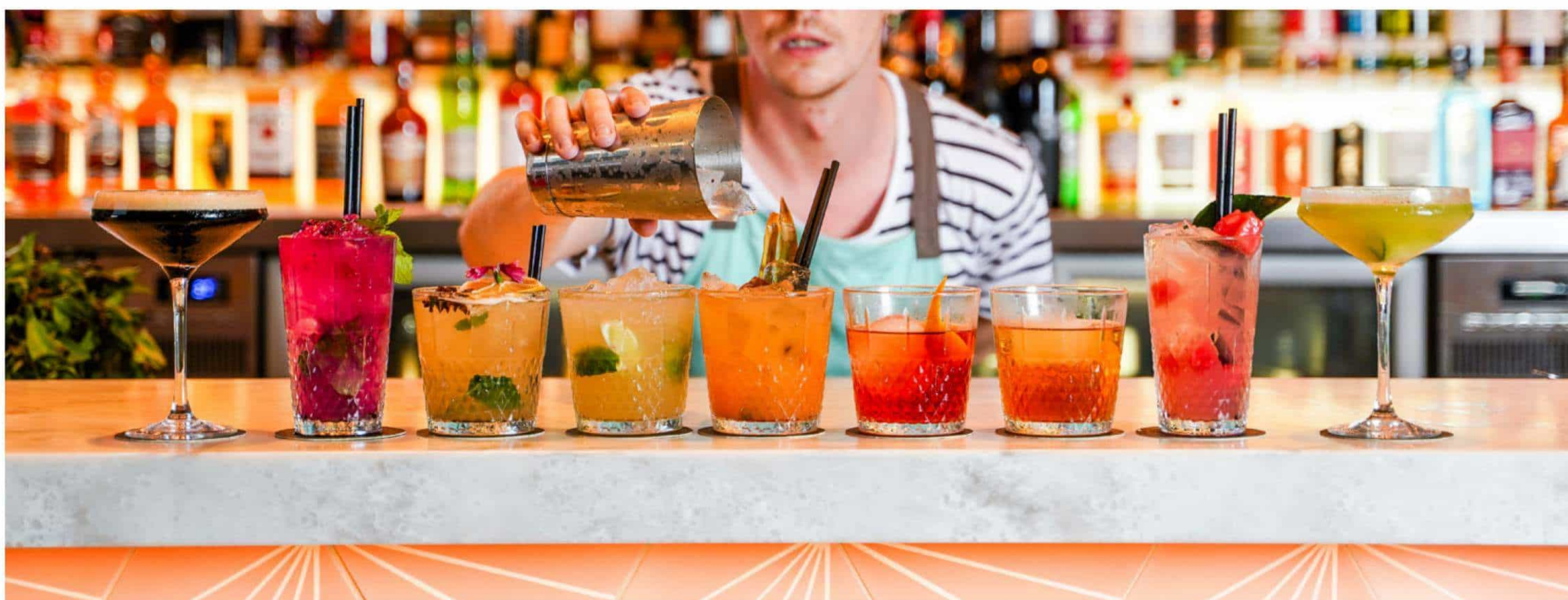
**Fish of the Moment**, with smoked confit potatoes, asparagus & saffron beurre blanc (gf)

**Potato fondant**, with wilted spinach, butternut, parsnip crisp, roasted broccolini & brown caper butter dressing. (dfo,v)

## DESSERT

**Coconut Panna Cotta** with berry compot, mango coulis & coconut dust (gf,df,v,vegan)

**Dark Chocolate Torte**, with baileys cream & burnt white chocolate (df)



A minimum order of 20 is required for each package. We are able to modify or provide alternative options that can meet any and all dietary restrictions. All catering & dietary requirements must be submitted ten business days prior to your function.





# BEVERAGE PACKAGES

## CLASSIC

**2 HOURS \$36 | 3 HOURS \$44 | 4 HOURS \$50 | ADD BASIC SPIRITS FOR \$10PP**

### WINE standard glass

Zilzie, BTW NV Brut (VIC)  
Zilzie, BTW Pinot Grigio (VIC)  
Zilzie, BTW Sauvignon Blanc (VIC)  
Bouchard Aine & Fils Rosé  
Zilzie, BTW Cabernet Merlot (VIC)

### TAP BEER schooners

Stone & Wood Pacific Ale  
Great Northern, Original (full strength)  
Great Northern, Super Crisp (mid-strength)  
Pure Blonde (stubbie available if tap not in your event space)  
VB  
Somersby Apple Cider (canned)

### NON ALCOHOLIC in addition to soft drinks

Heaps Normal XPA  
Peroni Zero (stubbie)  
Lyers Non-Alcoholic Cans: Gin & Tonic, Prosecco, & Aperol  
Crodino

## PREMIUM

**2 HOURS \$46 | 3 HOURS \$54 | 4 HOURS \$62 | ADD BASIC SPIRITS & TAP 'READY TO DRINK'**

### WINE standard glass

|                                    |                                     |
|------------------------------------|-------------------------------------|
| Mumm Tasmania Sparkling Brut (TAS) | Holm Oak "Protege" Pinot Noir (TAS) |
| Little Angel Sauvignon Blanc (NZ)  | Rocky Gully Cabernet (WA)           |
| Endless Summer Pinot Grigio (SA)   |                                     |
| Vickery "Watervale" Rielsing (SA)  |                                     |
| Howard Park Chardonnay (WA)        |                                     |
| Bouchard Aine & Fils (FRANCE)      |                                     |
| Torbreck Woodcutters Shiraz (SA)   |                                     |

### TAP BEER

All draught beers excluding Ginger Beer, Hard Rated, & Brookvale Union flavoured vodka lines

### PACKAGED BEER

Corona  
Cascade Light

### NON ALCOHOLIC in addition to soft drinks

Heaps Normal XPA  
Peroni Zero (stubbie)  
Lyres Non-Alcoholic cans: Gin & Tonic, Prosecco & Aperol  
Cordino

Please note tap options for Hard Rated & Brookvale Union vodka lines are only available in La La Land & Garden Bar

*MIN 30 GUESTS PER PACKAGE, ALL GUESTS MUST BE ON THE SAME PACKAGE, NO REFUNDS ON THE NIGHT FOR NO SHOWS, WE WILL NOT DO SPLIT PACKAGES.*





CHOOSE YOUR  
OWN ADVENTURE

## DELUXE

**2 HOURS \$79 | 3 HOURS \$102 | 4 HOURS \$120**

*Every hour past four hours: \$20pp*

### WINE

Mumm Grand Cordon (FRANCE)

Villa Sandi Prosecco (ITALY)

Little Angel Sauvignon Blanc (NZ)

Endless Summer Pinot Grigio (SA)

Vickery "Watervale" Riesling (SA)

Howard Park Chardonnay (WA)

Bouchard, Aine & Fils Rosé (FRANCE)

Holm Oak "Protege" Pinot Noir (TAS)

Torbreck Woodcutters Shiraz

Rocky Gully Cabernet (WA)

### TAP BEER

All draught beer including Ginger Beer, Hard Rated, & Brookvale Union flavoured vodka lines

### BOTTLED BEER

Corona

Cascade Light

### SPIRITS

All basic spirits (no doubles)

### NON ALCOHOLIC

Heaps Normal XPA

Peroni Zero (stubbie)

Lyres Non-Alcoholic cans: Gin & Tonic, Prosecco, & Aperol

Cordino

Please note Hard Rated & Brookvale Union flavoured vodka lines are only available in La La Land & Garden Bar.

*ALL PACKAGES REQUIER A MINIMUM OF 30 PEOPLE. PACKAGE TYPES ARE UNABLE TO BE SPLIT.  
ALL GUESTS MUST BE ON THE SAME PACKAGE. NO REFUNDS WILL BE ISSUED FOR NO SHOWS ON THE NIGHT.*







# THE PRINCE CONSORT

ENQUIRE TODAY



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