



story bridge hotel

sbh



Functions Package  
2009

At the Story Bridge Hotel we strive to exceed our guest's expectations by providing great food & beverages with fantastic customer service in an environment that is totally unique to Brisbane.

Our beautiful function rooms boast sweeping views of the Brisbane river and the city skyline, whilst the various areas available for you to use throughout the hotel offer something completely different and unique.

When your function is over, we encourage you and your guests to enjoy everything the Story Bridge Hotel has to offer, from an award winning steak restaurant and cocktail bar, to a beer garden and gaming lounge.

Our event management team will look after every detail of your event and are at all times part of the planning process to ensure everything runs seamlessly and to help in meeting your budget, all our private function rooms have a minimum spend that can be quoted by our sales manager in accordance with your requirements.

Rooms	Maximum capacity			
	Cocktail	Banquet	Theatre	Sit down
Martini bar & heritage rooms combined	550	No	No	No
Entire martini bar floor	300	No	No	No
Martini bar large room	130	No	No	No
Martini bar small room & buffet room	90	Yes	No	No
Entire heritage room floor	200	Yes	60	60
Heritage large room	120	No	60	60
Heritage small room	80	No	20	10
Signature cellar	40	Yes	20	30
Deery's restaurant & courtyard	400	Yes	No	260
** Deery's restaurant	250	Yes	No	160
Deery's courtyard	120	Yes	No	120
Shelter bar	600	Yes	No	No
Entire ground floor of the hotel	1,500	No	No	No

\*\*Conditions Apply: Deerys Restaurant subject to availability

Once you have perused what we have on offer, please do not hesitate to contact our Sales Manager, Robyn O'Neill for further details and to make appointments for viewing of rooms.

[robynoneill@storybridgehotel.com.au](mailto:robynoneill@storybridgehotel.com.au)

## SBH All Day Working Lunch

Tea & coffee on arrival

### Morning

#### Tea

Muffins or scones w jam & cream (v)  
Selection of chilled juices  
Freshly brewed coffee, selection of teas

### Lunch (choice of)

Crispy skin ocean trout, spanner crab, fennel dumpling, orange, carrot salad  
Free range organic chicken, creamed corn, lup chong, bok choy  
350g grain fed sirloin, "pazanella salad"

### A Little Something In Between

Freshly baked biscuits \$ 3.5pp  
Scones w strawberry jam & cream \$ 5.5pp  
Continuous coffee & tea \$ 3pp  
Chilled orange juice \$14 per jug  
**Two course \$52pp     Three course \$55pp**

Please Note - Room Hire: \$100 . For bookings of 10 or more people only.  
In room equipment – plasma screens, white board. Lunch may be served in either Deerys or your function room.

## SBH Famous Steak Menu

### Entree

(Served as share platters in the middle of the table)  
Organic italian pane, aged balsamic, coolmunda extra virgin olive oil  
Natural oysters, lemon, cocktail sauce  
Salt & pepper calamari, tomato & chilli mayonnaise, mixed greens, candied pepper dressing

### Main

(Served Alternatively)  
400g rump or 350g sirloin w caramelized sweet potato, thyme roasted field mushrooms

Garden salad & chips to share  
Assorted mustards for the table

### Cheese Platter

Assorted Australian cheeses w quince paste & mizura biscuits  
**Three course \$60pp**

## The Eye Fillet Delight

### Entree

(Served as share platters in the middle of the table)

Organic italian pane, aged balsamic, coolmunda extra virgin olive oil

Natural oysters, lemon, cocktail sauce & chowder bread

Salt & pepper calamari, tomato & chilli mayonnaise, mixed greens, candied pepper dressing

### Main

300g Eye Fillet w caramelized sweet potato, thyme roasted field mushrooms

Garden salad, chips, roasted vegetables to share

Assorted mustards for the table

### Cheese Platter

Assorted Australian cheeses w quince paste & mizura biscuits

**Three course \$69pp**

## A Little Bit of Everything

### Entrée

(Served Alternatively)

Soft shell crab w avocado, prawn & saffron aioli

Lamb cutlets w preserved lemon cous cous & almond yoghurt

### Main

(Served Alternatively)

Free range chicken w creamed corn, lup chong, bok choy

200g Angus eye fillet w celeriac remoulade, watercress, sliced tomato

Assorted mustards for the table

### Dessert

(Served Alternatively)

Vanilla panacotta w macerated strawberries & almond tuile

Orange & date pudding w mascarpone & caramel sauce

**Two course \$47pp    Three Course \$57pp**

Please Note - Two courses only available up until October

## Four Course Delight

Organic Italian pane, aged balsamic & extra virgin olive oil

### Entree

(Served Alternatively)

Tempura soft shell crab, prawn, avocado w lime & chilli mayonnaise  
Braised duck & porcini risotto, sugar snaps, baby carrot, sour cherry & gruyere salad (g)

### Main

(Served Alternatively)

Free range chicken w creamed corn, lup chong, bok choy  
350g sirloin "panzanella salad"

Garden salad & chips to share  
Assorted mustards for the table

### Dessert

(Served Alternatively)

Flourless orange cake, rosewater cream, bitter chocolate ganache (g)  
New York baked cheesecake, black cherry sauce, fresh berries (g)

**Four course \$62pp**

## Reef and Beef

### Canapés

Demi tasse of crab bisque, with a truffle scent

### Entree

(Alternate drop)

Rare peppered venison, black fig, persian fetta, parmesan oil, snow pea tendrils  
Roast scallops, pistachio & chilli butter, preserved lemon cous cous, minted yoghurt

### Main

(Alternate drop)

300g eye fillet, double cream mash, asparagus, porcini glaze  
½ western rock lobster, mustard & herb potatoes, tomato & tarragon butter

Garden salad & chips to share

### Dessert

(Alternate drop)

Honey pannacotta, poached plums w star anise syrup.  
Bitter chocolate tart, pistachio ice cream w chilli raspberry sauce

**Four course \$82**

## Stand Up Buffet Menu

### On arrival

Turkish bread w assorted house dips (v)  
Japanese hand rolls, wasabi, soy, ginger (g)

### Served on the buffet

Poached snapper fillets, ginger & lemongrass cream  
Cumin & saffron scented basmati rice (g) (v)  
New potatoes, double smoked bacon, roquette, dijonaise (g)  
Caesar salad, proscuitto, parmesan & garlic croutons, coddled egg dressing  
Vietnamese rice noodle salad, noc nam dressing (g)  
Bread rolls & butter

### Plus

Please choose 2 items from the list below

Prawn laksa w egg noodle, coriander, fried shallots  
Lamb tagine w moghrabieh & tazaki  
Chicken w tomato, olives, basil & chorizo sausage  
Braised beef w mushrooms, golden shallots & garlic cream sauce  
Thai beef stir fry w bean shoots, rice noodle & hoi sin sauce  
Spinach & ricotta ravioli w pumpkin, pine nuts, sage cream  
Butter chicken w saffron rice & riata

**\$48pp**

## Sit Down Buffet Menu

### On arrival

Japanese hand rolls  
Chilled shucked oysters

### Served on the buffet

Fresh king prawns  
Moreton bay bugs w citrus mayonnaise  
Whole baked snapper  
Sand crabs  
Portuguese roasted chicken  
Roasted beef  
Honey glazed roast ham on the bone  
Assorted roasted province vegetables  
Kipfler potatoes, pancetta & horseradish mayonnaise  
Warm dinner rolls w butter  
Garden salad with aged balsamic

### Cheese platter

Assorted Australian cheeses w quince paste, mizura biscuits

Freshly brewed tea & coffee

**\$105pp**

\*Conditions Apply

## *Vegetartian Options*

### **Entrée**

Heirloom tomato & buffalo mozzarella salad, basil w sherry vinaigrette (v)

Baked goats cheese tartlet, roquette, beurre bosc pomegranate (v)

Tart tatin of tomato, spinach, french shallots w balsamic syrup (v)

### **Main**

Risotto of wild mushrooms, zucchini, fennel w grana padano (v)

Spaghetti with roast tomato, broccolini, ricotta, basil (v)

Eggplant moussaka, watercress tabouleh, greek salad w vincotto (v)

## *Additional Accompaniments*

Cajun spiced lamb cutlets, coriander chutney \$4.5pp

Honey, chilli & soy chicken drumsticks \$5.5pp

Tea and coffee \$3pp

Selection of seafood bugs, oysters, prawns (**pricing TBA according to season & availability**)

Selection of assorted Australian cheeses 3 cheeses \$8pp

Selection of desserts 2 desserts per person \$8pp

## Canapes

8 items (4 x cold, 4 x hot)	\$24pp
10 items (5 x cold, 5 x hot)	\$28pp
14 items (7 x cold, 7 x hot)	\$34pp

## Cold

Confit tomato & persian feta tartlet  
Prawn & avocado tartlet  
Smoked salmon w crème fraiche on rye crostini  
Bbq pork rice paper roll w nam jim sauce  
Prosciutto wrapped asparagus w sweet corn fritter  
Grilled scallop w asian slaw  
Fresh oysters w pickled cucumber, ginger and coriander  
Bloody mary oyster shooter  
Witlof w pear, gorgonzola & walnuts  
Peking duck pancakes w enoki mushroom & hoi sin  
Cucumber crostini w smoked salmon & dill crème fraiche  
Asparagus wrapped in prosciutto  
Japanese hand rolls, wasabi, soy & ginger (g)

## Warm

Mini calzones w chorizo & tomato  
Moroccan lamb skewers w tazaki  
Truffled mushroom & goat cheese tartlet  
Honey soy chicken skewers w noc cham  
Arancini balls w pumpkin, caramelized onion & feta  
Petite fillet mignons w horseradish cream  
Pancetta, confit shallot & smoked mozzarella tartlet  
Wagyu & herb meatballs w spicy bbq sauce  
Preserved lemon risotto cake topped w chevre, almonds & coriander  
Coconut & almond meal crumber prawns w chilli, lime dressing  
Sbh hand made sausage rolls

## Fork Dishes

\$12pp (choose two options)  
Prawn laksa w egg noodle, coriander, fried shallots  
Lamb tagine w moghrabieh & tazaki  
Chicken w tomato, olives, basil & chorizo sausage  
Braised beef w mushrooms, golden shallots & garlic cream sauce  
Thai beef stir fry w bean shoots, rice noodle & hoi sin sauce  
Spinach & ricotta ravioli w pumpkin, pine nuts, sage cream  
Butter chicken w saffron rice & riata

## Beverage Packages

These packages are available on a consumption basis, tailor made packages are available.

### Standard Package

killawarra cuvee brut yalumba 'y' unwooded chardonnay Yalumba Y S/Blanc yalumba 'y' shiraz victoria bitter xxxx gold draught beer soft drinks	\$25pp \$32pp \$36pp	2 hours 3 hours 4 hours
---	----------------------------	-------------------------------

### Superior Package

redbank emily cuvee brut yalumba eden valley chardonnay yalumba barossa shiraz victoria bitter xxxx gold draught beer soft drinks & freshly squeezed orange juice	\$28pp \$36pp \$43pp	2 hours 3 hours 4 hours
--	----------------------------	-------------------------------

### Premium Package

<b>sparkling wine</b> jansz nv		
<b>white wine</b> heggies vineyard riesling vasse felix semillon yalumba fdw 7c chardonnay giesen sauvignon blanc	\$37pp \$46pp \$53pp	2 hours 3 hours 4 hours
<b>red wine</b> wirra wirra church block cabernet blend smith & hooper merlot Ringbolt Margaret river cabernet Sauvignon	\$37pp \$46pp \$53pp	2 hours 3 hours 4 hours
beers heineken xxxx gold draught beers soft drinks & freshly squeezed orange juice		

## Terms and Conditions for Functions & Events at the Story Bridge Hotel

### Confirmation

A booking is confirmed by signing the Terms & Conditions form and forwarding the requested deposit within three (3) days of receiving this documentation. Upon clearance of the payment a confirmation letter will be sent. If the deposit and registration form are not received, management reserves the right to cancel the booking and allocate the space to another client.

A deposit is calculated at \$500.00 or 20% of the estimated function charge, whichever is greater. Deposits can be paid by credit card, cash, EFTPOS or cheque (pending approval). SBH accepts American Express, Diners, Bankcard, mastercard, and Visa. All function bookings from 01/11/09 to 31/12/09 are required to pay 50% of the total committed function spend 30 days prior to the function date.

All 21+ birthday functions must have a security guard at the hosts expense of \$150.

In certain exceptional and unforeseen circumstances it may be necessary to assign a different area for your function, providing sufficient notice where possible.

### Payment

The terms and conditions form signatory is liable for payment of all charges associated with the function. Company or personal cheque cannot be accepted no less than seven (7) days prior to the event. Half of the estimated value of the function must be paid a minimum of 30 days prior the function. Full payment for the function must be made prior to the conclusion of the function.

### Cancellation

Notification of cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

Notice of 30 days or more prior to the function, deposit will be refunded in full.

Notice between 30 – 5 days 25% deposit is forfeited.

Notice of 4 days or less 100% deposit is forfeited.

All bookings made for the months of November and December will not receive a refund if cancelled anytime during the year.

### Final Function Details

Information regarding room set-up, menu and audio visual equipment is required seven (7) days prior to the function and fourteen (14) days prior during November and December

**1 - 100 guests** – the confirmed number of guests attending the function is required by 12 noon four (4) days prior to the event, for catering and billing purposes.

**101 to 200 guests** – the confirmed number of guests attending the function is required by 12 noon six (6) days prior to the event, for catering and billing purposes.

**201 guests upwards** – the confirmed number of guests attending the function is required by 12 noon eight (8) days prior to the event, for catering and billing purposes.

*Should a confirmed number not be received by written confirmation the attendance indicated in the Terms & Conditions form will be taken as final and will be charged accordingly.*

### Venue Access & Availability

The venue hire allows you early access to the function room prior to your function, depending on other functions booked. It is the responsibility of the client to advise SBH Sales Manager of any additional access requirements in writing prior to the function.

### Function Rooms

Function rooms that are booked for exhibitors and/or displays will be charged at full rates in accordance with the current room hire charge rates. The client must submit plans for exhibition and all other set-ups produced by outside contractors and must obtain approval by the Functions Manager thirty (30) days prior to the function. All functions must operate within recognised Fire Safety Regulations. Heritage Rooms, Martini Rooms and Signature Cellar are licensed until 12am.

### Deliveries

Deliveries must be clearly marked and should be made to our Loading Dock located in the car park on Main Street, prior to 10am Mon-Fri. Please advise our Sales Manager in advance of any goods that will be delivered to the Hotel.

### Surcharges

A surcharge of 10% is applicable on Sundays and 15% on Public Holidays

### Responsible Service of Alcohol

**\*\*All guests' must adhere to the current laws of the Queensland Liquor licensing department\*\***

The Story Bridge Hotel Management and staff, including our contracted crowd controllers, support the responsible service of alcohol. The Story Bridge Hotel and staff abide by all relevant legislation relating to the service and supply of liquor and this is reinforced and practiced in daily operations. Management and staff of the Story Bridge Hotel are trained in the responsible service and supply of alcohol, and a register and copy of the Statements of Attainment of all staff are kept at the venue.

### Minors

Please Note: All steaks are served medium

Minors will not be permitted to enter premises unless exempt under the Liquor Act 1992. Additionally, minors will not be served alcohol. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age. Staff are trained in the acceptable evidence of age. Only the following types of ID will be accepted where there is any doubt that a person is under 18:

- A current driver's licence or learner's permit ( valid with photo )
- A current passport ( from any country-valid with photo )
- An Australian government-issued proof-of-age card ( 18+ card )
- Foreign driver's licence with a photo and date of birth of licence holder. Where a foreign driver's licence is not written in English, an international drivers permit issued in the foreign country of origin and including a photo of the licence holder and translation ) must be presented with the foreign driver's licence.

Anyone obtaining alcoholic beverages for consumption by minors will be removed from the premises. Management will support staff who practice and enforce ID checking.

#### **Unduly intoxicated and disorderly patrons**

Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Story Bridge Hotel will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons.

#### **Entertainment**

All entertainment requested is at the cost of the client. No smoke machines etc permitted to be used in the function rooms. It is the responsibility of the client to pay for any smoke alarms set off by the entertainer or clients. Decorations supplied by the client must be pre-approved by management and any damage caused by these decorations the client will be liable.

#### **Equipment**

SBH does not accept responsibility for damage, or loss of, any client's property left in the premises prior to, during or after a function. Please advise the Functions Department when anything is being delivered prior to your event, and safe storage will be arranged. All equipment for the Heritage Room and Martini Bar is to be delivered via the fire escape on the Baildon street side of the hotel. No metal (alfoil) tails or metal (alfoil) balloons are permitted in any area of the venue. No smoke, karaoke or duke box machines allowed due to noise and fire regulations.

Any damage caused to the hotel property of fittings during a function is the financial responsibility of the client. Use of walls for display material and nails, staples or tape attachment to floors or ceiling is not permitted.

#### **Prices**

All prices are inclusive of GST and are valid to 31<sup>st</sup> December 2009. Every possible effort is taken to maintain prices, but these are subject to change at the Management's discretion to allow for market cost variations and the introduction of any statutory taxes.

#### **Annulment of agreement**

Should SBH be prevented from implementing its services due to circumstances beyond its control (such as power failures, fire, flooding, natural disasters, strikes or acts of god) the said agreement or service will be made null and void at the discretion of SBH.

All information is correct at time of printing and is subject to change without notice.

Once you have read all the Terms and Conditions, please complete this agreement, print out and return to the Sales Manager. Please note that no bookings will be confirmed until the signed agreement has been received.

- Fax: (07) 3393 0926 Attention: Robyn O'Neill
- Email: [robynoneill@storybridgehotel.com.au](mailto:robynoneill@storybridgehotel.com.au)

**I agree to all the above terms and conditions and the committed minimum spend:**

SIGNED \_\_\_\_\_ DATE \_\_\_\_\_

PRINT NAME \_\_\_\_\_ COMPANY \_\_\_\_\_

MINIMUM SPEND \$ \_\_\_\_\_

**Conformation of final payment details:**

Function Name: \_\_\_\_\_

Function Date: \_\_\_\_\_

Please tick card type:  Mastercard  Visa  
 Diners  American Express

Amount Authorised: \$ \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

Name on Card & Signature: \_\_\_\_\_

OTHER METHOD OR PAYMENT: \_\_\_\_\_