



SBH

STORY BRIDGE HOTEL
FUNCTION PACKAGE



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, for further details and to make appointments for viewing of rooms.

sales@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)

Market fresh grilled fish w white asparagus, salsa verde & fries

Pan-roasted spatchcock w smoked basmati & black rice pilaf, citrus yoghurt

350g sirloin (100 day grain fed new England) w olive bread, tomato, cheddar & mustard cress

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 (afternoon tea)

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)

Warm turkish bap, 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)

Warm turkish bap, 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 angus eye fillet central (qld, pasture fed, finished on grain) w olive oil mash, mushrooms & spinach

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)

Pan-roasted spatchcock w smoked basmati & black rice pilaf, citrus yoghurt

300g angus eye fillet central (qld, pasture fed, finished on grain) w olive oil mash, mushrooms & spinach

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

Warm turkish bap, aged balsamic, coolmunda 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)

Pan-roasted spatchcock w smoked basmati & black rice pilaf, citrus yoghurt
350g sirlion (100 day grain fed new England) w olive bread, tomato, cheddar & mustard cress

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

Vegetarian 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
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 crumbed 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 & tzatziki
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	\$25pp	2 hours
yalumba 'y' shiraz	\$32pp	3 hours
victoria bitter	\$36pp	4 hours
xxxx gold draught beer		
soft drinks		

Superior Package

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

Premium Package

sparkling wine		
jansz nv		
white wine		
heggies vineyard riesling		
vasse felix semillon		
yalumba fdw 7c chardonnay		
giesen sauvignon blanc	\$37pp	2 hours
red wine	\$46pp	3 hours
wirra wirra church block cabernet blend	\$53pp	4 hours
smith & hooper merlot		
Ringbolt Margaret river cabernet Sauvignon		
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 01/11/10 to 31/12/10 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 \$200.

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.

Please Note: All steaks are served medium

Minors

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 9 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 31st December 2010. 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: Sales Manager
- Email: sales@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: _____ Auth Code: _____

Name on Card & Signature: _____

OTHER METHOD OR PAYMENT: _____