

S P E C I A L E V E N T P A C K A G E S

WE FUNCTION VERY WELL

PHONE: 3391 2266 | 200 MAIN ST, KANGAROO POINT WWW.STORYBRIDGEHOTEL.COM.AU



WE STRIVE TO EXCEED GUEST'S EXPECTATIONS BY GOING ABOVE AND BEYOND

At the Story Bridge Hotel we strive to exceed guest's expectations by going above and beyond to make your event one that you will always remember. With nine unique spaces all with different features and styles, we are able to cater for just about anything. Our dedicated sales team will help to create a custom event just for your special day.

THE PERFECT EVENT

Thank you for considering the Story Bridge Hotel for your special event! With over 40 years experience and winner of the prestigious QHA Hotel of the Year Award, we love bringing your event to life and are here to help with all your function needs.

Our iconic heritage listed venue is one of Brisbane's most sought after event venues, and with good reason.

The Story Bridge has classic architecture both inside and out, offering a number of separate spaces for small, medium or large events and the gorgeous style of the hotel allows you to add as much or as little as you'd like to your function space to personalise your event.

With 9 function spaces to choose from, or one iconic venue for a super-sized event, we can cater for any style of event, small or large, casual or formal, cocktail or sit-down.

Our signature event spaces - the Heritage and Martini rooms - are housed on the upper levels of the original heritage listed building, with a westerley aspect over Main Street. Both are unique and easy style, with a private bar and amenities on each level, and a wrap-around balcony offering panoramic views of the city and river. Our signature a la carte restaurant, Deery's, also tranforms into a stunning room for larger sit-down events, with our ground floor Pop Up space perfect for guests wanting a blank canvas to style their own truly unique event.

Still want to be a part of the action?

Our semi-private area, The Chill Lounge, is located off the Shelter Bar located on the ground floor, affording you and your guests a VIP expereince in your own function space, but close enough to enjoy the energetic and fun atmosphere of the hotel.

Which ever space you choose, we guarantee to delight you and your guests and our aim is to provide an unforgettable experience; not just for you, but for each of your guests.

Our Executive Chef, Jason Smith, creates menus seasonally from only the freshest produce, ensuring all our events are one of a kind and that we're flexible to suit all your specific needs.

You are free to select from a set beverage package or bar tab, and whichever you prefer, our managers will ensure that guests are well cared for.

EVENT SPACES

THE MARTINI ROOM

Located on the top floor of the Hotel, the Martini Bar is one of Brisbane's most unique and glamorous function venues. The Martini Level is made up of three private rooms connected by verandas which offer stunning, pristine views of the cityscape, river and iconic Story Bridge. The spaces are suitable for 80 to 250 guests. The sophisticated and intimate atmosphere makes the Martini Bar the perfect venue for special birthday celebrations, engagement parties, cocktail weddings and Christmas parties. Complimentary use of our in- house sound system including aux connectivity, microphone and plasma screens is available as a standard inclusion

HERITAGE ROOM

Our beautiful Heritage Room on the first floor of the Hotel is a beautiful space made up of a large dining room and smaller reception room. Featuring the hotel's original hardwood floors and wrap around verandas, it creates the perfect setting for dinners, conferences or receptions for up to 50 guests, or can be transformed into a stylish cocktail space for up to 150 guests. With views of the river, city and iconic Story Bridge, it offers a truly magnificent setting for your next function. Complimentary use of our in-house sound system including aux connectivity, microphone and plasma screens is available as a standard inclusion





THE SIGNATURE CELLAR

Located beneath the Corner Bar the Signature Cellar is a unique private dining room which carries all the history of the 19th century hotel complete with original brickwork and polished concrete floors. Once the Story Bridge Hotel's actual wine cellar, the room now offers an intimate and secluded space perfect for both sit down or cocktail occasions. Complimentary use of our in-house sound system including aux connectivity, microphone and plasma screen is available as a standard inclusion

EVENT SPACES

SBH POP UP

The SBH Pop Up space on the ground floor is perfect for all events as it can be transformed into just about anything. With its own private bar and balcony, this modern room is perfect for events needing a blank canvas to make their mark. Suitable for up to 50 guests sit down and 150 guests cocktail. With its great access to the Shelter Bar, the party will continue even after the official event is finished. Complimentary use of our in-house sound system, microphone, plasma screen, and projector screen is available as a standard inclusion.

THE CHILL LOUNGE

The Chill Lounge is located off our Shelter Bar on the ground floor of the hotel. It is a semi-private space which can be reserved exclusively for special events for up to 80 guests cocktail style. You and your guests can enjoy the VIP experience while still remaining a part of the Shelter Bar's fun and friendly atmosphere.





DEERY'S ALCOVE

Deery's Alcove is located off the side of the award winning Deery's Restaurant and Smokehouse. The space can be separated with curtains for a more intimate and private dining experience or left open to enjoy the restaurant. Deery's Alcove can cater for up to 25 guests seated and features original brickwork and ornate pressedmetal ceiling. Complimentary use of our in-house sound system including aux connectivity, plasma screens, and projector screen is available as a standard inclusion.

EVENT SPACES

AT THE STORY BRIDGE HOTEL



DEERY'S RESTAURANT

Deery's Restaurant and Smokehouse located on the ground floor of the hotel is our premier dining space. Suitable for up to 160 guests sit down, it is the perfect space for receptions, dinners and celebrations. Its timber décor and views to the river make for a perfect dinner setting. With its extensive wine room featuring an impressive cellar collection, we will have the perfect wine for your special event. Complimentary use of our in-house sound system including aux connectivity, plasma screens, and projector screen is available as a standard inclusion.

MAIN ST BAR & EATERY

Main St Bar & Eatery is a boutique area for your next cocktail or sit down function. This bright and fresh space is located on the bottom floor of the hotel and is able to accommodate up to 200 guests stand up and 120 guests sit down. Main St Bar & Eatery is the perfect setting for your engagement party, birthday or wedding celebration. Complimentary use of our in-house sound system including aux connectivity, plasma screens, and projector screen is available as a standard inclusion.



ROOM CAPACITIES

ROOMS COCKTAIL BANQUET THEATRE SIT DOWN MARTINI & HERITAGE COMBINED NO NO NO 450 ENTIRE MARTINI BAR FLOOR 250 NO NO NO MARTINI BAR LARGE ROOM 120 NO NO NO MARTINI SMALL ROOM & BUFFET ROOM 80 YES NO NO ENTIRE HERITAGE ROOM FLOOR 150 YES 60 50 HERITAGE LARGE ROOM 90 NO 50 50 HERITAGE SMALL ROOM NO 20 10 50 YES SIGNATURE CELLAR 40 20 25 **DEERY'S RESTAURANT & SMOKEHOUSE** 250 YES NO 160 MAIN STREET BAR & EATERY 250 YES NO 160 SHELTER BAR YES 700 NO NO ENTIRE GROUND FLOOR OF THE HOTEL 1,500 NO NO NO **ENTIRE HOTEL - UPPER & LOWER LEVELS** 3,000 NO NO NO SBH POP UP 120 YES 60 50 CHILL LOUNGE 80 NO NO 40

story bridge hotel

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FAMOUS CANAPES

6 ITEMS (3 X COLD, 3 X HOT) \$21PP W SUBSTANTIAL ITEM \$33PP 8 ITEMS (4 X COLD, 4 X HOT) \$28PP W SUBSTANTIAL ITEM \$40PP 10 ITEMS (5 X COLD, 5 X HOT) \$35PP W SUBSTANTIAL ITEM \$47PP 12 ITEMS (6 X COLD, 6 X HOT) \$42PP W SUBSTANTIAL ITEM \$54PP

COLD ITEMS

Peking duck pancakes, bean shoots, fresh coriander, crispy shallots & hoisin
Poached chicken & hazelnut sandwiches, rocket & Japanese mayo
Fresh Mooloolaba prawns, spiced cocktail sauce (GF)
Chargrilled lamb tartlet, hommus, smoked tomato & yoghurt
Roast pumpkin & cherry tomato tart, goats curd & basil (V)
Japanese hand rolls, wasabi mayo, ginger & soy (V) (GF)
Scallop ceviche spoons, charred pineapple & chilli salsa (GF)
Smoked tomato & pumpkin frittata, red pepper jam & fetta (V) (GF)
Confit salmon, French shallot & horseradish blini, Avruga caviar

HOT ITEMS

Braised beef cheek pie, whipped potato Parmesan crumbed button mushrooms, garlic aioli Confit pork belly, panko crumbs, mustard mayo Indian spiced chicken skewers, corianders yoghurt (GF) Pumpkin & provolone arancini, kewpie mayo (GF) (V) Open chicken & Swiss brown mushroom pie, crumbled fetta Puff wrapped cheese kranskys, tomato relish Twice baked cheese soufflé, sriracha mayo (V) (GF) Chicken karaage skewers, tonkatsu dip (GF)

SUBSTANTIAL ITEMS CHOOSE TWO:

Indian butter chicken, basmati rice, raita & naan Slow-braised beef brisket on garlic & herb potatoes, wild rocket salad (GF) Creamy chicken & swiss brown penne w/ baby spinach, pesto & aged parmesan Smoked chorizo & braised tomato orrechiette pasta, baby peas & pecorino Spinach & ricotta tortellini w/ tomato sugo parmesan and rocket salad (V)

OPTIONAL EXTRAS

ON ARRIVAL

SBH house dips, lavosh & croute / \$5pp Maple roasted mixed nuts / \$3.5pp

HAM STATION

Warm glazed ham on the bone, w/ traditional accompaniments, mustards, pickles & assorted breads **\$12pp** / Minimum 30 guests

AUSTRALIAN CHEESE STATION

Chef's selection of the finest Australian cheese, quince paste, dried fruit, crispbreads & lavosh / **\$10pp** / Minimum 30 guests

ANTIPASTO STATION

Cured meats & salami, marinated & pickled vegetables, Persian feta, selection of dips, house marinated olives, breads & lavosh / \$12pp / Minimum 30 guests

PRAWN / OYSTER STATION P.O.A

Mooloolaba ocean king prawns OR freshly shucked oysters served w/ lemon, lime & assorted dipping sauces / Market price / Minimum 30 guests

SOMETHING MORE SUBSTANTIAL

Mini smoked hot-dog, grilled onions, cheese & American mustard / **\$6pp** Wagyu beef sliders, cheese, tomato relish, lettuce & pickle mayo / **\$6pp** Slow braised beef cheeks, garlic & herb potatoes / **\$16** Charred lamb fillet, classic Greek salad w/ fetta, Kalamata olives, e.v.o, fresh lemon & oregano / **\$16** Grilled Atlantic salmon, nicoise w/ baby cos, soft boiled egg, green beans & cherry tomatoes / **\$16** Smoked tomato & pumpkin frittata, baby cress & avocado salad / **\$16**

SOMETHING SWEET TO FINISH

Baby lemon meringue pies / **\$3pp** Raspberry & chocolate jelly cups, double cream / **\$3pp** Mini caramel tarts / **\$3pp** Petite chocolate & macadamia tarts / **\$3pp**

CAKEAGE

Please note cakeage is not contingent to the minimum spend requirement. There are 3 options to choose from:

 \$2.00 per head for simple cut the cake and place on side plates generally used for small type functions (i.e. medium sized stand up functions 60 guests, medium sized sit down for 20-40)

2. \$6.50 per head to plate the cake as a dessert on side plate with fresh cream & fruit coulis

3. \$60 flat rate for large type functions for simple cut the cake and place on platters to be served with cocktail napkins. (i.e. function for 40-50 plus)

TAILOR YOUR OWN

2 COURSES \$60 PER PERSON / 3 COURSES \$75 PER PERSON ADD CANAPES ON ARRIVAL \$15 PER PERSON

PLEASE CHOOSE TWO DISHES PER COURSE (SERVED ALTERNATIVELY)

TO START

Warm bread roll w/ butter

ENTREES

Breaded artichoke, carrot purée, wild rocket & walnut salad, aged balsamic

Classic prawn cocktail w/ fresh Mooloolaba king prawns, baby cos, cocktail sauce & pink grapefruit (GF)

Atlantic salmon gravlax, crushed potatoes, shaved fennel & watercress salad, horseradish crème (GF)

Twice cooked pork belly, pineapple & coriander salsa, chilli caramel (GF)

Two finger lamb rack, cauliflower purée, French lentil salsa & jus (GF)

Freshly shucked oysters, wakame salad & sesame soy dressing

Roast duck breast, cucumber & lychee sauce, crispy shallot, nahm jim (GF)

MAINS

Chargrilled 200g eye fillet, potato galette, Persian fetta, charred asparagus & jus (GF) Grilled fish of day, herbed new potatoes, steamed greens, sauce vierge (GF) Confit duck leg, braised red cabbage, potato fondant & orange marmalade glaze (GF) Roast corn-fed chicken breast, steamed Asian greens, jasmine rice & red curry broth (GF) King rib pork cutlets, honey-roasted baby carrots, parsnip purée & spiced apple compote (GF) Buffalo ricotta & spinach ravioli, pumpkin purée, brown sage & pinenut butter (V) Ocean king prawns, creamed potatoes, sautéed spinach & salsa verde (GF) Chargrilled 300g Black Angus sirloin, rosemary potato gratin, pea purée, bone marrow jus (GF)

DESSERTS

Assorted Australian cheese plate, quince paste, dried fruit & lavosh Vanilla bean panna cotta, fresh mango salsa & biscotti White chocolate & macadamia tart, berry compote, Persian fairy floss Lemon curd tart, meringue, praline crunch, fresh berries & cream Warm apple & berry crumble, salted caramel ice cream Italian summer meringue, double cream, fresh berries & passionfruit glaze Triple choc brownie, salted caramel sauce & vanilla bean ice cream

SIT DOWN BUFFET

\$90 PER PERSON / MINIMUM 50 GUESTS

SEAFOOD CANAPÉS ON ARRIVAL

Freshly shucked oysters w/ shallot dressing Smoked salmon rillete w/ horseradish cream on bilini Mooloolaba ocean king prawns w/ cocktail sauce

ON THE BUFFET

Variety of warm breads & sourdough w/ butter

Ham station (warm honey-glazed ham) carved to order w/ assorted mustards & accompaniments

HOT DISHES

Sesame-crusted grilled Atlantic salmon fillets Whole roasted Barcoo rib fillet w/ seeded mustard & red wine jus Lemon & oregano baked half baby chickens Honey and soy glazed Berkshire pork fillet w/ apple compote Buttered new potatoes w/ fresh herbs Steamed seasonal greens w/ toasted pine nuts

SALADS

Baby cos leaves, garlic croutons w/ coddled eggs, smoked bacon & parmesan

Mixed leaf salad w/ cherry tomatoes, red onion, cucumber, black olives, fetta & a lemon dressing

TO FINISH

Boutique cheese platters w/ quince paste, dried fruits & lavouche

Petite chocolate & macadamia tarts

Baby lemon meringue pies

FAMOUS STEAK MENU

\$70 PER PERSON / MINIMUM 12 GUESTS



ENTREE

Served as share platters in the middle of the table

Warm Turkish bread w/ house made dips

Fresh shucked natural oysters, lemon, lime & cocktail sauce

Salt & pepper calamari, caper & chive mayo

MAIN

Chargrilled 400gram Black Angus rump steak, potato & rosemary gratin, broccolini, garlic parsley butter & red wine jus

ON THE SIDE

SBH Chips

Crunchy Mixed leaf salad, house dressing

TO FINISH

Served as share platters in the middle of the table

Assorted Australian cheese, quince paste, dried fruit, biscuits & lavosh



BEVERAGES PACKAGES

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BEVERAGE PACKAGES

FOR FUNCTIONS EXCEEDING 50 GUESTS

Tap beer is available in the Heritage Large and Martini Large rooms only Bottled beer will be served in other function spaces according to your selected package

STANDARD PACKAGE

Tap Beer: 4X Gold & Hahn Super Dry Sparkling: Angas Brut NV White Wine: Yalumba Y Series Sauvignon Blanc Red Wine: Yalumba Y Series Shiraz Soft Drinks: All standard Soft Drinks + OJ

\$30pp 2 hours / \$38pp 3 hours / \$45pp 4 hours

SUPERIOR PACKAGE

Tap Beer: 4X Gold & Hahn Super Dry Sparkling: Redbank Emily Cuvee Brut White Wine: Hill Smith Chardonnay & Giesen Sauvignon Blanc Red Wine: Yalumba Barossa Patchwork Shiraz Soft Drinks: All standard Soft Drinks + OJ

\$36pp 2 hours / \$45pp 3 hours / \$53pp 4 hours

PREMIUM PACKAGE

Tap Beer: Peroni Leggera & HeinekenSparkling: Jansz NVWhite Wine: Heggies Riesling, Langmeil Chardonnay & Giesen Sauvignon BlancRed Wine: Wirra Wirra Church Block Cabernet BlendSoft Drinks: All standard Soft Drinks + OJ

\$40pp 2 hours / \$50pp 3 hour / \$60pp 4 hours

BAR TAB OPTIONS

EACH FUNCTION ROOM IS STOCKED SPECIFICALLY FOR YOUR EVENT TO ENSURE YOUR REQUIREMENTS ARE MET PERFECTLY

Tap beer is available in the Heritage Large and Martini Large rooms only, for groups exceeding 60 guests. Both these roooms have two taps available - please choose accordingly

DOMESTIC TAP BEER

XXXX Gold / 4.0 Hahn Super Dry / 5.1 Pure Blonde / 5.1 Coopers Pale / 5.5 Tooheys New / 4.7 James Squire 150 lashes / 5.5 Stone & wood Pacific Ale / 6.0 Carlton Draught / 4.7 Great Northern Original / 4.7

285ml pot / midi

IMPORTED TAP BEERS

Peroni Leggera / 5.2 Peroni / 6.5 Heineken / 5.9 Asahi 7.5

285ml pot / midi

DOMESTIC PACKAGED BEER

Cascade Light / 5.2 Boags Light / 5.2 Hahn Premium Lite / 5.2 Carlton Midstrength / 5.0 XXXX Gold / 5.2 Hahn Super Dry / 6.5 Carlton Draught / 5.5 Pure Blonde / 6.5 Tooheys Extra Dry / 6.5 Tooheys Extra Dry / 6.5 Tooheys New / 5.5 Little Creatures Bright / 8.0 Boags Premium / 7.5 Coopers Pale / 7.0 Great Northern Original / 7.0

IMPORTED PACKAGED BEER

Asahi / 8.6 Corona / 8.0 Peroni Azzuro / 8.0 Peroni Legerra / 7.0 Heineken / 7.5

TAP CIDER

Somersby Apple / 5.7

PACKAGED CIDER

Magners / 8.5 Somersby Apple / Pear / Blackberry / 6.5

SBH BASIC SPIRITS W/ MIXERS

Bundaberg Rum / 8.0 Johnny Walker Red / 8.0 Jim Beam Bourbon / 8.0 Jose Cuervo Tequila / 8.1 Smirnoff Vodka / 8.0 Gordon's Gin / 8.0 Bacardi Rum / 8.0

If you have a favourite spirit that is not on the list, please let us know and we will ensure it is available at the bar for you on the night

CLASSIC COCKTAILS

Margarita / 16 Mojitos / 12 Cosmopolitan / 18 Caipiroska / 15 French Martini / 18 Martini / 18

Or request your favourite

SOFT DRINK

285ml Postmix / 3.6 Coke 330ml / 3.8 Diet Coke 330ml / 3.8 Coke No Sugar / 3.8 Red Bull / 6.4 Santa Vittoria 250ml / 3.2

WINE LIST

CHAMPAGNE & SPARKLING

Redbank Emily Cuvee Brut, Yarra Valley, Victoria / 38.0 Jansz NV, Tamar, Tasmania / 52.0 Chandon NV, Yarra Valley, Victoria / 58.0 Pol Roger NV Brut, Epernay France / 120.0 Veuve Clicquot NV, Reims, France / 130.0

WHITE WINE

Heggies Vineyard Riesling, Eden Valley South Australia / \$45 Vasse Felix Sauvignon Blanc Semillion, Margaret River, Western Australia / \$43 Giesen Sauvignon Blanc, Marlborough New Zealand / \$42 St Clair Sauvignon Blanc, Marlborough New Zealand / \$45 Oakridge "Over the Shoulder", Pinot Grigio, Yarra Valley, Victoria / \$40 Hill Smith EV Chardonnay, Eden Valley South Australia / \$42 Langmeil High Road Chardonnay, Barossa Valley, South Australia / \$45 Domaine Chandon Chardonnay, Yarra Valley, South Australia / \$55 Craggy Range Kidnappers Chardonnay, Hawkes Bay, New Zealand / \$75 Yalumba Christobels Moscato, Barossa Valley, South Australia / \$40

ROSE

Roger & Rufus Grenache Rose, Barossa Valley, South Australia / 42.0

RED WINE

Pencarrow Pinot Noir, Marlborough, New Zealand / \$46 Kooyong Massale Pinot Noir, Mornington Penninsula, Victoria / \$70 D'Arenberg Original Grenache Shiraz, McLaren Vale, South Australia / \$42 Wirra Wirra Church Block, McLaren Vale, South Australia / \$45 Henschke Henry's Seven Shiraz Grenache Eden Valley, South Australia / \$60 Ringbolt Cabernet Sauvignon, Margaret River, Western Australia / \$45 Bowen Estate Cabernet Sauvignon, Coonawarra, South Australia / \$45 Yalumba Patchwork Shiraz, Barossa Valley, South Australia / \$40 Brokenwood Shiraz, McLaren Vale, Beechworth, Victoria / \$55 John Duval Plexus Shiraz, Barossa Valley, South Australia / \$75 Yalumba Paradox Shiraz, Barossa Valley, South Australia / \$85

LOOKING FOR SOMETHING SPECIAL

The Story Bridge Hotel has an extensive wine list and an impressive cellar collection featuring back vintage, hard to find labels and iconic Australian brands, so if you have a special wine in mind please ask to see Deery's Restaurant wine list or discuss your preferences with our wine team.

OPTIONAL EXTRAS

EVENT STYLING WITH BEAUTIFUL WEDDINGS

Copper Package POA

Silver Package POA

Gold Package POA







SBH SIT DOWN WEDDING PACKAGE

50 guests 4 x famous canapes 2 course alternative drop Wedding cake plated w/ cream & coulis 4 hour superior beverage package

\$120pp

DJ'S Party on Promotions djenriched@musician.org / 0449 084 072

LIVE MUSIC Dan Munn / danmunnmusic@gmail.com

THEMING Beautiful Weddings justine@beautifulweddings.com.au / 0431 412 168

CASINO TABLES Love 2 Party / www.love2party.com.au info@love2party.com.au / 1300 568 327

PHOTO BOOTH \$500 for 2.5h / Ask our Sales Manager for further details

BALLOONS & DECORATIONS

Partyworks / lee@partyworks.com.au / 07 3836 3491

ACCOMMODATION

Quest on Story / 07 3249 8400 Il Mondo Apartments / 07 3392 0111 Bridgewater Quest / 07 3391 5300

TERMS & CONDITIONS

MINIMUM SPEND

To book a function at the Story Bridge Hotel a prepaid minimum spend, as advised by your Sales Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for seven (7) days from the date of issue. Tentative bookings will be held for five (5) days.

CONFIRMATION

A booking is confirmed by signing the Booking Form and forwarding the requested deposit within 3 (three) days of receiving this documentation. Upon clearance of the payment a confirmation email 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.

DEPOSITS

A deposit is calculated at \$500 or 20% of the minimum spend, whichever is greater. Deposits can be paid by credit card, cash, EFTPOS or cheque (pending approval). SBH accepts American Express, Diners, MasterCard and Visa. All function bookings for November and December are required to pay 50% of the total minimum spend 30 days prior to the function date. When making payments via Bank Transfer please forward the remittance to: finance@storybridgehotel.com.au

FINAL CATERING AND NUMBERS

All food, beverage and function (including AV) requirements are due fourteen (14) days prior to the function date and thirty (30) days prior November and December. Final confirmation of the number of guests attending the function is due seven (7) business days prior to the event.

FINAL PAYMENT

The booking form signatory is liable for payment of all charges associated with 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 – 6 days 25% deposit is forfeited. Notice of 5 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.

21ST BIRTHDAY FUNCTIONS

All 21st birthday functions must have a security guard at the host's expense of \$220. Please note that the Story Bridge Hotel does not host 21st birthday parties in any of the Martini Rooms.

TERMS & CONDITIONS

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 Sales Manager thirty (30) days prior to the function. All functions must operate within recognised Fire Safety Regulations.

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 15% will be incurred on Public Holidays

RESPONSIBLE SERVICE OF ALCOHOL

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

SBH Management and staff, including our contracted crowd controllers, support the responsible service of alcohol and abide by all relevant legislation relating to the service and supply of liquor - 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.

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 supports staff refusing service for unduly intoxicated patrons.

PATRON ID

SBH 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 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 supports staff that practice and enforce ID checking.

TERMS & CONDITIONS

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. All minors are asked to vacate the premises by 10pm.

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 preapproved 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 Sales Manager 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 juke 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 June 2018. 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 Story Bridge Hotel 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.

Fax: (07) 3393 0926 / Email: sales@storybridgehotel.com.au

SBH BOOKING FORM

A DEPOSIT OF \$500 OR 20% OF THE MINIMUM SPEND IS REQUIRED TO SECURE YOUR BOOKING

PRINT NAME:		
FUNCTION NAME:		
FUNCTION DATE:		
MOBILE NUMBER:		
MINIMUM SPEND:		
FUNCTION ROOM:		
EMAIL:		

In signing this booking form, I hereby agree to the SBH function terms & conditions & agree to the minimum spend

SIGNATURE:	DATE:	

CREDIT CARD PAYMENT DETAILS

CARD TYPE:	(please circle)	Mastercard	Visa	AMEX	Diners
AMOUNT:					
CARD NUMBER:					
EXPIRY:			CCV:		
NAME ON CARD:					
SIGNATURE					

BANK DETAILS FOR DIRECT DEPOSIT

BSB NUMBER: 014-002

ACC NUMBER: 361018679

ACC NAME: DEERY HOTELS PTY LTD

REF NUMBER: Please use your SBH issued quote/invoice number as provided by our finance team If you don't have one please consult our sales manager

MAP OF THE HOTEL

FOUR UNIQUE DINING EXPERIENCES, FOUR DIVERSE BARS, AND NINE FUNCTION SPACES FOR YOUR NEXT EVENT...

