



THE
ALLIANCE
HOTEL

320

ABOUT US



Established in 1864, our charming hotel has been immaculately preserved and is now a popular Brisbane pub and functions venue with several rooms to choose from. We can cater for all occasions, including weddings, birthdays, corporate functions, anniversaries, and more.

Each of The Alliance Hotel's three levels offers something different for everyone – there's our bistro for discerning diners, function venues for events, and casual spots for drinks with friends.

OUR SPACES

Leichhardt Room



The Leichhardt Room is a spacious function area located on the top floor of The Alliance Hotel. The large staircase leading up from the main foyer provides the perfect entrance for your guests while the rustic wood and exposed brick-work interior fills the room with a warm, rich, inviting atmosphere.

Features: Soundproof glass, large projector, male/female bathrooms, private bar, separate seating area, dancefloor, air-conditioning, visual capabilities, hand held and Wireless mics, in-house sound system that can be plugged into any audio device.

Cellar Bar

This industrialised function space is hidden in the underground cellar of the Hotel and has a separate entrance located on Boundary st. It is spacious and yet cosy at the same time and breathes rich Brisbane heritage. Great for any style of event, especially with live music!

Features: Private bar, male/female bathrooms, air-conditioning, visual capabilities, hand held mics, in-house sound system that can be plugged into any audio device, portable TV



Chalet Bar



Taking inspiration from the stylish après-ski lounges of the French and Swiss Alps, the lavish red walls and exposed brick are adorned with antique skis and skiresort paraphernalia, providing a cosy, alpine-like private dining experience in the Brisbane CBD.

Features: Private bar, air-conditioning and, hand held mics, in-house sound system that can be plugged into any audio device, portable TV

OUR SPACES

The Headquarters

A beautifully appointed private dining room located on the middle floor, flooded with natural light, provides the perfect space for events such as offsite meetings, masterclasses, group events or special dinners, like our banquet options.

Features: Audio visual capability



The Bistro



The pride of The Alliance Hotel is our award winning Bistro, located on the middle floor of the Hotel. With timber decor and an intimate feel it is the perfect space for receptions, dinners, celebrations, and catch ups

Features: Private bar, air-conditioning and male/female bathrooms

Capacity	Cocktail	Sit Down	Conference	Theatre
Leichhardt Room	120	80	35+	60+
Cellar Bar	65	40	20	20
Chalet Bar	45	25+	15+	20
The Headquarters		14	10	
The Bistro		65		

PLATTER MENU

Cocktail Platters \$105

Serves up to 10 pax per platter

30 pieces per platter

Salt & Pepper Calamari Platter served with lemon mayo (df)

Sausage Rolls served with tomato sauce

Moroccan style Beef Kebabs served with tzatziki (df /gf)

Caprese skewers with a balsamic glaze(v/gf)

Ceviche spoons (gf/df)

Tartare spoons (gf/df)

Mushroom Croquets served with aioli (v)

Smoke salmon mini tarts

Prosciutto and melon crostini (df)

Mini bruschetta (v)

Thai Spring Rolls thai siracha mayo (v/df)

Slider Platters \$75

10 sliders per platter

Wagyu beef slider platter
with onion jam, swiss cheese, dijon mustard and BBQ sauce

Chicken schnitzel slider platter
with coleslaw and malt mayo

Potato sambusa slider platter (v)
with fermented cabbage and salsa verde

Substantials \$25pp

Minimum Order 10

Fish & Chips
with chip tartar sauce and lemon (df)

Crispy pork belly
with roasted potatoes and seasonal greens (df)

Sausage and mash potato
green peas and gravy (gf)

Italian pasta salad
with crispy chicken (vo)

Cesar salad
with crispy chicken (vo)



Antipasto Station | \$24pp / Antipasto Platter | \$140

cured meats, chefs selection of international and local cheeses, house made dips, crostini & seasonal fruit

Minimum Order 15pax

SET MENUS

Signature Set Menu

Alternate Drop

Entree

Lamb Skewers

served with Spanish romesco sauce (df/gf)

Ceviche

Seasonal fish, onion, coriander, coconut milk,
crispy corn tortilla (df/gfo)

Hummus and baby carrots

House made hummus,
honey glazed roasted carrot (df/gfo)

Pork Belly

served with cauliflower puree, pickled onion (df/gf)

Mains

Sirloin

200g grain fed sirloin
served with fries, salad and gravy (gf/df)

Mushroom Risotto

Italian style mushroom risotto
parmesan and truffle oil (df/v)

Crispy Skin Pork Belly

served with pea puree and cabbage salad (gf/df)

Barramundi

Salt water barramundi
served with seasonal garnish (gfo/dfo)

Dessert

Chocolate mousse

Oreo crumb, strawberries and chocolate sauce

Lemon tart

Deconstructed lemon tart, lemon curd, berry
compote and merengue

Individual cheese plate

Chef cheese selection, crackers, seasonal berries
and chutney

2 Course | \$70pp

3 Course | \$90pp

Feasting Menu

Minimum (14) people required

Starters

All included

Tostadas and dips (gf)
Warms olives (gf/df/v)
Bread and garlic butter
Cured meats (gfo/df)

Mains

Whole Porchetta (gf/df)
Slow cooked shoulder (gf/df)
Three Whole chickens (gf/df)

Sides

Select (3) options

Spiced rice (gf)
Lemon potatoes (gf/df/v)
Roasted seasonal vegetables (v/gf)
Garden salad (gf/v/df)
Shoestring fries (v/df)

Dessert

Select (1) options

Tiramisu glasses
Brownies
Seasonal fruit platter

1 Main | \$80pp

2 Mains \$100pp

Bespoke menu available upon request

Upgrades

Three arrival Canapes \$20pp
Champagne on arrival POA
Slice and serve cake \$4pp (BYO) - includes cake stand
Slice and serve cake with cream and berries \$10pp (BYO) - includes cake stand

Ask about
our balloon
packages!

DAY DELEGATE PACKAGES

Full Day | \$80pp

Room access from 8am - 5pm
(based on a minimum of 14 guests)

Inclusions

On Arrival

Freshly brewed tea and coffee, still water and mints

Morning Tea

Chefs selection of pastries
Your choice of one sweet OR one Savoury item per person
Freshly Brewed tea, coffee and juice

Lunch

Assorted sandwiches and wraps (chefs selection)
Seasonal fruit platter
Selection of sweet treats
Freshly brewed tea, coffee and juice

Afternoon Tea

Selection of cookies
Your choice of one sweet OR one Savoury item per person
Freshly Brewed tea, coffee and juice

Half Day | \$45pp

Room access from 8am - 1:00pm
or 12:00pm - 5:00pm
(based on a minimum of 14 guests)

Inclusions

On arrival, morning tea and lunch

OR

On arrival, lunch and afternoon tea

Dietaries can be catered for with notice

Facilities Included

Notepads and Pens
TV or Projector
Microphone
Lectern
High Speed WIFI
Table Water
Mints
Continuous filtered tea, coffee and orange juice
Dedicated event coordinator and operations team
Discounted parking from midday

Additional information

Room Hire fee required

No minimum spend



DAY DELEGATE OPTIONS



Sweet Treats

Chocolate brownie

Portuguese tarts Seasonal muffin Sweet
pastry platter

OR

Savoury Treats

Chicken pastries

Pork sausage rolls

Chicken and camembert pies Chicken
kebabs

4 cheese arancini



Upgrades

Juice Station \$9pp

Additional sweet or savoury item \$6pp

Additional wrap or sandwich \$10pp

Add Feasting Menu as lunch option \$70pp Cocktail Hour \$30pp

(includes 3 x canapes & 1 drink per person)

INFORMATION

Available Facilities

HQ Private Dining Room

- Large Plasma TV
- Microphone
- Chrome Cast*
- Whiteboard*

Chalet Bar

- Large Plasma TV
- Microphone
- In-House Sound System
- Portable Projector and Screen
- Private Bar with 2 tap beers and your selection of stocked bottled products
- Name tags (stickers)
- Chrome Cast*
- Whiteboard*

Cellar Bar

- Large Plasma TV
- Microphone
- In-House Sound System
- Portable Projector and Screen
- Private Bar with 3 tap beers and your selection of stocked bottled products
- Private Bathrooms
- Name tags (stickers)*
- Chrome Cast*
- Whiteboard*

Leichhardt Room

- Large Plasma TV + laser pointer and clicker
- Microphone
- In-House Sound System
- Drop down Projector and Screen
- Private Bar with 10 tap beers and your selection of stocked bottled products
- Private Bathrooms
- Name tags (stickers)*
- Chrome Cast*
- Whiteboard*

For any additional requirements please speak with the Function Manager for a quote.

*For additional charge

DRINK MENUS

Beverage Packages

Basic

| \$36 | \$44 | \$49 |

Wine

Wildflower Brut Cuvee, Quilty + Gransdsen
Sauvignon Blanc, Folklore Rose, Hilton's
Hundred Shiraz

Tap Beer

XXXX Gold, Stone and Wood Pac Ale
Soft Drinks & Juices Included

Superior

| \$44 | \$52 | \$60 |

Wine

Taltarni Vintage Brut, Cherubino Sauvignon
Blanc, Pedestal Chardonnay, Gemtree Luna De
Fresca Rose, Josef Chromy Pepik Pinot Noir,
Ziegler 'The Backyard' Shiraz

Tap Beer

XXXX Gold, Stone and Wood Pac Ale
Soft Drinks & Juices Included

Premium

| \$61 | \$79 | \$94 |

Wine

The Lane 'Louise' Blanc de Blanc, Quilty +
Gransden Sauvignon Blanc, Pedestal
Chardonnay, Folklore Rose, Hilton's Hundred
Shiraz, Josef Chromy Pepik Pinot Noir Tap and
bottle beer

Guest selection

Soft Drinks & Juices Included

Prices are per person

| 2 HR | 3 HR | 4 HR |

Upgrades

Choice of two cocktails on arrival:

(minimum 20 serves)

Tom Collins

Lemon

Thyme & Elderflower Lychee

Bacardi Mojito Spritz

Mint and lime

Coconut

Raspberry

Margarita

Classic Tommy's Watermelon

Margarita Aperol Margarita

Vodka

East 8 Hold Up

Cosmopolitan Spritz

\$15pp

Add Spirits

Basic package

\$10pp | \$15pp | \$20pp

Premium package

\$20pp | \$25pp | \$30pp

(only available in conjunction with a beverage package)

DRINK MENUS

Cash Bar, Bar Tab or on Consumption

TAP BEERS

XXXX Gold (mid)	\$7/9/11 *
Byron Bay Lager	\$8/11/14
Young Henrys Natural Lager	\$8/11/14
Aether XPA (mid)	\$7/10/13
10 Toes 'Lucid Dreams' Cali IPA	\$8/11/14
Your Mates 'Larry' Pale Ale	\$8/11/14
Stone and Wood Pacific Ale	\$8/11/14*
Toohey's Old	\$8/11/14
James Squire Ginger Beer	\$8/11/14*
Bridge Road Brewers Celtic Red Ale	\$8/11/14

only choices in The Cellar and Chalet Bar

BEER BOTTLES

Cascade Premium Light Lager	\$9
Travla Lager	\$9
Big Shed Brewing Jetty Jumper (mid)	\$13
Aether All Australian Pale Ale	\$14
Bridge Rd Brewers Little Bling IPA	\$13
Black Hops Super Hornet IIPA	\$21
Newstead Peaches Sour	\$13
Holgate Tropical Pale GF Low Carb	\$15
Royal Jamaican Ginger Beer	\$20
Heaps Normal' Quiet' XPA	\$10
Heaps Normal X Yumbo 'Tough Stuff' Shandy	\$11

WINE

Sparkling

Wildflower Brut Cuvée.....	\$10/47
The Lane 'Louis' Blanc de Blanc.....	\$13/62
Angas Brut Premium Cuvée.....	\$44
Angas Premium Moscato.....	\$50
Taltarni Vintage Brut.....	\$81

White

Ottelia Riesling.....	\$12/54
Oates Ends Sauvignon Blanc/Semillon.....	\$64
Quilty and Gransden Sauvignon Blanc.....	\$10/\$45
Cherubino Sauvignon Blanc.....	\$103
West Cape Howe Pinot Grigio.....	\$46
Yalumba 'The Y Series' Chardonnay.....	\$11/50
Pedestal Chardonnay.....	\$61

Rosé

Gemtree Luna de Fresa Tempranillo/Grenache/Mataro Rose.....	\$12/\$58
Babo Sangiovese Rosato.....	\$70
Folklore Rose.....	\$45

Red

Yalumba 'Y Series' Pinot Noir.....	\$11/50
Josef Chromy Pepik Pinot Noir.....	\$74
Pitchfork Cabernet Merlot.....	\$9/44
Hinton's Hundred Shiraz.....	\$46
Ziegler 'The Brickyard' Shiraz.....	\$62