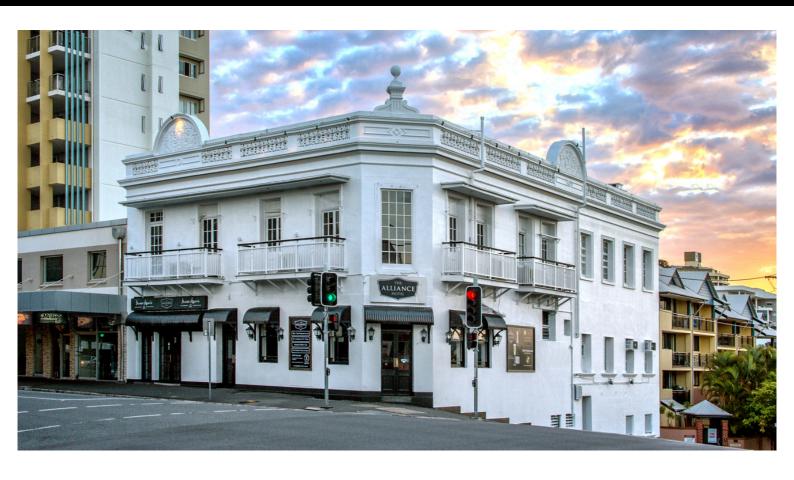


# **ABOUT US**



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 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.

<u>Features:</u> 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!

<u>Features:</u> Private bar, male/female bathrooms, air-conditioning, visual capabilities, hand held mics, inhouse 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.

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

## **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	100	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

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 & BBQ sauce

Chicken Schnitzel Slider Platter with coleslaw & malt mayo

Potato Sambusa Slider Platter (v) with fermented cabbage & salsa verde

## Substantials \$25pp

Minimum Order 10

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

Crispy Pork Belly with roasted potatoes and season greens (df)

Sausage and mash potato, green peas and gravy (gf)

Italian Pasta salad and crispy chicken(v-o)

Cesar Salad and crispy chicken (v-o)

### 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 and Romesco 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 glaze roasted carrot (df/gfo)

#### Pork Belly

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

## Mains

#### Sirloin

200gm 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 season garnish (gfo/dfo)

### <u>Dessert</u>

Chocolate mouse

Oreo crumb and garnish

#### 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

### <u>Starters</u>

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)

## <u>Sides</u>

Select (3) options

Spiced rice (gf)
Lemon potatoes (gf/df/v)
Roasted season vegetables (v/gf)
Garden salad (gf/v/df)
Showstring 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



## DAY DELEGATE PACKAGES

## Full Day | \$80pp

Room access from 8am - 5pm

(based on a minimum of 14 guests)

#### **Inculsions**

#### 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

Freashly 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)

#### **Inculsions**

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
- 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
- Chrome Cast\*
- Whiteboard\*

#### Leichhardt Room

- Large Plasma TV
- 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
- 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

## <u>Superior</u>

| \$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

<u>Margarita</u>

Classic Tommy's Watermelon Margarita Aperol Margarita

<u>Vodka</u>
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

Young Henrys 'Newtowner' Pale Ale \$8/11/14

Brookvale Union Ginger Beer \$8/11/14

Moffat Beach 'Deadbeat Boyfriend' Easy Drinker \$8/11/14

#### **BEER BOTTLES**

Cascade Premium Light Lager \$9
Peroni 3.5 Pale Lager \$9
Pure Blonde Lager \$9
Travla Lager \$9
Aether All Australian Pale Ale \$14
Greenbeacon Windjammer IPA \$12
Black Hops Super Hornet IIPA \$21
Young Henry's Apple Cider \$11
Young Henry's Ginger Beer \$15
Heaps Normal Quiet XPA \$10

#### Wine

	<u>AAIIIC</u>		
Spark	ling		
NV	La Rive dei Frati Prosecco	Veneto, Ity	12 55
NV	Louis Boillot Perie de Vigne 'Grande Reserve'	Burgundy, Fr	14/65
NV	Redbank 'Emily' Cuvée	King Valley, VIC	44
White	<b>:</b>		
2022	O'Leary Walker Riesling		12/54
2022	Pewsey Vale Riesling	•	64
2022	Haha Sauvignon Blanc	Marlborough, NZ	11/50
2022	Wirra Wirra 'Scrubby Rise' Semillion/ Sauvignon Bland	Adelaide Hills, SA	48
2022	Deviation Road Sauvignon Blanc		52
2022	Corte Giara Pinot Grigio	Veneto, Ity	12/54
2021	Mount Difficulty 'Roaring Meg' Pinot Gris	Central Otago, NZ	50
2023	West Cape Howe Pinot Grigio	Great Southern, WA	46
2022	Jim Barry Assyrtiko	Clare Valley, SA	79
2022	Langmeil 'High Road' Chardonnay	Eden Valley, SA	12/54
2022	Vasse Felix 'Filius' Chardonnay	Margaret River, WA	57
2021	Hill-Smith Estate Chardonnay	Eden Valley, SA	58
2022	Heggies Vineyard Estate Chardonnay	Eden Valley, SA	58
Rosé			
2022	Marty's Block Cabernet Sav., Sangiovese, Pinot Gris	Riverland, SA	13 / 55
2021	Bodegas Valdemar Conde Voldemar Garnacha/Viura	Rloja, Sp	48
2022	Triennes IGP Méditerranée Grenache Syrah/ Merlot	Provence, Fr	59

# **DRINK MENUS**

## **Wine**

Rea			
2020	Pallister Estate 'Pencarrow' Pinot Noir	Martinborough, NZ	13/58
2022	Dalrymple Vineyards Pinot Noir	Pipers Valley, TAS	95
2022	Kooyong Massale Pinot Noir	Mornington Peninsula, VIC	72
2022	Brokenwood Pinot Noir	Hunter Valley, NSW	78
2021	Two Paddocks Pinot Noir	Central Otago, NZ	115
2018	Smith and Hooper Merlot	Wrattonbully, SA	72
2022	Cantena Zapata 'Alamos' Malbec	Mendoza, Arg	12/53
2021	Wirra Wirra 'Farmer's Heart' Grenache	McLaren Vale, SA	62
2021	John Duval 'Plexus' Shiraz/ Grenache/ Mourvedre	Barossa Valley, SA	87
2020	Bleadesdale 'Bremerview' Shiraz	Langhirne Creek, SA	12/54
2021	Langmeil 'Long Mile 'Shiraz	Barossa Valley, SA	59
2021	Wirra Wirra 'Woodhenge' Shiraz	McLaren Vale, SA	81
2018	Yalumba 'Paradox' Shiraz	Barossa Valley, SA	94
2016	O'Leary Walker 'Claire Reserve' Shiraz	Clare Valley, SA	160
2019	O' Leary Walker Cabernet Sauvignon	Clare Valley, SA	14/62
2021	Vasse Felix 'Filius' Cabernet Sauvignon/ Merlot	Margaret River	68
2021	Bowen Estate Cabernet Sauvignon	Coonawarra, SA	78
2018	Yaumba 'The Signature' Cabernet Sauvignon/Shiraz	Barossa Valley SA	121