

THE BROOK

EST.  1966

Function Pack
2023



Function Spaces



Fig Tree Garden

Situated outdoors underneath our beautiful Moreton Bay Fig Tree, three sections are available to book. Set with a combination of high tables and low bench seating, with the added bonus of being dog friendly.

Fig Tree Garden can host up to 160 people with the flexibility of joining sections together. The place to be for your next casual style cocktail function.

- Section 1 - 80 cocktail**
- Section 2 - 80 cocktail**
- Section 1 + 2 - 160 cocktail**
- Section 3 - 60 cocktail**

Grovely Terrace

With vast views of Kedron Brook Creek, Grovely Terrace is the perfect place for an alfresco style function with direct access to our outdoor kids area.

Two areas are available, both with the flexibility of cocktail or seated set up. A family friendly space for your next birthday, engagement, baby shower or celebration.

- Section 1 - 40 cocktail - 30 seated**
- Section 2 - 40 cocktail - 30 seated**
- Section 1 + 2 - 80 cocktail - 60 seated**

Bowman Court

Located inside the bistro, this intimate space is set amongst our art deco inspired interior. With the ability to be set up seated or cocktail style and within close proximity to our indoor kids area, Bowman Court is perfect for your next private or corporate function.

50 cocktail - 30 seated



Corporate Events



Mitchie Boardroom

In the lobby of our beautifully renovated hotel, the Mitchie Boardroom is perfect for your next conference or meeting. It has a capacity of 16 people and has fantastic google meet facilities.

Room Hire only (No catering):

Half Day 4 hours: \$300

Full Day 8 hours \$600

Breakfast Meeting (\$350 minimum spend)

Pre-selected meal from our breakfast menu or pre-selected alternate drop, fruit platter to share, juice and coffee \$35 per person.

Day Delegate (minimum of 10 pax)

Half Day: Arrival Coffee, Morning or Afternoon Tea, Lunch, Room Hire and AV \$65 per person.

Full Day: Arrival Coffee, Morning, Lunch, Afternoon Tea, Room Hire and AV \$75 per person

Morning Tea: choose a sweet or savoury option with whole fruit.

Afternoon Tea: choose a sweet or savoury option with whole fruit.

Lunch (to be pre-selected at morning tea):

Mushroom Gnocchi (vegetarian)

Humpty Doo Barramundi (gluten free)

Caesar Salad (gluten free option available)

Lunch Steak served with chips and salad (gluten free option available)

Chicken Parmigiana

Lamb Ragu

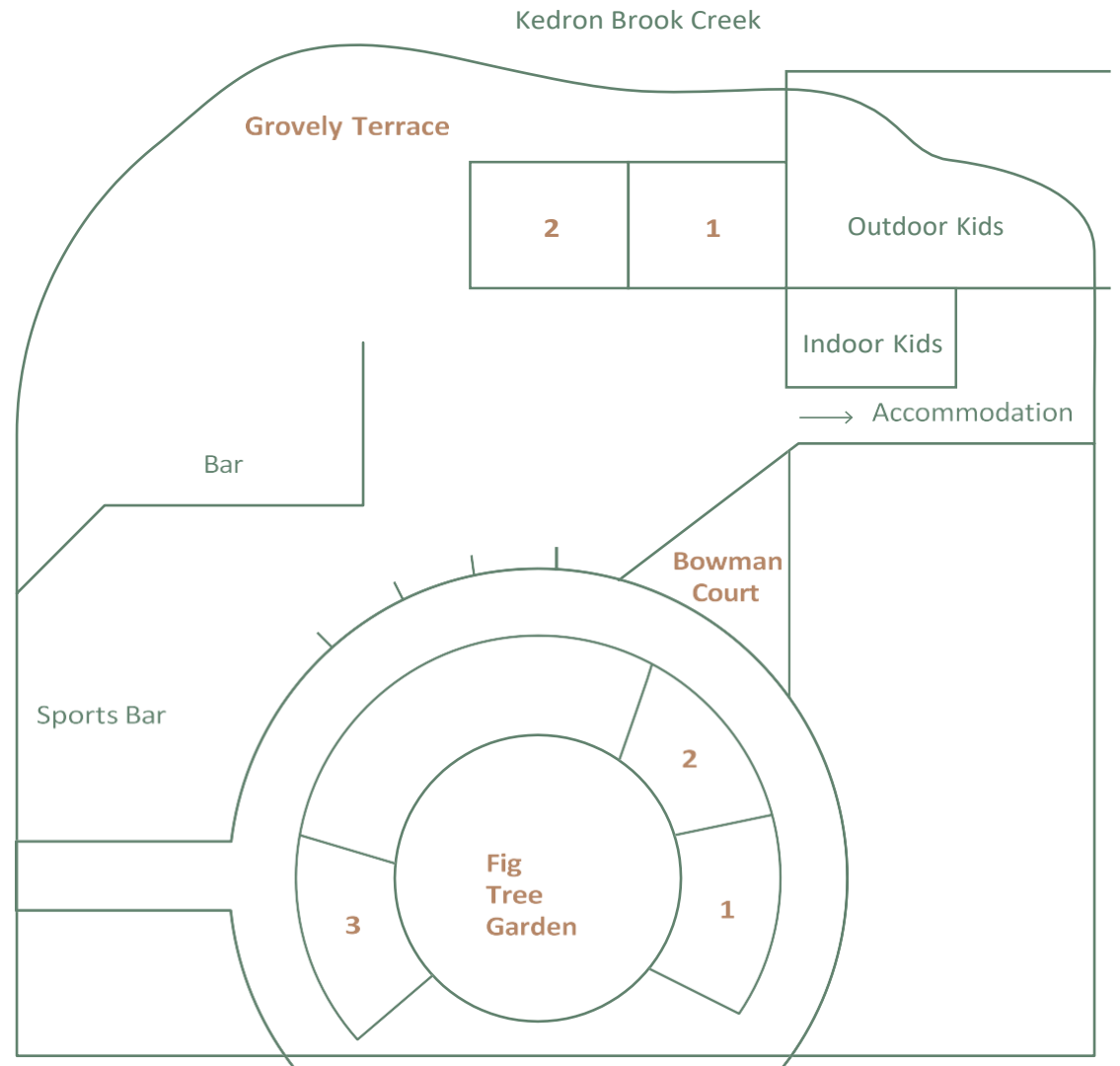
Working lunch available on request

Please ask our staff about our Mitchie Boardroom add on's and Residential Package





Map





Canapes

4 piece canape - \$22pp
 6 piece canape - \$30pp
 8 piece canape - \$38pp

4 canape + 2 substantial - \$35pp
 6 canape + 2 substantial - \$42pp
 8 canape + 2 substantial - \$48pp

30 people minimum



Hot Canapes

Mushroom arancini - soy aioli, truffle (vg)
 Pale ale sausage rolls - pork & fennel sausage, tomato chutney
 Duck spring rolls - chilli soy
 Crispy fried prawns – wasabi mayo
 Lamb kofta - kasundi (gf)
 Pulled pork plantain - guacamole, salsa aji (gf)
 Teriyaki chicken skewers - crispy kale, sesame (gf)
 Tofu skewers- roast veg, sesame soy dressing (vg) (gf)
 Crispy fried buffalo wings (gf)
 Crispy fried zucchini wedges (vg)
 Honey baked halloumi (v)
 Lemon pepper calamari (df/ gf)

Cold Canapes

Goats cheese & tomato tart - olive crumb (v)
 Smoked salmon- creme fraiche, dill, arepa (gf)
 Spanish tortilla - tomato chutney (gf) (v)
 Capsicum & corn frittata (gf) (v)
 Heirloom tomato bruschetta - olive crumb (df)
 Roast vegetable quiche - chives (v)
 Chorizo mozzarella tart- garlic oil (gf)
 Crab en croute- pickled cucumber, salmon pearls (v)

Substantial Canapes

Chunky Beef pie-tomato relish
 Thai green curry-mixed vegetables, rice(gf)
 Fish n chips- shoestring fries, lemon, tartare (df)
 Pork belly bao- carrot, coriander, soy
 Katsu sando - Chicken schnitzel, tonkatsu sauce, wombok, kewpie mayo
 Karaage chicken-rice, yakitori sauce (vlg)
 Moroccan style lamb ribs-kasundi (gf)

Sweet Canapes

(Gluten free options available)

Chocolate brownie - chantilly cream
 Chocolate eclair Bao
 Mini muffins
 Carrot cake
 New York cheesecake
 Orange & almond cake
 Caramel slice
 Lemon Tart
 Orange and almond cake



Shared

Feeds approx. 20 people



Stations

Charcuterie \$30pp

Pickles, local cheese's, cured meats, fresh fruits, olives, crackers, fresh baked bread, dried fruits, dips

Add Seafood \$20 pp

Local prawns, green lip mussels, oysters, smoked salmon, sauces, dips, breads

Slider \$25pp

Pulled pork, shredded chicken, slow cooked beef, salad, slaw, pickles, tomatoes, sauces

Cheese \$25pp

Pickles, local cheese's, fresh fruits, olives, crackers, fresh baked bread, dried fruits, dips

Slider Platter

20 per platter \$140 (one flavour, ordered in addition to other catering)

Classic cheese burger - mustard, tomato, red cheddar, pickles

Pulled pork - bbq sauce, cos lettuce, pickled cucumber

Falafel - tomato relish, rocket, sumac onion (vg)

Karaage chicken - wombok slaw, sesame, soy, mirn

Skewers Platter

\$4 per skewer (30 minimum per flavour, ordered in addition to other catering)

Satay chicken

Yakitori chicken

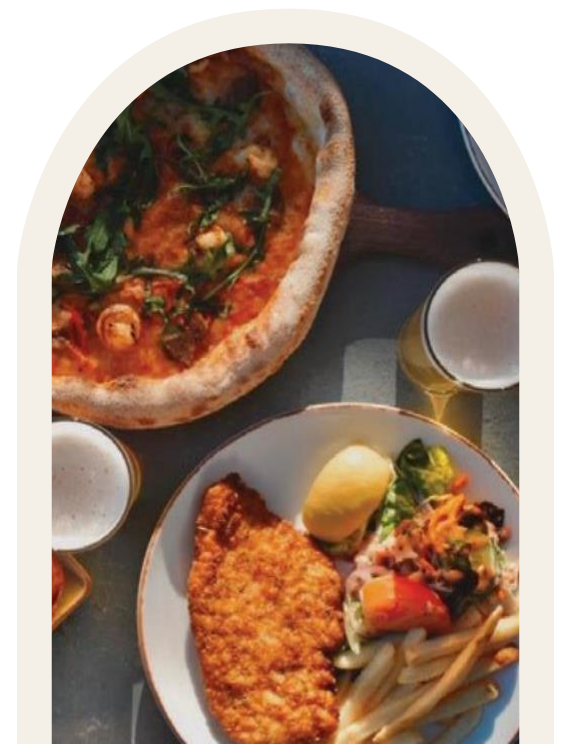
lamb, halloumi, & Rosemary

Wagyu beef

Lamb kofta

Pork pinchos

Chicken tikka





Alt Drop

30 people minimum

(Dietaries on request)

One course \$30pp

Two course w/ chef's selection of shared entrees \$42pp

Add assortment of petit fours +\$8pp



Chicken Parmigiana

Schnitzel topped with parma sauce, leg ham, mozzarella cheese, garden salad, chips

Beef Massaman (gf)

Sticky ginger rice, fried garlic, shoots.

Lamb shank (gf)

Whipped potatoes, chargrilled broccolini.

Humpty doo barramundi (gf)

Pumpkin puree, chargrilled cuke salad, herb butter

Fish n chips

Beer battered hoki, chips, garden salad, tartare sauce.

Rump 250gm

Maranoa district Qld grain fed, with signature sides

Sausages and Mash

Pork sausage, mustard mash and gravy





Grill House Station

30 people minimum

(Dietaries on request)

\$55 per person



BBQ Bar (choose 2)

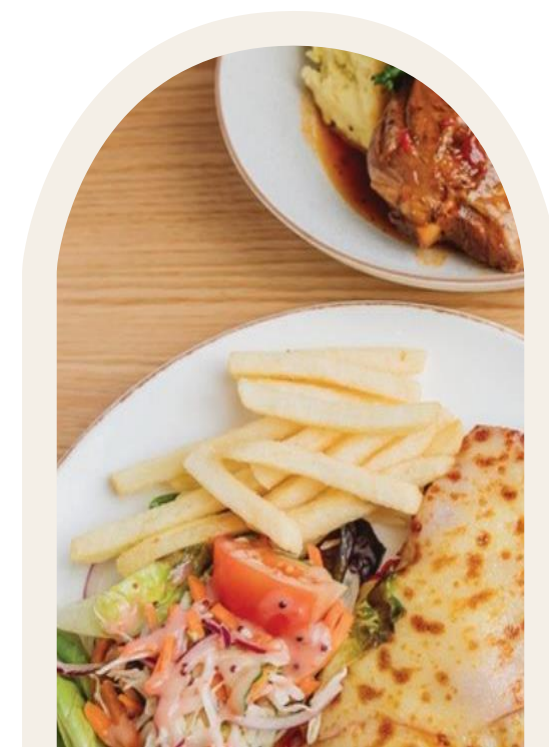
Smoked brisket, cherry smoked, house
spice rub, red wine
Sirloin, mustard and herb
Roast Hickory Smoked Piri Piri Chicken
Harissa Roast Lamb leg
Lemon pepper salmon
Crispy pork belly, apple glaze

Salad Bar (choose 3)

Moroccan cous cous salad
Classic potato salad
Greek Salad
Caesar Salad
Viet Salad
Apple Slaw

Veg Station (choose 2)

Moroccan cous cous salad
Honey roast carrots
Caraway cabbage
Duck fat potatoes
Crispy chats
Creamy mash
Moroccan style roast veg
Chargrilled broccollini





Terms & Conditions



Deposits and Payment

The Brook Hotel has a \$50 per person minimum spend per adult, and \$30 minimum spend per child between 4-13 yrs old. To secure the event space, we require a \$1000 deposit upon booking. Deposits can be paid via direct deposit, over the phone or at the bar; Cash, Eftpos, Credit Card, Amex and Diners are accepted methods of payment. Deposits are used towards catering and/or a bar tab for the event. Food selections and any outstanding payments are required 14 days prior to the event.

Cancellations

When confirming the booking and making the deposit payment the client acknowledges and accepts the terms of our cancellation policy. In the case of a confirmed event being canceled more than 14 working days prior to the event date, the booking deposit will be issued as a credit in the client's name towards another event date. Any event credits must be used within three months of the original event date and the event location cannot be guaranteed, as it will be subject to availability. If the events manager is notified less than 7 working days prior to the event date, no credit will be issued, and the deposit is forfeited. The Brook Hotel reserves the right to move/cancel any function booking due to circumstances beyond our control, such as extreme weather, necessary repairs, etc.

Food and Beverage

All selections for food and beverages, including final numbers, must be confirmed 14 days prior to your event. If not confirmed by this time, your selection may be limited. All food and beverages are subject to availability. Outside food and beverages are not permitted in the venue, however celebration cakes can be brought in with notice. If guests wish to have a bar tab at their event, we will provide wristbands to the group.

Dress Standards

Hats are not permitted to be worn at the venue past sunset. Clean, neat and appropriate attire is to be worn at all times. No high vis work gear after 9pm.

Responsible Service of Alcohol

In accordance with the Liquor Act, The Brook Hotel practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behavior by the staff and/or security. No refunds will be given if a guest of the function is removed. All guests 18 years of age or older must hold a valid form of identification.

Music and Entertainment

As The Brook Hotel is an open venue, guests are not permitted to bring their own music or other audio entertainment. All music and entertainment will be supplied by the venue to cater to all functions as well as the public. The TVs in the venue are to cater to the public.

Minors

Minors must be accompanied by a parent or legal guardian and be supervised at all times. Minors may only stay until 10pm.

Loss or Damages

The Brook Hotel will not be held responsible for the loss or damage of personal property or company belongings. All property is to be removed at the conclusion of your event or the following day. The client is financially responsible for any damage to the venues' property, equipment including, but not limited to, any equipment hired and allocated to your event.

Event Spaces/Decorations

Function bookings are made for 4 hours only. If guests wish to stay at the venue, they will need to vacate their function area and arrange with staff for an alternative area. The Brook Hotel is more than happy for guests to bring decorations for their event; however, we do not allow decorations that have confetti, or require any connection to a PowerPoint. Smoking is only permitted in designated smoking areas. Smoking is not permitted in any function spaces.

