

OSBOURNE -HOTEL- CORPORATE GUIDE



WELCOME

Situated amidst the liveliness that is Fortitude Valley, the Osbourne Hotel has been the life of the party since 1864. Whilst it's seen some change along the way, no matter our name or decor, the warmth of your home away from home, has stood the test of time.

Our hotel offers a sophisticated, relaxed atmosphere, superb dining and can be set for any occasion. This is perfectly paired with our enticing cocktails, extensive craft beer range and our remarkable wine selection.

We have a range of set packages and options to suit all groups and occasions, or alternatively we can custom tailor our menu to your personal event requirements.

LONG ROOM

60

COCKTAIL

40

THEATRE

36

LONG TABLE



- Private balcony
- 1 TV for AV needs
- Upstairs shared bar
- Upstairs shared toilet facilities

CORNER ROOM

30

COCKTAIL

20

THEATRE

18

LONG TABLE



- Private balcony
- Full AV & audio compatibility
- Upstairs shared bar
- Upstairs shared toilet facilities
- Blackout curtains

SITTING ROOM

30

COCKTAIL

20

THEATRE

18

LONG TABLE



- 1 TV for AV needs
- Upstairs shared bar
- Upstairs shared toilet facilities

LOUNGE ROOM

30

COCKTAIL

20

THEATRE

18

LONG TABLE



- Fully air-conditioned
- 1 TV for AV needs
- Adjacent to inside bar
- Blackout curtains

FULL DAY

Minimum of 18 guests

\$75PP

Room hire (8 hours)
Notepad & pen
Flipchart/ whiteboard
TV/ HDMI
Mints & iced water
Free wi-fi
Barista coffee & tea
Morning tea
Afternoon tea
Lunch
- À la carte or shared

MORNING TEA / AFTERNOON TEA

Choose 2 per group for morning tea
Choose 2 per group for afternoon tea

FRUIT SKEWERS **VG**

Vanilla coconut yoghurt

BANANA BREAD **V**

Macadamia butter

SALTED CARAMEL MINI DONUTS **V**

GRANOLA & YOGHURT **GF, V**

BLUEBERRY FILLED MUFFINS **V**

CHOC WALNUT BROWNIE **GF**

MINI CHOCOLATE CHURROS **V**

BACON & EGG SLIDERS

SAUSAGE ROLLS

Tomato & BBQ sauce

PARTY PIES

Tomato & BBQ sauce

ASSORTED MINI QUICHES **VA**

RUSTIC FRIES **GF, V**

Aioli

À LA CARTE LUNCH

Choose 1 per person

CRAFT BEER BATTERED COD

House salad, rustic fries, yoghurt tartare,
fresh lemon

CHICKEN PARMIGIANA

Free range chicken, Napoli sauce, ham,
mozzarella, slaw, rustic fries

SHORTHORN CHEESEBURGER

Shorthorn beef patty, lettuce, tomato
relish, mustard, cheese, pickles, brioche
bun, rustic fries

SUMAC GRILLED CHICKEN & VEG SALAD **GF VA**

Grilled chicken thigh, roasted seasonal
vegetables, spinach, semi dried tomato,
feta, orange mustard dressing

POKE BOWL **GF, V**

Sushi rice, furikake, nori, cucumber,
pickled veg, raw slaw, ponzu, sesame
dressing & choice of protein - crispy pork
belly **GF**, salt & pepper tofu **V**, sashimi
tuna **GF**

SHARED LUNCH

Mix of all items below served in-room
shared style

GARLIC BREAD **V**

ROASTED CAULIFLOWER & MOZZARELLA ARANCINI **V**

Beetroot relish

SESAME FALAFEL **VG**

Sweet potato, coriander, chilli dip

SUMAC GRILLED CHICKEN & VEG SALAD **GF VA**

Grilled chicken thigh, roasted seasonal
vegetables, spinach, semi dried tomato,
feta, orange mustard dressing

CHEF'S SELECTION OF PIZZAS **GFA, VA, VGA**

GF Gluten Friendly

V Vegetarian

VG Vegan

GFA Gluten Friendly Available

VGA Vegan Available

HALF DAY

Minimum of 18 guests

\$60PP

Room hire (4 hours)
Notepad & pen
Flipchart/ whiteboard
TV/ HDMI
Mints & iced water
Free wi-fi
Barista coffee & tea
Morning tea OR
afternoon tea
Lunch
- À la carte or shared

MORNING TEA / AFTERNOON TEA

Choose 2 per group for
morning tea OR afternoon tea

FRUIT SKEWERS **VG**

Vanilla coconut yoghurt

BANANA BREAD **V**

Macadamia butter

SALTED CARAMEL MINI DONUTS **V**

GRANOLA & YOGHURT **GF, V**

BLUEBERRY FILLED MUFFINS **V**

CHOC WALNUT BROWNIE **GF**

MINI CHOCOLATE CHURROS **V**

BACON & EGG SLIDERS

SAUSAGE ROLLS

Tomato & BBQ sauce

PARTY PIES

Tomato & BBQ sauce

ASSORTED MINI QUICHES **VA**

RUSTIC FRIES **GF, V**

Aioli

À LA CARTE LUNCH

Choose 1 per person

CRAFT BEER BATTERED COD

House salad, rustic fries, yoghurt tartare,
fresh lemon

CHICKEN PARMIGIANA

Free range chicken, Napoli sauce, ham,
mozzarella, slaw, rustic fries

SHORTHORN CHEESEBURGER

Shorthorn beef patty, lettuce, tomato
relish, mustard, cheese, pickles, brioche
bun, rustic fries

SUMAC GRILLED CHICKEN & VEG SALAD **GF VA**

Grilled chicken thigh, roasted seasonal
vegetables, spinach, semi dried tomato,
feta, orange mustard dressing

POKE BOWL **GF, V**

Sushi rice, furikake, nori, cucumber,
pickled veg, raw slaw, ponzu, sesame
dressing & choice of protein - crispy pork
belly **GF**, salt & pepper tofu **V**, sashimi
tuna **GF**

SHARED LUNCH

Mix of all items below served in-room
shared style

GARLIC BREAD **V**

ROASTED CAULIFLOWER & MOZZARELLA ARANCINI **V**

Beetroot relish

SESAME FALAFEL **VG**

Sweet potato, coriander, chilli dip

SUMAC GRILLED CHICKEN & VEG SALAD **GF VA**

Grilled chicken thigh, roasted seasonal
vegetables, spinach, semi dried tomato,
feta, orange mustard dressing

CHEF'S SELECTION OF PIZZAS **GFA, VA, VGA**

GF Gluten Friendly

V Vegetarian

VG Vegan

GFA Gluten Friendly Available

VGA Vegan Available



THE **constance.**

Located just next door, our neighbours at The Constance offer the ultimate urban accommodation experience combining comfort and style with the distinct and vibrant decor of Brisbane's only street art hotel.

BEST OF ALL, YOU CAN RECEIVE 15% OFF YOUR STAY!

Just ask us how when booking your event.



GET IN TOUCH

(07) 3252 9833

<https://osbournehotel.com.au>

functions@osbournehotel.com.au

766 Ann St, Fortitude Valley, QLD

TERMS & CONDITIONS

COVID SAFETY

We ask that all guests act in compliance with Government Covid regulations. This includes but is not limited to guests with Covid19 symptoms, close contacts, or those who have visited a declared hotspot being unable to enter the venue. Together, by following regulations, we can provide a safe place for you, your guests, and our staff. We appreciate your co-operation.

DEPOSIT & PAYMENT

By making the deposit payment you confirm you have read and understand the T&C's. Upon booking, the client pays a non-refundable booking deposit payment to secure their event reservation. Deposit amounts vary depending on event location. Deposits can be paid over the phone via Credit Card, or at the Hotel in person. Cash, EFT, Credit Card, and Amex are accepted payment methods. Please note all Credit Card transactions will incur a 1.5% surcharge or 1.9% for Amex. This surcharge is non-refundable. Paid deposits are allocated to part payment of the event space minimum spend requirement.

CATERING CONFIRMATION & PAYMENT

All catering selections, guest numbers and final event payment must be received no later than 10 days before the event date. Your Function Coordinator will confirm these dates with you on booking. Catering prices and selections are subject to change, with our menu and packages changing annually. Catering orders cannot be changed once the client confirms their selection. For clarity, the Hotel cannot accept catering changes on the day or night of the event. Any external catering requires the Hotel's prior authorisation. Provided specific requirements are advised when confirming your catering selection, the Hotel can adapt menus to suit guests' dietary needs.

CAKEAGE

Cakes incur a cakeage charge of \$50, which includes a cake table, serviettes, plates, cutlery, and a cake knife. Our function staff will cut and serve the cake at a pre-arranged time during the event. Osbourne Hotel takes no responsibility for damage or loss of cakes held/left at the venue.

DRESS REGULATION

Please dress to impress. The minimum dress standard is smart casual style attire at all times. Thongs, Singlets, and High Visibility clothing are not accepted past 7:00 pm. Entry is subject to the Hotel manager's discretion.

SURCHARGE

A surcharge of 15% applies for Public Holidays catering. The Hotel advises the client of the surcharge and includes the charge in the event quotes, where applicable.

CANCELLATION

By providing booking confirmation and deposit payment, the client acknowledges and accepts the Hotel's cancellation policy, outlined here:

- All event cancellations must be advised by email to functions@osbournehotel.com.au
- For notice of cancellation of a confirmed event received within 14 working days before the event date, the Hotel issues credit for the booking deposit, in the client's name, towards another event date. Event credits are valid for three months (inclusive) of the original event date. The original event location cannot be guaranteed, as it will be subject to availability.
- For notice of cancellation of a confirmed event less than 14 working days before the event date, the client forfeits the booking deposit, and no credit applies.
- For notice of cancellation of a confirmed event less than 7 days before the event date, the client forfeits the booking deposit and must pay 20% of the total prepaid minimum spend.

MINORS

Under 18s, (minors) are permitted to attend events but must be accompanied at all times by their parent or legal guardian as defined in the Liquor Act 1992. Minors may not leave the function room unless accompanied by their parent or legal guardian. Minors or those without ID must not consume any form of alcoholic beverage, tobacco, or approach the bar. All minors must vacate the Hotel premises by 9pm.

LOSS OR DAMAGES

The Osbourne Hotel is not responsible for the loss or damage of personal property or company belongings. The client must remove all their property at the conclusion of their event. The client is responsible for all loss and damage they, their guests, or entertainers cause to the Hotel, property, and equipment. This loss and damage include but are not limited to hired equipment, furniture, and fixtures, whether owned by the Hotel or hired and allocated to your event. The client is responsible for all repair costs and the cost of restitution and replacement of any damage to the Hotel, equipment, fixtures, or fittings.

RSA/ID SCANNERS

The Osbourne Hotel practices responsible service of alcohol under the Liquor Act 1992. The Hotel will refuse or eject any patron deemed to be intoxicated or displaying unruly behaviour. There are no refunds for event guests who are refused entry. Guests 18 years or older must hold a valid form of identification. As required by legislation, the Hotel uses ID Scanners, and guests unable to produce a legal form of ID for scanning will be refused entry. From 10pm onwards, all guests including those hosting or attending functions must carry with them, a valid form of identification.