



Celebrate

The Park Hotel
BRISBANE

Garden Tea Party

Garden Tea Party - \$59 per person

Exclusive use of two Terraces

Served with dainty sandwiches, delicious savouries and the finest seasonal fruit, vanilla buttermilk scones with jam and fresh cream & range of sweets.

Freshly brewed coffee & tea & iced tea

Grazing Table - \$69 per person

Exclusive use of two Terraces

Charcuterie board down the centre of the table with cold meats, cheese, fruit, nuts & chocolate.

Freshly brewed coffee & tea & iced tea.

Upgrade to a glass of sparkling for an additional \$5 per person

Both Packages include the complimentary green wall, with personalised laser cut sign, picnic table setting with cushions, rugs, fresh flowers for the tables and table centrepieces.

Both packages have a minimum number of 20 guests & maximum 50 guests



Platters Package

Spring Roll Platter

\$80 | 30 Pieces

Selection of both peaking duck spring rolls
& pickled Asian vegetable spring rolls

Pizza Platters

\$75 | 20 Pieces

1 Flavour per platter

MARGHERITA

BBQ PULLED PORK

PEPPERONI

PUMPKIN & SPINACH

Sushi Platter

\$100 | 40 Pieces

2 Flavour per platter

Teriyaki Beef sushi

California sushi

Chicken, lettuce, mayo sushi

Cupcake Platters

\$110 | 24 Pieces

1 flavour per platter

Rocky Road

Red Velvet

Nutella

Cold Seafood

\$150 | 40 Pieces

King Prawns with house cocktail sauce
Natural oysters

Slider Platters

\$85 | 20 Pieces

Beef sliders, caramelised onion, tomato chutney

Pulled pork sliders, crispy slaw

Arancini Ball Platters

\$80 | 30 Pieces

1 flavour per platter

Pumpkin & parmesan

Tomato & oregano

Bacon & basil

Cheese with sesame seeds

Homemade Pie Platter

\$80 | 30 Pieces

Mini pepper beef pies

Mini chicken & leek pies

Mini chickpea curry pies



Canapés Package

30 Minutes of Canapés (4 Varieties)	\$16per person
1 Hour of Canapés (6 Varieties)	\$24per person
1.5 Hours of Canapés (8 Varieties)	\$32per person
2 Hours of Canapés (10 Varieties)	\$40per person
Substantial Canapés	\$8per person

Canapé Selection

- Thai beef, papaya salad, namjin
- Teriyaki beef sushi
- California sushi
- Chicken, lettuce, mayo sushi
- Granita caprioska oyster shooters
- Roasted beetroots, Persian feta tartlets
- Blinis with smoked salmon, dill crème
- Feta mousse cones, truffle tomato
- Prawn, avocado salsa
- Lamb madras samosa, mint chutney
- Prawn on lemongrass, sweet chilli jam
- Truffled porcini mushroom arancini
- Vegetable spring rolls, namjim
- Panko prawn, mayonnaise
- Pork belly, celeriac
- Prawn Gyoza Dumping's
- Tandoori chicken skewers, coriander yoghurt



Substantial Canapés

- Beef sliders, caramelised onions, tomato chutney
- Pulled pork sliders, crispy slaw
- Nachos, guacamole, sour cream
- Thai green chicken, jasmine rice
- Butter chicken, turmeric rice, riata
- Fish & Chips, capers aioli
- Lamb korma, basmati rice & pappadu

Beverage Package

Gold Beverages Package

- 1 Hour | \$24per person
- 2 Hour | \$31per person
- 3 Hour | \$38per person
- 4 Hour | \$45per person

Includes:

Coopers Pale Ale, James Boag's Premium, James Boag's Light XXXX Gold, Mimosa, Sangria, House Red, House White, House Sparkling & Soft Drinks

Premium Beverages Package

- 1 Hour | \$29per person
- 2 Hour | \$36per person
- 3 Hour | \$43per person
- 4 Hour | \$50per person

Includes:

Corona, James Squire 150 Lashes, Little Creatures Pale Ale, Mimosa, Sangria, Premium Red, Premium White, Premium Sparkling & Soft Drink

Bar Tab

If a beverage package doesn't suit the style of your function, you can put a bar tab amount on the bar and stipulate which beverages can be served. Anything not on your bar tab can be purchased by guests on their own accord.



Lunch & Dinner Menu

2 Course Plated Menu - \$55per person

3 Course Plated Menu - \$65per person

Entrée

Thai barbecued prawn skewers, lemongrass-scented wild rice

Panko crusted chicken tender lion, aioli, fennel and rocket salad

Duck Spring Rolls with an Asian salad, orange and chilli dipping sauce

Crispy skinned pork belly, apple puree & seared scallops

Honey beetroot, Persian fetta tartlet with rocket, candied walnut salad & balsamic glaze

Main

Tea smoked angus eye filled, wrapped in prosciutto with broccoli & red wine jus

Dukkha spiced lamb rump, grilled asparagus, kumara potato puree & mint yoghurt

Gold band snapper, celeriac remoulade, salsa verde, wild rocket parmesan salad

Chicken supreme stuffed with provolone cheese, truffled porcini mushroom risotto & chilli jam

Lemon myrtle kangaroo loin, sweet potato fondant, wilted baby spinach & bush chutney

Twice cooked duck maryland, sticky coconut rice, lychee, mint, chilli, pickled paw paw salad

Dessert

Cherry Frangipane, white chocolate gelato and vanilla Persian ferry floss

White chocolate and raspberry baked cheese cake with chocolate soil and double whipped cream

Warm chocolate brownie with chocolate chip cookie dough ice cream with strawberries

Steamed date & walnut pudding with Frangelico butter scotch

Jasmin, green tea yoghurt panna cotta, mixed berries and toasted pistachios



Buffet Menu

Buffet Package

\$70per person

Buffet Package with seafood

\$85per person

Artesian bread selection

Roast butter nut pumpkin soup

Fresh Salads

Garden salad with cherry toms, Spanish onion & red wine vinaigrette

Roast pumpkin, pine nuts, Persian fetta & rocket salad

Caesar salad with croutons, crispy bacon, parmesan cheese, Caesar dressing

Cold Selection

Charcuterie board selection of our finest meats

Antipasto of grilled marinated vegetables

Hot Buffet selection of 3 below

Paper bark smoked eye fillet confit shallots red wine jus

Steamed snapper with lime and macadamia beurre blanc sauce

Roasted lamb rack marinated in rosemary, garlic and served with minted jus

Roasted chicken supreme with fire roasted bell pepper sauce

Roasted pork loin apply cider and sage jus

Spinach and fetta tortellini in a field mushroom and basil pesto cream sauce

Accompanied with

Sweet potato & spinach gratin

Steamed vegetables

Jasmine rice

Dessert

Assortment of cakes

Creamed filled, chocolate profiteroles

Australian cheese selection with lavosh

Fresh fruit platter

Add on seafood for an additional \$15 per person

Cooked banana prawns

Coffin bay oysters

Served with lemons, seafood sauce and mignonette sauce

Crowd Pleasers

Food Stations

Paella Station \$12pp | Oyster Bar \$16pp | Prawn Station \$16pp

Chocolate Fountain

\$12pp

Served with strawberries, bananas & marshmallows

Grazing Tables

1m Grazing Table - \$1,000

2m Grazing Table - \$1,600

Gold Letters / Number Balloons

\$23 per letter – Filled with helium



A man with a red beard, wearing a dark tuxedo jacket, a light blue shirt, and a patterned bow tie, is laughing heartily. He is holding a glass of champagne. In the foreground, a woman with blonde hair is also holding a glass of champagne. To the right, a woman with dark curly hair is holding a glass of champagne. The background shows an outdoor setting with string lights and a building.

Celebrate!

The Park Hotel
BRISBANE

551 Wickham Terrace
Spring Hill, QLD 4500
+61 7 3058 9333

functions_theparkhotelbrisbane@evt.com
<http://parkhotelbrisbane.com/events>