

FUNCTIONS



THE
QUEENSLANDER
TAVERN

WELCOME

THE QUEENSLANDER

OUR VENUE AT A GLANCE

STATE OF
THE ART SPACES
2 EVENT SPACES

SMALL & MEDIUM
EVENTS
UP TO 200 PEOPLE

PREMIUM PACKAGES

Welcome to The Queenslander, where your special moments become extraordinary memories! This functions package shows off our versatile array of beautifully appointed rooms and spaces, tailored to suit a myriad of events. Whether you're planning a birthday, work party, or a lively celebration, we have the perfect setting for you. Our comprehensive packages are designed to make your day seamless and unforgettable, featuring customisable options to suit your unique preferences.



To enquire for your next event, please contact our functions team at functions@mcguireshotels.com.au. Our dedicated event staff are here to guide you every step of the way, ensuring your event exceeds expectations. Should you have any questions or special requests, feel free to reach out – your vision is our priority. Come, celebrate, and let us make your day the best it can be at The Queenslander.

SPACES

THE QUEENSLANDER

THE BEER GARDEN

The Beer Garden is the perfect alfresco event space for functions and events. From after work drinks to birthday celebrations, The Beer Garden is a great place to relax with a glass of wine or beer and catch up with your friends over tasty snacks or cocktails.

CAPACITY: MAX 100 COCKTAIL



MAIN BAR

Our Main Bar is the perfect space for intimate lunches that stretch into leisurely afternoons, or elegant dinners that leave a lasting impression. Enjoy fresh produce and pub classics served alongside cold beers, wines and cocktails.

This space comfortably accommodates groups of all sizes, from casual group dining to large scale celebrations. Looking for a more exclusive event? The entire area can be booked for your next event!

CAPACITY: 200 COCKTAIL | 100 SIT DOWN

A close-up photograph of several appetizers on a wooden surface. Each appetizer consists of a small, round, golden-brown bread roll. The rolls are topped with a thick slice of smoked salmon, a dollop of white cream cheese, and a small amount of dark caviar. Fresh green microgreens are scattered on top of the salmon. In the background, there are some sliced red onions and tomatoes. The text "FOOD PACKAGES" is overlaid in the center in a large, white, bold, sans-serif font.

FOOD PACKAGES

CANAPÉS PACKAGES

30 PAX MINIMUM

| | | |
|----------|----------------|--------|
| 6 ITEMS | 3 HOT & 3 COLD | \$24PP |
| 8 ITEMS | 4 HOT & 4 COLD | \$32PP |
| 10 ITEMS | 5 HOT & 5 COLD | \$40PP |
| 12 ITEMS | 6 HOT & 6 COLD | \$48PP |

DETAILS

Indulge in culinary perfection with our canapés package, a symphony of flavours crafted for unforgettable moments.

DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian
- VN** - Vegan
- GF** - Gluten Free



COLD

Smoked salmon crostini with dill cream, fried capers & watercress ^{GF}

Spiced guacamole and Mooloolaba prawn tart

Mushroom & caramelised onion tartlet with fetta cheese ^V

Rare beef on crispy bread with horseradish cream & watercress ^{GF}

Smoked chicken poke bowl with mesclun, cherry tomato, red onion, cucumber, orange segments & sesame dressing ^{GF}

Sun-dried tomato pesto tart with marinated fetta ^V

Italian antipasto skewer with fetta, salami & Spanish olives ^{GF}

Red wine poached pear with mascarpone & balsamic glaze ^{V/GFO}

Natural oyster with a homemade mignonette dressing

Chicken & capsicum mousse tart with crumbled fetta

HOT

Devils on horseback (bacon wrapped prune) ^{GF}

Authentic satay chicken skewer with house made mild satay sauce ^{GF}

Peking duck spring roll with hoisin sauce

Sticky pork belly bite with sweet chilli sauce ^{GF}

Mushroom & truffle arancini with shaved parmesan, garlic aioli ^{V/VNO}

Premium house made sausage rolls with tomato relish and watercress

Lamb kofta with tzatziki dressing ^{GF}

Coconut prawn cutlet with sweet chilli sauce

House made Italian meatballs with Napoli sauce & shaved parmesan ^{GF}

Crumbed camembert cheese with cranberry sauce ^V

PLATTERS

DETAILS

Discover a feast for the senses with our tantalising platters. Contact your Event Manager for expert guidance on selecting the perfect quantity to elevate your event's culinary experience.

DIETARIES

All dietary requirements can be catered for.



FRUIT PLATTER \$75

Freshly sliced seasonal fruit

ANTIPASTO PLATTER \$90

Crackers, prosciutto, salami, fetta cheese, bocconcini, char-grilled mushrooms, char-grilled zucchini, sun-dried tomatoes, marinade olives & sweet pickles

CHEESE PLATTER \$95

Deluxe duo of cheeses, fresh berries, quince paste, dried fruit, toasted nuts & crackers

PIZZA PLATTER \$70

Choice of two pizza toppings: meatlovers, ham and pineapple or vegetarian

LET'S PARTY PLATTER \$95

Chicken dim sims¹⁰, premium Angus beef pie¹⁰ & house made sausage rolls¹⁰ served with tomato sauce and sweet chilli sauce

HOT SEAFOOD PLATTER \$95

Coconut crumbed prawns¹², salt and pepper calamari¹⁵ & battered flathead¹⁰ served with lemon, tartare sauce and tomato sauce

VEGETARIAN PLATTER \$90

Mixed vegetable spring rolls¹⁰, vegetables samosas¹⁰ & spinach and ricotta rolls¹⁰ served with tomato sauce and sweet chilli sauce

SPICED WINGS PLATTER \$75

Secret spiced wings⁵⁰ with blue cheese sauce, buffalo sauce and smokey BBQ sauce

SLIDERS PLATTER \$90

BBQ pork with coleslaw¹⁰, beef pattie with cheese and tomato relish¹⁰ & grilled halloumi cheese with rocket¹⁰, served on a toasted brioche bun

KIDS PLATTER \$60

Chicken nuggets, fish fingers, cheerios and chips served with tomato sauce

SET MENUS

DETAILS

Discover convenience and flavour with our set menus - ideal for corporate lunches and casual gatherings. Enjoy a curated selection that promises a delightful dining experience for any occasion.

DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian
- VN** - Vegan
- GF** - Gluten Free



SPORTSMAN'S LUNCH \$40PP

*Cheesy garlic bread to share down the middle of the table. Your choice of **two** of the below menu options served alternate drop.*

200G Rump Steak, cooked medium and served with potato gratin and a Caesar salad topped with a red wine jus

Grilled Chicken Supreme with sweet potato mash, roasted tomato, broccolini and a mushroom sauce

Traditional Chicken Parmy served with chips and a Caesar salad

Crispy Skin Barramundi served with potato gratin and a Caesar salad

300G Pork Cutlet served with buttered mash and broccolini

Roast Vegetable Stack served with chips and a vegetarian Caesar salad ^{V/VNO}

FAMILY SHARE AFFAIR \$42.5PP

Served down the middle of the table and designed to share.

- Cheesy Garlic Bread
- Smokey BBQ Chicken Wings
- Beer Battered Flathead
- Meatlovers Pizza
- Hawaiian Pizza
- Chips
- Fresh Garden Salad



BUFFET

40 PAX MINIMUM

ADULTS - \$70PP
 KIDS (6-12) - \$40PP
 KIDS (0-5) - \$10PP

DETAILS

- Not an all you can eat buffet
- Extra charges will be added to final invoice in the event that extra people arrive
- No takeaway permitted
- Buffet is available for 90 minutes as per our food safety license

DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian **VO** - Vegetarian Option
- VN** - Vegan **VNO** - Vegan Option
- GF** - Gluten Free **GFO** - Gluten Free Option



OUR BUFFET INCLUDES:

- Two hot dishes
- Roast carvery
- Two salads
- Steamed and roast vegetables
- Steamed rice or cauliflower gratin
- Selection of petit fours
- Seasonal fruit
- Bread rolls

YOUR CHOICES:

HOT DISH

Choice of two dishes below:

- Beef stroganoff ^{GF}
- Traditional butter chicken ^{GF}
- Thai red curry with pork belly ^{GF}
- Lemon and garlic butter barramundi ^{GF}

ROAST CARVERY

Choice of one dish below:

- Mustard roast beef ^{GF}
- Roast pork leg with crackling ^{GF}
- Roast marinated lamb ^{GF}
- Roast lemon & thyme chicken ^{GF}

SALADS

Choice of two dishes below:

- Caesar Salad ^{GFO}
- Garden Salad ^{GF/V}
- Pasta Salad ^{GF}
- Coleslaw ^{GF/V}

ADD COLD SEAFOOD BUFFET?

Add cold seafood to buffet for only \$15 extra per person. Cold seafood options include smoked salmon, cooked prawns and marinated mussels.

FORMAL MENU

20 PAX MINIMUM

1 COURSE - \$39PP (MAIN ONLY)

2 COURSES - \$65PP

3 COURSES - \$75PP

DETAILS

Indulge in sophistication with our formal menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.

DIETARIES

All dietary requirements can be catered for.

V - Vegetarian

VO - Vegetarian Option

VN - Vegan

VNO - Vegan Option

GF - Gluten Free

GFO - Gluten Free Option



ENTRÉES

Chicken Caesar Salad
with cos lettuce, croutons, parmesan, poached egg & crispy prosciutto ^{GFO/VO}

Smoked Salmon
with crème fraîche, fried capers, watercress salad & crispy bread

House Smoked Chicken Breast with semi-dried tomato, red onion & watercress salad, served with garlic aioli ^{GF}

Roasted Field Mushroom, with rosemary and garlic, topped with rocket, red onion and parmesan cheese with a balsamic glaze ^{GFO/V}

MAINS

200G Grilled Salmon
served with butter-roasted potato wedges, seasonal greens, baby carrots and a creamy pesto sauce ^{GF}

Grilled Pork Striploin
served with rosemary and garlic roasted potato, seasonal greens, caramelised apple and red wine jus ^{GF}

200G Eye Fillet served with creamy potato mash, grilled mushrooms, wilted spinach and red wine jus ^{GF}

Grilled Chicken Supreme
with pomme purée, semi-dried tomato, green beans and mushroom ragu ^{GF}

Potato Gnocchi
with mushrooms, red onion and peas, in a creamy truffle sauce, topped with parmesan cheese and truffle oil ^V

DESSERTS

Lemon Meringue Tart
Hand torched marshmallowy meringue crowning a tangy lemon curd in a sweet tart shell, served with passionfruit coulis, whipped cream & fresh berries

Peach and Passionfruit Cheesecake Baked creamy cheesecake with a tropical blend of peach & passionfruit, served with whipped cream & fresh berries ^{GF}

Chocolate Mud Cake
mouth-watering muddy vegan chocolate cake topped with a creamy chocolate rosette, served with a sprinkle of dried raspberries, whipped cream & fresh berries ^{DF/VN}

Petit Four
chef's selection of four sweets, served with cream & fresh berries

BREAKFAST PACKAGES

20 PAX MINIMUM

DETAILS

Elevate your morning event with our breakfast packages! All packages include a fresh juice, brewed coffee and tea station.

DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian **VO** - Vegetarian Option
- VN** - Vegan **VNO** - Vegan Option
- GF** - Gluten Free **GFO** - Gluten Free Option



EXPRESS BREAKFAST \$22PP

Choice of one of the below menu items:

- Ham and cheese toasted sandwich
- Chicken and avocado toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich ^V
- Croissant with a selection of spreads ^V
- Bacon and egg burger with cheese and tomato relish ^{GFO}

CONTINENTAL BREAKFAST \$28PP

Choice of two of the below menu items:

- Selection of Danish pastries and muffins
- Individual fruit salads
- Fruit and yoghurt parfaits
- Cereals with a selection of milks and vanilla yoghurt

THE SUNRISE SOCIAL \$35PP

Chef's selection of pastries ^{1pp} on arrival PLUS your choice of one of the below menu items:

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages and tomato relish.
- Smashed avocado on toasted sourdough, soft poached egg, roasted field mushrooms, grilled tomato, rocket, crumbled fetta and toasted walnuts.
- Eggs benedict on toasted sourdough with bacon rasher, wilted spinach and Hollandaise sauce.

Each option served individually.



EXTRAS & DETAILS

CAKEAGE:

Want to bring your own cake? No worries at all! We provide several cakeage options:

OPTION 1: \$1 PER PERSON

We will store your cake before and after the event, cut and serve your cake on a platter.

OPTION 2: \$4 PER PERSON

We will store your cake before and after the event, cut and plate your cake individually with strawberries and cream.

OPTION 3: NO COST

No cake storage before or after the event is approved, we will provide a knife, side plates and spoons for you to serve the cake for your party.

All cakes must be picked up no later than 11am the following day.



PREFERRED SUPPLIERS:

DECOR:

Beautiful Illusions
www.beautifulillusions.com.au
Jodie 0416 182 276
Stephanie 0412 179 214

DANCE FLOORS:

Pro Stage QLD
www.prostageqld.com
0411 196 915
info@prostageqld.com

AUDIO VISUAL:

Microhire QLD
www.microhire.com.au
07 3736 1233

Twisted Pair Productions
www.twistedpairproductions.com.au
info@tppro.com.au
07 3162 0556

BESPOKE:

Looking for something special for your event that is not listed? Speak to your Event Manager!

We are open to specific requests and additional services!

JUKE BOX & PHOTO BOOTH:

Party Animals
www.partyanimalshire.com.au
1800 999 925 / 0407 189 415

LIVE ENTERTAINMENT:

Available upon request. Please speak to your functions co-ordinator.

CONFIRMATION & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms:

Over 90 days: forfeit prepaid deposit.
15-90 days: 20% of estimated event cost.
14-8 days: 50% of estimated cost (excluding deposit).
Within 7 days: 100% of estimated event cost.

PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalized bookings. A \$200 surcharge may apply for major changes to setup or audiovisual on the event day. Labor surcharges for Sunday events (10%) and Public Holidays (15%). A 20% deposit is required for Leisure Group room bookings.

EXTENSIONS OF TIME

Celebrating beyond agreed time incurs \$150 per half hour. Notify intention to extend before the event; approval at Manager's discretion. Failure to vacate by confirmed time may result in charges.

DIETARY REQUIREMENTS

A surcharge of up to \$25 per person may be applicable for special dietaries. This will be at the discretion of the hotel.

CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event. Should professional cleaning be required this fee will be payable. The fee applicable is at the discretion of the Hotel.

HOTEL RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of the McGuire's Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuire's Hotels are under 24-hour video surveillance.

RSA & VENUE POLICIES

Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D. Any guests without photo I.D. will be considered underage.

Management reserves the right to refuse entry to/ remove any patron from the premises. All current RSA laws and McGuire's Venue Policies must be adhered to. No outside food or beverages allowed on hotel property.

Conduct your event orderly and lawfully, following hotel's liquor license conditions. The hotel may terminate your event if it believes it's not conducted appropriately. Conditions available upon request. The Hotel has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Hotel's termination of your event caused by breaking these policies.

You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Hotel grants prior permission.

No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorized use triggers a Fire Brigade response, you are responsible for any charges incurred by the hotel.

You are responsible for setup and breakdown costs. Inform your function co-ordinator of all deliveries, marking them with the event name and date.

All music - band, DJ, jukebox etc - must adhere to a 90 decibel noise level restriction.

DAMAGE AND LOSS

Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/ courier services to collect any items left at the hotel after your event.

Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safekeeping, McGuire's Hotels don't take responsibility for items on premises.

SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

SET UP AND PACK DOWN TIMES

The client is only permitted to set up and pack down within the times listed in the table on page one. Failure to do so will result in an additional charge which will be at the discretion of the Hotel.

PANDEMIC / NATURAL DISASTER

In the event of a State of Emergency or Government enforced lockdown, McGuire's Hotels will postpone your event to a date that suits both parties at no additional costs. McGuire's Hotels reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.



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**FOR FURTHER INFORMATION OR TO MAKE
A BOOKING ENQUIRY, PLEASE CONTACT
OUR FUNCTIONS TEAM VIA EMAIL**

functions@mcguireshotels.com.au