



Aspley
HOTEL

FUNCTION PACK



FUNCTIONS AT ASPLEY HOTEL

Thank you for considering The Aspley Hotel for your upcoming event. We offer quality catering, exceptional service and an elegant atmosphere with an abundance of charm.

With a history dating back to 1875 The Aspley Hotel is not only a great location to host a variety of functions but also a great venue to immerse yourself in history. Offering ample free parking, The Aspley Hotel is located 13km from Brisbane's central business district in the heart of the Northern suburbs.

The Aspley Hotel can cater to all occasions, from an intimate rendezvous of 10 to a large event of 200 guests. Our friendly functions team, five star kitchen team and delightful floor and bar staff will all contribute to making your event unforgettable, without you having to lift a finger.

With space to suit all tastes and budgets, our team is dedicated to creating personalised events every time. We cater to all business needs from conferences, seminars and product launches, to fundraisers, birthdays, anniversaries, engagements, Christmas parties and more.

We look forward to catering your next event!

For assistance with your booking call
(07) 3863 0055
functions@aspleyhotel.com.au

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ARTHURS ROOM

35 Sit down | 90 Cocktail

Enjoy this beautiful nostalgic room with its own private bar and amenities, located upstairs. The room has full exclusivity from the rest of the hotel.

Air-conditioning and heating throughout.

Inclusions:

Ipod connectivity
High & Low tables & chairs
Private Bar & Toilets
Plasma Screen

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THE HERB GARDEN

80 Sit down | 150 Cocktail

Our alfresco area is perfect for lovers of the outdoors. Surrounded by a beautiful well-lit garden, you can enjoy the outdoors while having the luxury of a semi-covered area that is heated in winter and cool in summer. The Herb Garden is not available after 10pm due to noise restrictions

Inclusions:

- House Music
- Low Tables with Chairs
- Misting Fans & Heaters
- Plasma Screens
- Disabled Access

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THE TERRACE

40 Sit down | 70 Cocktail

The Terrace is located on the ground floor and features an open plan, alfresco design with beautiful french windows.

This area is fully covered. Great for any event, this area is perfect for impressing your guests.

Inclusions:

- House Music
- Low Tables with Chairs
- Fans & Heaters
- Plasma Screens
- Disabled access

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PLATTERS

Each platter feeds approximately 8-10 persons

HOT

Bread & Dips Platter \$60

Mixed gourmet breads
Selection of Dips
& infused oils

Party Platter \$80

Spring Rolls | Samosas | Wedges
Sausage Rolls & Party Pies

Pinch & Grab \$90

House made Spring Rolls
Gourmet Sausage Rolls
Dill & Lemon Whiting
Salt & Pepper Calamari
Thai Chicken Skewers

HOT & COLD

Veggie Platter \$100

Marinated Tofu
Sweet Potato & Thyme Frittata
Spinach & Feta Triangles
Vietnamese Rice Paper Rolls
Parmesan crumbed Camembert
Mediterranean Char-grilled Vegetables

Gluten Free Platter \$100

Marinated Olives
Sweet Potato & Thyme Frittata
Bacon & parmesan Pinwheel
Mediterranean Char-grilled Vegetables
Garlic & herb Chicken Skewers
Tomato & Bocconcini Skewers

COLD

Antipasto Platter \$90

Cured Meats | Crostini | Sopressa Paste
Mediterranean char-grilled Vegetables
Warm marinated Olives

Cheese Board \$100

Vintage Cheddar | Camembert | Brie
Blue Vein | Quince Paste | Roasted nuts
Dried Fruit & La Vosh

Fruit Platter \$POA

Market Fresh Produce

Dessert Platter \$POA

Chefs Selection

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\$28 per head | 8 Pieces per person

- Parmesan crumbed Camembert (v) w/Cranberry Jam
- Persian Feta & Pesto crumbed Button Mushrooms (gf/v)
- Sweet Potato & Thyme Frittata (gf/v)w/Garlic Aioli
- Rare roasted Fillet of Beef (gf) w/Horseradish & Celeriac Cream
- Albondigas (Spanish Meatballs) w/Saffron infused Tomato Sauce
- Local picked Sandcrab (gf) w/Dill & lemon Aioli
- Brie Encroute (v) w/Beetroot Chutney & Dukkah Spice
- Vietnamese Rice Paper Rolls (gf/v) w/Nam Jim

\$38 per head | 11 pieces per person

- Parmesan crumbed Camembert (v) w/Cranberry Jam
- Persian Feta & Pesto crumbed Button Mushrooms (gf/v)
- Sweet Potato & Thyme Frittata (gf/v)w/Garlic Aioli
- Rare roasted Fillet of Beef (gf) w/Horseradish & Celeriac Cream
- Albondigas (Spanish Meatballs) w/Saffron infused Tomato Sauce
- Local picked Sandcrab (gf) w/Dill & lemon Aioli
- Brie Encroute (v) w/Beetroot Chutney & Dukkah Spice
- Vietnamese Rice Paper Rolls (gf/v) w/Nam Jim
- Freshly shucked Sydney Rock Oysters (gf) w/White Balsamic & Chive Vinaigrette
- Thai Chicken Skewers (gf) w/Coconut & Chilli Lime dipping sauce

+ INDIVIDUAL MEAL BOXES

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ALTERNATE DROP

Minimum 20 Guests

2 Course \$39 | 3 Course \$45

Dessert (select 2)

Pavlova & Berries (GF)
Salted Caramel Tart & Cream Chantilly
Panna Cotta & Berries (GF)
Chocolte Tart & Cream Chantilly

Entree (select 2)

Roasted Chicken & Polenta (GF)
Smoked Salmon & Caper Salad (GF)
Rare roasted fillet of Beef Horseradish & Celeriac Cream (GF)
Caprese Salad Vine Ripened Tomatoes, Buffalo Mozzarella & Balsamic (GF) (V)

Main (select 2)

Spinach & Feta Ravioli (V)
Crispy skin Salmon Truffle Mash & Buttered Broccolini (GF)
Eye Fillet Steak Served Medium, Dauphinoise, Rosemary Jus & sautéed Spinach (GF)
Chicken Supreme Crispy Chats, Garlic Cream Sauce & a Rocket & Feta Salad (GF)

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BUFFET YOUR WAY

Minimum 50 Guests

\$50 PER HEAD

JAZZ IT UP!

ADD \$20 PER HEAD

Gourmet Cheese Board
Fresh Sydney Rock Oysters
Locally sourced Fresh King Prawns
Fresh Octopus
Salt & Pepper dusted Calamari
Crumbed Whiting Fillets

VIP

ADD \$40 PER HEAD

Lavender Brûlée
Fresh Local Sand Crab
Fresh Sydney Rock Oysters
Moreton Bay Bugs
Locally sourced Fresh King Prawns
Fresh Octopus | Calamari | Whiting

Choose 3 Wet Dishes

Chick Pea & Vegetable Curry
Lamb Stroganoff
Braised Beef Casserole
Thai Green Chicken Curry
Chicken Cassoulet

Choose 2 from the Carvery

Hot Roast: Glazed Ham | Roast Beef | Roast Chicken
Cold Roast: Leg Ham | Chicken | Turkey

Choose 3 Fresh salads

Garden Salad | Greek Salad | Potato Salad
Pasta Salad | Caesar Salad | Mediterranean Salad

Choose 2 Sides

Crispy Roast Chat Potatoes | Vegetable Panache | Dauphinoise
Roasted Vegetable Medley | Coconut Rice
BREAD ROLLS & CONDIMENTS INCLUDED

Choose 2 Desserts

Market Fresh Fruit Platter | Sticky Date Pudding
Banana Cake | Pavlova

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DRINK PACKAGES

Minimum 30 persons for all drink packages

Standard Package

\$30pp (2 Hours) \$40pp (3 Hours) \$50pp (4 Hours)

Angove Chalk Hill Wine Selection - Cabernet Merlot, Shiraz Cabernet, Semillon Sauvignon Blanc, Semillon Chardonnay & Bubbles

Local Tap Beer - XXXX Gold, XXXX, Hahn Super Dry, Tooheys New, Hahn Premium Light

Pressman's Apple Cider

Soft Drink

Deluxe Package

\$50pp (2 Hours) \$60pp (3 Hours) \$70pp (4 Hours)

Angove Long Row Moscato

Yalumba Y Series Pinot Grigio

Haha Sauvignon Blanc & Haha Pinot Noir

Wirra Wirra Unoaked Chardonnay & Wirra Wirra Church Block

Earthworks Barossa Shiraz

Redbank Emily Pinot Noir Chardonnay Brut Cuvee Piccolo

Jansz Tasmania Premium Cuvee

All Tap Beer - local and craft

Corona, Heineken, James Boags Premium & Light bottles, Pressman's Apple Cider

Basic Spirits - Jim Beam, Bundy Rum, Teachers Scotch, Vodka 0,

Gordons Gin, Canadian Club

Soft Drink

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TERMS & CONDITIONS

Confirmation of your Event: A booking will be confirmed on receipt of signed Terms and Conditions, provided by the function manager, and paying an agreed deposit. Management will not hold a tentative booking for more than 48 hours, and if signed Terms and Conditions and a deposit have not been received within this time, we reserve the right to release the date to another client.

Payment: Final numbers, catering, and drink packages are to be placed and payment finalised 14 days prior to the function date. Payments for bar tabs are to be finalised on the date of the event, only with manager on duty, the function manager or the function host.

Cancellations: In the instance that a function is to be cancelled, written notification must be made to the function manager. Any bookings made between the 1st of November and the 1st of January are subject to a strict no-refund policy. If the function is cancelled at any time, the full deposit will be forfeited.

| | | | |
|-------------------------|----------|--------------|-------------|
| Notice Required | 30+ Days | 14 – 30 Days | 0 – 13 Days |
| Deposit Refunded | 100% | 50% | 0% |

21st Celebrations: Please note that for all 21st birthday celebrations at The Aspley Hotel requires, a security guard to monitor the designated function area at an additional cost of \$50 per hour for a minimum of four hours. This fee must be paid with the initial deposit, and if for the safety of your guests you would like to extend the time of security, arrangement is to be made with the function manager.

Catering Options: Please be aware that all produce is subject to availability, if in the instance a certain item cannot be provided by our kitchen team your function host will notify you immediately so alternative arrangements can be made. If your function requires excess catering on the evening due to unexpected numbers, a limited menu can be provided until 8:00PM, please discuss these details with your function manager. Cakes are permitted for functions only when previously organised with the function manager. Please discuss any delivery or storage requirements 7 days prior to your function so appropriate arrangements can be made.

Unduly Intoxication & Disorderly Patrons: As stated in the Liquor Act 1992, it is prohibited to supply alcohol to a disorderly or unduly intoxicated person. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and asked to leave the premise. The Aspley Hotel will not tolerate any verbal or physical harassment of patrons or staff and anyone in violation of these expectations will be evicted immediately. If any persons attending your function are asked to leave the premise and do not comply, your function will be immediately shut down, forfeiting any payment made. Management reserves the right to refuse service to any patron with a justifiable cause. All guests attending your private function are to be made aware that no exceptional treatment will be made in their case, and will be held to the legal expectations of all other individuals in the licensed premise.

Damages / Cleaning & Personal Property: Clients will be asked to submit a credit card with to the function host to be held as a deposit in case of any damages or excessive cleaning. A cleaning fee of \$100.00 per hour will apply if extra cleaning is required due to your event. This is for excessive cleaning over and above what is deemed as 'standard'. All belongings

and gifts are to be collected on conclusion of the function unless previously arranged with the function manager. The Aspley Hotel does not accept responsibility for the damage or loss of any property left on premise prior to, during, or after a function. In the instance that alcohol is provided as a gift or prize in any function, management will store the alcohol in a designated location until the conclusion of the function, in which it will then be returned to the owner.

Decorations: We request that no nails, tape, pins, staples or hooks be used for attaching displays or decorations. All decoration details and expectations are to be discussed and finalised with the function manager 14 days previous to the function date. Please be aware, room hire for cocktail style parties includes a limited number of balloons themed to your occasion and your choice of linen colours (limitations apply).

Photography: The Aspley Hotel reserves the right to utilise any in-house photographs taken during your event for promotional use. If you wish for photographs to not be taken please advise the function manager prior to the event.

I, _____
hereby agree to the above terms & conditions of the Aspley Hotel
for my function on the ____ / ____ / ____
in (please circle) Arthur's Room | The Herb Garden | The Terrace
Starting at _____ AM / PM. And concluding at _____ AM / PM

Signed: _____ Date: ____ / ____ / ____

Email Address: _____

Mobile: _____

CREDIT CARD DETAILS:

Must be supplied in the case of any damages or excessive cleaning

Name on Card: _____

Card Number: _____

Expiry Date: _____ / _____

Visa | MasterCard | AMEX | American Express

Date of Payment: _____ / _____ / _____

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