

A vibrant, celebratory scene set in a brick-walled room. In the foreground, a woman in a black dress is dancing with her arms raised, her mouth open in a shout. To her right, a man in a light-colored shirt is also dancing with his arms raised, laughing joyfully. The air is filled with a dense shower of white and black confetti. In the background, other people are visible, some holding drinks, and a brick wall with a shelf holding white teapots and cups is partially visible. The overall atmosphere is one of high energy and celebration.

EVERTON PARK  
HOTEL

# FUNCTIONS

PH (07) 3051 7606 | [functions.evertonpark@ausvenueco.com.au](mailto:functions.evertonpark@ausvenueco.com.au) | [evertonparkhotel.com.au](http://evertonparkhotel.com.au)

# WELCOME

Eat, drink and celebrate at Everton Park Hotel. Located just 15 minutes from Brisbane CBD, it's the perfect venue for your next event. Our spaces are designed to accommodate a wide variety of functions from 10-200 people, offering a range of different package options to suit any requirements.

Whether it is a fully themed event or a simple cocktail affair, our friendly and professional function team can create the perfect event for you and your guests. Want to learn more about our spaces or to enquire about our flexible food and beverage options? Contact our friendly team on (07) 3051 7606 or enquire online.

## FUNCTION SPACES

### EP ROOM

Perfect for events ranging from 10-80 guests, our EP room is versatile enough to cater for corporate meetings, cocktail style events and seated birthdays. Our EP room features a built in projector & screen, private bar, air conditioning and full use of our AV.

Seated: 80  
Theatre: 50  
Cocktail: 50  
TV: Y  
Projector: Y  
Music: Y  
Microphone: Y

### CC'S BAR

This popular lounge bar is the perfect spot for more laid-back celebrations and can cater to all your needs. The space has a mix of low and high seating making it appropriate for everyone & a private bar.

Seated: N/A  
Theatre: N/A  
Cocktail: 100  
TV: Y  
Projector: N  
Music: Y  
Microphone: Y

# FUNCTION SPACES

## MARQUEE

The Marquee is the perfect size to hold events such as weddings, school formals, birthday celebrations, christenings, corporate events and award presentations. This room features your own private bar & air conditioning.

Our terrace can be added on as an additional extra for that indoor/outdoor feel.

Seated: 130  
Theatre: 150  
Cocktail: 200  
TV: N  
Projector: N  
Music: Y  
Microphone: Y

## TERRACE

A conveniently located area, with the best view of the kids playground and is fantastic for low key, small events & kids birthday parties.

Need a bigger space? Our marquee can be added on as an additional extra for that indoor/outdoor feel.

Seated: 45  
Theatre: N/A  
Cocktail: 60  
TV: N  
Projector: N  
Music: N  
Microphone: N

# CATERING

**4 OPTIONS \$18PP | 6 OPTIONS \$26PP | 8 OPTIONS \$32PP**

*MINIMUM OF 20 GUESTS*

## **HOT CANAPES**

Sticky pork belly w apple salsa in lettuce cup (GF)  
Prawn twister w wasabi mayonnaise  
Duck spring roll w cucumber & hoisin sauce  
Karaage chicken w hot sauce & blue cheese mayo  
S&P calamari w grilled lemon & aioli (GF)  
Truffle mac & cheese croquette w aioli (V)  
Spinach & ricotta parcels (V)  
Mushroom & bocconcini arancini w aioli (V) (GF)  
Pumpkin & goats cheese tart (V)

## **SUBSTANTIAL CANAPES | \$10EA**

*MINIMUM OF 20 (OF SAME ITEM)*

Beef slider w American cheese, pickles, burger sauce and fries  
Halloumi slider w tomato relish & topped w onion ring (V)  
XXXX Gold battered fish, fries, tartare & lemon  
Chicken skewers w toasted pita, tahini & rocket  
Crispy Asian noodle salad  
Tandoori chicken curry w fragrant jasmine rice (GF)  
Mushroom tostada : braised shiitake mushroom, smoky bbq sauce, avocado crema, pico di gallo, coriander, charred lemon (VG)(GF)

## **PLATTERS**

*All platters are 30 pieces\*\* / GF Options Available on request*

### **Antipasto platter | \$90 (feeds 8-10 for light nibbles)**

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, house dips, toasted sourdough

### **Aussie platter | \$75**

Sausage rolls, mini pies, chicken skewers, potato wedges, sour cream, sweet chilli & tomato sauces

### **Yum cha platters | \$90**

Dim sims, duck spring rolls, pork wontons, prawn crackers, sweet chilli & soy sauces

### **Vegetarian platters | \$80**

Vegetable quiche, mushroom & mozzarella arancini, halloumi bites, Turkish bread, selection of sauces

### **Bread & dips platter | \$50 (V)**

Selection of house dips, crudites, olives, toasted Turkish

### **Sandwiches & wraps platter | \$80**

Assorted Turkish sandwiches, includes one vegetarian

### **Dessert platter | \$85 (V)**

Chef's selection of petite fours

## **SET MENU**

*MINIMUM OF 20 GUESTS*

### **2 COURSE - \$55PP | 3 COURSES - \$65PP**

Guests pick 2, served alternate drop

#### **ENTRÉE (GUESTS PICK 2)**

Fried szechuan calamari w lemon & aioli (GF)

Traditional bruschetta on toasted ciabatta (V)

Smoky mushroom tostada w refried beans, braised shitake mushrooms, green tomato jalapeno relish, avocado cream, tomato salsa & coriander (GF & VG)

Tandoori lamb ribs w char-grilled garlic & chilli roti bread, herbed yoghurt & caramelized lemon

#### **MAINS (GUESTS PICK 2)**

Chicken supreme served w sweet potato mash, char grilled asparagus & creamed spinach (GF)

250gram 150 days grain fed thousand guineas rump served w mashed potato, broccolini & jus (GF & DF)

Pan-seared Atlantic salmon w smashed chat potatoes, green pea puree, caper tomato salsa & broccolini (GF)

Gnocchi served w roasted pumpkin, herbed goat's cheese, spinach, basil pesto & topped w parmesan (V)

Battered fish & chips served w chips, salad, tartare & lemon

#### **DESSERTS (GUESTS PICK 2)**

Chocolate almond brownie w chocolate sauce & vanilla bean ice cream

Raspberry white chocolate baked cheesecake w raspberry puree & seasonal fruits

Orange-cranberry & almond cake, Chantilly cream, mixed berry compote & blood orange sorbet (GF)

Sticky date pudding served w toffee sauce & rum-raisin ice cream

## **HIGH TEA**

*MINIMUM OF 10 GUESTS*

*Start with a glass of bubbles*

*Finish with tea & coffee*

*Option to upgrade*

*Suitable for Bridal & Baby Showers*

### **MENU \$50PP**

Glass of bubbles on arrival

Finish with tea or coffee

Assorted mini cupcakes (V)

Assorted mini doughnuts (V)

Macarons (V)

Coconut tea cakes (V)

Assorted tea sandwiches (V)

Choc dipped strawberries (V)

Smoked salmon bagels

Pastrami & cheese bagels

Fresh fruit (VG)

## **BUFFET**

*MINIMUM OF 30 GUESTS*

### **OPT 1 | ROAST CARVERY BUFFET | \$45PP**

*4 PROTEIN OPTIONS (VEGETARIAN OPTION AVAILABLE)*

#### **BEEF & CHICKEN**

*ADD LAMB OR PORK \$7PP*

Oven roasted potatoes

QLD blue pumpkin,

Garden peas

Honey roasted carrots

Pan gravy

Green leaf salad

Bread rolls

Cultured butter

#### **DESSERTS**

Pavlova, Chantilly cream, passionfruit, kiwi (GF)

Chocolate brownie, vanilla crème, raspberry

Sticky date, toffee sauce, brandy cream

### **KIDS \$15 + DESSERT ALTERNATIVE**

Nuggets, chips, ice cream

Fish & chips, ice cream

Burger, chips, ice cream

Dagwood dogs, chips, ice cream

## **OPT 2 | BESPOKE BUFFET | \$60PP**

### **CHOOSE THREE HOT DISHES**

Cured meats  
Grain salad  
Oven roasted potatoes  
QLD blue pumpkin,  
Garden peas  
Honey roasted carrots  
Pan gravy  
Green leaf salad  
Bread rolls  
Cultured butter

### **DESSERTS**

Pavlova, Chantilly cream, passionfruit, kiwi (GF)  
Chocolate brownie, vanilla crème, raspberry  
Sticky date, toffee sauce, brandy cream

## **PIMP MY BUFFET | ADD \$14PP**

### **HOT DISHES**

Beef bourguignon, pommes puree (GF)  
Atlantic salmon, charred asparagus, lemon hollandaise (GF)  
Italian Braised lamb ragu, orecchiette pasta, gremolata  
Chicken tikka masala, raita, pappadum, steamed basmati  
Homemade Wagyu Beef lasagne  
Singapore chilli noodles; chicken & prawn, fermented chilli  
Eggplant & Kale lasagne (VG)  
Potato Gnocchi, roasted pumpkin, fetta, crispy sage, toasted seeds  
Truffle potato gratin, pecorino, pan grattato (V)

# BEVERAGE PACKAGES

MINIMUM OF 20 GUESTS

## STANDARD BEVERAGE PACKAGE

2hrs \$35pp | 3hrs \$45pp | 4hrs \$55pp

### WINES

Edge of the World Range; Sparkling Cuvee, Sauvignon Blanc, Shiraz Cabernet, Rose

### BEERS/CIDER

XXXX Gold  
Furphy Refreshing Ale  
Hahn Premium Light (bottle)  
James Squire Orchard Crush Cider

### NON-ALCOHOLIC

Soft drink & juices

## PREMIUM BEVERAGE PACKAGE

2hrs \$45pp | 3hrs \$55pp | 4hrs \$65pp

### WINES

Edge of the World Range  
Aurelia Prosecco  
Chain of Fire Pinot Grigio  
Morgans Bay Reserve Chardonnay  
T'Gallant Juliet Moscato

T'Gallant Juliet Pinot Noir  
Tempus Two Silver Series Cabernet  
Sauvignon  
Wandering Duck Shiraz

### BEERS/CIDER

XXXX Gold  
Furphy Refreshing Ale  
James Squire 150 Lashes Pale Ale  
Byron Bay Lager  
Hahn Premium Light (bottle)  
James Squire Orchard Crush Cider

### NON-ALCOHOLIC

Soft drink & juices

## SPIRIT UPGRADE

Add a range of spirits to your beverage package for an additional \$10pp – per hour.

## COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$12 per person, minimum of 20 guests.

## BAR TAB

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be. Beverage availability and price lists can be provided on request.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



A woman with voluminous curly hair is laughing joyfully at a dining table. To her right, a man is also laughing. The table is set with white plates of food, including what looks like a fruit salad and some bread. There are wine glasses and silverware on the table. The background is slightly blurred, showing other people in a restaurant or event space. The entire image has a purple tint.

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**GET IN TOUCH**

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