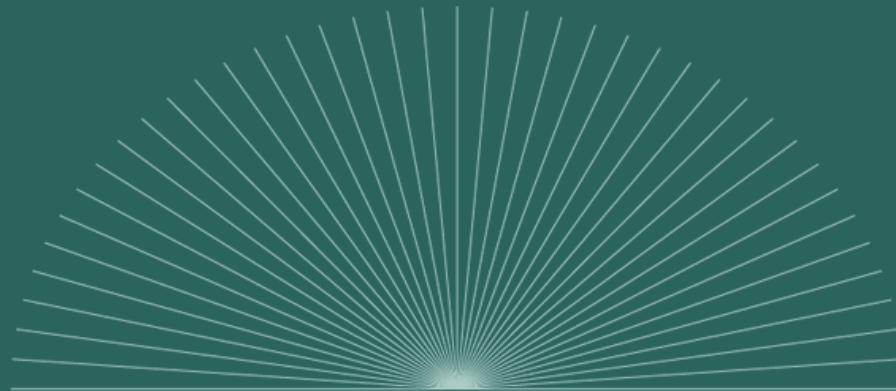




THE
ALLIANCE
HOTEL

2025 FUNCTION PACKAGES



About Us

Welcome to your new local.

The Alliance Hotel affectionately known as “The Pub” among locals, holds a rich tapestry dating back to its establishment in 1864 as a family-run hotel.

Evolving over its 160-year lifetime, the venue has undergone several transformations both inside and out, adapting to the changing times while preserving its historical essence.

Today, in 2024, this iconic venue has evolved into a multi-level destination offering a blend of heritage charm and modern amenities.

Boasting four distinct function spaces of varying sizes and offerings, The Alliance Hotel caters to a range of events and gatherings. Whether it's a vibrant dining experience, a casual game of pool, catching the latest sporting events on big screens, or simply enjoying a drink in a cozy atmosphere. The Alliance Hotel offers something for everyone.

It remains a beloved hub where tradition meets contemporary leisure, inviting patrons to create lasting memories in a setting steeped in history and community spirit.



ROOMS



The Leichhardt Room

The Leichhardt Room is the crown of this historic Brisbane pub



The largest of the four rooms, much care and attention has been taken to showcase the exposed original bricks that date back to 1888.

Beautiful French doors surround the room, allowing for plenty of natural light to flood through the room, perfect for daytime functions, corporate lunches and conferences. Brand new curtains have been installed on all balcony windows to ensure the perfect environment for day delegate presentations

The Leichhardt Room is perfect for wedding ceremonies and receptions, as well as cocktail parties and lavish dinners.

Features

Soundproof glass / Large projector / Private bar/ Male/Female bathrooms / Air-conditioning / Visual capability / In-house sound system



100



120



Yes



Yes



Yes



Yes



The Mirror Room



Ideal for milestone birthdays and live music



This industrialised function space is hidden in the underground basement of The Pub and has a separate entrance located on Boundary street. It is spacious and yet cosy at the same time and breathes rich Brisbane heritage. Great for any style of event, but especially with live music!

Features



Private bar / Male & Female bathrooms / Air-conditioning / Visual capability / In-house sound system that can be plugged into any audio device



40



60



Yes



NA



Yes



Yes

The Actress and Bishop Bar

Treat your guests to a unique underground cocktail experience



Welcome to the newly renovated The Actress and The Bishop Bar, where our function space channels the eclectic vibes of a dive bars with a funky twist. Named after the iconic neon sign that graced our entrance in the vibrant 80s, our venue radiates character and charm.

Accommodating up to 50 guests standing and 25 seated, it's an ideal setting for intimate dinners and cocktail parties alike. Whether you're celebrating a special occasion or simply gathering with friends, immerse yourself in the unique atmosphere of The A&B Bar.

Features

Private bar / Air-conditioning / In-house sound system / Roaming mics



25

45

Yes

NA

Yes

Yes



The Wine Cellar



Ideal for meetings and special dinners



Step down into our brand new intimate private dining room, designed to accommodate up to 12 guests.

Nestled alongside a curated wine cellar, this space is tailor-made for memorable meetings, elegant dinners, refined wine tastings, and indulgent degustations.

Whether you're planning a corporate gathering or a special celebration, our exclusive setting promises an unforgettable experience where every detail enhances your event.

Features



Air-conditioning / Visual capability / Bespoke menu curations



12



NA



Yes



NA



Yes



NA



The Whisky Warren



relaxed yet timeless pub atmosphere, blending casual comfort with classic charm.



Join us in The Whisky Warren, where rustic charm meets contemporary elegance in our newly renovated space inspired by a rabbit warren. Situated on the main level of “The Pub”, we boast an extensive selection of Australian whiskeys, curated to delight enthusiasts and novices alike.

Specializing in game meats, our menu showcases dishes crafted with the finest locally sourced ingredients, ensuring a culinary experience that is both adventurous and satisfying.

In addition to our exceptional food and drink offerings, guests can also unwind with a casual game on our brand new pool table situated in The Headquarters. Our commitment to service excellence ensures that every patron feels welcomed and valued, while our carefully handpicked wine list complements every meal with finesse.

Whether you're here for a vibrant evening out or a leisurely gathering, The Whisky Warren promises an unforgettable dining experience steeped in Australian hospitality and flavour.



60



80



Yes



NA



Yes



Yes

Exclusive bookings available on request

CATERING



Day Delegate Packages

Room hire fee required - No minimum spend

Pricing

Full Day | \$80pp

Room access from 8am - 5pm
(based on a minimum of 14 guests)

Half Day | \$45pp

Room access from 8am - 1pm or 12pm - 5pm
(based on a minimum of 14 guests)

With your choice of Morning Tea and
Lunch, or Lunch and Afternoon Tea

Inclusions

On Arrival

Freshly brewed tea and coffee, still water and mints

Morning Tea

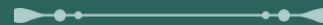


Chefs selection of pastries

Your choice of one (1) sweet OR one (1)
savory item per person

Freshly brewed tea, coffee and juice

Lunch



Seasonal fruit platter

A selection of sweet treats

Chef's selection of assorted sandwiches
and wraps

Freshly brewed tea, coffee and juice

Afternoon Tea



A selection of cookies

Your choice of one (1) sweet OR one
(1) savory item per person

Freshly brewed tea, coffee and juice

Facilities Included

TV or Projector Notepads and Pens

Microphone Lectern

Dedicated event coordinator and operations team Continuous filtered tea, coffee and orange juice

Table water Mints

High Speed WIFI Discounted parking from midday



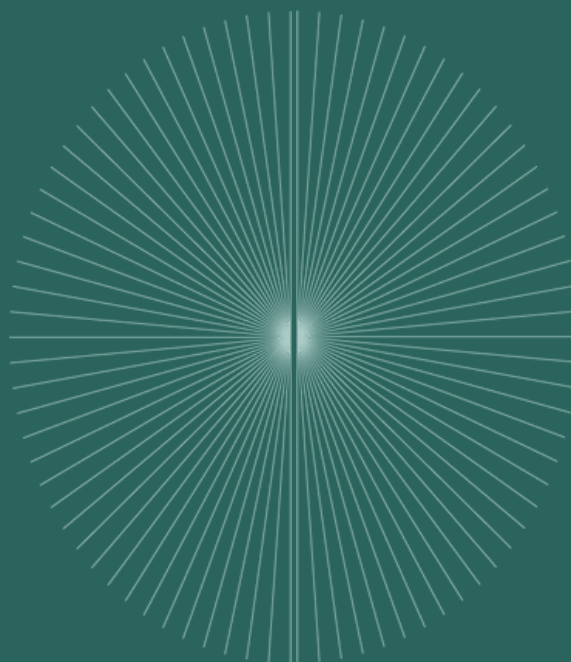
Day Delegate Catering



Your choice of sweet or savoury treats below.

Sweet Treats

Chocolate brownies
Portuguese tarts
Seasonal muffins
Sweet pastry platter



Savoury Treats

Chicken pastries
Pork sausage rolls
Chicken and
camembert pies
Chicken kebabs
4 cheese arancini

Upgrades

Juice Station.....\$9pp
Additional sweet or savoury item.....\$6pp
Additional wrap or sandwich.....\$10pp
Add Feasting Menu as lunch option.....\$70pp
Cocktail Hour.....\$30pp
(includes 3 x canapes & 1 drink per person)



Signature Set Menu



Entree

Choose two (2) as an alternate drop

Lamb Skewers

served with Spanish romesco sauce (df/gf)

Prawn Cocktail

Tiger prawns, thousand Island sauce, lettuce and garnish

Hummus and Baby Carrots

House made hummus and honey glazed roasted carrots (df/gfo)

Pork Belly

served with cauliflower puree, pickled onion (df/gf)

Mains

Choose two (2) as an alternate drop

Beef Cheek

Slow cooked beef cheek with mash potatoes and Dutch baby carrots

Seasonal Risotto

Italian style seasonal risotto (vo)

Crispy Skin Pork Belly

served with pea puree and cabbage salad (gf/df)

Barramundi

Salt water barramundi served with seasonal garnish (gfo/dfo)

Steak

200g sirloin cooked medium rare served with mash potato, seasonal greens, red wine jus

Dessert

Choose two (2) as an alternate drop

Chocolate Mousse

Oreo crumb, strawberries and chocolate sauce

Lemon Tart

Deconstructed lemon tart, lemon curd, berry compote and meringue

Individual Cheese Plate

Chef cheese selection, crackers, seasonal berries and chutney (gfo)

Cheesecake

citrus sponge cheesecake with whipped cream

2 Course | \$75pp

3 Course | \$95pp



Feasting Menu



Minimum 14 people required
Bespoke menu available upon request

\$80pp / two starters, one main, two sides, one dessert
\$100pp / three starters, two mains, three sides, one dessert

Starters

Tostadas and dips (gf)
Warms olives (gf/df/v)
Bread and olive butter
Cured meats (gfo/df)

Mains

Whole porchetta (gf/df)
Slow cooked lamb (gf/df)
Three Whole chickens (gf/df)

Dessert

Tiramisu glasses
Brownies
Seasonal fruit platter (v)

Sides

Roasted seasonal vegetables (v/gf) Spiced rice (gf)
Garden salad (gf/v/df) Lemon potatoes (gf/df/v)
Shoestring fries (v/df)



Cocktail Platters



Substantials / \$25pp

Minimum order 10

Fish and Chips

With tartar sauce and lemon (df)

Crispy Pork Belly

With roasted potatoes and seasonal greens (df)

Caesar Salad (vo)

add crispy chicken + \$3

Antipasto Station / \$25pp

or

Antipasto Platter / \$145

Cured meats, with our chef's selection of international and local cheeses, house made dips, crostini & seasonal fruit (gfo)

Cocktail Platters / \$105 each

Serves up to 10 pax per platter
30 pieces per platter

Salt and Pepper Calamari

served with lemon mayo (df)

Sausage Rolls

served with tomato sauce

Moroccan Style Beef Kebabs

served with tzatziki (df/gf)

Caprese Skewers

with a balsamic glaze (v/gf)

Prawn cups

tiger prawns served in lettuce cups with island sauce

Tartare spoons

Mushroom Croquettes

served with aioli (v)

Smoked Salmon Mini Tarts

Prosciutto and Melon Crostini

Mini Bruschetta

Thai Spring Rolls

with Thai Sriracha mayo (v/df)

Four Cheese Arancini (v)

Sliders / \$75 each

10 sliders per platter

Wagyu Beef

With onion jam, Swiss cheese, Dijon mustard and tomato sauce

Chicken Schnitzel

With coleslaw and spicy mayo

Potato Sambusa

With fermented cabbage and salsa verde

Premium rolls / \$95 each

10 rolls per platter

Croc Rolls

crispy crocodile served with spicy mayo on warmed brioche bun

Prawn Roll

tiger prawns with thousand island sauce & fresh lettuce on warmed brioche

BEVERAGES





Beverage Packages



Basic

Wines

Wildflower Brut Cuvee
WA

Quilty + Gransden Sauvignon Blanc
Orange, NSW

Hinton's Hundred Shiraz
Coonawarra, SA

Beer

XXXX Gold
Stone and Wood Pac Ale
Apple Cider

Soft Drinks and Juices

| \$40 | \$55 | \$70 |
| 2 HR | 3 HR | 4 HR |

Premium

Wines

The Lane 'Louise' Blanc de Blanc
Sparkling
Adelaide Hills, SA

Quilty + Gransden Sauvignon Blanc
Orange, NSW

Pedestal Chardonnay
Margaret River, WA

Folklore Rosé
South Western, SA

Hinton's Hundred Shiraz
Coonawarra, SA

Josef Chromy Pepik Pinot Noir
Tamar Valley, TAS

Beer

XXXX Gold
Stone and Wood Pac Ale
Toohey's New
Apple Cider

Soft Drinks and Juices

| \$55 | \$80 | \$95 |
| 2 HR | 3 HR | 4 HR |

Superior

YVES Premium Cuvée Sparkling
Yarra Valley, VIC

Ad Hoc 'Nitty Gritty' Pinot Grigio
Pemberton, WA

Pedestal Chardonnay
Margaret River, WA

Gemtree Luna De Fresca Rosé
McLaren Vale, SA

Josef Chromy 'Pepik' Pinot Noir
Tamar Valley, TAS

Ziegler 'The Brickyard' Shiraz
Barossa Valley, SA

Beer

Guest selection
Soft Drinks and Juices

| \$75 | \$100 | \$125 |
| 2 HR | 3 HR | 4 HR |



Wines on consumption



Sparkling

Wildflower Brut Cuvée	Western Australia	\$10 / 47
Alpino Prosecco.....	Alpine Valley, VIC	\$13 / 60
YVES Premium Cuvee.....	Yarra Valley, VIC	\$80
Piper-Heidsieck Cuvee Brut Champagne.....	Champagne, Fr.....	\$170

White

Ottelia Riesling.....	Mount Gambier, SA.....	\$13 / 65
Range Life 'Stuff and Nonsense' Sauvignon Blanc.....	Malborough, NZ.....	\$13 / 64
Emmalene Pinot Gris.....	Adelaide Hills, SA.....	\$70
Unico Zelo 'Jade and Jasper' Fiano.....	Riverland, SA.....	\$14 / 70
Patrick Sullivan Chardonnay.....	Mornington Peninsula,VIC	\$75

Rose

Gemtree Luna De Fresca Rosé.....	McLaren Vale, SA.....	\$14 / 70
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Red

Josef Chromy Pepik Pinot Noir.....	Tasmania.....	\$15 / 75
Tropo Cabernet Franc.....	Adelaide Hills, SA.....	\$13 / 62
Hinton's Hundred Shiraz.....	Coonawarra, SA.....	\$12 / 60
Cape Mentelle 'Marmaduke' Cabernet Sauvignon.....	Margaret River, WA.....	\$75
Ziegler 'The Brickyard' Shiraz.....	Barossa Valley, SA.....	\$80
Minim 'Hitch' Sangiovese.....	Heathcote, VIC.....	\$84

Beers on consumption

Tap Beers

The Leichhardt and Mirror Room

XXXX Gold (mid)	\$8/10/12
Toohey's New	\$9/11/13
Stone and Wood Pacific Ale	\$10/13/16
The Hills Apple Cider	\$8/10/12

The Actress and Bishop Bar

XXXX Gold (mid)	\$8/10/12
Stone and Wood Pacific Ale	\$10/13/16

Bottled Beers

James Boags Light Lager	\$9
Two Bays Japanese Lager GF Low Carb	\$15
Soapbox 'Opinionator' Pale Ale	\$14
Young Henry's Gin & Tonic	\$13
Holgate Tropical Pale GF Low Carb	\$15
Aether Brewing Blackberry Sour	\$14
Your mates 'Tilly' Ginger Beer	\$13
Heineken Zero Lager	\$9
Hard Fizz Watermelon & Berry Seltzer	\$13

Beers subject to change and prices may fluctuate

Upgrades | \$15pp

Choice of two cocktails on arrival
(minimum 20 serves)

Tom Collins
Lemon
Thyme & Elderflower Lychee

Margarita
Classic Tommy's Watermelon
Aperol Margarita

Bacardi Mojito Spritz
Mint and lime
Coconut
Raspberry

Vodka
East 8 Hold Up
Cosmopolitan Spritz

Add Spirits

Basic Package
\$10pp | \$15pp | \$20pp

Premium Package
\$20pp | \$25pp | \$30pp

Contact Us

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