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Functions



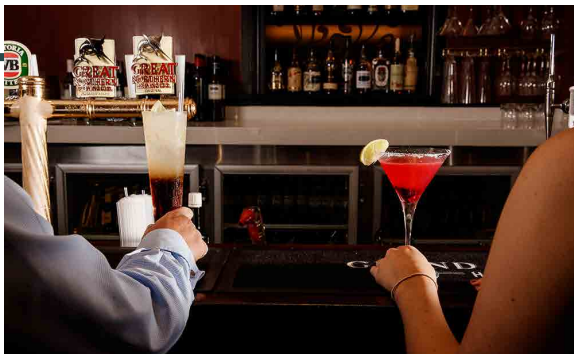
 /GRANDCENTRALHOTEL

SPACES

PLATFORM LOUNGE & BAR

This is one of the most unique function spaces in Brisbane. It can cater for up to 150 guests or be sectioned into smaller semi-private areas. The lounge pays tribute to its name due to the window that runs along the back wall which looks directly onto the trains pulling into Platform #1 in Central Station. The dark timber and textures of the furnishings gives the Platform Lounge a stylish and warm feel.

Platform Lounge runs adjacent to The Alley which is positioned in between the Lounge and the bottle shop and can be added to the hire area to increase capacity and add an extra space for guests to mingle. The Platform Lounge is the perfect place for any event but we specialise in large corporate events, birthdays and engagements due to our location and ease of access to public transport.



PLATFORM BAR EXCLUSIVE USE ON A FRIDAY MIN 80PAX & \$1500 MIN SPEND.
SATURDAY HAS A \$1000 MIN SPEND IN THE PLATFORM BAR WITH MIN 70PAX.

DINING CAR EXCLUSIVE USE ON FRIDAYS \$850 & SATURDAYS \$750 MIN SPEND.

BEER HALL

The always beating heart of Grand Central, the Beer Hall also known as Fihelly's Bar, is the main area of the hotel where all the action occurs. The room lends itself to casual gatherings and groups, and small "non-exclusive" spaces can be reserved. The Grand Central Hotel's Beer Hall really is one of Brisbane city's last locals.



THE DINING CAR

This intimate 30 seat room is a delightful testament to train-like ambience and is great for a private dinner event, cocktail workshops and business meetings. The room can be set for up to 40 guests in a standing cocktail style and is perfect for family events.



PLATTERS

CENTRAL PLATTER garlic chicken balls, dim sim, steamed pork buns & spinach & feta parcels with assorted sauces for dipping	100	ASIAN PLATTER spring rolls, thai fish cakes, half moon curry puffs & dim sims served with soy sauce & sweet & sour	90
GRAND PLATTER chicken satay skewers, assorted mini quiche, tempura torpedo prawns & fresh crusty garlic bread, with assorted sauces for dipping	110	VEGETARIAN PLATTER dim sims, vegetable quiche, arancini & falafel with assorted dipping sauces	90
SEAFOOD PLATTER battered torpedo prawns, barramundi goujons, salt & pepper calamari, oysters kilpatrick with tartare sauce & spicy mayo	120	GLUTEN FREE PLATTER bbq meatball skewers, fish cakes, falafel & chicken nuggets with sauces for dipping	90
CHEESE PLATTER assorted imported cheeses & dried fruits served with crackers	90	SANDWICH PLATTER fresh made sandwiches with basic fillings eg. ham cheese tomato, egg & lettuce, chicken, lettuce & mayo	60
PIE PLATTER selection of party pies, party sausage rolls & mini pizzas with tomato & bbq sauce	60	DELUXE SANDWICH PLATTER fresh made sandwiches with exotic fillings eg. chicken, brie & avocado, salami pesto & sun dried tomato, smoked salmon cream cheese	90
CHEDGES PLATTER beer battered steak fries, waffle chips & spicy potato wedges served with an assortment of dipping sauces	60	ANTIPASTO PLATTER chefs selection of cured meats with marinated vegetables & toasted bread	85
SUSHI PLATTER an assortment of nori rolls with soy sauce & pickled ginger	100	DESSERT PLATTER chef's selection of mini cakes	80
PIZZA PLATTER 1 mega pizza hawaiian or vegetarian \$50.00 meat lovers or pesto chicken \$55.00	50/55		

NOSH BOXES



NOSH BOXES

2 CHOICES (20+PP)

12PP

3 CHOICES (30+PP)

14PP

Your selection of 2 or 3 items from the following:

- Cold beef salad
- Lamb korma with rice
- Butter chicken with rice
- Tempura fish with beer battered chips
- Deep fried sweet chilli pork served with rice
- Vegetarian risotto
- Chicken or beef hokkien noodle and vegetable stir-fry

ALTERNATE DROP MENU

2 COURSES

45PP

(Choice of Entrée & Main OR Main & Dessert)

3 COURSES

55PP

MIN 12 PEOPLE

Choose two items from each course and these will be provided in equal numbers alternately placed on the table



Please select 2 options per course:

ENTRÉE

TANDOORI CHICKEN SKEWERS
with tzatziki drizzle

ANTIPASTO PLATE
chef's selection of cured meats & marinated vegetables

SUGAR CURED OCEAN TROUT SALAD
ocean trout served with salad greens

PORK BELLY
slow cooked pork belly with a honey glaze

MAIN Bowls of vegetables & salads will be provided to share

200G FILLET MIGNON
on a bed of truffled potato mash with red wine jus

CRISPY SKINNED ATLANTIC SALMON
served with rocket salad, chat potatoes & hollandaise sauce

CHICKEN BREAST WITH A TUSCAN BREAD STUFFING
served atop a potato galette with red wine jus

VEGETARIAN RISOTTO
seasonal mixed vegetables cooked in homemade Napoli
sauce with spices topped with fresh parmesan

DESSERT

WHISKY SOAKED MUD CAKE
with Crème Anglaise & berry coulis

BAKED NEW YORK CHEESECAKE
with peanut brittle shards

BREAD & BUTTER PUDDING
drizzled in butterscotch sauce

All functions must have menu items & numbers finalised
3 working days prior to date of function.

Please feel free to contact us to discuss any possible
changes, variations or dietary requirements.

COCKTAIL WORKSHOPS

THE QUICKIE

70PP

- Glass of sparkling wine on arrival
- Learn how to make a French martini
- 1 x Grand platter
- Learn how to make a mojito
- Dessert platter

STAY & PLAY

90PP

- Glass of sparkling wine on arrival
- Learn how to make a French martini
- Antipasto platter - with dips and toasted bread
- Learn how to make a Mojito
- Main meal (Choose two options from seated menu)
- Dessert platter



TERMS & CONDITIONS

CONFIRMATIONS & DEPOSITS

Functions are considered confirmed upon receipt of a \$250 deposit payable within seven days of client confirmation. Food needs to be confirmed two weeks before the events with 50% payable. Any cancellation later than seven days before the function will lose the deposit and 50% paid for the food. The remaining 50% of the food is payable 24 hours prior to the function

MENUS & GUESTS

If a drinks package is selected the amount payable at the conclusion of the function will be your final confirmed numbers, or head count, whichever is the greater amount.

SECURITY

It is a requirement of the Grand Central Hotel that all functions held with more than 50 guests in attendance will have security at the door, all guests must ensure they carry a form valid photo identification.

LICENSING & MINORS

The Grand Central Hotel is a licensed premise and operates in accordance with the principals of Responsible Service of Alcohol. Service of alcohol is at the discretion of the bar attendants, management, and security. Minors may only attend functions by prior arrangement with the hotel. As the function rooms are located within the licenses premises, minors must be accompanied by a parent or legal guardian at all time, and must not be in the hotel any later than 10pm.

INSURANCE

Whilst all care will be taken, the Grand Central Hotel will not accept responsibility for the loss or damage of any items belonging to guests prior to, during or after a function.

CLEANING & DECORATIONS

General cleaning is free of charge for functions, however, if cleaning requirements or damages as a result of your function are judged as excessive by the Grand Central Hotel, additional cleaning charges may be incurred. We are happy for you to theme and decorate your room as you wish, providing nothing is permanently fixed to our walls to do so, such as nails, or easy hooks. It is also preferred blu tak not sticky tape is used.

FUNCTIONS HARM MINIMISATION STRATEGY

The intent of this strategy is to minimise the risk to Hotel patrons of consuming excessive amounts of liquor, or consuming liquor more rapidly than they otherwise would during the function period. The venues Responsible Service of alcohol policy will remain in place and the strategies below will look to complement the RSA policy during the function.

No discounted liquor is available during the function unless the function occurs during Happy Hour (Monday to Friday 5pm – 7pm) or on a weekend. Happy hour & the weekend promotion applies a minimal discount across a range of beverages as an incentive to reward regular customers of the venue. Happy hour and the weekend promotion is not intended to encourage rapid or excessive consumption of liquor.

The following measures will apply during a function

- As with our standard operating procedure complimentary water will be available to patrons during their function.
- All functions are encouraged to purchase platters or meals for their guests.
- Functions or get togethers that food has not been ordered by the organiser can purchase meals/snacks from our bistro from 11.30am to 9pm daily. We also have a vending machine available for guests to purchase light snacks from at any time.
- Discounted beverages will include non-alcoholic beverages as well as light and mid-strength beers. High volume liquor beverages are encouraged to be excluded from function bar tabs.
- Stock-piling of beverages by an individual or group of guests will not be permitted during the function duration.
- Functions are held in our function area (Platform Bar or Dining Car) so the same staff are responsible for monitoring and restricting excessive consumption for the entirety of the function
- Guests will be restricted to one drink per person at the bar for the duration of a function that does include a bar tab.
- Functions that do not offer a bar tab will only be able to purchase multiple beverages when they have been identified by staff as buying “a round of drinks” for their group if it is consistent with their recent purchases.
- Where possible staff members are to make periodic checks of the function area including outside to monitor the behaviour of guests, ensure stock-piling has not occurred and all alcoholic and nonalcoholic beverages are inside our licensed area.