

#### FUNCTIONS GUIDE

Where old-school British pub charm meets Valley energy...adventure awaits!

The outside playground at The Prince, complete with bar, stadium screen, retractable roof and pizza kitchen.

# Garden Bar



One level up, escape into a wonderland of excitement and eclectic adventure.

La La Land encapsulates three unique areas, each available to hire. Otherwise, go big and reserve the entirety of the space for a truly impressive experience.



#### BOWIE ROOMS

A DECK

ala FT THE STATES

WHEELCHAIR

ACCESSIBLE

YES

74

COCKTAIL

100

SEATED

36

PRIVATE

YES

BAR

Inspired by the legend himself, The Bowie Rooms are striking spaces filled with rich décor, balconies, and bold personality. Hire one or both for a unique event space with private bars, Insta-ready backdrops and room to celebrate in style.

EXCLUSIVE

HIRE

YES

BASIC AV

YES

#### THE DECK

1

Looking over the Garden Bar with views of the stadium screen, The Deck is an airy, elevated space perfect for afternoon sessions or evening events. With private bar options, dancefloor flexibility and great sightlines, it's a top pick for relaxed-yet-refined gatherings.

HIII.

COCKTAIL

60

SEATED

18

EXCLUSIVE

HIRE

YES

BASIC A

NC

PRIVATE

BAR

YES

WHEELCHAIR

ACCESSIBLE

YES

## THE BOUDOIR

#### **VIP CABANAS**

AT ALL

Sitting pretty on the edge of La La Land, the VIP Cabanas – Ebony and Boudoir – offer luxury in your own private party pod. With plush seating, personal hosts, and bottle service, these themed rooms are perfect for when you want to dial up the glam.

Available for Bottle Service for up to 12 guests.



Next door to The Prince, discover a space exuding the flavours, feels and frivolity straight off the beaten track from Mexico, inspired by Aztec folklore.

1 2 1

## 400 RABBITS GROUND LEVEL

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
55	<u></u>	YES	YES	YES	YES

I'm not going

to work tomorrow.

Down the alley and beneath the streets, Greaser was once the original cellars to the Prince Consort, circa 1888.

A melting pot of live music lovers, fancy drink loathers and everything in between.



4.00

#### THE BACK ROOM & POOL ROOM

these two spaces come as bonded pair. This Is the epitome of casual-cool, decked out with niche Greaser decor, pool table, velvet lounge chairs and eclectic, subtle touches. An Incredible space with true character for an event out of the ordinary.

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
50	- //	YES	NO	YES	NO

## DRINK & DINING PACKAGES

PINCE PREPR

## CANAPÉ PACKAGES

Build your own package, or select from our per head options

#### Classic Canapes | \$40pp Minimum: 20

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Haloumi bites, pistachio, gremolata & pomegranate
Beef sausage rolls, tomato & BBQ dipping sauce
Vegetarian spring rolls, sweet chilli dipping sauce
Pumpkin arancini, smoked aioli
Salt & Pepper chicken bites, lime mayo, Aleppo pepper
Cheeseburger slider

## Slider Boards | \$85 ea

10 per board

**Cheeseburger slider** pickles, American cheese, American mustard & BBQ sauce

Karaage Chicken slider pickled vegetables & wasabi mayonnaise

Mushroom slider raw tahini, oak lettuce & spicy coriander sauce

Pulled Pork slider coleslaw & BBQ sauce

Gluten free and vegan options available upon request; please contact our team for full allegern information

## CANAPÉ PACKAGES

Continued

## Hot & Cold Package | \$50pp

Minimum: 30 Select any 4 items; 8 pieces pp

#### COLD

Whipped goat's cheese tart, honey & thyme Heirloom tomato bruschetta, caramelised apple on brioche

Harissa shredded chicken lettuce cup, coriander Sesame seed seared tuna, cucumber ribbons, wasabi mousse

#### HOT

Pork & Asian green dumplings, Szechuan dipping sauce
Crumbed torpedo prawns, firecracker
Pumpkin arancini, smoked aioli
Middle Eastern lamb shoulder, za'atar raw tahini, chilli sauce
Duck spring rolls, hoisin dipping sauce

Vegetarian spring rolls, sweet chilli dipping sauce

Gluten free and vegan options available upon request; please contact our team for full allegern information

## CANAPÉ PACKAGES & FOOD STATIONS

Continued

## Substantial Canapés | \$15 per item

Minimum: 20

Karaage chicken, sushi rice, chilli mayo Fish & chips, lemon wedge, tartar sauce Roasted pork belly, crunchy Asian salas, sesame vinaigrette

Pesto gnocchi, roasted vegetables, parmesan Chicken Caesar salad, grilled chicken breast, cos lettuce, croutons, egg, parmesan, Caesar dressing

## Food Stations | \$25pp

Minimum: 20

#### **Grazing station**

Chef's selection of cured meats, cheeses, dups, olives, sundried tomatoes, crackers, crostini, grapes & quince paste

Fat me

Bespoke food stations available upon request pricing upon request

Gluten free and vegan options available upon request; please contact our team for full allegern information

## SHARED PLATTERS

30 pieces per platter | Excluding seasonal fruit platter

Vegetable pakora, tamarind dipping sauce – 90
Sweet potato croquettes, vegan aioli – 90
Pumpkin arancini, smoked aioli – 90
Haloumi bites, pistachio, gremolata, pomegranate – 90
Spinach & feta samosa, tomato chutney – 90
Beef sausage rolls, tomato & BQQ dipping sauce – 100
Vegetarian spring rolls, sweet chilli dipping sauce – 100
Duck spring rolls, hoisin dipping sauce – 100
Salt & pepper chicken bites, lime mayo & Aleppo pepper – 100
Morning tea/afternoon platter – fresh baked cookies, danishes, ham & cheese croissants – 100
Seasonal fruit platter – Chef's selection of seasonal fruit – 100
Dessert platter – Chef's selection of cakes & sweet treats – 120

### Pizza Slabs

24 pieces per slab | GF & vegan options available, add \$5

Margherita Napoli sauce, mozzarella, fresh basil

Pepperoni Napoli sauce, mozzarella pepperoni & chilli oil

Hawaiian Napoli sauce, mozzarella, pineapple, ham

#### Vegetarian

Napoli sauce, mozzarella, capsicum, red onion, cherry tomatoes, olives

## SHARED BANQUET \$75pp - two course; \$85pp - three course | Minimum: 30

## Shared Entree

Choose two

House made breads, butternut hommus, tzatziki, beetroot relishSzechuan Calamari, Szechuan dipping sauce

Smoked Brisket Tostada, pica di gallo & salsa verde Pumpkin Arancini, smoked aioli & grated pecorino

## Dessert

Alternate drop

**Coconut panna cotta**, berry compote, mangou coulis & coconut dust

**Dark chocolate torte**, Baileys infused cream & burnt white chocolate

## Shared Mains

Choose two

Argentinian Roast Chicken Lebanese Slow Cooked Lamb Shoulder Fennel Braised Pork Belly Vegetarian Moussaka

Shared Sides Choose three

Confit Garlic Roast Potatoes, rosemary salt Roasted Pumpkin, harissa, raw tahini, spring onion & pumpkin seeds Macaroni Cheese, bacon crumb Caesar Salad Garden Salad Seasonal Steamed Vegetables

## ALTERNATE DROP MENU

\$85pp - two course; \$100pp - three course | Minimum: 30

## Shared Entree

Choose two

House made breads, butternut hommus, tzatziki, beetroot relish

Duck spring rolls, hoisin dipping sauce
Vegetarian spring rolls, sweet chilli dipping sauce
Sesame seed seared tuna, cucumber ribbons, wasabi mousse

## Dessert

Alternate drop

**Coconut panna cotta**, berry compote, mangou coulis & coconut dust

**Dark chocolate torte**, Baileys infused cream & burnt white chocolate

#### Mains

Choose two

Confit duck leg, pak choi, parsnip & potato puree, crispy speck & orange jus
Fennel pork belly, caramelised pear, fennel puree, glazed baby carrots & red wine jus
Lebanese lamb shoulder, creamy hummus, Israeli cous cous, spring onion & chilli oil
Crispy chicken supreme, pea risotto, stracciatella & pea tendrils
Market fish, smoked confit potatoes, asparagus & saffron beurre blanc
Potato fondants, wilted spinach, butternut pumpkin, parsnip crispy, roasted broccolini & brown caper butter dressing

## **DUCHESS DRINKS PACKAGE**

2 hours \$36 | 3 hours \$44 | 4 hours \$50 | Min 30 | Basic spirits: add on \$10pp per hour

#### Wine Standard glass

Morgans Bay Sparkling – SA Morgans Bay Sauvignon Blanc – SA Squealing Pig Rosé – SA Morgans Bay Cabernet Sauvignon – SA

## Beer/Cider

Great Northern Super Crisp Great Northern Original Pirate Life South Coast Pale Ale Victoria Bitter Somersby Apple Cider – Can

Need something more flexible? Speak to the team about a bar tab

## Non-Alcoholic

Heaps Normal XPA Peroni Zero Lyres Non-Alcoholic Cans Soft drinks Juices



## **COUNTESS DRINKS PACKAGE**

2 hours \$46 | 3 hours \$54 | 4 hours \$62 | Min 30 | Basic spirits, Hard Rated, Ginger Beer & 'Ready to drink' tap options – add on \$15pp per hour

#### Wine Standard glass

Morgans Bay Sparkling — SA Morgans Bay Sauvignon Blanc — SA Squealing Pig Rosé — SA Morgans Bay Cabernet Sauvignon — SA

#### Plus four options from the below:

Mumm Marlborough Cuvee – NZ Bandini Prosecco – Italy Whistler Fruit Tingle – SA 821 South Sauvignon Blanc – NZ Riesling Freak #4 – SA Penfolds Max's Shiraz Cabernet – SA Head Red Barossa Shiraz – SA Storm Bay Pinot Noir – TAS Pepperjack Malbec – Argentina

## Beer/Cider

All tap beer Corona Peroni 3.5% Cascade Light Somersby Apple Cider

## Non-Alcoholic

Heaps Normal XPA Peroni Zero Lyres Non-Alcoholic Cans Soft drinks Juices

## PRINCE PACKAGE

2 hours \$79 | 3 hours \$102 | 4 hours \$120 | Min 30

## Wine

Mumm Marlborough Cuvee – NZ Bandini Prosecco – Italy Whistler Fruit Tingle – SA 821 South Sauvignon Blanc – NZ Riesling Freak #4 – SA Penfolds Max's Shiraz Cabernet – SA Head Red Barossa Shiraz – SA Storm Bay Pinot Noir – TAS Pepperjack Malbec – Aregentina

## Beer/Cider

Corona Peroni 3.5% Cascae Light Somersby Apple Cider

Note: Tap beers including Hard Rated, Ginger Beer & 'ready to drink' options are not available in every space

## **Basic Spirits**

House vodka House gin Espolon Blanco Tequila Johnny Walker Red Bundaberg Rum Jim Beam White Label Jack Daniels

## Non-Alcoholic

Heaps Normal XPA Peroni Zero Lyres Non-Alcoholic Cans Soft drinks Juices

## **COCKTAIL OPTIONS**

## Want to elevate your event?

Add from our selection of arrival cocktails \$16 | Minimum: 30

Aperol Spritz Espresso Martini Grapefruit Margarita



## **BOTTLE SERVICE**

## Queen of Hearts | 650

1 x 700ml/750ml bottle of your choice: Ciroc Vodka Belvedere Vodka Grey Goose Vodka Jack Daniels Bourbon Don Julio Blanco Tequila Tanqueray Gin Inclusions: Unlimited mixers 4 Redbull cans Hostess VIP entry for up to 12 guests Private cabana

## Cheshire Cat | 1300

1 x 1.75L bottle of your choice:
Ciroc Vodka
Belvedere Vodka
Inclusions:
Unlimited mixers
8 Redbull cans,
12 wet pussy shots
1 x 750ml Mumm Grand Cordon
Hostess
VIP entry for up to 12 guests
Private cabana



## BOTTLE SERVICE

Continued

## Mad Hatter | 2000

1x3L bottle of Ciroc Vodka
Inclusions:
Unlimited mixers
12 Redbull cans
12 wet pussy shots
Hostess
VIP entry for up to 12 guests
Private cabana

## Create your own adventure | Min spend 400

Send through your choice of alcohol, inclusions and add on selections to <u>functions@theprinceconsort.com.au</u> to receive your quote.

## Optional add ons

6 Seltzers / RTDs - 80 6 Stubbies - 60 Shots on arrival - 10pp Mumm Grand Cordon bottle - 75 fireball or Sheepdog bottle - 250 Decor/theming - quote upon request



## How to find us

#### Train

Hop on any North Coast line from Central to Fortitude Valley, then enjoy a quick 200 m stroll up Wickham St to The Prince

#### Bus

Catch the Blue CityGlider (60) from Queen St Mall to Brunswick St/Wickham St, then it's just 100m north to the door.

#### Car

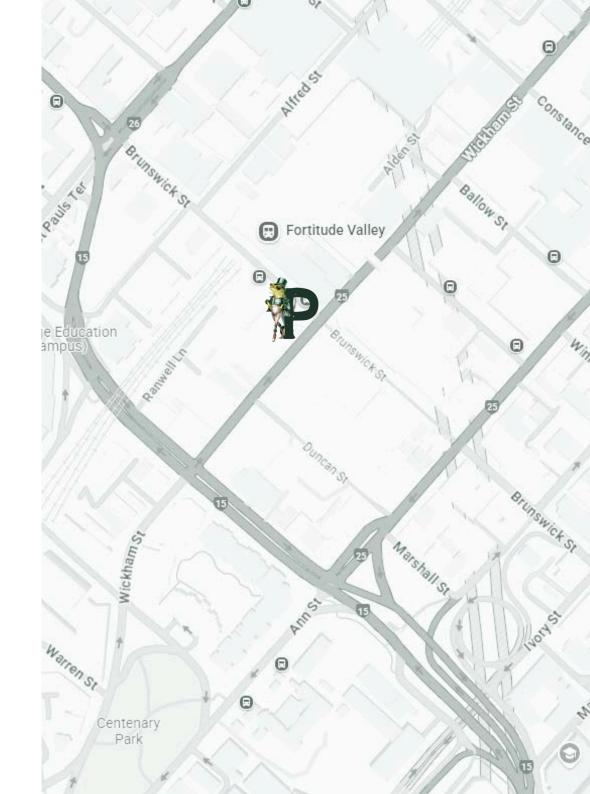
Park at Secure Parking (388 Brunswick St) or Wilson Parking (421 Brunswick St), then wander over to Wickham St and you're there!

Find The Prince, La La Land and 400 Rabbits at 230 Wickham Street, Fortitude Valley.

Greaser is located just around the corner at 259 Brunswick Street.

## Get in touch

(07) 3252 4136
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 230 Wickham St Fortitude Valley QLD 4006
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ADVENTURE AWAITS...