



THE PRINCE CONSORT

EST. 1888

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

GROUND LEVEL



COCKTAIL

SEATED

WHEELCHAIR
ACCESSIBLE

PRIVATE
BAR

EXCLUSIVE
HIRE

BASIC AV

250

100

YES

YES

YES

YES

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

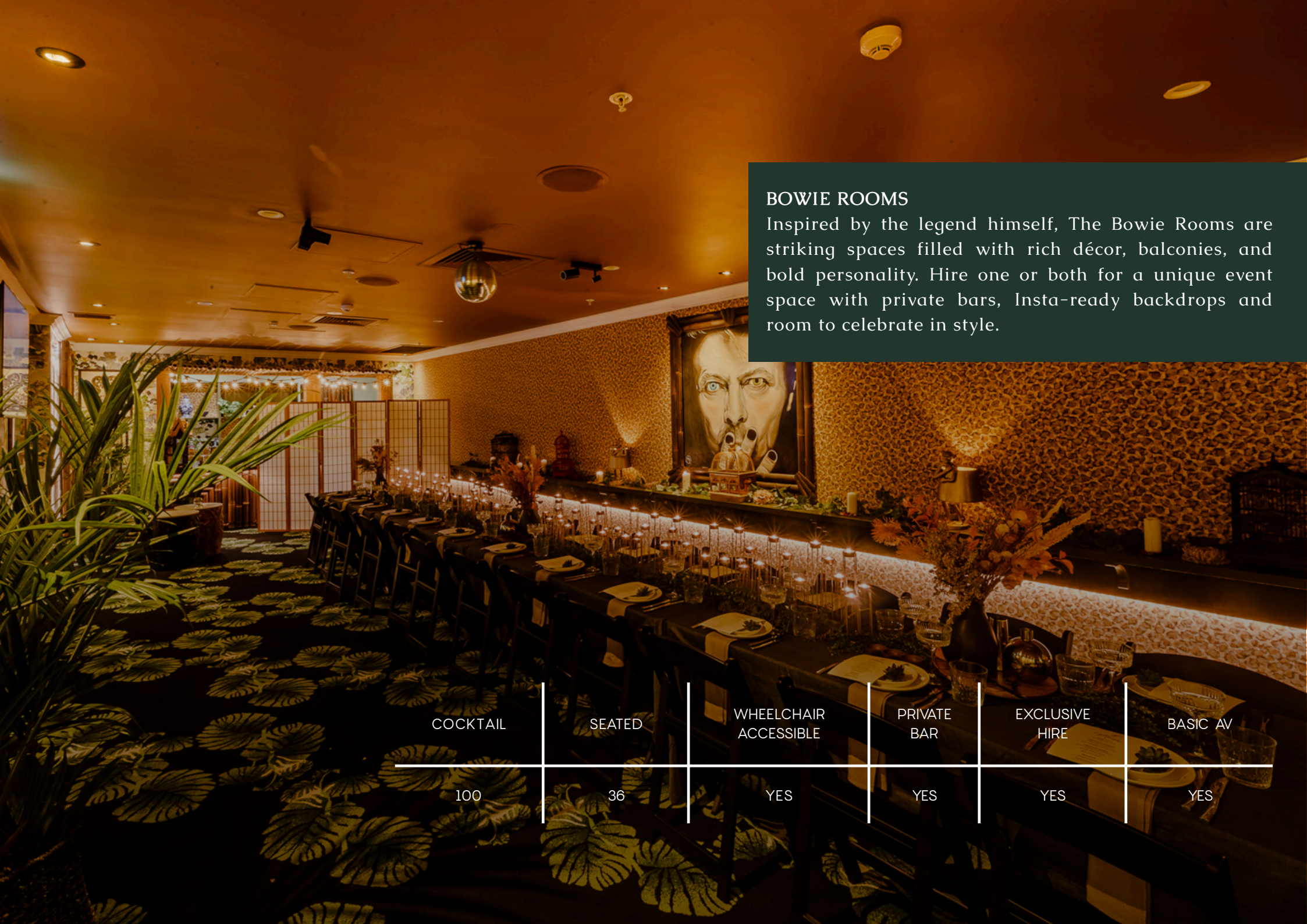
La La Land encapsulates three unique areas, each available to hire. Otherwise, go big and reserve the entirety of the space for a truly impressive experience.



LA LA LAND

LEVEL ONE

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
350	100	YES	YES	YES	YES



BOWIE ROOMS
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.

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
100	36	YES	YES	YES	YES

THE DECK

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.



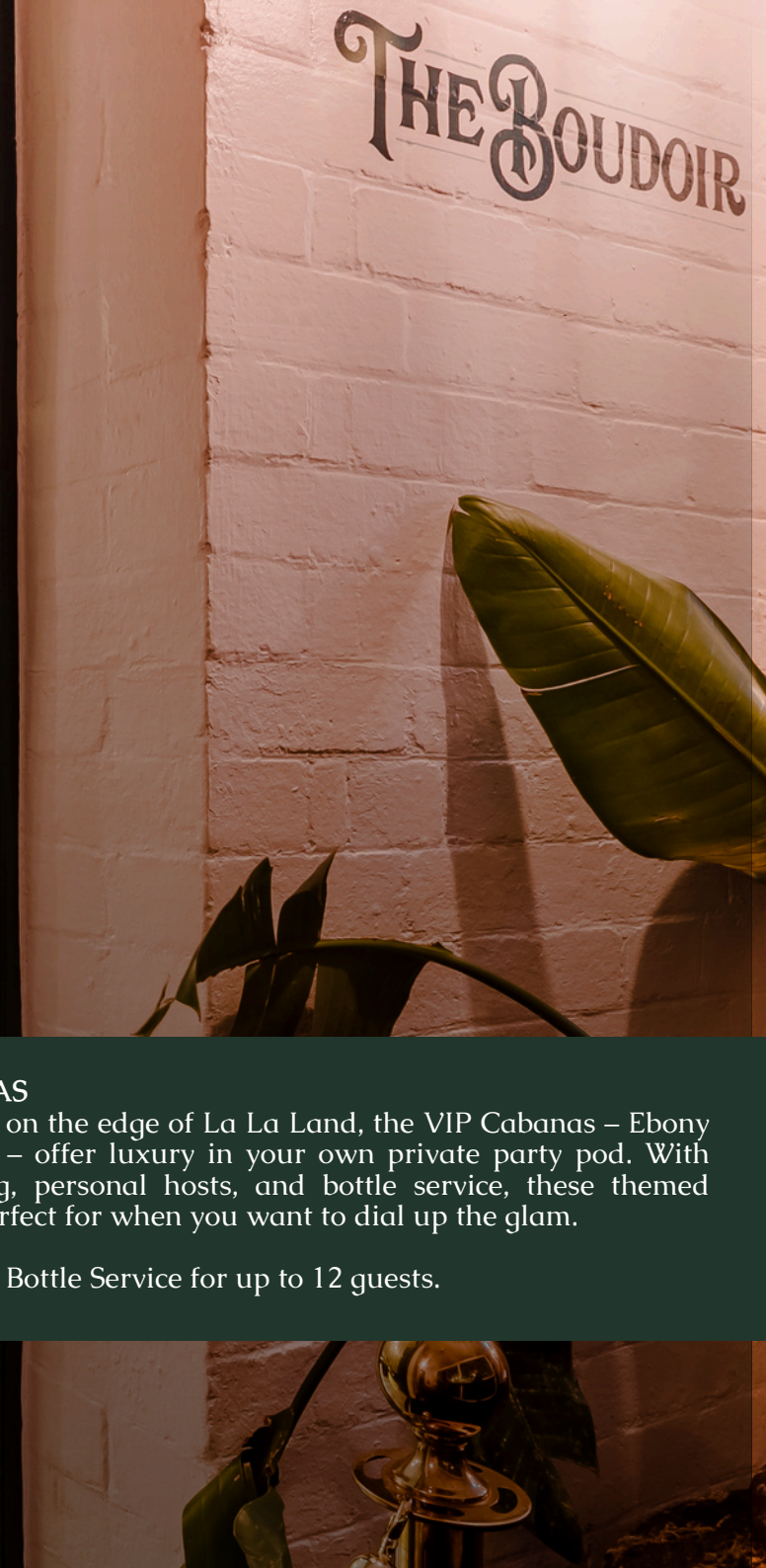
COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
60	18	YES	YES	YES	NO



VIP CABANAS

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.



400 RABBITS

GROUND LEVEL

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
55	-	YES	YES	YES	YES

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.



GREASER BAR

BASEMENT

COCKTAIL	SEATED	WHEELCHAIR ACCESSIBLE	PRIVATE BAR	EXCLUSIVE HIRE	BASIC AV
250	-	YES	YES	YES	YES



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

A high-angle photograph of a restaurant table set for a meal. The table is covered with a dark, textured cloth. Several white ceramic bowls and plates are arranged, containing a variety of dishes: a bowl of golden-brown fried food with green peppers and a dipping sauce; a plate of grilled meat topped with fresh herbs; a bowl of roasted vegetables and meat; a bowl of fresh salad with tomatoes, cucumbers, and herbs; and a plate of grilled fish or meat with a white sauce. There are also glasses of white wine and water, salt and pepper shakers, and silverware. The lighting is warm and focused on the food, creating a sophisticated dining atmosphere.

DRINK & DINING PACKAGES

CANAPÉ PACKAGES

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

Classic Canapes | \$40pp

Minimum: 20

Roasted Tomato & Stracciatella Tart 

Beef Sausage Roll, Tomato, BBQ Sauce

Four Cheese Arancini, Aioli 

Satay Chicken Skewer

Shiitake Dumpling 

Crispy Chicken Slider, Iceberg Lettuce, Mayo, Hot Sauce, Pickles

Substantial Canapés | \$15 per item

Minimum: 20

Crispy Pork Belly Bao Buns,

Cucumber, Hoisin, Sriracha

Salmon Poke, Edamame, Avocado, Pickled Ginger, Gochujang 

Falafel Bowl, Baba Ghanoush, House Pickles, Pine Nuts,

Currants, Tomato, Cucumber   

Grilled Chicken Caesar, Cos Lettuce, Bacon, Croutons, Egg, Parmesan, Caesar Dressing

Fish and Chips, Balter XPA Battered Hoki, Chips, Tartare 



Vegetarian  Dairy Free  Gluten Friendly  contains nuts 

Additional dietary options available upon request; please contact our team for full allergen information.

CANAPÉ PACKAGES

Continued

Hot & Cold Package | \$50pp

Minimum: 30

Select any 4 items; 8 pieces pp

COLD

Roasted Tomato & Stracciatella Tart 

Oysters, Freshly Shucked, Mignonette Dressing  

Crostini, Fig, Chevre, Hot Honey 

Focaccia, Truffled Salami, Olive Butter

Smoked Salmon Rillete, Rye, Dill

HOT

Roast Duck Spring Roll, Hoisin

Dipping Sauce

Satay Chicken Skewer

Four Cheese Arancini, Aioli 

Butter Chicken Pie

Prawn Toast, Sesame Aioli

Sliders & Tacos | \$8 ea

Minimum: 10 per board

Classic Cheeseburger Slider,

Pickles, Onion, American Mustard, Tomato Sauce

Crispy Chicken Slider, Iceberg

Lettuce, Mayo, Hot Sauce, Pickles

Falafel Slider, Slaw, Cucumber

Raiter 

Fish Taco, Balter XPA Battered

Hoki, Slaw, Pineapple Salsa

Barbocoa Chicken Taco, Iceberg,

White Onion, Jalapeno, Chipotle

Mayo 

Vegetarian  Dairy Free  Gluten Friendly  contains nuts 

Additional dietary options available upon request; please contact our team for full allergen information.



SHARED PLATTERS

Pizza Slabs \$80

24 pieces per slab |

GF & vegan options available, add \$5

Margherita, Tomato Sugo, Mozzarella, Parmesan (V)

Pepperoni, Tomato Sugo, Mozzarella, Hot Honey

Hawaiian, Tomato Sugo, Mozzarella, Smoked Ham, Pineapple

Mortadella & Stracciatella, Tomato Sugo, Mozzarella, Mortadella, (N) Stracciatella, Pistachio

Meat Lovers, Tomato Sugo, Spicy Pepperoni, Ham, Bacon, Sausage, Mozzarella

Mediterranean, Tomato Sugo, Zucchini, Artichoke, Olives, Roasted Capsicum, Mozzarella (V)

Platters

30 pieces per platter

Spinach & Feta, Filo – \$80 (V)

Curry Puffs, Mango Chutney – \$80 (V)

Vegetable Spring Rolls, Sweet Chilli Sauce – \$80 (V) (N)

Fried Prawn Wonton, Nam Jim Jaew – \$80

Sausage Rolls, Tomato & BBQ Sauce – \$100

Potato Scallops, Salt, Vinegar, Tomato Ketchup – \$100 (V)

Four Cheese Arancini, Aioli – \$100 (V)

Finger Sandwich Selection, Chicken Mayo, Smoked Salmon, Egg Salad – \$100

Beef Pies, Tomato Ketchup – \$120

Chicken Satay Skewers – \$120 (N) (N)

Vegetarian (V), Dairy Free (N), Gluten Friendly (N), contains nuts (N)

Additional dietary options available upon request; please contact our team for full allergen information.



SHARED BANQUET

\$75pp — two course; \$85pp — three course | Focaccia Included | Minimum: 30

Entree

Choose two

Tomato, House Pickles & Stracciatella, Hazelnut, Basil, Verjus  

Mezze, Hummus, Baba Ghanoush, Olives, Charred Capsicum, Feta, Pistachio   

Fried Szechuan Calamari, Lime, Pepper, Aioli   

Salmon Rillete, Fennel Salad, Dill, Crostini

Sides

Choose three

Baby Potato, Chive, Toasted Almond, Mustard    

Roasted Pumpkin, Yoghurt, Hazelnut, Fresh Herbs   

Grilled Broccolini, Fennel, Green Goddess   

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta  

Garden Salad   

Vegetarian  Dairy Free  Gluten Friendly  contains nuts 

Additional dietary options available upon request; please contact our team for full allergen information.

Mains

Choose two

Crispy Skin Pork Belly, Apple Sauce, Apple, Fennel Salad  

Roasted Side of Market Fish, Salsa Verde, Fennel, Radish, Fresh Herbs  

Chermoula Lamb, Garlic Yoghurt, Chimichurri  

BBQ Lemongrass Chicken, Vietnamese Herb Salad, Nam Jim  

Spanakopita, Greek Greens Pie  

Dessert

Alternate drop

Malted Chocolate Mousse, Hazelnut Praline  

Sticky Toffee Pudding, Butterscotch Sauce

Panna Cotta, Seasonal Berries 



BUFFET TABLES

Morning Tea \$25pp

Minimum: 10

Sausage & Egg Muffin (Halloumi alternative available)

Fruit Salad, Season Fruits (V) (GF)

Granola Pot (V) (GF)

Pastries & Biscuits, Danishes and Cookies (V) (GF)

Afternoon Tea \$25pp

Minimum: 10

Finger Sandwiches, (3 Each Flavour) Smoked Salmon, Chicken and Mayonnaise, Egg Salad

Fruit Salad, Seasonal Fruits (V) (GF)

Pastries and Biscuits, Danishes, Cookies (V) (GF)

Scones, Cream, Jam (V)

Vegetarian (V), Dairy Free (DF), Gluten Friendly (GF) contains nuts (N).
Additional dietary options available upon request; please contact our team for full allergen information.

Buffet Tables \$25pp

Minimum: 20

Grazing Table, Chef's Selection of Breads, Charcuterie, Cheese, Dips, Olives, Sundried Tomato, Grapes, Condiments (GF)

Italian Table, Focaccia, Cured Meats, Stracciatella, Balsamic Onions, Artichokes, Olives, Pasta Salad, Arancini, Pizza (GF)

Mexican Table, Tortilla, Nachos, Guacamole, Pico de Gallo, Mexican Rice Salad, Baja Salad, Chicken Mole, Chipotle Corn, Tacos (GF)

Dessert Table, Chocolate Fountain, Strawberries, Marshmallows, Popcorn, Jellies, Cakes



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

Balter XPA

Victoria Bitter

Somersby Apple Cider

Non-Alcoholic

Heaps Normal XPA

Peroni Zero

Lyres Non-Alcoholic Cans

Soft drinks

Juices

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



COUNTESS DRINKS PACKAGE

2 hours \$46 | 3 hours \$54 | 4 hours \$62 | Min 30 Pax

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 Pax

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 — Argentina

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 functions@theprinceconsort.com.au 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 100m 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.

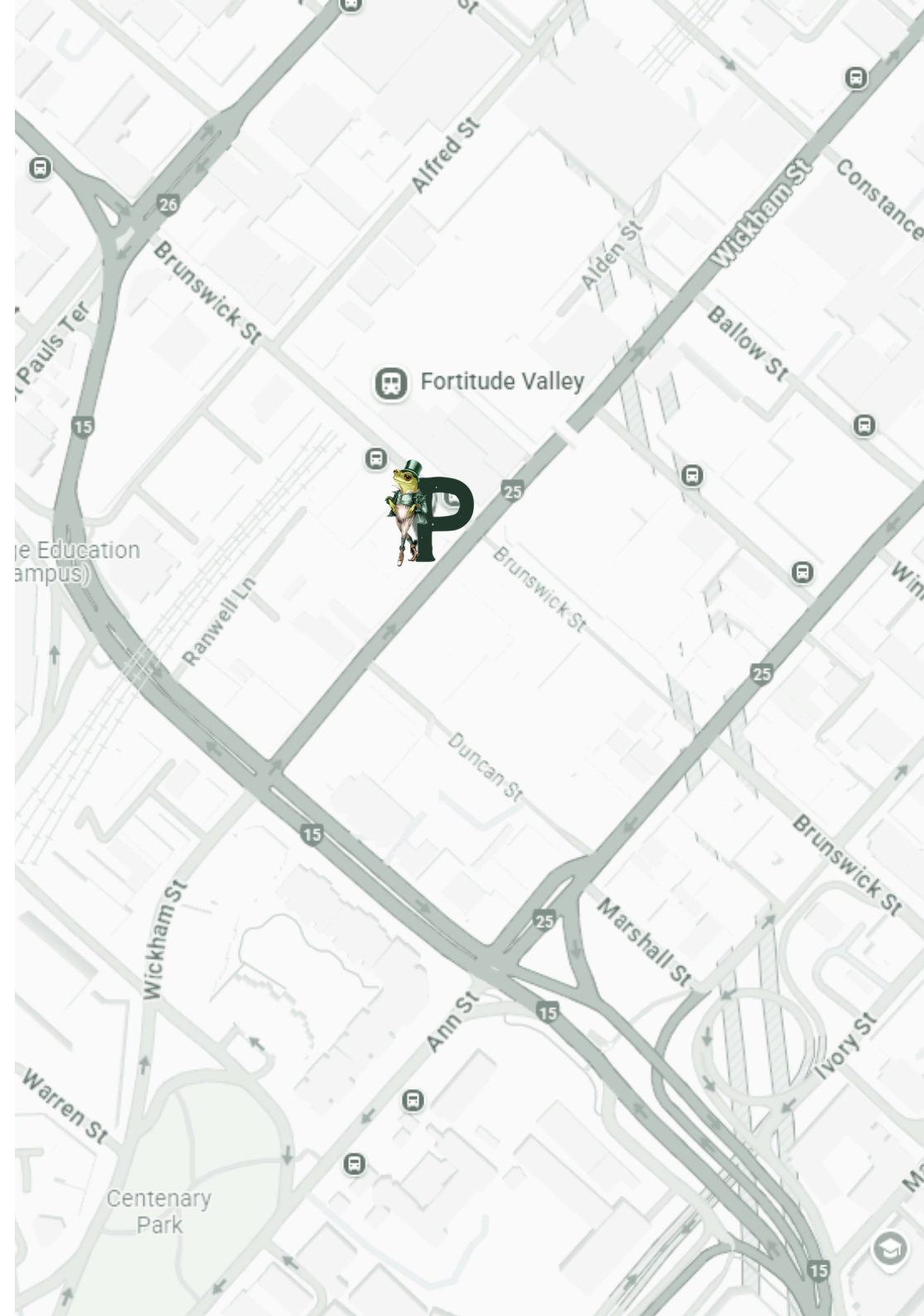
Get in touch

(07) 3252 4136

functions@theprinceconsort.com.au

230 Wickham St Fortitude Valley QLD 4006

www.theprinceconsort.com.au



THE
PRINCE
CONSORT
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ADVENTURE AWAITS...