

Special Events Package

ALL ROADS
LEAD TO

**STORY
BRIDGE
HOTEL**



CONTACT US

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EMAIL
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ABOUT US

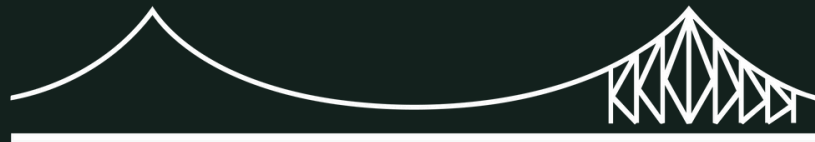
Our iconic heritage listed venue is one of Brisbane's most sought after event venues, and with good reason. The Story Bridge Hotel, built in 1886 has classic architecture both inside and out, offering a number of separate spaces for small, medium or large events and the gorgeous style of the hotel allows you to add as much or as little as you'd like to your function space to personalise your event.

With 7 unique function spaces to choose from, we can cater for any style of event, small or large, casual or formal, cocktail or sit-down.

Contact our sales team today to start creating your next event with us.

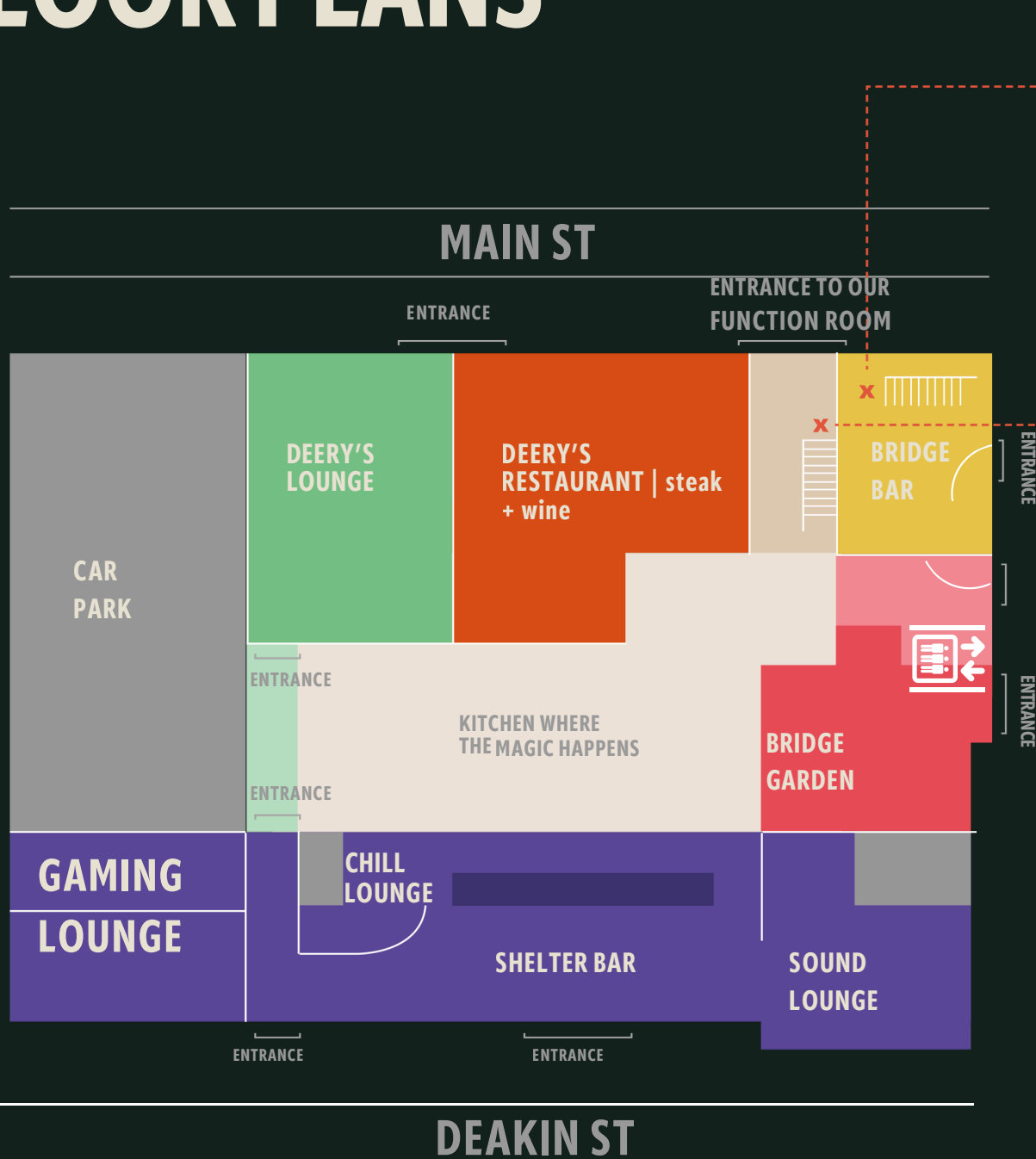
07 3391 2266

sales@storybridgehotel.com.au



FLOOR PLANS

ROTHERHAM ST



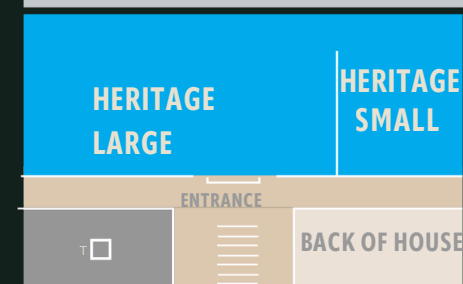
BALDON ST

UNDERGROUND (THE CELLAR)



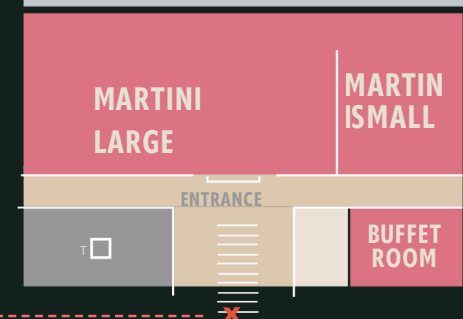
LEVEL ONE (HERITAGE ROOMS)

VERANDAH WITH CITY VIEWS



LEVEL TWO (MARTINI ROOMS)

VERANDAH WITH CITY VIEWS



BRIDGE BAR, GARDEN & TERRACE

SPACE TYPES	THEATRE	COCKTAIL	SIT-DOWN
CAPACITY	-	300	-

For those seeking a vibrant and versatile setting, the Bridge Bar, Garden, and Terrace offer the perfect combination of style and atmosphere. These three adjoining areas can be seamlessly combined to create an expansive space ideal for large cocktail-style events, networking functions, or celebrations under the bridge



FAMOUS

Canapes

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*minimum 25 people

6 ITEMS (3 X COLD, 3 X HOT) \$30PP W NOODLE BOXES \$44PP

8 ITEMS (4 X COLD, 4 X HOT) \$40PP W NOODLE BOXES \$58PP

10 ITEMS (5 X COLD, 5 X HOT) \$50PP W NOODLE BOXES \$64PP

12 ITEMS (6 X COLD, 6 X HOT) \$60PP W NOODLE BOXES \$74PP

Colds

Ribbon sandwiches w poached chicken,
hazelnut & rocket

BBQ duck pancakes w bean shoots, hoisin crème, coriander & fried shallot

Chinese spoons w black sesame tuna,
wakame salad

Smoked salmon mousse tart ,
Yarra Valley salmon pearls & fine herbs

Individual Nigiri sushi & sushi rolls,
pickled ginger, soy & wasabi mayo (v) (gf)

Prawn & avocado mousse cones, local heirloom tomato & shaved
manchego tart, black olive tapenade & goats chevre (v)

Fresh Mooloolaba prawns w fresh lemon & cocktail sauce (gf)

Hots

Truffle & porcini arancini ball, garlic aioli (v) (gf)

Slow braised beef pie w mushy peas & mash

Pecorino & parsley crumbed swiss brown mushrooms,
salsa verde (v) (gf)

Panko chicken tenderloins, tonkatsu sauce

Peking duck rolls w spicy plum sauce

Crispy crumbed prawn bites, fresh lime & citrus mayo (gf)

Malay satay chicken skewers, spicy peanut sauce (gf)

Puff wrapped cheese kransky, tomato relish

Home made mac & cheese balls (v)

FAMOUS

Canapes

SBH

continued



Noodle Boxes CHOOSE TWO

Slow braised beef cheeks, roast new potatoes & gremolata (gf)

Smokey BBQ pulled pork on rice pilaf, tomato, corn, coriander & black bean salsa (gf)

Chicken tikka masala, steamed basmati rice, raita & grilled naan (gfo)

Creamy chicken & pesto casarecce pasta, baby spinach, semi-dried tomatoes

Spinach & ricotta tortellini, slow braised tomato & green peas, rocket & pecorino salad (v)

Add on **SLIDERS** \$8pp

Southern Fried Chicken Slider on a mini milk bun, house slaw & chipotle mayo

Mini Wagyu beef burgers, smoked BBQ sauce, pickles, American cheddar

Mini smoked hot dog, grilled onions, cheese & American mustard

SOMETHING SWEET TO FINISH \$5pp

Baby lemon meringue pies

Raspberry & chocolate jelly cups, double cream

Petite white chocolate & macadamia tarts

Mini caramel tarts w crisp pearls

Optional

Extras

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B
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CAKEAGE

Please note cakeage is not contingent to the minimum spend requirement.

Plate cake individually with fresh cream
& fruit coulis

\$6.50pp

Chef to cut on platters and served
with cocktail napkins

\$60

HAM STATION

\$14pp

Warm glazed ham on the bone, with
traditional accompaniments, mustards,
pickles & assorted breads



CHEESE STATION

\$12pp

Chef's selection of the finest Australian
cheese, quince paste, dried fruit, crispbreads
& lavosh



PRAWN/OYSTER STATION

pod

Mooloolaba ocean king prawns OR
freshly shucked oysters served
with lemon, lime & assorted dipping
sauces | market price

PREMIUM

Canapes

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\$7.50 PER ITEM | MINIMUM SELECTION OF 6 ITEMS

Add on

BACKYARD BBQ STATION

\$27⁹⁹

Watch chef cook your Backyard BBQ Mixed Grill live.

Consisting of sausages, lamb chops and souvlaki, minute steaks, lamb rissole, chicken skewers, grilled flatbreads, field mushrooms, smoked tomatoes, grilled corn on the cob

Aussie Christmas cheer salad bar

Classic chopped salad, roasted beetroot and goats cheese salad, green broccoli slaw, rice pilaf salad, holy macaroni pasta salad, southwest potato salad.

*only available for exclusive Bridge Garden book outs

Colds

Prawn cocktail rice paper roll, cocktail sauce, avocado, butter lettuce, lemon myrtle

Gin & yuzu scallops, fresh ceviche, gin yuzu dressing served on the half shell, cucumber & finger lime pearls

Kangaroo tartare, rice crisp, pickled radish

Outback smoked ocean trout, bread crisp, dill caper lemon cream cheese

Roe boats, cured snapper, taramasalata, tart shell, Yarra Valley salmon roe, chives

Whipped goats cheese, truffle pate, focaccia finger

Hot

Roast lamb croquette, dill emulsion, pickled zucchini

Feta pies, honey, pistachio, roasted grapes

Char-grilled kangaroo skewer, native pepper and wattle seed, macadamia

Mini roast chicken & gravy rolls, crispy skin & sage

Porchetta sliders, fresh apple & walnut salsa

Baked brie sourdough crostini, cranberry & rosemary honey drizzle

Rare roast beef vol au vent, horseradish potato & rocket salsa verde

Housemade pork & fennel mini sausage rolls w old school tomato chutney

SET

Menus

2 COURSES \$70 PER PERSON

3 COURSES \$80 PER PERSON

ADD CANAPES ON ARRIVAL \$15 PER PERSON



Entrees

choose two

PRESSED EGGPLANT & TOMATO GALETTE

whipped chevre, wild rocket & balsamic glaze (v) (gf)

SBH CLASSIC PRAWN COCKTAIL

fresh Mooloolaba prawns, baby gem lettuce, cocktail sauce & pink grapefruit (gf)

1/2 SHELL HERVEY BAY SCALLOPS

saffron risotto & sauce vierge (gf)

CONFIT OF "FREE RANGE" PORK BELLY

on cauliflower puree, grilled scallops & chilli caramel (gf)

DUKKAH & HERB CRUSTED LAMB RACK (2 POINTS)

warm eggplant kasundi, kipfler potatoes & spiced yoghurt (gf)

SLOW BRAISED BEEF CHEEK

on potato & celeriac puree w smashed peas, parsnip crisps & reduction (gf)

FRESHLY SHUCKED OYSTERS (4 EACH)

sesame soy & wakame seaweed salad

GRILLED QLD TIGER PRAWNS

green apple & sprout slaw, lime mayo & fresh lemon

SBH

Mains

choose two

GRILLED CHICKEN SUPREME

on a warm kipfler, green bean & chevre salad w slow roasted tomato & chicken jus (gf)

CHARGRILLED 250G EYE FILLET

pressed terrine, steamed greens, caramelised red onion & jus (gf)

GRILLED FISH OF THE DAY

on baby chats w steamed new season asparagus, saffron beurre-blanc & salmon pearls (gf)

PAN FRIED CONE BAY BARRAMUNDI FILLET

lemon beurre-noisette, warm nicoise salad & soft poached egg

CONFIT DUCK MARYLAND

on triple cream brie mash w steamed asparagus, quince syrup & shiraz jus (gf)

CHARRED 350G "FREE RANGE" PORK CUTLET,

celeriac remoulade, steamed green beans w toasted almonds & spiced apple puree (gf)

SOFT POTATO GNOCCHI

sauteed trio of local mushrooms, crumbed fetta, toasted pinenuts & shaved pecorino (v) (gf)

Desserts

choose two

INDIVIDUAL AUSTRALIAN & IMPORTED CHEESE PLATE

dried fruits, quince paste, lavosh & crackers (gfo)

SBH PAVLOVA W FRESH SUMMER BERRIES

double cream, passionfruit glaze & fresh mint (gf)

VANILLA BEAN PANNA COTTA

local mango salsa & praline crunch (gf)

PETITE LEMON MERINGUE PIE

raspberry coulis & pistachio crumb

WARM APPLE & RHUBARB CRUMBLE

vanilla bean gelato & local strawberries

WARM TRIPLE CHOC BROWNIE

salted caramel ice-cream & berry coulis

SET

Menus

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\$80 PER PERSON | MINIMUM 12 GUESTS
ADD CANAPES ON ARRIVAL \$15 PER PERSON



FAMOUS STEAK MENU

Entrees

served to share

WARM BREAD
house made dips

FRESHLY SHUCKED NATURAL OYSTERS
lemon, lime & cocktail sauce

SALT & PEPPER SQUID
dill & caper mayo

Main

served individually

CHARGRILLED 250 GRAM EYE FILLET
served medium, duck fat roasted chats, charred broccolini, herbed garlic butter & red wine jus

Fries & House Salad to share on the table

To finish

served to share

CHEF'S SELECTION CHEESE PLATES
quince paste, dried fruit, crackers & lavosh

BEVERAGE

Packages

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*minimum 50 people



STANDARD



Tap Beer: XXXX Gold & Hahn Super Dry

Sparkling: Angas Brut NV

White: Yalumba Y Series Sauvignon Blanc

Red: Yalumba Y Series Shiraz

Non Alc: Soft drinks, Juices & Heineken Zero

\$40pp 2 hours | \$48pp 3 hours | \$55pp 4 hours

SUPERIOR



Tap Beer: XXXX Gold & Hahn Super Dry

Sparkling: Redbank Emily Cuvee Brut

White: Hill Smith Chardonnay & Giesen Sauvignon Blanc

Red: Yalumba Barossa Shiraz

Non Alc: Soft drinks, Juices & Heineken Zero

\$46pp 2 hours | \$55pp 3 hours | \$63pp 4 hours

PREMIUM



Tap Beer: peroni Leggera & Heineken

Sparkling: Jansz NV

White: heggies Riesling, Langmeil Chardonnay & Giesen Sauvignon Blanc

Red: Wirra Wirra Church Block Cabernet Blend

Non Alc: Soft drinks, Juices & Heineken Zero

\$50pp 2 hours | \$60pp 3 hours | \$70pp 4 hours

TERMS & CONDITIONS

MINIMUM SPENDS

To book a function at the Story Bridge Hotel a prepaid minimum spend, as advised by your Sales Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for seven (7) days from the date of issue. Tentative bookings will be held for five (5) days.

DEPOSITS

To book a function at the Story Bridge Hotel a prepaid minimum spend, as advised by your Sales Manager, must be met. If this is not met at the conclusion of your function, a venue hire fee will be charged to make up the difference. All quotes are valid for seven (7) days from the date of issue. Tentative bookings will be held for five (5) days.

FINAL CATERING AND NUMBERS

All food, beverage and function (including AV) requirements are due fourteen (14) days prior to the function date and thirty (30) days prior November and December. Final confirmation of the number of guests attending the function is due seven (7) business days prior to the event.

CANCELLATION

Notification of cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply: Notice of 30 days or more prior to the function, deposit will be refunded in full. Notice between 30 – 6 days 25% deposit is forfeited. Notice of 5 days or less 100% deposit is forfeited. All bookings made for the months of November and December will not receive a refund if cancelled anytime during the year

21ST BIRTHDAY FUNCTIONS

All 21st birthday functions must have a security guard at the host's expense of \$220. Please note that the Story Bridge Hotel does not host 21st birthday parties in any of the Martini Rooms.

VENUE ACCESS & AVAILABILITY

The venue hire allows you early access to the function room prior to your function, depending on other functions booked. It is the responsibility of the client to advise SBH Sales Manager of any additional access requirements in writing prior to the function.

SURCHARGES

A surcharge of 15% will be incurred on Public Holidays & 10% on Sundays

TERMS & CONDITIONS

DELIVERIES

Deliveries must be clearly marked with the function name, date and number of items being delivered, and should be made to our Loading Dock located in the car park on Main Street, prior to 10am Mon-Fri. Please advise our Sales Manager in advance of any goods that will be delivered to the Hotel.

DECORATIONS

You are welcome to decorate the room, however, no confetti or items stuck to the wall.

EQUIPMENT

SBH does not accept responsibility for damage, or loss of, any client's property left in the premises prior to, during or after a function. Please advise the Sales Manager when anything is being delivered prior to your event, and safe storage will be arranged. All equipment for the Heritage Room and Martini Bar is to be delivered via the fire escape on the Baildon street side of the hotel. No metal (alfoil) tails or metal (alfoil) balloons are permitted in any area of the venue. No smoke, karaoke or jukebox machines allowed due to noise and fire regulations. Any damage caused to the hotel property or fittings during a function is the financial responsibility of the client. Use of walls for display material and nails, staples or tape attachment to floors or ceiling is not permitted.

RESPONSIBLE SERVICE OF ALCOHOL

****All guests' must adhere to the current laws of the Queensland Liquor licensing department****

SBH Management and staff, including our contracted crowd controllers, support the responsible service of alcohol and abide by all relevant legislation relating to the service and supply of liquor - this is reinforced and practiced in daily operations. Management and staff of the Story Bridge Hotel are trained in the responsible service and supply of alcohol, and a register and copy of the Statements of Attainment of all staff are kept at the venue. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Story Bridge Hotel will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management supports staff refusing service for unduly intoxicated patrons.

MINORS

Minors will not be permitted to enter premises unless exempt under the Liquor Act 1992. Additionally, minors will not be served alcohol. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age. All minors are asked to vacate the premises by 10pm.

ENTERTAINMENT

All entertainment requested is at the cost of the client. No smoke machines etc permitted to be used in the function rooms. It is the responsibility of the client to pay for any smoke alarms set off by the entertainer or clients. Decorations supplied by the client must be preapproved by management and any damage caused by these decorations the client will be liable.

TERMS & CONDITIONS

PATRON ID

SBH Staff are trained in the acceptable evidence of age. Only the following types of ID will be accepted where there is any doubt that a person is under 18: • A current driver's licence or learner's permit (valid with photo) • A current passport (from any country-valid with photo) • An Australian government-issued proof-of-age card (18+ card) • Foreign driver's licence with a photo and date of birth of licence holder. Where a foreign driver's licence is not written in English, an international drivers permit issued in the country of origin and including a photo of the licence holder (and translation) must be presented with the foreign driver's licence. Anyone obtaining alcoholic beverages for consumption by minors will be removed from the premises. Management supports staff that practice and enforce ID checking.

PRICES

All prices are inclusive of GST and are valid to 30th June 2026. Every possible effort is taken to maintain prices, but these are subject to change at the management's discretion to allow for market cost variations and the introduction of any statutory taxes

ANNULMENT OF AGREEMENT

*Should Story Bridge Hotel be prevented from implementing its services due to circumstances beyond its control (such as power failures, fire, flooding, natural disasters, strikes or acts of god) the said agreement or service will be made null and void at the discretion of SBH. All information is correct at time of printing and is subject to change without notice.

