



# FUNCTIONS



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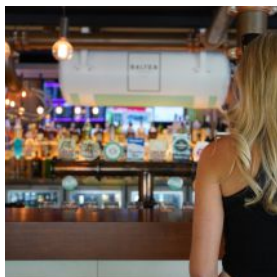
The Montague Hotel offer a number of functions spaces for your next event including Kurilpa Deck, Courtyard, or even the Whole Venue.



## FOOD PACKAGES

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Choose from a range of packages to suit your needs & budget including our popular share menus, plated menu or large selection of platters.



## CONTACT DETAILS

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We'd love to talk with you & help to make your function memorable.

All our contact details are on page 13



# EVENT SPACES

The Montague Hotel is a friendly neighbourhood gastropub located on Montague Road, West End.

Popular with the locals, it offers something for everyone in a relaxed environment featuring a stunning street art mural by local artist Stewart Shuker. A striking central bar with overhead beer tanks is well stocked with an extensive selection of local, craft & international beers, wide range of quality wines & a comprehensive choice of spirits & liqueurs, plus a delectable cocktail list on offer.

When planning an event, there are a number of function spaces available including the Kurilpa Deck with a leafy street outlook, Courtyard on Montague or even the Whole Venue. Our team will go the extra mile to ensure you & your guests are well taken care of and your event is one to remember.

Talk to our team today about your next function - we'd love to partner with you to ensure your event is a success.

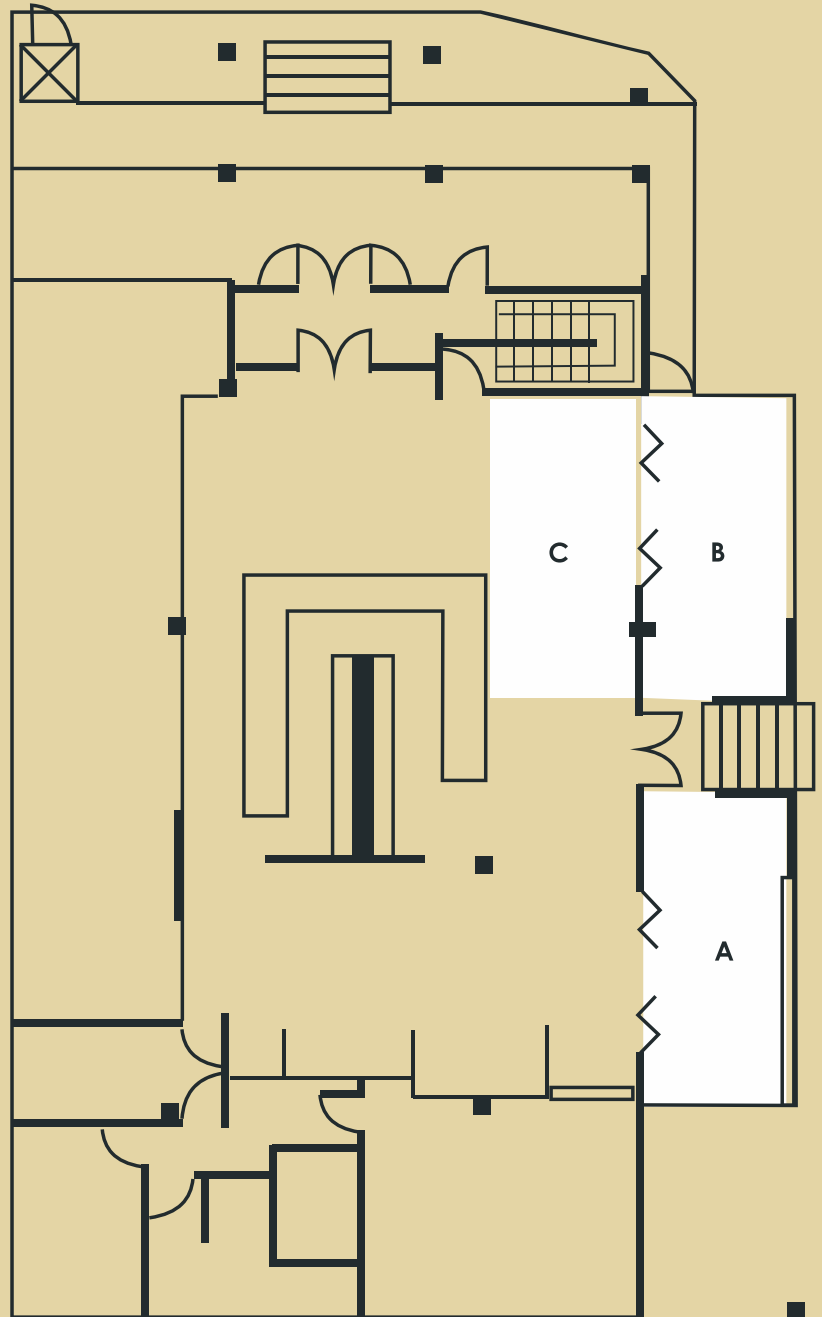


# KURILPA DECK

The Kurilpa Deck overlooks, leafy established Kurilpa Street. This space features a sit-down functions area for 15 - 22 guests. For a standup event there's a choice of the deck with 20 - 30 guests or an expanded space including indoor area for up to 60 guests.

## FEATURES

- 15-22 guests banquet (A)
- 20-30 guests cocktail (B)
- 20-60 guests cocktail (B&C)
- Disabled access
- Open air outlook
- Fans / heaters / clear blinds
- Powerpoint access (C)

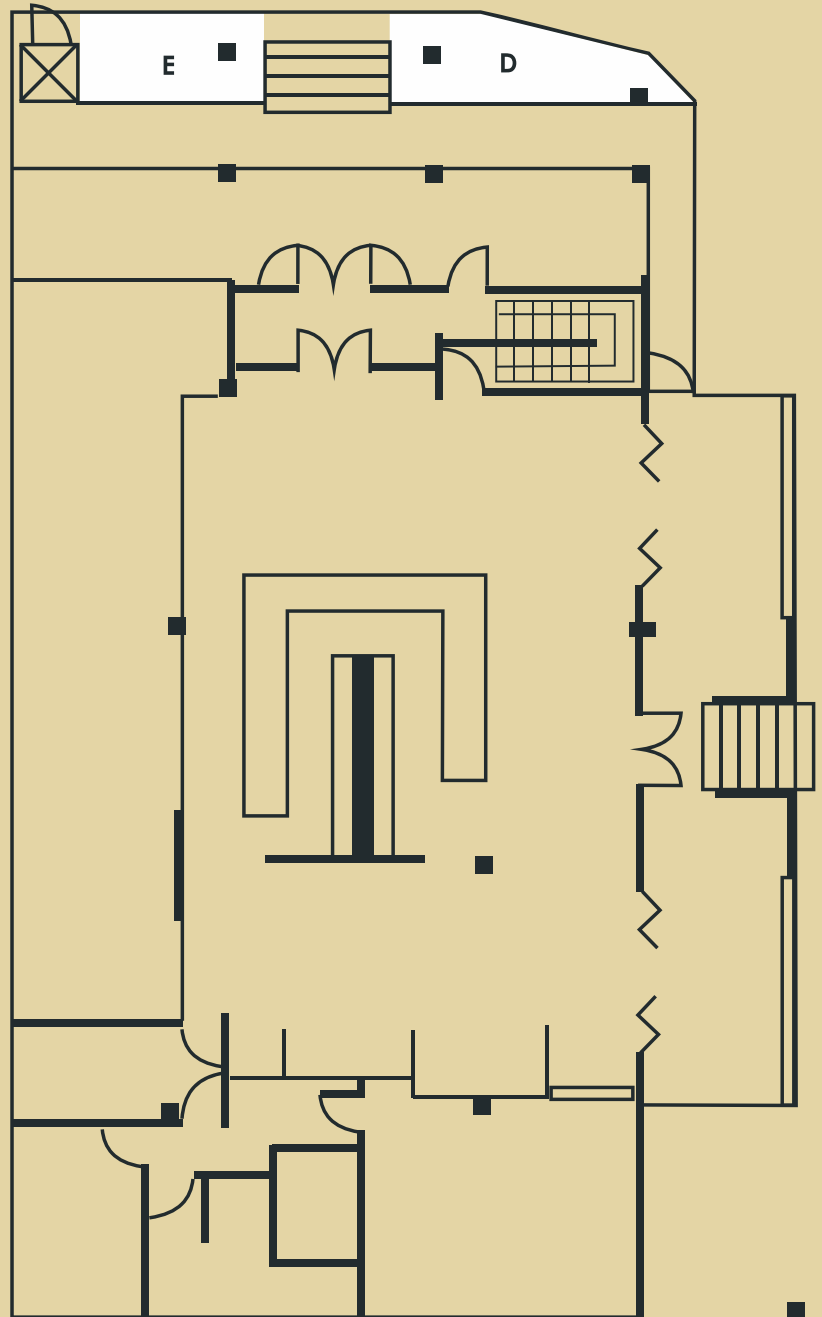


# COURTYARD ON MONTAGUE

The Courtyard on Montague offers an open-air banquet or cocktail functions space. With an expanding awning for shade or leave open for a starlit evening. Guests will enjoy a street-level event space you can claim as your own.

## FEATURES

- 20-45 guests banquet / cocktail (D)
- 15-20 guests banquet / cocktail (E)
- Disabled access
- Open air space
- Expanding awnings

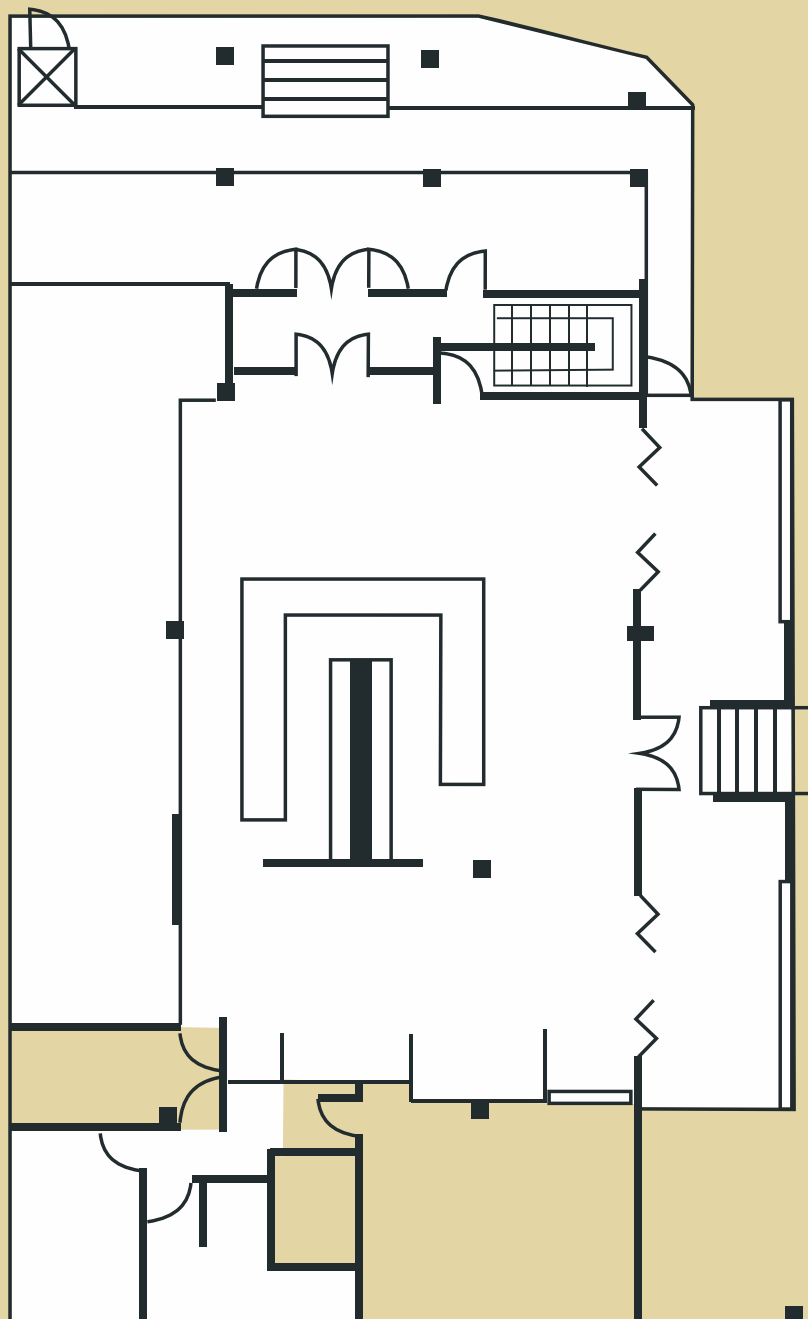


# WHOLE VENUE

If you're planning something really spectacular, The Montague Hotel can be hired as a whole venue for a private event including Kurilpa Deck, Courtyard on Montague and the whole internal space. Our team can help create a space that will make your event unique.

## FEATURES

- Up to 500 guests cocktail
- Disabled access
- Private - closed to public
- Airconditioning / heating
- Powerpoint
- TV access
- Pool table



# FOOD PACKAGES

The Montague Hotel specialises in feel-good food & for functions there is plenty to choose from.

Our popular share menus feature our rotisserie complemented with delicious sides & delectable desserts - a crowd pleasing option that is sure to be enjoyed.

Choosing a two or three course plated menu sets the scene for the perfect sit-down lunch or dinner with a tasty choice of options for alternate drop meals.

Our extensive platter menu offers a wide selection of unforgettable finger food - ideal for your cocktail style stand-up function. Beautifully presented, your guests will be delighted with each platter as they arrive.



# SHARE MENU

## 3 COURSE SHARE \$55 pp

**ROTISSERIE** Roasted greek style lamb - rosemary, lemon, cumin, tzatziki, roasted lemon & red wine jus  
Mustard crust black angus rump cap w/ seasonal vegetables, red wine jus & chimichurri  
Portuguese basket, peri peri roasted split bird

**SIDES** Heirloom carrots, honey & cumin  
Duck fat potatoes  
Mixed green leaves  
Tomato & pulled mozzarella & basil salad

**DESSERT** Traditional tiramisu - a blending of cocoa & espresso with marscapone cheese & brandy, layered w/ sponge finger biscuits  
Pavlova - meringue topped w/ chantilly cream, strawberries, kiwifruit & passionfruit coulis



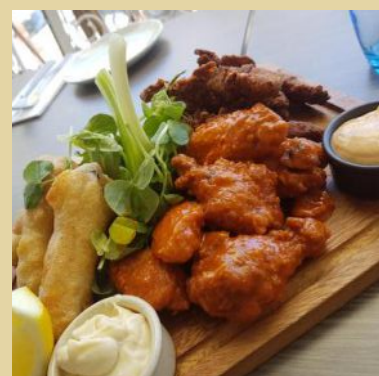
## 4 COURSE SHARE \$65 pp

**STARTERS** House dukkah, sourdough & extra virgin olive oil, charcuterie cured meats, Sicilian olives & pesto ciabatta

**ROTISSERIE** Roasted greek style lamb - rosemary, lemon, cumin, tzatziki, roasted lemon & red wine jus  
Mustard crust black angus rump cap w/ seasonal vegetables, red wine jus & chimichurri  
Portuguese basket, peri peri roasted split chicken

**SIDES** Heirloom carrots, honey & cumin  
Duck fat potatoes  
Mixed green leaves  
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**DESSERT** Traditional tiramisu - a blending of cocoa & espresso with marscapone cheese & brandy, layered w/ sponge finger biscuits  
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*\* Share menus available in restaurant for tables of 15+*

*\* Menu subject to change or variation without notice*

*\* 20% deposit required when booking*

## STEAK MENU SHARE \$75 pp

**ENTREE** Marinated sicilian olives  
Duo of house-made dips  
Toasted schiacciata bread  
Tasmanian natural oysters

**MAIN** 400gm rump MSA Thousand Guinea Short Horn JBS Swift  
greek salad, duck fat roasted potatoes, red wine jus

**FINISH** Cheese board selection of cheeses, quince paste, grapes, fresh berries, nuts & water crackers



# PLATED MENU

## 2 COURSE PLATED MENU \$40 pp

*(Alternate Drop)*

**ENTREE** Popcorn chicken breast bites  
Haloumi fries  
Pumpkin & mushroom arancini balls (Vegan, GF)

*(Choice of 2 - Alternate Drop)*

**MAIN** 200gm steak w/ chips & fresh salad  
cooked medium w/ choice of sauce

Basil pesto chicken served w/  
couscous & fresh house salad

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**BUBBLES** All guests receive a complimentary  
glass of bubbles on arrival

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**DESSERT** Optional dessert can be included in this package  
for an extra \$10 per guest

Pannacotta



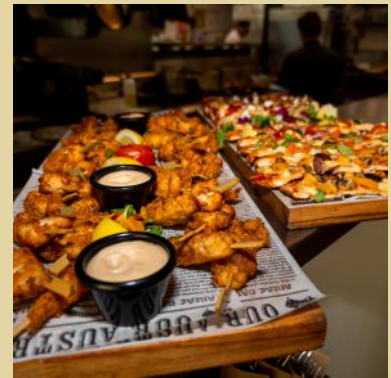
\* Share menus available in restaurant  
for tables of 10+

\* Menu subject to change or variation  
without notice

\* 20% deposit required when booking

# PLATTERS MENU

Duo of dips served w/ chargrilled pita bread triangles (V,GFO)	<b>\$75</b>
Pies, pastries, sausage rolls served w/ tomato sauce (45-50 pcs)	<b>\$75</b>
Asian tasting platter served w/ sweet chilli dipping sauce (V) (45-50 pcs)	<b>\$75</b>
Beer battered spicy dogs (40 pcs approx)	<b>\$75</b>
Steamed gyozas (dumplings) (40 pcs)	<b>\$75</b>
Greek lamb kofta w/ cucumber & minted yoghurt (45-50 pcs)	<b>\$85</b>
Mini frittatas (V,GF) (45-50 pcs)	<b>\$85</b>
Buttermilk fried chicken tenderloins (45-50 pcs)	<b>\$85</b>
Lemon pepper seasoned calamari w/ lemon wedges & aioli (GFO) (50 strips approx)	<b>\$85</b>
Gourmet mini pizzas (45-50 pcs)	<b>\$85</b>
Pumpkin & porcini mushroom arancini w/ vegan aioli (Vegan, GF) (45 pcs)	<b>\$105</b>
Antipasto platter – prosciutto, sopressa, olives, pickles, sun dried tomatoes (GF)	<b>\$135</b>
Assorted sushi (VO, GF) *Must have 24 hours' notice (50-55 pcs)	<b>\$135</b>
Panko crumbed prawns w/ lemon aioli (50 pcs)	<b>\$135</b>
Mini cheese burger sliders (25 pcs)	<b>\$135</b>
Pulled pork sliders (25 pcs)	<b>\$135</b>
Cheese & fruit platter – 3 x local cheeses, grapes, fresh berries, quince paste, served w/ water crackers (V,GFO)	<b>\$165</b>



\* For functions 15 to 120 guests

\* One food item per platter

\* Please advise of any dietary requirements

\* (V) Vegerarian

\* (VO) Vegetarian option

\* (GF) Gluten free

\* (GFO) Gluten free option

\* 20% deposit required when booking

# TERMS & CONDITIONS

## **Optional extras**

The Montague Hotel can provide a variety of optional extras to suit each individual function or event including balloons, heating, tea & coffee station, data projector & screen, tablecloths, table menus & more. Just ask our team for more details.

## **Minimum spends**

The Montague Hotel reserves the right to apply a minimum food & beverage spend where an event space is specifically allocated for a private function. The initial deposit as well as any food & beverages contribute towards reaching your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

## **Final numbers & payment**

Final numbers & catering orders must be finalized 14 days prior to the function date. Final payment is required no later than 10 days prior to the function. The final payment is inclusive of the full quoted minimum spend & any catering or beverage orders in excess of this amount. Upgrades & additional funds can be added to the bar tab during the event - these must be settled in full at the conclusion of the event on the day via credit card.

## **Reservations**

A credit card guarantee is required at the time of booking along with a non-refundable deposit of 20% of the minimum spend. Also a return of your signed functions contract is required to secure your function.

## **Cancellations**

We understand that circumstances may occur which could make it necessary to cancel a function. In all circumstances, written notice is required. Where written notice is received with 30 or more days notice, the deposit can be transferred to another available date. When notice is received within the 30 day period of the scheduled function, the deposit is forfeited.

## **Decorations / Setup**

Guests are welcome to bring their own decorations & styling once confirmed with our team. No candles, no confetti & nothing stuck to our walls. Please discuss a suitable set-up time with team.

## **Parking / Public Transport**

There is limited parking underneath The Montague Hotel as well as street parking available for guests. The Brisbane City Council bus route has stops close by the venue. There is also a Citycat stop just 10 mins walk at the End of Montague Road, West End.



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