



James St conference and function centre at QA Hotel is only a stone's throw away from Brisbane CBD making it the ideal spot to host an event. Whether you are hosting a milestone birthday, an engagement party, a wedding or a corporate function - the QA Hotel events team will work closely with you to make it a memorable occasion.

With four bars spanning across three levels and event spaces for 10 -160 guests. Whatever your occasion, style or size, our team will ensure we make your day when you hold your event with us!

Location: 64 James Street, Fortitude Valley, QLD 4006

Number of Guests: 10 - 160 Function Spaces: 4 options



Contents

Event Spaces	1
Platter Menu	7
Canape Menu	8
Alternate Drop Menu	9
Corporate Packages	10





KING ROOM

Get the royal treatment in our largest space upstairs. Combined with windows overlooking the lower levels and views of the city, you'll feel like a VIP in this versatile party space which can be set as sit down banquet style or standing cocktail setting.

Includes:

- Private bar, bathrooms & smoking deck
- In-room AV with 4 linked TV's
- Plug in for a band, DJ or phone/computer with a Spotify list
- 2 microphones
- Security hire \$40 per hour (Required for all parties involving 18th or 21st celebrations)

Recommended minimum 50 guests

Minimum spend \$3500

Max capacity 150pax cocktail with King & Crown room combined, 130pax seated







CROWN ROOM

The Crown is the perfect space for corporate function including: meeting, team building and training sessions. Combined with state of the art in room AV access, you'll feel like a VIP in this versatile function space.

Includes:

- Projector with two linked TV's
- Two roaming microphones
- Stage area

Maximum of 50 guests Room Hire \$400 per day





BOARDROOM

Have your meetings in this modern exclusive space.

Whether you are having an intimate conference or an informal meeting and dinner this room can suit your every need.

Includes:

- Projector, screen and sound via in table HDMI input
- Wall to wall white boards
- Massive conference table with seating for up to 14 guests

Room Hire \$300 per day





FARRIER BAR

Our most secluded & interesting function space hidden below the QA. The Farrier Bar is steeped with an underground charm to celebrate a major milestone birthday or engagement party or a corporate party with a difference.

Includes:

- Pool table
- Funky seating arrangements
- Private bar
- Private restrooms
- Adjoining smoking/beer garden
- Handsfree microphone
- Aux cord to connect your phone to the in-house audio for your music selections
- Nightlife Music system available
- Outdoor undercover seating included

Maximum of 80 guests
Minimum spend \$3000











PLATTERS

All platter serves are 30 pieces per platter

Skewered Platter \$130

- Spiced Beef **
- Satay chicken
- Lamb kofta

Mixed Platter \$110

- Seasonal arancini balls
- Duck spring rolls
- Beef croquettes

Seabourn Platter \$125

- Fish goujons
- Calamari bites
- Prawn twisties

Vegetarian Platter \$130

- Zucchini & broccoli bites **
- Falafel Balls
- Vegan spring rolls **

Charcuterie Board \$130

 Mild salami, chorizo, prosciutto, grilled eggplant, capsicum, sun dried tomatoes, house dips & fresh crostini

Cheese Platter \$140

 Selection of 3 soft & 3 hard exported cheese, quince paste, gluten free crackers, breads & dried fruits

Aussie Platter \$120

 Gourmet mini pies, sausage rolls served with tomato and BBQ dipping sauce

Pizza Platter \$80

(15 slices per platter)

- Margherita Napoli, cherry tomato, basil, mozzarella & olive oil
- Pepperoni Napoli, pepperoni, cherry tomato, mozzarella & dried oregano
- Hawaiian Napoli, pineapple, ham, shallots
 & mozzarella
- Botanical Tomato base, roasted pumpkin, artichoke, spinach, capsicum, spiced roasted cauliflower & mozzarella

Something Substantial \$160

(15 serves per option)

- Fish & chips served with lemon wedge
- Poke bowl ♥ ✓
- Halloumi sliders served with mushroom & garlic aioli

Mixed Bites \$140

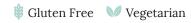
(Choose 3 - 10 pieces per option, 30 per platter)

Hot

- Chorizo, semi dried tomato & goats cheese sausage rolls
- Pork bites in spicy plum sauce
- Basil, bocconcini meatballs
- Halloumi & lamb meatballs

Cold

- Stuffed peppadews \$\square{\pi}\$
- Fig wrapped in prosciutto
- Crudities platter



Menus CANAPÉS

HOT \$5 each

Broccolini, zucchini & cheddar bites with lemon zest & aioli

Chorizo, goats cheese & semi dried tomato sausage rolls with tomato jam

Porcini & wild mushroom arancini with truffle mayo & pecorino

Crumbed fish & avocado salsa taco sliders with chipotle mayo & lime

Brie, blue cheese & onion jam tartlets with fig jam

Pork, mint & prawn spring rolls with chilli jam

COLD \$5 each

Labna & honeydew melon wrapped in prosciutto \$\mathbb{\sqrt{\text{\$\geq}}}\$

Smoked salmon, whipped goats chevre crostini with chive & balsamic glaze Prawn cocktail puff pastry cups with fried shallots & shaved citrus rind Cherry tomato, diced red onion, bocconcini & fresh basil mini bruschetta \$\sqrt{\text{\$\sqrt{\text{\$\geq}}}}\$

Beef tataki on rice crackers with shichimi togarashi & wasabi mayo \$\mathbb{\text{\$\text{\$\text{\$\geq}}}}\$

Bug tail, caper & lime mayo cucumber rolls \$\mathbb{\text{\$\psi}}\$

SUBSTANTIALS \$7 each

Fish & chips with lemon

Halloumi sliders served with mushroom & garlic aioli

Roasted vegetable slider with peri peri sauce

Shredded brisket & pumpkin gnocchi

Halloumi & lamb meatballs

Poke bowl

Gluten Free

Vegetarian

Vegan on Request



ALTERNATE DROP MENU

\$70pp 2 Course | \$80pp 3 Course

ENTREES

Crispy pork belly with parsnip puree & cider braised pear

Blue cheese, onion jam & caramelised leek tart

Sauteed garlic prawns with chilli & tomato jam

Creamy garlic & mushroom vol au vent with thyme & goats cheese

MAINS

Eye fillet with root vegetable mash, sauté of mushrooms, cherry tomato & onion finished with red wine jus

Pan seared salmon with roast potato, green beans, grilled chorizo & lemon garlic butter

Coq au vin - maryland chicken stewed in a red wine and bacon stock with mushrooms, tomatoes & herbs

Chicken cobb salad - chicken breast, corn, avocado, cherry tomato, manchego & crunchy baked tortilla

DESSERTS

Trio of tartlets with citrus mascarpone & shattered honeycomb

Warm chocolate brownie with candied nuts & fresh cream

House made donut balls tossed in cinnamon sugar with berry coulis & vanilla whipped cream



CORPORATE PACKAGES

Morning Tea - \$22pp

Afternoon Tea \$22pp

Both Morning & Afternoon Tea \$40pp

Morning tea & afternoon tea packages includes a tea & coffee station

Please choose up to 3 items from our list below

- Chefs selection of muffins
- Danishes
- Scones with jam & cream
- Seasonal fruit platter 🛊 🤍
- Macadamia double choc brownie

Working Lunch \$28pp

Mixed selection of finger point sandwiches & wraps:

- · Chicken with mayo, avocado & lettuce
- Smoked salmon, dill cream cheese & roasted capsicum
- · Smoked ham, cheese, tomato & chutney
- Mini quiche
- Lamb kofta skewer served with mint yoghurt sauce \$\big|\$

Shared Lunch Option

Shared style pizza, chunky steak chips & fresh garden salad with balsamic glaze dressing



Q: What time can we have access to the function space?

A: Upon request if there are no day time function a 3pm access is available to decorate or theming by 3rd party provider.

Q: What time can we start and finish the function?

A: Start times will be discussed prior with our Functions Manager and bars will generally close by 11pm with a departure from the venue by 11.30pm.

Q: Are we able to supply our own music, DJ or Band if we wish?

A: Yes, guests can supply their own music - iPhone, Laptop, DJ or Band and can be connected to the in-house audio system using the venues AV leads. Guests can also provide a slideshow for special birthdays via their own laptop or USB for connection to our AV screens. The venue can supply handsfree microphones for speeches which are linked with our in-house audio.

Q: Are patrons under the age of 18 permitted into a function?

A: Yes, as long as they are in the company of a responsible parent or guardian. The minor is not permitted to enter any other part of the hotel and once they depart the function space, they must immediately leave the premises. All under 18's must be off the premises by 10pm.

Q: Are guests permitted to bring in their own celebration cake to a function and is there a charge?

A: Yes, guests are welcome to bring in their own celebration cake and disposable plates or napkins. The venue can supply a knife for cutting the cake, however we do not cater for cutting and serving of the celebration cake.

Q: Is there on-site parking available for functions guests?

A: Unfortunately, we do not have onsite parking, however there is a commercial car park right beside the hotel called Cornerstone Parking James St or there is on street parking in the James St vicinity.

Q: Are pets allowed within the venue?

A: Unfortunately, the venue does not allow pets unless they are a care dog and have appropriate identification.

Q: Is there wheelchair access?

A: There is a lift that is accessible from the car park next door to our main bar and the L1 function rooms. The Farrier Bar can be accessible with the assistance of another party from the rear of the venue. Please note Farrier Bar has steps and our disabled toilets are located in the Main Bar area of the Hotel not in Farrier itself.

Q: Do you cater for dietaries?

A: Our function menus have a range of options that accommodate vegetarian, vegan and gluten free dietary requirements. Feel free to discuss with our Functions Manager these requirements prior to your function, any last-minute requests on the day/night of the function we may not be able to accommodate.