

*Corporate
functions
At
Hamilton Hotel*

www.hamiltonhotel.com.au

Prices and menu options subject to change

Welcome to the River Room ...

With 140m² of majestic red carpet the newly renovated River Room is a brilliant place to host your next work conference, training day or seminar. Complete with air-conditioning, bathrooms and restricted public access, the River Room is flexible enough to accommodate small groups, large meetings and banquet events.

And the River Room Comfortably Accommodates ...

Theatre – 150	U Shape – 40	Banquet – 100
Boardroom – 70	Cocktail – 150	Area m ² - 140

Room Hire Inclusions...

When you book the River Room you can be assured of our great attention to detail. The room will be set as per your requirements with linen clothed tables, mints, iced water, notepads and pens provided.

Room Hire - 9am – 4pm - \$400	5pm – 12am - \$400	1/2 Day - \$300
		(3 hours or less)

Audio Visual Equipment Hire

Flipchart, paper + markers	\$45
Projector	\$125
OH Projector	\$55
Screen	\$60
Whiteboard + markers	\$35
Microphone	\$40
TV (68cm)	\$55
DVD Player	\$45
Fax-Local	\$0.80 per page
Photocopier	\$0.25 per page

Good Morning River Room

	Per Person
Tea & Coffee	\$3.50
Tea & Coffee w/ a selection of biscuits	\$4.50
Tea & Coffee w/ a selection of Danishes, Muffins & Scones	\$9.50

Hello Lunch

A light working lunch - \$11 per person

Fresh gourmet sandwiches are quietly delivered to the River Room to ensure an undisturbed nutritious snack

A selection of fresh Turkish bread filled with –

- Smoked salmon, rocket, Spanish onion, capers & camembert cheese
- Champaign Ham, Swiss cheese & lettuce & sun dried tomato tapanade
- Cajun Chicken, lettuce, roma tomato, pesto & cheese
- Egg, lettuce, seeded mustard & mayonnaise

OR dine in our newly renovated & rejuvenated Graziers Steakhouse

Celebrations
At The
Hamilton Hotel

A Little Piece of History

The Hamilton Hotel has a long history as an Australian icon Hotel. Providing decades of friendly service and great food to both Brisbane locals and guests. Gustav Hamilton was a prominent Brisbane Solicitor who owned much of the land in the Eagle Farm district. In 1865 he built the Hamilton Hotel as a meeting place for horse racing identities

In 1865 Gustav Hamilton, a prominent Brisbane Solicitor (who owned much of the land in the early Eagle Farm district) built the hotel on the city side of the present hotel site.

The hotel was built as a meeting place for horse racing identities and it wasn't long before the whole locality was known as The Hamilton. Gustav Hamilton finally sold the hotel and retired to Toowoomba, however as good fortune would have it; it was taken over by Sam Hamilton who perpetuated the name and the racing history of the hotel.

In 1890 The Toombul Divisional Board split and The Hamilton Divisional Board was created cementing the name Hamilton as the legitimate name for the area.

Today, as one of Brisbane's most well known iconic venues the Hamilton Hotel continues to evolve and now is shaping to be the premier destination for all local and interstate travellers.

Your Party Planning Commences Here.

If it's an elegant, well run function that you are in search of, then look no further than the newly renovated Hamilton Hotel. We provide expert advice in the planning, carrying out and completion of your special event. Our experienced Events Team, Kitchen Brigade, Operational Staff and Preferred Suppliers are all looking forward to making your dream event run smoothly. Nothing is ever too much trouble, and if there are any concerns, queries or other ways in which we may be of assistance, our experience will ensure that your event will go off without a setback. Our Function Manager can offer various event options within the Hamilton Hotel as well as inventive ideas on how to create a memorable function with a design and theme in which you are searching for.

Food for thought...

Canapés

\$15 per person for 50 or more

(Select 6)

Hot Selection

Lemon Pepper Calamari
Cajun Chicken Skewers
Thai Mushroom Chicken Tart
Tandoori Beef Skewers
Mini Bocconcini and Olive Tarts
Mini Ratatouille Tarts (v)
House made Duck Spring Rolls

Cold Selection

Smoked salmon, capers & dill mayonnaise
Selection of house made dips on Turkish bread
Bloody Mary oysters shots
Wagyu Beef, Mascarpone & Roasted Pepper on lavosh
Californian Nori Rolls

Or for something a little more substantial try our

Tastes Selection

\$25 per person for 50 or more

Start

French bread stick, Balsamic Vinegar and Olive Oil
Home Made Rustic Style Tomato Bruschetta

Tastes

Italian Beef Ragu and Potato Gnocchi
Thai Green Curry and Jasmine Rice (v/g)
White Sambuca Seafood Risotto (v)
Mediterranean Style Chicken Cacciatore

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*For lunch or dinner set menu in our restaurant
Sample our alternate Drop Menus...*

I

Turkish bread and trio of dips delivered on arrival

Main

Chicken, Asparagus & Pine nut Risotto

Smoked chicken & sautéed asparagus in a creamy white wine risotto, topped with toasted pine nuts & shaved parmesan cheese

Beer Battered Barramundi

Fresh caught local barramundi coated in a classic beer batter served with chips, house salad and tartare sauce

Premium Eye Fillet Wrapped in Bacon

180g of succulent medium eye fillet wrapped in bacon and char grilled to capture the smokey hickory aroma, served with chips, salad and red wine jus

\$30.00 per person

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II

Entrée

Asian Style Duck Rolls

House made Asian infused duck rolls served with wasabi mayonnaise and pickled ginger

Coriander Infused Prawns

Wrapped in wonton paper lightly fried served with a petite salad, tartare sauce and lemon

Petite Caesar Salad

Crisp bacon, croutons, shaved parmesan topped with anchovies and our own special dressing

Main

Crispy Skin Duck Breast

Pan seared duck breast served medium on smashed potato, roasted beetroot, wilted spinach, buttered green beans and drizzled with port wine jus

Atlantic Salmon

Pan seared Atlantic salmon served medium on Asian greens topped with creamy beurre blanc and salmon roe

Graziers Eye Fillet

Graziers 200gram eye fillet cooked medium served over a potato rosti, roquette lettuce. Finished with red wine jus

Dessert

Sticky Date Pudding

Moist date and ginger pudding topped with sticky toffee sauce served warm with movenpick caramelita ice cream

Latte Brownie Baked Cheesecake

Kahlua and espresso spiked cheesecake baked on a chocolate brownie base served with movenpick cappuccino ice cream

Chocolate Mud Cake

Chocolate Mud Cake served with movenpick swiss chocolate ice cream

\$50 per person

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III

Chef's selection of hors d'oeuvres on arrival

Entrée

A Selection of Three

Natural Oysters Shucked (6)

Crab Cakes

Thai crab cakes served with pickled cucumber and mango chutney

Asian Style Duck Rolls

House made Asian infused duck rolls served with wasabi mayonnaise and pickled ginger

Chicken & Goats Cheese Tart

Victorian goats cheese & poached chicken tenderloins in a creamy tartlet

Main

Duck Pappardelle

Served medium with thick Italian pasta and wild mushroom sauce

Crispy Skinned Red Emperor

Pan seared red emperor served with chefs own unique oriental salad

North African Spiced Lamb Rump

On a risotto cake drizzled with red wine jus whole roasted pepper and tzaiki

Hamilton Signature

Graziers 250 gram eye fillet coated in our famous basting sauce cooked medium served atop mixed greens and a large wild mushroom with half a Moreton Bay Bug and Roquefort butter and red wine jus

Dessert

Sticky Date Pudding

Moist date and ginger pudding topped with sticky toffee sauce served warm with movenpick caramelita ice cream

Latte Brownie Baked Cheesecake

Kahlua and espresso spiked cheesecake baked on a chocolate brownie base served with movenpick cappuccino ice cream

Chocolate Mud Cake

Chocolate Mud Cake served with movenpick swiss chocolate ice cream

\$75 per person

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Or for a large group of 50 or more...

Banquet Buffet Menu I

Chef's variety of...

Dinner Rolls, House Garden Salad, Roasted Garlic & Thyme Potatoes, Caesar Salad, Steamed Seasonal vegetables

Served with your choice of 3 Dishes

Baked Fish Fillet
Thai Chicken Curry
Roast Lamb
Honey Glazed Ham
Beef Gnocchi Ragu

Dessert Selection

Select 1 of the following, served with fresh cream and seasonal fruit

Pavlova Dressed with Fruit Salad
Chocolate Mud Cake
Latte Brownie Baked Cheesecake
Orange & Almond Cake GF

\$40.00
Per person

Banquet Buffet Menu II

Chef's variety of...

Dinner Rolls, House Garden Salad, Roasted Garlic & Thyme Potatoes, Caesar Salad, Steamed Seasonal vegetables

Served with your choice of 4 Dishes

Braised Beef Cheeks
Confit Maryland Duck
Crispy Skin Chicken Breast
Oven baked barramundi with Lemon herb butter
Beef Gnocchi ragu
Thai chicken curry

Dessert Selection

Select 2 of the following, served with fresh cream and seasonal fruit

Pavlova Dressed with Fruit Salad
Chocolate Mud Cake
Latte Brownie Baked Cheesecake
Orange & Almond Cake GF

\$60.00

Per person

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Banquet Buffet Menu III

Chef's Variety of...

Dinner Rolls, Caesar Salad, Creamy Mashed Potato, Steamed Seasonal Vegetables, House Garden Salad, Tuna Nicoise Salad, Roasted Garlic & Thyme Potatoes

Served with your choice of 4 Dishes

Freshly Shucked Oysters
Tender Fillet Mignon
Braised Beef Cheeks
Confit Maryland Duck
Fresh Sand Crab Portions & Seasonal Prawns
Crispy Skin Chicken Breast
Side of Atlantic Salmon with Fennel and Lemon
Beef Gnocchi Ragu
Thai Prawn Curry

Dessert Selection

Select 3 of the following, served with seasonal fruit, strawberry coulis and whipped cream

Pavlova Dressed with Fruit Salad
Assorted Cheese Platter
Chocolate Mud Cake
Latte Brownie Baked Cheesecake
Orange & Almond Cake GF

\$75.00

Per person

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Weddings

Allow our highly professional team to assist with making your special day a one to remember for all the right reasons. If you so desire a product or service we do not have on site we will endeavour to outsource the product or service for you. Our functions team have an "Anything is possible" attitude to all events coordinated at the hotel.

High Tea Parties

Enjoy our picturesque quaint grassy garden whilst sipping on liqueur coffees and tasting delights from a dessert tower on a sunny morning or afternoon

Liqueur Coffee	\$9
Cheese Plate for two	\$20
High Dessert Tower for Two	\$22
Scones & Danish pastry Tower (Serves Five)	\$25

Go all out and try all of our delicious desserts

Orange & Almond Cake GF

Whole poached oranges and ground almond meal combine for a moist, light, citrus loaded cake dressed with orange curd served with movenpick vanilla dream ice cream

Sticky Date Pudding

Moist date and ginger pudding topped with sticky toffee sauce served warm with movenpick caramelita ice cream

Latte Brownie Baked Cheesecake

Kahlua and espresso spiked cheesecake baked on a chocolate brownie base served with movenpick cappuccino ice cream

Chocolate Mud Cake

Chocolate Mud Cake served with movenpick Swiss chocolate ice cream
/\$9.5

Theming Your Soiree

The sky is the limit when it comes to decorating for your function. Whether you are looking for something simple and basic or extravagant and extreme we have the resources to cater to you. Perfecting the finishing touches to enhance the atmosphere amongst your function is what we do best.

Terms and Conditions

1. **Tentative Bookings:** any tentative bookings will be held for a period of 5 days only, after which time we will be free to rebook the date.
2. **Deposits:** You will be required to pay a 50% deposit of the total function amount to secure your booking 2 weeks prior to the function date. In case of cancellation the deposit is non-refundable unless we are able to re-book the room.
3. **Prices:** We will make every endeavour to maintain our prices; however we reserve the right to vary any quotes in the event of cost price increases in any foods and services supplied by us. Prices will be confirmed at the time of booking or not later than 3 months prior to your function, whichever is applicable.
4. **Payment:** The food component to your function is to be paid in full 7 days prior to the function date. Beverages charged on consumption basis may be settled by way of cash or credit card at the conclusion of the function. Company or personal cheque will be accepted, however, payment by this method must be made 2 weeks prior to the event to allow for our processing and clearing of the cheque.
5. **Final Numbers:** Hamilton Hotel requires to be informed of final numbers at least 72 hours prior to the function date along with additional payment.
6. **Final Details:** Your choice of menus, platters, room set ups and times must be confirmed no less than 7 working days prior.
7. **Property Damage:** Organisers are responsible for any damage caused to any function area or surroundings by their guests, delegates, employees or agents before, during and after the function.
8. **Responsibility:** Hamilton Hotel will not accept any responsibility for damage to or loss of any client's property in the hotel prior to, during or after a function.
9. **Display and Signage:** No items are to be attached, pinned or glued to any of the wall surfaces without prior approval from management.
10. **Security:** Security will be present at Hamilton Hotel on busy nights. If you require a security guard to exclusively serve your function, allowing only invited guests to attend, this must be organised at least 1 week prior to the event at a cost of \$50.00 per hour. This can be arranged with the Functions Manager or Manager on duty. Management or Security reserves the right to refuse entry for any reason. For all customers under the age of 25 years, it is advised that they bring their proof of age card or Drivers Licence as Security will ask all customers under the age of 25 to present an acceptable form of identification.
11. **Minors:** Hamilton Hotel must be made aware of minors attending functions. Minors are not permitted in the public bar or gaming areas of the establishment. Minors must be under constant and strict supervision by their legal guardian at all times whilst on premises. Minors are permitted in the venue until 9pm. Minors are not allowed to approach the bar at any time.
12. **Cancellation Fee:** A fee will apply if a function is cancelled less than 48 hours of the function date.

LIQUOR LICENSING REQUIREMENTS

1. The management reserves the right to exclude or remove any person from a function in accordance with the Liquor Control Act of Queensland.
2. The management reserves the right to refuse admission to any or all other areas of the venue in accordance with the Liquor Control Act of Queensland.

AGREEMENT: I hereby acknowledge and agree to the above terms and conditions

Customer Name: _____

Customer Signature: _____

Date: _____

Payment Authorisation

Thank you for holding your function at Hamilton Hotel! We are looking forward to accommodating you and your guests for your special event!

A deposit of 50 % of the total value of your function is required for confirmation (Please be aware this amount will not be refundable). Your payment options can be either of the following;

- 1) Pay by cash or company cheque at the venue (with all cheque payments please allow 7 working days prior to the event for processing)
- 2.) Credit card at venue or via fax

To pay with credit card via fax, please complete the below details and return via fax to 3268 4691, attention to Functions Coordinator.

Guest Name: _____
Date of Function: _____
Time of Function: _____
Food (platters or a-la-carte): _____
Food Total: _____
Room Hire Total: _____
Total Balance (Food + Room Hire): _____
Deposit (50% of Total Balance): _____

I hereby allow Hamilton Hotel to withdraw the following amount from my credit card:

Charged Total Amount: \$ _____
Description of Goods or Services: _____
Card type: _____
Credit Card Number: _____
Expiry Date: __/ __
CCV number on back of card: ____
Full Name on Credit Card: _____
Signature of Credit Card: _____