



# FUNCTIONS PACK

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It's all happening 'under the bridge'



## SBH FUNCTIONS

At the Story Bridge Hotel we strive to exceed our guests' expectations by providing great food and beverages with fantastic customer service in an environment that is totally unique to Brisbane. Our beautiful function rooms boast sweeping views of the Brisbane River and the city skyline and offer a truly distinctive experience for private events.

When booking an event at Story Bridge Hotel you can be sure that our helpful and experienced team will manage every detail, ensuring your perfect event is staged on budget and runs seamlessly. See what we have on offer and contact us to make your perfect event happen!



## SBH FUNCTION ROOMS

Rooms	Maximum Capacity			
	Cocktail	Banquet	Theatre	Sit down
Martini & Heritage Combined	450	No	No	No
Entire Martini Bar Floor	250	No	No	No
Martini Bar Large Room	120	No	No	No
Martini Small Room & Buffet Room combined	80	Yes	No	No
Entire Heritage Room Floor	150	Yes	60	60
Heritage Large Room	90	No	60	60
Heritage Small Room	50	No	20	10
Signature Cellar	40	Yes	20	30
Deery's Restaurant & Smokehouse	250	Yes	No	160
Main Street Bar & Eatery	250	Yes	No	160
Shelter Bar	700	Yes	No	No
Entire Ground Floor of the Hotel	1,500	No	No	No
SBH PopUp	180	Yes	70	100
Chill Lounge	80	No	No	40



# SBH ROOMS

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# THE MARTINI ROOM



The Martini Bar on the top floor of the Story Bridge Hotel is one of Brisbane's most unique and glamorous function venues. The space will take you back to the roaring '20s and jazz parties in Paris with its luxurious furnishings and sultry colour scheme. The Martini Bar consists of three rooms - a bar, lounge and buffet room - connected by verandahs which offer spectacular views of the river, city and iconic Story Bridge. The intimate, sophisticated atmosphere makes the Martini Bar perfect for cocktail and Christmas parties, wedding receptions and special birthday celebrations.

## SPECIFICATIONS

Level	2
Maximum Capacity	
Entire Level	250
Martini Large Room	120
Martini Small + Buffet Room	80
Built-in audio visual and sound system	
Balcony area with views to the city and river	

# THE HERITAGE ROOM



The Heritage Room, located on the first floor of the Story Bridge Hotel, is a beautiful event space made up of a large dining room and smaller reception area. The Heritage Room features the Hotel's original hardwood floors and wraparound verandahs overlooking the Brisbane River, CBD and the bridge directly overhead, offering a truly magnificent setting. The Heritage Room is perfect for corporate dinners and conferences or intimate wedding receptions, and can also be transformed into a stylish cocktail party space. Both rooms have large format plasma screens for your slide show and iPod connectivity for your playlist.

## SPECIFICATIONS

Level	1
Maximum Capacity	
Entire Floor	150 cocktail, 60 sit down
Heritage Large Room	90 cocktail, 60 sit down
Heritage Small Room	50 cocktail, 10 sit down
Built-in audio visual and sound system	
Balcony area with views to the city and river	



# THE SIGNATURE CELLAR



Tucked away beneath the Corner Bar on Main Street, the Signature Cellar is one of Brisbane's most unique private event settings. Once the Story Bridge Hotel's keg room and complete with original brickwork and polished concrete floors, the Signature Cellar offers a cool and secluded space, that carries all the history of the 19th century hotel.

## SPECIFICATIONS

Level	Underground
Maximum Capacity	40 cocktail, 30 sit down
Private Bar	
Intimate setting	



# THE CHILL LOUNGE



The Chill Lounge is located at the end of The Shelter Bar on the ground floor and while it is not a closed-off function room, it is a space that can be reserved exclusively for special events. You and your guests may enjoy your own VIP area while remaining part of the fun and friendly atmosphere of The Shelter Bar.

## SPECIFICATIONS

Level	Ground floor
Maximum Capacity	80 cocktail, 40 sit down
Close to the action	
Great for cocktails and casual parties	

# SBH POP UP



As its name suggests, the SBH Pop Up space on the ground floor of the Hotel can be transformed into just about anything - from a contemporary dining room to a casual space for BBQ and beers, or a luxurious cocktail party for up to 100 people. With its own private bar and balcony, the SBH Pop Up is the perfect spot for any type of occasion.

## SPECIFICATIONS

Level	Ground floor
Maximum Capacity	180 cocktail, 100 sit down
Private Bar	
Versatile space	
Private balcony to street level	
Great access to Shelter bar	



# DEERY'S ALCOVE



Deery's Restaurant & Smokehouse underwent a multi million dollar facelift in late 2013, giving the signature restaurant a contemporary update in harmony with its traditional and warm decor. Deery's Private Dining Room is housed in an alcove off the main restaurant and can be closed off with curtains for privacy or left open to enjoy the atmosphere of the restaurant from your exclusive space. With its original brickwork feature wall and ornate pressed-metal ceiling, Deery's Private Dining Room is ideal for entertaining your guests in opulent style.

## SPECIFICATIONS

Level	Ground floor
Maximum Capacity	25 sit down
Intimate setting	
Built-in audio visual system	



# CONFERENCES @ SBH

# CONFERENCE PACKAGES

## HALF DAY PACKAGE (UP TO 5 HOURS)

\$56per person

### **Includes:**

Tea & Coffee on arrival

Morning tea or Afternoon tea

Choice of lunch option 1 or 2

Equipment: Flip charts, white boards, projector screens, plasma TV's,  
pens, flip note books, white board markers & accessories

## FULL DAY PACKAGE (UP TO 9 HOURS)

\$60per person

### **Includes:**

Tea & Coffee on arrival

Morning tea & Afternoon tea

Choice of lunch option 1 or 2

Equipment: Flip charts, white boards, projector screens, plasma TV's,  
pens, flip note books, white board markers & accessories

### **Extras**

Espresso Coffee \$4 ea

500ml San Vittorio Sparkling Water \$5 ea

300ml Coke / Coke Zero bottles \$3.60 ea

### **Room Hire**

\$100 / day large room only + \$50/ day additional break out room

### **Staffing**

should you require a dedicated staff member \$33 / hour or \$150/ day

### **Parking**

there is a hotel car park available with limited parking  
also available is metered street parking or BCC cark park,  
access via Wharf Street Kangaroo Point (\$8.40 / day)



# CONFERENCE PACKAGES



## **Morning Tea**

Choose two items from below

SBH homemade Scones w jam & cream

Dried fruit muesli slice

Chicken and hazelnut ribbon sandwiches

Baby egg and smoky bacon pies with bush tomato chutney

Served with a selection of chilled juices, freshly brewed coffee and teas

## **Afternoon tea**

Choose 2 items from below

SBH rocky road

Mini lemon curd tartlets

Seasonal sliced fruit platters

Chef's selection of fresh baked cookies

Baby Portuguese custard tarts

Served with a selection of chilled juices, freshly brewed coffee and teas



# CONFERENCE PACKAGES

## Lunch

### Option #1 SBH working lunch

Chef selected gourmet sandwiches

Seasonal sliced fruit platter

Australian cheese with dried fruit and crisps

### Option #2 Lunch in Deery's Restaurant

Choice of main courses from Deery's Restaurant award-winning menu,

PLEASE NOTE: Drinks consumed in Deery's are on consumption and are not included in the package price and must be paid for prior to leaving the restaurant. Orders for lunch will be taken at Morning Tea.

### Option #3 From the Pantry

add \$12pp

Variety of sourdough and whole grain breads with butter

Individual double smoked ham and brie quiches with tomato compote

Roasted lemon and garlic chicken pieces with garlic aioli

Pasta salad w blistered tomatoes, baby peas & parmesan emulsion

Traditional Greek salad with aged balsamic dressing

Australian cheese with dried fruit and crisps

Seasonal sliced fruit platters

### Option #4 SBH Bakery lunch

add \$18pp

Sliced French sticks with butter

Chicken and duxelle mushroom roulade with baby spinach

Smoked tomato and feta Spanish omelette with Genoese pesto

Mini cheese kransky sausage rolls with bush tomato chutney

Garlic & thyme roasted potato salad, snow pea tendrils & horseradish crème



# COCKTAIL FUNCTION MENU

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# COCKTAIL FUNCTION MENU



## SBH SIGNATURE CANAPES

6 Pieces (1 hour cocktail) \$26pp

9 Pieces (2 hour cocktail) \$38pp

12 Pieces (3 hour cocktail) \$48pp

## SBH FAMOUS CANAPES

6 items (3 x cold, 3 x hot) \$18pp w substantial item \$30pp

8 items (4 cold x 4 x hot) \$24pp w substantial item \$36pp

10 items (5 x cold, 5 x hot) \$30pp w substantial item \$42pp

12 items (6 x cold, 6 x hot) \$36pp w substantial item \$48pp



# COCKTAIL FUNCTION MENU



## SBH SIGNATURE CANAPÉS

### Cold items

- Spanner crab pillows, crème fraîche & citrus roe
- SBH Blinis with peppered crème & avrugar caviar
- Poached W A lobster cones, avocado pate & salmon pearls
- Gazpachio shots, red claw crayfish & celery salad (gf)
- Venison en croute, beetroot pate & crème fraîche
- Reconstructed scallop cakes with truffle butter & fennel salad (gf)
- Freshly shucked coffin bay oysters, crème fraîche & avrugar caviar (gf)
- Asian style egg role with mushroom duxelle and Milawa goat curd (v) (gf)

### Hot items

- Twice baked goats cheese soufflé, crab & tobiko flying fish roe (gf)
- Crispy pork belly, w purple yam paste & cocoa nib glaze
- Moreton bay bug spring roll, nori & wasabi flying fish roe butter
- Wagyu beef skewer with sauce moussaline (GF)
- Salt & pepper quail breasts with lemon thyme salt (GF)
- Black Angus Mini fillet mignon, black marron & hollandaise (GF)
- Lamb cutlet crepenette, chicken and porcini mousse & Genoese pesto (GF)
- Wild black fungi risotto cups with parmesan biscuit (v) (gf)



# COCKTAIL FUNCTION MENU

## SBH FAMOUS CANAPÉS

### Cold

- Peking duck pancakes, enoki mushroom & hoi sin
- Smoked salmon blini with crème fraiche & salmon pearls
- Tarragon poached chicken sandwiches, toasted hazelnuts, rocket & soya bean aioli
- Tartlet of creamed beetroot, shaved rare beef and salsa
- Mooloolaba ocean king prawns with lemon aioli (GF)
- Japanese hand rolls, wasabi, soy and ginger (V) (GF)
- Crab and Truffle soufflé, with hollandaise sauce, micro herbs (v)
- Tartlet of spiced eggplant, fetta and cucumber yoghurt (v)
- Pumpkin friande with avocado butter and smoked tomato (gf) (v)
- Spinach & fetta frittata, tomato jam (V) (GF)

### Hot

- Mini cheese kransky sausage rolls, tomato chutney
- Chicken & porcini open pie w whipped chevre & tarragon
- Mini Spanner crab & Leek pasties
- Slow roasted pork belly, caraway seeds, salad of fennel & chives
- Baby lamb pies, creamed potatoes
- Braised beef pies & sweet potato mash
- Three cheese Arrancicni (risotto balls) w garlic aioli (V)
- Harissa spiced chicken tenderloin skewers w lemon aioli (gf)
- Sweet potato & leek cake w Artichoke puree, fried artichoke (v) (gf)

### Substantial Items choose two options:

- Trio of mushroom risotto w rocket ,red onion & pecorino (gf) (v)
- Thai style chicken green curry with jasmine rice and paw paw salad (gf)
- Asian braised beef short rib with roasted garlic crushed chats
- Creamy smoked chicken & pesto penne, baby spinach & parmesan shards
- Chorizo, baby pea & pancetta orrechiette pasta, greens, toasted almond & chilli oil
- Harissa spiced pumpkin, red pepper & basil fusilli w Milawa goat curd (v)



# COCKTAIL FUNCTION MENU

## TAILOR THE PERFECT PARTY

### On Arrival

SBH house dips with lavosh & croute \$4.5 pp

Maple Roasted mixed nuts \$2.50 pp

### Australian cheese station \$9.00pp

min 30 guests

Chef's selection of the finest Australian cheeses with quince, dried fruit, crisp breads and lavosh

### Antipasto station \$9.00 per person

min 30 guests

Italian style mezze platters with charred vegetables, marinated olives, charcuterie of Cured Meats, Italian sausages, salamis sourdough bread and crisps

### Prawn / oyster station POA

min 30 guests

Peeled large ocean king prawns or freshly shucked oysters served on ice with a selection of homemade sauces to include ponzu dipping sauce, SBH cocktail sauce wasabi aioli, soya lime vinaigrette and salmon caviar

### Something more substantial

(Tray passed on SBH platters)

Mini Wagyu burgers with confit onion gruyere and tomato chutney \$6pp

Mini quesadillas w bbq chicken sour cream, borlotti bean & tomato relish \$6pp

Chinese bbq duck and bean sprout omelette with oyster mayonnaise \$6 (gf)

Slow braised beef with white polenta, truffle and chives \$16

Salmon fillet, with a nicoise vinaigrette, and sweet potato batons \$16 (gf)

Charred Lamb fillet, creamed potato, green pea puree, and red wine jus \$16 (gf)

Truffle egg frittata w smoked tomatoes, baby cress & avocado salad (v) (gf) \$15

### Something sweet to finish

(Tray passed on SBH platters)

Baby lemon curd tartlets, soft meringue, gratinated golden brown \$3.00each

Chocolate & pistachio mini tortes, mascarpone & candied rocks \$3.00each

Mini seasonal fruit pizzettes, clotted cream & icing sugar \$3.00each

Baby Portuguese custard tarts gratinated brown sugar & double cream \$3.00each



# SBH DINING MENUS

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# SBH FAMOUS STEAK MENU



## SBH FAMOUS STEAK MENU

**\$65pp minimum 12 guests**

### **Entree**

(Served as share platters in the middle of the table)

Warm cob loaf, beetroot pate & cold pressed olive oil

Fresh shucked natural oysters with lime aioli

Char grilled baby squid stuffed with chorizo, basil & chevre

### **Main**

Char grilled 400gram Black Angus rump steak with horseradish crushed potatoes, baby spinach, caramelised red onion and red wine jus

### **On the side**

Garden salad, chips & assorted mustards for the table

### **To Finish**

(Served as share platters in the middle of the table)

Assorted Australian cheeses  
w quince paste & mizura biscuits



# SBH DINING MENUS

## SIT DOWN BUFFET

**\$90 per person, minimum 50 guests**

### **Canapés on Arrival**

Mooloolaba ocean king prawns, lemon aioli  
Brioche en croute with Wagyu sirloin crème fraiche & horseradish crisps  
Moreton bay bug spring roll with citrus mayonnaise

### **On the Buffet**

Variety of sourdough & corn rolls with macadamia nut butter  
Ice challis brimming with freshly shucked oysters & wasabi aioli

### **Hot Dishes**

Thai macadamia crusted Atlantic salmon fillets  
Barcoo river rib fillet with seeded mustard crust and red wine jus  
Baby chickens stuffed with porcini and Woodside goat's curd  
Honey and soy glazed Berkshire pork eye fillet with apple compote  
Sweet potato and parsley potato bake with reggianno cheese  
Buttered seasonal greens with toasted pine nuts and basil

### **Salads**

Wild rocket, cherry tomatoes, shaved parmesan, red onion & cherry vinaigrette  
Baby cos leaves, garlic croutons, coddled eggs, spec lardons & ranch dressing  
Mixed leaves with raspberry vinaigrette & Persian fetta

### **To Finish**

Boutique cheese boards with quince paste and lavosh  
Baby chocolate meringues  
Strawberry moussaline cones with hazelnut praline  
Mini fruit pesetas with lemon curd



# SBH DINING MENUS

## TAILOR YOUR OWN MENU

**2 courses \$60pp, 3 courses \$75pp**  
**Add canapés on arrival \$15pp**

### To start

Warm dinner rolls & pumpkin butter

### Entrees

Please choose two from the following (Served alternately)

SBH Smoked darling downs Wagyu flank steak, Japanese slaw & fresh horseradish  
Ocean king prawns, creamed potatoes, pomegranate salad & sauce natura  
Risotto of scallops, saffron & chives, lemon puree & crisp pancetta (gf)  
Lamb cutlet, forest mushroom pate, cauliflower puree, salad of cress & hazelnuts (gf)  
Confit Berkshire pork, creamed corn, orange jam & pickled red paw paw salad (gf)  
Cinnamon duck breast w gingered sweet potato, red cabbage & peppercorn jus (gf)  
Charred eggplant parmagianna with Persian fetta, pomegranate & rocket salad (gf)  
Peppered squid w green pea puree, mandarin jelly and wasabi aioli  
Freshly shucked coffin bay oysters with pickled cucumber and salmon pearls  
Dukka crusted lamb fillet, smashed green peas, almond yoghurt & pomegranate salad

### Mains

Please choose two from the following (Served alternately)

300gram Black Angus sirloin, thyme roasted kipfler & spec salad, green pea puree & red wine jus (gf)  
Harissa spiced baby chicken, beetroot puree, goat curd & almond crumble  
Char grilled 300gram Black Angus rump steak, horseradish crushed potatoes, baby spinach, caramelised red onion & red wine jus (gf)  
Black seaweed & sesame crusted ocean trout, parsnip puree, broccolini & lemon beurre Blanc (gf)  
Five spiced lamb loin, mushroom duxelle, kipfler fries, pomegranate & frisee salad & porcini crème  
Lemon & thyme pork cutlets, roasted baby carrots, parsnips & rhubarb compote (gf)  
Fillet of beef mignon, Paris butter, potato & leek galette, pea puree & red wine jus  
Grilled FOD, herb potatoes, preserved lemon, endive salad & bell pepper rouille (gf)  
Buffalo mozzarella ravioli w sage butter, asparagus salad & salted almond crumble  
300g grass-fed Barcoo rib fillet, Woombye mushroom pie, Milawa goat's curd, beetroot jam & juniper berry jus  
Corn fed chicken breast, truffle polenta, wilted greens & pink peppercorn sauce

### Dessert

Please choose two from the following (Served alternately)

Strawberry moussaline cups, lychee jelly, mint syrup & toasted coconut wafers (gf)  
Vanilla panacotta, green tea mousse, passionfruit glaze & candied ginger (gf)  
SBH tiramisu, vanilla bean anglaise & hazelnut praline  
Assorted Australian cheeses w quince paste, dried fruit and lavosh  
Bittersweet chocolate fondant, steeped cherries & Chantilly cream (gf)  
Smashed meringues, local berries, passionfruit glaze & chocolate hazelnut salad (gf)  
SBH trifle w brandy custard, mango jelly, pistachio praline & seasonal berries  
Chilli chocolate tart with green tea cream, cherry compote & sesame seed wafers  
Pear & almond clafouti, quince jelly & butterscotch anglaise (gf)  
Caramelised lemon flan, mascarpone candied walnuts & pomegranate glaze



# FUNCTION BEVERAGE OPTIONS

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# FUNCTION BEVERAGE OPTIONS



## SBH COCKTAIL MAKING CLASSES

\$65per person, minimum 15 guests

Available Saturdays 2 - 5pm

### **On arrival**

Champagne cocktail

Cocktails including Mojitos, Espresso Martinis and Lychee Caiprioska

### **Canapés**

6 handmade canapés (served on platters in the middle of the table)

Peking duck pancakes, enoki mushroom & hoi sin

Smoked salmon omelette with crème fraiche & salmon pearls

Tarragon chicken sandwiches, toasted hazelnuts, rocket & soya bean aioli

Mini Spanner crab & Leek pasties

Chicken & porcini open pie w whipped chevre & tarragon

Three cheese Arancini (risotto balls) w garlic aioli (V)



# FUNCTION BEVERAGE OPTIONS

## SBH FUNCTIONS WINE LIST

### **Champagne & Sparkling**

Pol Roger NV Brut, Epernay France \$115

Veuve Clicquot NV, Reims, France \$130

Chandon NV, Yarra Valley, Victoria \$49

Redbank Emily Cuvee Brut, Yarra Valley, Victoria \$26

Jansz NV, Tamar, Tasmania \$52

### **White Wine**

Hill Smith EV Chardonnay, Eden Valley South Australia \$34

Heggies Vineyard Riesling, Eden Valley South Australia \$45

Langmeil High Road Chardonnay, Barossa Valley, South Australia \$38

Giesen Sauvignon Blanc, Marlborough New Zealand \$38

St Claire Pinot Gris, Marlborough New Zealand \$48

Forest Hill Sauv Blanc Semillion, Margaret River, Western Australia \$38

### **Red Wine**

Wirra Wirra Church Block, McLaren Vale South Australia \$45

Yalumba Patchwork Shiraz, Barossa Valley, South Australia \$34

Smith and Hooper Merlot, Wrattenbully, South Australia \$40

Ringbolt Cabernet Sauvignon, Margaret River Western Australia \$38

Opawa Pinot Noir, Marlborough New Zealand \$47

### **Looking for something special?**

The Story Bridge Hotel has an extensive wine list & an impressive cellar collection featuring back vintage, hard to find labels and iconic Australian brands, so if you have a special wine in mind please ask to see Deery's Restaurant wine list or discuss your preferences with our wine team.



# FUNCTION BEVERAGE OPTIONS



## SBH BAR TAB & BEVERAGE OPTIONS

### Premium Spirits

Most spirits are available on request. If you have a favourite spirit please let us know and we will ensure that it is available at the bar for you and your guests to enjoy.

### Your Bar Tab

We stock the bars in our function rooms specially for each event, to ensure your requirements are perfectly met.

Draught Beer is only available in the Heritage Large and Martini Large Rooms for groups exceeding 60 guests; it is not available in the Signature Cellar, Martini Small, Heritage Small or Pop Up.

The Heritage Large Room & Martini large rooms both have 2 taps available. Please choose accordingly.



# FUNCTION BEVERAGE OPTIONS

## SBH BAR TAB & BEVERAGE OPTIONS

### Domestic Draught Beer (285ml pot / midi)

XXXX Gold	3.8
Hahn Super Dry	4.4
Pure Blonde	4.2
Coopers Pale	4.8
Tooheys New	4.0
James Squire 150 lashes	5.0
Stone & wood Pacific Ale	4.8
Carlton Draught	4.0

### Imported Tap Beers (285ml pot / midi)

Peroni Leggera	5.0
Peroni	6.2
Heineken	5.5
Stella Artois	5.5
Asahi	7.5

### Domestic Packaged Beer

Cascade Light	5.1
Boags Light	5.3
Hahn Premium Lite	5.1
Carlton Midstrength	5.0
XXXX Gold	5.0
Hahn Super Dry	6.6
Carlton Draught	5.5
Pure Blonde	6.5
Tooheys Extra Dry	6.4
Tooheys New	5.5
Little Creatures Bright	7.8
Boags Premium	7.5
Coopers Pale	6.6

### Imported Packaged Beer

Asahi	8.6
Becks	8.0
Corona	8.0
Stella	7.5

Peroni Azzuro	8.0
Peroni Leggera	7.0
Heineken	7.5

### Draught Cider

Bulmer's	4.6
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### Packaged Cider

Magners	8.5
Bulmer's	7.5
Pipsqueak	7.4
Rekorderlig	13.2
5 seeds	6.5

### SBH Basic Spirits with mixers

Bundaberg Rum	7.7
Johnny Walker Red	7.7
Jim Beam Bourbon	7.9
Jose Cuervo Tequila	8.0
Smirnoff Vodka	7.7
Gordon's Gin	7.7
Bacardi Rum	7.7

### Classic Cocktails

Margarita	15
Mojitos	12
Cosmopolitan	15
Caipiroska	12
French Martini	14
Martini	15

### Soft Drink

285ml Postmix	3.6
Coke 330ml	3.8
Red Bull	6.4
Santa Vittorio 250ml	3.2



# FUNCTION BEVERAGE OPTIONS



## SBH BEVERAGE PACKAGES

For groups exceeding 50 guests

### Standard Package

Tap Beer: 4X Gold & Hahn Super Dry  
Sparkling: Killawarra Cuvee Brut  
White Wine: Yalumba Y Series Sauvignon Blanc  
Red Wine: Yalumba Y Series Shiraz  
Soft Drinks: All standard Soft Drinks + OJ

**\$25per person 2 hours**

**\$32per person 3 hours**

**\$36per person 4 hours**

### Superior Package

Tap Beer: 4X Gold & Hahn Super Dry  
Sparkling: Redbank Emily Cuvee Brut  
White Wine: Hill Smith Chardonnay  
& Giesen Sauvignon Blanc  
Red Wine: Yalumba Barossa Patchwork Shiraz  
Soft Drinks: All standard Soft Drinks + OJ

**\$28pp 2 hours**

**\$36pp 3 hours**

**\$43pp 4 hours**

### Premium Package

Tap Beer: Peroni Leggera & Heineken  
Sparkling: Jansz NV  
White Wine: Heggies Riesling, Langmeil Chardonnay  
& Giesen Sauvignon Blanc  
Red Wine: Wirra Wirra Church Block Cabernet Blend  
Soft Drinks: All standard Soft Drinks + OJ

**\$37pp 2 hours**

**\$46pp 3 hours**

**\$53pp 4 hours**



CAPTURE

# THE MOMENTS

*with our*

# PHOTOBOOTH

GRAB A PROP

*& strike a pose!*



Book a photobooth  
for your next function

**\$500 for 2.5 hours of hire**

Includes 100 strips of photos.  
Additional strips are available.

for bookings call

**3391 2266**

[www.storybridgehotel.com.au](http://www.storybridgehotel.com.au)

# SBH IMPORTANT INFORMATION

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# SBH IMPORTANT INFORMATION

## SBH TERMS & CONDITIONS FOR FUNCTIONS

**Confirmation** A booking is confirmed by signing the Terms & Conditions form and forwarding the requested deposit within three (3) days of receiving this documentation. Upon clearance of the payment a confirmation letter will be sent. If the deposit and registration form are not received, management reserves the right to cancel the booking and allocate the space to another client.

**Catering Requirements** All Food and beverage requirements are due 3 weeks prior to the booking date. Final confirmation of the number of guests attending the function is due 5 (five) business days prior to the event.

**Deposits** A deposit is calculated at \$500 or 20% of the estimated function charge, whichever is greater. Deposits can be paid by credit card, cash, EFTPOS or cheque (pending approval). SBH accepts American Express, Diners, MasterCard and Visa. All function bookings from 30/11/12 to 31/12/13 are required to pay 50% of the total committed function spend 30 days prior to the function date. When making payments via Bank Transfer please forward the remittance to: [chill@storybridgehotel.com.au](mailto:chill@storybridgehotel.com.au) & [daniellebarnard@storybridgehotel.com.au](mailto:daniellebarnard@storybridgehotel.com.au)

**18th & 21st birthday functions** All 18th & 21st birthday functions must have a security guard at the host's expense of \$220. In certain exceptional and unforeseen circumstances it may be necessary to assign a different area for your function, providing sufficient notice where possible. Please note that the Story Bridge does not host 21st or 18th birthday parties in any of the Martini Rooms.

**Payment** The terms and conditions form signatory is liable for payment of all charges associated with the function. Company or personal cheque cannot be accepted less than seven (7) 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.

**Final Function Details** Information regarding room set-up, menu and audio visual equipment is required fourteen (14) days prior to the function and thirty (30) days prior during November and December.

**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.

**Function Rooms** Function rooms that are booked for exhibitors and/or displays will be charged at full rates in accordance with the current room hire charge rates. The client must submit plans for exhibition and all other set-ups produced by outside contractors and must obtain approval by the Functions Manager thirty (30) days prior to the function. All functions must operate within recognised Fire Safety Regulations.

**Deliveries** Deliveries must be clearly marked 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.

**Surcharges** A surcharge of 10% is applicable on Sundays and 15% on Public Holidays

**Responsible Service of Alcohol** \*\*All guests' must adhere to the current laws of the Queensland Liquor licensing department\*\* The Story Bridge Hotel Management and staff, including our contracted crowd controllers, support the responsible service of alcohol. The Story Bridge Hotel and staff abide by all relevant legislation relating to the service and supply of liquor and 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.

**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.

**Identification** 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 will support staff that practice and enforce ID checking.

**Unduly intoxicated and disorderly patrons** 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 support staff refusing service for unduly intoxicated patrons.

**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 pre-approved by management and any damage caused by these decorations the client will be liable.

**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 Functions Department 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 juke box machines allowed due to noise and fire regulations. Any damage caused to the hotel property of 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.

**Prices** All prices are inclusive of GST and are valid to 31st June 2015. 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 SBH 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.

Once you have read all the Terms and Conditions, please complete this agreement, print out and return to the Sales Manager.

Please note that no bookings will be confirmed until the signed agreement has been received.

Fax: (07) 3393 0926 Attention: Sales Manager Email: [sales@storybridgehotel.com.au](mailto:sales@storybridgehotel.com.au)

**Cakage Policy** Cakage is not contingent to the minimum spend requirement

There are 3 options to choose from: • \$2 per head for simple cut the cake and place on side plates generally used for small type functions (i.e. medium sized stand up functions 60 guests, medium sized sit down for 30-40) • \$6.50 per head to plate the cake as a dessert on side plate with fresh cream & fruit coulis • \$60 flat rate for large type functions again for simple cut the cake and place on platters to be served with cocktail napkins. (i.e. function for 40-50 plus)



# SBH IMPORTANT INFORMATION

## SBH RECOMMENDS

### **DJ's**

Party on Promotions - [djenriched@hotmail.com](mailto:djenriched@hotmail.com) / 0449 084 072

### **Live Music & Mc's**

St John Entertainment - [craig@stjohnent.com](mailto:craig@stjohnent.com) / 0412 800 850

### **Theming**

Kathy Heath - [enquiries@highsocietea.com.au](mailto:enquiries@highsocietea.com.au) / 0412 537 715

### **Audio & AV**

Tim - 0416 171 904

### **Dancers**

Sundance - [sunday@sundanceenterprise.com.au](mailto:sunday@sundanceenterprise.com.au) / 0404 045 015

### **Casino tables**

Love To Party - [www.love2party.com.au](http://www.love2party.com.au) / 0422 920 621

### **Photo Booths**

Story Bridge Hotel offers Photobooth services. Please ask our sales team.

### **Celebrant**

Kaye Coles - [www.specialdaycelebrant.com.au](http://www.specialdaycelebrant.com.au) / 0402 111 146

### **Helium Balloons**

- 25 Helium inflated Balloons \$90.00
- 50 Helium inflated Balloons \$160.00
- 80 Helium inflated Balloons \$245.00
- 100 Helium inflated Balloons \$290.00
- 150 Helium inflated Balloons \$435.00

Balloon price includes plain coloured balloons, ribbon and delivery.

### **Balloons etc**

Partyworks - [lee@partyworks.com.au](mailto:lee@partyworks.com.au) / 07 3836 3491

### **Accommodation**

Quest on Story - 07 3249 8400

IL Mondo Apartments - 07 3392 0111

Bridgewater Quest - 07 3391 5300



# SBH IMPORTANT INFORMATION

## SBH FUNCTION BOOKING SHEET

I agree to all the above terms and conditions and the committed minimum spend.

**Signature:** \_\_\_\_\_

**Today's Date:** \_\_\_\_\_

**Print name:** \_\_\_\_\_

**Function Name:** \_\_\_\_\_

**Function date:** \_\_\_\_\_

**Mobile number:** \_\_\_\_\_

**Minimum spend:** \_\_\_\_\_

**Function room:** \_\_\_\_\_

**Email:** \_\_\_\_\_

### Credit card payment details

**Card type:** Mastercard  Visa  AMEX  Diners

**Amount:** \_\_\_\_\_

Deposit of \$500 or 20% of the minimum spend, which ever is the greater, is required

**Card number:** \_\_\_\_\_

**Expiry:** \_\_\_\_\_

**CCV:** \_\_\_\_\_

**Name on the card:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

### Bank details for direct deposit

**BSB:** 014-002

**Acc Number:** 361018679

**Acc Name:** Deery Hotels Pty Ltd

