



HOPE & ANCHOR FUNCTION PACKAGE



The Hope & Anchor is quite possibly the best little local in Brisbane. Housed in a Heritage listed cottage that served as a bakery in Paddington in the late 1800's the venue, gives a nod to the British settlers that built the area which is reflected in the Pub style service and food and drink offerings. We do require all group bookings 20 or greater on Friday or Saturday nights to choose from one of our set menu offerings which feature the most popular items from the menu as well as a few extra delights. We can accommodate most dietary requirements and the food is aplenty.

There are three areas suitable for large group bookings or functions, each offering something charmingly different.

THE CONSERVATORY

The ceiling drips with a hanging garden and copper spun lights cast off a glowing hue onto the original working brick fireplace – the Conservatory is a great spot for Lunch or Dinner.

Seats - 40 Max.



THE FIRST FLOOR

Consisting of four six-seater booths and two stand-alone tables, the room is lined with Vintage British Wallpaper, maritime artwork and the odd pheasant or two. Suited best for exclusive bookings for up to 28 guests, however we can accommodate a single group up to 10 in size

Seats -28 Max



THE ATTIC

For something a little more intimate, the Attic offers an almost self-contained experience - Pre-select your wines – we stock the fridge with beer and wine and you pay for what you consume. A variety of Banquets are available. (See below)

Minimum 8 guests

Maximum 10 guests



For those looking for something a little grander, The Hope & Anchor is available for exclusive bookings for a “house party” event. Canapes, Cocktails a DJ and three floors of fun. POA.



HOPE & ANCHOR CANAPÉ MENUS:

\$30PP CANAPÉ FUNCTION:

PEAR AND GORGONZOLA MINI QUICHES

BRUSCHETTA OF TOMATO, BASIL, PARMESAN

BETROOT & GOATS CHEESE ARANCINI

MEATBALLS W/ SPICY TOMATO SAUCE

PIGS IN BLANKETS W/ SPICED PLUM DIPPING SAUCE

BEER BATTERED PICKLES W/ CHIPOTLE

\$35PP CANAPÉ FUNCTION:

BRUSCHETTA OF TOMATO, BASIL, PARMESAN

PEAR AND GORGONZOLA MINI QUICHES

BETROOT & GOATS CHEESE ARANCINI

CRISPY FRIED CALAMARI

MEATBALLS W/ SPICY TOMATO SAUCE

PIGS IN BLANKETS W/ SPICED PLUM DIPPING SAUCE

BBQ PULLED PORK SLIDERS

CHICKEN SKEWERS W/ LEMON AND ROSEMARY

\$40PP CANAPÉ FUNCTION:

PEAR AND GORGONZOLA MINI QUICHES

BRUSCHETTA OF TOMATO, BASIL, PARMESAN

GIN CURED SALMON CROSTINI

BEETROOT & GOATS CHEESE ARANCINI

BEER BATTERED PICKLES W/ CHIPOTLE

PIGS IN BLANKETS W/ SPICED PLUM DIPPING SAUCE

BBQ PULLED PORK SLIDERS

CHICKEN SKEWERS W/ LEMON AND ROSEMARY

LIME AND CHILLI PRAWN SKEWERS

MEATBALLS W/ SPICY TOMATO SAUCE

HOPE & ANCHOR BANQUET MENUS:

\$35PP AL A CARTE FUNCTION (ADD DESSERT FOR \$8PP):

STARTERS:

BEETROOT & GOATS CHEESE ARANCINI W/ ANISE, BALSAMIC, BEETROOT JELLY

ROASTED CAULIFLOWER W/ CORIANDER YOGHURT, POMEGRANATE, ALMONDS, RAS EL HANOUT

MAINS:

PAN SEARED SALMON W/ FENNEL, ORANGE, BEURRE BLANC

ROASTED BREAST OF CHICKEN W/ BLACK GARLIC, MUSHROOMS, ASPARAGUS

SIDES:

CAULIFLOWER GRATIN

GREEN BEANS, ONIONS, ALMONDS

\$45PP AL A CARTE FUNCTION:

STARTERS:

SEARED SCALLOPS W/ ARTICHOKE PUREE, PROSCIUTTO, BEURRE NOISETTE

BEETROOT & GOATS CHEESE ARANCINI W/ ANISE, BALSAMIC, BEETROOT JELLY

ROASTED CAULIFLOWER W/ CORIANDER YOGHURT, POMEGRANATE, ALMONDS, RAS EL HANOUT

MAINS:

PAN SEARED SALMON W/ FENNEL, ORANGE, BEURRE BLANC

ROASTED BREAST OF CHICKEN W/ BLACK GARLIC, MUSHROOMS, ASPARAGUS

WILD MUSHROOMS W/ ASPARAGUS, WHITE POLENTA, CRUMBED ORGANIC HENS EGG

SIDES:

CAULIFLOWER GRATIN

GREEN BEANS, ONIONS, ALMONDS

DESSERTS:

CHEF'S DOUGHNUTS

BURNT HONEY YOGHURT SEMI FREDDO W/ MACADAMIA, CHARRED PEACH PUREE, SPICED CRUMB

BOOKING CONFIRMATION



NAME _____

CONTACT MOBILE NUMBER _____

CONTACT EMAIL _____

BOOKING DATE ____/____/____

BOOKING TIME _____

NUMBER OF GUESTS _____

ROOM REQUESTED _____

SET MENU OPTION _____

SPECIAL REQUESTS

Please Email to info@hopeandanchor.net.au

Phone (07) 3367 8300

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