

NEWNHAM

HOTEL

FUNCTIONS

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Welcome to Newnham Hotel, a newly refurbished venue in the heart of Upper Mount Gravatt, offering a variety of versatile spaces perfect for your next event. Whether it's a birthday celebration, Christmas party, anniversary, family reunion, corporate meeting, or training session, we have the ideal setting to suit any occasion or group size. With a range of flexible spaces and tailored packages, we're here to make your event unforgettable!










Foundry Room

A warm, private indoor space perfect for intimate dinners, corporate meetings, and training sessions. Whether you're hosting a small gathering or a professional event, this inviting setting offers both comfort and privacy for a memorable experience.

SPACE TYPE					
PRIVATE	10	20	Y	N	N

Delavan Suite






A charming, private indoor space ideal for your wedding reception, engagement party, birthday or anniversary celebration, intimate dinners, and corporate meetings or training. Whatever the occasion, this inviting venue sets the stage for a truly special experience.

SPACE TYPE					
PRIVATE	60	80	Y	N	N



Gelding Room






A sophisticated, private indoor space designed for corporate meetings, training sessions, and intimate dinner events. Perfect for fostering productivity or hosting a refined gathering, this space offers the ideal environment for your business needs.

SPACE TYPE					
PRIVATE	20	40	Y	N	N



Beer Garden

A relaxed, semi-private outdoor beer garden perfect for casual gatherings and family-friendly events. Whether it's a wedding reception, engagement party, birthday or anniversary celebration, or even a hens and bucks party, this inviting space offers a laid-back atmosphere for any occasion.

SPACE TYPE					
SECTION 1	-	40	Y	N	N
SECTION 2	-	80	N	N	N
EXCLUSIVE	90	150	Y	N	N

Canapé Menu

4 Pieces | \$23pp
6 Pieces | \$35pp
8 Pieces | \$46pp

COLD CANAPÉS

SMOKED SALMON
caper cream cheese, cucumber & dill

MELBA TOAST | V, LGO
brie cheese & cranberry

PROSCIUTTO WRAPPED SWEET CANTALOUPE MELON | LG, LD

GOAT’S CHEESE PANNA COTTA
olive tapenade on rye bread

VIETNAMESE RICE PAPER ROLL | V, VG, LG, LD
melange vegetable & house dipping sauce

TOMATO & BOCCONCINI SKEWER | V, LG
pesto

(V) Vegetarian | (VO) Vegetarian Option
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(LD) Low Dairy | (LDO) Low Dairy Option

HOT CANAPÉS

MACARONI & CHEESE CROQUETTE | V
pesto aioli

WILD MUSHROOM ARANCINI | V, VGO, LGO, LDO
truffle aioli

FRIED PRAWN | LG, LD
fresh mango salsa

CRUMBED PORK BELLY FRITTERS
hoisin five spice sauce

GRILLED HALLOUMI & KRANSKY SAUSAGE SKEWER
rum & honey glaze

GRILLED PRAWNS TOFU | LG, LD
peanut sauce

HOUSE MADE PORK SAUSAGE ROLLS
tomato relish

MINI FISH TEMPURA | LD
wasabi garlic aioli

BAKED MUSSELS | LG, LD
cucumber chili, lime & cilantro salsa

STEAMED CHAR SIEW PORK BUN
soy ginger sauce

SPINACH, OLIVE & FETA FRITTATA | V
tomato basil coulis

SPINACH FETA SPANAKOPITA | V
minted labnah

STEAMED VEGETABLE DIM SUM | V
soy sauce

PUMPKIN AND FETA QUICHE | V

SWEET CANAPÉS

MACARONS (MIX FLAVORS) | V

ASSORTED PROFITEROLES | V

ASSORTED SLICES | V

CINNAMON DONUT FRIES | V
nutella, crushed nuts

APPLE BLUEBERRY CRUMBLE TARTLET | V

SUBSTANTIALS \$9.5EA

BUGS SLIDER
crab meat, prawns, truffle mayonnaise

MINI BEEF BURGER
cheese, pickle, burger sauce

BATTERED FISH | LD
citrus salt, chips, tartare

NOODLE BOX
rice noodles, Asian vegetable, hoi sin

PORK BELLY BAO | LG, LD
pickled cucumber & carrot, hoi sin

FISH TACO | LDO
crispy fried reef fish with coriander slaw, baja sauce

ROAST BEEF
mustard horseradish cream, Yorkshire pudding

Cocktail Platters

All platters come with 25 items

BEEF SLIDERS VO mini brioche bun, wagyu pattie, cheese, tomato, lettuce	135
MINI HOT DOGS milk roll, sausage, caramelised onion, tomato sauce, American mustard	120
PRAWN GYOZA LD prawn and cabbage Japanese dumplings, soy sauce	50
PORK DUMPLINGS LD pork and chive dumplings, char siu, sweet chili sauce	50
MINI DAGWOOD DOGS tomato sauce, chipotle BBQ sauce, American mustard	100
MINI PIES meat pies, tomato sauce, BBQ sauce	90
MINI QUICHE VO mixed quiches, tomato sauce	100
CHICKEN WINGS WITH ONION RINGS LG, LDO bourbon BBQ, buffalo or honey soy sauce	80
SATAY SKEWERS WITH ONION RINGS LG, LD satay sauce, chipotle BBQ sauce	100
MINI SAUSAGE ROLLS tomato sauce, American mustard, BBQ sauce	60
JUNIORS chicken nuggets, battered fish, chips, tomato sauce	70
SANDWICH PLATTER VO, VGO, LGO, LDO selection of traditional & gourmet sandwiches (vegetarian options included)	100
CHARCUTERIE smoked leg ham, salami, prosciutto, marinated olives, chargrilled vegetables, toasted cashews, hummus, toasted Turkish bread	100
PIZZA SLAB BOARDS VO, VGO, LGO, LDO your choice of 2 pizzas (meat lovers, margherita, or pepperoni) and garlic bread bits	100

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(VG) Vegan | (VGO) Vegan Option
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VEGETARIAN OPTIONS

PUMPKIN & SAGE ARANCINI V, VGO, LG, LD truffle aioli	80
SPINACH FETTA PASTIZZI V aioli	90
MINI FALAFEL V, VG, LG, LD aioli, sweet chili sauce	65
CHEESE BOARD V, LGO seasonal trio of Australian and imported cheeses, accompanied with gluten free crackers, fresh and dried fruits, quince paste	120
SWEETS	
FRUIT PLATTER V, VG, LG, LD seasonal fruits and berries	80
MIXED MINI CAKE V a selection of cakes	75
MINI GLAZED DONUT V a selection of glazed mini donuts	60
JAM DONUTS V strawberry jam filled donuts	65

Buffet

\$80 per person | Minimum 40 Guests

ROASTS – PICK TWO ROASTS

PEPPER MUSTARD SEASONED BEEF | LG, LDO
cooked medium well

JUICY PORK LOIN | LG, LDO
crackling Rosemary & garlic encrusted

LAMB LEG | LG, LDO
mint sauce

GOLDEN ROASTED CHICKEN PIECES | LG, LD
gravy

CRISPY PORK BELLY | LG, LDO
apple sauce

GRILLED BARRAMUNDI | LG, LDO
fresh lemon and crispy capers

HOT DISHES – PICK THREE DISHES

BEEF BOURGUIGNON | LG

SUPREME CHICKEN | LG
wild mushroom ragout

BRAISED LAMB
rigatoni

CRISP BEER BATTERED FISH | LD
tartare sauce

SPINACH & RICOTTA RAVIOLI | V
rose sauce

CHICKEN NOODLE STIR FRY | VO, LDO

COUSCOUS | V, VGO, LDO
lemon & vegetables

SIDES

STEAMED FRAGRANT JASMINE RICE

HERB AND GARLIC ROASTED BABY CHAT POTATOES

HONEY ROASTED PUMPKIN

STEAMED MEDLEY OF VEGETABLES

FRESHLY MADE SALADS
dressings & condiments

FRESHLY BAKED BREAD ROLLS

GRAVY

DESSERTS

PAVLOVA | V, LG, LDO
chantilly cream, passionfruit, kiwi

CHOCOLATE BROWNIE | V, LDO
vanilla crème, raspberry

STICKY DATE PUDDING | V
toffee sauce, fresh cream

FRESH FRUIT PLATTER | V, VG, LG, LD

PIMP MY BUFFET +15 PP
(ADDITIONAL 2 HOT DISHES)

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Seated Menu

All courses shared alternate drop, cater for dietaries in each course. Minimum of 20 guests.

2 Courses | \$65pp

3 Courses | \$75pp

ENTREE – PICK TWO DISHES

PORK BELLY | LG, LDO
w pumpkin puree & watercress

WAGYU BRISKET CROQUETTES
mustard aioli

PRAWN & BUG MINI TACOS | LG, LD
mayonnaise, shredded lettuce, celery heart

MUSHROOM ARANCINI | V, VGO, LGO, LDO
rocket, truffle aioli

CRISPY FRIED CALAMARI | LGO, LD
lemon, aioli

CAULIFLOWER POPCORN | V, VG, LG, LD
sweet soy, pickled chilli, toasted sesame

MAINS – PICK TWO DISHES

HARISSA BAKED CHICKEN
kale and vegetable cous cous, tzatziki sauce

250G RUMP STEAK | LG
cauliflower puree, portobello mushroom, rosemary
chat potato, jus
upgrade to 180g eye fillet \$10pp
or 300g wagyu rump \$15pp

GRILLED BARRAMUNDI | LG
sweet potato mash, broccolini, confit tomato, lemon beurre
blanc

PORK BELLY | LG
celeriac puree, apricot chutney, port jus

WILD MUSHROOM & THYME RISOTTO | V, VGO, LG, LDO
roasted pepper salsa

**BLACK OLIVE, GOAT CHEESE, CERRY TOMATO & LEEK
TART | V**
basil coulis, rucola, pesto

DESSERTS – PICK TWO DISHES

STICKY TOFFEE PUDDING | V
butterscotch sauce, vanilla sorbet & candied walnuts

SOFT MERINGUE | V, LDO
marscapone, berries, persian fairy floss

STRAWBERRY PANNA COTTA | V
macerated balsamic strawberries

LOADED CHOCOLATE BROWNIE | V, LDO
chocolate fudge sauce, tim tam crumble & raspberry ice cream

PAVLOVA | V, LG, LDO
fresh seasonal fruits, chantilly cream & passionfruit coulis

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Corporate Packages

ROOM INCLUDES:

Projector
White board
Wi-Fi
Individual note pads & pen

CONTINENTAL BREAKFAST | \$22 P/HEAD (MINIMUM 20 GUESTS)

SERVED WITH TEA, COFFEE AND FRESH JUICE

FRESH FRUIT, BERRY YOGHURT, BAKED PASTRIES,
HOUSE MADE GRANOLA CUPS

HOT BREAKFAST | \$36 P/HEAD (MINIMUM 40 GUESTS. SERVED BUFFET STYLE.)

CROISSANTS AND DANISHES | V

FRESH FRUIT | V, VG, LG, LD

BAKED BEANS | V, VG, LG, LD

HASH BROWNS | V, VG, LG, LD

MUSHROOMS | V, VG, LG, LD

PANCAKES | V
blueberry compote, vanilla cream

PORK CHIPOLATA | LD

ROASTED TOMATOES | V, VG, LG, LD

SCRAMBLED EGGS | V, LD

SMOKED BACON | LG, LD

TOASTED SOURDOUGH | V, LGO, LDO

TEA, COFFEE AND JUICES



Day Delegate Packages

Minimum of 20 guests.

HALF DAY | \$50 P/HEAD

INCLUDES TEA, COFFEE, MORNING TEA OR AFTERNOON TEA AND LUNCH

(PRE ORDER MENU
- SUITABLE FOR EVENTS UP TO 4 HOURS)

FULL DAY | \$60 P/HEAD

INCLUDES TEA, COFFEE, MORNING TEA OR AFTERNOON TEA AND LUNCH

(PRE ORDER MENU
- SUITABLE FOR EVENTS UP TO 8 HOURS)

Please select 1 morning tea item and 1 afternoon tea items

COLD

BANANA BREAD, HONEY MASCARPONE | V, LG

ROCKY ROAD SLICE | V

COLD CUTS | SHAVED HAM, SALAMI, GRILLED VEGETABLES, ARTISAN CHEESE, TOASTED TURKISH | VO, VGO, LGO, LDO

GREEK YOGHURT, TROPICAL FRUIT, GRANOLA POT | V

MINI DONUTS | V

SEASONAL FRESH FRUIT | V, VG, LG, LD

SCONES, DOLLOP CREAM, HOUSE JAM | V

SWEET MUFFIN | V

SAVORY MUFFIN | V

ORANGE & ALMOND LOAF | V, LD

BROWNIE SLICE | V, LG

HOT

CHEFS SELECTION QUICHE | VO

MINI HAM & CHEESE CROISSANT | VO

SAUSAGE ROLL, ARTISAN KETCHUP | VO

SPINACH & FETA TRIANGLES | V

LUNCH MENU – PRE ORDER

(INCLUDED IN DAY DELEGATE PACKAGE)

250G RUMP | LG, LDO

120 day grain fed, cooked medium, gravy, chips, house salad

CHICKEN PARMY

Chips, Gravy, salad

BEER BATTERED FISH & CHIPS

Mushy peas, Tartare, lemon, citrus salt, salad, chips

SALT & PEPPER CALAMARI | LG, LD

Chips, Salad, Lemon & Aioli

BEEF BURGER | VGO, LGO, LDO

Beef Pattie, tomato, oak lettuce, cheese, onion, pickles, special sauce

CHICKEN CAESAR SALAD | V, VGO, LGO, LDO

Lettuce, bacon parmesan, rustic loaf, white anchovies, Caesar dressing

HONEY & MAPLE ROASTED PUMPKIN SALAD | V, VGO, LG, LDO

Five spices roasted pumpkin honey and maple, seed granola, basil pesto, feta, fried kale

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Corporate Lunch Buffet

Minimum of 15 guests.

SANDWICH BUFFET | \$25 P/HEAD

Selection of traditional and gourmet sandwiches
(vegetarian option included)
VO, VGO, LGO, LDO

PLOUGHMAN'S BUFFET | \$34 P/HEAD

Shaved leg ham, sliced roast beef, salami, cheddar cheese,
boiled eggs, pickled vegetable, mustard
VO, VGO, LGO, LDO

BARBECUE BUFFET | \$46 P/HEAD

Grilled steak, pork sausage, grilled chicken,
vegetable skewers, grilled onion
VO, VGO, LGO, LDO

**ALL LUNCH BUFFETS SERVED WITH CHEF SELECTION OF
SALADS, ARTISAN BREAD ROLLS AND CULTURED BUTTER**

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Corporate Platters

Minimum of 15 guests.
Includes specialty Tea & Coffee

FRESH FRUIT PLATTER | \$6.5 P/HEAD

V, VG, LG, LD

ASSORTMENT OF FRESHLY BAKED BISCUITS | \$6.5 PP

FRESHLY BAKED SCONES, JAM & CREAM | \$7 PP

V, LDO

ASSORTED LARGE MUFFINS | \$8 PP

One per person

V

JAM DONUTS \$8.5 PP

V

Tea & Coffee

SPECIALTY TEA & COFFEE \$3 PP

Served on arrival or individual break

ALL DAY SPECIALTY TEA & COFFEE \$7.5 PP

Served continuously throughout your event

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Beverage Packages

A minimum order of 20 is required.

STANDARD

2 HOURS – \$44PP
3 HOURS – \$57PP
4 HOURS – \$69PP

Mr. Mason
Sparkling Cuvee Brut NV

Dottie Lane
Sauvignon Blanc

Hearts Will Play
Rose

Henry & Hunter
Shiraz Cabernet

Great Northern Original
Tooheys New

XXXX Gold

Selection of
soft drinks and juice

PREMIUM

2 HOURS – \$55PP
3 HOURS – \$67PP
4 HOURS – \$80PP

Mr. Mason
Sparkling Cuvee Brut NV

Dottie Lane
Sauvignon Blanc

Gabbiano Pinot Grigio
Pebble Point Chardonnay

Hearts Will Play
Rose

Henry & Hunter
Shiraz Cabernet

Storm & Saint Pinot Noir
South Rock Shiraz

Great Northern Original
Tooheys New
James Squire 150 Lashes

XXXX Gold

Selection of
soft drinks and juice

DELUXE

2 HOURS – \$65PP
3 HOURS – \$78PP
4 HOURS – \$90PP

Mount Paradise Prosecco

Chandon Brut
Rose NV

Mill Flat
Sauvignon Blanc

Gabbiano Pinot Grigio

Paloma Riesling

Pebble Point Chardonnay

Bertaine & Fils Rose

Storm & Saint Pinot Noir

Marques de Tezona
Tempranillo

Palmetto Shiraz

Great Northern Original
XXXX Bitter
Stone & Wood Pacific Ale

XXXX Gold

Selection of
soft drinks and juice

ADD-ONS

All function packs,
minimum of 20 guests for any
set menu / canape package /
beverage package as above.

All function packs minimum
of 20 guests for spirits add on
- \$27PP flat rate.

Cocktails On Arrival

\$16pp, in addition to any
beverage package.

Bar Tab On Consumption

A bar tab can arranged for
your function with a specified
limit or amount in mind that
you feel comfortable with
spending. Your bar tab can be
reviewed as your function
progresses and increased if
required. However, we will
always ensure you are in
control of the amount
throughout the event.

Cash Bar

Allow your guests to
choose from our
extensive beverage selection,
which they can purchase
throughout your function.



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