

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!





# Bistro Exclusive

Available for exclusive hire, the Newnham Hotel bistro is a warm and versatile space perfect for celebrations, team events, and social gatherings. With large screens, a dedicated bistro bar, and flexible layouts to suit your style, it's ideal for everything from seated dinners to casual cocktail functions. Enjoy tailored food and drink packages, friendly service, and the laid-back charm of your favourite local.






SPACE TYPE					
PRIVATE	200	-	N	N	Y



# Terrace Deck

Positioned just outside the bistro, the Terrace Deck offers a breezy, semi-covered outdoor space ideal for relaxed celebrations and casual catch-ups. This versatile area is perfect for birthdays, engagements, or after-work drinks. Guests can enjoy direct access to the bistro bar, tailored food and beverage packages, and the laid-back atmosphere of their local, complete with ambient lighting, fans in summer and heating in winter with plenty room to mingle.

*Please note this is near the entrance to the Bistro where other guests will require access*

SPACE TYPE					
OUTDOOR	30	50	N	N	N










# Playground Deck

Overlooking the kids’ play area, the Playground Deck is a relaxed and family-friendly function space ideal for casual gatherings, birthdays, and daytime celebrations. With shaded seating and easy access to the bistro and bar, it’s the perfect spot for parents to unwind while little ones are entertained. Enjoy a welcoming, fuss-free atmosphere with customisable food and drink packages in a space that keeps everyone happy.

*Please note, this is near the entrance to the playground where customers will need to access*

SPACE TYPE					
OUTDOOR	30	50	N	N	N

# Kids Party Package

Make your child’s next birthday fun, easy, and stress-free with our Kids Party Package at Newnham Hotel. Hosted in the Gelding Room, our private, light-filled function room right near the playground, it’s the perfect spot for little ones to celebrate while parents relax. With easy access to the outdoor play area and plenty of room for games and giggles, it’s everything you need for a memorable birthday, without the mess at home.






For full package details, visit [newnhamhotel.com.au/family-fun](http://newnhamhotel.com.au/family-fun).





# Beer Garden Exclusive






Make the whole beer garden yours. Perfect for large-scale celebrations, this exclusive hire gives you full access to the entire outdoor space - ideal for milestone birthdays, engagements, and festive gatherings. With a mix of seating options, open areas for dancing or games, and easy bar access, it's the ultimate setting for a private event. Our team can help customise the layout to suit your style, whether you're planning a relaxed afternoon or a lively evening under the stars.

SPACE TYPE					
PRIVATE / OUTDOOR	90	150	Y	N	N



# Beer Garden Upper






Perched right by the bar, this elevated section keeps you close to the action. Ideal for cocktail-style functions and social events, with quick service and great vibes guaranteed. Overlooking the rest of the garden, this space offers great visibility while feeling like your own private pocket. It's a favourite for milestone birthdays, work drinks, and smaller gatherings that want to keep the energy high and the drinks flowing.

SPACE TYPE					
SEMI PRIVATE OUTDOOR	-	40	Y	N	N



# Beer Garden Lower






The largest section of our beer garden, this spacious area features high-top seating and direct access to the sports bar and amenities. It's the ideal spot for bigger groups, milestone events, and social functions that want room to spread out while staying close to the action.

SPACE TYPE					
SEMI PRIVATE OUTDOOR	-	80	N	N	N



# Beer Garden Picnic Spot

Tucked to the side with a semi-exclusive feel, the picnic area features long tables in a partially covered garden setting. It's ideal for relaxed daytime functions, birthday lunches, and social gatherings that want a little more privacy without booking out the whole space. With a leafy outlook and informal atmosphere, it's a laid-back option that still feels special.






SPACE TYPE					
SEMI PRIVATE OUTDOOR	-	30	N	N	N





# Beer Garden Games Area






This quiet corner of the beer garden offers a flexible and open space, ideal for casual gatherings, standing functions, or as an add-on to adjacent areas. With a relaxed feel and open layout, it's a great option for groups that prefer space to move and mingle without a formal setup.

SPACE TYPE					
SEMI PRIVATE OUTDOOR	-	30	N	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

















# 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





# 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  
(VG) Vegan | (VGO) Vegan Option  
(LG) Low Gluten | (LGO) Low Gluten Option  
(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

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

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## VEGETARIAN OPTIONS

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