Function Pack

NEWNHAM HOTEL

Welcome to Newnham Hotel

Welcome to Newnham Hotel, located 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!




THE PERFECT SPACE
FOR ANY OCCASION

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	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	N

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	90	150	Y	N	N	Y





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.

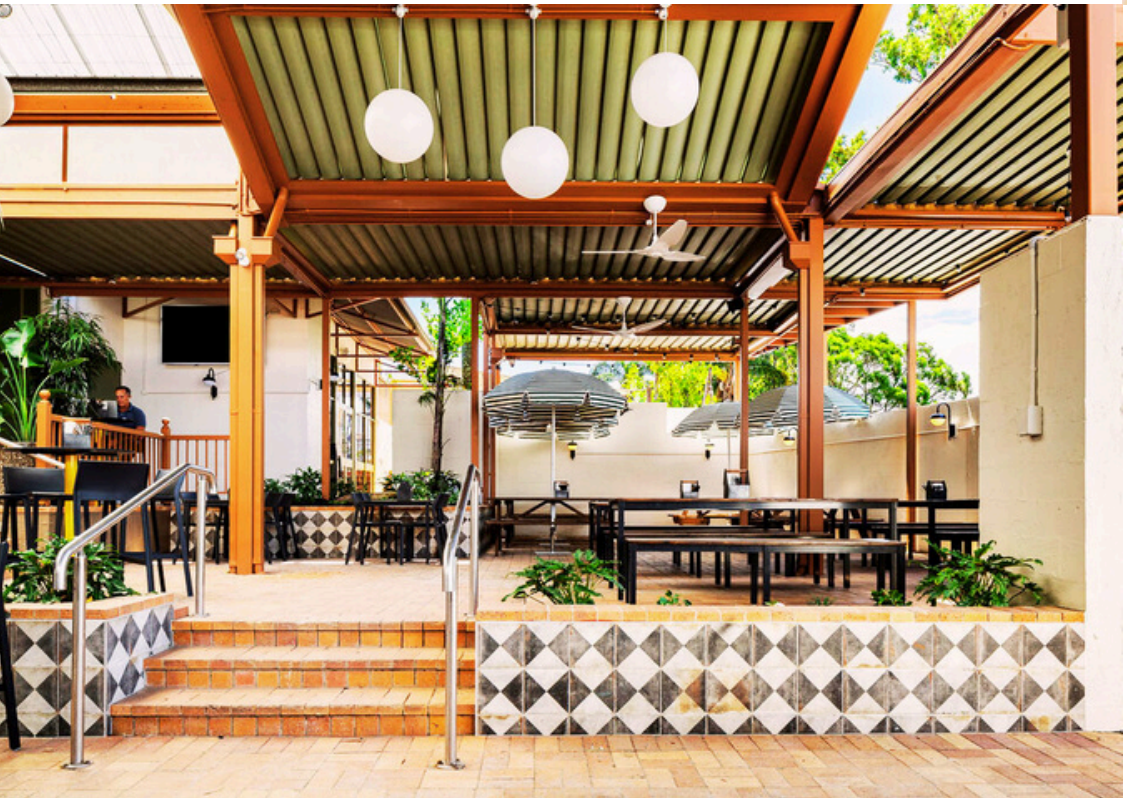
SPACE TYPE						
OUTDOOR	-	40	Y	N	N	N

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						
PRIVATE	-	80	Y	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						
OUTDOOR	-	30	Y	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						
PRIVATE	30	50	N	N	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						
OUTDOOR	60	80	Y	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	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						
OUTDOOR	10	20	Y	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.

Just a heads-up? the playground is open to everyone and cannot be booked exclusively, so theres always plenty of energy and excitement!

Visit our website to view the full Kid's Party Package.



CANAPES CANAPES

COLD

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



4 PIECES | $28PP 6 PIECES | $38PP 8 PIECES | $46PP

HOT

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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option |
Seafood Origin: A - Australian | I - Imported | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPES CANAPES

4 PIECES | $28PP 6 PIECES | $38PP 8 PIECES | $46PP

SWEET

MACARONS (MIX FLAVORS) | V

ASSORTED PROFITEROLES | V

ASSORTED SLICES | V

CINNAMON DONUT FRIES | V
nutella, crushed nuts

APPLE BLUEBERRY CRUMBLE TARTLET | V

SUBSTANTIALS $10.50EA

BUGS SLIDER
crab meat, prawns, truffle mayonnaise

MINI BEEF BURGER
cheese, pickle, burger sauce

BATTERED FISH | LD
citrus salt, chips, tartare

NOODLE BOXRICE 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

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PLATTERS PLATTERS PLATTERS

ALL PLATTERS COME WITH 25 ITEMS

ASIAN | 100
samosas, spring rolls, pork shao mai. sweet chilli sauce, soy sauce, prawn chips. coriander

AUSSIE | LG | 125
party pies, sausage rolls, mini quiche. tomato sauce, bbq sauce, aioli. parsley

MEAT | LG | 145
lamb koftas, satay chicken skewers, beef meatballs, tzatziki, satay sauce, tomato sauce parsley

PIZZA | VO | 100
two assorted Pizza Slabs

VEGETARIAN | LD, LG, VG | 115
croquettes, arancini, spinach & ricotta rolls, aioli, tomato relish, parsley

SEAFOOD | LD, LG, M | 120
coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce, lemon, parsley

ANTIPASTO | 125
assorted meats, cheese & fruit

BREADS & DIPS | LG | 70
3 assorted dips, toasted sourdough, lavosh, vegetable crudites edit this to what your venue chooses

CHEESE PLATTER | LG, V | 90
selection of cheeses, dried apricots, dried figs, fruit

FRUIT PLATTER | LD, LG, VG | 70
fresh seasonal fruits

SANDWICH PLATTER | LGO | 100
chefs selection of gourmet sandwiches

WINGS PLATTER | LG | 80
3kg buffalo wings, carrot & celery sticks, ranch dressing

KIDS PLATTER | 80
calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & bbq sauce

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BUFFET BUFFET BUFFET BUF

$90 PER PERSON | MINIMUM 30 GUESTS

ENTREE

BREAD & BUTTER

MAINS

ROASTED BEEF

ROASTED PORK

THAI CHICKEN CURRY

BAKED MARKET FISH

ROASTED POTATO

ROASTED SEASON VEGATABLES

SALADS

POTATO AND BACON SALAD

GREEK SALAD

GARDEN SALAD

DESSERTS

STICKY DATE PUDDING

TIRAMISU SLICES

FRESH FRUIT PLATTER

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SET MENU

All courses shared alternate drop, cater for dietaries in each course.

Minimum of 20 guests.

2 COURSES | $61PP 3 COURSES | $73PP

ENTREE - PICK TWO DISHES

PORK BELLY BITES | LG, LD
crispy pork belly, chilli caramel, green paw paw salad, roasted peanuts

SALT & PEPPER CALAMARI | LD, LG, I
lemon, aioli

VEGAN ARANCINI | LD, LG, VG
Romesco sauce, fried sage

MAINS - PICK TWO DISHES

CHICKEN SCHNITZEL | LG
chicken breast in panko, parmesan and herb crumb, salad, chips, lemon

FISH & CHIPS | LD, A
Hake, tartare, lemon, seasonal salad, chips

SALT & PEPPER CALAMARI | LD, LG
aioli, lemon

DESSERTS - PICK TWO DISHES

STICKY DATE PUDDING | V
rich toffee sauce, vanilla bean ice-cream

WARM APPLE CUSTARD | V
vanilla custard, vanilla bean ice-cream

CHOCOLATE BROWNIE | V
Berry compote, vanilla ice cream, honey comb crunch

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SET MENU
PUB CLASSICS

All courses shared alternate drop, cater for dietaries in each course.

Minimum of 20 guests.

2 COURSES | $67PP 3 COURSES | $78PP

ENTREE - PICK TWO DISHES

SALT & PEPPER CALAMARI | LD, LG, I
lemon, aioli

VEGAN ARANCINI | LD, LG, VG
Romesco sauce, fried sage

CHICKEN RIBS | LD, LG, VG
house made cherry BBQ sauce

MAINS - PICK TWO DISHES

CHICKEN PARMY
Napoli, shaved leg ham, mozzarella cheese, salad, chips

250G RUMP STEAK | LD, LG, VG
chips, salad, mushroom sauce

CHICKEN SUPREME | LD, LG
sous vide chicken breast, confit garlic mash, greens, pesto cream sauce, sun dried tomatoes

DESSERTS - PICK TWO DISHES

STICKY DATE PUDDING | V
rich toffee sauce, vanilla bean ice-cream

WARM APPLE CUSTARD | V
vanilla custard, vanilla bean ice-cream

CHOCOLATE BROWNIE | V
Berry compote, vanilla ice cream, honey comb crunch

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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 PACKAGE

MINIMUM OF 20 GUESTS.

HALF DAY | $60 P/HEAD
INCLUDES TEA, COFFEE, MORNING TEA OR AFTERNOON TEA AND LUNCH (PRE ORDER MENU – SUITABLE FOR EVENTS UP TO 4 HOURS)

FULL DAY | $70 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 & 2 afternoon tea items

COLD

BANANA BREAD

CHOCOLATE CARAMEL SLICE

COLD CUTS

GREEK YOGHURT

MINI DONUTS

SEASONAL FRESH FRUIT

SCONES

SWEET MUFFIN

SAVOURY MUFFIN

HONEY DATE LOAF

ORANGE ALMOND LOAF

HOT

CHEFS SELECTION QUICHE

MINI HAM & CHEESE CROISSANT

SAUSAGE ROLL

SPINACH & FETA QUICHE

LUNCH MENU - PRE ORDER INCLUDED IN DAY DELEGATE PACKAGE

CHICKEN SCHNITZEL

SLOW COOKED PULLED BEEF CIABATTA

CHICKEN & BACON SANDWICH

SALT & PEPPER CALAMARI | LD, LG, I
lemon, aioli

FISH & CHIPSY | LD, A
Hake, tartare, lemon, seasonal salad, chips

CEASAR SALAD | LGO
lettuce, bacon, parmesan, rustic loaf, white anchovies, Ceasar dressing

TOAD IN THE HOLE



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

CORPORATE PLATTERS

MINIMUM OF 15 GUESTS. INCLUDES SPECIALTY TEA & COFFEE

ASSORTMENT OF FRESHLY BAKED BISCUITS | $7 PP

V

FRESHLY BAKED SCONES, JAM & CREAM | $7 PP

V

ASSORTED LARGE MUFFINS | $9 PP

One per person V

MINI ASSORTED JAM DONUTS $8.5 PP

V

TEA & COFFEE

SPECIALTY TEA & COFFEE $3 PP

Served on arrival or individual break

ALL DAY SPECIALTY TEA & COFFEE $4.5 PP

Served continuously throughout your event

BEVERAGE PACKAGES

A minimum order of 20 is required.

Standard

2 hours – $48pp 3 hours – $61pp 4 hours – $75pp

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 – $59pp 3 hours – $73pp 4 hours – $87pp

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 – $71PP 3 hours – $84PP 4 hours – $98PP

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



BEVERAGE 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 - $29PP flat rate.

Cocktails On Arrival

$18pp, 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.

CONTACT US

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