



THE
ALLIANCE
HOTEL



2025 FUNCTION PACKAGES

About Us

Welcome to your new local.

The Alliance Hotel affectionately known as “The Pub” among locals, holds a rich tapestry dating back to its establishment in 1864 as a family-run hotel.

Evolving over its 160-year lifetime, the venue has undergone several transformations both inside and out, adapting to the changing times while preserving its historical essence.

Today, in 2024, this iconic venue has evolved into a multi-level destination offering a blend of heritage charm and modern amenities.

Boasting four distinct function spaces of varying sizes and offerings, The Alliance Hotel caters to a range of events and gatherings. Whether it's a vibrant dining experience, a casual game of pool, catching the latest sporting events on big screens, or simply enjoying a drink in a cozy atmosphere. The Alliance Hotel offers something for everyone.

It remains a beloved hub where tradition meets contemporary leisure, inviting patrons to create lasting memories in a setting steeped in history and community spirit.



ROOMS



The Leichhardt Room

The Leichhardt Room is the crown of this historic Brisbane pub



The largest of the four rooms, much care and attention has been taken to showcase the exposed original bricks that date back to 1888.

Beautiful French doors surround the room, allowing for plenty of natural light to flood through the room, perfect for daytime functions, corporate lunches and conferences. Brand new curtains have been installed on all balcony windows to ensure the perfect environment for day delegate presentations

The Leichhardt Room is perfect for wedding ceremonies and receptions, as well as cocktail parties and lavish dinners.

Features

Soundproof glass / Large projector / Private bar / Male/Female bathrooms / Air-conditioning / Visual capability / In-house sound system



100



120



Yes



Yes



Yes



Yes

The Mirror Room

Ideal for milestone birthdays and live music



This industrialised function space is hidden in the underground basement of The Pub and has a separate entrance located on Boundary street. It is spacious and yet cosy at the same time and breathes rich Brisbane heritage. Great for any style of event, but especially with live music!

Features

Private bar / Male/Female bathrooms /
Air-conditioning / Visual capability / In-house
sound system that can be plugged into any
audio device



40



60



Yes



NA



Yes



Yes

The Actress & The Bishop Bar



Welcome to the newly renovated The Actress and The Bishop Bar, where our function space channels the eclectic vibes of a dive bars with a funky twist. Named after the iconic neon sign that graced our entrance in the vibrant 80s, our venue radiates character and charm.

Accommodating up to 50 guests standing and 25 seated, it's an ideal setting for intimate dinners and cocktail parties alike. Whether you're celebrating a special occasion or simply gathering with friends, immerse yourself in the unique atmosphere of The A&B Bar.

Features

Private bar / Air-conditioning / In-house sound system / Roaming mics



25



45



Yes



NA



Yes



Yes

The Wine Cellar

Ideal for meetings and special dinners



Step down into our brand new intimate private dining room, designed to accommodate up to 12 guests.

Nestled alongside a curated wine cellar, this space is tailor-made for memorable meetings, elegant dinners, refined wine tastings, and indulgent degustations.

Whether you're planning a corporate gathering or a special celebration, our exclusive setting promises an unforgettable experience where every detail enhances your event.

Features

Air-conditioning / Visual capability / Bespoke menu curations



12



NA



Yes



NA



Yes



Yes

The Whisky Warren

An unforgettable dining experience



Join us in The Whisky Warren, where rustic charm meets contemporary elegance in our newly renovated space inspired by a rabbit warren. Situated on the main level of “The Pub”, we boast an extensive selection of Australian whiskys, curated to delight enthusiasts and novices alike.

Specializing in game meats, our menu showcases dishes crafted with the finest locally sourced ingredients, ensuring a culinary experience that is both adventurous and satisfying.

Features

Air-conditioning / Visual capability / Bespoke menu curations



60



80



Yes



NA



Yes



Yes

CATERING



Day Delegate Packages

Room hire fee required - No minimum spend

Pricing

Full Day | \$80pp

Room access from 8am - 5pm
(based on a minimum of 14 guests)

Half Day | \$45pp

Room access from 8am - 1pm or 12pm - 5pm
(based on a minimum of 14 guests)

With your choice of Morning Tea and
Lunch, or Lunch and Afternoon Tea

Inclusions

On Arrival

Freshly brewed tea and coffee, still water and mints

Morning Tea



Chefs selection of pastries
Your choice of one (1) sweet OR one (1)
savoury item per person
Freshly brewed tea, coffee and juice

Lunch



Seasonal fruit platter
A selection of sweet treats
Chef's selection of assorted
sandwiches and wraps
Freshly brewed tea, coffee and juice

Afternoon Tea



A selection of cookies
Your choice of one (1) sweet OR one
(1) savoury item per person
Freshly brewed tea, coffee and juice

Facilities Included

TV or Projector / Notepads and Pens / Microphone / Lectern / Dedicated event coordinator and operations team / Continuous filtered tea, coffee and orange juice / Mints / Table water / High Speed WIFI / Discounted parking from midday



Day Delegate Catering



Your choice of sweet or savoury treats below.

Sweet Treats



Chocolate brownies
Portuguese tarts
Seasonal muffins
Sweet pastry platter

Savoury Treats



Chicken pastries
Pork sausage rolls
Chicken and camembert pies
Chicken kebabs
4 cheese arancini

Upgrades



Juice Station.....\$9pp
Additional sweet or savoury item.....\$6pp
Additional wrap or sandwich.....\$10pp
Add Feasting Menu as lunch
option.....\$70pp
Cocktail Hour.....\$30pp

(includes 3 x canapes & 1 drink per person)



Signature Set Menu



Entree

Choose two (2) as an alternate drop

Lamb Skewers

served with Spanish romesco sauce (df/gf)

Prawn Cocktail

Tiger prawns, thousand Island sauce, lettuce
and garnish

Hummus and Baby Carrots

House made hummus and
honey glazed roasted carrots (df/gfo)

Pork Belly

served with cauliflower puree,
pickled onion (df/gf)

Mains

Choose two (2) as an alternate drop

Beef Cheek

Slow cooked beef cheek
with mash potatoes and Dutch baby carrots

Seasonal Risotto

Italian style seasonal risotto (vo)

Crispy Skin Pork Belly

served with pea puree and cabbage salad
(gf/df)

Barramundi

Salt water barramundi served with
seasonal garnish (gfo/dfo)

Steak

200g sirloin cooked medium rare served with
mash potato, seasonal greens, red wine jus

Dessert

Choose two (2) as an alternate drop

Chocolate Mousse

Oreo crumb,
strawberries and chocolate sauce

Lemon Tart

Deconstructed lemon tart, lemon curd,
berry compote and meringue

Individual Cheese Plate

Chef cheese selection, crackers,
seasonal berries and chutney (gfo)

Cheesecake

citrus sponge cheesecake
with whipped cream

2 Course | \$75pp

3 Course | \$95pp



Feasting Menu



Starters



Tostadas and dips (gf)

Warms olives (gf/df/v)

Bread and olive butter

Cured meats (gfo/df)

Mains



Whole porchetta (gf/df)

Slow cooked lamb (gf/df)

Three Whole chickens (gf/df)

Dessert



Tiramisu glasses

Brownies

Seasonal fruit platter (v)

Sides



Roasted seasonal vegetables (v/gf) Spiced rice (gf)

Garden salad (gf/v/df) Lemon potatoes (gf/df/v)

Shoestring fries (v/df)

Minimum 14 people required

Bespoke menu available upon request

\$80pp / two starters, one main, two sides, one dessert

\$100pp / three starters, two mains, three sides, one dessert



Cocktail Platters



Substantials / \$25pp

Minimum order 10



Fish and Chips

With tartar sauce and lemon (df)

Crispy Pork Belly

With roasted potatoes and seasonal greens (df)

Caesar Salad (vo)

add crispy chicken + \$3

Cocktail Platters / \$105 each

Serves up to 10 pax per platter
30 pieces per platter



Salt and Pepper Calamari

served with lemon mayo (df)

Sausage Rolls

served with tomato sauce

Moroccan Style Beef Kebabs

served with tzatziki (df/gf)

Caprese Skewers

with a balsamic glaze (v/gf)

Prawn cups

tiger prawns served in lettuce cups with island
sauce

Tartare spoons

Mushroom Croquettes

served with aioli (v)

Smoked Salmon Mini Tarts

Prosciutto and Melon Crostini

Mini Bruschetta

Thai Spring Rolls

with Thai Sriracha mayo (v/df)

Four Cheese Arancini (v)

Sliders / \$75 each

10 sliders per platter



Wagyu Beef

With onion jam, Swiss cheese,
Dijon mustard and tomato sauce

Chicken Schnitzel

With coleslaw and spicy mayo

Potato Sambusa

With fermented cabbage and salsa verde

Premium rolls / \$95 each

10 rolls per platter

Croc Rolls

crispy crocodile served with spicy mayo on
warmed brioche bun

Prawn Roll

tiger prawns with thousand island sauce & fresh
lettuce on warmed brioche



Cocktail Platters



Antipasto Station / \$25pp

or

Antipasto Platter / \$145

Cured meats, with our chef's selection of international and local cheeses, house made dips, crostini & seasonal fruit (gfo)

Upgrades

Three Arrival Canapes **\$20pp**

Champagne on arrival **POA**

Slice and serve cake (BYO) **\$4pp**
- includes cake stand

Slice and serve cake with cream and berries (BYO) **\$10pp**
- includes cake stand

BEVERAGES





Beverage Packages



Basic

Wines

Wildflower Brut Cuvee
WA

Quilty + Gransden Sauvignon Blanc
Orange, NSW

Hinton's Hundred Shiraz
Coonawarra, SA

Beer

XXXX Gold
Stone and Wood Pac Ale
Apple Cider

Soft Drinks and Juices

| \$40 | \$55 | \$70 |
| 2 HR | 3 HR | 4 HR |

Premium

Wines

The Lane 'Louise' Blanc de Blanc
Sparkling
Adelaide Hills, SA

Quilty + Gransden Sauvignon Blanc
Orange, NSW

Pedestal Chardonnay
Margaret River, WA

Folklore Rosé
South Western, SA

Hinton's Hundred Shiraz
Coonawarra, SA

Josef Chromy Pepik Pinot Noir
Tamar Valley, TAS

Beer

XXXX Gold
Stone and Wood Pac Ale
Toohey's New
Apple Cider

Soft Drinks and Juices

| \$55 | \$80 | \$95 |
| 2 HR | 3 HR | 4 HR |

Superior

YVES Premium Cuvée Sparkling
Yarra Valley, VIC

Ad Hoc 'Nitty Gritty' Pinot Grigio
Pemberton, WA

Pedestal Chardonnay
Margaret River, WA

Gemtree Luna De Fresca Rosé
McLaren Vale, SA

Josef Chromy 'Pepik' Pinot Noir
Tamar Valley, TAS

Ziegler 'The Brickyard' Shiraz
Barossa Valley, SA

Beer

Guest selection

Soft Drinks and Juices

| \$75 | \$100 | \$125 |
| 2 HR | 3 HR | 4 HR |

Wines on consumption

Sparkling

Wildflower Brut Cuvée	Western Australia	\$10 / 47
Alpino Prosecco.....	Alpine Valley, VIC	\$13 / 60
YVES Premium Cuvee.....	Yarra Valley, VIC	\$80
Piper-Heidsieck Cuvee Brut Champagne.....	Champagne, Fr.....	\$170

White

Ottelia Riesling.....	Mount Gambier, SA.....	\$13 / 65
Range Life 'Stuff and Nonsense' Sauvignon Blanc.....	Malborough, NZ.....	\$13 / 64
Emmalene Pinot Gris.....	Adelaide Hills, SA.....	\$70
Unico Zelo 'Jade and Jasper' Fiano.....	Riverland, SA.....	\$14 / 70
Patrick Sullivan Chardonnay.....	Mornington Peninsula,VIC	\$75

Rose

Gemtree Luna De Fresca Rosé.....	McLaren Vale, SA.....	\$14 / 70
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Red

Josef Chromy Pepik Pinot Noir.....	Tasmania.....	\$15 / 75
Tropo Cabernet Franc.....	Adelaide Hills, SA.....	\$13 / 62
Hinton's Hundred Shiraz.....	Coonawarra, SA.....	\$12 / 60
Cape Mentelle 'Marmaduke' Cabernet Sauvignon.....	Margaret River, WA.....	\$75
Ziegler 'The Brickyard' Shiraz.....	Barossa Valley, SA.....	\$80
Minim 'Hitch' Sangiovese.....	Heathcote, VIC.....	\$84

Beers on consumption

Tap Beers

The Leichhardt and Mirror Room

XXXX Gold (mid)	\$8/10/12
Toohey's New	\$9/11/13
Stone and Wood Pacific Ale	\$10/13/16
The Hills Apple Cider	\$8/10/12

The Actress and Bishop Bar

XXXX Gold (mid)	\$8/10/12
Stone and Wood Pacific Ale	\$10/13/16

Upgrades | \$15pp

Choice of two cocktails on arrival
(minimum 20 serves)

Tom Collins

Lemon
Thyme & Elderflower Lychee

Bacardi Mojito Spritz

Mint and lime
Coconut
Raspberry

Margarita

Classic Tommy's
Watermelon
Aperol Margarita

Vodka

East 8 Hold Up
Cosmopolitan Spritz

Bottled Beers

James Boags Light Lager	\$9
Two Bays Japanese Lager GF Low Carb	\$15
Soapbox 'Opinionator' Pale Ale	\$14
Young Henry's Gin & Tonic	\$13
Holgate Tropical Pale GF Low Carb	\$15
Aether Brewing Blackberry Sour	\$14
Your mates 'Tilly' Ginger Beer	\$13
Heineken Zero Lager	\$9
Hard Fizz Watermelon & Berry Seltzer	\$13

Beers subject to change and prices may fluctuate

Add Spirits

Basic Package

\$10pp | \$15pp | \$20pp

Premium Package

\$20pp | \$25pp | \$30pp

Contact Us

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