

THE BOUNDARY

EST. 1864

FUNCTIONS BROCHURE
2021



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3. EVENT SPACES

The Boundary Hotel's beverage packages are equally as impressive as its event spaces, listing an extensive range of local and international beers, spirits and wines.



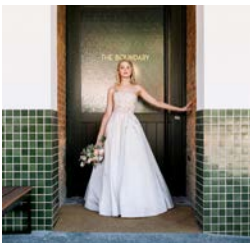
14. BEVERAGE PACKAGES

The Boundary Hotel's beverage packages are equally as impressive as its event spaces, listing an extensive range of local and international beers, spirits and wines.



19. FOOD PACKAGES

We offer a range of packages to suit every taste and budget. Whether it's a cocktail party on our Rooftop, a private dinner in our Hardgrave Room or a corporate Christmas party.



30. CONTACT

You'll find our contact details on p30.

THE BOUNDARY

EST. 1864



EVENT SPACES

DATING BACK TO 1864, THIS HISTORIC PUB HAS BEEN TRANSFORMED INTO A MULTIPURPOSE DESTINATION WITH NEW DINING, EVENT AND ENTERTAINMENT OFFERINGS.

This West End icon, retaining its original character and charm, has been fully refurbished and now comprises three levels of entertaining and event spaces including West End's only rooftop bar!

With six bars, three dining zones and function spaces to cater for groups of all sizes, The Boundary can offer a range of packages. Whether it's a cocktail party on our rooftop, a private dinner in our Hardgrave Room or a corporate Christmas party, The Boundary is Brisbane's premier destination.

Our experienced Head Chef, Andrew Musk, and his team offer a range of menu packages carefully designed to match our premium beverage packages.

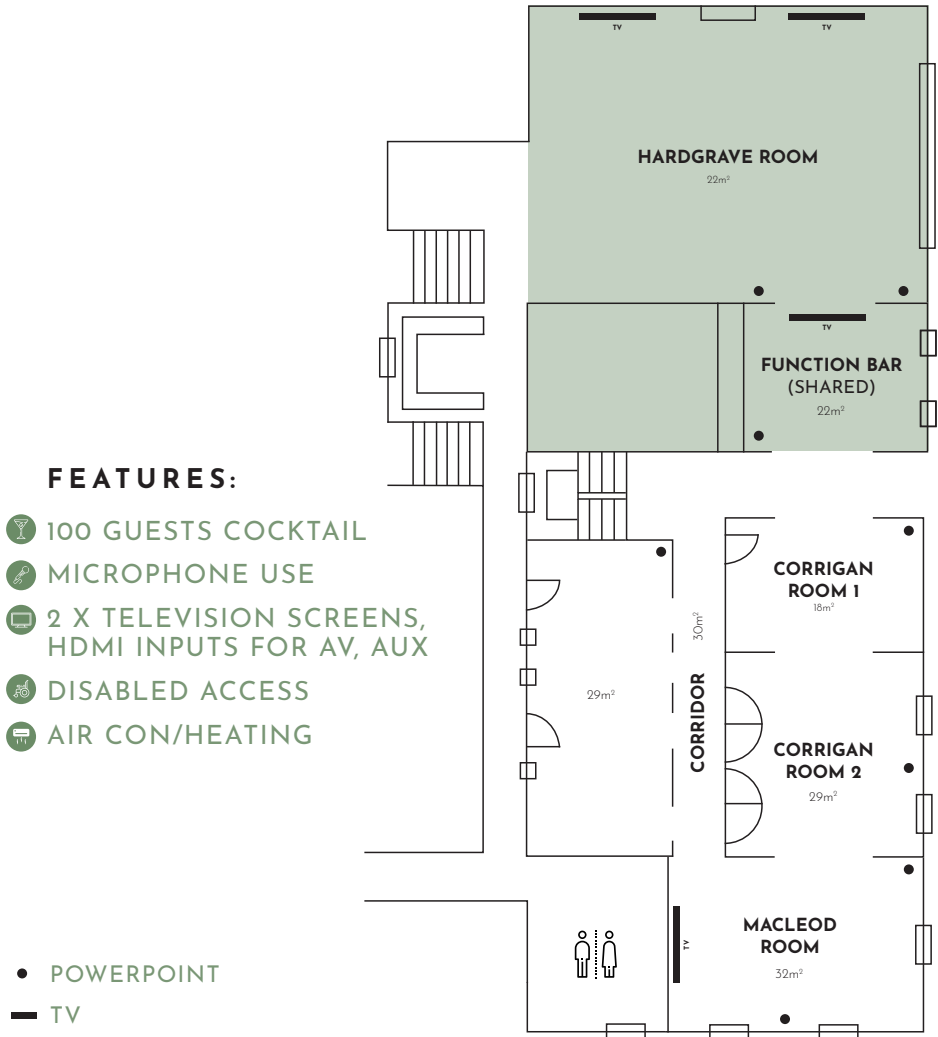
HARDGRAVE ROOM



HOST YOUR NEXT EVENT
HERE.

HARDGRAVE ROOM

Situated on the second floor of the original, heritage-listed building, the Hardgrave Room provides the perfect blank canvas for any event. Featuring exposed original brickwork, designer timber furnishings, LED screens and large windows overlooking Boundary Street.



CORRIGAN ROOM

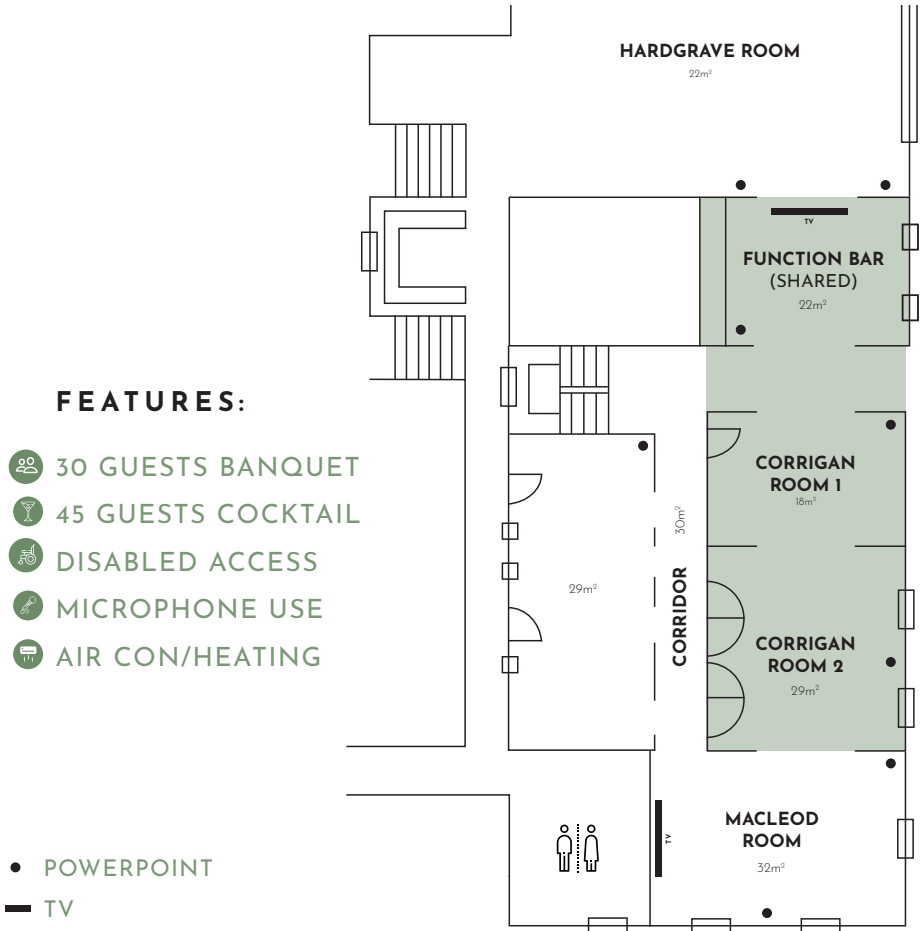


HOST YOUR NEXT EVENT HERE.

CORRIGAN ROOM

This space is perfect for a private sit-down lunch or dinner and can also be set-up to suit intimate cocktail events. The Corrigan Room features high ceilings, timber furnishing and velvet curtains for additional privacy.

It also has access to its own private bar. The Corrigan Room can be booked with the adjoining Hardgrave Room to provide additional space for larger functions and gatherings.



MACLEOD ROOM



HOST YOUR NEXT EVENT
HERE

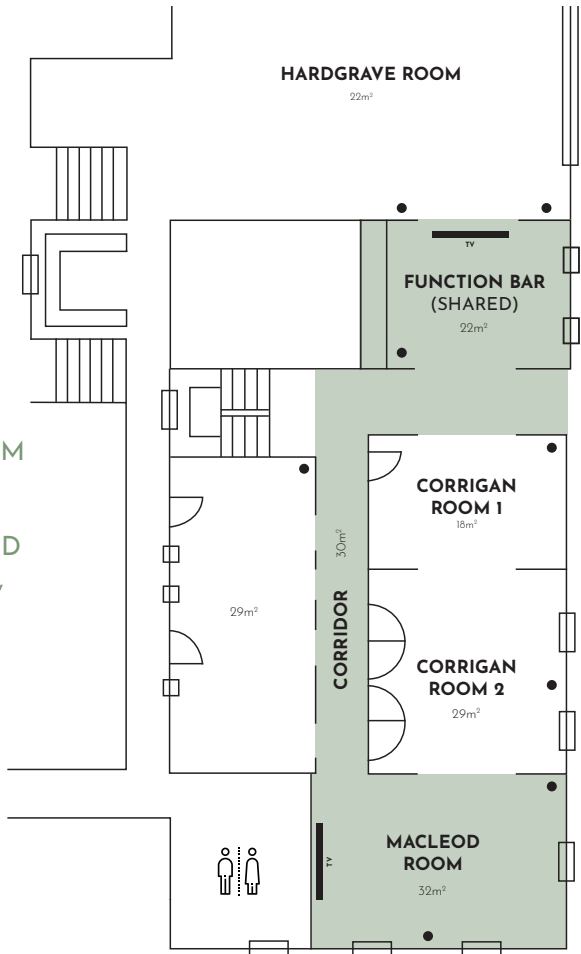
MACLEOD ROOM

The Macleod Room will impress every guest with its lush, oversized pot-plants, designer timber furniture and high ceilings. It also features a LED TV screen with AV and HDMI input for your use, making it ideal for corporate meetings, presentations and other small functions. It can also be opened to the Corrigan Room for additional space, or with the Corrigan and Hardgrave Rooms for a larger function.

FEATURES:

-  20 GUESTS BANQUET
-  25 GUESTS COCKTAIL
-  10 GUESTS BOARDROOM
-  40 THEATRE STYLE
-  LARGE WALL MOUNTED LED SCREEN, PA - AUX, HDMI FOR AV
-  DISABILITY ACCESS
-  AIR CON/HEATING

- POWERPOINT
- TV



COMBINED FUNCTION ROOMS



HOST YOUR NEXT EVENT
HERE

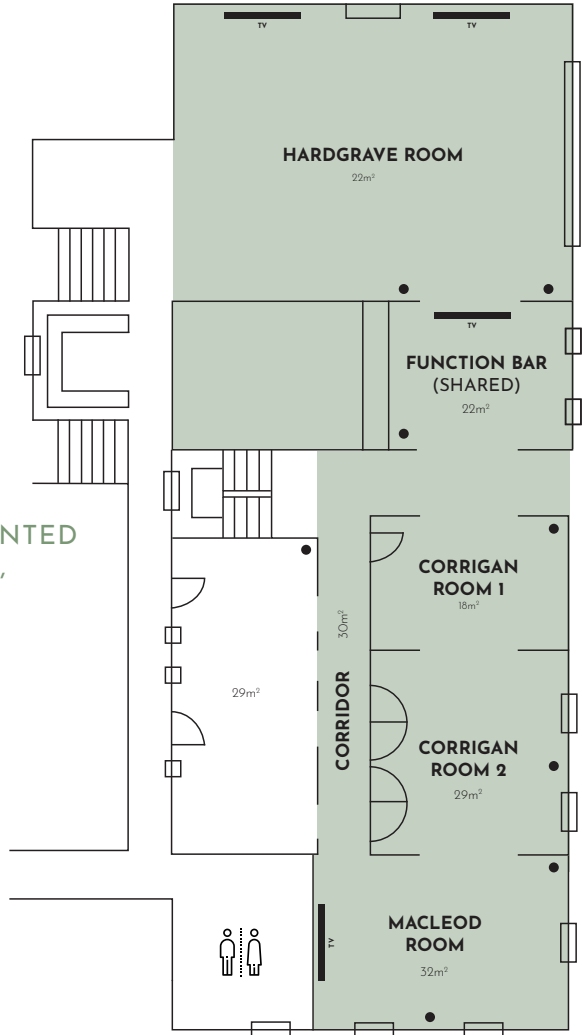
COMBINED FUNCTION ROOMS

For the ultimate function space, the adjoining Hardgrave, Corrigan and Macleod Rooms can all be booked for one event. Featuring exposed original brickwork, designer timber furnishings, LED TV screens, a private bar and large windows looking out to Boundary Street, it is a stunning space suitable for weddings, corporate awards nights, larger sit-down functions and cocktail events.

FEATURES:

-  110 GUESTS BANQUET
-  190 GUESTS COCKTAIL
-  4 X LARGE WALL MOUNTED LED SCREEN, PA - AUX, HDMI FOR AV
-  DISABILITY ACCESS
-  AIR CON/HEATING
-  MICROPHONE USE

- POWERPOINT
- TV



ROOFTOP








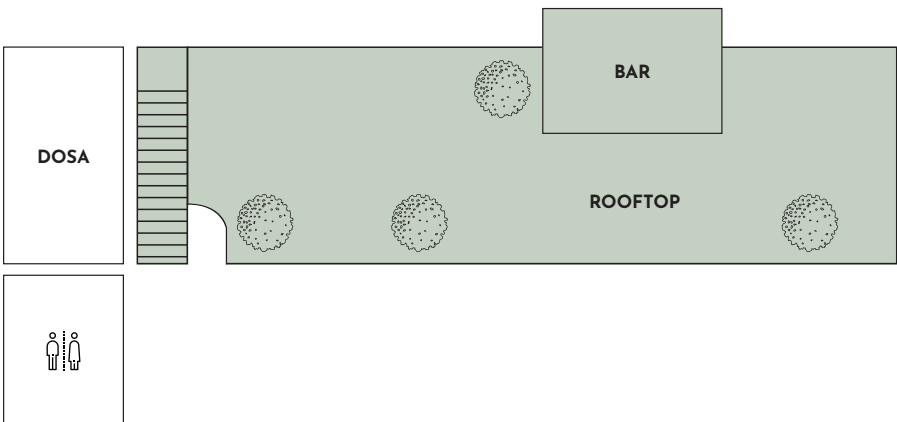
HOST YOUR NEXT EVENT HERE.

ROOFTOP

The Boundary's Rooftop is the only rooftop bar in West End. This space is ideal for large cocktail parties, engagement parties and casual corporate events. Located on our mezzanine level, above The Backyard, the Rooftop provides city skyline views and an outdoor setting. With stunning festoon lighting, the space features a combination of booth seating and high bars. It has been designed to suit all weather conditions.

FEATURES:

-  100 COCKTAIL
-  DESIGNATED SMOKING AREA
-  PRIVATE BAR
-  COVERED & UNCOVERED AREA
-  A MIX OF BOOTH AND HIGH BAR SEATING
-  HEATING AND MISTER FANS



BEVERAGE PACKAGES





BASIC PACKAGE

2 HOURS \$35 | 3 HOURS \$45 | 4 HOURS \$55

PRICES PER GUEST

TAP BEER

XXXX Gold

Great Northern

Stone & Wood *Pacific Ale*

RED WINE

Angoves Chalk Hill *Cabernet Merlot*

Angoves Chalk Hill *Shiraz Cabernet*

WHITE WINE

Angoves Chalk Hill *Chardonnay*

Angoves Chalk Hill *Sauvignon Blanc*

SPARKLING

Angoves *Sparkling Brut*

OTHER

Soft Drinks & Juices



EVENT PACKAGE

2 HOURS \$46 | 3 HOURS \$58 | 4 HOURS \$68

PRICES PER GUEST

TAP BEER

XXXX Gold

Great Northern

Coopers Pale Ale

Stone & Wood Green Coast Lager

Stone & Wood Pacific Ale

Balter Captain Sensible

RED WINE (choose two)

Langmeil Pime Cut Shiraz

Smith & Hooper Cabernet Merlot

Three Dark Horses Grenache

WHITE WINE (choose two)

Vidal Estate Sauvignon Blanc

Pizzini Pinot Grigio

West Cape Howe 'Old School' Chardonnay

ROSÉ (choose one)

Artea Rosé

Medhurst Rosé

SPARKLING (choose one)

Paul Louis Blanc de Blanc NV

Ruggeri Argeo Prosecco DOC

OTHER

Soft Drinks & Juices

ADD SPIRITS - \$10

per person, per hour

Bundaberg Small Batch Rum

Tanqueray Gin

Ketel One Vodka

Makers Mark Whisky

Johnnie Walker Black



PREMIUM PACKAGE

2 HOURS \$69 | 3 HOURS \$79 | 4 HOURS \$89

PRICES PER GUEST

TAP BEER

XXXX Gold

Great Northern

Coopers Pale Ale

Stone & Wood Green Coast Lager

Stone & Wood Pacific Ale

Peroni Nastro Azzuro

Asahi Super Dry

Somersby Apple Cider

Balter XPA

Balter Captain Sensible

RED WINE *(choose two)*

Palliser Estate Pencarrow Pinot Noir

Langmeil Prime Cut Shiraz

Shut The Gate Sangiovese

Smith & Hooper Cabernet Merlot

WHITE WINE *(choose two)*

Shaw and Smith Sauvignon Blanc

Henschke Peggy's Hill Riesling

Paringa Chardonnay

Rabbit Ranch Pinot Gris

ROSÉ *(choose one)*

Artea Rosé

Triennes Rosé

SPARKLING *(choose one)*

Bird in Hand Sparkling

Ruggeri Argeo Prosecco DOC

ADD SPIRITS - \$10

per person, per hour

Bundaberg Small Batch Rum

Tanqueray Gin

Ketel One Vodka

Makers Mark Whisky

Johnnie Walker Black

COCKTAIL

(on arrival - choose one)

Aperol Spritz

Pimms Cup

OTHER

Soft Drinks & Juices

CANAPÉ MENU



TWO HR PACKAGE / 2 COLD 2 HOT 2 SUBS - \$32pp
THREE HR PACKAGE / 4 COLD 4 HOT 2 SUBS - \$44pp
FOUR HR PACKAGE / 4 COLD 4 HOT 3 SUBS - \$50pp

Packages based on 1.5 piece of each x per guest



CANAPÉ MENU

COLD / \$5ea piece pp

- Compressed watermelon, goats curd, basil (GF, V)
- Vegetarian rice paper rolls, ginger & shallot dressing (GF, DF, VG)
- Fresh shucked oysters, pomelo mignonette (GF, DF)
- Poached king prawn, cucumber, pink pepper (GF, DF)
- Beetroot cured salmon, dill mayo, capers (GF, DF)
- Spanner crab rillete, chives, sourdough
- Pulled short rib tostada, chimichurri (GF, DF)
- Beef tartar, guindilla, crouton (DF)
- Fig, prosciutto, raisin gel (GF, DF)

HOT / \$5ea piece pp

- Mac & cheese croquettes, truffle mayo (V)
- Falafel, labneh, pomegranate (GF, V)
- Sweet potato, cashew empanada (VG)
- Grilled prawn, miso mayo, nori (GF, DF)
- Charred octopus, cherry tomato (GF)
- Queensland scallop, cauliflower, puffed grains
- Confit duck & plum spring rolls, dipping sauce
- Chicken empanada, avocado, chilli
- Lamb kofta, cumin yoghurt, pomegranate (GF)

SUBSTANTIAL / \$8ea piece pp

- Haloumi & zucchini pickle slider (V)
- Tempura fish slider
- Battered whiting, shoestring fries, tartare
- Wagyu beef slider
- Spicy glazed lamb ribs (GF)
- Bruschetta, cherry tomato, pancetta (VO)
- Chicken karage bao, smoked soy mayo

FEASTING MENU



FEASTING MENU • FEASTING MENU • FEASTING MENU



FEASTING MENU

min 20 pax

TWO COURSE WITH SIDES \$54pp

THREE COURSE WITH SIDES \$64pp

SHARED ENTREES / Choose three options

Spiced lamb ribs, labneh, radish (GF)

Prawn tostadas, avocado, lime, chilli (GF, DF)

Bruschetta - House made bread, cherry tomatoes, basil, extra virgin olive oil (V)

Prosciutto, grissini, figs, honeycomb (DF)

Char grilled octopus, cherry tomato, edamame, smoked yoghurt (GF)

Brisbane Valley quail, corn, jalapeno, chives

SHARED MAINS / Choose three options

Lamb shoulder on the bone, buttered carrots (GF)

Char grilled chicken, radicchio, pancetta, jus gras (GF)

Whole roasted market fish, harissa, herb salad, lemon (GF)

Grass fed beef striploin, green beans, chimi churri (GF, DF)

Whole roasted cauliflower, romesco, macadamia, pomegranate (V)

SIDES / Choose three options

Baby carrots, goats curd, lemon balm (GF, V)

Roasted kipfler potatoes, rosemary salt (GF, DF, V, VG)

Broccoli, toasted almonds, cranberries (GF, DF, V, VG)

Baby cos, lemon, chives (GF, DF, V)

SWEETS / Only available with three course menu

Cheese, grissini, muscatels

Chocolate tart, hazelnut, vanilla mascarpone

PLATED MENU



PLATED MENU • PLATED MENU • PLATED MENU



PLATED MENU

min 20 pax

SINGLE DROP

TWO COURSE \$48pp / THREE COURSE \$58pp

ALTERNATE DROP

TWO COURSE \$54pp / THREE COURSE \$64pp

ENTRÉE

Orecchiette, squash, garden peas, lemon, stracciatella (V)

Burrata, heirloom tomatoes, basil, puffed grains (GF, V)

Davidson plum cured king fish, avocado, burnt grapefruit, caviar (GF, DF)

Tasmanian salmon, cauliflower, dill oil, wild rice (GF)

Crispy pork belly, parsnip, enoki, cider jus (GF)

Brisbane Valley quail, sweet corn, jus gras (V)

MAIN

Grilled Market fish, green peas, charred cos, lemon (GF, DF)

Grass fed striploin, confit potato, charred onion, jus (GF)

Braised short rib, horseradish, carrots, radicchio (GF, DF)

Free Range Chicken maryland, pancetta, witlof, puffed sorghum (GF, DF)

Roasted cauliflower, romesco, labneh, pomegranate, almonds (V, GF, VGO)

Charred zucchini, carrot, heirloom vegetables, basil oil (V, GF, VGO)

DESSERT

Trio of cheese, grissini, muscatels

Chocolate tart, hazelnut, vanilla mascarpone

Strawberries, meringue, crème fraiche, lemon balm

PLATTERS



PLATTERS • PLATTERS • PLATTERS •



PLATTERS

min 10 pax

SLIDERS & FRIES \$15pp (mixture of all 3)

Wagyu beef slider, haloumi & zucchini pickle slider, tempura fish slider
served with shoestring fries & aioli.

FISH & CHIPS \$16pp

Beer battered market fish, fries, lemon, tartare sauce

VEGETARIAN \$16pp

(Vegan option available upon request)

Sweet potato & cashew empanadas, 2 cheese arancini,
mac & cheese croquettes, jalapeno poppers served with aioli & tomato chutney

CHEESE & CHARCUTERIE \$25pp

Prosciutto, bresola, salumi, triple cream brie, aged cheddar,
blue cheese served with breads, crackers & condiments

CHILLED SEAFOOD \$30pp

Sydney rock & pacific oysters, citrus cured kingfish, king prawns,
salmon caviar, lemons with condiments

DESSERT PLATTER \$22pp

Selection of: chocolate tarts, macarons, donuts, profiteroles

SLICED FRUIT \$12pp

Selection of seasonal fruits

HALF DAY DELEGATE PACKAGE



HALF DAY DELEGATE PACKAGE



1/2 DAY DELEGATE PACKAGE

MORNING/AFTERNOON BREAK

(choose 2 items) \$12pp

Assorted danishes (V)

Mini blueberry muffins, crème fraiche (V)

Apple crumble slice, vanilla mascarpone (V)

Ham & cheese croissants

Tomato & cheese croissants (V)

Roast pumpkin & feta bruschetta (V)

Lamb & harissa sausage roll, tomato chutney

Add whole fruit bowl \$4pp

LUNCH \$34pp

Selection of artisan sandwiches & wraps (choose 2) additional option \$5

Wagyu pastrami, sauerkraut, swiss cheese, seeded mustard, rye

Poached chicken, avocado, tomato, cos lettuce, aioli, ciabatta

Shaved ham, beetroot pickle, roma tomato, mesclun, sourdough

Smoked salmon, celeriac remoulade, capers, baguette

Roasted eggplant, falafel, zucchini, hummus, rocket, wrap

Salads (choose 2 options)

Buckwheat & quinoa, pumpkin, kale, feta, pepita

Heirloom tomatoes, buratta, basil, puffed grains

Black rice, cherry tomato, edamame, radish, wakame, lime dressing

Baby carrots, pomegranate, mesclun, almonds, cumin yoghurt

Add Chef's selection of pizzas \$10pp

FULL DAY DELEGATE PACKAGE



• FULL DAY DELEGATE PACKAGE

FULL DAY DELEGATE PACKAGE

MORNING BREAK (choose 2 items) \$12pp

Assorted danishes (V)

Mini blueberry muffins, crème fraiche (V)

Apple crumble slice, vanilla mascarpone (V)

Ham & cheese croissants

Tomato & cheese croissants (V)

Roast pumpkin & feta bruschetta (V)

Lamb & harissa sausage roll, tomato chutney

Add whole fruit bowl \$4pp

LUNCH \$34PP

Selection of artisan sandwiches & wraps (choose 2) additional option \$5

Wagyu pastrami, sauerkraut, swiss cheese, seeded mustard, rye

Poached chicken, avocado, tomato, cos lettuce, aioli, ciabatta

Shaved ham, beetroot pickle, roma tomato, mesclun, sourdough

Smoked salmon, celeriac remoulade, capers, baguette

Roasted eggplant, zucchini, hummus, rocket, wrap (VG)

Salads (choose 2 options)

Buckwheat & quinoa, pumpkin, kale, feta, pepita

Heirloom tomatoes, buratta, basil, puffed grains

Black rice, cherry tomato, edamame, radish, wakame, lime dressing

Baby carrots, pomegranate, mesclun, almonds, cumin yoghurt

Add Chef's selection of pizzas \$10pp

AFTERNOON BREAK (choose 2 items) \$12pp

Assorted danishes (V)

Mini blueberry muffins, crème fraiche (V)

Apple crumble slice, vanilla mascarpone (V)

Ham & cheese croissants

Tomato & cheese croissants (V)

Roast pumpkin & feta bruschetta (V)

Lamb & harissa sausage roll, tomato chutney

Add whole fruit bowl \$4pp

TERMS & CONDITIONS

Minimum Spends

The Boundary reserves the right to apply a minimum food and beverages spend where a room or designated area is specifically allocated for a function. Any food, beverages and standard audio visual contribute toward reaching your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

Final numbers and final payment

Final numbers and catering orders must be finalized in 14 days prior to the function date. Final payment is due no later than 10 days prior to your function. The final payment is inclusive of the full quoted minimum spend and any catering or beverage orders in excess of this amount. Upgrades and additional funds can be added to the bar tab during your event; however, these must be settled at the conclusion of your event, on the day via credit card.

Reservations & Cancellations

A credit card guarantee is required at the time of booking, along with a non-refundable deposit of 20% of the minimum spend or \$500 (whichever is higher). Additionally, return of your signed functions contract is required to secure your function.

We appreciate that circumstances may occur which could make it necessary to cancel a function. In all circumstances written notice is required. Where written notice is received with up to 30 days' notice, the deposit can be transferred to another date. When notice is received within the 30-day period of your scheduled function, the deposit is forfeited.

FAQ'S

Can we bring in our own decorations?

Yes, you are welcome to bring in any of your own decorations and styling. However no candles or confetti are allowed and nothing to be stuck onto our wall.

What time will we have access to the room to set up?

An increased set up time is dependent on the availability of your function room, please speak to your function coordinator if you require an earlier time.

Is there parking at the venue?

There is no on-site parking at The Boundary Hotel. There is parking on Boundary St and surrounds however it is metered, Monday to Friday from 8am-5pm. Parking outside of these times is free however, it is limited, so it is best to arrive early to secure a spot if you have a reservation.

Secure Parking is available 24/7 at both West End Central Car Park & 10 Browning Street Car Park.

The Boundary Hotel is easily accessible by public transport, with numerous bus stops on Boundary St. The South Brisbane train station is the closest station, just a short 10-min walk away.

There is a taxi rank on Boundary Street a short walk from The Boundary Hotel, heading towards Vulture Street. If you would like assistance calling a cab, please just ask one of our friendly staff.

HOST YOUR NEXT EVENT
HERE



(V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE, (GF) GLUTEN FREE
(VO) VEGETARIAN OPTION (VGO) VEGAN OPTION

THE BOUNDARY

137 BOUNDARY ST, WEST END, QLD 4101

FUNCTIONS@THEBOUNDARY.COM.AU

PH: (07) 3844 6504