

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.



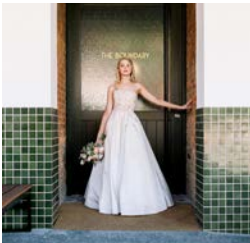
14. BEVERAGE PACKAGES

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

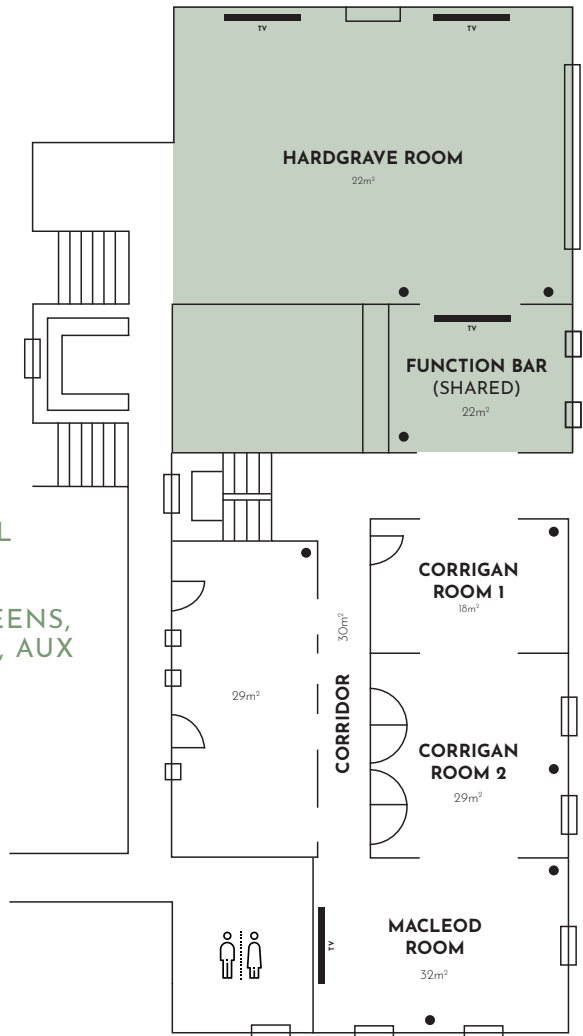
Situated on the second floor of the original, heritage-listed building, the Hardgrave Room provides the perfect blank canvas for any event. Featuring exposed original brickwork, designer timber furnishings, LED screens and large windows overlooking Boundary Street.

FEATURES:

- 100 GUESTS COCKTAIL
- MICROPHONE USE
- 2 X TELEVISION SCREENS, HDMI INPUTS FOR AV, AUX
- DISABLED ACCESS
- AIR CON/HEATING

● POWERPOINT

— TV



CORRIGAN ROOM

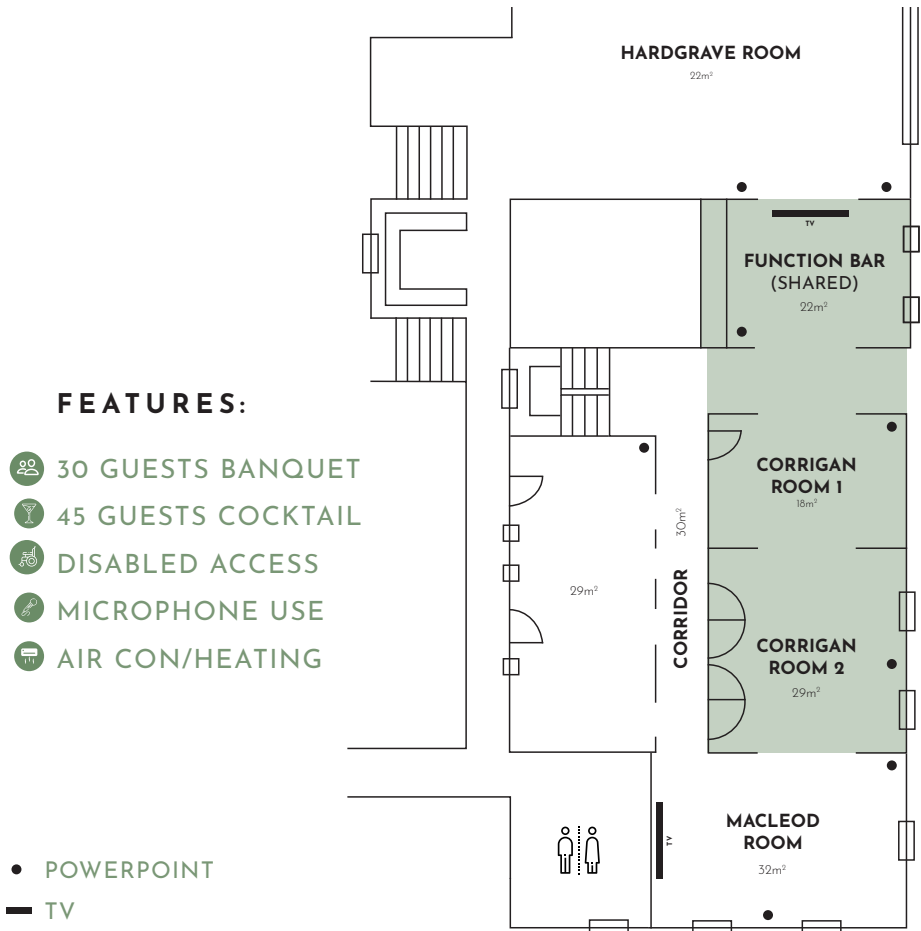


HOST YOUR
NEXT
EVENT
HERE

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

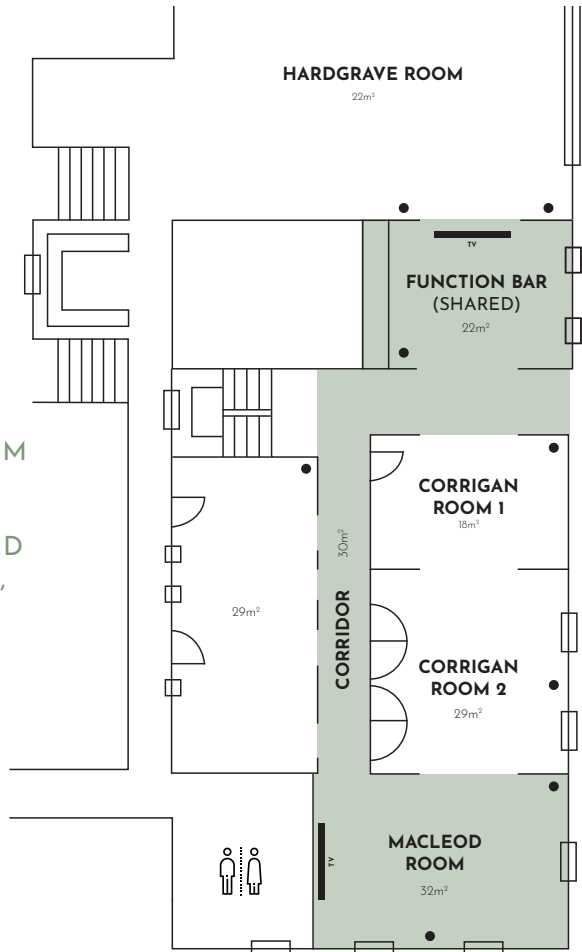
MACLEOD ROOM

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

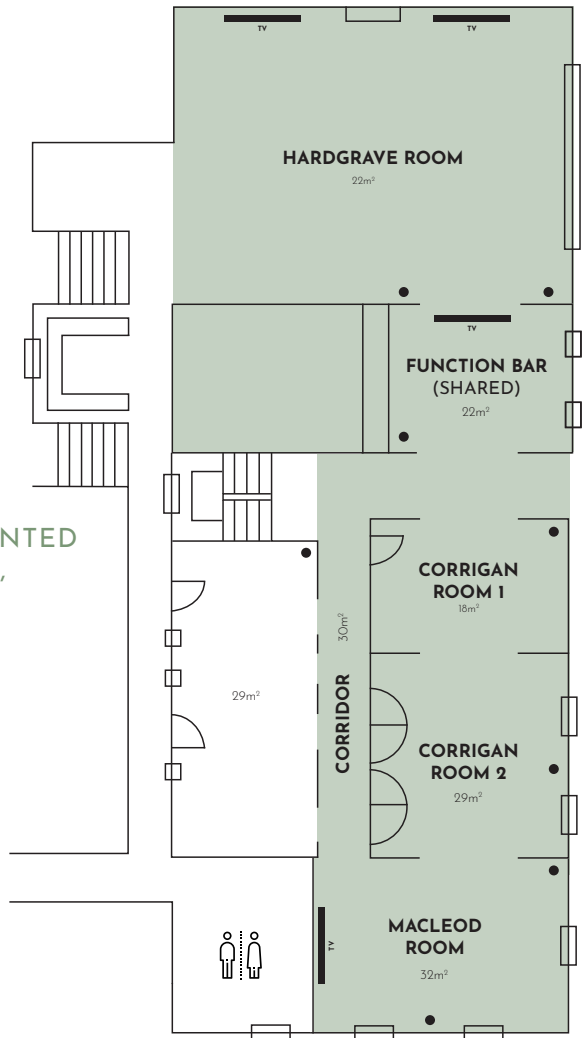
COMBINED FUNCTION ROOMS

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



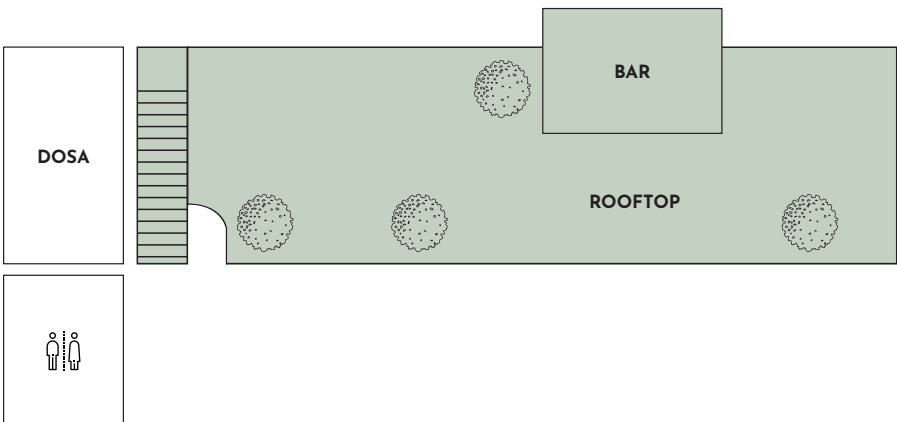
HOST YOUR
NEXT EVENT
HERE.

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



Minimum numbers of 30 pax apply for all beverage packages.
All guests must be included if you choose a beverage package.



PREMIUM PACKAGE

2 HOURS \$69pp | 3 HOURS \$79pp | 4 HOURS \$89pp | 5 HOURS \$99pp

COCKTAIL

Pink Gin Spritz

CHAMPAGNE

Moët & Chandon *Brut Imperial NV, Epernay, France*

WHITE WINE

Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA

Rabbit Ranch Pinot Gris, Central Otago, NZ

Pizzini Pinot Grigio, King Valley, VIC

Paringa Estate Chardonnay, Mornington Peninsula, Vic

ROSÉ

Triennes Rosé, Provence, France

RED WINE

Palliser Estate Pencarrow Pinot Noir, Martinborough, NZ

Langmeil Prime Cut Shiraz, Barossa Valley, SA

Brands Laira Barrelman Cabernet Sauvignon, Margaret River, WA

SPIRITS

Makers Mark Bourbon | Tanqueray Gin | Ketel One Vodka

Johnnie Walker Black Label Scotch | Captain Morgan Spiced Rum

TAP BEER

XXXX Gold Lager | Great Northern Original | Great Northern Super Crisp

Coopers Pale Ale | Stone & Wood Green Coast Lager | Stone & Wood Pacific Ale

Balter Captain Sensible | Balter Eazy Hazy | Asahi Super Dry | Brookvale Ginger Beer

Somersby Cider | Balter XPA

OTHER

Sparkling Water, Soft Drinks & Juices



EVENT PACKAGE

2 HOURS \$49pp | 3 HOURS \$59pp | 4 HOURS \$69pp

CHAMPAGNE

Paul Louis *Blanc de Blanc NV, Loire Valley, France*

WHITE WINE

Vidal Estate *Sauvignon Blanc, Marlborough, NZ*

West Cape Howe 'Old School' *Chardonnay, Mt Baker, WA*

ROSÉ

Artea *Rosé, Provence, France*

RED WINE

Peter Lehmann *The Bond Shiraz, Barossa Valley, SA*

Churchview Estate *Cabernet Merlot, Margaret River, WA*

TAP BEER

XXXX Gold Lager | Great Northern Original | Great Northern Super Crisp

Coopers Pale Ale | Stone & Wood Green Coast Lager | Stone & Wood Pacific Ale

Balter Captain Sensible | Balter Eazy Hazy

OTHER

Sparkling Water, Soft Drinks & Juices





BASIC PACKAGE

2 HOURS \$30pp | 3 HOURS \$40pp

SPARKLING

Angoves Chalk Hill *Sparkling*, SA

WHITE WINE

Angoves Chalk Hill *Moscato*, SA

Angoves Chalk Hill *Sauvignon Blanc*, SA

RED WINE

Angoves Chalk Hill *Shiraz Cabernet*, SA

TAP BEER

Great Northern *Original Lager* | Great Northern *Super Crisp*

XXXX *Gold Lager*

OTHER

Soft Drinks & Juices

*Minimum numbers of 30 pax apply for all beverage packages.
All guests must be included if you choose a beverage package.*



CANAPÉ MENU



TWO HR PACKAGE / 2 COLD 2 HOT 2 SUBS - \$32pp
THREE HR PACKAGE / 3 COLD 3 HOT 2 SUBS - \$40pp
FOUR HR PACKAGE / 4 COLD 4 HOT 2 SUBS - \$48pp

Packages based on 1.2 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, chimi churri (GF, DF)
- Beef tartar, guindilla, crouton (DF)
- Fig, prosciutto, raisin gel (GF, DF)

HOT / \$5ea piece pp

- Pea & parmesan croquette, aioli, watercress (V)
- Falafel, labneh, pomegranate (GF, V)
- Sweet potato, cashew empanada (VG)
- Grilled prawn, miso mayo, nori (GF, DF)
- Bacon mac & cheese croquettes, truffle mayo
- Confit duck & plum spring rolls, dipping sauce
- Chicken empanada, avocado, chilli
- Lamb kofta, cumin yoghurt, pomegranate (GF)

SUBSTANTIAL / \$8ea piece pp

- Wagyu beef slider, American cheese, aioli
- Haloumi & zucchini pickle slider (v)
- Bang bang prawn roll, tobiko, iceburg
- Battered fish, shoestring fries, tartare (df)
- Sticky glazed lamb ribs, labneh, dukkah (gf)
- Bruschetta, cherry tomato, basil, vincotto (v)
- Chicken karage bao, smoked soy mayo

FEASTING MENU



• FEASTING MENU • FEASTING MENU •



FEASTING MENU

min 20 pax

TWO COURSE WITH SIDES \$56pp

THREE COURSE WITH SIDES \$66pp

SHARED ENTREES / Choose three options

Bruschetta – House made bread, cherry tomatoes, basil, extra virgin olive oil (DF, V, VG)

Fresh shucked oysters, lemon, shallot mignonette (GF, DF)

Char grilled king prawns, harissa butter, radish, charred lime (GF)

Hervey bay scallops, skordalia, sobrasada, chives (GF)

Borrowdale free range pork belly, parsnip, pickled enoki (GF)

Spiced lamb ribs, labneh, dukkah, radish (GF)

SHARED MAINS / Choose two options

Lamb Shoulder on the bone, buttered carrots, rosemary (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 potatoes, rosemary salt (GF, DF, V, VG)

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

Mixed leaves, radish, 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 \$54^{pp} / THREE COURSE \$68^{pp}

ALTERNATE DROP

TWO COURSE \$58^{pp} / THREE COURSE \$72^{pp}

ENTRÉE

Buratta, heirloom tomatoes, basil, puffed grains (V)

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

Poached Ora king salmon, cauliflower, dill oil, wild rice (GF)

Crispy pork belly, parsnip, shitake mushroom, cider jus (GF)

Brisbane Valley quail, sweet corn, jalapeno, jus gras (GF)

Orecchiette, zucchini, butternut pumpkin, asparagus, lemon, ricotta, pepitas (V)

MAIN

Grilled market fish, asparagus, skordalia, potato crisps, sorrel (GF)

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

Wagyu beef cheek, parsnip, pickled enoki mushroom, red wine jus (GF)

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

Roasted cauliflower, skordalia, almonds, mustard onions, raisin gel (GF, V)

Charred zucchini, carrot, heirloom vegetables, basil oil

DESSERT

Trio of cheese, grissini, muscatels

Chocolate tart, hazelnut, vanilla mascarpone

A collage of various appetizers including salmon skewers, vegetable terrines, meat and vegetable tarts, vegetable spring rolls, and bread topped with cheese and salmon, all garnished with microgreens. The background is a repeating pattern of the text "THE BOUNDARY EST. 1964".



PLATTERS

SLIDERS & FRIES \$16pp (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 \$20pp

(Vegan option available upon request)

Vegetarian rice paper rolls, ginger & shallot dressing, sweet potato & cashew empanadas,
2 cheese arancini, mac & cheese croquettes with aioli & tomato chutney

CHEESE & CHARCUTERIE \$28pp

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

CHILLED SEAFOOD \$32pp

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





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)

Pearl cous cous, pumpkin, kale, haloumi, pepita (GF, V)

Heirloom tomatoes, buratta, basil, puffed grains

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

Baby carrots, freekeh, pomegranate, mesclun, almonds, cumin yoghurt (GF, V)

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)

Pearl cous cous, pumpkin, kale, haloumi, pepita (GF, V)

Heirloom tomatoes, buratta, basil, puffed grains

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

Baby carrots, freekeh, pomegranate, mesclun, almonds, cumin yoghurt (GF, V)

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 closet station, just a shot 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

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