

belvedere
bar n grill



FUNCTION & WEDDING

PACKAGES



PRESENTING...

belvedere bar n grill



Located amidst the chic hub of Hamilton's coveted Portside Wharf, in an absolute waterfront position, Belvedere creates the ultimate dining experience by combining a strong menu in a spacious and contemporary venue, with the picturesque backdrop of the Brisbane River and city lights.

As anticipated, steak is the main attraction at Belvedere featuring small, medium and large cuts of meat that will be sure to satisfy any appetite. The versatile menu has a contemporary European influence and offers a large selection of entrees and mains to suit every palate.

Belvedere houses stunning White Bar featuring Belvedere vodka, fine wines and 11 beers on tap. The outstanding 110 sqm deck overlooks the water with a selection of lounges, dry bars and dining areas to enjoy a snack, a beer, a glass of wine or just to take in the view.

Breathtaking by night, Belvedere provides the perfect setting for special functions from birthday parties to wedding anniversaries and work Christmas parties. The spacious open plan design allows you the freedom to move around and mingle with friends and family. We offer a large range of function packages to suit any budget from canapés to sit down meals and cater to most dietary requirements.

Exclusive to Belvedere is the first ever Plumm Room. Showcasing the exquisite Plumm Glassware and offering a unique dining experience, the Plumm Room provides a sophisticated and private area best suited to business lunches, conferences and intimate gatherings. The Plumm Room has retractable projector screen, WiFi connectivity, speakers and VGA connection.

If great food & fine wine is your thing, we in invite you to come down to Belvedere and...

Grab the Bull by the Horns.

FUNCTION MENUS

\$55.00 per person - Please choose 3 of each course

entrees

crispy pork belly with pumpkin puree, apple mayonnaise topped with rocket salad

soup of the day served with a grilled crusty bread

beef carpaccio with capers, red onions, parmesan and rocket leaves

salad of honey roasted chicken, with field mushrooms, olives puree and spinach salad

smoked salmon with rocket, dill, chili and lime dressing

main course

oven roasted pork, beef ribs, with chili, garlic and ginger sauce

fish of the day , fondant potatoes, peas, shallots and sauce tomato

panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce

grilled chicken breast, parmesan mash, broccolini, and sauce mushrooms

traditional lasagna made with fresh pasta and layered with meat sauce and cheese

300g rump steak with gratin potato, grilled zucchini, shallots and sauce red wine

risotto of mushrooms and sweet potatoes with parmesan

side options

belvedere fat chips with aioli

belvedere hand cut chips with aioli

steamed vegetables with organic extra virgin olive oil and lemon

rocket, pear and pecorino salad

baby cos salad with parmesan, croutons and caesar dressing

sautéed green beans with garlic butter

roasted root vegetables with rosemary and garlic oil

please note that your selections will be served as an alternate drop.



FUNCTION MENUS

\$65.00 per person - Please choose 3 of each course

entrees

crispy pork belly with pumpkin puree, braised cabbage and apple
soup of the day served with a grilled crusty bread
peppered beef carpaccio with capers and lime chili dressing
roasted duck, with peppers, sweetcorn salad and soy dressing
salad of prawns with celeriac relish, rocket and green beans
freshly shucked natural oysters
smoked salmon with rocket, dill, chili and lime dressing

main course

fish of the day, fondant potatoes, peas, shallots and sauce tomato
panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce
oven roasted pork and beef ribs, with chili, garlic and ginger sauce
chicken Kiev, filled with ham and garlic butter, served with mash, green beans, and red wine sauce
duck confit, with roasted potatoes, green beans and bacon
traditional lasagna made with fresh pasta and layered with meat sauce and cheese
200g beef eye filet with gratin potato, grilled zucchini, mushrooms, shallots and sauce red wine
risotto of peas, mint, topped with parmesan cheese
spaghetti with prawns in a chilly tomato sauce

side options

belvedere fat chips with aioli
belvedere hand cut chips with aioli
steamed vegetables with organic extra virgin olive oil and lemon
rocket, pear and pecorino salad
baby cos salad with parmesan, croutons and caesar dressing
sautéed green beans with garlic butter
roasted root vegetables with rosemary and garlic oil

dessert

classic lemon tart with vanilla ice cream
chocolate tart with mango puree and vanilla ice cream
chocolate semi freddo with caramel ice cream
toffee nut pudding with chocolate ice cream
fresh fruit tart with vanilla custard

to finish

coffee, tea and cookies

please note that your selections will be served as an alternate drop.

FUNCTION MENUS

\$75.00 per person - Please choose 4 of each course

entrees

freshly shucked natural oysters
salad spanner crab with chili, parsley avocado and rocket salad
soup of the day served with a grilled crusty bread
house smoked salmon with rocket, dill, chili and lime dressing
ocean king prawns with avocado and celeriac remoulade salad
roasted duck, cucumber, radish, beansprouts, coriander herb salad
baked chicken filled with feta cheese, tomatoes, served with mushroom salad
wagyu beef salad, braised mushroom, coriander, chili, lime and sesame soy dressing
crispy pork belly with pumpkin puree, green apple with garlic mayonnaise

main course

fish of the day, fondant potatoes, peas, shallots and sauce tomato
panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce
oven roasted pork and beef ribs, with chili, garlic and ginger sauce
chicken Kiev, filled with ham and garlic butter, served with mash, green beans, and red wine sauce
duck confit, with roasted potatoes, green beans, bacon and braised lentils
200g beef eye fillet with gratin potato, grilled zucchini, shallots and sauce mushrooms
300g beef rump with tempura fried potatoes, broccoli, and sauce madeira
tomahawk pork cutlet 400gms with roasted vegetables, garlic potatoes and pepper corn sauce
risotto of peas, beans and topped with parmesan cheese

side options

belvedere fat chips with aioli
belvedere hand cut chips with aioli
steamed vegetables with organic extra virgin olive oil and lemon
rocket, pear and pecorino salad
baby cos salad with parmesan, croutons and caesar dressing
sautéed green beans with garlic butter
roasted root vegetables with rosemary and garlic oil

dessert

classic lemon tart with vanilla ice cream
apple tart with anglaise and cinnamon ice cream
chocolate tart with pineapple puree vanilla ice cream
apple crumble with vanilla ice cream
chocolate semi freddo with caramel ice cream
toffee nut pudding with chocolate ice cream
fresh fruit tart with vanilla custard

to finish

coffee, tea and cookies

please note that your selections will be served as an alternate drop.

BELVEDERE GALA FEAST

\$50.00 per person - All courses are served as sharing platters

entrees

selection of cured meats, crispy calamari, pork belly, grilled vegetables, olives, sun dried tomatoes, mini mushroom arancini, pork, beef meatballs, cooked in garlic tomato sauce, vegetables frittata and ciabatta bread

main course

braised chicken breast with chorizo, olives and tomato sauce
grilled black angus rump steak marble 4/6
penne pasta bolognese

sides

roasted potatoes, mushrooms, roma tomatoes and spinach
selection of red wine, peppercorn and mushroom sauce
greek salad and french fries

dessert

selection of dessert platter
chocolate semi freddo, mango panna cotta, chocolate tart and toffee nut pudding

to finish

coffee, tea and cookies



CANAPÉ MENU

hot canapés

Duck spring rolls with hoisin dipping sauce
Vegetarian spring rolls (VGO)
Tempura prawns with soy and ginger
Chilli salt squid with lime
Chicken satay with peanut dipping sauce (gf)
Beef satay with peanut dipping sauce (gf)
Mushroom Arancini filled with mozzarella cheese (v)
Vegetable Samosa (VG)
Fried chicken wings in honey roast dressing

cold canapés

Smoked salmon on pancakes with mascarpone and red onion jam
Cold king prawns with aioli (gf)
Freshly shucked oysters with lime (gf) +\$1.00 per person
Rare roast beef on crostini with mustard butter and horseradish cream
Bruschetta of tomato and basil (v)
Toasted sour dough bread with hummus, and topped with salami ham and beetroot relish
Vietnamese prawn salad roll with mango and coriander
Smoked duck on toasted brioche and chilli lime aioli

substantial canapés

Baked Pork ribs with honey, chilli, soya sauce
Thai style spicy salmon cakes with aioli
"Our" fish and chips with aioli (50 g)
Our sausage rolls with pork and fennel sausages with tomato relish
Mini wagyu beef burgers
Pork sausages hot dogs with mustard, onions and cheese
Beef pie with tomato sauce

dessert canapés

Chocolate brownie with raspberries
Chocolate tart
Apple turnover
Mango tiramisu
Fresh fruit tartlets
Vanilla panna cotta

6 canapés

\$34 per person

6 canapés + 1 substantial

\$37 per person

7 canapés + 1 substantial

\$40 per person

8 canapés + 2 substantial

\$45 per person



FUNCTION AREAS

Belvedere Bar n Grill has a variety of function areas to offer you.

The entire bar, restaurant and function areas can be used for large conference functions, weddings, meetings and family gatherings.

1. The Plumm Room can cater for 24 people, sit down dinner.
2. The back decking can be used for al fresco dinners, seating up to 50 people and up to 80 people for stand up cocktail/canapés parties.
3. The Plumm Room and the back deck combined can accommodate up to 80 people for sit down dinners and 140 stand up cocktail/canapés.
4. The main restaurant can accommodate up to 100 people for a sit down dinner and 180 standing up cocktail/canapés.
5. Deck area can accommodate up to 80 people sit down dinner and up to 150 people standing up cocktail/canapés.
6. The bar area can accommodate up to 150 people for cocktail and canapé functions.
7. The front veranda can accommodate up to 80 people cocktail party and canapés.

Have a large party? We can accommodate by combining all the private areas up to 300 people sit down and 500 people cocktail/canapés, and creating your own water view backdrop.



CONFERENCES AND MEETINGS

The Plumm Room

From Grape to Glass, the wine journey is a delicate marriage. The Plumm Story is one of simplicity and elegance. Since 2012 Cosimo and Gianni have served wine using Plumm glassware and have dedicated their meeting room to Plumm in honour of their excellent craftsmanship.

Cosimo and Gianni have created an innovative and exciting location for your next business meeting. With their passion for hospitality and years of industry experience, they have artfully designed a strong and modern boardroom with a range of food beverage packages to accompany.

What we offer

- Advice on the choice of temporary structures for events, conferences and galas
- Coordination of the event from start to finish
- Organization of technology services, computer and telecommunications (Wi-Fi, VGA Connection, Speakers, Overhead Projector, Screen 1.5mt)
- With seating space for 15 to 22

Food and Beverage

At Belvedere we understand that not all business meetings are structured the same way and for this reason we suggest a range of different packages but remain flexible to suit your needs.



WEDDINGS

At Belvedere we are always ready to understand and satisfy all of your desires, especially on the most important day of your life!

Belvedere Bar n Grill offers a number of **Wedding Packages** and also the opportunity to customize the menu for your special day. We cater for all dietary requirements and special needs as it is our priority to make your night a success.

We have a number of different spaces available for your use:

- The **Function Room and the Main Restaurant** combined, which can be closed to the public, seats comfortably up to 150 people sit-down with amazing river views.
- The **Main Restaurant** can cater for up to 100 people sit-down or up to 180 people stand-up.
- The **Plumm Room** can cater up to 80 people by extending to the back terrace of the restaurant.
- The **Bar and the Deck** combined, which can be closed to the public and can cater for up to 150 people with amazing river view
- The **Total Area** can cater up to 500 people by occupying the main restaurant, function room, bar and deck, all with water view.

Our expert wedding planners and coordinators offer full assistance service and advice you the best solutions to decide together the party of your dreams



OUR WEDDING PACKAGES

- Room or venue hire for the duration of your wedding
- Decking with spectacular river and city views for your guests
- Dance floor area available. Guest to arrange.
- All sit down packages include crisp white linen table cloths, white napkins, cutlery and glassware
- Bridal table, gift table and cake table
- Personalised menus on guest tables
- CD player or iPod facilities for you to play your special music
- Wheel chair friendly venue with 350 complimentary undercover car parks for guests of Portside
- Personal waiter dedicated to the bridal table
- Experienced MICE Manager dedicated to you on your wedding day

Below are the different menu options available. All menu options are served as an alternative drop. Please select a beverage package to accompany.

\$75 per person

A choice of 3 canapés from the wedding canapés menu

3 entrees served alternate drop

3 mains served alternate drop

Your own Wedding Cake served as desserts with fresh cream and coulis

\$85 per person

A choice of 4 canapés from the wedding canapés menu

4 entrees served alternate drop

4 mains served alternate drop

4 desserts served alternate drop

Your own Wedding Cake served in large platters on the table

\$95 per person

A choice of 5 canapés from the wedding canapés menu

4 entrees served alternate drop

4 mains served alternate drop

4 desserts served alternate drop

Your own Wedding Cake served as desserts with fresh cream and coulis



WEDDING MENU

entrees

crispy pork belly with pumpkin puree, braised cabbage and apple soup of the day served with a grilled crusty bread
peppered beef carpaccio with capers and lime chili dressing
roasted duck, with peppers, sweetcorn salad and soy dressing
salad of prawns with celeriac relish, rocket and green beans
freshly shucked natural oysters
smoked salmon with rocket, dill, chili and lime dressing

main course

fish of the day, fondant potatoes, peas, shallots and sauce tomato
panfried salmon fillet with broccolini with roasted corn relish and lemon white sauce
oven roasted pork and beef ribs, with chili, garlic and ginger sauce
chicken Kiev, filled with ham and garlic butter, served with mash, green beans, and red wine sauce
duck confit, with roasted potatoes, green beans and bacon
traditional lasagna made with fresh pasta and layered with meat sauce and cheese
200g beef eye fillet with gratin potato, grilled zucchini, mushrooms, shallots and sauce red wine
risotto of peas, mint, topped with parmesan cheese
spaghetti with prawns in a chilly tomato sauce

side options

belvedere fat chips with aioli
belvedere hand cut chips with aioli
steamed vegetables with organic extra virgin olive oil and lemon
rocket, pear and pecorino salad
baby cos salad with parmesan, croutons and caesar dressing
sautéed green beans with garlic butter
roasted root vegetables with rosemary and garlic oil

dessert

classic lemon tart with vanilla ice cream
apple tart with anglaise and cinnamon ice cream
chocolate tart with mango puree and vanilla ice cream
apple crumble with cherry ice cream
chocolate semi freddo with caramel ice cream
toffee nut pudding with chocolate ice cream
fresh fruit tart with vanilla custard

to finish

coffee, tea and cookies

WEDDING CANAPES MENU

hot canapés

duck spring rolls with hoisin dipping sauce
vegetarian spring rolls (vgo)
tempura prawns with soy and ginger
chilli salt squid with lime
chicken satay with peanut dipping sauce (gf)
beef satay with peanut dipping sauce (gf)
mushroom arancini filled with mozzarella cheese (v)
vegetable samosa (vg)
fried chicken wings in honey roast dressing

cold canapés

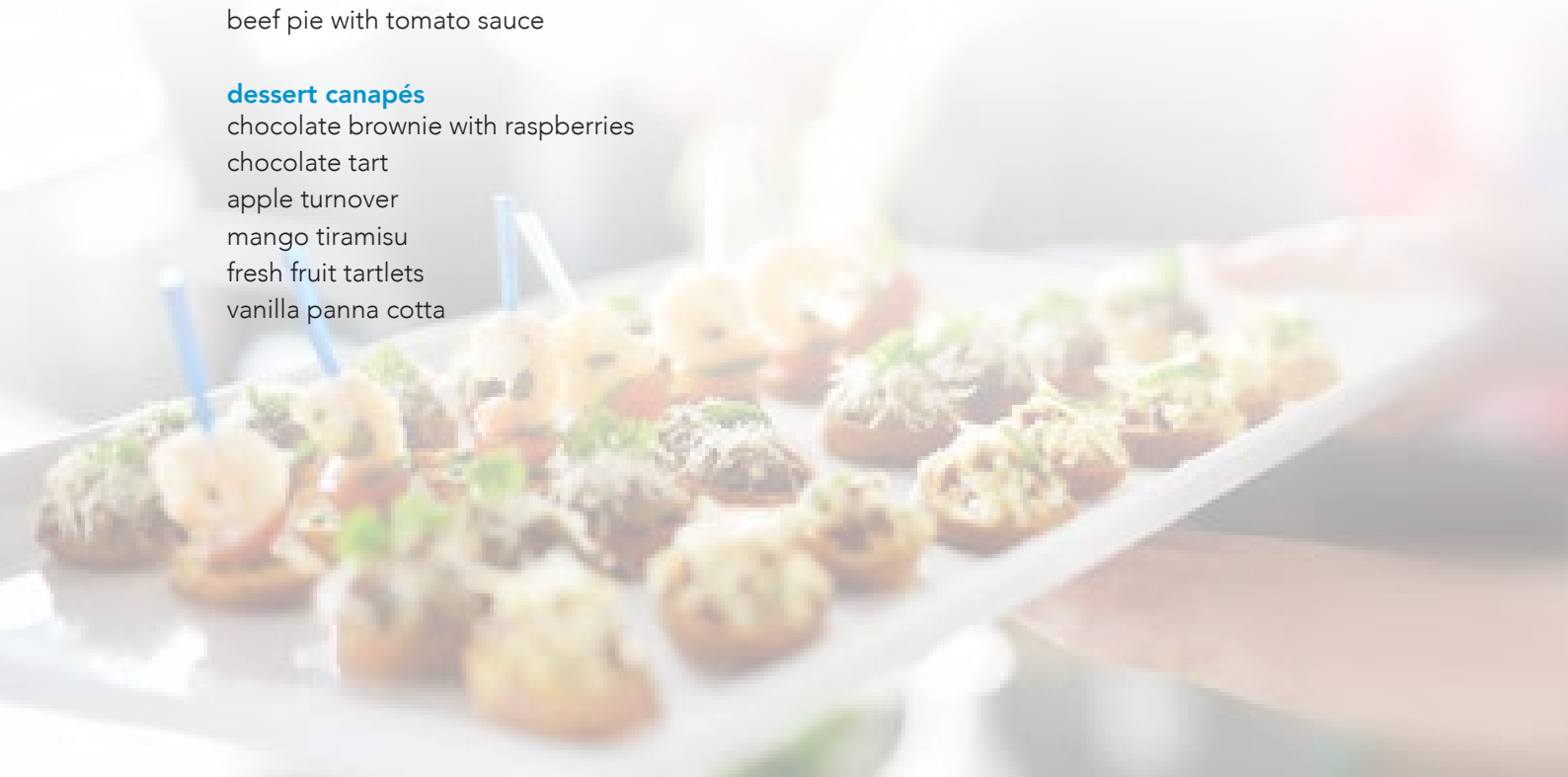
smoked salmon on pancakes with mascarpone and red onion jam
cold king prawns with aioli (gf)
freshly shucked oysters with lime (gf) +\$1.00 per person
rare roast beef on crostini with mustard butter and horseradish cream
bruschetta of tomato and basil (v)
toasted sour dough bread with hummus, and topped with salami ham and beetroot relish
vietnamese prawn salad roll with mango and coriander
smoked duck on toasted brioche and chilli lime aioli

substantial canapés

baked pork ribs with honey, chilli, soya sauce
thai style spicy salmon cakes with aioli
"our" fish and chips with aioli (50 g)
our sausage rolls with pork and fennel sausages with tomato relish
mini wagyu beef burgers
pork sausages hot dogs with mustard, onions and cheese
beef pie with tomato sauce

dessert canapés

chocolate brownie with raspberries
chocolate tart
apple turnover
mango tiramisu
fresh fruit tartlets
vanilla panna cotta



BEVERAGES PACKAGE

Belvedere offers a wide selection of wines from Australia, New Zealand and Italy, and we are happy to tailor a beverage package to suit your needs and incorporate your favourite drop. We can also arrange a bar tab or cash bar for your function.

No spirits are included, however we have a great selection to offer to your guests on a consumption basis.

belvedere beverage package

bubbles:	sparkling wine
white:	house white wine
red:	house red wine
beer:	local draught beers
soft:	non-alcoholic drinks and juices

2 hours	\$33 per person
3 hours	\$40 per person
4 hours	\$44 per person

deck beverage package

bubbles:	tyrell's sparkling wine or italian prosecco
white:	tyrell's old winery chardonnay
red:	tyrell's old winery pinot noir
beer:	local draught beers, local bottled beer
soft:	non-alcoholic drinks and juices

2 hours	\$40 per person
3 hours	\$46 per person
4 hours	\$52 per person

plumm beverage package

bubbles:	domain chandon or italian prosecco
white:	terroir sauvignon blanc or similar
red:	chalk hill la luna shiraz, cabernet sauvignon or similar
beer:	draught beers, apple cider, specified bottled beer
soft:	non-alcoholic drinks and juices

2 hours	\$48 per person
3 hours	\$54 per person
4 hours	\$60 per person

wines and beers and subject to availability, please confirm your package prior to the function.





TERMS AND CONDITIONS

Confirmation of Bookings

A deposit is required to confirm all function bookings within 5 working days of receiving the deposit invoice. Belvedere Bar 'n' Grill does not hold any tentative bookings.
Deposit payment for the event can be made by Direct Debit, Cash or Credit Card

Final Numbers

The guaranteed minimum number of guests attending the event is required 7 day prior to your event. Payment is for whichever is greater; confirmed numbers or guests in attendance.

Change of Location

If your final numbers drop below the initial estimated numbers Belvedere Bar 'n' Grill reserves the right to change the location of your function and move your function to a more suitable area.

Minimum Spend

A Minimum spend might apply for areas like the Plumm Room or Whole Venue bookings.

Special Meals and Dietary Requirements

We are happy to organize a special meal and cater for most allergies or dietary requirements. Please provide written details of the type of allergies or dietary requirements, guest name and table number (for larger functions) at least 7 days prior your event when submitting the final numbers.

Final Payment

Once final numbers have been confirmed minimum 7 days prior to the event you will be invoiced for the confirmed amount of your guests and the total of the food & beverage packages.

Full payment of your function is required prior to the event or for smaller parties at the end of your event. Payment is for whichever is greater; confirmed numbers or guests in attendance.

In the instance where financial arrangements have been established with Belvedere Bar 'n' Grill prior to your event, payment is required within 7 days of the event. Final payment for the event can be made by Direct Debit, Cash or Credit Card

Beverages

Belvedere Bar 'n' Grill is a fully licensed venue and does not permit B.Y.O. in the restaurant/bar.

RSA: In accordance with the Queensland Liquor Act 1992 and responsible service of alcohol (RSA), it is against the law to supply liquor to a person who is either a minor, unduly intoxicated or disorderly.

Belvedere Bar 'n' Grill reserves the right to refuse alcohol service and/or remove any patrons that are either a minor, unduly intoxicated or disorderly and ignore notice to cease consumption of alcohol as per the Queensland Liquor Act 1992. Belvedere Bar 'n' Grill reserves the right to close the bar at any time without notice.

Parking

350 complimentary car spaces for parking are available on site at Portside Wharf. Please note that these spaces are available to ALL patrons of Portside Wharf and are NOT exclusive to Belvedere Bar 'n' Grill.

Cruise Ship Days

Due to our position being part of the Brisbane Cruise Terminal, cruise ships dock in front of our Restaurant. Belvedere Bar 'n' Grill can provide the dates when cruise ships will be at the wharf but will assume no responsibility for cruise ships docked on unscheduled days or times.

For further information please call Multiplex on (07) 3868 5111.

Lost Property

Belvedere Bar 'n' Grill will ensure that every care is taken when looking after our guests and their possessions; however, we cannot take responsibility for any lost items before, during or after an event.

Cancellations

Notice of cancellation for an event must be given in writing by the client and received by Belvedere Bar 'n' Grill at least 14 days prior to the event (or 30 days for the months of November/December).

A full refund of your deposit would then apply except in the following circumstances:

If Belvedere Bar 'n' Grill has been booked exclusive for your event then 4 weeks' notice must be given otherwise your deposit is forfeited.

If a private area has been booked for your event then 14 days' notice (or 30 days for the months of November/December) must be given otherwise your deposit is forfeited.

Function Date: _____ Reference #: _____

Organization: _____ Contact Person: _____

Contact Number: _____ Mobile Number: _____

E-mail: _____

Postal Address: _____

I have read and agree with the Terms and Conditions (Signature):

