ROYAL HOTEL

Nundah

FUNCTIONS

PLANNING SOMETHING SPECIAL?

Welcome to the Royal Hotel Nundah, where good times are always on the agenda. With a unique blend of heritage charm and modern experience, our venue offers a variety of dynamic spaces perfect for any occasion.

Our delectable menu offers a twist on pub classics, using quality ingredients to delight every palate, and our range of local and international beverages are sure to please even the most discerning of guests. So, whether you're celebrating a milestone, hosting a business event, or simply gathering with friends and family, Royal Hotel promises an experience that leaves a lasting impression.



FUNCTION SPACES

PUBLIC BAR

This semi-private space offers a comfortable and lively atmosphere for your event. With a mix of low and high tables, and equipped with large screens, this space is perfect for private gatherings, corporate events, or large parties.

SPACE TYPE						
SECTION	-	60	N	N	N	N

FRONT TERRACE

Enjoy the outdoor ambiance in the privacy of our Front Terrace.
This space is ideal for intimate gatherings, social events, or casual business meetings. With its versatile setup, the Front Terrace can accommodate various seating arrangements to suit your function requirements.
Experience alfresco dining and entertaining at its finest in this area.

SPACE TYPE						
TERRACE	60	100	N	N	N	N



ROYAL Quarters

ROYAL QUARTERS EXCLUSIVE

Looking for an extraordinary venue for your next function? Royal Quarters is your answer. This space boasts a stage for live performances, high-quality audio-visual equipment for presentations or screenings, and a bar offering a wide range of drinks. The Royal Quarters is perfect for hosting memorable events such as corporate days, parties, or even wedding receptions.

SPACE TYPE						
INDOOR	120	250	Y	N	Y	Y

(Wheelchair accessible)



FOOD PACKAGES

CANAPÉ PACKAGES - MINIMUM 20 PAX

4 PIECES - $23
6 PIECES - $34
8 PIECES - $46

HOT CANAPÉS

SMOKED SALMON MINI TACOS, lettuce, wasabi aioli, chives (LD)

SHRIMP COCKTAIL MINI TACOS, lettuce, shrimp salad, aioli (LD)

BEEF SAUSAGE ROLLS, smoky BBQ sauce (LD)

MINI CHICKEN SKEWERS, grilled chicken, peppers, onion skewers, sweet chili sauce (LD, LG)

MINI BEEF SKEWERS, grilled beef, peppers, onion skewers, BBQ sauce (LD, LG)

CHICKEN NORI WRAP, on toast with pickled ginger (LD, LG)

CHEESEBURGER SPRING ROLLS, burger sauce, sesame

FALAFEL, hummus & Greek yogurt (LDO, LG, V, VGO)

STICKY PORK BELLY, lettuce cup, roasted peanuts (LD, LG)

SWEET CANAPÉS

MINI PAVLOVA, topped with cream and fruits

MINI FRUIT TARTLETS, chocolate brushed

(V) vegetarian (VO) vegetarian option (VG) vegan (VGO) vegan option
(GF) gluten friendly (GFO) gluten friendly option (DF) dairy friendly (DFO) dairy friendly option



FOOD PACKAGES

SUBSTANTIAL $9.50 EACH

BEEF SLIDERS, wagyu beef patty, Swiss cheese, pickles, bun, burger sauce (LDO)

SALT & PEPPER SQUID, dusted with Szechuan pepper, fries, aioli (LD)

GRILLED CHICKEN TENDERS, tomato salsa, balsamic glaze (LD, LG)

FISH & CHIPS, battered fish goujons, fries, lemon tartar sauce (LD, LG)

GRILLED BEEF SKEWERS, chili, soy sauce, coriander (LD, LG)

MINI PIZZA, sugo, pepperoni, onions, olives, cheese (VO, VGO)

PANIZZA PROSCIUTTO, focaccia, cheese, rocket, prosciutto (VO, VGO)

(V) vegetarian (VO) vegetarian option (VG) vegan (VGO) vegan option
(GF) gluten friendly (GFO) gluten friendly option (DF) dairy friendly (DFO) dairy friendly option



PLATTERS

FEEDS 8 – 10 PEOPLE

AUSSIE PLATTER $90 sausage rolls (10), mini pies (10), chicken wings (15), chips, BBQ sauce

CHICKEN WING $80 fried chicken wings (30), smoked BBQ & chili sauce **(LD, LG)**

MIXED SKEWERS $100 chicken (15), beef (15), pork (15), sweet chili, BBQ sauce **(LD, LG)**

YUM CHA PLATTER $90 battered pork (15), vegetable spring rolls (15), fried dim sums (15), chili, soy, ketchup manis, prawn crackers **(LD, LG, VO, VGO)**

VEGETARIAN PLATTER $90 pumpkin arancini (10), vegetable spring rolls (10), crumbed mozzarella (10), vegetarian quiche (10) **(LD, LG, V, VGO)**

ANTIPASTO BOARD $130 prosciutto, salami, ham, mortadella, basil pesto, olives, garlic bread **(LDO, LGO)**

CHEESE BOARD $130 brie, blue, cheddar, nuts, fresh & dried fruits, crackers **(LGO)**

PIZZA BOARDS

2 LARGE RECTANGULAR PIZZAS PER BOARD | $100

MARGHERITA, sugo, tomato, mozzarella, basil **(LDO, LGO, VG)**

MEAT LOVERS, sugo, pepperoni, bacon, ground beef, cheese, BBQ sauce **(LDO, LGO)**

VEGETARIAN, sugo, capsicum, olives, onion, artichoke, tomato, cheese **(LDO, LGO, VG)**

HAM & PINEAPPLE, sugo, ham, pineapple, cheese



(V) vegetarian **(VO)** vegetarian option **(VG)** vegan **(VGO)** vegan option
(GF) gluten friendly **(GFO)** gluten friendly option **(DF)** dairy friendly **(DFO)** dairy friendly option

FOOD PACKAGES

2 COURSE $55 / 3 COURSE $65 ALT DROP

ENTRÉE

CHICKEN TENDERS & PUMPKIN SALAD, piccalilli, garlic crostini, balsamic glaze (LD, LGO)

SALT & PEPPER SQUID, mesclun, black garlic paste, lemon, parsley (LD, LG)

SMOKED SALMON MINI TACOS, wasabi mayo, pickled radish and onions (LD)

CHAR GRILLED BEEF SKEWERS, mesclun, fried onion rings, rice bubbles, roasted garlic aioli (LD, LGO)

MAIN

PRESSED ROASTED CHICKEN, baby carrot, spinach, roast kipfler potato, gravy (LD, LG)

BEEF FILLET (MEDIUM), mixed vegetables, potato wedge, gravy marrow butter (LDO, LG)

FISH & CHIPS, stone & wood batter, mesclun, chips, lemon, tartar sauce (LD)

CHICKEN SCHNITZEL, crumbed, lemon, capers, mesclun, chips, gravy (LD)

DESSERT

BRIE CHEESECAKE, baked & whipped, orange segments, sable cookie

DONUT FRIES IN A CUP, dusted with vanilla sugar, cinnamon sugar, honey peanut brittle

PAVLOVA, topped with cream, fruits & fruit coulis (LDO, LG)

CHOCOLATE FONDANT, strawberry ice cream, vanilla sauce

CAKEAGE FEE $3PP Cutting and plating of cake, plus served with cream.

(V) vegetarian (VO) vegetarian option (VG) vegan (VGO) vegan option
(GF) gluten friendly (GFO) gluten friendly option (DF) dairy friendly (DFO) dairy friendly option



FOOD PACKAGES

CORPORATE

MEETING FOR UP TO 60PAX

PROJECTOR AND SCREEN

$200 ROOM HIRE FOR FULL DAY HIRE (8AM-5PM) INCLUDES TEA / COFFEE STATION

$20 PER HEAD FOR LUNCH AND SOFT DRINK DEAL

LUNCH MENU:

S&P Calamari with chips and salad

Chicken Schnitzel with gravy, chips and salad

Roasted Pumpkin Salad

Margherita Pizza

Fish and chips with salad and tartare

WEDDING

$6500 FOR 30 GUESTS

ADDITIONAL GUESTS $120 PP

INCLUDES:

SOLOIST - 4 hours, this can be tailored to to music style and preference

8 X FLORAL ARRANGEMENTS

BALLOONS

PHOTOBOOTH - 5 hours including unlimited photos and double prints, digital copies of all photos and videos, unlimited video messaging, personalised print layout, curtain backdrop and/or green screen

4 HOUR PREMIUM DRINKS PACKAGE - including personalised cocktail on arrival

ROAMING CANAPES



BEVERAGE PACKAGES

STANDARD PACKAGE

2hrs - $45
3hrs - $55
4hrs - $65

SPARKLING
Mr Mason Sparkling Cuvee Brut NV

WHITE
Dottie Lane Sauvignon Blanc

ROSÉ
Hearts Will Play Rosé

RED
Henry & Hunter Shiraz Cabernet

BEER & CIDER
XXXX Gold
Hahn Super Dry
Somersby Cider Range (BTL)

SELECTION OF SOFT DRINKS AND JUICE

PREMIUM PACKAGE

2hrs - $55
3hrs - $65
4hrs - $75

SPARKLING
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Prosecco

WHITE
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc

ROSÉ
Hearts Will Play Rosé

RED
Henry & Hunter Shiraz Cabernet
Marques De Tezona Tempranillo

BEER & CIDER
XXXX Gold
Stone & Wood Green Coast Lager
James Squire 150 Lashes
Hahn Super Dry
Somersby Cider Range (BTL)

SELECTION OF SOFT DRINKS AND JUICE

ADDITIONAL

All function packs, minimum of 20 guests for any set menu / canape package / beverage package as above.

All function packs minimum of 50 guests for spirits add on - $10pp flat rate.

Cocktail on arrival - $15pp,
in addition to any beverage package.

