

ROYAL HOTEL

◆ *Nundah* ◆

FUNCTION PACK

PLANNING SOMETHING SPECIAL?



Step into Royal Hotel Nundah, where heritage charm meets modern hospitality. Whether you're planning a milestone celebration, hosting a corporate event, or gathering with friends and family, our venue offers a collection of dynamic spaces designed to elevate any occasion.

With a menu that puts a refined twist on pub classics, crafted with quality ingredients and an impressive selection of local and international beverages, your guests will enjoy an experience that's as memorable as it is delicious. Paired with warm service and a welcoming atmosphere, Royal Hotel delivers a setting where great times come naturally.

From intimate catch-ups to large-scale celebrations, we're here to help you create an event worth remembering.





AT ROYAL HOTEL NUNDAH, EVERY CELEBRATION IS AN OPPORTUNITY TO CREATE UNFORGETTABLE MOMENTS. WHETHER IT'S THE BUZZ OF LIVE ENTERTAINMENT, THE EASE OF ALFRESCO DINING, OR THE RELAXED CHARM OF OUR INDOOR SPACES, OUR HOTEL OFFERS THE PERFECT BACKDROP TO BRING YOUR EVENT TO LIFE.

LET YOUR GUESTS ENJOY GREAT FOOD, COLD DRINKS AND A LIVELY ATMOSPHERE WHILE OUR EVENTS TEAM TAKES CARE OF THE DETAILS. FROM PRIVATE DINNERS TO CORPORATE PRESENTATIONS, BIRTHDAY PARTIES TO COCKTAIL NIGHTS, WE TAILOR THE EXPERIENCE TO SUIT YOUR STYLE—SO YOU CAN FOCUS ON CELEBRATING.

WHERE HERITAGE MEETS GOOD TIMES,
YOUR NEXT MEMORABLE MOMENT BEGINS HERE.

PUBLIC BAR

The Public Bar offers a lively indoor setting that blends comfort with energy perfect for private gatherings, corporate events, or large celebrations. Featuring a mix of low and high tables and multiple large screens, it creates an engaging atmosphere where guests can relax, mingle, and enjoy great food and drinks.

SPACE TYPE						
SECTION	—	60	N	N	N	N



FRONT TERRACE

The Front Terrace provides a welcoming outdoor alfresco environment ideal for intimate catch-ups, social events, or casual business meetings. With flexible seating arrangements and an easy open-air ambiance, it's a beautifully versatile space that brings a refreshing outdoor feel to any function.

SPACE TYPE						
TERRACE	60	100	N	N	N	N

ROYAL Quarters

Royal Quarters is a fully exclusive event space designed for celebrations that deserve something special. This self-contained area features its own private bar, a stage for live performances, and premium audio-visual equipment perfect for presentations or screenings. Whether you're hosting a corporate function, milestone celebration, or wedding reception, this impressive room offers a dedicated setting that makes every moment unforgettable.

SPACE TYPE						
SECTION	120	250	N	N	N	N





PLATTERS

FEEDS 8-10 PEOPLE

AUSSIE PLATTER | 125

sausage rolls (10), mini pies (10), chicken wings (15), chips, BBQ sauce

CHICKEN WING | 90

fried chicken wings (30), smoked BBQ & chili sauce (LD, LG)

MIXED SKEWERS | 145

chicken (15), beef (15), pork (15), sweet chili, BBQ sauce (LD, LG)

YUM CHA PLATTER | 115

battered pork (15), vegetable spring rolls (15), fried dim sums (15), chili, soy, ketchup manis, prawn crackers (LD, LG, VO, VGO)

VEGETARIAN PLATTER | 110

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 | \$150

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

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPES

Minimum of 20 guests required.

4 PIECES \$24 | 6 PIECES \$33 | 8 PIECES \$44

HOT

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

MINI PAVLOVA

topped with cream and fruits

MINI FRUIT TARTLETS

chocolate brushed

SUBSTANTIAL | \$10 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)

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SET MENU

2 COURSE \$55 | 3 COURSE \$65 ALT DROP

ENTREES

CHICKEN TENDERS & PUMPKIN SALAD

piccalilli, garlic crostini, balsamic glaze (LD, LGO)

SALT & PEPPER SQUID

mesclun, black garlic paste, lemon, parsley (LD, LG, I)

SMOKED SALMON MINI TACOS

wasabi mayo, pickled radish and onions (LD, A)

CHARGRILLED BEEF SKEWERS

mesclun, fried onion rings, rice bubbles, roasted garlic aioli (LD, LGO)

MAINS

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, A)

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.

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CORPORATE PACKAGES & WEDDINGS

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

Salt & Pepper 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

\$6,500 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

Photo booth | 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

Classic

2HRS - \$46 | 3HRS - \$59 | 4HRS - \$72

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

WHITE

Dottie Lane Sauvignon Blanc

ROSE

Hearts Will Play Rosé

RED

Henry & Hunter Shiraz Cabernet

BEER & CIDER

XXXX Gold

Hahn Super Dry

Somersby Cider Range (BTL)

SELECTION OF SOFT DRINKS & 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 - \$28pp flat rate.

Cocktail on arrival - \$17pp, in addition to any beverage package.

Premium

2HRS - \$57 | 3HRS - \$70 | 4HRS - \$84

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

Mount Paradiso Prosecco NV

Vivo Moscato

WHITE

Dottie Lane Sauvignon Blanc

Lost Woods Chardonnay

ROSE

Hearts Will Play Rosé

Sud Rosé

RED

Willow Chase Shiraz

Henry & Hunter Shiraz Cabernet

BEER & CIDER

XXXX Gold

Stone & Wood Green Coast Lager

James Squire 150 Lashes

Hahn Super Dry

Somersby Cider Range (BTL)

SELECTION OF SOFT DRINKS & JUICE

** Please note, all packages subject to product availability*

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GET IN TOUCH

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