

R O T H W E L L ' S

Private Dining & Events



B A R & G R I L L

# W E L C O M E

Rothwell's Bar & Grill is located in the heritage listed Rothwell's building in the heart of Brisbane's CBD.

At Rothwell's we take pride in serving classic food using the freshest and best product available. Our hand-picked collection of worldwide wines showcase some of the world's greatest artisan producers which makes us one of Australia's favourite destination wine venues.

Note: all menus are subject to change due to seasonal availability.



PLEASE DIRECT ALL EVENT ENQUIRIES TO

Luca Bricchi, Restaurant Manager  
[events@rothwellsbrisbane.com.au](mailto:events@rothwellsbrisbane.com.au)

235 Edward Street, Brisbane 4000  
(07) 3038 1169

# T H E C E L L A R

Our unique basement level cellar is the perfect setting for an unforgettable event. Vintage bottles line the 120 year old sandstone walls while a long, dark timber table underneath beautiful fairy lights help to set the stage.

Whether you are planning a corporate event, an intimate wedding reception, or a 50th birthday celebration, our expert function team can work with you to ensure a special experience that you and your guests will remember long after the last bottle of wine is finished.

Note: a minimum spend applies for the use of the Cellar (below).



## **TUESDAY TO THURSDAY**

Lunch \$1500 | Dinner \$1500

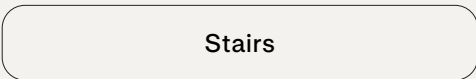
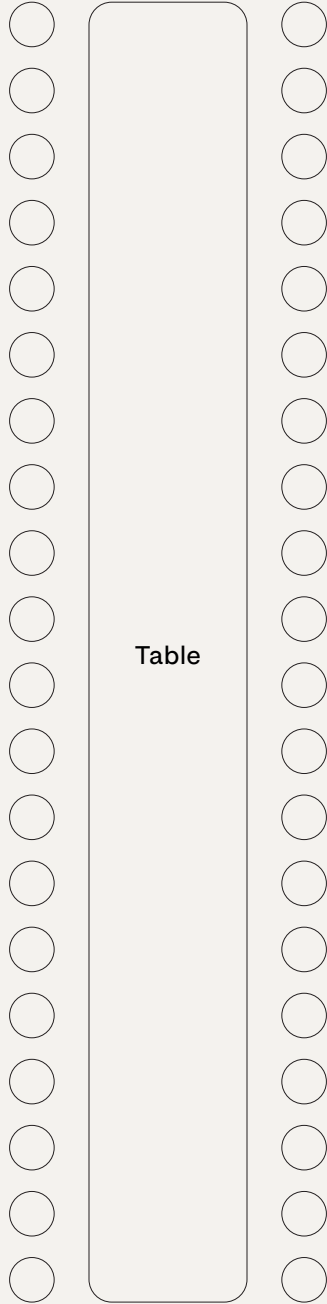
## **FRIDAY TO SATURDAY**

Lunch \$1500 | Dinner \$2500

# R O O M S E T U P

## LAYOUT 1

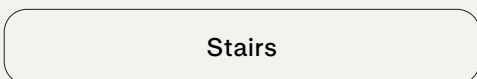
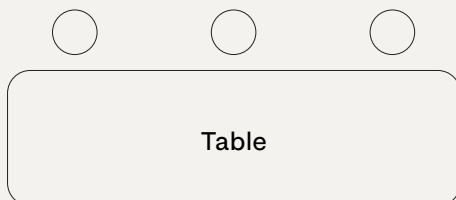
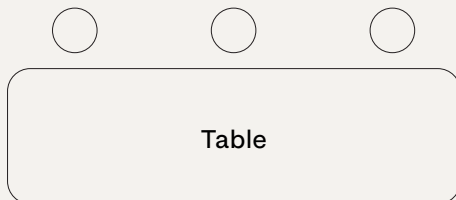
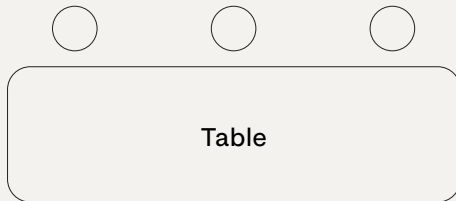
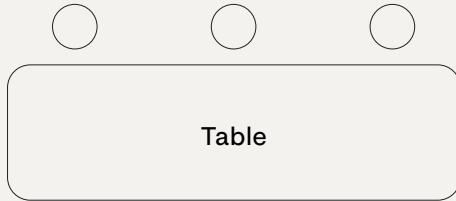
Up to 40 Guests, on a single long table



# R O O M S E T U P

## LAYOUT 2

Up to 24 Guests, across separate tables



E A T W E L L



C A N A P E S

4 0 | P P

Choice of 8 Canapes

**SAVOURY**

Chicken liver parfait with cornichons  
Oysters with mignonette dressing  
Pork rilette with caper berries  
Steak tartare en croute  
Caramelised onion tart with goat curd  
Cured salmon with creme fraiche  
Pork sausage roll with harissa  
Crumbed king prawn with mayonnaise  
Wagyu cheese burger  
Grilled scallop with breadcrumbs and garlic butter  
Gruyere cheese toasties  
Cauliflower fritters with spiced yoghurt  
Brandade and black olives

**SWEET**

Medeleines with whisky caramel dipping sauce (dessert)

**NOTE**

In addition, we can provide a Charcuterie station on arrival for \$18pp

S H A R I N G

9 0 | P P

Up to 40 Guests, available for Lunch & Dinner

**ENTRÉE | PLACED ON ARRIVAL**

French onion dip with chives lemon and crisp bread  
Sicilian olives  
San Daniele ham with pickled figs  
Sourdough bread

**FIRST COURSE**

Orecchiette with spanner crab, chilli and garlic  
Macaroni with mushrooms and aged cheddar

**MAIN | CHOICE OF 2**

Whole flounder with lemon, capers and parsley butter  
Lamb shoulder with black olives and feta  
Grilled rib eye  
Roast cauliflower with labne, current and pine nuts

**SIDE | CHOICE OF 2**

French fries  
Potato puree  
House salad with mustard dressing  
Creamed spinach with toasted almonds

**DESSERT | CHOICE OF 2**

Baked Madeleines with whisky caramel dipping sauce  
Cheese plates  
Chocolate trifle



# 3 C O U R S E 9 5 | P P

Up to 25 Guests, available for Lunch & Dinner

Choose 3 options per course and our staff will take orders during the event\*

## STARTER

Oyster with mignonette dressing  
Prawn with avocado, lettuce, cocktail sauce  
Beetroot with radish, walnut and goat curd  
Wagyu bresaola with celeriac and shaved parmesan

## MAIN

Steamed reef fish with roasted fennel, tomato and basil vinaigrette  
Duck cassoulet, confit leg, Toulouse sausage, pork belly and white bean  
Beef fillet with onion rings, celeriac remoulade and red wine sauce  
Macaroni with mushrooms and aged cheddar  
Roast Lamb with braised peas, bacon and shallot  
Potato puree and house salad for the table

## DESSERT

Berry salad with brown butter ice cream  
Pistachio brulee with chocolate gelato  
Chocolate trifle  
Cheese plate

## NOTE

\*Selection to be made a week in advance

D R I N K W E L L



# 3 H R S | 6 O P P

## SPARKLING

N/V Spagnol Prosecco

## WHITE

2020 Logan 'Weemala' Pinot Gris

2020 Rob Hall Chardonnay

## RED

2018 Poderi Del Paradiso Chianti

2017 Dog Ridge 'Pup' Shiraz

## BEER

Peroni Leggera, mid strength, low carb

Peroni Nastro Azzurro

Stone and Wood Pacific Ale

# 3 H R S | 8 O P P

## SPARKLING

N/V Monmousseau Brut Etoile Methode Traditionelle

## WHITE

2020 Antonutti Pinot Grigio

2020 Stefano Lubiana Sauvignon Blanc

## RED

2019 VDP x Champ des Barbiers Grenache Syrah

2019 Frankland Estate Cabernet Sauvignon

## BEER

Peroni Leggera, mid strength, low carb

Peroni Nastro Azzurro

Asahi Super Dry

## NOTE

Due to limited availability, selections are required 5 business days prior to the event

# T E R M S & C O N D I T I O N S

You are required to fill in the attached booking confirmation form to secure your booking.  
By filling in this form, you agree to the terms and conditions set out below.\*

## MINIMUM SPEND

A minimum spend applies where exclusive use of the room is required. The agreed upon minimum spend will be the minimum charged on completion of the event. Cancellations within a 7 day period of the event will incur the entire minimum spend.

Tuesday to Thursday: Lunch \$1500 | Dinner \$1500  
Friday to Saturday: Lunch \$1500 | Dinner \$2500

## SERVICE TIMES

Lunch: Guests may arrive at any time from 12pm (unless another time has been pre-arranged). The room is available from 12pm-4pm, the latest booking time available for lunch is 1pm with an immediate sit down required.

Dinner: The room is available from 5.30pm-12am. Due to Liquor Licensing requirements we are unable to serve alcoholic beverages after 12am (Rothwell's Bar & Grill reserves the right to call last drinks before this time). All guests must leave the premises by 12.30am. Guests may arrive at any time from 5.30pm with the first course at 6.00pm (unless another time has been pre-arranged).

## MENU SELECTION

Menu selections are required 7 business days prior to your event.

Special Dietary Requirements: we provide meals for guests with special dietary requirements. Please provide details when advising of your menu selections. Due to seasonality & limited availability of fresh produce, some changes may occur without notice.

## BEVERAGE SELECTION

Due to limited availability, beverage selections are required 5 business days prior to the event. Wines and vintage changes may occur without notice; however we will always be able to source a comparable product.

Beverage packages: after first 3 hours, one (1) additional hour can be added only for the whole table.

## FINAL NUMBERS

Final numbers are required 3 business days prior to the event.

## FINAL PAYMENT

Payment is due at the conclusion of the event. Rothwell's Bar & Grill does not accept personal cheques. The minimum spend is the minimum that will be charged for your event. Confirmed numbers will be the minimum numbers charged for. Please note there is a maximum of 2 credit cards per account. If the account will be split more than 2 ways, please arrange for cash to be used on the night (there is an ATM on the street). Bar tabs are not permitted.

It is the responsibility of the event organiser to ensure the entire account is paid, any balances owing will be charged to the credit card account details provided on the booking form.

## CANCELLATIONS

Cancellations must be made in writing. Should you cancel your event, the following cancellation fees will be charged to the credit card account details provided on the booking form:

A month prior the event: 0% of the minimum spend  
More than 3 weeks prior to the event: 50% of the minimum spend  
More than 2 weeks prior to the event: 75% of the minimum spend  
Less than 2 weeks prior to the event: 100% of the minimum spend

## PRICING

Prices listed throughout this document are subject to change without notice. However, once your booking form has been completed the prices applicable at that time will remain current for a period of 3 months.

## BREAKAGES AND MISSING WINE

The organiser of the function is responsible for the removal or breakage of any stored wine on the premises.

\*Above terms are subject to change without notice

\*BYO alcohol is not permitted at the venue under any circumstances

SIGNED \_\_\_\_\_

# B O O K I N G F O R M

DATE OF FUNCTION \_\_\_\_\_

NAME OF CONTACT \_\_\_\_\_

COMPANY \_\_\_\_\_

OCCASION | EVENT TYPE \_\_\_\_\_ NUMBER OF GUESTS \_\_\_\_\_

POSTAL ADDRESS \_\_\_\_\_

CONTACT PHONE \_\_\_\_\_ CONTACT EMAIL \_\_\_\_\_

START TIME | PLEASE CIRCLE

Lunch  
12PM | 12.15PM | 12.30PM

Dinner  
5.30PM | 5.45PM | 6PM | 6.15PM | 6.30PM  
First Course to be served within 30 minutes from arrival

ROOM SETUP | PLEASE CIRCLE

Layout 1 | Layout 2

MENU OPTIONS | PLEASE TICK

- Canapé: 8 canapés, \$40 per person
- Sharing: 4 courses, \$90 per person
- 3 Course: Max. 30 guests, \$95 per person
- Charcuterie Station: \$18 per person (added to the event)

TYPE OF CREDIT CARD | PLEASE CIRCLE

Visa | Mastercard | Amex

CREDIT CARD NUMBER \_\_\_\_\_

CREDIT CARD EXPIRY \_\_\_\_\_ SECURITY CODE \_\_\_\_\_

CARDHOLDER SIGNATURE \_\_\_\_\_

MINIMUM SPEND \_\_\_\_\_

Menu selections (food and beverage) are required 7 business days prior to your event.  
Final numbers are required 3 business days prior your event. These will be the minimum charged.

\*I have read and agreed to the terms and conditions outlined.

\*I understand the cancellation policy.

SIGNED \_\_\_\_\_ DATE \_\_\_\_\_