



Est 1889

**NORMAN HOTEL**

Brisbane's worst vegetarian restaurant®

# *Function Packages*

Angus Room | Hereford Room | Brahman Room | Norman's Bar | Garden Bar | Longhorn Room



# The Norman Hotel Story

## **1889 to now**

The doors first opened in 1889 & since then the Norman Hotel has become one of Queensland's truly iconic dining destinations.

The historically listed Norman Hotel itself is rooted deep in Australian history as a landmark established over 130 years ago. A public bar with stables and air raid shelters in earlier years and more recently a biker bar, the hotel was revitalized when it was transformed into the steakhouse that it is today.

Fondly known as Brisbane's worst vegetarian restaurant, The Norman Hotel's legendary meat cabinet with more than 16 cuts of steak, sits proudly at the restaurant's entrance and their signature open grill takes centre stage of this beef-centric venue.

The Norman Hotel has to be experienced to be understood. It's the culmination of steaks, service and atmosphere that sets them apart.

# Functions at The Norman

## BRISBANE'S WORST VEGETARIAN RESTAURANT

Freshly renovated and lovingly decorated our function and meeting spaces will inspire and impress. Business events can often feel stale and predictable and anyone can throw a party, but throwing an unforgettable party where the guests are giddy with excitement is our aspiration.

Our hotel boasts six unique spaces providing the perfect backdrop for your next birthday party, engagement party, reunion and Christmas party and we can help you avoid bland catering and conventional settings for your next business meeting, seminar, training workshops, thinktank strategy meetings & product launches.

Our passion for quality food & beverages, as well as our friendly service is the foundation for the Hotel's success.

We're a go-to for celebrations, great and small and expert hosts in business meetings, corporate gatherings, social celebrations and all the wonderful reasons people come together.

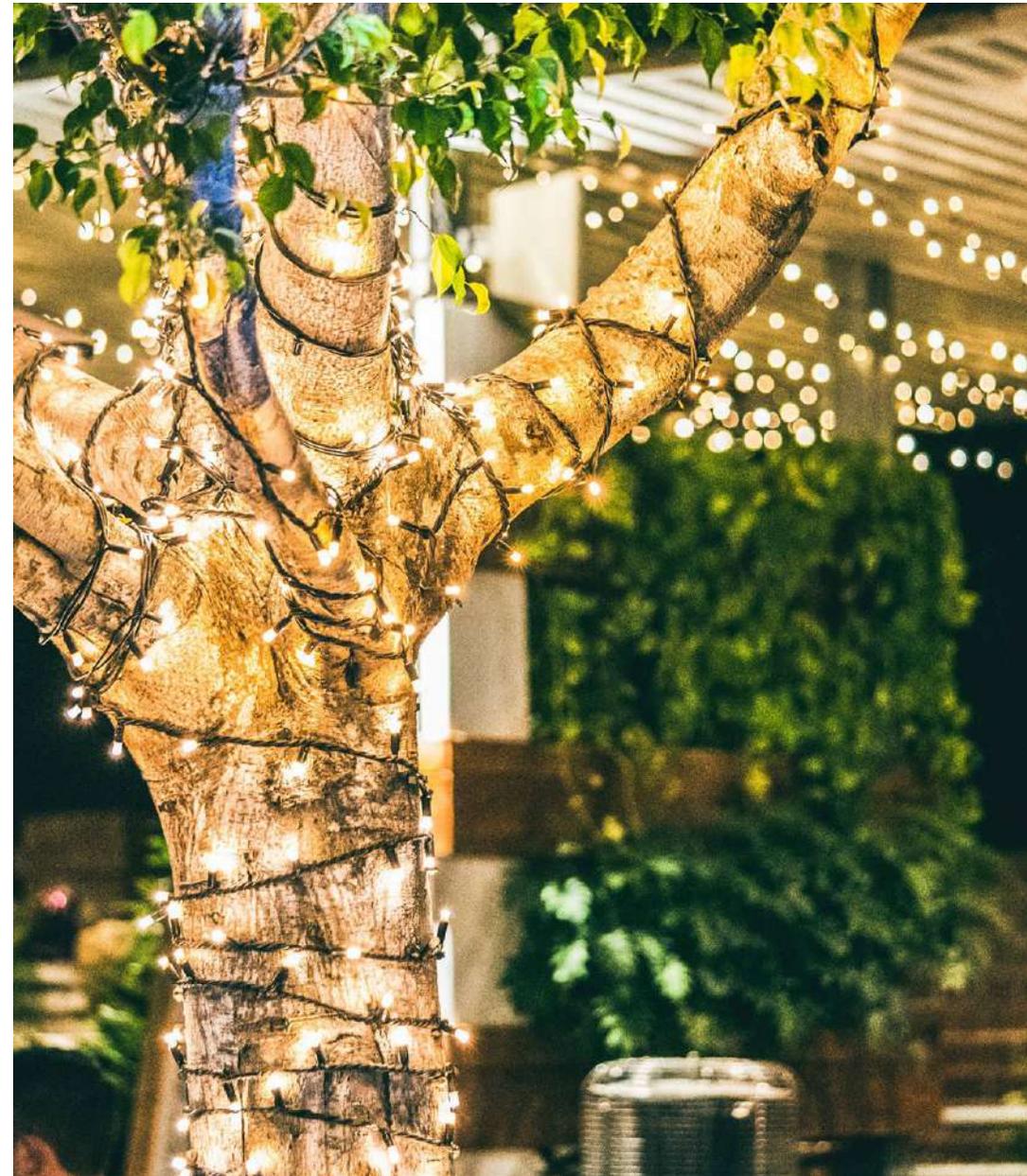
### THE NORMAN HOTEL HAS THE ABILITY TO CATER FOR A RANGE OF EVENTS:

#### FOR BUSINESS:

- Corporate/Business Meetings
- Seminars/Conferences
- Training Workshops
- Private Luncheons/Dinners
- Farewell Drinks
- Business Breakfasts
- Product Launches

#### FOR PLEASURE:

- Reunions (school or family)
- Gabba Game Day
- Graduation Celebrations
- Engagements/Weddings
- Birthday Parties
- Cocktail Parties
- Christmas Parties
- Melbourne Cup & Racing Carnivals
- Mastersteak BBQ Cooking Classes (Private Group)





# *Function Spaces*

SPACES TO BRAINSTORM, BREAKOUT AND KICK BACK



## NORMAN'S BAR

**The Norman's Bar is our premium function space.**

Once the Hotel's bottle shop, it is themed with a cowhide feature wall, milk bottle chandeliers and both dining, high bars as well as lounge seating. This area can be reserved exclusively for your next special event or cordoned off spaces are available. Over eighteen beers on tap, 103 inch plasma screen TV with VGA connectivity, in-house music, iPod connectivity & DVD facilities.

### HOLDING CAPACITY

 Cocktail  
250 max

 Seated  
120 max

Cordoned Off 10-150 people

 Virtual 360 degree walk through of the Norman's Bar



## LONGHORN ROOM

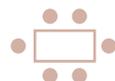
**The Longhorn Room offers a private dining experience second to none in the best steak restaurant in Brisbane.**

Located on the ground floor, this rustic function space offers guests all the charm of yesteryear. Complete with the Hotel's original, exposed brickwork, hardwood furnishings, in-house music, free WIFI & plasma TV with HDMI connectivity.

*Celebrations sparkle and memories live on long after the last drink is poured*

### HOLDING CAPACITY

 Cocktail  
50 max

 Seated  
32 max

 Virtual 360 degree walk through of the Longhorn Room



## GARDEN

**The Norman Hotel's Garden offers patrons an experience unlike no other.**

An understated garden courtyard ambience has been created through the use of timber decking, ambient lighting, eclectic table and chair combinations and vertical gardens to divide the multi-tiered seating. Making use of the Garden Pop-Up bar will add theatre to your event and alcoves can be reserved individually or exclusively.

### HOLDING CAPACITY

 Exclusive Cocktail  
350 max

 Exclusive Seated  
200 max

 Virtual 360 degree walk through of the Beer Garden



## BBQ COURT

Home to our famous Mastersteak BBQ Cooking classes, the BBQ court is an alfresco style dining area ideally suited to your next sit down affair.

Tucked away from the hustle & bustle of the hotel, this area can hold up to 105 seated guests. The space is available to hire exclusively or areas can be cordoned off to suit your needs. The ideal space for celebrating your next family reunion, birthday or milestone.

### HOLDING CAPACITY

 Cocktail  
150 max

 Seated  
105 max

 [www](#) Virtual 360 degree walk through of BBQ Court



## ANGUS, HEREFORD & BRAHMAN ROOMS

A popular meeting space for local businesses, the Angus & Hereford rooms are the ideal setting for your next business meeting, seminar or private dining experience.

Tucked away on the second floor these rooms are complete with free WIFI, private restrooms, data projector with VGA connectivity, whiteboard & flip chart. Available individually or together with the adjoining break-out Brahma Room.

### ANGUS ROOM HOLDING CAPACITY

 Boardroom  
26 max

 Theatre  
50 max

 Classroom  
18 max

 U-Shape  
22 max

 Cocktail  
60 max

### HEREFORD ROOM HOLDING CAPACITY

 Boardroom  
16 max

 Theatre  
30 max

 Classroom  
12 max

 U-Shape  
12 max

 Cocktail  
30 max



## Capacities

**Norman Bar**  
Exclusive Cocktail 250 max  
Exclusive Seated 120 max  
Cordoned Off 10-150

**Longhorn Room**  
Cocktail 50 max  
Seated 32 max

**Garden Bar**  
Exclusive Cocktail 350 max  
Exclusive Seated 200 max

**BBQ Court**  
Cocktail 150 max  
Seated 105 max

**Angus Room**  
Boardroom 26 max  
Theatre 50 max  
Classroom 18 max  
U-Shape 22 max  
Cocktail 60 max

**Hereford Room**  
Boardroom 16 max  
Theatre 30 max  
Classroom 12 max  
U-Shape 12 max  
Cocktail 30 max

**Brahman Room**  
Cocktail 30 max



*Boardroom Catering Menu*

MORE THAN A STEAKHOUSE

## Breakfast

Available from 7am-10am

Weekdays only. 15 guests or more

**\$28.00** per person

### Hot Plated Breakfast

Please select one of the following:

#### Traditional Breakfast

Scrambled Eggs, House Made Beef Sausage, Bacon, Hash Brown, Roast Tomato & Toasted Ciabatta

#### Eggs Benedict

Poached Eggs on English Muffin w Leg Ham, Bearnaise Sauce, Wilted Spinach & Roast Tomato

*Breakfast inclusive of Percolated Coffee & Assorted Teas*

## Morning / Afternoon Tea

Less than 10 guests **\$15.50** per person

10 guests or more **\$13.50** per person

Please select two of the following:

- Warm Scones w Jam & Cream 
- Fresh Baked Assorted Danishes 
- Warm Sweet Muffins - Blueberry  
- Warm Savoury Muffins - Tomato & Brie  
- Portuguese Custard Tarts
- Ham & Cheese Croissants
- Assorted Sandwiches
- House Baked Sausage Rolls w Tomato Relish

*Both Morning & Afternoon Tea inclusive of Percolated Coffee & Assorted Teas*

## Light Lunch or Brunch

Served in Function Room or Garden Only

**\$20.50** per person,

A La Carte Menu

- Burrito Bowl 
- Add Sous Vide Chicken Breast
- Add Pulled Brisket Beef
- Beer Battered Barramundi w Chips & Tartare Sauce
- Chicken Schnitzel w Chips & Gravy
- Norman's Wagyu Brisket Spring Rolls w Sweet Ginger-Chilli Sauce
- Five Spice Squid Strips  w Tahini Mayo
- Wagyu Cheeseburger w Tomato Relish & American Mustard
- Pulled Wagyu Brisket Burger w Smoked BBQ Marinade, Slaw & Pickle
- Fried Chicken Thigh Fillet Burger w Mesclun, Bruschetta Salad & Mayo
- All Burgers Served w Chips & Ketchup
- Gluten Free Buns Available

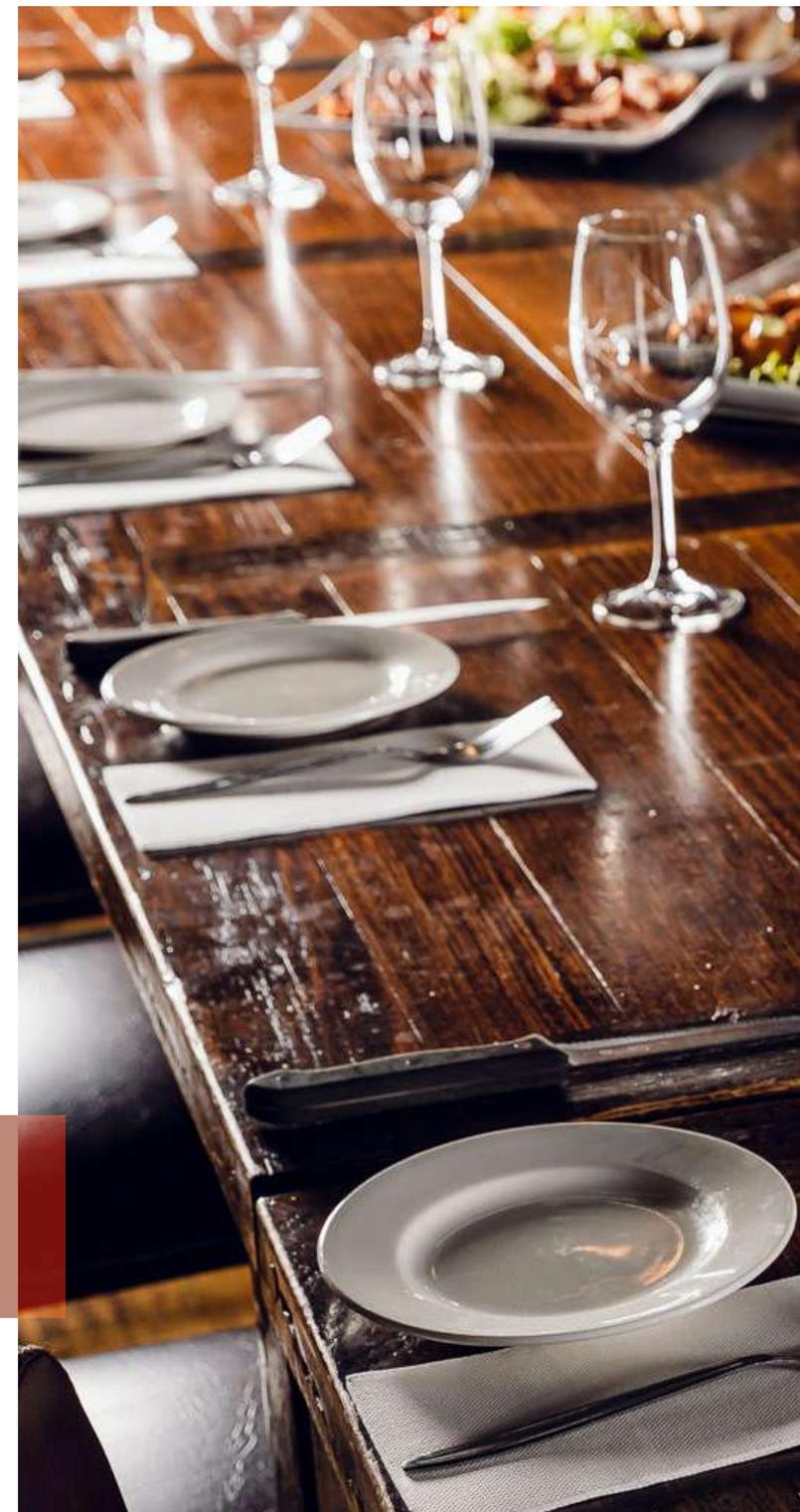
*Inclusive of Soft Drink & Orange Juice*

### NORMAN ADDITIONS

- Seasonal Fruit Platter \$40 serves up to 10 guests
- Chefs Selection of Dips & Mixed Olives w Warm Ciabatta \$50 serves up to 10 guests

*Applicable Surcharges: Public Holidays 15% | Credit/Debit Card 0.95%*

*Available in Brahman, Angus, Hereford & Longhorn rooms only. Please feel free to create your own menu gaining inspiration from our Function or Hotel menus. We can also work with all dietary requirements upon request, we invite you to talk to our Functions team.*





# Platters



## Hot Platters

All platters are designed to serve 10 guests

- **Potato Hides \$50** Fried Potato Wedges w Sour Cream & Sweet Ginger-Chilli Sauce
- **Pizza \$40** Italian Sugo w Slices of Fresh Tomato, Bocconcini & Basil
- **Vegetarian \$55** Indian Inspired Samosas, Pumpkin & Provolone Arancini's w Chefs' Selection Of Sauces
- **Vegan \$55** Chickpea, Spinach & Caramelised Onion Rolls and Falafel Bites w Chef Selection of Sauces
- **Chicken \$65** Marinated Chicken Tenderloin Skewers & Fried Buffalo Wings w Buffalo Hot Sauce
- **Pork \$58** BBQ Pork Buns & Pork Dim Sims w Sweet Ginger-Chilli Sauce
- **Angus \$65** Selection of House Baked Beef Pies & Sausage Rolls w Tomato Relish Dipping Sauce
- **New York \$90** Selection of Cheeseburger Sliders, Bacon Loaded Hotdogs & Panko Crumbed Onion Rings
- **Seafood \$90** Fried Selection of Five Spice Squid Strips, Battered Fish Pieces, Coconut Prawn Cutlets & Chips w Tartare Sauce
- **Norman's \$120** Norman's House-Made Beef Sausages, Beef Koftas, & BBQ Pork Ribs w Chefs' Selection of Sauces

## Cold Platters

All platters are designed to serve 10 guests

- **Dips & Olives \$50** Hommus, Beetroot & Baba Ghanoush Dips w Mixed Olives & Warm Flat Bread
- **Sushi \$65** Assorted Sushi Rolls w Soy Sauce, Wasabi & Pickled Ginger
- **Antipasto \$80** Selection of Cured Meats, Marinated Artichoke, Roasted Peppers, Mixed Olives, Bocconcini & Baba Ghanoush w Warm Ciabatta
- **Farmhouse Cheese \$80** Chefs' Selection of Cheeses w Quince Paste, Macerated Dried Fruits & Lavosh Bread
- **Sweet Things \$80** Selection of Petit Fours
- **Seasonal Fruit \$40** Assorted Seasonal Fruit

Applicable Surcharges: Public Holidays 15% | Credit/Debit Card 0.95%

Please feel free to create your own menu gaining inspiration from our Function or Hotel menus.

We can also work with all dietary requirements upon request, we invite you to talk to our Functions team.

Gluten Free / Dairy Free / Vegetarian / Vegan



*Canapes*



## Canapes

Canape's are served by roving hotel staff.  
Minimum 30 guests.

- 4 Pieces \$16.50** per person
- 6 Pieces \$18.90** per person
- 8 Pieces \$24.90** per person
- 10 Pieces \$30.00** per person

Please make your selection from the list below

### HOT SELECTION

- Norman's Wagyu Brisket Spring Rolls w Sweet Ginger-Chilli Sauce
- Cheese Kransky Dagwood Dogs w Tomato Relish
- Pumpkin & Provolone Arancini w Beetroot Puree & Balsamic Glaze *gf* *+*
- House Baked Beef Pie
- Coconut Coated Prawns w Lime Mayo *gf*
- Steamed Pork Bun w Sweet Soy
- Steamed Pork Dim Sim w Sweet Ginger-Chilli Sauce
- Marinated Chicken Skewer *gf*
- Indian Inspired Vegetable Samosa w Tomato Relish *+*

### COLD SELECTION

- Tomato Bruschetta *+*
- Assorted Sushi Rolls w Soy Sauce & Wasabi
- Potato & Onion Frittata w Green Olive Tapenade *gf* *+*

### MORE SUBSTANTIAL

Fork Dishes priced per person

Minimum 10 Serves per item **\$8 per serve**

- Battered Fish & Chips w Tartare Sauce
- Five Spice Squid Strips w Asian Coleslaw & Lime Mayo *gf*
- Potato Gnocchi w Bolognese Sauce & Shaved Parmesan *gf*

Applicable Surcharges: Public Holidays 15% | Credit/Debit Card 0.95%

Please feel free to create your own menu gaining inspiration from our Function or Hotel menus.

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*gf* Gluten Free / *df* Dairy Free / *+* Vegetarian / *+* Vegan





## SET MENU 1 A TWO COURSE SET MENU

**\$43.00** per person

### ENTREE

Served Share Style

- Baba Ghanoush & Beetroot Dips  
w Olive & Warm Flat Bread 🌱

### MAINS

Served Alternate Drop

Please select two options from the following

- Midi Eye Fillet Served MR - EQG Pasture Raised, Maranoa Region, QLD - Queenslander 200gm *gf*
- Rump Served MR - MSA 150 Days Grain Fed, MB2, Liverpool Plains, NSW - Thousand Guineas 400gm *gf*
- NY Cut Striploin Served MR - MSA Grass Fed, Smithton Region, TAS - Greenhams Natural 300gm *gf*

*Steaks served with Mesclun-Bruschetta Salad *gf df*,  
Baked Potato w Norman's Iconic Bacon *gf df*  
& Traditional Gravy *gf**

- Tasmanian Atlantic Salmon w Dauphinoise Potato, Watercress, Rocket & Salsa Verde *gf*
- NQ Barramundi w Dauphinoise Potato, Watercress, Rocket & Salsa Verde *gf*
- Roasted Chicken Supreme w Bacon, Apple & Onion Slice, Wilted Spinach & Jus

## SET MENU 2 A TWO COURSE SET MENU

**\$49.00** per person

Your choice of Entree & Main

**Or** Main & Dessert

### ENTREE

Served Share Style

- Baba Ghanoush & Beetroot Dips w Olive & Warm Flat Bread 🌱
- Five Spice Squid Strips w Tahini Mayo *gf*

### MAINS

Served Alternate Drop

Please select two options from the following

- Midi Eye Fillet Served MR - EQG Pasture Raised, Maranoa Region, QLD - Queenslander 200gm *gf*
- Rib Fillet Served MR - MSA 70 Days Grain Fed, Inverell, NSW - Bindaree Beef 250gm *gf*
- NY Cut Striploin Served MR - MSA Grass Fed, Smithton Region, TAS - Greenhams Natural 300gm *gf*

*Steaks served with Mesclun-Bruschetta Salad *gf df*,  
Baked Potato w Norman's Iconic Bacon *gf df*  
& Traditional Gravy *gf**

- Tasmanian Atlantic Salmon w Dauphinoise Potato, Watercress, Rocket & Salsa Verde *gf*
- NQ Barramundi w Dauphinoise Potato, Watercress, Rocket & Salsa Verde *gf*
- Roasted Chicken Supreme w Bacon, Apple & Onion Slice, Wilted Spinach & Jus

### DESSERT

Served Alternate Drop

- Frozen Chocolate & Raspberry Brownie w Raspberry Coulis & Whipped Cream *gf*
- Sticky Date Pudding w English Toffee Ice Cream

**Or**

- Cheese Platter Served Share Style

Applicable Surcharges: Public Holidays 15% | Credit/Debit Card 0.95%

Please feel free to create your own menu gaining inspiration from our Function or Hotel menus.

We can also work with all dietary requirements upon request, we invite you to talk to our Functions team.

*gf* Gluten Free / *df* Dairy Free / 🌱 Vegetarian / 🌱+ Vegan

### SET MENU 3 A THREE COURSE SET MENU

\$63.00 per person

#### ENTREE

Served Share Style

- Baba Ghanoush & Beetroot Dips w Olive & Warm Flat Bread 
- Five Spice Squid Strips w Tahini Mayo 
- Pumpkin & Provolone Arancini w Beetroot Puree & Balsamic Glaze  

#### MAINS

A La Carte Menu

Please select two options from the following

- Midi Eye Fillet Served MR - EQG Pasture Raised, Maranoa Region, QLD - Queenslander 200gm 
- Rib Fillet Served MR - MSA 70 Days Grain Fed, Inverell, NSW - Bindaree Beef 250gm 
- NY Cut Striploin Served MR - MSA Grass Fed, Smithton Region, TAS - Greenhams Natural 300gm 

*Steaks served with Mesclun-Bruschetta Salad  ,*

*Baked Potato w Norman's Iconic Bacon  *

*& Traditional Gravy *

- NQ Barramundi w Dauphinoise Potato, Watercress, Rocket & Salsa Verde 
- Roasted Chicken Supreme w Bacon, Apple & Onion Slice, Wilted Spinach & Jus

#### DESSERT

Served Alternate Drop

- Frozen Chocolate & Raspberry Brownie w Raspberry Coulis & Whipped Cream 
- Sticky Date Pudding w English Toffee Ice Cream

Or

- Cheese Platter Served Share Style

### SET MENU 4 A THREE COURSE SET MENU

\$75.00 per person

#### ENTREE

Served Share Style

- Baba Ghanoush & Beetroot Dips w Olive & Warm Flat Bread 
- Five Spice Squid Strips w Tahini Mayo 
- Norman's Wagyu Brisket Spring Rolls w Sweet Ginger-Chilli Sauce

#### MAINS

A La Carte Menu

Please select two options from the following

- Wagyu Rib Fillet MB4+ - Grampian & Wimmera Regions - Black Opal Wagyu 300gm 
- Eye Fillet Served MR - EQG Pasture Raised, Maranoa Region, QLD - Queenslander 300gm 
- NY Cut Striploin Served MR - MSA Grass Fed, Smithton Region, TAS - Greenhams Natural 300gm 

*Steaks served with Mesclun-Bruschetta Salad  ,*

*Baked Potato w Norman's Iconic Bacon  *

*& Traditional Gravy *

- NQ Barramundi w Dauphinoise Potato, Watercress, Rocket & Salsa Verde 
- Roasted Chicken Supreme w Bacon, Apple & Onion Slice, Wilted Spinach & Jus

#### DESSERT

Served Alternate Drop

- Frozen Chocolate & Raspberry Brownie w Raspberry Coulis & Whipped Cream 
- Sticky Date Pudding w English Toffee Ice Cream

Or

- Cheese Platter Served Share Style



*Applicable Surcharges: Public Holidays 15% | Credit/Debit Card 0.95%*

*Please feel free to create your own menu gaining inspiration from our Function or Hotel menus.*

*We can also work with all dietary requirements upon request, we invite you to talk to our Functions team.*

# Mastersteak BBQ Cooking Class

is an interactive steak cooking class run by our Norman Grill Masters, where you'll learn to grill to perfection like the famous Norman Hotel and have an unforgettable time refining your skills.

Our public classes are held fortnightly on Tuesday & Thursday evenings from 6.30pm- 8.30pm and Saturday's once a month at midday.

A popular gift, the class includes a

- 2 hour Cooking Class
- 2 hour Drinks Package (inc Beer, Wine & Non-alcoholic)
- Norman Hotel 'Brisbane's Worst Vegetarian Restaurant' chef apron as a gift to take home

**\$119 PER PERSON**

## Corporate and Private classes

Available Tuesday to Thursday for lunch and dinner and Fridays & Saturday's lunch sittings. Our Mastersteak BBQ Cooking Classes are a great way to add a little theatre to your next corporate event.  
Min 10

## Gift Vouchers

A popular corporate gift or incentive, gift vouchers are available to purchase online or from the restaurant. Call us on 3391 5022 or email [functions@nhpg.com.au](mailto:functions@nhpg.com.au)

*\* Please note classes are subject to venue availability & min no's of 10 & max no's of 25 apply.*





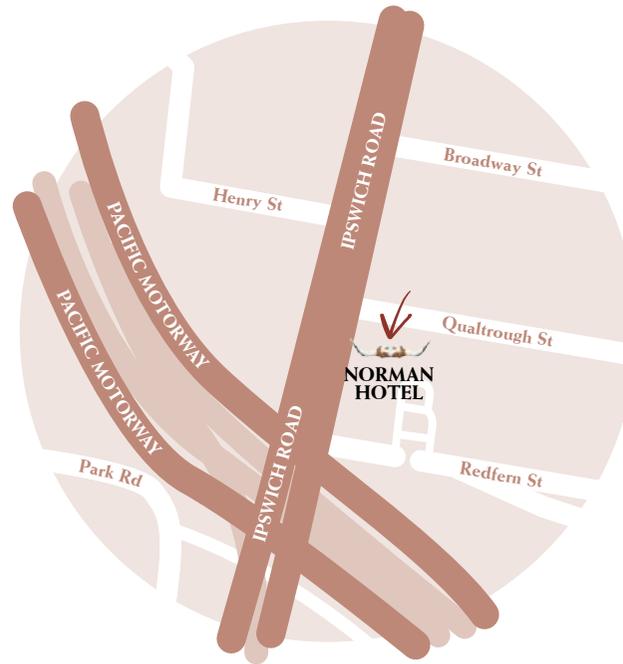
Est 1889

# NORMAN HOTEL

Brisbane's **worst vegetarian** restaurant®

## Where and How

The Norman Hotel is located on the corner of Ipswich Road & Qualtrough Street, Woolloongabba.  
There is plenty of parking, with access to our car park via Qualtrough Street.



**[normanhotel.com.au](http://normanhotel.com.au)**

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