

2019

FUNCTION PACKAGES

Alchemy
restaurant & bar

175 Eagle St, Brisbane | www.alchemyrestaurant.com.au | 07 3229 3175

FUNCTION SPACES



Outdoor Courtyard



Private Dining



Bar Area



Main Dining Room

2019 FUNCTION PACKAGES

FUNCTION FACT SHEET

Private Dining Room: Our private dining room can accommodate guest from as little as 10 up to 40 guests for a sit down meal Lunch or Dinner and or 50-80 guests for cocktail style function. This room is perfect for product launches, special event, board room lunch or dinner.

(private dining room incurs a minimum spend for sole use. This does not include outdoor area.)

Exclusive use of Private Room: Speak to our event organiser regarding pricing Any group larger than a 40 people must go onto a set alternative drop menu.

Cocktail parties 10 – 200 Guests: We suggest our Canapé Menu options. Choose which set menu you would like and then call us to make a reservation.

All Beverages: are on a consumption base only. We will keep the organiser up to date on spend. Special function wines available at your request.

Product launches, special events, weddings or photo shoots: please call us and we will be happy to discuss your special requirements.

Sole Use: Alchemy Restaurant can be hired for a sole use function. We require a minimum spend to be as follows.

Exclusive use of Restaurant: Speak to our event organiser regarding pricing

Exclusive use of Restaurant in Nov and Dec is priced on request: Due to high demand

Please note we would be happy to discuss any budget concerns or needs that you have and we've not covered in our factsheet. All functions are individually priced to suit your needs

Alchemy
restaurant & bar

Address 175 Eagle St City,
Next door to Customs House
50m from Ferry Terminal

Phone 07 3229 3175

Fax 07 3229 8175

Email mail@alchemyrestaurant.com.au

Web www.alchemyrestaurant.com.au

Parking available at Secure Car Park 175 Eagle Street Brisbane CBD



2019 FUNCTION PACKAGES

SEATING CAPACITY

MAIN DINING FLOOR
200 Stand Up & 80 Sit Down



PRIVATE DINING ROOM
80 Stand Up & 40 Sit Down



Alchemy
restaurant & bar

TERRACED COURTYARD
80 Stand Up & 40 Sit Down



2019 FUNCTION PACKAGES

FUNCTION FACT SHEET

Entire Venue	300 Stand Up & 120 Sit Down
Main Dining Floor	200 Stand Up & 80 Sit Down
Private Dining Room	60 Stand Up & 40 Sit Down
Terraced Courtyard	80 Stand Up & 40 Sit Down

Minimum spend for exclusive use applies to each space

Bar Capacity 30 Stand Up & 20 Sit Down

Each space will have its own minimum spend. Please ring for a quote.

Hours of operation	Lunch 12:00-3:00 Dinner 6:00-11:00 Sat Dinner 6:00-11:00
Audio	Sony and Computer system i Pod, TV, Mic, Lectern
Visual	All other visual equipment can be ordered in by Alchemy paid by customer
Entertainment	Unfortunately due to noise restriction NO amplified music is allowed outside.
Licensed	We are a fully licensed premise with an extensive wine list. If you have a special wine you would like to bring we can discuss on an individual basis (Please be mindful of our neighbours when enter or exiting the restaurant.)
Food type	Modern European
Corporate packages	Function are quoted individually as minimum spend applies
Menu range food \$	Entrée \$15.00 - \$37.00 Mains \$42.00 - \$60.00
Menu range wine \$	\$48.00 - \$900.00
Credit Card Fees	1.5% for all credit card fees
Applie	

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BREAKFAST MENU

Cold Breakfast options

French Pastries

Croissants, Danish, Scrolls 10 pieces per tray \$57 per tray

Preserves and butter will be on table for guest to help himself or herself

Yoghurt Pot, Berries and Granola. On table \$8

Hot Breakfast: \$38pp

Slow Cooked Eggs with Trench of Trout and Salsa Verde

Slow Cooked Eggs with Smoked Salmon, Potato Rosti and Lemon Vinaigrette

Herb Scrambled Eggs with Parma Ham, Sautéed Mushroom and Confit Tomato

Slow Poached Eggs with Honey Baked Ham and Corn Cake

Ricotta Pancakes with Canadian Bacon, Maple Syrup and Strawberry Cream

Crepes with Hazelnut Nutella and White Peach Puree

Vegetarian Potato Cake with Sautéed Spinach, Mushrooms and Lentils

CANAPE BREAKFAST OPTIONS

Canapé Breakfast: \$37pp for 2 hours

(6 options)

Beef and egg crepes		Breakfast Egg Wraps	
Lemon, Sugar and Honey pancakes		Muesli Cups	
Savory Mini Muffins		Fruit Crepes	
Red Onion Tarts with Fetta		Chocolate Crepe	
Diced Halloumi and Tomato		Miniature Quiches both Veg and Mea	
Prosciutto with Melon		Fruit Cones	
Frittata with Rosemary Potato		Breakfast Mince with Egg in miniature rolls	
Corn Fritters		Smoked Salmon & Cream Cheese in a Crepe	
Barramundi Brandade with Garlic Crisps		Cheese Station	

All drinks Served per person. We charge a 2 per person minimum

Coffee will be made to order \$4.5

Longblack

Flat White

Cappucino

Guest will be greeted at the door with smoothies of Banana and Honey and Juice \$8pp

CANAPES COCKTAIL MENU | 10 - 300 People

CANAPES MENU OPTIONS

Canape Options	Cost p/p 1 Hour Choice of 8	Cost per person 2 Hours Choice of 13	Cost per person 3 Hours Choice of 15
	\$32	\$39	\$47

Alchemy will cater food based on the length of time you have picked food to be served. Quantity of canapes will be endless. If you are looking at a longer package please do not hesitate to ask and we would be happy to quote. *We do recommend that you mix canapés with a **box meal if you are substituting a meal period.***

Menu To Choose From

Chicken satays assorted dipping sauce	Warm	GF	
Seared Wagyu with Wasabi Mayonnaise	Warm	GF	
Goats cheese tartlets with Balsamic reduction	Warm	Veg	
Caramelized onion tart with Gruyere Cheese	Warm	Veg	
Mini quiche veg and meat	Warm	Veg	
Freshly Shucked Oysters : quantity tba	Cold	GF	
Assorted Spring rolls with dips	Hot	Veg	
Assorted Spring rolls with dips Samosas with peanut sauce	Hot	Veg	
Peking Duck with Hoisin Sauce, Spring Onion and Cucumber	Cold		
Miniature meat balls with a mild curry sauce	Warm	GF	
Smoked Salmon, Chives and Cream Cheese Rolled in Crepes	Cold	GF	
Pork tartlets with pear chutney	Cold		
Cheese and Truffle sticks	Hot	Veg	
Crumbed lamb with Mint Jelly	Hot		
Salmon Ceviche with citrus dressing	Cold	GF	
Grilled Haloumi Cheese with Grape Tomatoes	Cold	Veg	
Tempura Okra with Chilli Spice	Hot	Veg	
Cheese Kransky Sausages Tomato Dressing	Hot		
Crudo of King Fish with Herb Vinaigrette	Cold	GF	
Smoked trout wit Corn Relish and Gazpachio	Cold	GF	
Tuna and Poppy Seed Cones with Avocado	Cold	GF	
Prawn Cocktail with Shredded Lettuce and Mayonnaise <i>\$3extra per person</i>	Cold		
Chorizo Sausage Skewers	Hot		
Chicken and Ginger Money Bags with Asian Dipping Sauce	Hot		
Lamb Mince with Lime Yogurt	Hot		
Poached Red Wine Scallops with Garlic Aioli	Hot	GF	
Prociutto and Melon	Cold		
Fried Blue Cheese Polenta with Sage	Hot	Veg	

CANAPES MENU OPTIONS .. Cont

Pumpkin Aranchini and Spinach Aranchini Risotto Balls	Hot	Veg	
Popcorn Chicken with Paprika	Hot		
Tempura Prawns	Hot		
Steamed Pork Buns	Hot		
Prawn Dumplings	Hot		

CANAPES DESSERT MENU OPTIONS

Lemon Meringue Tart	
Mix Berry and White Chocolate Mousse Cones	
Doughnuts with Jam	
TiraMi Su Coffee Cake	
Cheese Cake with Timtams	
Mini Marbre	
Mango and White Chocolate Mousse	
Orange and Poppy Seed Miniature Cake	

SAMPLE MENU FOOD BOX OPTIONS

If you would like food boxes apply an extra \$17 per person choice of two items. From menu below, Please note you will get only 1 choice per person served only. Stations must be used in conjunction with a canapé menu

Braised Beef Cheeks	
Orrichette Pasta Vegetarian	
Orrichette Pasta with Seafood	
Risotto Vegetarian	
Risotto with Meat	
Beef with Glass Noodles	
Chorizo and Prawn with Creamy Mash and Tomato Compote	
Tempura Vegetable Box	

Canape Trays

Available with Prior arrangements are canapé trays. Where by we will provide you canapés based on trays ordered. Each tray will serve up to 5-7 guest with 20 individual items on them.

ie. a bowl of meatballs will be 5, 5 port tartlets 5 kransky 5 salmon ceviche. **\$78 per tray:**
only for groups in the bar.

Liquid Nitrogen Bomb

If you would like Enjoy our liquid Nitrogen bomb please apply and extra \$9 per person.

LUNCH MENU

Available only for lunch and only for groups in the
Private dining room. Not available in Nov or Dec
\$55 2 course or \$65 3 Course
NOT AVAILABLE IN NOV OR DEC/ Sample Menus Only

Entrée

Crispy Halloumi with Peppers Aioli and Ndjua

Prosciutto De Parma with Grissini

Sweet Corn Soup with Crab and Fish Cakes, Coconut and Chilli Salad

Slow Braised Pork Belly with Glazed Beetroot, Crackling and Yoghurt Foam

Main

Risotto of Saffron with Sautéed Prawns, Clams, Octopus and Squid Ink Crumble

Trofie Pasta with Pesto, Truffle Pecorino, Broccoli and Stuffed Zucchini Flowers
Squid Ink Crumble

Fish of the Day served with Mediterranean Vegetables, Tomato Compote and Zucchini Flower

Marinated Braised Beef Cheeks with Confit Shallot, Button Mushrooms, Bacon Lardons and Creamy
Mash

Sides

Shoe String Chips with Aioli

Dessert

Mocha Panna Cotta with Pink Peppercorn Strawberries, Strawberry Gel and Hazelnut Meringue

Chocolate Marbre with Honey Comb and Mixed Berry Ice Cream

Affogato served with Salted Caramel Chocolate Tartlets, Vanilla Ice Cream and Liquor of Choice

Selection of Two Cheese with Lavosh and Pear Chutney

EXAMPLE SIT DOWN FUNCTION MENU | 10 - 120 People

Choice Menu for groups less than 40

41 above is alternative drop of 2-3 from below

2 COURSE \$78 | 3 COURSE \$98 | Sample menu only

MENU A

Artisan Bread with Whipped Butter
Entrée

Wagyu Carpaccio with Globe Artichoke, Fèves, Truffle Aioli and Spiced Walnuts gf

Pork Belly with Truffle Celeriac Remoulade and Crumbled Black Pudding gf

Spanner Crab with Trofie Pasta Champagne Veloute and Salmon Roe

Sesame Cured Salmon with Fermented Daikon, Black Garlic and Miso Egg Roll gf

Main

Porchetta Stuffed with Braised Fennel, Raisins and Oranges, Bacon Roasted Brussel Sprouts and Israeli Couscous

Grilled Sirloin with Bollinger Potato Creamed Spinach Carmalised Shallots and Red Wine Jus gf

Blue Eye Cod with Braised Cannellini Beans, Chorizo Sausage, Broccolini and Shaved Almonds gf

Truffle Chicken Breast with Sautéed Mushroom Risotto
and Asparagus gf

Sides for the table

Mixed Leaves with Vine Ripened Tomato's and Pickled Red Onions
Shoe String Chips with Tarragon Mayonnaise

Dessert

Praline Crusted Choux Pastry with Hazelnut and Chocolate Mousse

Soft Lemon Meringue, Vanilla Short Bread and Crispy Textures and Fresh Raspberries agf

Slow Roasted Spiced Pineapple, with Lime Friand, White Chocolate Crumble and Coconut Cream agf

Selection of Two Cheeses with Lavosh Bread and Apple Chutney agf

We are happy to provide guests on the day with our full vegetarian menu.
All dietary requirements can be accommodated with prior notice.
Alchemy Meats are Halal certified

EXAMPLE SIT DOWN FUNCTION MENU | 10 - 120 People

2 COURSE \$78 | 3 COURSE \$98 | Sample menu only

Choice Menu for groups less than 40
41 above is alternative drop of 2-3 from below

MENU B

Artisan Bread with Whipped Butter

Entrée

Scallops with Smoked Pancetta, Lentils, Marjoram, Artichoke Foam and Porcini Crumbs gf

Blue Cheese Risotto with Grilled Radicchio and First Press Honey gf

Duck Terrine with Cherry Compote and Spiced Walnut Bread agf

½ dozen Oysters Natural, Vodka Lime and Cracked Black Pepper gf

Main

Lamb Loin with Eggplant Caviar, Zucchini Flower, Black Olives, Yoghurt and Braised Lamb Shoulder Jus agf

Salmon with Caper, Lemon Butter, Asparagus and Sautéed New Potato Salad gf

Blue Eye Cod with Braised Cannellini Beans, Chorizo Sausage, Broccolini and Shaved Almonds gf

Braised Beef Cheeks with Bacon Lardons, Confit Shallots, Button Mushrooms and Creamy Mash gf

Sides for the table

Mixed Leaves with Vine Ripened Tomatoes and Pickled Red Onions

Shoe String Chips with Tarragon Mayonnaise

Dessert

Chocolate Marbre with Honey Comb and Double Vanilla Ice Cream agf

Soft Set Vanilla Panna Cotta with Summer Fruits, Candied Ginger
and Mint agf

Cherry Nougat Glace with Almond Praline and Dark Chocolate Foam gf

Selection of Two Cheeses with Lavosh Bread and Apple Chutney agf

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AGF- available gluten free, please advice wait staff.

6 course \$132pp | 6 course \$197 pp with Matching Wines sample menu

DEGUSTATION MENU

Sesame Cured Salmon with Fermented Daikon, Black Garlic and Miso
Egg Roll

Ocean Eight Pinot Gris, Morning Peninsula VIC

Soft Shelled Crab with Harissa and Lime
Kaesler Old Wine Semillon, Barossa, SA

Scallops with Smoked Pancetta, Lentils, Marjoram, Jerusalem Artichoke Foam and Porcini Crumbs
Nautilus Chardonnay, Marlborough NZ

Pork Belly with Mushroom Celeriac Remoulade and Crumbled
Black Pudding

Terra Sancta Pinot Noir, Central Otago NZ

Spiced Duck with Shiitake Mushrooms, Roasted Pumpkin, Bok Choi, Tamarind and Ginger Sauce
Heathcote 'Mail Coach' Shiraz, Heathcote VIC

Soft Lemon Curd with Fresh Raspberries, Short Bread Crumble and
Meringue Textures

Vasse Felix Cane Cut Semillon, Margaret River

VEGETARIAN and Vegan SAMPLE

Warm Marinated Mixed Olives with Gazpacho Dressing gf av

6

Crumbed Stuffed Green Olives with Manchego and Pepper Aioli

9

Crispy Halloumi with Red Pepper Aioli gf

13

Shiitake Mushrooms, Roasted Pumpkin, Bok Choi,

Tamarind and Ginger Sauce gf av

22/34

Trofie Pasta with Pesto, Truffle Pecorino, Broccolini and Zucchini Flowers

32/43

Blue Cheese Risotto with Grilled Radicchio and First Press Honey gf

32/43

Pearl Couscous with Asparagus, Swiss Brown Mushrooms

and Mustard Seeds av

21/33

Spring Vegetables with Tomato Compote and Zucchini Flowers gf av

34

Sides

13

Mixed Leaves with Vine Tomatoes and Pickled Red Onions gf

Shoe String Chips with Tarragon Mayonnaise gf

Mashed Potatoes with Truffle Oil gf

Spring Vegetables with Garlic Butter and Herbs gf

GF- Gluten Free. AGF- Can be made to accommodate Gluten Free.

AV – Can be adjusted to vegan

Please speak with your waiter for all dietary requirements.

WEDDING PACKAGES

WEDDING PACKAGE 1 - FRIDAY & SATURDAY EVENING FROM 6PM (& Sunday evening prior to a public holiday)

Please note access to the restaurant is from 6pm only.

Wedding Dinner 1 inclusive of:

Premium canapés on arrival for 45min
 Event menu comprising entrée, main, dessert, side dishes and coffee (served as alternative drop)
 Beverage package for **5 hour** duration 6pm-11pm.
2 cocktails on arrival from list provided
 Meals for band/DJ/ photographer up to 4 main meals max
 Table Clothes

\$260pp

Wedding Dinner 2 inclusive of:

Premium canapés on arrival for 45min
 Event menu comprising entrée, main, side dishes and coffee (served as alternative drop)
 Beverage package for **4 hour** duration 6pm-11pm.
1 cocktails on arrival from list provided
 Meals for band/DJ/ photographer up to 4 main meals max
 Table Clothes

\$220pp

Minimum Spend

Please note that an agreed minimum spend is applicable on Wedding Bookings. If this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card given on confirmation or taken out of the holding deposit. Restaurant can be hired for a maximum of 6 hrs only. All Credit Cards incur a 2%fee.

Service fee will apply of \$400 added to total bill at end of night. (this does not form part of minimum spend)

Time of year	Minimum spend
January - Feb	\$10,000
March- October	\$14,000
November	POA
December	POA

If you wish to hire the Courtyard Area for your ceremony it is a flat hire fee of \$3,000.00 for 1 hour.
 This includes chairs for up to 40 guest, a table for signing of documents.

RECOMMENDED SUPPLIERS

Furniture & Themeing, Event Styling

Epic Empire

Samantha Hayes
0404 077 954
www.epicempire.com.au

Valiant Hire

07 3859 8500
www.valiant.com.au

Neals Hire

07)32087777
153 North Rd, Underwood 4119
www.nealshire.com.au

Event Styling Crew

hello@eventstylingcrew.com.au
www.eventstylingcrew.com.au

White + White weddings + events

Danielle White
0411074154
www.whitewhite.com.au

Cake Maker

Cakes by Judy C

07 3366 9111
www.cakesbyjudyc.com.au

Vanilla Pod Cakes

enquire@vanillapod.com.au
www.vanillapod.com.au

Cake That!

www.cakethat.com.au
sarahjane@cakethat.com.au

Petal & Peach

www.petalandpeach.com.au
hello@petalandpeach.com.au

Photography

Jarvis Archer

0478823220
www.jarvisarcher.com.au

Entertainment

Gas Grooves

Tony Niotakis
0432 674 940
www.gasgrooves.com

Chris Palmer

0409613 045
chrispalmer.com.au

Shark & Wine

Elissa Finn
0423 978 580
ejane.finn@hotmail.com

Flowers

The Lush Lilly

www.thelushlilly.com.au
(07) 3843 5400

Wild At Heart Flowers

www.wildatheartflowers.com.au
info@wildatheartflowers.com.au
0438114964

Audio Visual

AV-IT Audio Visual
All needs relating to Corporate Events
(07) 3314 8552
0421077143

TERMS AND CONDITIONS

1. Alchemy Restaurant and Bar will provide your function/event with all bar staff and Waiter/Waitress to circulate with food.
2. Credit Card details are required to secure large bookings/events with Alchemy. No deposit is necessary, however, pre-payments can be made at any time via invoice or credit card. 1.5% credit card fee will apply.
3. **Exclusive Space Hire:**
There is a hire charge for exclusive events. Based on a minimum spend. Please note when booking restaurant the maximum time of hire the venue for lunch is from 12-4pm for dinner is 6-11.30pm. If you are to go over this time you will incur an additional charge. Only by prior agreement by management can time go over. Please speak with event organiser for additional charge.
4. **Dress Code:**
Alchemy Restaurant has a dress code policy: All Guests should be neatly attired at all times. Management reserve the right to refuse entry.
5. **Rights:**
We reserve the right to remove from the premises any person behaving in an irresponsible manner. No food or beverage is permitted into the premises unless prior permission has been obtained.
6. **Cancellation:**
If less than 30 days' notice of cancellation is given management has the right to charge full minimum spend. All cancellations must be in writing.
Payment:
Final payment must be made at the completion of the function and please note the Alchemy Restaurant does not accept personal cheques. (if payment is not made on the day Alchemy has a right to charge any additional administration fees.) All credit cards will have a 1.5% service charge. Please note, Alchemy charges a minimum spend. Should you not reach your minimum spend on the day, Alchemy has no obligation to provide you any further service or stock in lieu of the shortfall. Difference of minimum spend will be a room hire.
7. **Final Numbers:**
Final numbers must be confirmed 72 hours prior to the function date. This number can be decreased or increased however the number confirmed at the 72 hours prior is the minimum amount that will be charged, any increase to this minimum number must be paid for at the completion of the function.
Note - certain days of the week require a minimum number of guest spend. You will be charged based on this spend. In addition, to ensure that your function runs smoothly and efficiently a guest list is advisable.
8. **Loss or Damage to Property:**
Clients are responsible for any and all damages caused during the function, by any guests or any other persons attending the function. Alchemy Restaurant does not accept responsibility for any loss or damage of property or equipment left at the restaurant before, during or after the function. The Client is expected to conduct the function in a legal and responsible manner. The client is responsible for the conduct of its guests and invitees. The client is responsible, and will be charged for, all damages that occur to the restaurant, its property or its staff.
9. **Props/Equipment Deliveries:**
If the client requires equipment, props etc to be delivered to Alchemy Restaurant this must be arranged with the function and event co-ordinator prior to the confirmed date and they must be delivered to the designated area. The client is responsible for delivery and collection of any external props / equipment. Alchemy Restaurant accepts no responsibility for any damage or loss of property caused during delivery.

TERMS AND CONDITIONS *Cont.*

1. **Responsible Service of Alcohol: NO SMOKING**

Alchemy Restaurant and Bar is a Responsible Service of Alcohol venue. Due to this reason we can not accept for guest to stay in venue past the 6 hours of a dinner service or 4 hours of a lunch. Service of alcohol is at the discretion of the bar attendants. Smoking is not allowed in the premise or within 4 meters of main door.

2. **Pricing:**

All prices in this event media kit are subject to change at the discretion of Alchemy Restaurant and Bar. All pre-paid events will be honoured in the event of price fluctuation.

3. If for any reason Alchemy Restaurant is required to have excessive cleaning of the bathrooms or restaurant due to illness we will charge the function a cleaning fee of no more then \$400.

4. **EFT and Accounts:**

All eft payments can be made 1 week in advance of minimum spend. Please request an invoice if you wish to EFT Alchemy Restaurant and Bar Pty trading as Alchemy Restaurant and Bar. If your account is not paid within 7 working days Alchemy has a right to charge 5% admin fee for follow up. Any account past 2 weeks will be subject to further cost collections

5. Any Group function that is more then 200 guest will be subject to security fee at the cost of the group not Alchemy.

6. Full payment of all events must be paid within the month of the event. Should this not happen you will be subject to admistration fees by Alchemy.

We look forward to working closely with you to ensure your event is as success.

ALCHEMY BOOKING CONFIRMATION SHEET:

I agree to the terms & conditions

Full Name:

Position:

Address Details:

Mobile Number:

Company / Function Name:

Date of Function / /

Guests Arrive:

AM/PM

Signature:

Number of Guest:

Room: Private, Main, Courtyard, Bar

Minimum Spend Quoted:

DEPOSIT AUTHORISATION

Type of Card AMEX BANKCARD VISA MASTERCARD DINERS

Name of Cardholder:

Credit Card Number

Expiry Date:

Four Digit Security Code: (Amex Only)

Three Digit Security Code: (VC / BC / MC)

(on the reverse of your card the last three digits displayed in the signature panel)

Signature: