

The Fox

FUNCTION PACKAGE



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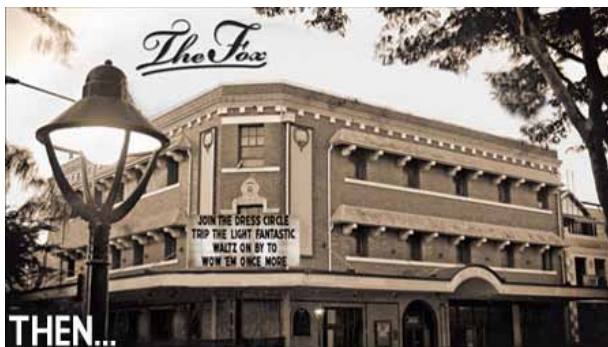
THE FOX HISTORY

The Fox, formerly The Terminus Hotel, was originally constructed in the late 1800's and then extensively rebuilt following a fire in the 1920's. The hotel has a lively history being one of the first hotels built in Brisbane and has, at various stages, been an accommodation venue, a watering hotel for thirsty dock workers and a backpacker hostel.

Having undergone a full renovation, today The Fox Hotel offers a stylish multi-purpose venue. Tastefully decorated with an art deco undertone, the hotel reflects the influence of the Al Capone era featuring magnificent marble bars, alabaster lighting and spectacular lead crystal chandeliers!

Located just 5 minutes walk from the CBD and nestled amongst the Cultural Precinct on Brisbane's Southbank, The Fox is one of Brisbane's premier hotels offering extensive function facilities catering for events from 10 to 1400 guests.

Offering 3 levels of bars and restaurants and merging intimate 1920's glamour with contemporary furnishings The Fox is the perfect destination for all occasions! The possibilities are endless...



Hotel Terminus 1894



The Fox Hotel 2011

VENUE CAPACITY

ROOM	MAXIMUM CAPACITIES			
	COCKTAIL	BANQUET	THEATRE	BOARDROOM
Rooftop Bar	360	-	-	-
Al Capone Bar [^]	150	80	100	34
Flapper Lounge [^]	80	40	60	30
Genovese / Lucchese Lounges [^]	30 each	-	24 each	10 each
Gambino / Speakeasy Lounges [^]	40 each	20 each	30 each	16/24
Five Families Floor	300	-	-	-
Jo Di Maggio	30	-	20	-
The Fox BBQ & Smokehouse Restaurant	120	120*	80	-
Main Bar with Atrium	500	-	-	-
Entire Venue	1500	-	-	-

[^] Combination of these rooms makes up the Five Families Floor

* Inside and outside tables

FUNCTION AREAS

The Fox Rooftop

The Rooftop Bar showcases stunning views over Brisbane City's skyline. Tall marble top benches, leather stools and couches allow the view to be taken in from every seat. The elegant 7 metre marble bar is nothing short of spectacular and will kick off the night in style.



- House music
- Live DJ
- City views
- 2 Bars
- Bathrooms
- Disabled access
- DOSA

Al Capone

The Al Capone Bar is the embodiment of glamour and elegance. Dressed with a 1920's feel featuring chesterfield lounges and ottomans, low set marble tables, chiffon draping and striking chandeliers evoke an air of prestige.



- Private bar
- Bathrooms
- Air conditioned
- iPod compatible
- (or supply own DJ/Band)
- 2 Plasma screens
- Microphone available
- Disabled access

FUNCTION AREAS

Flapper Lounge

The Flapper Lounge flaunts chic sophistication. With Juliet balconies gazing into the shimmering chandeliers and overlooking the Atrium Bar the Flapper Lounge will never cease to impress.



- Private bar
- Bathrooms
- Air conditioned
- iPod compatible
- (or supply own DJ/Band)
- 2 Plasma screens
- Microphone available
- Disabled access

Genovese / Lucchese Lounges

Adjoining the Flapper Lounge and Al Capone Bar these rooms are designed for small groups. Furnished with chesterfield lounges and ottomans these rooms can either be hired in conjunction with the Flapper Lounge and Al Capone Bar or as a private function area.



- Private waiter
- Bathroom (Genovese only)
- House music
- Air conditioned
- Plasma screen
- iPod compatible

FUNCTION AREAS

Gambino / Speakeasy Lounges

These sophisticated lounges can be booked in addition to the Al Capone Bar and Flapper Lounge offering extra space for larger events.



- Air conditioned
- Disabled access
- House music
- Bathroom
- iPod compatible

Jo Di Maggio

Jo Di Maggio is an intimate room with tall marble top benches, stools and modern wooden finishing's. Looking out to the Atrium Bar provides this room with the same ambiance as the main bar whilst enjoying the night in private.



- Private bar
- Pool table
- Plasma screen
- House music
- Air conditioned
- Disabled access

FOXY PLATTERS 50 portions per platter

- Tapas** **\$55.00**
Garlic Turkish and salted flat breads [v] w/ spicy baked capsicum dip [v], macadamia and rocket pesto dip [v], pumpkin and fetta dip [v] served w/ Spanish green olives [v g/f], chorizo, marinated feta [v g/f]
- The Herbivore** **\$60.00**
Spinach and cheese parcel [v], rice paper rolls [v/gf], mozzarella sticks w/ napoli [v], spicy pumpkin dip [v], guacamole w/ warmed corn chips [v/gf] and vegetables skewers w/ pesto [v/gf]
- BBQ Favourites** **\$70.00**
Mini steak burgers w/ onion and mustard aioli, chicken sausages on skewers, garlic and thyme marinated beef skewers and char grilled, cajun dusted fish skewers and beer battered fries w/ garlic aioli [v]
- The Italian Job** **\$75.00**
Veal and salami meat balls w/ napoli, mushroom and white truffle arancini [v], grilled eggplant and pimento marinated w/ garlic olive oil and oregano [v], little chicken parmigiana, rosemary and sea salt pizza pieces [v]
- Yum Cha Experience** **\$75.00**
Fried prawn wonton, vegetarian spring rolls [v], pork shui mi and beef dim sim served on rice noodle, Asian salad w/ sake soy, Japanese mayo and sweet chilli
- Hey Amigo!** **\$75.00**
Warm corn chips w/ guacamole [v/gf], chilli beef and bean dip [gf], crispy spicy potato skins w/ sour cream [v], fried chicken wings w/ spicy mango salsa [gf]
- Aussie's Most Wanted** **\$75.00**
Mini beef pies, little dagwood dogs, sausage rolls, mini hot dogs in rolls, beer battered potato wedges w/ chilli salt and sour cream [v]
- The Daily Catch** **\$75.00**
Crumbed whiting, salt and pepper squid, prawn cutlets, beer battered fish w/ caper and dill aioli, cocktail sauce and lemon
- Sweet Indulgence** **\$65.00**
Vodka jelly shots, chocolate ganache tarts, white chocolate mud cake slices and fresh strawberries w/ chocolate sauce
- Say Cheese** **\$65.00**
Selected Australian cheeses w/ dried fruits and crackers

FOXY BOXES

Minimum 30 of each flavour required

Please select from the list below

\$6.50 each

- Hokkien noodles wok tossed w/ chicken, prawns, Asian vegetables and ginger garlic soy
- Roast Pumpkin, feta and sugar snap pea salad w/ balsamic reduction [v]
- Salt and pepper squid w/ wild rocket, lime aioli, lemon
- Thai Beef salad w/ glass noodles [g/f]
- Beer battered fish and chips w/ caper and dill aioli, lemon
- Rigatoni w/ pesto vegetables [v]
- Veal and salami meatballs w/ napoli, parmesan
- Butter chicken w/ basmati rice, riata
- Lamb madras w/ basmati rice, chutney
- Vegetable korma w/ basmati rice, dahl [v/gf]

FOXY CANAPES

Delicate bites with a touch of elegance

Minimum 30 guests

4 piece canapé selection	\$14.00 per person
8 piece canapé selection	\$28.00 per person
16 piece canapé selection	\$48.00 per person

Cold

Ciabiatta crostini w/ bocconcini, olive tapenade, basil salsa [v]
Vegetable rice paper roll w/ coriander chilli syrup [v g/f]
Smoked chicken breast w/ pimento and pesto on toasted brioche
Petit sour dough roll w/ king prawn salad, aioli
Smoked salmon frittata w/ baby herbs, crème fraiche [gf]
King prawn and chicken rice paper roll w/ coriander chilli syrup]
Antipasto tart w/ feta, olive tapenade [v]
Potato rosti w/ charred beef fillet and caramelised onion jam [g/f]

Hot

Three mushroom, pecorino and sage tartlet [v]
Pork belly w/ apple balsamic
Fried mozzarella sticks w/ napoli [v]
Lamb kofta w/ minted yoghurt [gf]
Beer battered king prawn w/ chilli salt and garlic aioli
QLD butternut pumpkin soup shot w/ olive grissini [v]
Mushroom and thyme arancini w/ aioli [v]
Spinach, ricotta and candied onion tartlet [v]
Little eye fillet burger w/ caramelised onion and garlic aioli
Crumbed whiting fillet w/ tartare and lemon
Leek and cheese puff pastry [v]
Southern fried chicken w/ garlic aioli
Char grilled beef skewer w/ horseradish aioli

Dessert

White chocolate mud cake square
Fresh strawberry skewer w/ chocolate
Vodka jelly shot
Chocolate ganache tarts

FOXOY BUFFET

Minimum 30 guests

Make Your Own Burger Buffet

\$13.50 per person

Off The Grill

100% beef patties

Vegetable patties w/ chickpea, potato, corn and carrot [v]

Chicken breast [gf]

Salad Bar

Iceberg lettuce

Beetroot

Pineapple

Sliced cheese

Tomato relish

Aioli

Selected sauces

Sesame rolls

Buffet Additions

Live chef

\$2.50 per person

Add fries

\$2.50 per person

Add bacon

\$1.50 per person

FOX BUFFET

Continued...

Minimum 30 guests

The Dinner Buffet

\$49.50 per person

Antipasto

Warm ciabiatta rolls and butter [v]

Char grilled vegetable selection w/ marinated feta, olives [v/gf]

Truss tomato w/ bocconcini and basil [v/gf]

Smoked salmon w/ capers and red onion salsa [gf]

Salads

Caramelised pumpkin, mixed leaves, pine nuts and basil pesto w/ balsamic dressing [v/gf]

The Fox Thai coleslaw w/ wombok, carrot, shallot and mint [v/gf]

Caesar salad w/ garlic crostini, shaved parmesan and crisp bacon pieces

Main Selection

Charred lamb fillet w/ rosemary, caramelised red onion and roasted chats

Southern fried chicken wings w/ chilli and lime [gf]

Grilled salmon fillet w/ baby spinach and caper butter [gf]

Whole market fish w/ Asian flavours [gf]

Rare roasted sirloin w/ garlic crust, horseradish aioli, wild rocket

Vegetable Lasagne layered w/ spinach ricotta, grilled vegetables, béchamel

(30-50 people please select 3 choices from Main Selection)

(50+ please select 5 choices from Main Selection)

Dessert

Selected Australian cheeses w/ dried fruits and crackers [gf]

White chocolate mud cake w/ berry compote

Individual Pavlova w/ seasonal fresh fruit, vanilla cream, mango coulis

Baked Chocolate and honeycomb cheesecake w/ Chantilly cream

Seafood Additions

Natural Oysters w/ shallot dressing, lemon [gf]

\$7.00 per person

King prawns in the shell w/ lemon, lime and sauces [gf]

\$8.00 per person

FOXILICIOUS SEATED

Minimum 30 guests

*All set menus are served w/ warm Ciabiatta rolls and butter
Alternative serve available at \$3.00 per person per course*

Entrée and Main	\$49.00 per person
Main and Dessert	\$46.00 per person
3 course	\$60.00 per person

Please choose one from each course

Entree

Forest mushroom tart w/ leeks, verjuice and pecorino [v]
Peking duck layered w/ crisp won ton, cucumber, chilli, shallot and hoi sin salad [gf]
Salad of asparagus and Persian feta w/ prosciutto and lemon thyme dressing [gf]
Confit of trout w/ parsley oil, baby leaves and salmon pearl [gf]
Roasted tomato and goats curd tartlet w/ olive oil and sticky balsamic [v]
Rare roasted lamb loin w/ minted pea torte and tomato relish [gf]
Blue swimmer crab ravioli w/ seared scallops, braised leeks and buttered spinach
King prawns marinated w/ peri peri rub, cucumber salad and minted garlic yoghurt

Main

Crisp skin trout w/ herbed kipfler potatoes, roasted tress cherry tomato and sautéed asparagus [gf]
Lamb rump, Corn fed chicken breast roasted w/ pancetta, braised baby fennel and olive and kipfler salad [gf]
Snapper fillet pan seared w/ king prawn caponatta, crisp prosciutto and red wine butter
MSA rib fillet slow roasted w/ seasonal vegetables, garlic confit and béarnaise
Vegetable lasagne layered w/ baby spinach, ricotta, grilled vegetables, parmesan and béchamel [v]
Risotto w/ wild mushroom, baby herbs, asparagus [v/gf]
Caramelised pumpkin, feta and pesto ravioli served on baby spinach w/ buerre blanc [v]

Dessert

Selected Australian cheeses, dried fruits, lavosh and quince [gf]
Lemon meringue tart, berry compote and double cream
White chocolate mud cake w/ bitter chocolate sauce, pure cream and raspberries
Tiramisu w/ chocolate coated coffee beans
Baked chocolate and honeycomb cheesecake w/ chantilly cream
Individual pavlova's w/ seasonal fresh fruits, vanilla cream and mango coulis
Gourmet nut and caramel torte w/ chocolate ganache [gf]
Sticky date pudding w/ butterscotch sauce and pure cream

**Special Dietary meals are available on request. Additional charges may apply

FOX CONFERENCE

Brewed Coffee and Tea Selection	\$3.00 per person
Morning Tea or Afternoon Tea Served w/ tea and coffee Chef's selection muffin, housemade cookies and seasonal fruit	\$8.00 per person
Lunch Buffet	\$15.00 per person
Deli Choice Buffet Organic spinach, herb and parmesan frittata [v] Crusty rolls, ciabiatta and rye breads [v] Rare roast beef, smoked ham, poached chicken breast and salami Grilled vegetables and marinated olives [v] Aioli, relishes and mustards Australian cheese selection [v]	
Room Hire Includes Iced Water and Mints, Plasma Screen and connection cables for laptop	POA
Flip Chart with Markers	\$40.00 per day
Projector Screen	\$120.00 per day
Projector	\$120.00 per day
Whiteboard with Markers	\$40.00 per day

BEVERAGE PACKAGES

Minimum 30 guests

Standard Beverage

INCLUDING

Stoney Peak Sparkling Brut

Stoney Peak Chardonnay

Stoney Peak Shiraz Cabernet

Domestic Draught Beer

Soft Drink

Selection of Juices

2hrs \$28.00 per person

3hrs \$39.00 per person

4hrs \$45.00 per person

Superior Beverage

INCLUDING

Rothbury Sparkling Brut

Rothbury Semillion Sauv Blanc

Rothbury Cabernet Merlot

Domestic and Imported Draught Beer

Soft Drink

Selection of Juices

2hrs \$32.00 per person

3hrs \$43.00 per person

4hrs \$49.00 per person

Premium Beverage

INCLUDING

Rothbury Sparkling Brut

Rothbury Semillion Sauv Blanc

Rothbury Cabernet Merlot

Domestic and Import Draught Beers

Basic Spirits

Soft Drink

Selection of Juices

2hrs (only) \$42.00 per person

BEVERAGE PACKAGES EXTRAS

Beer Upgrade

Flapper Room Standard Package Upgrade \$4.00 per person

*Draught beer is not available in the Flapper Lounge. For Standard Beverage Packages this upgrade is compulsory. For Superior and Premium Beverage Packages, only the Imported Stubbies Upgrade is optional.

Imported Stubbies Upgrade \$6.00 per person

[Not valid with Standard Package]

Champagne on Arrival

Chandon NV Sparkling \$8.50 per person

Moet and Chandon NV Champagne \$18.50 per person

Cocktail on Arrival

Choose a signature cocktail to greet your guests \$16.00 per person

*Please talk to your function coordinator for selections

Spirits Tab

Add a Spirits Tab to your beverage package for those guests who don't drink beer and wine

\$5.00 per person

[eg. 30 guests pay \$150 and have a separate bar tab equalling \$150 for spirits]

We are more than happy to tailor make your beverage package if you want something a little different.

**Please note, the above package inclusions are subject to beverage availability and The Fox has the right to change without notice.

SOMETHING EXTRA

Cakes

Cakeage

Cut and served on a platter to your guests

\$1.50 per person

Cut, individually plated and served w/ pure cream

\$3.00 per person

Delivery

\$15.00

Decorations

Balloons

Choice of coloured metallic balloons

50 Single w/ string

\$100.00

(Maximum balloon order 150)

Bunch of 5 weighted balloons

\$15.00 each

Printed Balloons [e.g. 21st, 30th, 40th]

\$4.50 each

[in conjunction with other balloon package only]

** Rooftop events can only have weighted balloons



Parking and Transport

The closest parking is the Brisbane Convention Centre @ approximately \$13/day. Alternatively there is Brisbane City Council metered parking in the surrounding streets. The Cultural Centre Bus Way and South Brisbane Train Station are a 50m walk from The Fox and have regular services.

For time tables please visit www.translink.com.au

Accommodation

Central West End Apartments is the closest accommodation complex to the Fox Hotel.

For bookings please visit www.centralwestend.com.au

or contact **07 3011 8333**.

Special hotel rates apply: Quote: The Fox Hotel.