



# FUNCTIONS

# WELCOME

THE COLMSLIE HOTEL

## OUR VENUE AT A GLANCE

### STATE OF THE ART SPACES

9+ EVENT SPACES

### SMALL & LARGE EVENTS

10 TO 300+ PEOPLE

### PREMIUM PACKAGES

FOOD & BEVERAGES

### THE PERFECT STAY

49 HOTEL SUITES

### DRIVE RIGHT IN

OVER 100 FREE CARPARKS

**WE'RE HERE TO HELP**  
DEDICATED EVENT MANAGER

**Welcome to The Colmslie Hotel**, where your special moments become extraordinary memories! This functions package shows off our versatile array of beautifully appointed rooms and spaces, tailored to suit a myriad of events. Whether you're planning a corporate conference, a dream wedding, or a lively celebration, we have the perfect setting for you. Our comprehensive packages are designed to make your day seamless and unforgettable, featuring customisable options to suit your unique preferences.



To enquire for your next event, please contact our functions team at [colmslie-functions@mcguireshotels.com.au](mailto:colmslie-functions@mcguireshotels.com.au). Our dedicated event staff are here to guide you every step of the way, ensuring your event exceeds expectations. Should you have any questions or special requests, feel free to reach out – your vision is our priority. Come, celebrate, and let us make your day the best it can be at The Colmslie Hotel.

## The Gateway Rooms

### PERFECT FOR CELEBRATIONS OF EVERY SIZE!

Meet the Gateway Room - your go-to for any event! From **big parties** to **important conferences**, this versatile indoor space can be set up to perfectly accommodate your group, whether that's a **sit down dinner or cocktail party for up to 250 people**. It's a comfortable setting with all the modern tech you need to make your event a success.

#### Features:

- EXCLUSIVE SPACE
- PRIVATE BAR
- AUDIO VISUAL EQUIPMENT
- SOUND PROOF WALLS
- LIFT ACCESS
- GRAND STAIRCASE
- PRIVATE LOBBY

#### Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	M <sup>2</sup>
EAST	60	70	150	120	50	-	30	90m <sup>2</sup>
WEST	70	80	200	150	50	-	30	90m <sup>2</sup>
MEETING 1	40	50	60	70	30	20	16	58.5m <sup>2</sup>
MEETING 2	32	40	50	60	20	20	16	58.5m <sup>2</sup>
MEETING 3	40	50	60	70	30	20	16	58.5m <sup>2</sup>
MEETING 4	40	50	60	70	20	20	16	58.5m <sup>2</sup>
COMBINED	110	150	350	200	100	-	-	220m <sup>2</sup>



## The Brosnan Room

**PERFECT FOR BUSINESS AND PLEASURE!**

Welcome to the Brosnan Room! This charming indoor space is perfect for events up to 130 people, helping you create lasting memories. It's a truly versatile venue, great for **birthdays, celebrations, or corporate gatherings.**

### Features:

- EXCLUSIVE SPACE
- AUDIO VISUAL EQUIPMENT
- PRIVATE BAR
- STATE OF THE ART SOUND
- LIFT ACCESS
- PRIVATE BATHROOMS

### Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	M <sup>2</sup>
<b>BROSNAN</b>	70	90	130	100	40	30	30	110m <sup>2</sup>



## The Catalina Room

**PERFECT FOR BUSINESS AND PLEASURE!**

Discover The Catalina Rooms, perfect for smaller and intimate events of up to 130 people. Designed for versatility, these rooms are ideal for **corporate meetings** and seamlessly adapt to any occasion or celebration!

### Features:

- EXCLUSIVE SPACE
- AUDIO VISUAL EQUIPMENT
- PRIVATE BAR
- STATE OF THE ART SOUND

### Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	M <sup>2</sup>
<b>EAST</b>	30	40	50	30	20	15	16	88m <sup>2</sup>
<b>WEST</b>	40	50	60	50	30	20	16	99m <sup>2</sup>
<b>COMBINED</b>	60	70	130	120	40	30	30	187m <sup>2</sup>

## Private Dining Rooms

**PERFECT FOR SOMETHING MORE EXCLUSIVE!**

Our Private Dining Rooms offer a soundproof, secluded space that's perfect for **business breakfasts, formal private dinners, or heartfelt celebrations of life**, ensuring an intimate and undisturbed experience.

### Features:

- SOUND PROOF AREA
- AUDIO VISUAL EQUIPMENT

### Capacity:

	CABARET	BANQUET	COCKTAIL	THEATRE	CLASS	U-SHAPE	BOARDROOM	M <sup>2</sup>
PRIVATE ROOM 1	-	-	30	30	-	-	15	35m <sup>2</sup>
PRIVATE ROOM 2	-	-	40	40	-	-	15	50m <sup>2</sup>
COMBINED	-	30	90	90	-	15	20	185m <sup>2</sup>



**ROOM HIRE FOR BUSINESS MEETINGS THROUGH THE WEEK  
MINIMUM SPEND FOR LEISURE WEEKEND GUESTS**



## The Restaurant

**PERFECT FOR SIT DOWN DINNERS!**

Our restaurant is the perfect space for **intimate lunches** that stretch into leisurely afternoons, or **elegant dinners** that leave a lasting impression. Enjoy fresh produce and pub classics served alongside cold beers, wines and cocktails.

The restaurant comfortably accommodates groups of all sizes, from **casual group dining** to **large scale celebrations**. Looking for a more exclusive event? The entire restaurant can be booked for your next event!

**Capacity: Groups of 10 - 250**

## Main Bar

**PERFECT FOR SMALL GROUP CELEBRATIONS!**

The Main Bar is the ideal setting for smaller group celebrations! From **casual after-work drinks** to **major birthday celebration**, it's great atmosphere, ample seating, and lush greenery, it's the perfect backdrop for socializing and creating memorable moments.

Hosting a larger event? You can also book the **entire Main Bar exclusively** for bigger celebrations up to 300 guests!

**Capacity:** Groups of 10 - 300



## Beer Garden

**PERFECT FOR ANY OCCASION!**

Welcome to The Beer Garden, our fantastic **outdoor oasis** that's perfect for events of every kind! It's a shared space that truly shines for **smaller group events**. Think **post work celebrations, relaxed get-togethers**, or even more intimate **birthday celebrations**. With its charming atmosphere, plenty of seating, and lush greenery, it's a great spot to socialize and make memories.

Hosting a larger event? You can also book the **entire Beer Garden exclusively** for bigger celebrations up to 150 guests!

**Capacity:** Groups of 10 - 150

## The Tab Room

**PERFECT FOR SOMETHING EXCLUSIVE & FUN!**

Step into the Tab Room, your exclusive retreat for a **relaxed and private gathering**. The heart of the Tab Room features a classic pool table, perfect for friendly competition and entertainment. Enjoy the luxury of your own private bar, ensuring swift and personalized service for you and your guests.

### Features:

- ONE POOL TABLE
- PRIVATE BAR
- PRIVATE AMENITIES

**Capacity:** Groups of 20 - 50

*ONLY AVAILABLE FOR FUNCTIONS AFTER 6PM*



## The Sports Bar

**PERFECT FOR LAID BACK CELEBRATIONS!**

Welcome to the Sporting Bar, the ultimate event space for a **laid-back get-together** or **birthday bash**. Immerse yourself in the vibrant atmosphere, play a round of pool or darts and socialize in a relaxed, casual environment.

### Features:

- FOUR POOL TABLES
- TWO DART BOARDS
- VARIETY OF SEATING

**Capacity:** Groups of 20 - 90

## Kid's Terrace

### PERFECT FOR KIDS BIRTHDAY PARTIES!

Host your next family-friendly event in our Kid's Terrace, perfectly positioned right beside our **outdoor playground**. This vibrant alfresco space is ideal for **kid's birthday parties, milestone celebrations, and casual get-togethers** where the kids can play safely within view while the adults relax.

Enjoy tailored catering options and easy access to indoor facilities. With shaded seating and direct access to the playground, it's the perfect setting for stress-free, all-ages celebrations.

### Capacity: Groups of 10 - 110

*We cannot offer any exclusive hire of the kid's playground.  
Minimum spends apply.*



A close-up photograph of several appetizers on a wooden cutting board. Each appetizer consists of a small piece of toasted bread topped with a slice of smoked salmon, a dollop of white cream cheese, and garnished with fresh green microgreens and a small amount of black caviar. In the background, there are some sliced onions and tomatoes.

# FOOD PACKAGES

## Canapés

Minimum 10 People

6 ITEMS 2 MEAT + 2 SEAFOOD + 2 VEG \$35PP

9 ITEMS 3 MEAT + 3 SEAFOOD + 3 VEG \$50PP

12 ITEMS 4 MEAT + 4 SEAFOOD + 4 VEG \$65PP

### DETAILS

Choose any 6, 9 or 12 menu items.



### MEAT SELECTION:

Chicken romesco tart with feta cheese

Angus beef pattie slider with cheese & tomato relish

Crumbed chicken garlic ball

Peking duck pancake

Grilled rare beef on crispy bread with horseradish cream & parsley <sup>GFO</sup>

Teriyaki chicken skewers with vegetables <sup>GF</sup>

### SEAFOOD SELECTION:

Spiced guacamole & Mooloolaba prawn tart

Moreton bay bug slider

Prawn & Ginger dumpling

Fish taco, crispy battered flathead with tomato salsa & avocado

Natural oyster with homemade mignonette dressing <sup>GF • DF</sup>

Smoked salmon crostini with dill cream & shaved fennel <sup>GFO</sup>

### VEGETABLE SELECTION:

Marinated vegetable tart

Grilled haloumi & rocket slider

Mushroom arancini <sup>GF</sup>

Premium vegetarian spring rolls

Grilled mixed vegetable kebab <sup>GF</sup>

Mixed vegetable money bags

# Platters

### DETAILS

Discover a feast for the senses with our tantalising platters. Contact your Event Manager for expert guidance on selecting the perfect quantity to elevate your event's culinary experience.



### LET'S PARTY PLATTER \$120

Mixed flavour party pies <sup>12</sup>, premium house made sausage rolls <sup>12</sup> & garlic chicken balls <sup>12</sup> served with tomato sauce & aioli

### HOT SEAFOOD PLATTER \$150

Twisted prawn cones <sup>15</sup>, salt & pepper calamari <sup>25</sup>, crispy battered flathead <sup>20</sup> served with tartare sauce & lemon wedges

### PIZZA SLAB \$45 <sup>GFO</sup>

16 Slices, choose one of the flavours below:

- Meatlovers
- Hawaiian
- Camembert Chicken
- Vegetarian
- Cheese

### SLIDERS PLATTER \$150

30 Sliders, 10 of each below:

- Grilled haloumi with roquette <sup>v</sup>
- Angus beef pattie with cheese & tomato relish
- Peri peri chicken with smashed avocado

### VEGETARIAN PLATTER \$120

Mixed vegetable spring rolls <sup>12</sup>, mushroom arancini <sup>12</sup>, spinach & ricotta rolls <sup>12</sup> served with aioli & sweet chilli sauce

### ASSORTED SUSHI PLATTER \$150

60 Sushi Rolls:

Chef's selection of seafood, meat & vegetarian fillings, served with soy sauce & pickle ginger

### SANDWICHES PLATTER \$120 <sup>GFO</sup>

40 Pieces, please select a maximum of 3 listed options:

- Turkish bread with sliced roast beef, Spanish onion & rocket with honey mustard
- Tortilla wrap with seasoned chicken, smashed avocado, mesclun, Spanish onion & carrot
- Egg, Lettuce & Mayo
- Corn Beef & Pickles
- Fresh ham & cheese

### GLUTEN FREE PLATTER \$150 <sup>GF</sup>

Mushroom arancini <sup>15</sup>, Moroccan chicken skewer <sup>15</sup>, beef party pies <sup>15</sup> served with aioli & tomato sauce

### CHARCUTERIE BOARD \$150 <sup>GFO</sup>

Prosciutto, salami, ham, cheddar cheese, camembert cheese, chef's selection of seasonal fruit, grilled vegetables, marinade olives & crackers

### SOMETHING SWEET PLATTER \$100 <sup>GF</sup>

40 Desserts:

Chocolate brownie <sup>GF</sup>  
Strawberry cheesecake <sup>GF</sup>  
Raspberry & blueberry friand <sup>GF</sup>  
Orange & almond loaf <sup>GF • DF</sup>

### SCONE PLATTER \$90

30 Scones:

Buttermilk scone, served with whipped cream & strawberry jam

### SEASONAL FRUIT PLATTER \$100 <sup>GF</sup>

Freshly sliced seasonal fruit platter <sup>50</sup>

### LITTLE PEOPLE PARTY PLATTER \$10 PER CHILD

Minimum 10 Children

Chicken nuggets, fish fingers, cheerios and chips served with tomato sauce

## Buffet

Minimum 30 People

ADULTS - \$75PP  
 KIDS (6-12) - \$45PP  
 KIDS (0-5) - \$15PP

### DETAILS

- Not an all you can eat buffet
- Extra charges will be added to final invoice in the event that extra people arrive
- No takeaway permitted
- Buffet is available for 90 minutes as per our food safety licence



### OUR BUFFET SELECTION & OFFERINGS:

HOT DISHES	ROAST CARVERY	VEGETABLES	SALADS
<i>Choose two below:</i>	<i>Choose one protein below:</i>	<i>Choose two below:</i>	<i>Choose two below:</i>
Beef stroganoff <sup>GF</sup> Chicken cacciatore <sup>GF • DF</sup> Bacon & chorizo penne pasta <sup>GFO</sup> Lemon & garlic butter barramundi <sup>GF</sup>	Mustard roast beef <sup>GF</sup> Roast pork leg with crackle <sup>GF</sup> Roast marinade lamb <sup>GF</sup> Roast honey glazed ham <sup>GF</sup>	Roast vegetables <sup>GF</sup> potato, carrot & pumpkin Steamed rice <sup>GF • V</sup> Steamed seasonal green vegetables with fetta & toasted almond flakes <sup>GF • V</sup> Cauliflower gratin & toasted walnuts <sup>V</sup>	Caesar salad <sup>GF • V</sup> Garden salad <sup>GF • V</sup> Pasta salad <sup>GFO</sup> Coleslaw <sup>GF • V</sup>

**DESSERT:** Seasonal fruit platter & chef's selection of petit fours

Your buffet also includes bread rolls, butter & condiments

### ADD COLD SEAFOOD TO BUFFET:

Make your buffet your own by adding on these delicious cold seafood offerings!

Add Smoked Salmon +\$15pp

Add Cooked Prawns +\$20pp

Add Natural Oysters +\$25pp

## Formal Menu

Minimum 20 People

2 COURSES - \$70PP

3 COURSES - \$80PP

CHOOSE TWO ITEMS PER SECTION,  
SERVED ALTERNATE DROP

### DETAILS

Indulge in sophistication with our formal menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.



### ENTRÉES

**Baked Moroccan Pumpkin Wedges** with paprika yoghurt, roasted pepitas, roquette, red onion & cheesy crisps <sup>V • VNO</sup>

**Japanese Beef Tataki** with spring onion, toasted sesame & ponzu dressing <sup>GF • DF</sup>

**House-made Hot Smoked Salmon Ribbon** with shaved fennel, orange segments & watercress, garlic aioli <sup>GF • DF</sup>

**Italian Prosciutto Salad** with pear, toasted walnut, roquette, olive oil, balsamic glaze & crispy bread <sup>GFO</sup>

### MAINS

**Mixed Wild Mushroom Risotto** served with creamy truffle sauce & peas, topped with parmesan cheese <sup>V • VNO</sup>

**200g Eye Fillet** cooked to medium served with potato gratin, seasonal greens, truss cherry tomatoes & red wine jus <sup>GF</sup>

**Grilled Moroccan Chicken Breast** served with Mediterranean style couscous & house-made Tzatziki

**Confit Duck Maryland** served with potato gratin, green beans, truss cherry tomatoes & red wine jus <sup>GF</sup>

**Baked Japanese Miso Cod** served with steamed rice, Asian greens & teriyaki sauce <sup>GF</sup>

### DESSERTS

**Caramel Sticky Date Cake** topped with salted caramel, served warm with cream & fresh berries

**Warm Apple & Rhubarb Cake** sitting on a moist orange & almond base, topped with a fine crumble, cream & fresh berries <sup>GF • DF</sup>

**Mud Cake** topped with a creamy chocolate rosette sprinkled with dried raspberries, served with cream & fresh berries <sup>DF • VN</sup>

**Petit Four** chef's selection of sweet treats, mix of chocolate, berry and citrus flavours

**Cheese Plate** with smoked cheddar, brie cheese, quince paste, strawberries, dried figs & lavosh <sup>GFO</sup>

## Breakfast

### DETAILS

Elevate your morning event with our breakfast packages!

All packages include a fresh juice, brewed coffee and tea station.



### EXPRESS BREAKFAST \$22PP

*Choose one option below:*

- Ham and cheese toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich
- Smashed avocado on sourdough <sup>∨</sup>
- Croissant with a selection of spreads <sup>∨</sup>
- Bacon and egg burger with cheese & tomato relish <sup>GFO</sup>

### CONTINENTAL BREAKFAST \$28PP

*Choose two options below:*

- Selection of Danish pastries & muffins - 1.5pp
- Individual fruit salads - 1pp
- Fruit and yoghurt parfaits - 1pp
- Cereals with a selection of milks & vanilla yoghurt

### THE SUNRISE SOCIAL \$35PP

*Chef's selection of pastries on arrival - 1pp, plus your choice of one option below:*

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages & tomato relish
- Smashed avocado on toasted sourdough, soft poached egg, roasted mushroom, grilled tomato, roquette, crumbled fetta & toasted walnuts
- Eggs Benedict on toasted sourdough with bacon rasher, wilted spinach and hollandaise sauce

*All dietary options available.*

## Delegates

### Minimum 5 People

For groups under 5 guest, please speak to our Events Manager who will help create a tailored catering package just for you!

### Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



### PICK YOUR PACKAGE:

*All lunch options include an array of soft drink jugs.*

#### FULL DAY DELEGATE - \$55PP

Morning tea and afternoon tea, as well as your choice of one corporate lunch option.

#### HALF DAY DELEGATE - \$45PP

Choice of either morning tea or afternoon tea & your choice of one corporate lunch option.

#### LUNCH ONLY PACKAGE - \$30PP

Your choice of one corporate lunch option, including jugs of soft drink.

#### MORNING TEA OR AFTERNOON TEA - \$17.5PP

Choice of either morning tea or afternoon tea.

#### COFFEE & TEA STATION ONLY - \$6PP

Freshly brewed coffee and a selection of teas. Includes all day replenishing & a selection of milks.

### MORNING TEA / AFTERNOON TEA

Freshly brewed coffee and a selection of teas. Includes all day replenishing and a selection of milks are available. Plus - your choice of **one** of the following:

- Assortment of house-made friands <sup>GF•V</sup>
- Freshly baked scones with jam and cream <sup>V</sup>
- Banana bread <sup>V</sup>
- Seasonal fruit and yoghurt parfait <sup>V</sup>
- Warm jam-filled donuts <sup>V</sup>
- Rocky road <sup>V</sup>
- Assortment of muffins <sup>V</sup>
- Chocolate fudge brownies <sup>GF•V</sup>
- Premium house-made sausage rolls
- Premium party pies

## Delegates

Minimum 5 People

### Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



### CORPORATE LUNCH OPTIONS

Each lunch option includes an array of soft drink jugs.

- **ROAST CARVERY LUNCH**

*Exclusively available from 12pm onwards*

Hot, plated roast carvery with chef's selection of roast meat, served with vegetables, potato bake, gravy, and one bread roll per person. Pre-requested dietary requirements will receive an alternate meal.

- **MAKE YOUR OWN SANDWICH BAR <sup>GFO</sup>** • MINIMUM 10 GUESTS

A selection of gourmet bread, rolls & wraps made fresh with all your favourite fillings.

- **MAKE YOUR OWN BURGER BAR <sup>GFO</sup>** • MINIMUM 10 GUESTS

A selection of salads, beef patties & sauce served with milk bun.

- **MINI BUFFET** • MINIMUM 10 GUESTS

*Includes choice of two hot dishes, two chef's selection salads, steamed vegetables & steamed rice.*

CHICKEN OPTIONS	BEEF OPTIONS	PORK OPTIONS	VEGETARIAN OPTIONS
Chicken cacciatore <sup>GF</sup> Chicken coq au vin <sup>GF</sup>	Beef stroganoff <sup>GF</sup> Beef Ragu <sup>GF</sup>	Bacon & chorizo penne pasta <sup>GFO</sup> Honey Soy Pork <sup>GF</sup>	Vegetarian lasagne Stir fry seasonal vegetables <sup>GF</sup>

*Lunch options continue on the next page.*

## Delegates

*Minimum 5 People*

### Kindly Note:

Our Day Delegate Packages are designed specifically for corporate clients to ensure a seamless and fully catered conference experience.



### CORPORATE LUNCH OPTIONS - CONTINUED.

Each lunch option includes an array of soft drink jugs.

- **PRE ORDER LUNCH**

*Maximum 30 People - Unless Approved by Event Manager*

Pre-order some of our most popular meals from our bistro. Your choice of:

- **CHICKEN SCHNITZEL**  
served with chips & salad
- **CHICKEN CAESAR SALAD** VO • GFO  
baby cos lettuce, garlic croutons, caramelised bacon, shaved parmesan & a poached egg with a creamy Caesar dressing and optional anchovies
- **STEAK SANDWICH** GFO  
grilled rib fillet, cos lettuce, tomato, cucumber, beetroot, caramelised onion, cheese & bbq sauce on toast, served with chips
- **FISH & CHIPS**  
crispy beer battered flathead, served with chips, salad, lemon & tartare
- **12 CHICKEN WINGS**  
our secret spiced wings served with smokey BBQ sauce
- **CHEF'S SELECTION VEGETARIAN / VEGAN MEAL**  
chef's choice of vegan meal based on the best current seasonal ingredients

## We cater to all!

We understand dietaries are a big deal! We can cater for guest's dietary requirements, including:

- Medically diagnosed allergies or intolerances (e.g. coeliac, nut allergy, lactose intolerance)
- Religious or cultural dietary needs (e.g. Halal, Kosher\*)
- Vegetarian and vegan preferences

To ensure a high standard of service and food safety, we kindly advise that we do not accommodate lifestyle choices or personal preferences (e.g. keto, paleo, low-carb, dislikes, etc.) as part of our formal catering commitments.

Please ensure all confirmed dietary requirements are submitted no later than 2 weeks prior to the event, so our chefs can prepare accordingly.

*\*Note: While we do our best, strict Kosher meals may require external catering and incur additional charges.*

### DIETARIES KEY:

All dietary requirements can be accommodated for. For details on unlisted dietaries, please speak to your Events Manager.

**V** - Vegetarian

**VN** - Vegan

**GF** - Gluten Free

**DF** - Dairy Free

**VO** - Vegetarian Option

**VNO** - Vegan Option

**GFO** - Gluten Free Option

**DFO** - Dairy Free Option





**DRINK  
PACKAGES**

# DRINKS

THE COLMSLIE HOTEL

		2 HOURS	3 HOURS	4 HOURS
<b>CASH BAR</b>	Pay as you go bar service. Prices on request.	N.A.	N.A.	N.A.
<b>BAR TAB</b>	A set bar tab amount that can be used on any combination of beer, wines, spirits and cocktails, ciders and soft drinks.	N.A.	N.A.	N.A.
<b>BRONZE PACKAGE</b>	XXXX Gold, Hahn Super Dry, Hahn Super Dry 3.5, Heineken Zero. Morgans Bay - Sparkling, Semillion Sauvignon Blanc, Cabernet Merlot, Squealing Pig Zero. Soft drinks on tap.	\$34pp	\$44pp	\$57pp
<b>SILVER PACKAGE</b>	XXXX Gold, Hahn Super Dry, Hahn Super Dry 3.5, 150 Lashes, Stone & Wood Pale Ale, Heineken Zero. Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, T'Gallant Rosé, T'Gallant Prosecco, Juliet Moscato, Wynns Gables Chardonnay, Squealing Pig Zero. Wynns Cabernet Sauvignon, Devil(ish) Pinot Noir, Pepperjack Shiraz. Soft drinks on tap.	\$36pp	\$50pp	\$59pp
<b>GOLD PACKAGE</b>	All beers excluding Canadian Club & Dry and international beers. Heineken Zero Stubbies. Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, La Vielle Ferme Rosé, T'Gallant Prosecco, Seppelt Pierlot Brut Cuvée, Juliet Moscato, Wynns Black Label Chardonnay, Squealing Pig Zero. Wynns Cabernet Sauvignon, Devil(ish) Pinot Noir, Pepperjack Shiraz. Soft drinks on tap.	\$44pp	\$57pp	\$70pp

	2 HOURS	3 HOURS	4 HOURS
<p>All beers including Canadian Club &amp; Dry and international beers (<i>excludes Peroni 3.5</i>). Heineken Zero Stubbies.</p>			
<p><b>PLATINUM PACKAGE</b></p> <p>Squealing Pig Sauvignon Blanc, Squealing Pig Pinot Gris, La Vielle Ferme Rosé, T’Gallant Prosecco, Seppelt Pierlot Brut Cuvée, Juliet Moscato, Wynns Black Label Chardonnay, Squealing Pig Zero.</p> <p>Wolf Blass Grey Label Cabernet Sauvignon, Devil(ish) Pinot Noir, Saltram Mamre Brook Shiraz.</p> <p>Soft drinks on tap.</p>	\$52pp	\$67pp	\$77pp

## DRINK PACKAGE ADD ONS & EXTRAS

### ADD AN EXTRA HOUR TO YOUR PACKAGE + \$14pp

Continue the fun! Add an extra hour to your selected drink package. Valid on Bronze - Platinum packages only.

### ADD SPIRITS TO YOUR DRINKS PACKAGE + \$15pp/ph

Something a little extra? Add spirits to your selected drink package. Valid on Bronze - Platinum packages only.

### SOFT DRINKS PACKAGE - \$15pp

All the bubbles! Get unlimited soft drinks for the entire duration of your event. No additional package purchases required.

### JUGS OF SOFT DRINK - \$17.50 per jug

Something a little smaller? Add on a jug (or a few) of your favourite juice or soft drink. Pending product availability.

## DRINK PACKAGE DETAILS & CONDITIONS

All listed alcohol offerings within drinks packages are pending product availability.

All Bar Tabs set up during the event must be paid once closed off onsite.

We do not post invoice any bar tabs unless approved by your Event Manager prior.

The image features two rectangular wicker baskets hanging from the ceiling. The basket in the foreground is a solid, dark brown wicker with a rope handle on its left side. The basket behind it is a lighter, tan-colored wicker with a lattice-like pattern and a square cutout at the bottom. The background is a bright, blurred indoor space with green plants and a window. The text "EXTRAS & DETAILS" is overlaid in the center in a large, white, bold, sans-serif font.

**EXTRAS &  
DETAILS**

# EXTRAS

## CAKEAGE:

Want to bring your own cake? No worries at all! We provide several cakeage options:

### OPTION 1: \$1 PER PERSON

We will store your cake before and after the event, cut and serve your cake on a platter.

### OPTION 2: \$4 PER PERSON

We will store your cake before and after the event, cut and plate your cake individually with strawberries and cream.

### OPTION 3: NO COST

No cake storage before or after the event is approved, we will provide a knife, side plates and spoons for you to serve the cake for your party.

**All cakes must be picked up no later than 11am the following day.**



## CORPORATE ROOM INCLUSIONS:

*Included in your minimum spend is access to the below equipment:*

- Water and mints
- Writing pads and pens
- White & black linen
- Lectern and microphone
- Projector screen
- Whiteboard and markers
- Flipchart and markers
- Signage
- Presenters and registrations table
- All staffing and utilities
- Air conditioning and standard cleaning
- Private function rest rooms
- Over 150 exclusive hotel car spaces

*Access to the additional equipment listed below will incur an extra cost.*

- Data projector
- Plasma television
- Additional flip charts, paper and markers
- Additional whiteboard and markers

## BESPOKE:

*Looking for something special for your event that is not listed? Speak to your Event Manager!*

*We are open to specific requests and additional services!*

## SUPPLIERS:

*Need recommendations on event suppliers? Speak to your Event Manager!*

*From DJ's to decorations - we know the people who will make your event a success!*

# STAY WITH US

## THE COLMSLIE HOTEL

Discover unparalleled luxury just 5 minutes south of Brisbane's vibrant CBD at the Colmslie Hotel. Immerse yourself in the epitome of contemporary elegance, boasting a prestigious 4.5-star rating and 49 spacious guest rooms, including a number of Accessible Rooms.

Each rooms offers lavish comforts such as king-size beds, in-house movies, flat-screen TVs, and seamless internet access.

Indulge in our meticulously designed facilities, featuring chic bars, sophisticated function rooms, upscale dining experiences, a dynamic TAB, enticing gaming lounges, kid's playground, and the convenience of complimentary parking. All facilities are available to you seven days a week.

The Colmslie Hotel offers corporate rates and competitive group booking rates with flexibility.

For any questions or rates please contact our Business Development Managers via email:

[deborah@mcguireshotels.com.au](mailto:deborah@mcguireshotels.com.au)



# TERMS & CONDITIONS

## THE COLMSLIE HOTEL

### CONFIRMATION & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

### CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

### EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms:

Over 90 days: forfeit prepaid deposit.  
15-90 days: 20% of estimated event cost.  
14-8 days: 50% of estimated cost (excluding deposit).  
Within 7 days: 100% of estimated event cost.

### PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalized bookings. A \$200 surcharge may apply for major changes to setup or audiovisual on the event day. Labor surcharges for Sunday events (10%) and Public Holidays (15%). A 20% deposit is required for Leisure Group room bookings.

### EXTENSIONS OF TIME

Celebrating beyond agreed time incurs \$150 per half hour. Notify intention to extend before the event; approval at Manager's discretion. Failure to vacate by confirmed time may result in charges.

### DIETARY REQUIREMENTS

All dietary requests are to be submitted 2 weeks prior to your event order finalisation. A surcharge of up to \$25 per person may be applicable for special dietaries. This will be at the discretion of the hotel.

### CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event. Should professional cleaning be required this fee will be payable. The fee applicable is at the discretion of the Hotel.

### HOTEL RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of the McGuire's Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuire's Hotels are under 24-hour video surveillance.

### RSA & VENUE POLICIES

Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D. Any guests without photo I.D. will be considered underage.

Management reserves the right to refuse entry to/ remove any patron from the premises. All current RSA laws and McGuire's Venue Policies must be adhered to. No outside food or beverages allowed on hotel property.

Conduct your event orderly and lawfully, following hotel's liquor license conditions. The hotel may terminate your event if it believes it's not conducted appropriately. Conditions available upon request. The Hotel has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Hotel's termination of your event caused by breaking these policies.

You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Hotel grants prior permission.

No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorized use triggers a Fire Brigade response, you are responsible for any charges incurred by the hotel.

You are responsible for setup and breakdown costs. Inform your function co-ordinator of all deliveries, marking them with the event name and date.

All music - band, DJ, jukebox etc - must adhere to a 90 decibel noise level restriction.

### DAMAGE AND LOSS

Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

### DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/ courier services to collect any items left at the hotel after your event.

Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safekeeping, McGuire's Hotels don't take responsibility for items on premises.

### SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

### SET UP AND PACK DOWN TIMES

Please speak to your Event Manager for your event's specific bump in and bump out times. Failure to adhere to these agreed on times will result in an additional charge which will be at the discretion of the Hotel.

### PANDEMIC / NATURAL DISASTER

In the event of a State of Emergency or Government enforced lockdown, McGuire's Hotels will postpone your event to a date that suits both parties at no additional costs. McGuire's Hotels reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.

A close-up photograph of a waterfall cascading over a light blue, textured wall. In the foreground, there are blurred red and brown leaves of a plant. The background is out of focus, showing more of the building and some greenery.

# The Colmslie

**FOR FURTHER INFORMATION OR TO MAKE  
A BOOKING ENQUIRY, PLEASE CONTACT  
OUR FUNCTIONS TEAM VIA EMAIL**

**[colmslie-functions@mcguireshotels.com.au](mailto:colmslie-functions@mcguireshotels.com.au)**