



VIEW
BRISBANE

CONFERENCE
& EVENTS KIT



VIEW

BRISBANE

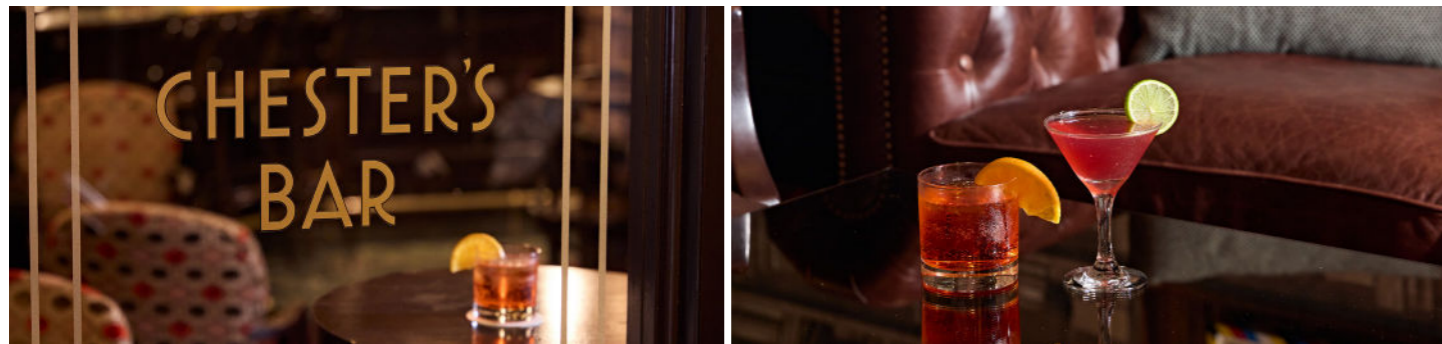
Welcome to View Brisbane. Your home away from home offering a relaxed resort style accommodation in the heart of Hamilton in Brisbane.

View Brisbane's rooms are designed to provide a comfortable and relaxing stay. From cosy solo rooms to spacious family suites, we have accommodation options to suit every need. All rooms are equipped with the latest technology, such as air conditioning, high-speed internet, Apple TV and flat-screen smart TVs, ensuring that you have everything you need for a comfortable stay.

At View Brisbane, we believe that travel is all about experiencing new things and exploring the world around you. That's why our hotel is situated in a prime location, giving you easy access to Brisbane's famous attractions, including the South Bank Parklands, the Brisbane Botanic Gardens, and the Gallery of Modern Art. Whether you're here for business or leisure, our hotel is the perfect base for your Brisbane adventure.



Cnr Kingsford Smith Drive & Hunt Street,
Hamilton QLD 4007 Australia
Telephone: +61 7 3862 1800
Email: sales.brisbane@viewhotels.com.au
Website: viewhotels.com.au/brisbane
Socials: [@viewhotelbrisbane](https://www.instagram.com/viewhotelbrisbane)



Chester's Bar makes you feel at home from the minute you enter. Our intimate club lounge is the perfect place to unwind and catch up with friends or colleagues with cocktails in hand after a long day.

OPENING HOURS

Open daily from 3pm until late



Plates Restaurant features stunning river views, an extensive wine cellar that boasts a selection of premium wines from superb grape growing regions, and a contemporary menu that showcases the finest local flair.

OPENING HOURS

Breakfast
Weekdays from 6.00am-10:00am
Weekends & Public Holidays from 6:00am-10.30am

Dinner from 6pm daily



LOCATION & ACCESS

Located on the widest reach of the Brisbane River, View Brisbane is centrally located at just a 10-minute drive from the Brisbane International & Domestic Airports and a 6-minute drive towards the city centre.

View Brisbane is the closest full-service hotel to the Brisbane Cruise Terminal, Doomben and Eagle Farm Race tracks. The hotel is also only a 2-minute walk to the Breakfast Creek Hotel and Albion Park Harness Racing Club making it perfect for both business and leisure travellers alike.

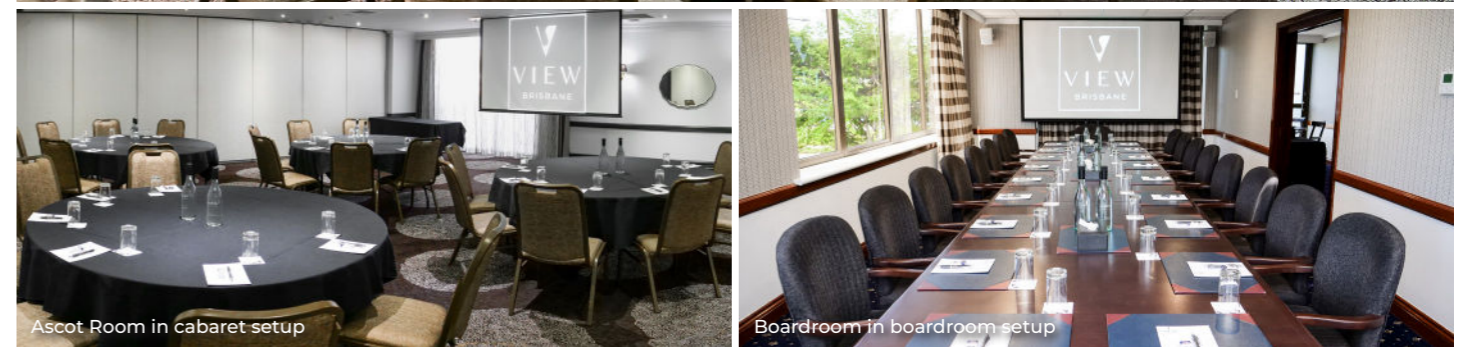
View Brisbane is also close to the Gateway Arterial Bridge linking the Gold Coast to the Sunshine Coast.

HIGHLIGHTS

- Kingsford Smith Drive Bikeway - 2 min
- Albion Park Paceway - 2 min
- Newstead House and Gardens - 5 min
- Newstead/Gasworks Restaurants & Bar Precincts - 5 min
- International Cruise Terminal - 15 min
- Eat Street Northshore - 10 min
- Brisbane CBD - 10 min



Clayfield & Albion Rooms in cabaret setup



Ascot Room in cabaret setup

Boardroom in boardroom setup

ROOMS & SPACES

Our versatile conference and event spaces can shift from one use to another with complete ease. From team building events to corporate Christmas lunches filled with seasonal spirit, no matter the event or reason, View Brisbane has a space that will bring it all to life.

HAMILTON ROOM

Hamilton Ballroom is our largest conference space and is well suited for conferences, dinners, tradeshow, seminars, and weddings. The room is column-free with an abundance of natural light and offer sound-proof retractable walls, as well as having machinery access. This room can transform into 3 smaller rooms - Ascot Room, Clayfield Room and Albion Room. With each of the individual rooms featuring built-in audio-visual equipment.

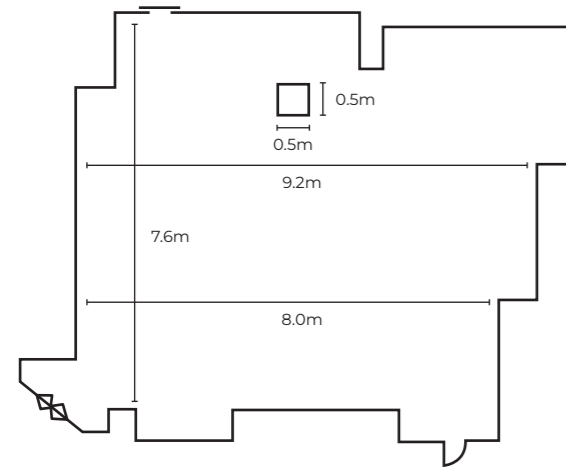
BOARDROOM

Located on the first floor of the hotel, our Boardroom is a traditional meeting room that is enclosed and private. The Boardroom includes all the necessities for your meeting, such as, complimentary Wi-Fi and built-in audio-visual equipment with data projector and drop-down screen. The room also features a private balcony and foyer area.

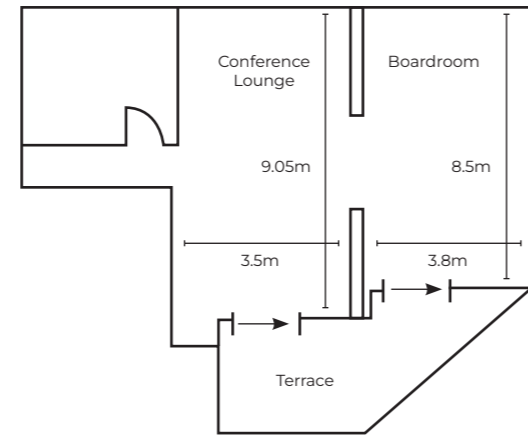
NEWSTEAD ROOM

Located on the ground floor of the hotel our Newstead Room is an ideal space for smaller corporate meetings, breakout spaces for larger events, cocktail parties and intimate wedding and social celebrations. The room also features its own private terrace.

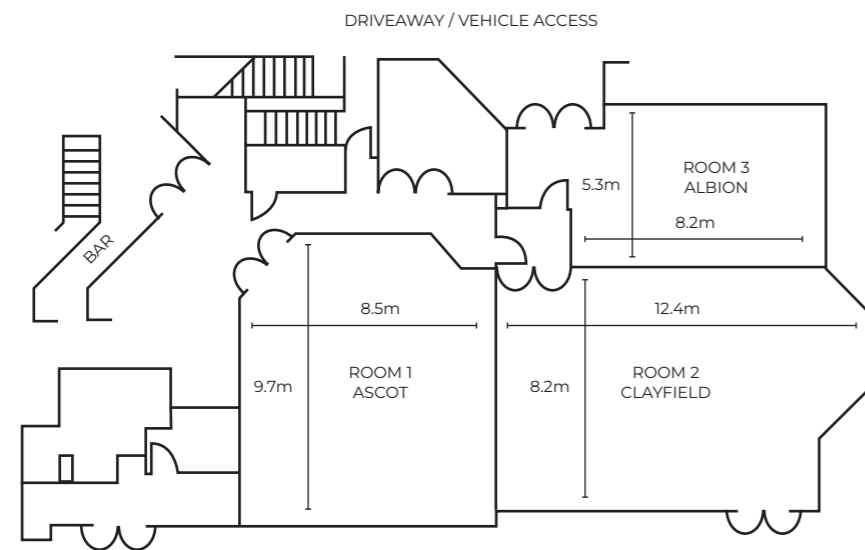
FLOOR PLANS



NEWSTEAD ROOM
Ground floor



EXECUTIVE BOARDROOM
Level 1



HAMILTON ROOM
Ground floor

*Rooms not to scale.

CAPACITIES

Room	SQM	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-shape	Cocktail
Hamilton Room	340.2m ²	170	112	300	100	46	46	300
Ascot Room	82.5m ²	40	32	60	30	20	20	60
Clayfield Room	101.6m ²	50	40	70	48	20	20	80
Albion Room	43.4m ²	20	16	25	15	12	12	30
Boardroom	40m ²	-	-	-	-	18	18	30
Newstead Room	84.1m ²	50	32	60	36	20	20	50
Poolside	-	100	-	-	-	-	-	300



Cabaret Banquet Theatre Classroom Boardroom U-shape Cocktail



CONFERENCE DAY PACKAGE

CONFERENCE HALF DAY PACKAGE **\$65 per person**

**Based on a minimum
of 10 people.*

MORNING TEA

Freshly brewed coffee and selection of teas with your choice of two morning tea items from the Morning & Afternoon Tea selection on the following page.

OR

AFTERNOON TEA

Freshly brewed coffee and selection of teas with your choice of two afternoon tea items from the Morning & Afternoon Tea selection on the following page.

CONFERENCE AMENITIES

Room hire set with notepads and pens
Mints and iced water
Registration table
Personalised event signage
8-foot projector screen
Complimentary Wi-Fi
Parking (Subject to availability)

CONFERENCE FULL DAY PACKAGE **\$75 per person**

**Based on a minimum
of 10 people.*

MORNING TEA

Freshly brewed coffee and selection of teas with your choice of two morning tea items from the Morning & Afternoon Tea selection on the following page.

WORKING LUNCH

Please refer to pages 17 and 19 to view our full lunch selection and upgrades.

AFTERNOON TEA

Freshly brewed coffee and selection of teas with your choice of two afternoon tea items from the Morning & Afternoon Tea selection on the following page.

CONFERENCE AMENITIES

Room hire set with notepads and pens
Mints and iced water
Registration table
Personalised event signage
8-foot projector screen
Complimentary Wi-Fi
Parking (Subject to availability)



MORNING & AFTERNOON TEA

**ADDITIONAL ITEMS
AVAILABLE OUTSIDE THE
CONFERENCE DAY PACKAGE**

**FRESHLY BREWED COFFEE
AND SELECTION OF TEAS
\$6 per person**

**CONTINUOUS FRESHLY
BREWED COFFEE AND
SELECTION OF TEAS
(AVAILABLE 8AM-5PM)
\$13.5 per person**

**FRESHLY BREWED COFFEE
AND SELECTION OF TEAS
WITH THE FOLLOWING
ITEMS (CHOICE OF TWO)
\$13 per person**

MORNING & AFTERNOON TEA MENU

White chocolate and raspberry cake
Carrot cake
Banana cake
Apple and blueberry custard Danish
Chocolate cake
Mini blueberry muffin
Mini chocolate muffin
Apricot and almond cookie
Mini sausage rolls
Mini beef pie
Mini quiches
Gourmet vegan roll
Spinach and fetta gourmet roll
Freshly sliced fruit
Raspberry friands
Mixed berry donuts
Vegetable spring roll
Mini vegetable curry puffs
Mini chicken and camembert pies

**Any known dietary restrictions
must be communicated to the
Events Manager, as we can cater
specifically to those requirements.*



BREAKFAST

CONTINENTAL BREAKFAST

\$25 per person

**Minimum 15 people.*

PLATED BREAKFAST

\$35 per person

**Minimum 15 people.*

CONTINENTAL

Chilled orange juice

Freshly brewed coffee and selection of tea

Sliced seasonal tropical fruit

Assorted cereals and muesli

Selection of croissants and Danish pastries

PLATED

Chilled orange juice

Freshly brewed coffee and selection of tea

Selection of Danish pastries and croissants with fruit preserves, butter, Vegemite and honey

Fresh sliced fruit platter

Choose one of the following:

Scrambled eggs, bacon, sausage, grilled tomato and hash brown

Eggs benedict

Vegetarian frittata (*GF*)

Poached eggs with avocado and feta smash on Turkish bread

Toasted brioche, scrambled egg and smoked salmon (**GF*)

Sweet corn cake, roast prosciutto and avocado salsa

Mixed mushroom ragout croute de pain, roast vine ripened tomato

GF - Gluten Free

**Any known dietary restrictions must be communicated to the Events Manager, as we can cater specifically to those requirements.*



CONFERENCE DAY LUNCH

INCLUDED IN THE CONFERENCE DAY PACKAGE

ADD A MINI DESSERT \$2.5 per person

PLEASE REFER TO
THE FOLLOWING PAGES
TO VIEW THE FULL
UPGRADE OPTIONS

WORKING LUNCH

Chef's hearty sandwiches and wraps
Caesar salad
Potato wedges with sweet chilli sauce and sour cream
Garden salad or mini dessert

ASIAN LUNCH

Honey soy chicken
Sweet and sour pork
Mixed vegetable fried rice
Vegetable stir fry

ITALIAN LUNCH

Choice of 1 main pasta or lasagne

Chicken and bacon penne
Spaghetti bolognese
Beef lasagne

Fresh Italian salad
Garlic and herb bread

FISH & CHIPS LUNCH

Grilled or battered fish
Garden salad
Potato fries
Lemon and tartare sauce

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LUNCH UPGRADES

UPGRADE OPTIONS

**VIEWTRITION
HEALTHY LUNCH**
+\$4 per person

PLOUGHMAN'S LUNCH
+\$6 per person

BURGER BAR
+\$6 per person

VIEWTRITION HEALTHY LUNCH

Pumpkin and zucchini frittata
 Salmon with Moroccan spiced tomato sauce
 Roast chicken and green vegetables with butter sauce
 Garden salad
 Seasonal fresh sliced fruit platter

PLOUGHMAN'S LUNCH

Chef's selection of preserved meats
 Cold roasted meats
 Antipasto vegetables and olives
 Assorted cheese and pickles
 Mixed garden salad
 Potato salad
 Warm olive sourdough
 Seasonal fresh sliced fruit platter

BURGER BAR

Beef patties or vegetarian pattie
 Grilled chicken
 Sliced tomato
 Beetroot relish
 Mixed leaf salad
 Caramalised onion
 Sliced cheese
 Bread rolls
 Beer battered fries

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DINNER

ALTERNATE SERVE SIT DOWN
LUNCH OR DINNER

BANQUET 1

Two-course
\$69 per person

Three-course
\$79 per person

ENTRÉE

Duck pancake with plum sauce and crispy vegetable salad
Cream of mushroom soup with crispy lotus root and sourdough toast
Lemon chicken salad with quail eggs and prosciutto crisp
Grilled prawns with fried kale salad and ponzu aioli
Moroccan lamb rump with pearl couscous orange and cranberry

MAIN

Grilled vegetable and dried quince linguini with cherry tomato sauce fried kale
Pan seared duck breast, fried vermicelli noodle and five spiced duck jus
Market fish with black bean mash, buttered beans and sauce choron
Skin on chicken breast with grilled asparagus and sweet potato aligot
Slow-cooked lamb rump, duck fat roasted chat potatoes and mixed bean salad
Pork belly porchetta with grilled pumpkin puree and buttered green vegetables

DESSERT

Hawaiian coconut pudding topped with seasonal berries and strawberry ice cream
Orange curd and pistachio tart with passionfruit gelati
Rose poached pear with vanilla ice cream and caramel butter sauce
Chocolate fudge cake with vanilla bean ice cream

GF - Gluten Free

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DINNER

ALTERNATE SERVE SIT DOWN
LUNCH OR DINNER

BANQUET 2

Two-course
\$79 per person

Three-course
\$89 per person

ENTRÉE

Chicken and blue cheese tart with waldorf salad and hibiscus and balsamic dressing

Spicy king prawn cocktail with avocado and watercress salad Marie Rose sauce

Macadamia lamb rump with shiitake mushroom risotto

Sticky hoi sin pork belly salad with crispy noodles, cucumber rubbons, fennel, pickled ginger, lychee and house dressing

Warm duck, beetroot and green bean salad with pancetta crisp and pomegranate dressing

MAIN

Asparagus and crispy almond creamy risotto with fried kale

Rack of lamb with kumera and eggplant bake buttered snow peas and bordelaise sauce

Pan seared parrot fish spicy pumpkin and pea puree with cherry tomato burst

Slow cooked chicken Maryland, sauteed brussel sprouts and dauphinoise potato with pesto cream sauce

Tender eye fillet, garlic chats, mushroom ragout, buttered greens, wild mushroom jus

DESSERT

White chocolate and pecan tart with crème fraiche, finger lime caviar and passionfruit curd

Strawberry and white chocolate cheesecake, raspberry ganache, and boysenberry ice cream

Passionfruit and raspberry torte with rhubarb and strawberry flavoured mascarpone

Mocha crunch with crunchy rice crisp espresso chantilly Belgian chocolate ganache

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BARBEQUE

BBQ MENUS

POOLSIDE BBQ

\$60 per person

Minimum 20 people.

GOURMET BBQ

\$75 per person

Minimum 20 people.

POOLSIDE BBQ MENU

Tiger prawns with garlic, ginger and lemongrass

Beef and coriander kebab

Thai style fishcake with coriander sauce

Grilled pork skewers

Marinated mini chicken drumstick

Chicken and pineapple kebab

Lamb kofta skewers

GOURMET BBQ MENU

Bread rolls

Steak

Spiced chicken

Beef patties

Grilled garlic prawns

Sauteed onions

Baked potato

Selection of fresh salads

Condiments and dressings

Tropical fruit platter

Australian cheeses with dried fruits, nuts and water crackers

Tea, coffee and petit fours

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CANAPES

CANAPE PACKAGES

30-mins - \$20 per person
Choice of 3 canapes

1-hour - \$29 per person
Choice of 5 canapes

2-hour - \$39 per person
Choice of 7 canapes

Additional canape
\$7.5 per person

COLD

Smoked salmon blini with dill crème fraiche and caviar
 Celeriac remoulade with fried chorizo
 Beetroot walnut and gorgonzola vol au vent
 Cheese and pistachio stuffed spicy medjool date wrapped in pancetta
 Avocado, quail eggs, bush tomato pearls and labneh tartlet
 Spinach arancini (VG)
 Devilled eggs
 Goats cheese and cranberry tartlets
 Pastrami, cottage cheese and rocket rolls
 Smoked chicken and fetta beetroot mousse tart
 Char sui pork rice paper rolls
 Beef and fetta croute
 Charcuterie on croute

HOT

Prawn and chicken seaweed parcels with sweet chilli peanut sauce
 Spicy squid skewers with chilli and coriander sauce
 Tempura chicken bites with mango chilli sauce
 Mini beef hamburgers
 Vegan pumpkin arancini with garlic aioli
 Crispy prawns and chipotle mayo
 Moroccan chicken slider
 Smokey bacon and cheese arancini with garlic aioli
 Teriyaki steak skewers
 Pork and prawn dim sims
 Gourmet pizza bites
 Parmesan crumbed fish goujons
 Pork belly with chunky caramelised apple sauce
 Mozzarella sticks

SWEET

Portuguese tart
 Chocolate and hazelnut churros
 Mini mixed berry donut
 Lemon and passionfruit cheesecake
 Strawberry and almond tart
 Lemon meringue tart
 Caramel tart
 Chocolate mousse cups

VG - Vegan

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BEVERAGE

HOUSE BEVERAGE PACKAGE

2-hour - \$35 per person
3-hour - \$40 per person
4-hour - \$45 per person

PREMIUM BEVERAGE PACKAGE

2-hour - \$40 per person
3-hour - \$45 per person
4-hour - \$50 per person

NON-ALCOHOLIC BEVERAGES

*Included in both the House
and Premium Packages*

Coca Cola
Coca Cola No Sugar
Sprite
Orange juice

HOUSE BEVERAGES

Sparkling
Tatchilla, McLaren Vale, SA

Red Wine
Tatchilla, McLaren Vale, SA

White Wine
Tatchilla, McLaren Vale, SA

Beers
Hanh Light, TAS
XXXX Gold, QLD
XXXX Summer Bright, QLD

Soft drinks & juices

PREMIUM BEVERAGES

Sparkling
Scotchmans Hill, Drysdale VIC

Red Wine
Scotchmans Hill, Drysdale VIC

White Wine
Scotchmans Hill, Drysdale VIC

Beers
Hanh Light, TAS
XXXX Gold, QLD
James Squire 150 Lashes Primium Pale Ale, NSW

Soft drinks & juices

EXTRAS

AUDIO VISUAL EXTRAS

Pricing is at a per day cost

At View Brisbane, we work in conjunction with an external audio visual supplier. Our conference and events team are happy to liaise with a dedicated onsite technician or to arrange quotes for additional equipment you may require.

AUDIO VISUAL

Data projector	\$220
8-foot projector screen	\$55
Laptop clicker	\$15
Large whiteboard	\$50
Flip chart and paper	\$50
Lectern (no microphone)	\$40
DI box (PC Audio)	\$50
Hand held microphone with PA system*	\$150
Lapel microphone with PA system*	\$150
Polycom conference phone	\$100
Powerboard/extension cord	\$10

INTERNET

Complimentary Wi-Fi is available for up to 12 users per event. If more than 12 users are required to access the internet there will be a charge of \$75 per day, per event.



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