

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)



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 6:00pm daily



LOCATION & ACCESS

Located on the widest reach of the Brisbane River, View Brisbane is centrally located 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 Racetracks. The hotel is also only a 2-minute walk to the Breakfast Creek Hotel and Albion Park Raceway making it perfect for 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

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 offers 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.

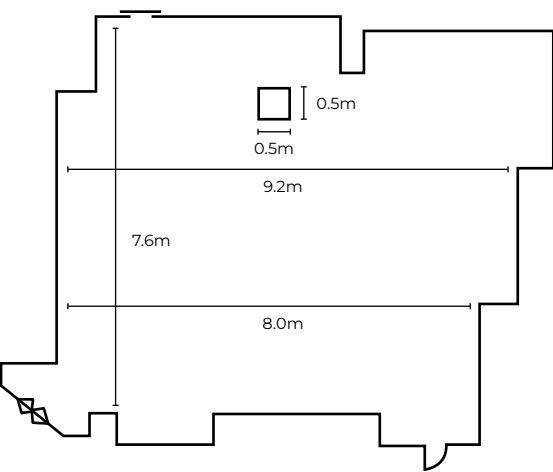
BOARDROOM

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.

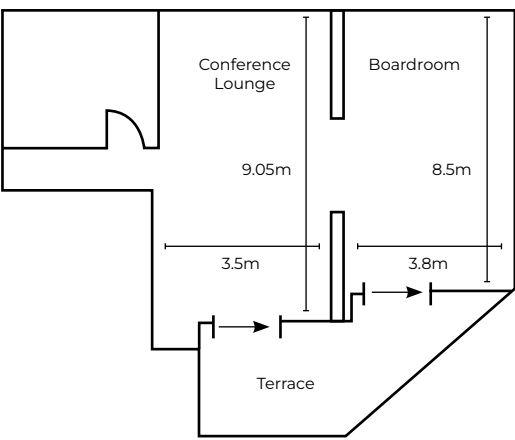
NEWSTEAD ROOM

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.

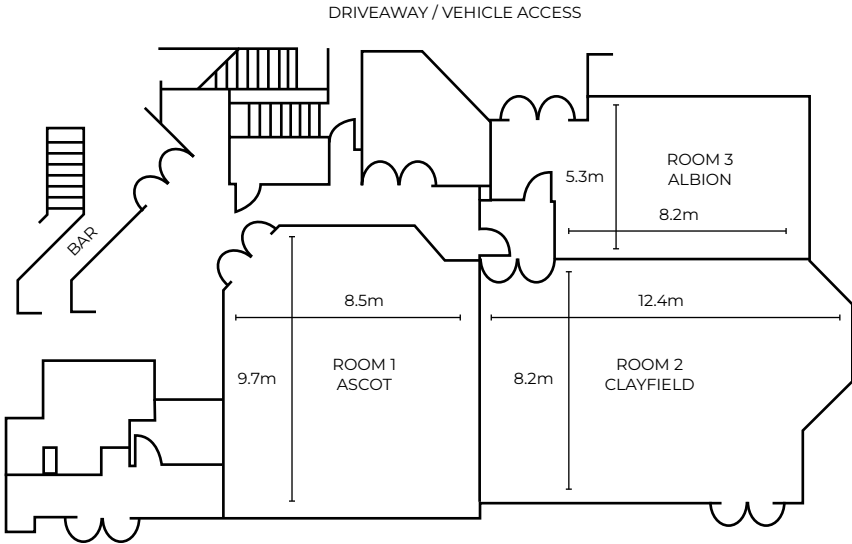
FLOOR PLANS



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



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

Includes your choice of meal below including:

Chilled orange juice
Freshly brewed coffee and selection of teas
Selection of Danish pastries and croissants with fruit preserves, butter, vegemite and honey
Fresh sliced fruit platter

Choose one of the following:

CLASSIC SCRAMBLED EGGS
Creamy scrambled eggs with bacon, sausage, grilled tomato, and hash browns.

EGGS BENEDICT
Poached eggs on toasted English muffins, topped with hollandaise sauce and your choice of ham, bacon, or smoked salmon.

VEGETARIAN FRITTATA (GF)
Baked egg dish with garden vegetables.

POACHED EGGS WITH AVOCADO & FETA
Poached eggs with smashed avocado and feta, served on Turkish bread.

SCRAMBLED EGG & SALMON BRIOCHE (GFO)
Soft toasted brioche topped with scrambled egg and smoked salmon.

*GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available*

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*



CONFERENCE DAY PACKAGE

CONFERENCE
HALF DAY PACKAGE
\$69 per person

**Based on a minimum
of 15 people (or min. 10
for Executive Boardroom)*

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
\$79 per person

**Based on a minimum
of 15 people (or min. 10
for Executive Boardroom)*

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

SWEET SELECTION

- White chocolate & raspberry cake (V)
- Classic carrot cake with icing (V)
- Freshly baked scones with fruit preserves and whipped cream (V)
- Apple & blueberry custard danish (V)
- Traditional lamington (V)
- Mini muffins – blueberry and chocolate (V)
- Apricot & almond Cookie (V)
- ANZAC biscuits (V)
- Mango & coconut bread (V)
- Freshly sliced seasonal fruit platter (V, VG, GF, DF)
- Mini mixed berry donuts (V)
- Mini hazelnut donuts (V)
- Chef’s special sweet & savory muffins (VO)

SAVOURY SELECTION

- Vegetable spring rolls (V, VGO)
- Mini vegetable curry puffs (V)
- Mini butter chicken pies
- Mini sausage rolls
- Mini beef pies
- Mini assorted quiches (VO)
- Spinach & ricotta rolls (V)
- Chorizo empanadas

GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available

**Please let one of our team
members know if you
have any special dietary
requirements, food allergies
or food intolerances.*



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 & wraps
Classic Caesar salad
Crispy potato wedges with sweet chilli sauce & sour cream
Mini dessert

ITALIAN LUNCH

Choice of 1 main pasta or lasagne

- Chicken and bacon penne
- Spaghetti bolognese
- Beef lasagna

Served with:

Fresh Italian salad
Garlic & herb bread

INDIAN LUNCH

Butter chicken curry (GF)
Fragrant basmati rice (V, VG, GF)
Madras vegetable curry (V, VG, GF)
Chickpea salad (V, VG, GF)

ASIAN LUNCH

Lemon chicken (GF)
Thai chilli pork (GF)
Vegetable & cashew stir-fry (V, VG)
Mixed vegetable noodles (V, VG)

FISH & CHIPS LUNCH

Grilled or beer-battered fish
Garden salad (V, VG, GF)
Potato fries (V, VG)
Lemon & tartare sauce

*GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available*

**Please let one of our team
members know if you
have any special dietary
requirements, food allergies
or food intolerances.*



LUNCH UPGRADES

UPGRADE OPTIONS

BURGER BAR
+\$4 per person

VIEWTRITION
HEALTHY LUNCH
+\$8 per person

PLOUGHMAN'S LUNCH
+\$8 per person

BURGER BAR

- Juicy beef patties or flavourful vegetarian patties
- Tender grilled chicken (GF)
- Sliced tomato, beetroot relish, and mixed leaf salad (V, VG, GF)
- Caramelised onions and sliced cheese (V, GF)
- Soft bread rolls (V)
- Crispy beer-battered fries (V)

VIEWTRITION HEALTHY LUNCH

- Salmon with Moroccan-spiced tomato sauce (GF)
- Baked chicken breast (GF)
- Seasonal green vegetables with butter sauce (V, GF)
- Roast vegetable frittata (V, GF)
- Fresh garden salad (V, VG, GF)
- Seasonal sliced fresh fruit platter (V, VG, GF)

PLOUGHMAN'S LUNCH

- Chef's selection of preserved meats (GFO)
- Cold roasted meats (GFO)
- Antipasto vegetables and olives (V, VG, GF)
- Assorted cheeses and pickles (V, GFO)
- Mixed garden salad (V, VG, GF)
- Classic potato salad (V, GF)
- Warm olive sourdough bread (V)
- Seasonal sliced fresh fruit platter (V, VG, GF)

*GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available*

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*



DINNER

ALTERNATE SERVE SIT DOWN
LUNCH OR DINNER

BANQUET 1

Two-course
\$69 per person

Three-course
\$79 per person

ENTRÉE

NIÇOISE SALAD (GF, DF)
Green beans, olives, anchovies, potato, tomato, capers, and egg,
dressed with a house-made herb and lemon vinaigrette.

CREAM OF CHICKEN & MUSHROOM SOUP (GFO, VGO)
Served with toasted sourdough.

CRAB & PRAWN RAVIOLI
Served with garlic and chilli beurre blanc.

GRILLED KING PRAWNS (GF)
Split and chargrilled with burnt lime saffron butter sauce.

WARM THAI BEEF SALAD (GF, DF)
Served with crispy Asian vegetables and fragrant herbs.

MAIN

WINTER MUSHROOM & CHICKEN GNOCCHI (VGO)
Served in a thyme and garlic cream sauce.

SLOW-COOKED BEEF CHEEK
With roasted green vegetables and red wine jus.

MARKET FISH (GF, DF)
With crushed Kipfler potatoes, fennel salad, and chilli garlic butter.

CHICKEN BREAST (GF)
With grilled asparagus and sweet potato aligot.

TENDER LAMB RUMP (GF, DF)
With duck fat roasted chat potatoes and a mixed bean salad.

PORK BELLY PORCHETTA (GF)
Served with grilled pumpkin purée and buttered green vegetables.

DESSERT

CRÈME BRÛLÉE CHOUX BUN (VG)
Served with caramel crème fraîche.

ORANGE, CRANBERRY & ALMOND CAKE (VG)
Served with passionfruit gelato.

CLASSIC INDIVIDUAL CHEESECAKE (VG)
Paired with Irish cream and chocolate almond ice cream.

CHOCOLATE FUDGE CAKE (VG)
Served with vanilla bean ice cream.

GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available

**Please let one of our team
members know if you
have any special dietary
requirements, food allergies
or food intolerances.*



DINNER

ALTERNATE SERVE SIT DOWN
LUNCH OR DINNER

BANQUET 2

Two-course
\$79 per person

Three-course
\$89 per person

ENTRÉE

CHICKEN & BLUE CHEESE TART
Served with a crisp Waldorf salad, with a hibiscus-balsamic glaze.

SPICY KING PRAWN COCKTAIL
Chilled prawns tossed with avocado and watercress, drizzled with classic Marie Rose sauce.

MACADAMIA-CRUSTED LAMB RUMP
Paired with creamy shiitake mushroom risotto for a rich and nutty finish.

STICKY HOISIN PORK BELLY SALAD
Crispy noodles, cucumber ribbons, shaved fennel, pickled ginger, lychee, and our signature house dressing.

WARM DUCK SALAD
Tender duck breast with roasted beetroot, green beans, pancetta crisp, and pomegranate dressing.

MAIN

ASPARAGUS & ALMOND RISOTTO
Creamy risotto with asparagus, sweet peas, and zucchini, topped with toasted almonds, crispy kale, and a hint of lemon oil.

RACK OF LAMB
Served with a kumara and eggplant bake, buttered snow peas, and a classic bordelaise sauce.

PAN-SEARED PARROT FISH
On a bed of spiced pumpkin purée, buttered peas topped with blistered cherry tomatoes.

SLOW-COOKED CHICKEN MARYLAND
Accompanied by sautéed Brussels sprouts, dauphinoise potato, and gorgonzola cream sauce.

TENDER EYE FILLET
With garlic chat potatoes, mushroom ragout, buttered greens, and a wild mushroom jus.

DESSERT

WHITE CHOCOLATE & PECAN TART
Finished with finger lime caviar mixed crème fraiche, passionfruit curd, and artisan passionfruit gelato.

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE
Served with rich raspberry ganache and boysenberry ice cream.

FLOURLESS CHOCOLATE MOUSSE CAKE
Decadent & rich - a timeless classic served with salted caramel ice cream

PASSIONFRUIT CURD TART
Topped with raspberry sorbet and a pistachio crumb for a vibrant finish

GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*



BARBEQUE

BBQ MENUS

POOLSIDE BBQ
\$65 per person
Minimum 20 people.

GOURMET BBQ
\$80 per person
Minimum 20 people.

POOLSIDE CANAPES

GARLIC, GINGER & LEMONGRASS PRAWNS
Lightly grilled and fragrant with southeast Asian spices.

LAMB KEBABS
Juicy lamb skewers infused with fresh coriander

GRILLED PORK SKEWERS
Marinated, flame-grilled pork

MINI CHICKEN WING NIBBLES
Marinated and grilled chicken wings

MINI BEEF RUMP CAP STEAK
Grilled juicy mini rump cap steak.

PARATHA BREAD
Warm, flaky flatbread.

GARDEN SALAD
A crisp mix of seasonal greens and vegetables with a light dressing.

GOURMET BBQ MENU

Freshly baked bread rolls
Served with butter and a selection of condiments.

FROM THE GRILL
Tender grain fed beef scotch fillet steak
Juicy spiced grilled chicken
Mint & rosemary lamb sausage
Grilled Australian tiger or king prawns - Seasonal

SIDES & ACCOMPANIMENTS
Sautéed onions
Baked potatoes with toppings
Fresh seasonal salads
Assorted dressings & condiments

CHEESE & FRUIT
Australian cheese selection
Served with dried fruits, nuts, and water crackers
Tropical fruit platter

TO FINISH
Freshly brewed coffee & tea
Petit fours selection

*GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available*

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*



CANAPES

CANAPE PACKAGES

30-mins - \$24 per person
Choice of 3 canapes

1-hour - \$38 per person
Choice of 5 canapes

2-hour - \$48 per person
Choice of 7 canapes

Additional canape
\$8 per person

COLD

- Smoked salmon blini with dill crème fraîche and caviar (GFO)
- Celeriac remoulade topped with crispy fried chorizo (GF)
- Beetroot, walnut & gorgonzola vol-au-vent (V)
- Spicy medjool date stuffed with cheese & pistachio, wrapped in pancetta (GF)
- Avocado, quail egg & labneh tartlet with bush tomato pearls (V, GFO)
- Spinach arancini (VG)
- Devilled eggs (V, GF)
- Goat cheese & cranberry tartlets (V)
- Pastrami, cottage cheese & rocket rolls (GFO)
- Smoked chicken & fetta beetroot mousse tart (GFO)
- Char siu pork rice paper rolls (GF, DF)
- Beef & fetta crouete
- Charcuterie on crouete assorted cured meats on crisp crouete

HOT

- Prawn & chicken seaweed parcels with sweet chilli peanut sauce (GF)
- Spicy squid skewers with chilli and coriander sauce (GF, DF)
- Tempura chicken bites with mango chilli sauce (DF)
- Mini beef hamburgers with cheese and house relish
- Vegan pumpkin arancini with garlic aioli (VG)
- Crispy prawns with chipotle mayo (GFO)
- Moroccan spiced chicken sliders
- Smoky bacon & cheese arancini with garlic aioli
- Glazed teriyaki steak skewers (GF)
- Pork & prawn dim sims steamed and served with dipping sauce
- Gourmet pizza bites with assorted toppings
- Parmesan-crumbed fish goujons with tartare sauce (GFO)
- Pork belly with chunky caramelised apple sauce (GF)
- Mozzarella sticks (V)

SWEET

- Portuguese tarts with silky custard filling (V)
- Chocolate & hazelnut churros with cinnamon sugar (V)
- Mini mixed berry donuts (V)
- Lemon & passionfruit cheesecake (V, GFO)
- Strawberry & almond tart (V)
- Lemon meringue tart (V)
- Caramel tart (V)

*GF - Gluten Free | V - Vegetarian
VG - Vegan | O - Option available*

**Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.*



BEVERAGE

HOUSE BEVERAGE PACKAGE

2-hour - \$40 per person
3-hour - \$60 per person
4-hour - \$80 per person

PREMIUM BEVERAGE PACKAGE

2-hour - \$50 per person
3-hour - \$70 per person
4-hour - \$90 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
Tatachilla, McLaren Vale, SA
Red Wine
Tatachilla, McLaren Vale, SA
White Wine
Tatachilla, McLaren Vale, SA
Beers
Peroni, Italy
Great Northern, QLD
XXXX Gold, QLD
Soft drinks & juices

PREMIUM BEVERAGES

Sparkling
Scotchmans Hill, Drysdale VIC
Red Wine
Scotchmans Hill, Drysdale VIC
White Wine
Scotchmans Hill, Drysdale VIC
Beers
Peroni, Italy
Great Northern, QLD
James Squire 150 Lashes Premium Pale Ale, NSW
XXXX Gold, QLD
Soft drinks & juices

EXTRAS

AUDIO VISUAL EXTRAS

Pricing is costed per day

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.



VIEW

BRISBANE

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)