

R O T H W E L L ' S

Private Dining | Events | Wine Room



B A R & G R I L L

W E L C O M E

Rothwell's Bar & Grill is located in the heritage listed Rothwell's building in the heart of Brisbane's CBD.

At Rothwell's, we take pride in serving classic dishes using the freshest and best produce available. Our cellar is stocked with the most iconic producers from around the world and includes old and rare vintages that are unique to our collection.

WHAT TO EXPECT:

- Two unique private dining rooms
- No room hire charge
- Catering for all dietary requirements
- AV equipment
- Dedicated events manager & wait staff
- Dedicated sommelier who can guide you to make the perfect selection for your event

PLEASE DIRECT ALL EVENT ENQUIRIES TO

Jaime Hughes, Event Manager
events@rothwellsbrisbane.com.au

235 Edward Street, Brisbane 4000
(07) 3038 1169

T H E
C E L L A R



Our unique basement level cellar is the perfect setting for an unforgettable event. Vintage bottles line the 120 year old sandstone walls while a long, dark timber table underneath beautiful fairy lights help to set the stage.

Whether you are planning a corporate event, an intimate wedding reception, a significant birthday celebration our expert functions team can work with you to ensure a special experience that you and your guests will remember long after the last bottle of wine is finished.

Our beautiful cellar can sit a maximum of 40 guests and up to 65 guests for a stand up cocktail style event.

The cellar features a dedicated bar, dedicated toilets on the same floor and AV system available on request.



MINIMUM SPEND CELLAR TUESDAY TO THURSDAY

Lunch \$1500 | Dinner \$1500

MINIMUM SPEND CELLAR FRIDAY TO SATURDAY

Lunch \$1500 | Dinner \$2500

C E L L A R

M E N U



3 C O U R S E S

1 0 5 P P

Up to 25 Guests, available for Lunch & Dinner

Choose 3 options per course and our staff will take orders during the event*

STARTER

Oysters with mignonette dressing

Prawn with avocado, lettuce, cocktail sauce

Beetroot with radish, walnut and goat curd

Wagyu bresaola with celeriac and shaved parmesan

MAIN

Coral Trout with roasted fennel, tomato and basil vinaigrette

Duck cassoulet, confit leg, sausage, pork belly, tomato and white bean

Beef fillet with onion rings, celeriac remoulade and red wine sauce

Rotelle pasta with mushrooms, aged cheddar and bread crumbs

Grilled Lamb with eggplant puree, toasted chickpea and lemon dressing

Potato puree and house salad for the table

DESSERT

Eton mess, berries, meringue, vanilla ice cream

Hazelnut brulee with chocolate gelato

Chocolate trifle, sherry jelly and mascarpone

Cheese plate

NOTE

*Selection to be made by Tuesday of the week before the event

S H A R I N G

9 9 P P

Up to 40 Guests, available for Lunch & Dinner

ENTRÉE | PLACED ON ARRIVAL

French onion dip with chives lemon and crisp bread
Mixed Olives
San Daniele ham with pickled figs
Sourdough bread and olive oil

FIRST COURSE

Orecchiette with spanner crab, chilli and garlic
Rotelle pasta with mushrooms, aged cheddar and bread crumbs

MAIN | CHOICE OF 2

Whole flounder with lemon, capers and parsley butter
Lamb shoulder with black olives and feta
Grilled rib eye
Coq au vin with mushrooms, bacon and onion
Roast cauliflower with labne, current and pine nuts

SIDE | CHOICE OF 2

French fries
Potato puree
House salad with mustard dressing
Creamed spinach with toasted almonds

DESSERT | CHOICE OF 2

Baked Madeleines with whisky caramel dipping sauce
Cheese plates
Chocolate trifle, sherry jelly and mascarpone

C A N A P E S

6 0 P P

A selection of 8 canapes is required for this menu

SAVOURY

Chicken liver parfait with cornichons
Oysters with mignonette dressing
Pork rilette with dijon mustard
Steak tartare en croute
Caramelised onion tart with goat curd
Cured salmon with creme fraiche
Pork sausage roll with gentlemens relish
Crumbed king prawn with rouille
Wagyu cheese burger
Grilled scallop with breadcrumbs and garlic butter
Gruyere cheese toasties
Cauliflower fritters with curry

SWEET

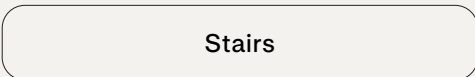
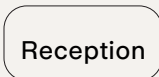
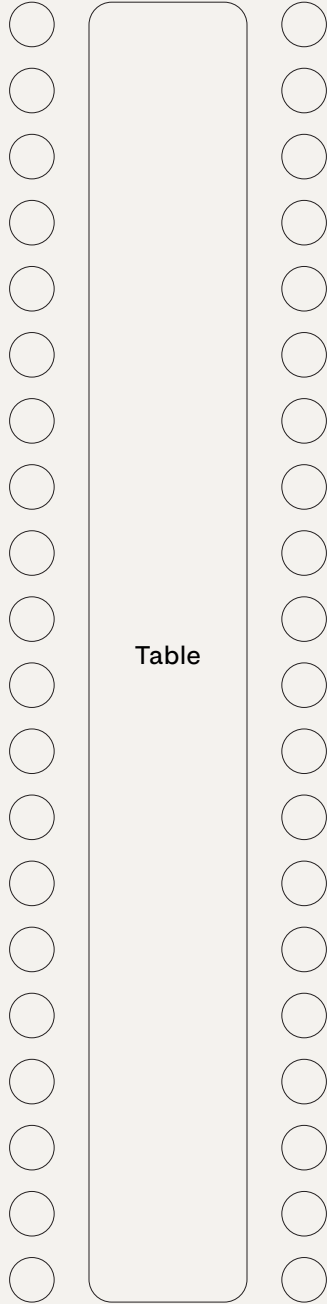
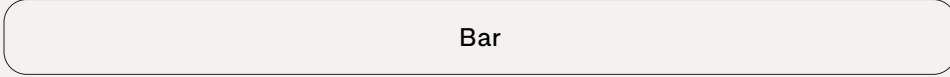
Madeleines with whisky caramel

NOTE

In addition, we can provide a Charcuterie station on arrival for \$20pp

R O O M S E T U P

Up to 40 Guests, on a single long table



W I N E R O O M



For an intimate approach to your next dining experience, discover Rothwell's Wine Room.

Catering for up to 12 guests, exclusive service staff is allocated to deliver a unique dining experience in the basement of Rothwell's heritage listed bar and grill.

FOOD MENUS AVAILABLE FOR THE WINE ROOM ARE: CHOICE OF THREE, SHARE MENU AND LIMITED CHOICE A-LA-CARTE MENU.

MINIMUM SPEND WINE ROOM TUESDAY TO SATURDAY

Lunch \$1500 | Dinner \$1500

D R I N K W E L L



Beverage selection for your event can either be one of the beverage packages (listed below and T&C applied) or on consumption. For beverages on consumption, you will need to pre-select the wine you would like to be offered during your event and we will charge you for what is consumed.

3 H R S | 7 5 P P

SPARKLING

N/V Antonutti Prosecco

WHITE

2023 Ciu Ciu 'Falerio' Trebbiano, Pecorino & Passerina

2022 Logan 'Weemala' Chardonnay

RED

2022 Ciu Ciu 'Piceno' Montepulciano & Sangiovese

2020 Logan 'Weemala' Shiraz & Viogner

BEER

Peroni Leggera, mid strength, low carb

Peroni Traditional

Stone and Wood Pacific Ale

3 H R S | 9 5 P P

SPARKLING

N/V Veuve Laperriere Blanc de Blanc

WHITE

2022 Collevento '921' Pinot Gris

2022 Stefano Lubiana Riesling

RED

2022 Weemala Pinot Noir

2022 Izway 'Rob & Les' Shiraz

BEER

Peroni Leggera, mid strength, low carb

Peroni Nastro Azzurro

Green Beacon 3 Bolt Pale Ale

NOTE

Due to limited availability, selections are required 5 business days prior to the event
T&C: A maximum of 3 beers per person and 1 bottle of wine every 4 people is the limit.
Anything over will be paid on top of the beverage package cost

S H O R T W I N E

L I S T

If you have chosen 'beverages on consumption', please select 1 sparkling, 2 whites, 2 reds and 3 beers from the following list.

SPARKLING

N/V Antonutti Prosecco, Friuli-Venezia Giulia, Italy	74
N/V Monmousseau Brut Etoile, Loire Valley, France	99
N/V Dominique Portet Brut Rose, Yarra Valley, Victoria	105
N/V Barrat Masson 'Grain d'Argile' Extra Brut, Champagne, France	189
N/V Bollinger Rose, Champagne, France	199
N/V Ruinart Blanc de Blanc, Champagne, France	345

WHITE

2022 Logan Chardonnay, Orange, New South Wales	73
2022 Ciu Ciu 'Falerio' Trebbiano, Pecorino & Passerina, Marche, Italy	79
2024 Shaw & Smith Sauvignon Blanc, Adelaide Hills, South Australia	89
2023 Stefano Lubiana Sauvignon Blanc, Granton, Tasmania	110
2023 Ca Rugate 'San Michele' Soave, Veneto, Italy	99
2022 Dog Ridge 'Butterfingers' Chardonnay, McLaren Vale, South Australia	99
2023 Stefano Lubiana Riesling, Granton, Tasmania	110
2021 Si Vintners 'Bella' Chardonnay, Margaret River, Western Australia	130
2022 Joelle Vrignaud Petit Chablis, Chablis, France	137
2019 Cruse 'Rorick' Chardonnay, California, USA	135

RED

2022 Weemala Pinot Noir, Orange, New South Wales	69
2022 Ciu Ciu 'Bacchus' Piceno Sangiovese & Montepulciano, Marche, Italy	79
2022 Izway 'Rob & Les' Shiraz, Barossa Valley, South Australia	85
2020 Cruse 'Monkey Jacket' Valdiguie Blend, California, USA	98
2020 Nuiton-Beunoy Pinot Noir Bourgogne Hautes Cotes de Nuits, Burgundy, France	99
2022 Cirelli Montepulciano d'Abruzzo, Abruzzo, Italy	110
2022 Monte dall'Ora 'Saseti' Valpolicella Classico, Veneto, Italy	115
2019 Tenuta di Lilliano Chianti Classico, Tuscany, Italy	136
2022 Stefano Lubiana 'Primavera' Pinot Noir, Granton, Tasmania	137
2018 Brian '3 Pinots', Oregon, USA	145
2018 Domaine de la Roseraie Pinot Noir Hautes Cotes de Beaune, Burgundy, France	150
2018 Hilberg-Pasquero Barbera d'Alba, Piemonte, Italy	150
2021 Izway 'Bruce' Shiraz, Barossa & Eden Valley, South Australia	160
2020 Fontanabianca Barbaresco, Piemonte, Italy	225

BEER

Peroni Leggera 3.5	11
Peroni Tradizionale	11
Peroni Nastro Azzurro	12
Asahi Super Dry	12
Corona	13
Better Beer Lager Zero Carb	13
4 Pines 'Nitro Stout'	14
Stone and Wood Pacific Ale	14
Green Beacon 3 Bolt Pale Ale	15
Barossa Cider Co. Apple or Pear	14

C O C K T A I L S

Add a selection of three classic cocktails to your event for an additional \$500 minimum spend.

A selection of three has to be made 5 business day before the event from the list below.

GIBSON | Gin, Dry Vermouth, Pickled Onions

MARTINI | Gin/Vodka, Dry Vermouth, Lemon Twist/Olives

APEROL SPRITZ | Aperol, Prosecco, Soda, Orange

NEGRONI | Campari, Sweet Vermouth, Tanqueray Gin

MARGARITA | Tequila, Triple Sec, Fresh Lime Juice, Salt

MANHATTAN | Whisky, Sweet Vermouth, Angostura Bitters, Maraschino

COSMOPOLITAN | Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice

TOM COLLINS | Gin, Fresh Lemon Juice, Sugar Syrup, Soda

OLD FASHIONED | Whisky/Bourbon, Sugar Cube, Angostura Bitters

HEMINGWAY DAQUIRI | White Rum, Grapefruit Juice, Maraschino, Lime

BLOODY MARY | Vodka, spiced tomato juice, accompaniments

H O W T O B O O K

Once you're ready to proceed and agree to our Terms and Conditions, please contact our event manager, Jaime, at events@rothwellsbrisbane.com.au. Jaime will promptly send you a secure electronic document for completion. This document requires your credit card details solely to secure your chosen private dining room. Rest assured, all provided credit card information is fully encrypted and inaccessible to us or any third parties.

Your credit card will only be charged in the event of a no-show or late cancellation (please refer to our Terms & Conditions on the next page). Once we receive your completed and signed form, your event booking will be confirmed, and you'll receive an email confirmation from Jaime.

Approximately 2-3 weeks before your event, we'll reach out to discuss your preferences for food and beverage selections. We look forward to hosting you soon here at Rothwell's Bar & Grill!

T E R M S & C O N D I T I O N S

The following Terms & Conditions apply to both private dining rooms

MINIMUM SPEND

A minimum spend applies where exclusive use of the room is required. The agreed upon minimum spend will be the minimum charged on completion of the event.

Tuesday to Thursday: Lunch \$1500 | Dinner \$1500

Friday to Saturday: Lunch \$1500 | Dinner \$2500 (\$1500 wine room)

SERVICE TIMES

Lunch: Guests may arrive any time from 12pm (unless another time has been pre-arranged). You will have use of the room from 12pm - 4pm with the latest booking time for lunch being 1pm with an immediate sit down required.

Dinner: You will have use of room from 5.30pm - late. Due to Liquor Licensing requirements we are unable to serve alcoholic beverages after 12am (Rothwell's Bar & Grill reserves the right to call last drinks before this time). Guests may arrive any time from 5.30pm (unless another time has been pre-arranged). The latest booking we can accommodate is 7pm with the first course being served within 30 minutes

MENU SELECTION

Menu selections are required by Tuesday of the week prior to your event. We can accommodate dietary requirements however we will need to be advised of them at least 3 business days prior to the event. Due to seasonality and limited availability of fresh produce, some changes may occur without notice. A cakeage fee of \$7.5 will be applied if you are to bring your own cake. This does not apply for weddings.

BEVERAGE SELECTION

Due to limited availability, beverage selections are required 5 business days prior to the event. Wines and vintage changes may occur without notice; however we will always be able to source a comparable product. Beverage packages: after first 3 hours, one (1) additional hour can be added only for the whole table and after a manager assessment in compliance with the responsible service of alcohol guidelines.

In case of Wine dinner or Wine event, \$20pp corkage will be applied.

FINAL NUMBERS

Final numbers are required 3 business days prior to the event.

FINAL PAYMENT

Payment is due at the conclusion of the event. Rothwell's Bar & Grill does not accept personal cheques. The minimum spend is the minimum that will be charged for your event. Confirmed numbers will be the minimum numbers charged for. Please note there is a maximum of 2 credit cards per account. If the account will be split more than 2 ways, please arrange for cash to be used on the night (there is an ATM on the street). Bar tabs are not permitted.

It is the responsibility of the event organiser to ensure the entire account is paid, any balances owing will be charged to the credit card account details provided on the booking form.

CANCELLATIONS

Cancellations must be made in writing. Should you cancel your event, the following cancellation fees will be charged to the credit card account details provided on the booking form:

A month prior the event: 0% of the minimum spend
More than 3 weeks prior to the event: 50% of the minimum spend
More than 2 weeks prior to the event: 75% of the minimum spend
Less than 2 weeks prior to the event: 100% of the minimum spend

PRICING

Prices listed throughout this document are subject to change without notice. However, once your booking form has been completed the prices applicable at that time will remain current for a period of 3 months.

Cards surcharge:

Visa/Mastercard credit and debit 1%, Amex and JCB 1.60%,
UnionPay 1%

BREAKAGES AND MISSING WINE

The organiser of the function is responsible for the removal or breakage of any stored wine on the premises.

OWN MUSIC AND CONFETTI

Rothwell's Bar & Grill asks guests that no form of confetti is used in our venue. In the case that happens, \$300 cleaning fee will be applied

Rothwell's Bar & Grill is unable to accomodate requests for music