



Est 1889

NORMAN HOTEL

Brisbane's worst vegetarian restaurant®

Function Packages

Angus Room | Hereford Room | Brahman Room | Norman's Bar | Garden Bar | Longhorn Room



The Norman Hotel Story

1889 to now

The doors first opened in 1889 & since then the Norman Hotel has become one of Queensland's truly iconic dining experiences.

The historically listed Norman Hotel itself is rooted deep in Australian history as a landmark established over 130 years ago. A public bar with stables and air raid shelters in earlier years and more recently a biker bar, the hotel was revitalized when it was transformed into the steakhouse that it is today.

Fondly known as Brisbane's worst vegetarian restaurant, the Norman Hotel is an iconic Queensland Steakhouse & Garden Bar. The Norman Hotel's legendary meat cabinet with more than 16 cuts of steak, sits proudly at the restaurant's entrance and our signature open grill takes centre stage of this beef-centric venue.

The Norman Hotel has to be experienced to be understood. It's the culmination of steaks, service and atmosphere that sets us apart.

Functions at The Norman

BRISBANE'S WORST VEGETARIAN RESTAURANT

Freshly renovated and lovingly decorated our function and meeting spaces will inspire and impress. Business events can often feel stale and predictable and anyone can throw a party, but throwing an unforgettable party where the guests are giddy with excitement is our aspiration.

Our hotel boasts six unique spaces providing the perfect backdrop for your next birthday party, engagement party, reunion and Christmas party and we can help you avoid bland catering and conventional settings for your next business meeting, seminar, training workshops, thinktank strategy meetings & product launches.

Our passion for quality food & beverages, as well as our friendly service is the foundation for the Hotel's success.

We're a go-to for celebrations, great and small and expert hosts in business meetings, corporate gatherings, social celebrations and all the wonderful reasons people come together.

THE NORMAN HOTEL HAS THE ABILITY TO CATER FOR A RANGE OF EVENTS:

- Corporate/Business Meetings
- Cricket & Rugby Test Matches
- Seminars/Conferences
- Training Workshops
- State of Origin
- Business Breakfasts
- Product Launches
- Reunions (school or family)
- Graduation Celebrations
- AFL/NRL Grand Final Parties
- Farewell Drinks
- Engagements/Weddings
- Birthday Parties
- Cocktail Parties
- Private Luncheons/Dinners
- Christmas Parties
- Melbourne Cup & Racing Carnivals
- Mastersteak BBQ Cooking Classes (Private Group)



A photograph of an outdoor space, likely a courtyard or walkway, featuring several large, glowing, cloud-shaped pendant lights hanging from a dark wooden ceiling. The ceiling is supported by a decorative wrought-iron railing with intricate scrollwork. The space is lush with greenery, including large hanging plants with pink and red flowers and long, trailing moss-like plants. In the background, there are green hedges and trees, suggesting a well-maintained garden or park setting.

Function Spaces

SPACES TO BRAINSTORM, BREAKOUT AND KICK BACK




NORMAN'S BAR

The Norman's Bar is our premium function space.


Once the Hotel's bottle shop, it is themed with a cowhide feature wall, milk bottle chandeliers and both dining, high bars as well as lounge seating. This area can be reserved exclusively for your next special event or cordoned off spaces are available. Over eighteen beers on tap, 103 inch plasma screen TV with VGA connectivity, in-house music, iPod connectivity & DVD facilities.

HOLDING CAPACITY

 Cocktail
250 max

 Seated
120 max

Cordoned Off 10-150 people

 [www](#) Virtual 360 degree walk through of the Norman's Bar



LONGHORN ROOM

The Longhorn room offers a private dining experience second to none in the best steak restaurant in Brisbane.


Located on the ground floor, this rustic function space offers guests all the charm of yesteryear. Complete with the Hotel's original, exposed brickwork, hardwood furnishings, in-house music, free WIFI & plasma TV with HDMI connectivity.

Celebrations sparkle and memories live on long after the last drink is poured

HOLDING CAPACITY

 Cocktail
50 max

 Seated
34 max

 [www](#) Virtual 360 degree walk through of the Longhorn Room




GARDEN BAR


The Norman Hotel's Garden Bar offers patrons an experience unlike no other.

An understated garden courtyard ambience has been created through the use of timber decking, ambient lighting, eclectic table and chair combinations and vertical gardens to divide the multi-tiered seating. Making use of the Garden Pop-Up bar will add theatre to your event and alcoves can be reserved individually or exclusively.

HOLDING CAPACITY

 Exclusive Cocktail
350 max

 Exclusive Seated
200 max

 [www](#) Virtual 360 degree walk through of the Beer Garden



BBQ COURT


Home to our famous Mastersteak BBQ Cooking classes, the BBQ court is an alfresco style dining area ideally suited to your next sit down affair.

Tucked away from the hustle & bustle of the hotel, this area can hold up to 100 seated guests. The space is available to hire exclusively or areas can be cordoned off to suit your needs. The ideal space for celebrating your next family reunion, birthday or milestone.

HOLDING CAPACITY

 Cocktail
150 max

 Seated
120 max

 Virtual 360 degree walk through of BBQ Court



ANGUS, HEREFORD & BRAHMAN ROOMS

A popular meeting space for local businesses, the Angus & Hereford rooms are the ideal setting for your next business meeting, seminar or private dining experience.

Tucked away on the second floor these rooms are complete with free WIFI, private restrooms, data projector with VGA connectivity, whiteboard & flip chart. Available individually or together with the adjoining break-out Brahman Room.

ANGUS ROOM HOLDING CAPACITY

 Boardroom
26 max

 Theatre
50 max

 Classroom
18 max

 U-Shape
22 max

 Cocktail
60 max

HEREFORD ROOM HOLDING CAPACITY

 Boardroom
16 max

 Theatre
30 max

 Classroom
12 max

 U-Shape
12 max

 Cocktail
30 max



Capacities

Norman Bar
Exclusive Cocktail 250 max
Exclusive Seated 120 max
Cordoned Off 10-150

Longhorn Room
Cocktail 50 max
Seated 34 max

Garden Bar
Exclusive Cocktail 350 max
Exclusive Seated 200 max

BBQ Court
Cocktail 150 max
Seated 120 max

Angus Room
Boardroom 26 max
Theatre 50 max
Classroom 18 max
U-Shape 22 max
Cocktail 60 max

Hereford Room
Boardroom 16 max
Theatre 30 max
Classroom 12 max
U-Shape 12 max
Cocktail 30 max

Brahman Room
Cocktail 30 max



Boardroom Catering Menu

MORE THAN A STEAKHOUSE

Breakfast

Available from 7am-10am, 15 guests or more

\$25.00 per person

Option 1

CONTINENTAL STYLE BREAKFAST

Self-serve buffet style

- Chefs Selection of Danishes, Sweet Muffins & Croissants w Condiments
- Fresh Seasonal Fruits
- Sliced Bread w Condiments

Option 2

HOT PLATED BREAKFAST

Free Range Scrambled Eggs, Chipolata Sausages, Bacon, Hash Browns & Roasted Tomato w Normans Bread Roll & Condiments

Both Breakfast Options inclusive of Percolated Coffee & Assorted Teas

Morning Tea

Please select one of the following.

\$11.50 per person, 10 guests or more

or \$13.50 per person, less than 10 guests

- Fresh Scones w Jam & Cream 
- Blueberry Muffins  
- Freshly Baked Assorted Danishes 
- Warm Tomato & Brie Muffins 
- Quiche Lorraine w Tomato Relish
- Freshly Baked Ham & Cheese Croissants w Tomato Relish
- Chefs Assorted Selection of Sandwiches

Afternoon Tea

Please select one of the following.

\$11.50 per person, 10 guests or more

or \$13.50 per person, less than 10 guests

- Assorted Profiteroles 
- Sweet Vanilla Crowns 
- Spinach & Ricotta Pastizzi w Tomato Chutney 
- Goats Cheese & Tomato Tart 
- Chefs Assorted Selection of Sandwiches


Both Morning & Afternoon Tea inclusive of Percolated Coffee & Assorted Teas

Light Lunch or Brunch

Please select one of the following.

\$22.50 per person,

all options served w Fries & Garden Salad.

- House-Ground Wagyu Beef Burger
- Chicken Caesar Salad Wrap
- Panko Crumbed Chicken Schnitzel
- Battered Barramundi
- Salt and Pepper Calamari 

Inclusive of Percolated Coffee & Assorted Teas

NORMAN ADDITIONS

- **Seasonal Fruit Platter \$40** serves up to 10 guests
- **Chefs Selection of Dips & Mixed Olives w Warm Ciabatta \$65** serves up to 15 guests

Please feel free to create your own menu gaining inspiration from our Function or Hotel menus. We can also work with to all dietary requirements upon request, we invite you to talk to our Functions team.

 *Gluten Free* /  *Vegetarian*



A vibrant outdoor dining scene. In the foreground, a wooden cutting board holds several small glasses of red sauce, a bottle of Tabasco sauce, and a pitcher of water with citrus and herbs. A glass of iced water is also visible. In the background, a platter of oysters is served on ice, along with a bowl of food and a glass of red wine. The scene is set against a backdrop of lush greenery and a wooden fence.

Platters



Hot Platters

- **Earth & Sea Platter \$85** *gf* serves up to 10 guests
Fried Buffalo Wings, Salt & Pepper Calamari & Chips w Dipping Sauces
- **Hides Platter \$60** *gf* serves up to 10 guests
Fried Potato Hides w Sour Cream & Sweet Chilli Sauce
- **East West Platter \$55** serves up to 10 guests
Vegetarian Cocktail Samosas and Mini BBQ Pork Buns w Dipping Sauces
- **Angus Platter \$135** serves up to 25 guests
Selection of Black Pepper Beef Pies, Lamb & Rosemary Pies and Hand Cut Sausage Rolls w Dipping Sauces
- **New York Platter \$160** serves up to 20 guests
Selection of Angus Cheeseburger Sliders & Normans' Mini Beef Hotdogs w Beer Battered Onion Rings
- **Hot Seafood Platter \$170** serves up to 15 guests
Traditional Selection of Fried Seafood - Tempura Fish Pieces, Panko Crumbed Calamari, Crumbed Prawn Cutlets, Crumbed Scallops & Chips w Dipping Sauces
- **Beef Baron Platter \$355** serves up to 15 guests
Selection of Lamb Cutlets, Hickory Basted USA Pork Ribs, Meatballs, Char Grilled Chorizo Sausage, Beef Skewers & Chicken Skewers w Chefs selection of sauces
- **Junior Platter \$50** serves up to 10 guests
Crumbed Chicken Tenders and Tempura Fish Pieces w Chips & Tomato Sauce - Kids Only!

Cold Platters

- **Pier Platter \$180** serves up to 25 guests
Cold-Smoked Australian Salmon w Blinis, Salmon Caviar & Crème Fraiche
- **Dips Platter \$65** *gf* serves up to 15 guests
Chefs Selection of Dips & Marinated Olives w Warm Ciabatta
- **Antipasto Platter \$150** serves up to 20 guests
Charcuterie Served w a Selection of Marinated Artichoke, Char Grilled Eggplant, Semi-Dried Tomatoes, Mixed Olives, Roasted Capsicum and Bocconcini with Grissini Sticks
- **Sushi Platter \$130** serves up to 20 guests
Assorted Sushi & Nigiri served w Wasabi, Soy Sauce & Pickled Ginger
- **Ploughman's Platter \$105** serves up to 10 guests
House Pickled Vegetables, Aged Cheddar, Virginian Ham & Warm Bread Rolls
- **Farmhouse Cheese Platter \$95** *gf* serves up to 10 guests
Chefs Selection of Cheeses w Dried Fruits & Nuts, Quince Paste & Lavosh Wholemeal Crackers
- **Sweet Things Platter \$105** *gf* pieces 54
Assortment of Sweet Petit Fours

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A wooden tray with six small glasses of tomato sauce, garnished with parsley and a lemon wedge, on a wooden surface. The tray is placed on a larger wooden surface with some faint markings. The glasses are arranged in a slightly curved line. The tomato sauce is bright red and has a chunky texture. The parsley is fresh and green. The lemon wedge is bright yellow. The overall scene is rustic and appetizing.

Canapes



Canapés

Canapés are served by roving hotel staff.
Minimum 30 guests.

- 4 Pieces \$16.50** per person
- 6 Pieces \$18.90** per person
- 8 Pieces \$24.90** per person
- 10 Pieces \$30.00** per person

Please make your selection from the list below

COLD SELECTION

- Oyster Shot, Bloody Mary Style *gf*
- Prosciutto Wrapped Rockmelon *gf*
- Caramelised Onion Frittata w Olive Tapenade *gf* 
- Beef Tartare Tartlet
- Smoked Salmon, Crème Fraiche on Crispbread
- Sous-Vide Lamb Loin w Hummus & Balsamic Glaze
- Tomato Bruschetta 

HOT SELECTION


- Mushroom Arancini w Salsa Verde Mayonnaise 
- Cheese Kransky Dagwood Dogs w Tomato Relish
- Sesame-Soy Beef Skewer w Toasted Sesame *gf*
- Chicken Skewers w Yoghurt & Honey Mustard Marinade *gf*
- Barramundi Spring Rolls w Sweet Chilli & Ginger Sauce
- Normans' Signature Wagyu Spring Rolls w Soy-Sesame Sauce
- Spinach & Ricotta Pastizzi 
- Black Pepper Beef Pie
- Lamb & Rosemary Pie
- Chinese Style Steamed Pork Bun
- Chickpea Falafel w Garlic Aioli *gf*
- Tomato & Bocconcini Pizza w Fresh Basil

MORE SUBSTANTIAL

Fork Dishes priced per person

- Fish & Chips w Tartare Sauce **\$8**
- Salt & Pepper Calamari, Asian Slaw & Coriander Mayo *gf* **\$8**
- Spaghetti & Meatballs in a Rich Tomato Sauce **\$8**
- Lamb Cutlet, Potato Mash w Normans Gravy **\$12**
- Mushroom & Parmesan Risotto w Green Peas *gf* **\$6**

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gf Gluten Free /  Vegetarian



Set Menus



SET MENU 1 A TWO COURSE SET MENU

\$49.00 per person

ENTREE

Served Share Style

- Chefs Selection of Dips w Warm Ciabatta
- Buffalo Wings in Buffalo Hot Sauce *gf*
w Blue Cheese Dip

MAINS


Please select two options from the following

- Rump 300gm (Served MR) *gf*
MSA, 150 Days Grain - Thousand Guineas
- Rib Fillet 250gm (Served MR) *gf*
MSA, 100 days Grain - Bindaree Beef

Steaks Served With Mesclun Salad, Truss Tomato, House Made Salad Dressing, Baked Potato with Normans' Iconic Bacon & Normans' Traditional Gravy

- North QLD Barramundi w Fried Garlic Potatoes, Roasted Capsicum, Tomato & Green Olive Salsa *gf*
- Chicken Parmigiana w Chips & Mesclun Salad

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gf Gluten Free /  Vegetarian

SET MENU 2 A THREE COURSE SET MENU

\$56.00 per person

ENTREE

Served Share Style

- Chefs Selection of Dips w Warm Ciabatta
- Buffalo Wings in Buffalo Hot Sauce w Blue Cheese Dip *gf*
- Salt & Pepper Calamari w Aioli *gf*

MAINS

Served Alternate Drop

Please select two options from the following

- Rump 400gm (Served MR) *gf*
MSA, 150 Days Grain - Thousand Guineas
- Rib Fillet 250gm (Served MR) *gf*
MSA, 100 days Grain - Bindaree Beef

Steaks Served With Mesclun Salad, Truss Tomato, House Made Salad Dressing, Baked Potato with Normans' Iconic Bacon & Normans' Traditional Gravy

- North QLD Barramundi w Fried Garlic Potatoes, Roasted Capsicum, Tomato & Green Olive Salsa *gf*
- Roast Chicken w Potato Mash, Green Beans & Chicken Gravy *gf*

DESSERT

Served Alternate Drop

- Sticky Date Pudding w Butterscotch Sauce
- Crème Brûlée w Almond Biscotti

Or

Served Share Style

- Cheese & Fruit Platters

SET MENU 3 A THREE COURSE SET MENU

\$69.00 per person

ENTREE

Served Share Style

- Tomato Bruschetta
- Norman's Wagyu Spring Rolls w Soy-Sesame Sauce
- Mushroom Arancini w Salsa Verde Mayonnaise *gf*

MAINS

Served Alternate Drop

Please select two options from the following

- Eye Fillet 200gm (Served MR) *gf*
MSA, Pasture - JBS Swift
- Rib Fillet 340gm (Served MR) *gf*
MSA, 100 Days Grain - Diamantina Platinum

Steaks Served With Mesclun Salad, Truss Tomato, House Made Salad Dressing, Baked Potato with Normans' Iconic Bacon & Normans' Traditional Gravy

- North QLD Barramundi w Fried Garlic Potatoes, Roasted Capsicum, Tomato & Green Olive Salsa *gf*
- Roast Chicken w Potato Mash, Green Beans & Chicken Gravy *gf*

DESSERT

Served Alternate Drop

- Sticky Date Pudding w Butterscotch Sauce
- Crème Brûlée w Almond Biscotti

Or *for something more savoury*

Served Share Style

- Baked Brie Cheese w Thyme Infused Honey, Green Apple & Warm Ciabatta



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Mastersteak BBQ Cooking Class

is an interactive steak cooking class run by our Norman Grill Masters, where you'll learn to grill to perfection like the famous Norman Hotel and have an unforgettable time refining your skills.

Our public classes are held fortnightly on Tuesday evenings from 6.30pm- 8.30pm and Saturday's once a month at midday.

A popular gift, the class includes a

- 2 hour Cooking Class
- 2 hour Drinks Package (inc Beer, Wine & Non-alcoholic)
- Norman Hotel 'Brisbane's Worst Vegetarian Restaurant' chef apron as a gift to take home

\$100 PER PERSON

Corporate and Private classes

Available Monday to Thursday for lunch and dinner and Fridays & Saturday's lunch sittings. Our Mastersteak BBQ Cooking Classes are a great way to add a little theatre to your next corporate event.
Min 10

Gift Vouchers

A popular corporate gift or incentive, gift vouchers are available to purchase from the restaurant. Call us on 3391 5022 or email admin@nhpg.com.au.

** Please note classes are subject to venue availability & min no's of 10 & max no's of 25 apply.*

*** Gift vouchers are strictly valid for 6 months & are treated like cash if they are lost they are not redeemable.*





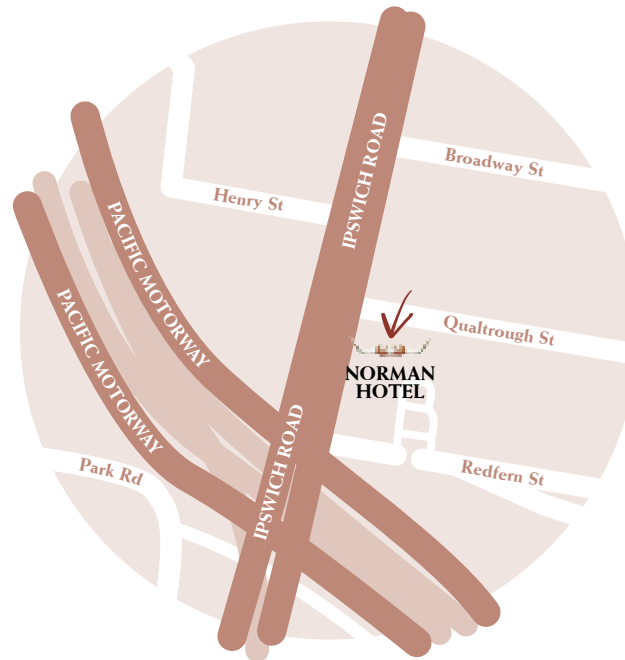
Est 1889

NORMAN HOTEL

Brisbane's **worst vegetarian** restaurant®

Where and How

The Norman Hotel is located on the corner of Ipswich Road & Qualtrough Street, Woolloongabba.
There is plenty of parking, with access to our car park via Qualtrough Street.



normanhotel.com.au

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