

officers mess

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Events

Day Delegate

50 Oxlade Dr, New Farm



DAY DELEGATE

Host your next corporate event at The Officers Mess, Brisbane's renowned venue that offers not just a location, but a setting where professional connections and ideas flourish. Our venues combine sophistication and immaculate planning to ensure your day delegate event runs seamlessly and leaves a lasting impression on attendees.

We provide adaptable spaces to suit a variety of needs, with individually customised menus that cater to everyone's tastes. Each room offers inspiring scenic views, fostering a perfect environment for interaction and achievement of business objectives.

DAY DELEGATE PACKAGES

Host your seminar workshop or product launch at The Officers Mess, Brisbane. Enjoy stunning river views, elegant spaces, and top-notch service.

Room Capacity

Round Tables - up to 200

Theatre - up to 300

Room Hire

\$660

Minimum Number of Guests

25

Parking

20 off street parking spaces available. Street parking is free

Public Transport

A bus stop is conveniently located right outside our front door

City Cat terminal is very conveniently located only 130 metres away in New Farm Park

Package Inclusions

Private Room with The Deck and Lawn Area

Air Conditioned room

Data Projector + 7 TVs

P.A. System

Cordless Microphone

Wifi for presenter

Linen tablecloth

Table water

Mints

Flexible options for menu selections

Optional Extra - Pad and Pen \$4.50 per delegate



MENU SELECTIONS

Choosing the right menu at The Officers Mess will elevate your event. We craft menu selections that complement your unique gathering.

Coffee & Tea Station

Delegates enjoy an all day station with freshly brewed coffee and traditional and herbal tea.

Morning Tea

Select two (2) of:

Sweets

Selection of freshly baked pastries (VG)

Selection of freshly baked mini cakes (VG)

House-made granola, coconut yoghurt, berries (VG, GF)

Fruit plate (VG, GF)

Crepes with choice of topping - Nutella, strawberries or lemon & sugar

Savoury

Croque monsieur

Ham & cheese croissant

Breaky Roll

Focaccia (V, DF)

Sandwiches (V on request, DF on request, Gf on request @extra cost)

Frittata (Gf)

Served with

Brewed Coffee / Traditional & Herbal Teas

Orange Juice

\$35 per person



When making selections be aware of your dietary requirements, as we expect that your dietary requirements are satisfied within your selected items.



SHARED FEASTING

Shared Feasting is communal style dining, perfect for creating a relaxed and intimate dining experience. Savour delicious food and with your delightful guests.

Entrée - Select two (2)

Devilled eggs, hard boiled eggs cut in half, filled with a yolk mayonnaise, lemon, mustard & chives (V, GF, DF)

Grilled Eggplant, tomato passata, parmesan & Basil (V, VG on request, DF on request)

Beef Carpaccio, rocket, sundried tomatoes & parmesan (GF, DF on request)

Seafood Ceviche, fresh seafood, crudites, leche de tigre & coriander (DF, GF)

Grilled Baby Cos lettuce, Caesar dressing, pan grattato & lemon

Char Grilled Baby Carrots, Chickpea puree, pomegranate, coriander & roasted garlic (VG, GF)

Main Course - Select two (2)

Lamb shoulder tagine style served with aromatic couscous, coriander and orange salad (DF)

Baked Market fish with tahini yoghurt, herbs, flaked almonds, served with pomegranate with roasted potatoes, greens (GF)

Kinkawooka mussels House-made curry served with coconut rice, buttered spinach (GF)

Beef Wellington, mushroom duxelles, jus served with potato purée, green leaves (add \$9 per person)

Slow cooked pork shoulder served with corn tortillas, shredded cabbage, tomatillo condiment (GF, DF)

Herbed ricotta ravioli, creamy butternut sauce, Parmesan

Served with softdrink and orange juice



\$60pp lunch

\$80pp two courses

When making selections be aware of your dietary requirements, as we expect that your dietary requirements are satisfied within your selected items.



ALTERNATE DROP

Ensure an elegant meal with alternate drop dining. With rotating dishes, you have a diverse variation and make large gatherings memorable.

Entrée - Select two (2)

Chicken and tarragon terrine, toasted sourdough,
tarragon emulsion, cornichons (DF)
Tataki Venison, carrots, pomegranate molasses (DF, GF)
King Fish carpaccio, mandarin emulsion, citrus (DF,GF)
Grilled Octopus, muhammara, potato salad (GF,DF)
Spanner crab rémoulade, radish, crème fraîche (GF)
Roast vegetable tart, basil pesto, rocket, olives, feta
(V, VG on request)

Main Course - Select two (2)

Grilled cabbage, Onions puree, XO sauce, coriander (V, GF)
Buckwheat risotto, fresh herbs salad, pickles (VG, GF)
Duck Breast, aromatic nut crust, mandarin emulsion,
butternut, jus (GF)
Barramundi, garden greens, pilpil (GF)
Slow cooked Stockyard beef brisket, sweet potato purée,
onion rings, red wine jus
Stockyard Beef strip loin, pommes sarladaise, sauteed
spinach, roast onion jus (GF)
Fregola Sarda, seafood risotto style pasta

Served with softdrink and orange juice



\$55pp lunch

\$75pp two courses

When making selections be aware of your dietary requirements, as we expect that your dietary requirements are satisfied within your selected items.

CHOICES

Hosting a small event with under 50 guests? Our Choices package lets guests pick from three entrée, main, and dessert options. Make it personal and satisfying for everyone.

Pre Dinner Options - choose from canape or platters selection prior to your event.

Entrée - Choose from

Chicken and tarragon terrine, toasted sourdough, tarragon emulsion, cornichons (DF, GF on request)
Spanner crab rémoulade, radish, crème fraîche (GF)
Burratina, radicchio, vincotto, EVOO (V, GF)

Main Course - Choose from

Buckwheat risotto, fresh herbs salad, pickles (VG, GF)
Barramundi, garden greens, pil pil (DF,GF)
Slow cooked Stockyard beef brisket, sweet potato purée, onion rings, red wine jus (GF)

Served with softdrink and orange juice



\$60pp lunch

\$90pp two courses



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STANDING LUNCH

For a relaxed lunch consider serving platters. They are also a great way to informally connect with others over small hand-held bites of flavour.

Sliders / Sandwiches - 10 items per platter

Beef Sliders, pickle, caramelised onion, cheese, secret sauce	\$130
Chicken sliders, shredded cabbage, mayonnaise & spicy sauce (DF)	\$120
Prawns Rolls, cucumber, aioli, chives, lemon	\$140
Croque monsieur, champagne ham, mornay sauce, cheddar	\$110
Fish Tacos, avocado, chipotle sour cream, lime (GF)	\$140
Egg & mayo rolls, cucumber, aioli, chives, lemon (V)	\$110
Veggie Wrap, avocado, beetroot, carrots, cucumber, aioli (Vg)	\$110
Mini Bahn mi, Sticky lemongrass chicken, crudites, coriander & chill	\$120
Mini Bruschetta, cherry tomatoes, bocconcini, Basil (V, Vg on request)	\$110

Finger Food

Chicken karagee, sweet soy, sesame & spring onions (DF, GF) 1.5kg	\$150
Fried Camembert, panko crumb, tomato chutney (V)	\$80
Fish Bites, tartare sauce (DF) 1kg	\$150
Fries, house made aioli (VG, DF, GF)	\$22
Loaded fries, crispy bacon, house made aioli, cheddar & chives (GF, DF)	\$28
Nachos, corn chips, smashed avocado, chipotle & black beans sauce, pico de gallo (VG, GF)	\$45

Sweet

Mini viennoiserie, An assortment of freshly baked viennoiserie from Miche Bakery (V) - 40pc	\$150
Mini Cakes, An assortment of freshly baked cakes from Miche Bakery (V) - 40pc	
Fruit plate, a selection of fresh and seasonal fruits (VG) - 1kg	
House made Granola, coconut yogurt and berries (VG) - 10pc	

Served with softdrink and orange juice



\$35pp Morning Tea

\$55pp Lunch - minimum

When making selections be aware of your dietary requirements, as we expect that your dietary requirements are satisfied within your selected items.



GRAZING BOARDS

Our Grazing boards are the perfect way to add delicious variety to your event and serve as an excellent way to connect with others over small hand-held bites of flavour.

Charcuterie Board

Selection of cured cold cuts, house made terrine & pickled vegetables	\$220
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Cheese Board

Selection of premium international cheeses with accompaniments	\$200
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Charcuterie and Cheese Board

	\$250
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Seafood Board

Natural oysters, cocktail prawns, Frazer Island crab toast, salmon gravlax & gratinated mussels	\$350
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Sashimi and Tartare

King fish, salmon, scallops & yellow tuna	\$400
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Antipasti

Selection of crudités, dips & condiment	\$200
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Considerations

The Grazing Boards work best when multiple boards have been selected to ensure flavour variety

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For more information on booking an event please email
events@officersmess.au or call 07 3358 6188

Dietary Requirements Terms & Conditions

Please let us know any food intolerances and we will do our best to assist where and if possible. We are able to accommodate the following requests: Vegetarian, Vegan, Gluten Free, Dairy Free.

Any other specific request may be able to be accommodated, however, this cannot be guaranteed. Where an additional meal is required to be supplied to accommodate a dietary requirement there will be an additional 25% surcharge for each meal.

Allergy and Intolerance Disclaimer

Gluten, dairy, egg, nuts are handled on a daily basis in our kitchen.

While all the due care will be taken in the preparation of your meal, we CANNOT guarantee it will be trace free to meals cooked in the same space as meals containing the listed ingredients above.

50 Oxlade Drive, New Farm