

2026



EVENTS & FUNCTIONS

# Officers Mess



officers mess

EST. 1943

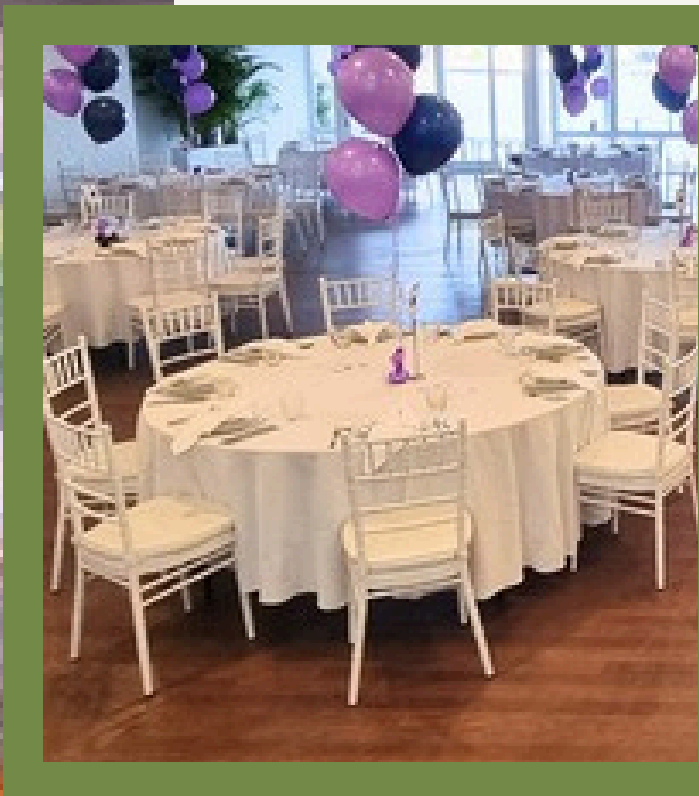
# Welcome to Officers Mess

Planning an event with an unforgettable edge? The Officers Mess in Brisbane offers a distinct venue that elevates any gathering.

With a legacy spanning more than 70 years, we specialise in curating custom events in enchanting settings. Imagine your celebration unfolding in our regal Ballroom, on our expansive, landscaped lawn, or on our custom-built timber deck with a backdrop of serene river views, completing an exceptionally elegant occasion.

We attend to every detail, enabling you to immerse yourself fully in creating lasting memories with your guests.





*Introducing...*

# The Ballroom

The Ballroom is the perfect location for every type of large scale event. From seated dinners and awards nights, to casual cocktail parties, the Ballroom is able to transform to suit your needs and requirements.

The space encompasses heritage-listed timber dancefloor, a private bar and private terrace overlooking the lawn down to the river. You have the option of adding the private lawn to create a mix of indoor and outdoor space.

## Features

### **CAPACITIES**

200 banquet round tables  
300 banquet long tables  
500 cocktail

### **AV**

Sound System  
Stage  
Lectern  
Microphones  
7 x TV screens  
Projector

### **INCLUSIONS**

tables and chairs  
crockery, cutlery, glassware  
white linen tablecloths and  
napkins

# Introducing... The Lawn

A fantastic addition to any Ballroom event, this spacious semi-private lawn runs from the ballroom terrace down to the rivers edge. Flanked by two giant Jacarandas, filled with festoon lighting, the lawn is the perfect location for afternoon canapes or evening cocktails.

**Capacity** 200 cocktail

**Inclusions** lawn tables and chairs

**\*\*THE LAWN IS AVAILABLE AS AN ADD-ON TO THE BALLROOM - THIS SPACE IS NOT AVAILABLE AS A STAND-ALONE EVENT SPACE.**



Introducing...

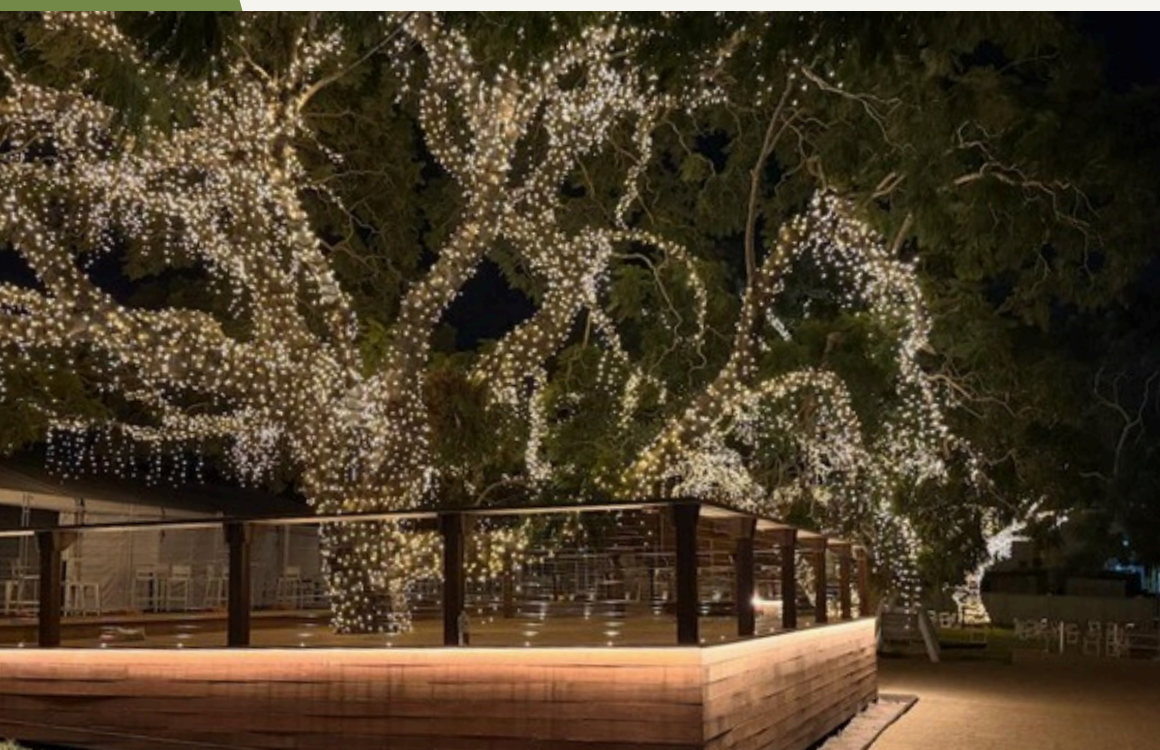
# The Grand Mess Deck

Celebrating a milestone birthday or anniversary? Looking for a semi-private space for after work drinks? Then look no further than our beautiful timber deck overlooking the river.

## UNIQUE FEATURES

**Capacity** 70 Cocktail

**Inclusions** high tables and stools



**Minimum spend:** \$6,000 - \$7,000 (applied to food and beverages)

**Deposit:** \$750 (applied to your final bill)

**Catering options** include grazing platters, roaming canapes or stations

**Drinks** available from a private bar in your space. Drinks on consumption or via a beverage package

**Maximum booking duration:** 5 hours



*Introducing...*

# The Officer's Terrace

For a more intimate space for smaller groups, look no further than our Officers Terrace. Situated to the left of the venue for a more secluded feel, this space offers the best views in the house!

**Minimum spend:** \$2,000 (applied to food and beverages)

**Deposit:** \$750 (applied to your final bill)

**Catering options** include grazing platters.

Drinks can be arranged via a bar tab, with wristbands issued for access at the shared bar.

**Maximum booking duration:** 4 hours

## UNIQUE FEATURES

**Capacity** 30 Cocktail

**Inclusions** high tables and stools



*Introducing...*

# The Riverside

Our casual option for lazy afternoon get-togethers or last minute catch-ups with friends, our Riverside boasts riverfront seating on large picnic tables. We offer one picnic table per 8 guests, providing a mix of seated and standing space, with a maximum of 5 tables reserved for your group. Each table includes an umbrella for shade and surrounding space for additional standing room. Please note that picnic tables cannot be joined together, but are positioned side by side.



## **Booking Details** —

A \$25 per person deposit is required to secure your date and space. This deposit will be applied to a bar tab on the day. Wristbands will be issued for guests to access the shared public bar.

Catering can be ordered on the day from our à la carte menu.

*Introducing...*

# The Pavilion

Located under our small marquee, this space offers tables with individual chairs, accommodating up to 5 tables of 8 guests.

This area is undercover and conveniently located near our bar, amenities, and live music.



## **Booking Details —**

A \$25 per person deposit is required to secure your date and space. This deposit will be applied to a bar tab on the day.

Wristbands will be issued for guests to access the shared public bar.

Catering can be ordered on the day from our à la carte menu.

# FOOD AND DRINK



Available in Ballroom only

# Seated Meals

## Shared Feasting

Up to 350 guests, Shared Feasting is communal-style dining, perfect for creating a relaxed and intimate experience. Guests help themselves to a selection of food brought to the table on shared platters.

### ENTREE - select two

- Caesar Salad, free-range chicken, iceberg salad, bacon, croutons & house-made sauce (GF 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, sauce gribiche, lemon (V, DF)
- Char Grilled Baby Carrots, chickpea puree, pomegranate, coriander & roasted garlic (VG, GF)

### DESSERT - select two

- Dark Chocolate Mousse, fresh berries (GF)
- Pavlova, marscarpone cream, seasonal fruits (GF, DF on request)
- House-made Seasonal Tart, double cream
- Fruit Plate (VG)

### MAINS - select two

- Lamb Shoulder tagine style, aromatic couscous, orange & fennel salad (DF)
- Beef Bourguignon - slow-cooked beef brisket in red wine with steamed potato & veggies
- House-made Ravioli, creamy butternut sauce, Parmesan
- Baked market fish, roasted vegetables, polenta (GF)
- Spicy and creamy prawns stew, coconut rice & coriander (GF)

**\$80pp - 2 Courses**

**\$95pp - 3 Courses**



Available in Ballroom only

# Seated Meals

Up to 150 guests are presented with a single or alternate dish served to the table, ensuring a seamless dining experience.

*Alternate Drop*

## ENTREE - select two

- Venison Tenderloin, baby carrots, pomegranate, pepper berry salt (GF/DF)
- Warm free-range Chicken & Bread Salad, roasted onions, radicchio, walnut & vincotto (DF)
- King Fish Carpaccio, mandarin emulsion, citrus (DF, GF)
- Spanner Crab Rémoulade, radish, crème fraiche (GF)
- Burratina, fig, pangratto & EVOO (V)

**\$80pp - 2 Courses**

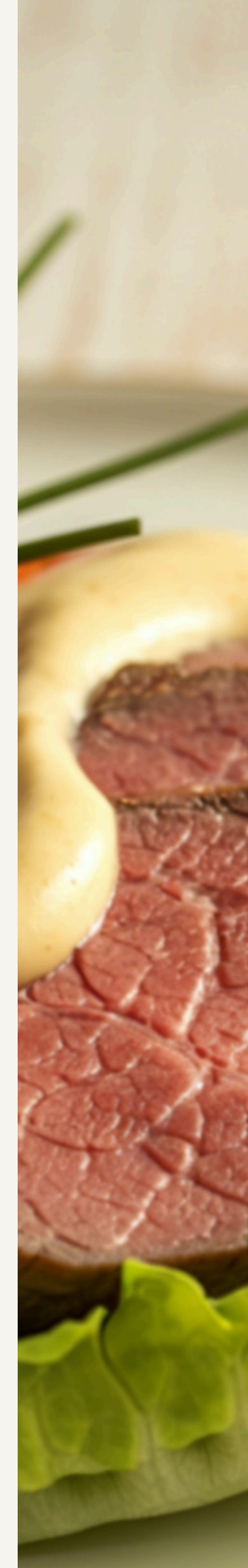
**\$95pp - 3 Courses**

## MAINS - select two

- Confit duck leg, potato bake, leafy salad (GF, DF)
- Free-range chicken parmi, mozzarella cheese, tomato sugo & fresh rocket
- Slow-cooked Stockyard beef brisket, sweet potato purée, onion rings, red wine jus (GF, DF on request)
- Roasted Pork, Lilly pilly vinaigrette, Brussels sprouts (GF, DF on request)
- Locally sourced Barramundi, garden greens, pil pil (GF)
- Beer Battered local snapper, house-made wedges, burnt lemon (DF)
- Mum's ratatouille (tomato, eggplant, zucchini, capsicum stew), fried egg, ricotta salata (V, VG on request)

## DESSERT - select two

- Cheese plate, crackers & condiments (GF on request)
- Chocolate Cake, salted caramel, fresh strawberries
- Lemon & meringue Mess tart
- Tropical Fruits, coconut Chantilly, macadamia praline (GF/VG)



# Hot Smoked BBQ

Available in Ballroom + Lawn only

Delight Your guests with smoked BBQ items, within your function space with a personal chef!

## Smoked Beef Brisket - \$95pp

- Smoked Beef Brisket (approx. 200g pp) with chimichurri sauce
- Roasted potatoes
- Loaded corn
- Fresh cheese
- Chili sauce
- Slaw salad
- Freshly baked bread from Miche Bakery

## Smoked Chorizo Hotdog - \$75pp

- Smoked Chorizo Hotdog loaded with: Caramelized onions & Chipotle aioli
- Roasted potatoes
- Loaded corn
- Fresh cheese
- Chili sauce
- Slaw salad
- Freshly baked bread from Miche Bakery



# Cocktail Events

**\$55 per person**  
**5 canapes + 2 substantial**

## Cold Canapés

- Beetroot ravioli, goat cheese, quinoa (V)
- Vegetarian maki, wasabi (GF, DF)
- Bruschetta, tomatoes, olives & basil
- Spicy tuna, crispy rice (GF, DF)
- Oyster, finger lime dressing (DF, GF)
- Salmon gravlax, double cream, roe
- King fish crudo, dill, pickle kohlrabi
- Beef tartare, fried potato (DF, GF)

## Hot Canapés

- Crispy Prawn, gochujang aioli (DF)
- King fish escabeche & pickle
- WA half shell scallop, lemon butter
- Locally sourced Barramundi samosa, pickle ginger & coriander
- Lamb kefta, tzatziki (GF)
- Lemongrass Chicken skewers, peanut sauce
- Miso glazed rolled pork belly, enoki mushrooms (DF, GF)
- Vegetables tempura, ponzu (Df, GF)
- Kimchi fried rice (VG, GF)

## Substantial

- Mini grilled fish taco, avocado, chipotle sour cream, lime (GF)
- Mini Bahn mi, sticky lemongrass chicken, crudities, coriander & chilli
- Beef slider, pickle, onion, cheese, secret sauce (DF)
- Mini prawn roll, lemon butter, cucumber, aioli, chives
- Potato gnocchi, porcini sauce, parmesan (VG)
- Deep fried cauliflower, sweet soy, sesame (VG, GF)

**Add additional canape for \$7 per guest**  
**Add additional substantial for \$11 per guest**

Available in Ballroom, Grand Mess Deck and Officers Terrace only

When making selections be aware of your dietary requirements, as we expect they will be satisfied within your selected items

Available in all spaces

# Grazing Boards

## Charcuterie Board

Selection of cured cold cuts, house made terrine & pickled vegetables

\$130

## Cheese Board

Selection of premium international cheeses with accompaniments

\$130

## Charcuterie and Cheese Board

\$180

## Seafood Board

Natural oysters, cocktail prawns, Frazer Island crab toast, salmon graclax & gratinated mussels

\$350

## Antipasti

Selection of crudités, dips & condiment

\$80



# Platters

Available in Grand Mess Deck,  
Officers Terrace, Riverside &  
Pavilion only

## Pizza Slab (30x50cm) - 12 slices per slab

GF Base available for no extra charge | Vegan Cheese available for an additional \$5 per slab

**Vege Sensation**, cherry tomatoes, olives, red onion, artichoke, tomato sugo & rocket

\$75

**Margherita**, tomato sugo, fior di latte, basil & EVOO

\$70

**Mortadella**, mortadella, stracciatella cheese, crushed pistachios

\$90

**Burratina**, tomato sugo, burratina, rocket, prosciutto & EVOO

\$90

**Arrabiata**, tomato sugo, smoked pepperoni, n'duja, red onion, stracciatella

\$90

**Spicy Beef**, marinated minced beef, kimchi, sour cream, coriander

\$90

**Pulled Chicken**, marinated chicken, artichoke, mushrooms, confit lemon, basil & fior di latte

\$90

**Truffada**, truffled double cream, roast potato, mushrooms & cheddar

\$90

**Marina**, fresh Mooloolaba prawns, mussells, cherry tomatoes & ricotta

\$95



## Finger Food - 10 items per platter:

OM Breaky Roll, fried eggs, smoked house bacon, grilled halloumi, avocado, tomato chutney

\$ 110

Beef Sliders, pickle, caramelised onion, cheese, secret sauce

\$130

Chicken Sliders, shredded cabbage, mayonnaise & spicy sauce (DF)

\$120

Prawn Rolls, cucumber, aioli, chives, lemon

\$140

Ham & Cheese croissant

\$100

Rice Paper Roll, mung beans, mushrooms, carrots, cucumber & peanut sauce (VG)

\$ 110

Vegan tacos with oyster mushrooms, pico de gallo, avocado & coriander (VG)

\$120



# Platters

Available in Grand Mess Deck,  
Officers Terrace, Riverside &  
Pavilion only

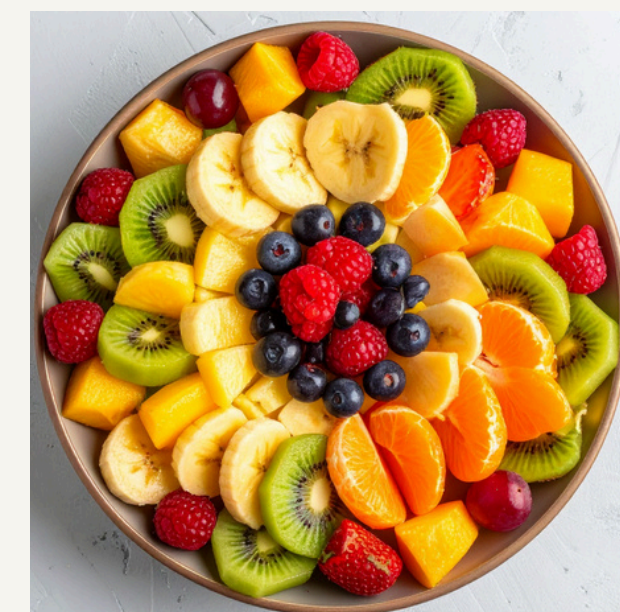
## Finger Food... cont'd

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|--|-------|
| <b>Chicken Karaage</b> , gochujang aioli (DF, GF) 1.5kg          | \$160 |
| <b>Fried Camembert</b> (24pc), organic honey                     | \$100 |
| <b>Fish Bites</b> , tartare sauce (DF) 1kg                       | \$170 |
| <b>Big Bowl of Fries</b> , house made aioli (V, DF, GF)          | \$ 25 |
| <b>Coconut Prawns, (1kg)</b> , spicy papaya chutney (DF/GF)      | \$180 |
| <b>Chicken Skewers (10pc)</b> , lemongrass, peanut sauce (DF/GF) | \$160 |



## Sweet Treats

|  |       |
|--|-------|
| <b>Mini Cakes</b> , assortment of freshly baked cakes from Miche Bakery (v) (48pc) | \$170 |
| <b>Mini Donuts</b> (30pc)  | \$90  |
| <b>Fruit Plate</b> , a selection of fresh and seasonal fruit                       | \$150 |



# Beverage Packages

Available in Ballroom + Lawn &  
Grand Mess Deck only

We offer drink packages for events of 50 guests or more, with unlimited drinks offered over a set number of hours for a per person price.

## House Package

House Sparkling  
House Red  
House White  
House Rose

Selection of tap and  
bottled beer and cider

Soft Drinks

**\$50pp 3 hours**  
**\$60pp 4 hours**  
**\$70pp 5 hours**

## Premium Package

Select from our wine list:  
1 Sparkling  
2 Whites  
2 Reds  
1 Rose

Selection of tap and bottled  
beer, cider, ginger beer

Soft Drinks

**\$60pp 3 hours**  
**\$70pp 4 hours**  
**\$80pp 5 hours**

