

PRIVATE EVENTS

FUNCTIONS PACK

THE ROCK



KEEP THE GOOD TIMES ROLLIN'

SITTING ON BUSTLING RUTHVEN STREET,
THE ROCK BRINGS AN UPSCALE PUB EXPERIENCE TO THE
HEART OF THE TOOWOOMBA CBD.

OUR EVENTS TEAM

Mastering the art of functions, our event team consists of highly skilled and experienced professionals. Their passion and expertise ensure you can relax knowing every detail has been considered and planned for.

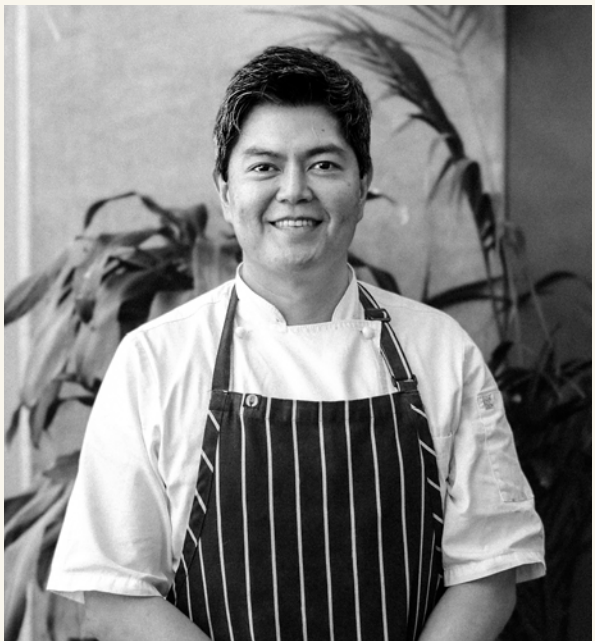


MEET LOUISE — THE ROCK EVENTS MANAGER

Your dedicated event expert. With over 10 years of experience, Louise brings professionalism and confidence to every celebration. From first ideas to final touches, she'll be by your side to ensure your event runs seamlessly and is nothing short of exceptional. Backed by the experienced wider team at The Rock and our expert team of chefs, Louise ensures every detail is handled with care, so you can relax and enjoy every moment.

MEET ANGELO — THE ROCK EXECUTIVE CHEF

Executive Chef Angelo Velante's impressive career includes experience in some of London's most prestigious kitchens, training under renowned chefs such as Gordon Ramsay and Marcus Wareing. Chef Velante specialises in modern Australian gastro-pub cuisine, where fresh, locally sourced ingredients are elevated through innovative flavours and refined techniques. His unwavering commitment to excellence ensures every dish our culinary team creates for your event is a memorable experience.



FUNCTION COST BREAKDOWN



Our function packages offer you a range of options in order to design the function you desire. The cost of your function depends on a few factors, like the space you select, what day of the week and time you're after and the size of your group.

You'll need to factor in the below costs:

1. BOOKING FEE

All of our spaces incur a booking fee. The booking fee covers the venue hire fee, all additional inclusions such as your event planning team, event staff, furniture and equipment. Please see pages 18-19 for all of the inclusions.

2. MINIMUM SPEND

Certain spaces, days of the week, or times may require a minimum spend. This is the minimum amount you need to spend on catering and beverages for your event and does not include the booking fee.

Both pre-ordered food and drinks, as well as food and drinks purchased on the day of your function (by you and your guests), all contribute to the minimum spend.

3. FOOD & BEVERAGE PACKAGES

Design your event your way with one of our food packages—each can be tailored to suit guests' dietary requirements. Beverage packages are available, or you can set up a bar tab or choose drinks on consumption. If you do add a beverage package to your event, it must be for all guests.



OUR SPACES



LEVEL ONE

LOCATED IN OUR TOP BAR, **LEVEL ONE** IS OUR PREMIER FUNCTION SPACE OFFERING AN EXCLUSIVE-USE AREA WITH PRIVATE BAR AND AMPLE SPACE.

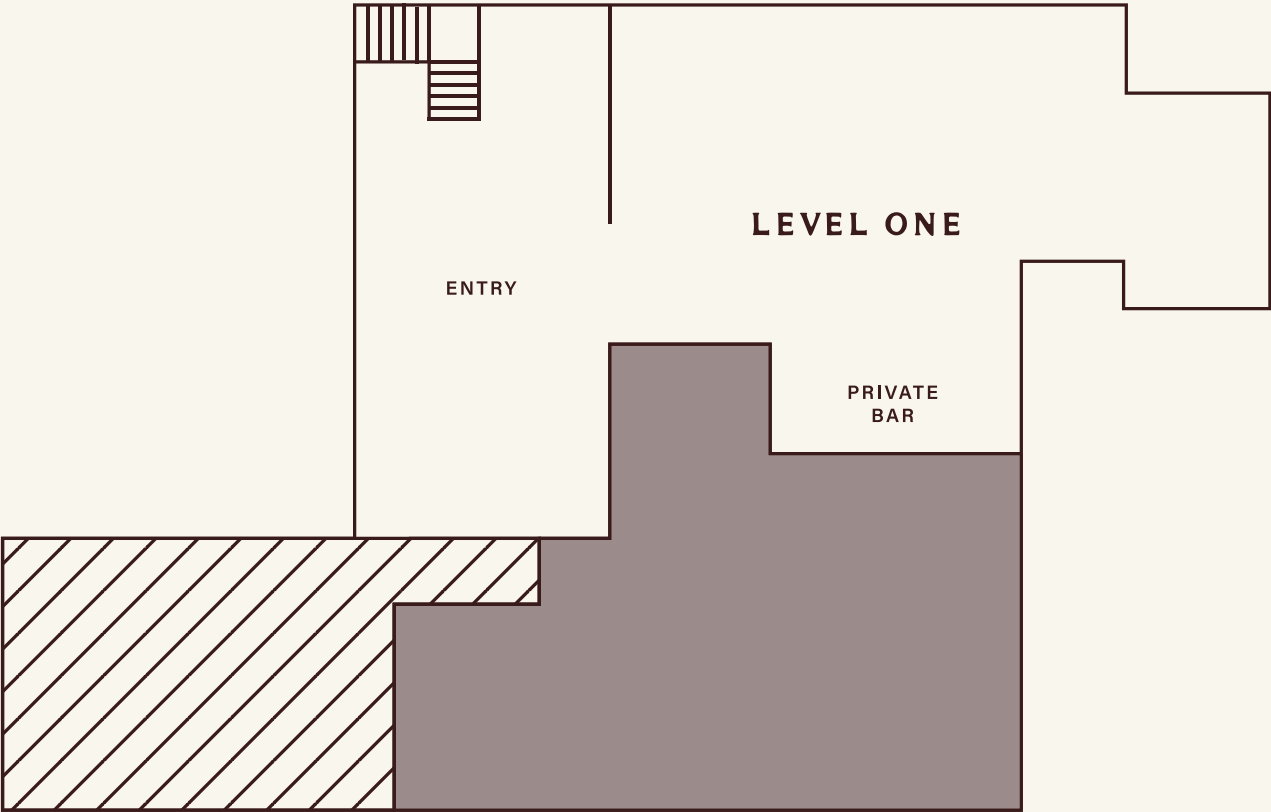




LEVEL ONE

MAXIMUM OF 150 GUESTS

	HIRE TIME	BOOKING FEE	MINIMUM SPEND
Mon - Thurs AM / PM	10am - 4pm or 5pm - 12am	\$300	\$500
Fri - Sun AM	10am - 4pm	\$300	\$1,000
Fri - Sun PM	5pm - 12am	\$500	\$2,000



ROOM 1911

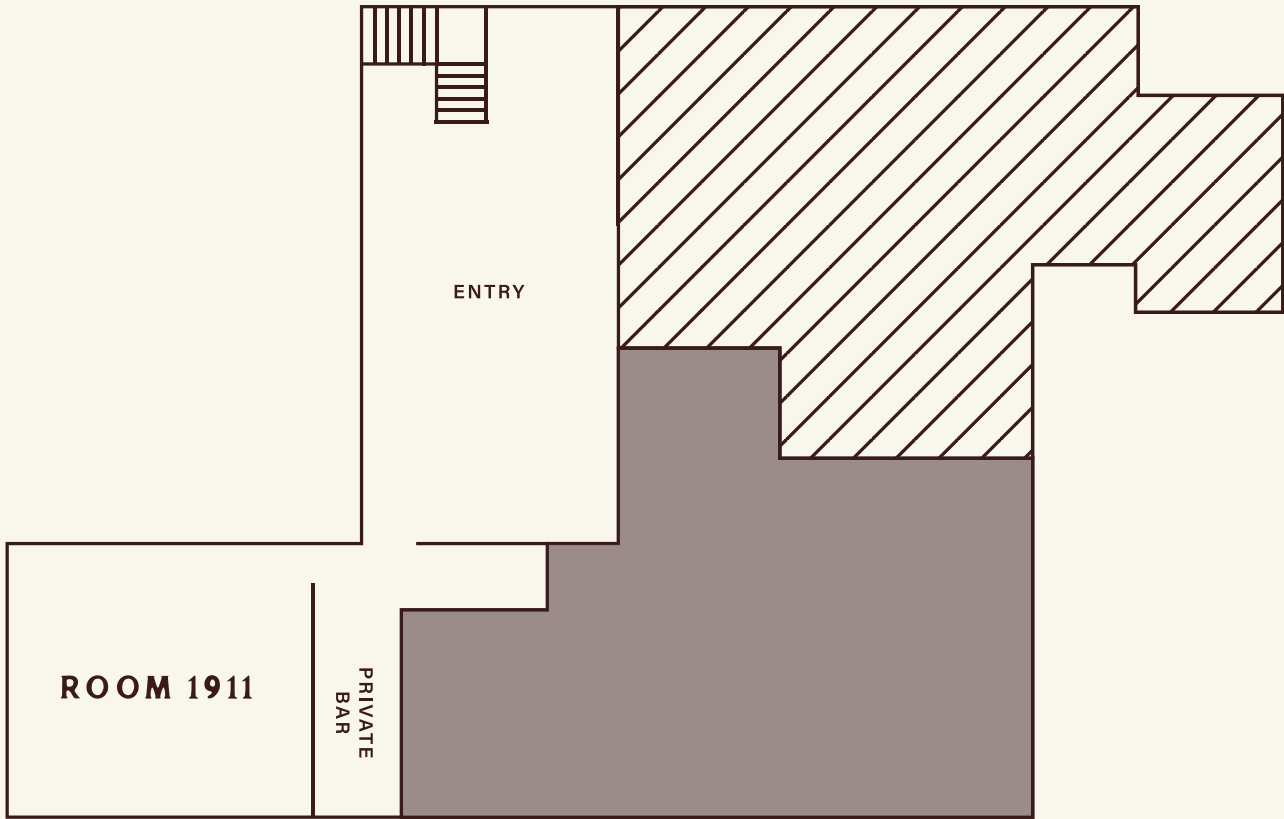
FOR INTIMATE GATHERINGS AND SMALLER EVENTS, **ROOM 1911** IS A SHOWSTOPPER. THIS SECLUDED SPACE IS PERFECT FOR CELEBRATIONS THAT DESIRE EXCLUSIVITY. COMPLETE WITH A PRIVATE BAR AND YOUR DEDICATED EVENT STAFF, NOTHING WILL INTERRUPT YOUR EXPERIENCE. SIMPLY CHOOSE FROM OUR DELICIOUS CANAPÉ AND ROAMING MENU PACKAGES, OR INDULGE IN A SEATED MENU, AND WE'LL TAKE CARE OF THE REST.



ROOM 1911

MAXIMUM 60 GUESTS

	HIRE TIME	BOOKING FEE	MINIMUM SPEND
Mon - Sun AM	10am - 4pm or 5pm - 12am	\$300	\$250
Fri - Thurs PM	10am - 4pm	\$500	\$500
Fri - Sun PM	5pm - 12am	\$500	\$1,200



SEATING CAPACITY OF ROOM 1911		
CABARET (32) 	COCKTAIL (60) 	BANQUET (40)
THEATRE (60) 		U SHAPE (20)



ROOM HIRE INCLUSIONS



PLANNING INCLUSIONS

Dedicated and highly trained Event Expert to assist with your event

Unlimited site visits

Unlimited phone and email communication

Comprehensive planning meeting

Additional planning meetings upon request

Assistance with vendor curation and coordination

Day-of item drop-off

Day-after collection of all items and decorations

BASIC SPACE & ACCESS

Event space for specified duration

Climate control (heating and air-conditioning)

2 parking spaces provided at Oaks Toowoomba

Complimentary Wi-Fi

FURNITURE & SEATING

All tables and chairs for your chosen seating plan

High bar chairs (cocktail) or dining chairs
(round tables - Room 1911 only)

Pressed linens (tablecloths & napkins - Room 1911 only)

Easels for signage

Cake table

Cake knife

Cutlery

Fine china crockery

Crystal glassware

Wishing well

Furniture and table arrangement and set-up

CATERING INCLUSIONS

Serving stations set up

Serving platters and serving equipment

Water service and glasses

Refrigeration access for cake storage

AUDIO / VISUAL EQUIPMENT

Sound system with PA

Roaming microphones

6 x 75-inch TV monitor (Level One)

Portable large-scale TV (Room 1911)

Power outlets and extension capabilities

Portable stage

Basic AV support

ON THE DAY STAFFING & SERVICES

Event coordinator or day-of staff

Set-up and breakdown services

Cleaning before and after event

All staff requirements during event





MENU

CANAPÉS

+ ADDITIONAL CANAPÉS:

Hot or cold canapé — \$6 pp

Substantial canapé — \$8 pp

Dessert canapé — \$6 pp

2 HOUR PACKAGE

\$35 PP

Choice of 6 hot or
cold canapés

3 HOUR PACKAGE

\$45 PP

Choice of 6 hot or
cold canapés
+ 2 substantial canapés

5 HOUR PACKAGE

\$60 PP

Choice of 6 hot of cold
canapés
+ 2 substantial canapés
+ 2 dessert canapés

HOT CANAPÉS SELECTION

PEKING DUCK SPRING ROLL, SPRING ONION & HOISIN SAUCE (GF, DF)

TRUFFLE MUSHROOM ARANCINI (V, GF)

PORK, APPLE & SAGE SAUSAGE ROLL

BEEF RENDANG EMPANADA

BARRAMUNDI GOUJONS WITH SIRACHA (DF, GF)

COLD CANAPÉS SELECTION

ANGUS BEEF, WAKAME, PONZU DRESSING, CROUTON (GF)

PICO DE GALLO, SALSA VERDE, CASHEW CREAM CHEESE (VGN, GF)

LIME GRILLED CHICKEN, PARMESAN AND SMOKED BACON EN CROUTE

SEARED TUNA TOSTADA, AVOCADO, CHARRED CUCUMBER (GF, DF)

GOAT'S CHEESE TART, SEMI DRIED TOMATO & BASIL (GF, V)

SUBSTANTIAL

THAI FISH CAKES (GF)

with coriander vermicelli salad

BBQ PORK CHAR SIU (GF)

with fried egg rice and wok-tossed greens

CRUMBED BARRAMUNDI FINGERS (GF)

with chips and tartare sauce

BEEF CHEESEBURGER SLIDER

with bbq sauce and pickle

KOREAN FRIED CHICKEN CORN TACOS

with white pepper mayo

STICKY PORK BELLY BAO BUNS

with pickled cucumber and shallots

BARRAMUNDI & VEGETABLE CHICO ROLL

with house sweet chilli sauce

SWEET

PETITE JAM DONUTS (DF)

with cinnamon dusting

WARM APPLE & CINNAMON SPRING ROLLS

ASSORTED MINI TARTLETS (DF)

CHOCOLATE & VANILLA PROFITEROLES

with berry coulis

MACARON SELECTION



CROWD PLEASERS

SHARE PLATTERS

CATERS FOR UP TO 10 PEOPLE

EAST MEETS WEST — \$200

house-made beef and crispy chicken sliders with freshly steamed bao buns filled with slow-cooked honey-glazed pork belly and tender duck, served with pickled onion and cucumber

THE GRILL — \$180

satay chicken, honey-glazed pork belly, BBQ beef and prawn skewers, lamb kofta, arancini balls, salt & pepper calamari, duck spring rolls and Korean fried chicken

GOODNESS GRAZER — \$160 (v)

crudités, flatbreads and dips, sushi rolls with light soy, pumpkin & almond samosas, Mediterranean involtinis, sweet potato empanadas, shiitake & tofu gyoza

THE ARTISAN SPREAD — \$180

cured meat selection, with brie, blue and cheddar cheese, grilled vegetables and olives with creamy hummus, quince paste and fruit chutney

COASTAL SELECTION — \$200

tempura prawns, reef fish goujons, salt & pepper squid, barramundi spring rolls, Thai fish cakes, prawn wontons, with garlic aioli, lemon and lime

PIZZAS

MINIMUM ORDER OF THREE - \$75
(ADD MORE IN SETS OF THREE)

MARGHERITA (v)

sugo, mozzarella and basil

PEPPERONI

bbq sauce, pepperoni, and mozzarella

HAWAIIAN

sugo, ham, pineapple and mozzarella

PERI-PERI CHICKEN

sugo, fiery peri-peri chicken pieces, mozzarella

BBQ CHEESEBURGER

bbq sauce, smoky beef, bacon, mozzarella and cheddar

TRUFFLED MUSHROOM & BOCCONCINI

sautéed mushrooms, truffle oil, bocconcini and mozzarella





GRAZING TABLES

Our 1.8-metre grazing tables are designed to impress, offering beautifully curated spreads brimming with fresh, seasonal and artisanal selections to suit any occasion.

MINIMUM 50 PEOPLE

OYSTER BAR — \$20 pp

Shucked to order, served with accompaniments

CHARCUTERIE GRAZING STATION — \$15 pp

Locally-sourced cured meats, house made condiments, Kurrajong lavosh, sal verde grissini and house made focaccia

DOCKSIDE GRAZING STATION — \$12 pp

Fresh shucked oysters, tiger prawns, lemon pepper calamari and fries

CHEESE GRAZING STATION — \$16 pp

Artisan cheeses, with caramelised fig jam, Kurrajong lavosh, sal verde grissini and artisan breads

DESSERT GRAZING STATION — \$12 pp

Chef's selection of petit fours, mini cake slices and artisan cheese, candied, spiced and roasted nuts, seeds and dried fruits

CELEBRATION PACKAGES

MINIMUM 30 PEOPLE



SOCIAL

INCLUDES: Pre-set grazing table on arrival, your choice of assorted gourmet pizzas and platters, and the luxe beverage package.

2 HOURS: \$100 pp

3 HOURS: \$115 pp

5 HOURS: \$130 pp

GATHER

INCLUDES: Pre-set grazing table on arrival, your choice of assorted gourmet pizzas and platters, cocktail on arrival and the luxe beverage package.

2 HOURS: \$120 pp

3 HOURS: \$135 pp

5 HOURS: \$150 pp

FEAST

INCLUDES: Pre-set grazing table on arrival, your choice of gourmet pizzas and platters, cocktail on arrival and the premium beverage package.

2 HOURS: \$140 pp

3 HOURS: \$155 pp

5 HOURS: \$170 pp

Please note: All celebration package prices do not include the cost of room hire.



SEATED MENU

FOR SEATED DINING
ONLY IN ROOM 1911

MINIMUM 15 PEOPLE

2 COURSES — \$70 PP

Entrée or dessert and main (alternate drop)

3 COURSES — \$80 PP

Entrée, main and dessert (alternate drop)

Please note: package prices do not include beverages. These can be included as a separate beverage package or you can choose a cash bar or bar tab.

ENTRÉES

FETA & SPINACH ARANCINI BALLS (V, GF)
with pumpkin purée

DUCK SPRING ROLLS
with sweet chilli sauce

SALT & PEPPER SQUID (GF)
with garlic aioli and mustard dressing

COFFIN BAY NATURAL OYSTERS (6) (GF)

MAINS

REEF FISH (GF)
crushed potato, broccolini, salsa verde

RIB FILLET
salad, chips, red wine gravy

CREAMY RAVIOLI (V)
Tuscan sauce, spinach, ricotta, pumpkin

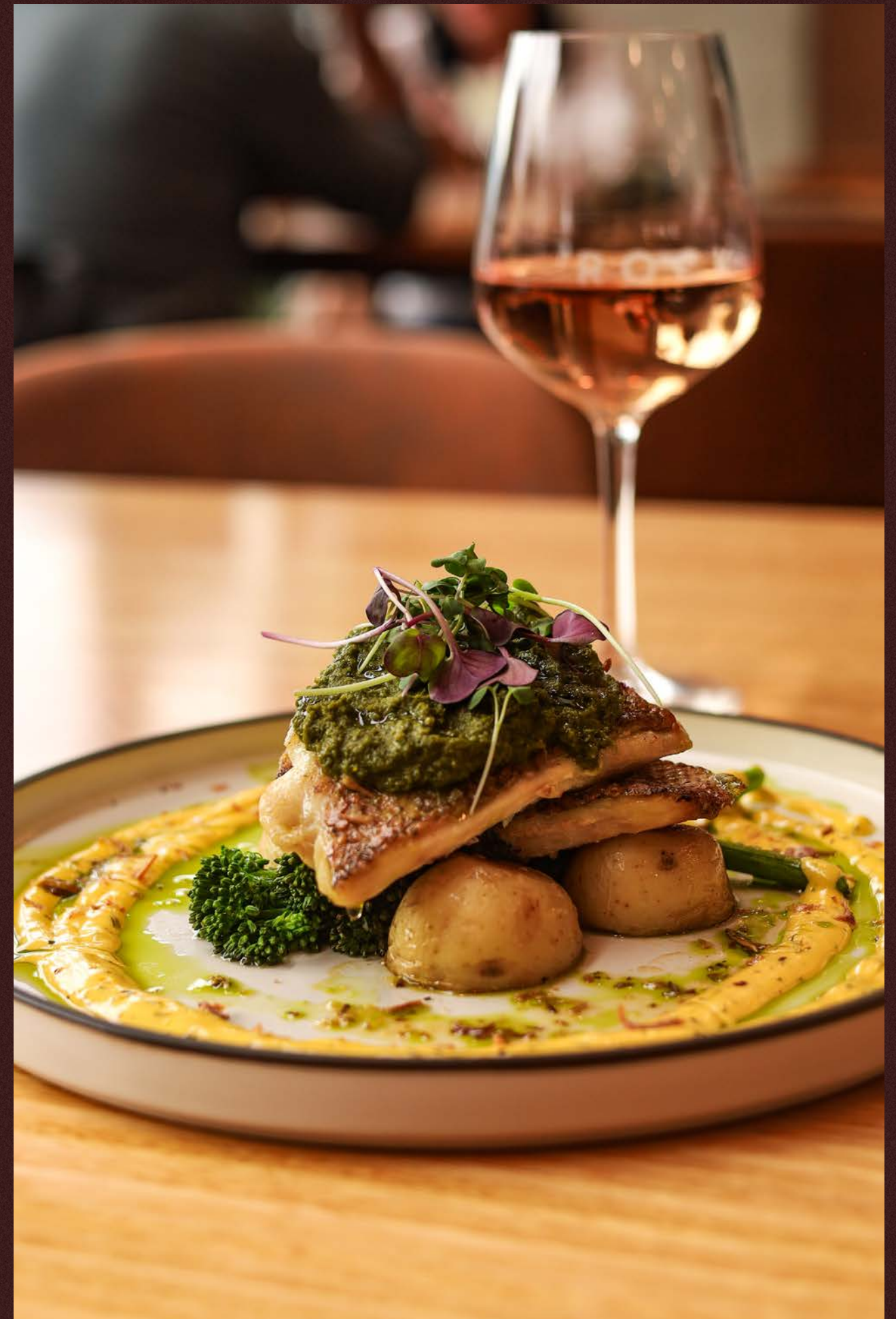
BRAISED PORK BELLY (GF)
mashed potato, roast baby beets,
wilted spinach, pork jus

DESSERT

VANILLA CREME BRULEE
nut biscotti, berries, orange crisp

COFFEE PANNA COTTA
honeycomb, fresh banana

CHOCOLATE MUD CAKE
fresh mixed berries, raspberry coulis, ice-cream



BEVERAGE PACKAGES

LUXE PACKAGE

- 2 hours — \$55 pp
- 3 hours — \$60 pp
- 5 hours — \$70 pp

PREMIUM PACKAGE

- 2 hours — \$70 pp
- 3 hours — \$75 pp
- 5 hours — \$85 pp

Add basic spirits to any package for \$15 pp per hour



LUXE PACKAGE

WHITE & SPARKLING

Frankie Sparkling NV
Frankie Sauvignon Blanc

RED

Frankie Shiraz

BEER

XXXX Gold
Great Northern Original
Carlton Dry 3.5%

NON ALCOHOLIC

Soft drink
Juice
Sparkling water

PREMIUM PACKAGE

WHITE & SPARKLING

Cloud Street Pinot Grigio
Dal Zotto Pucino Prosecco

RED

The Luminist Pinot Noir

BEER & CIDER

Great Northern Super Crisp — on tap
Great Northern Original — on tap
Asahi Super Dry
XXXX Gold
Carlton Dry 3.5%
Somersby Apple Cider

NON ALCOHOLIC

Soft drink
Juice
Still or Sparkling Water

Please note: as our wine list celebrates single-vineyard winemaking, some wines may change seasonally on our beverage packages.



BESPOKE PACKAGE

Should you be seeking a premium beverage package including French champagne and premium or imported wines our events team can also work with you to design a customised wine and beverage list for your event. Please reach out to our team to discuss your requirements.

BESPOKE ADDITIONS

CHAMPAGNE ON ARRIVAL

\$15 PER PERSON

Elevate the occasion with a glass of Louis Roederer Champagne served to your guests on arrival.

COCKTAIL ON ARRIVAL

\$15 PER PERSON

Choose from a Peach Bellini, Negroni or Aperol Spritz.

SPIRITS UPGRADE

BASIC SPIRITS — \$15 PER PERSON

Available to add to all beverage packages.

CASH BAR

Allow your guests to choose from our extensive beverage selections, which they can purchase throughout your function.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specific limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.



NEXT STEPS



1. CONTACT US

Speak to our specialised team to chat through any questions you may have.

Email: functions@therockpub.com.au

Phone: 07 4648 0460

2. VIEW

Book a time with our team to view your preferred space and imagine what's possible.

3. SECURE

Secure your booking by completing a contract and booking fee payment.

4. THE FUN PART

Start planning with our team and bring your vision to life.

Don't see exactly what you're looking for?

Please contact our Event Manager to discuss your unique requirements.

FAQS

WHEN DO YOU NEED TO KNOW MY GUEST NUMBERS, AND WHAT IF MY GUEST NUMBERS DROP?

Confirmed guest numbers are requested 14 days before your function. It's normal for numbers to increase or decrease from the amount given at the time of you booking your event.

IS THERE A BOOKING FEE OR ROOM HIRE FEE?

Yes, there is a booking fee which covers your room hire fee and all added inclusions along with staffing costs.

WHAT CONTRIBUTES TO THE MINIMUM SPEND?

Both pre-ordered food and drinks, as well as those purchased on the day, count toward the minimum spend.

DO I NEED TO BOOK A FUNCTION IF I JUST WANT TO RESERVE A SPACE FOR FAMILY & FRIENDS TO BUY THEIR OWN FOOD AND DRINK?

If you plan on hosting more than 20 people, yes. Friends and family can still purchase their own food and drinks in our function spaces.

IF I START WITH A BAR TAB AND IT RUNS OUT, CAN GUESTS BUY THEIR OWN DRINKS?

Yes. All drink sales count toward your minimum spend.

WHAT ARE THE FOUR OPTIONS FOR FUNCTION DRINKS?

- Bar tab
- Drinks tab
- Beverage package
- Guests buy their own

HOW MUCH MONEY SHOULD I PUT ON MY BAR TAB?

Estimate \$15 per drink x desired drinks per guest x number of guests.

WILL YOU PROVIDE WRISTBANDS?

Upon request, yes.

CAN MY GUESTS BUY THEIR OWN DRINKS AFTER THE BAR TAB/PACKAGE/DRINK TICKETS RUN OUT?

Yes, we have lots of flexibility.

WHY ARE DRINK TICKETS POPULAR?

They allow each guest a fixed number of drinks.

CAN I BUY MORE DRINK TICKETS ONCE MY FUNCTION HAS STARTED?

No. Drink tickets are pre-arranged and pre-paid, only valid for the function.

CAN I RESTRICT THE TYPE OF DRINKS MY GUESTS ARE ALLOWED TO HAVE ON MY BAR TAB?

Yes. Common options include:

1. Beer/wine/soft drink/basic spirits
2. Exclude cocktails/shots/doubles/top-shelf
4. Full open bar

CAN I RESTRICT THE \$ LIMIT OF MY BAR TAB?

Yes — tell us your limit. Once reached, guests pay themselves or you extend the bar tab.

CAN I RESTRICT THE TIME FOR MY BAR TAB?

Yes — you choose how many hours or what time it applies.

DO ALL GUESTS NEED TO BE ON THE SAME BEVERAGE PACKAGE?

Yes. The package covers the whole group from start to finish — staggered times or individual packages (except minors/pregnant women) are not permitted.

HOW DO I BOOK MY FUNCTION?

Contact our events team via email. We will send a booking form with our terms and conditions and details on how to secure your function.

WHEN DO I GIVE YOU MY FINAL GUEST NUMBERS?

14 days before the event.

CAN WE SPLIT THE BILL BETWEEN TWO OR MORE CREDIT CARDS (OR OTHER METHODS)?

Yes.

HOW MUCH IS THE FUNCTION DEPOSIT?

You secure your function by paying the booking fee which is separate to the agreed minimum spend.

WHAT IF I MUST CANCEL MY FUNCTION BOOKING?

All payments made towards your function are non-refundable

CAN I JUST BOOK A SPACE FOR SOME FRIENDS TO COME IN (NO DEPOSIT OR MINIMUM SPEND)?

Yes — for groups up to 20 guests; standard booking conditions apply.

ARE THERE ADDITIONAL EVENT ITEMS I CAN HIRE SUCH AS A STAGE?

Yes — please speak to our team about any additional equipment or furniture you may require for your event and we can supply you with a list of recommended vendors.

THE ROCK

TO BOOK YOUR FUNCTION PLEASE CONTACT OUR TEAM:

Email: functions@therockpub.com.au

Phone: 07 4648 0460

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