



Cnr Denham and Bolsover St  
Rockhampton QLD 4700

*The Leichhardt Hotel*

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# FUNCTIONS AND EVENTS

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# MAKE YOUR FUNCTION OR EVENT A SUCCESS WITH THE LEICHHARDT HOTEL

Our professional and friendly staff are committed to delivering you a flawless function that is tailored to your needs and requirements. Our fantastic location and classic facilities, together with incomparable service, sets the stage for gatherings of all sizes and styles. You will be provided with a dedicated Functions Manager and Head Chef who will work with you to bring your event to fruition.

The Leichhardt Hotel has seven function rooms spread across two floors, each with their own bar and amenities. Our floors host the capacity for small boardroom meetings to large corporate events seating up to 400 delegates. Catering can be customised to suit cocktail functions through to sit down banquets.

The Leichhardt Hotel offers 60 accommodation rooms, comprising of single, double and twin share options, with standard check in time of 2pm and check out at 10am. All of our rooms have large screen televisions with Foxtel. Each room has a modern bathroom, mini bar, tea and coffee making facilities, while our Suites also have microwaves. Guest services include 24 hour reception, room service, a licensed restaurant, lobby bar, gaming room, FREE Wifi, guest laundry and same day dry cleaning. Guests can enjoy extensive views over the Capricorn region.

The Capricorn region boasts some of the most historic and beautiful attractions in Australia. Whilst staying at the Leichhardt Hotel, perhaps guests may enjoy visiting the Botanical Gardens, Rockhampton Zoo, Heritage Village, Dreamtime Cultural Centre, Capricorn Caves, Mount Archer National Park, Capricorn Coast and Wetlands, Great Keppel Island and Koorana Crocodile Farm. A number of informative travel and attraction information resides at reception, and our staff will be more than happy to recommend local destinations.

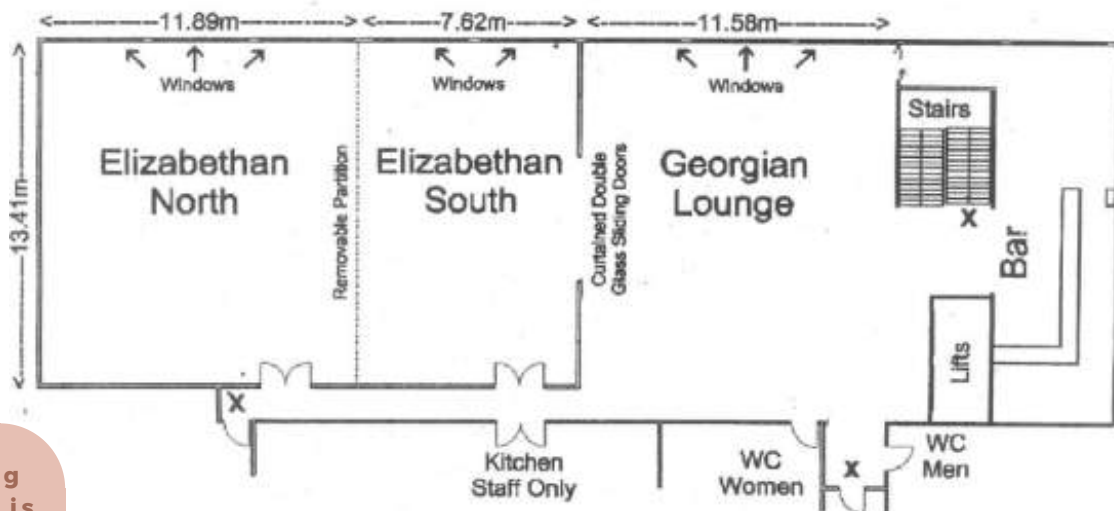
Function Facilities

# FUNCTION ROOM CAPACITIES

Room	Theatre	U-Shape	Classroom	Open-Ended Cabaret	Cocktail	Banquet
Elizabethan North	140	50	50	50	150	80
Elizabethan South	100	40	40	40	80	60
Georgian Lounge	140	50	50	60	150	90
All of First Floor	400	-	130	110	300	150
Boardroom	30	12	12	16	20	10
Duthie Room	140	50	50	50	150	80
Emily Room	100	40	40	40	80	60
Emily Duthie Lounge	140	50	50	60	150	90
All of Second Floor	400	-	200	200	500+	150

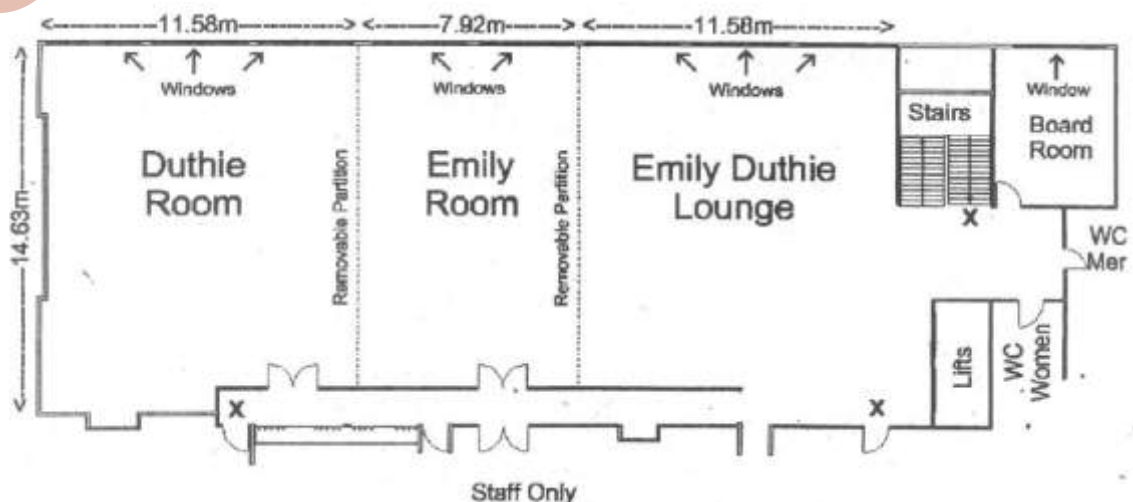
\* Room Hire is custom priced for each event according to requirements \*

## FIRST FLOOR



Ceiling height is 3m  
x=fire exit

## SECOND FLOOR



# DAY DELEGATE PACKAGES

**Full Day Basic Package** - maximum 20 guests **\$36.50**

\*morning tea

\*midweek lunch specials in the restaurant

\*afternoon tea

**Half Day Basic Package** - maximum 20 guests **\$26.50**

\*morning or afternoon tea

\*midweek lunch specials in the restaurant

**Full Day Standard Package** - maximum 25 guests **\$40.00**

\*morning tea

\*two course plated lunch in the restaurant

\*afternoon tea

**Half Day Standard Package** - maximum 25 guests **\$32.00**

\*morning or afternoon tea

\*two course plated lunch in the restaurant

**Full Day Premium Package** - minimum 30 guests **\$46.00**

\*morning tea

\*working lunch in your chosen function room

\*afternoon tea

**Half Day Premium Package** - minimum 30 guests **\$38.00**

\*morning or afternoon tea

\*working lunch in your chosen function room

*All meals are served with freshly brewed coffee & a selection of teas*

**The following resources are available:**

\*notepads & pens for each delegate

\*iced water & mints for duration of your event

\*lectern

\*blank wall for projection

\*whiteboard with markers & eraser

\*flipchart & markers

\*data projector (additional cost)

\*small sound system, with wireless & corded microphones (additional cost)

*We can also organise any additional audio visual requirements*





*Function Catering*

# Morning and Afternoon Tea

Depending on your chosen package and delegates attending, this will determine the number of choices from the below options.

All packages include freshly brewed coffee & a selection of teas

- \*scones with strawberry jam & fresh cream
- \*mini quiches
- \*satay chicken kebab sticks
- \*home baked cookies
- \*savoury croissants
- \*fresh assorted muffins
- \*seasonal fresh fruit platter
- \*mini sausage rolls
- \*chef's selection of slice
- \*assorted danishes
- \*mini pies

## Additional Options:

- |                                |                     |
|--------------------------------|---------------------|
| *arrival tea and coffee        | - \$2.50 per person |
| *continuous tea and coffee     | - \$4.50 per person |
| *additional tea break item     | - \$4.50 per person |
| *selection of ice creams       | - \$4.50 per item   |
| *whole fruits served in a bowl | - \$1.50 per piece  |
| *selection of yoghurts         | - \$4.50 per item   |
| *bottled water                 | - \$4.10 per item   |

# Lunch - Standard Day Delegate Package

*Two course plated meal in the restaurant with 2 choices pre-selected from below & served alternate drop*

*Maximum number of 25 guests*

*Functions under 10 delegates can select their meal options on the day*

## **Mains**

- \*crumbed steak, chips & salad
- \*chicken parmigiana, chips & salad
- \*chicken caesar wrap, chips & salad
- \*200g rump (cooked medium), chips & salad
- \*steak sandwich, chips & salad
- \*pasta of the day
- \*beer battered fish, chips & salad
- \*chicken caesar salad
- \*vegetarian burger, chips & salad

## **Desserts**

*Selection may include any of the following (subject to availability)*

- \*sticky date pudding with butterscotch sauce & ice cream
- \*banana caramel cream dreams
- \*chocolate brownie with creamy chocolate ganache & ice cream
- \*lemon curd tarts with raspberry coulis & Chantilly cream
- \*caramel sin cheesecake with caramel sauce & Chantilly cream



# Lunch – Premium Day Delegate Package

*Working lunch served in your conference room. Please select one of the below options. All served with freshly brewed coffee & a selection of teas*

## **Build your own Burgers and Wraps**

selection includes beef patties, spiced chicken breast, vegetarian patties, crisp lettuce, tomato, onion, cheese, a selection of condiments & a fresh fruit platter. Served with white milk buns and wraps.

Gluten free bread is available on request.

## **Selection of Gourmet Sandwiches, Baguettes & Wraps**

gourmet selection of sandwiches, baguettes & wraps with assorted fillings, served with mini quiches & a fresh fruit platter.

## **Grazing Table**

customisable grazing table, which consists of all of the cold selections and 3 hot selections from page 15.

## **International Dishes**

*selection of 2 dishes served with Jasmine rice & a fresh fruit platter*

\*chicken & cashew stir-fry

\*beef stroganoff

\*honey mustard chicken

\*sweet & sour pork

\*vegetarian stir-fry

## **Additional Options:**

\*jugs of softdrinks or juices

\$9.50 per jug

\*selection of assorted cakes & slices

\$4.50 per person



*Private Events Menu Options*

# Breakfast

## **Continental Buffet Breakfast**

\$18.00 per person

- \*assorted pastries & croissants
- \*toast & condiments
- \*orange juice
- \*selection of cereal & muesli
- \*natural yoghurt
- \*fresh sliced fruit platter
- \*freshly brewed coffee & a selection of teas

## **Full Buffet Breakfast**

\$28.00 per person

Continental Selection, as well as:

- \*grilled tomato
- \*baked beans
- \*scrambled eggs
- \*grilled bacon rashers
- \*breakfast sausages
- \*sautéed mushrooms
- \*hash browns



## PLATED ALTERNATE DROP

### Entrée

- \*chicken roulade stuffed with smoked bacon, spinach & gouda cheese, served with a rough tomato sauce
- \*red wine braised pork belly served with apple salad
- \*lime and coriander coconut prawns with tropical rice & lime aioli GF
- \*marinated beef skewers, mustard & horseradish sauce served with beetroot, feta & rocket salad
- \*brown butter gnocchi with spinach & pine nuts V

### Mains

- \*mediterranean grilled chicken served on chargrilled vegetables with dill greek yoghurt sauce GF
- \*slow roasted beef cheeks with garlic & chive mash, seasoned greens & red wine jus GF
- \*smokey chorizo salmon with tomato basil salad & balsamic vinaigrette GF
- \*parmesan-crusteD lamb rack with roasted sweet potato & beetroot, with a red wine reduction
- \*crispy skin barramundi with wilted Asian greens & a soy chili lime dressing GF
- \*wild mushroom ragout with creamy polenta V
- \*seeded mustard-crusteD scotch fillet with rosemary roast chat potatoes, steamed vegetables & creamy peppercorn sauce GF

### Desserts

- \*sticky date pudding with butterscotch sauce & ice cream
- \*banana caramel cream dreams
- \*chocolate brownie with creamy chocolate ganache & ice cream
- \*lemon curd tarts with raspberry coulis & Chantilly cream
- \*caramel sin cheesecake with caramel sauce & Chantilly cream

Two  
Course  
\$42 pp

Three  
Course  
\$52 pp

# Buffet Menu – BBQ

\$38.50 per person

*Please choose 3 of the following*

- \*marinated chicken satay skewers
- \*local gourmet pork sausages
- \*marinated beef rib fillet steaks (served medium)
- \*vegetable & haloumi cheese kebabs V

## **Served With**

- \*sautéed onions & mushrooms with rosemary
- \*corn on the cob with herb butter
- \*oven baked jacket potatoes with herb butter

## **Side Selection**

- \*mixed garden salad
- \*potato salad
- \*caesar Salad
- \*chutneys, sauces & condiments
- \*white dinner rolls with butter

## **Dessert**

- \*fresh fruit & cheese platter
- \*pavlova with tropical fruits & cream
- \*double chocolate cake

*Served with freshly brewed coffee & a selection of teas*

Minimum Number 30 guests

# Buffet Menu – Carvery

\$42.00 per person

## Cold Selection

- \*crisp mixed leaf garden salad
- \*rocket mango salad
- \*platter of assorted sliced meats
- \*baker's basket of bread rolls

## Hot Selection

*Select three of the following*

- \*roast chicken marinated with rosemary & oregano
- \*roast pork with crispy crackling
- \*roast beef with seeded mustard & garlic crust
- \*roasted turkey breast with stuffing

## Served with

- \*fresh garlic & herb roasted potatoes
- \*fresh honey roasted pumpkin
- \*melange of steamed vegetables
- \*demiglaze gravy/apple sauce/mint sauce/cranberry sauce

## Dessert Selection

*Select two of the following*

- \*double chocolate cake
- \*lemon meringue
- \*pavlova with fresh fruit salad
- \*cheesecake (various varieties available)
- \*selection of local cheese with dried fruit
- \*seasonal fresh fruit platter

*Served with fresh brewed coffee & a selection of teas*

Minimum Number 30 guests

# Buffet Menu – Classic

\$44.00 per person

## Cold Selection

- \*platter of assorted sliced meats including champagne ham, turkey breast, corned silverside & roast beef
- \*baker's basket of bread rolls

## Salad Selection

*Please choose three of the following*

- \*crisp mixed leaf garden salad
- \*traditional caesar salad with croutons & caesar dressing
- \*mediterranean pasta salad with olives, pepperoni, sun-dried tomatoes & roasted peppers
- \*creamy potato & bacon salad with dijonnaise dressing

## Vegetable Selection

*Please choose two of the following*

- \*fresh steamed seasonal vegetables
- \*oven roasted potato & pumpkin
- \*baked cauliflower & broccoli in a creamy white sauce topped with cheese & croutons

## Hot Selection

*Please choose three of the following*

- \*roast beef rump with seeded mustard
- \*roast pork with apple sauce
- \*Thai BBQ chicken
- \*pasta penne with a creamy chicken, mushroom & bacon sauce
- \*tender pork pieces in a honey & mustard cream sauce
- \*herb crusted barramundi pieces with béarnaise sauce

## Dessert Selection

*Please choose two of the following*

- \*double chocolate cake
- \*lemon meringue
- \*pavlova with fresh fruit salad
- \*cheesecake (various varieties available)
- \*selection of cheese with dried fruit

*Served with fresh brewed coffee and a selection of teas*

Minimum Number 30 guests

# Cocktail – Canapes



**Your choice of 8 canapes from below \$27.00 per person**

**Your choice of 4 canapes from below \$16.00 per person**

(1.5 pieces of each canape per person)

## **Cold Selection**

\*beef & horseradish crostini

\*smoked salmon, crème fraiche & dill croutons

\*vegetarian Vietnamese rice paper rolls with chili lime dip GF

\*poached chicken Waldorf tartlets

## **Hot Selection**

\*chicken & beef dim sims with sweet chili sauce

\*mini sausage rolls & pies with tomato dipping sauce

\*mozzarella sticks with spicy dipping sauce V

\*vegetable curry samosas

\*flame-grilled meatballs with dipping sauce

\*roasted vegetable frittata V GF

\*beer-battered flathead with tartare sauce

\*salt & pepper squid with lemon and aioli

\*crispy chicken wings with hot chili sauce

\*mini quiches

\*vegetarian spring rolls V



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# Platters

**Crudités and Dip Platter \$45.00**

two Mediterranean dips, crudités, grilled lavash & Turkish bread

**Vegan Platter \$45.00**

cucumber, celery & carrots sticks accompanied by lentil crisps with a trio of vegan dips

**Cheese, Kabana & Cracker Platter \$50.00**

brie, vintage cheddar, kabana & a selection of crackers

**Sandwich Platter \$50.00**

chef's selection of bite sized triangle sandwiches

**Mini Sausage Rolls & Mini Pies Platter \$50.00**

**Asian Platter \$55.00**

spring rolls, samosas, prawn crackers, steamed chicken dim sims, served with soy and sweet chili sauce

**Gluten Free Variety Platter \$55.00**

selection of slices of gluten free meats, carrot & celery sticks, Kalamata olives, cheese, cherry tomatoes & crackers, garnished with strawberries, grapes & kiwi fruit

**Cheese & Fruit Platter \$65.00**

selection of three cheeses including camembert, Edam & vintage cheddar served with Turkish bread, water crackers, grapes & dried fruit

**Mini Dessert Platter of Petit Fours \$65.00**

chef's selection – 27 pieces per platter

**Seafood Platter \$95.00**

prawns, salt & pepper calamari & fish bites with dipping sauces

**Antipasto Platter \$96.00**

grilled zucchini, marinated eggplant, mushrooms, artichokes, olives, feta & sun dried tomato tapenade served with water crackers, grissini bread sticks & Turkish bread

**\* All Platters To Cater for 10 People \***

# Build your own Platters



*Your choice of 6 items from below \$80.00*

*Your choice of 4 items from below \$60.00*

## **Cold Selection**

- \*cucumber, celery & carrot sticks
- \*Turkish bread
- \*choice of 2 cheese varieties (edam, camembert, vintage, brie)
- \*kabana
- \*assorted slices of rolled meats
- \*water crackers
- \*dried fruit
- \*assorted fruit (grapes, strawberries, kiwi fruit)
- \*olives
- \*bite sized sandwiches
- \*assorted petit fours
- \*grissini bread sticks
- \*sun dried tomato tapenade
- \*trio of accompanying dips
- \*lentil crisps
- \*assorted nuts

## **Hot Selection**

- \*steamed chicken dim sims
- \*spring rolls
- \*samosas
- \*mini pies
- \*mini sausage rolls

**\* All Platters To Cater for 10 People \***