

COMFORT INN & SUITES
ROBERTSON GARDENS

CELEBRATIONS
DINNERS
BBQ'S



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281 Kessels Road, Nathan QLD 4111

WELCOME

ROBERTSON GARDENS

Welcome to Robertson Gardens! A hidden gem located 15 minutes from Brisbane CBD, set on 10 acres of landscaped native gardens.

With several event spaces to choose from including our secret garden, and with easy access and plenty of parking we have something for everyone.

Our extensive catering menu will ensure everything from welcome cocktails to delicious desserts are taken care of.

We can accommodate your visiting guests as well. With 138 hotel and apartment style accommodation we have the ability to ensure everyone is comfortable.



EVENT SPACES

Popular for larger gatherings, the Musgrave Room with its wonderful cathedral ceiling and private courtyard with a Cinderella carriage - perfect for photos.

Private entrance
Cathedral ceiling with chandeliers
Floor to ceiling windows
Air-conditioned
Private bar
Suitable for cocktail or seated dining
Private courtyard with astro-turf
Additional break-out rooms available

MUSGRAVE ROOM



Room Hire:
\$600 full day (8 hours)
\$400 half day (4 hours)
15% Surcharge applies on
Sundays and Public
Holidays

Room Size: 167m²
Ceiling Height: Cathedral

Capacity:

Open Ended - 80 pax
Banquet - 110 pax
Cocktail - 150 pax

PLATTERS

PLATTERS SERVE APPROXIMATELY 10 GUESTS

CRUDITIES PLATTER

\$55.00*

Crispy vegetable selection, crackers, Italian cheese sticks with humus and beetroot dips.

FRUIT PLATTER

\$75.00*

A selection of fresh seasonal fruit

CHEESE BOARD

\$145.00*

A selection of Blue, Brie, and Cheddar, served with dried fruit, grapes and crackers.

CAKE & SLICE PLATTER

\$75.00* (approximately 25 pieces)

A selection of carrot cake, banana cake, vanilla slice and chocolate brownie

*Per Platter

PLATTER SELECTIONS



PLATTERS

STANDARD HOT CANAPE PLATTER

\$90.00* (30 pieces)

- Mini vegetable spring rolls (2)
- Mini sausage rolls
- Spinach and fetta triangles
- Curry Puffs
- Assorted mini pies
- Pumpkin Arancini ball (gf/vegan)

Served with dipping sauces

DELUXE HOT CANAPE PLATTER

\$120.00* (30 pieces)

- Mini bbq pork bun
- Spiced lamb kofta
- Corn and zucchini fritters (gf/veg)
- Duck spring rolls
- Whiting fillets

Served dipping sauces

SEAFOOD PLATTER

\$95.00* (40 pieces)

- Prawn twisters
- Whiting fillets
- Fish bites
- Salt and pepper Squid

Served dipping sauces

*Per Platter

PLATTER SELECTIONS



PLATTERS

SLIDERS PLATTER

\$140.00* (24 Sliders)

- Chicken avocado, slaw with chipotle mayo
- Chicken schnitzel with aioli and slaw
- Angus beef, tomato relish and crispy cos lettuce
- Vegan patty, cos lettuce, tomato with tonkatsu sauce (GF)

VEGAN CANAPE PLATTER

\$100*(30 pieces)

- Vegan money Bags
- Vegetable samosa
- Pumpkin arancini Balls (gf/vegan)
- Corn and zucchini fritters

PLATTER SELECTIONS



BUFFET

\$60.00 per person
Minimum of 50 persons

COLD SELECTION

Smoked ham, marinated chicken pieces, pastrami, charcuterie with antipasto condiments, olives, fetta, char grilled vegetables, cheese, pickles, grissini, assorted dinner rolls and your choice of **three** salads:

Coleslaw (gf)
Garden salad (gf)
Potato salad (gf)
Basil pesto pasta salad

HOT SELECTION

Please select **two** of the following:

Honey glazed bake ham(gf)
Sweet & sour chicken with steamed rice
Smokey slow cooked BBQ beef brisket (gf)
Roast leg of pork (gf)

All accompanied with steamed seasonal vegetables,
roast pumpkin, gravy and Paris mash or crispy smashed chats

DESSERTS

Please select **two** of the following:

New York cheesecake with ice cream
Tiramisu slice with cream
Chocolate fondant with walnut and cream
Pavlova with fresh cream, fruit salad
Sticky date pudding with butterscotch sauce and vanilla ice cream
Orange almond cake with gluten free vanilla Ice cream (GF)
Homemade chocolate tart served with pistachios, fresh strawberry

Freshly brewed tea & coffee served with chocolates

SET MENU

3 Course \$80.00 per person

2 Course \$60.00 per person

ENTREES

Please select two for alternate placement

Korean style tempura pawns with cos lettuce and mint garlic yoghurt

Thai beef salad with nam jim dressing (gf)(df)

Crispy pork belly with citrus caramel sauce and garden salad (gf)

Pork and prawn salad with nam jim dressing (gf)

Beetroot stack with goats cheese, candied walnut salad and balsamic vinegar

MAIN COURSE

Please select two for alternate placement

Chicken supreme filled with basil and pesto, served on crispy smashed chats, blistered tomatoe and buttered broccolini with red wine jus (gf)

Slow cooked smokey BBQ brisket served on Paris mash with orange and fennel port sticky jus wi seasonal steamed vegetables (gf)

Crispy Skin Tasmanian Salmon served with coconut rice, pan fried edamame, tendrils, smoked fet and Teriyaki sauce (gf) (df without Fetta)

Pork cutlet with roasted cashew crust, seasonal steamed vegetables spicy capsicum sauce

Pumkin Risotto with parmesan cheese (V) (gf)

Teriyaki coated pork belly with buttered broccolini, honey glazed baby carrots and coconut rice (180 g Eye fillet served with potato fondant, honey glazed baby carrot and Dinne sauce.

DESSERT

Please select two for alternate placement

New York cheesecake with ice cream

Tiramisu slice with cream

Chocolate fondant with walnut and cream

Pavlova with fresh cream, fruit salad

Sticky date pudding with butterscotch sauce and vanilla ice cream

Orange almond cake with gluten free vanilla ice cream (GF)

Homemade chocolate tart served with pistachios, fresh strawberry.

Freshly-brewed tea & coffee served with chocolates

BARBEQUE

DELUXE BBQ MENU

\$80.00 per person

Minimum of 40 people

HOT SELECTION

250 gram Rib fillet

Caramelised onion (GF)(DF)

Texan rubbed lamb noisettes (GF)(DF)

Marinated chicken thigh fillet (GF) (DF)

Pork sausage (GF)(DF)

BBQ king prawn x 2 (GF)(DF)

Pumpkin, zucchini, corn (GF)(VEGAN)

Idaho potato

COLD SELECTION

Mixed leaves with fennel, red onion and cherry tomatoes (GF)

Coleslaw (GF)

Penne Pasta Salad

Caesar salad

Selection of traditional sauces, mustards and condiments

Selection of bread and rolls

DESSERT

Chefs' selection of mini desserts

(vegan, gf & df options available if requested)

Fresh tropical fruit platter

Cheese platter with crackers

BARBEQUE

BBQ MENU

\$35.00 per person

Minimum of 40 people

HOT SELECTION

Rump steaks

Grilled onions (GF/DF)

Pork sausages (GF/DF)

Satay chicken kebabs (GF)

BBQ and Tomato Sauce

COLD SELECTION

Chef's Selection of 4 market fresh salads & dressings

(GF on request)

Freshly baked bread rolls (GF on request)

Seasonal fruit platter

LIKE SOMETHING EXTRA?

ADD DESSERT \$12 per person pick two

New York cheesecake with ice cream

Tiramisu slice with cream

Chocolate fondant with walnut and cream

Pavlova with fresh cream, fruit salad

Chocolate fondant with walnuts and cream

Sticky date pudding with butterscotch sauce and vanilla ice cream

Orange almond cake with gluten free vanilla Ice cream (GF)

Homemade chocolate tart served with pistachios, fresh strawberry

Cheese platter w dried fruits, fresh grapes and crackers



HIGH TEA

THREE TIERS OF SOPHISTICATION
\$28.00 per person (Minimum 20 pax)

A delicious array of the following delicacies:

SAVOURY

Gourmet ribbon sandwiches
Mini quiches
Spinach and Fetta triangles
Vol au vents

SWEET

House made scones with butter jam and cream
Assorted macaroons
Fruit tart
Chocolate éclair
Vanilla slice

Includes tea or coffee buffet style
China cups and saucers and side plate

HIGH TEA ELEGANCE



DRINKS PACKAGES

3 hours \$40 pp

4 hours \$46 pp

5 hours \$52 pp

WINE

Bay of Stones Sauvignon Blanc

Sparkling Moscato Rosé

Bay of Stones Brut

Bay of Stones Shiraz

BEER & CIDER

James Boags Premium Light

XXXX Gold

Great Northern

James Squire 150 Lashes

Last Man Standing

Apple Cider

NON-ALCOHOLIC

Soft Drink

Orange Juice

Sparkling & Tonic Water



ACCOMMODATION

With 138 hotel rooms & villas, Comfort Inn & Suites Robertson Gardens has something for everyone!

Our Hotel Rooms are the perfect choice for short-stay guests, with easy access to our function rooms and restaurant.

Upgraded with modern amenities and furnishings, guests are treated to a clean, comfortable and stylish stay.

For a longer stay, our self-contained villas are perfect. Located at the rear of the property they offer the privacy and comfort of a home away from home.

If you are booking in conjunction with a conference we offer a discounted package rate as well. Our restaurant opens for breakfast & dinner daily, and the Games Room opens from 4.30pm.

We also have a pool and two BBQ areas to ensure you can relax with any down-time.

Complimentary WIFI & parking is also extended to our guests.





CONTACT US

FOR FURTHER INFORMATION OR A
QUOTE FOR YOUR NEXT EVENT



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