


AVO

“★★★★★”

– Evelyn Storey, Aurecon

**EVENT
PACKAGES**
2024



“ The Tivoli exceeded our expectations, beyond any other event we have ever hosted, creating an unforgettable atmosphere. Highly recommend for any large special occasion. ”

- Suzie Roberts, GHD

WE KNOW HOW TO THROW A PARTY...

With over 100 years of history, The Tivoli has cemented itself as one of Brisbane's most iconic event spaces. We've played hosts to artists such as Bob Dylan, Taylor Swift, Nick Cave, Silverchair, Paul Kelly and Lily Allen (to name a few...), and we've also been throwing epic parties for decades.

We'd be honoured to host your event, and here's all the info you need to get started. We do things a little differently to most venues, but if it all sounds good to you then let's chat further!

BESPOKE QUOTES

Just as every person is unique, so is every event, which is why we operate with bespoke quotes. You are invited to chat with our Event Team about your specific needs and we will tailor a quote to suit you. If you have a question about a charge please don't hesitate to ask.

EXCLUSIVE MEANS EXCLUSIVE

When you hire The Tiv it's exclusively yours, we never book two events in the one day. This means that we may be turning away big business once your date is locked in. As such, we do charge venue hire fees, which decreases as your food and beverage spend increases. Included in the hire is the purpose-built performance stage, integrated lighting, amazing sound, multiple bars, backstage areas, house furniture, house decorative pieces and event staff.

DATES

As an in-demand venue for national and international music acts, comedy, theatre, corporate events, our calendar fills quickly. We only allow you to place a 'hold' on a date once you have reviewed a quote or been for a venue tour.



DREAMS BECOME REALITY

We love pushing the boundaries of what's possible. With a suite of creative experts at your disposal, let's jam on ideas and create truly memorable shared experiences for your guests. The Tiv has the ability to host aerial acts, bands of any size, special FX of any kind, large scale props, screens and theming, and that's just the start.

GRAND YET INTIMATE

Although we're known for being a large venue we can cater for smaller gatherings too - we've even done dinners for 10! Or add on our adjoining carpark for a unique red carpet experience, second entertainment area or to create even bigger celebrations.



CONCERT STYLE	1,500
COCKTAIL STYLE	1,000
THEATRE STYLE	680
BANQUET STYLE	330





LET'S MEET


If you are serious about having your event at The Tiv, let's meet in person for a tour! It's the best way for us to understand what you want to achieve, and the best way for you to experience our lovely venue.

Even if you've been here several times before, having the space to yourself will help you imagine your plans coming to life.

Plus, who doesn't love some time away from their desk?

SHOW YOUR FRIENDS

Did you know you can now do a virtual walk through of The Tivoli online?

[Take the tour](#) 

WE'VE THROWN EVENTS FOR

ARUP

aurecon

auto & general

AWMA
AUSTRALIAN
WOMEN IN
MUSIC
AWARDS

brisbane
ECONOMIC DEVELOPMENT AGENCY
BRISBANE CITY COUNCIL



BOQ

Data#3

DAVID JONES

Deloitte.



EXECUTIVE PA
MEDIA

IKEA



Mercedes-Benz



QMUSIC



SENNHEISER

SOMETHING
DIGITAL



Stockland

swyftx



THE UNIVERSITY
OF QUEENSLAND
AUSTRALIA

BEVERAGES

OPENER

House Sparkling, Rose, White & Red Wine,
Beer, Cider, Soft Drink & Non-Alcoholic Beer
2HR \$39 | 3HR \$48 | 4HR \$58 | 5HR \$68

Sample Menu (subject to change)

- Secret Garden Sparkling Brut
- Novello Chain of Ponds Rose
- Secret Garden Chardonnay
- Secret Garden Cabernet Sauvignon
- Great Northern Super Crisp
- Victoria Bitter
- Somersby Apple Cider
- Schweppes Soft Drink
- Heaps Normal

ON THE RISE Our most popular package

A premium selection of Prosecco, Rose, Orange, White & Red Wines, Craft Beer, Cider, Seltzer, Soda & Non-Alcoholic Beer
2HR \$48 | 3HR \$58 | 4HR \$69 | 5HR \$81

Sample Menu (subject to change)

Any items already listed plus

- LaZona Prosecco
- Unico Zelo Esoterico
- Charlottes Paradise Sauvignon Blanc
- High Ground Pinot Grigio
- Kilikanoon Killermans Run Shiraz
- Holm Oak Protege Pinot Noir
- Green Beacon Wayfarer Tropical Pale Ale
- Balter Cerveza
- Asahi Super Dry
- Alcoholic Seltzer
- Red Bull
- Strangelove Soda

HEADLINER

Top tier options to please even the biggest diva
2HR \$57 | 3HR \$69 | 4HR \$83 | 5HR \$95

Sample Menu (subject to change)

Any items already listed plus

- Chevalier Blanc De Blancs Brut NV
- Torpez Petit Bravade Rose
- Joseph Cattin Pinot Blanc
- XO Chardonnay
- Lunar Apoge Cotes du Rhone
- Jed Malbec
- Brookvale Union Ginger Beer
- Green Beacon 3Bolt Pale Ale
- Green Beacon 7 Bells Gose
- Green Beacon Windjammer IPA
- Rotating Craft Beer of the month

*Seated dinners require wine selection
(two of each variety)



COCKTAILS

\$18 ea

Kir Royale | Champagne Cocktail | Aperol Spritz | Dark & Stormy | Moscow Mule

\$22 ea

Margarita | Negroni | Spagliato | Old Fashioned | Daiquiri | Clover Club

WINE TASTING

\$22 per person

Expert Sommelier for up to 90 minutes, 4-6 additional wines to try

COLLET CHAMPAGNE

\$27 per person

Elevate any package by adding Collet Champagne on arrival

ASK US ABOUT

- Non-Alcoholic options
- Coffee & Tea add-ons
- Collet Champagne by the bottle
- RTD options
- Spirits
- Cocktail pop ups
- Champagne Towers



COCKTAIL STYLE

CASUAL COCKTAIL (2 HOURS)

100+ guests - \$55 per person

250+ guests - \$50 per person

500+ guests - \$45 per person

Menu

Your selection of

- 4 hot bites
- Styled grazing station

CASUAL COCKTAIL (3 HOURS)

100+ guests - \$70 per person

250+ guests - \$66 per person

500+ guests - \$59 per person

Menu

Your selection of

- 4 hot bites
- Styled grazing station
- 1 substantial canape



COCKTAIL STYLE

2 HOUR PACKAGE

Includes wait staff to serve for up to two hours.

100+ guests - \$68 per person

250+ guests - \$65 per person

500+ guests - \$59 per person

Menu

Your selection of

- 4 canapes
- 2 substantial canapes

3 HOUR PACKAGE

Includes wait staff to serve for up to three hours.

100+ guests - \$85 per person

250+ guests - \$80 per person

500+ guests - \$76 per person

Menu

Your selection of

- 4 canapes
- 2 substantial canapes
- 1 stand up dining

4 HOUR PACKAGE

Includes wait staff to serve for up to four hours.

100+ guests - \$95 per person

250+ guests - \$90 per person

500+ guests - \$85 per person

Menu

Your selection of

- 4 canapes
- 2 substantial canapes
- 1 stand up dining
- 1 sweet canape



SAMPLE MENU

HOT BITES

- Vegetable spring rolls with housemade sweet chilli (V)
- Petite pie with chipotle sauce
- Cocktail sausage roll with tomato relish
- Mini samosa with raita (V)
- Salt and pepper squid with aioli (DF)
- Southern fried chicken bites with ranch dressing
- Assorted mini quiche

GRAZING

- Australian cheeses
- Prosciutto
- Pastrami
- Salami
- Marinated artichokes
- Semi dried tomato
- Grilled red peppers
- Feta
- Olives
- Gourmet dips served with
 - Fruit paste
 - Grapes
 - Dried fruit and walnuts
 - Crackers
 - Lavosh
 - Lightly toasted flatbread

COLD CANAPES

- Prawn salad, lychee gloss, seaweed wafer cup (DF)
- Compressed kohlrabi, chilli pork, pineapple jam (GF DF)
- Tuna tartare, native lime, grapefruit, black cup (DF)
- Pumpkin mousse, pumpkin pickle, fennel pomegranate biscotti (GF DF VG)
- Smoked salmon, vodka egg crepe, crème fraiche, pearls (GF)
- Goats cheese, red currant salsa, pistachio crumb sesame lavosh (V)
- Duck and thyme terrine, white nectarine, candy walnut (GF DF)
- Smoked chicken, beetroot bubble crisp, apple beetroot wafer (GF DF)
- Rare roast beef, red onion, horseradish, Yorkshire pudding
- Seared lamb, candy aubergine tahini labneh, herb bruschetta

HOT CANAPES

- Sous vide terres, chermoula gloss, mandarin salt (GF DF)
- Barbacoa beef filo, manchego cheese, chilli curls
- Pork, caramelised apple, pea puree, butter puff
- Sweet corn, kurmera, turmeic, corn pastry (GF VG)
- Furikake battered prawn, ginger scented emulsion (DF)
- Red pepper arancini, basil, red pimento jam (GF DF VG)
- Chicken, cranberry, camembert, black brioche
- Cheese soufflé, truffle cauliflower puree, praline (V)
- Crab fritter, avocado salsa, refined chilli (GF)
- Korma lamb croquette, carrot puree, pickled carrot (GF DF)





SUBSTANTIAL CANAPES

- Beef pattie, tomato relish, pickle, cheese, brioche roll
- Chicken parmigiana, bacon, bocconcini, ciabatta bun
- Crumbed prawn, dill lemon berg, Thousand Island, white roll
- Pork char siu, cucumber ribbon, white soy, black rice bao (DF)
- Duck coriander spring roll, black bean dipper
- Mock burger, plant patty, hummus, cabbage slaw, grain roll (GF VG)
- Crumbed mushroom slider, beetroot relish, cashew cheese (GF DF VG)
- Spiced pumpkin, chickpea puff, coconut whip (VG)
- Salmon potato hash, lemon caper gremolata (GF DF)
- Slow beef brisket, jack cheese, brown rice, burrito

STAND UP DINING

- Prawn cocktail, bloody mary gel, salsa heirloom, green coral (GF DF)
- Smoked chicken, pumpkin, pear, pomegranate dressing (GF DF)
- Roasted beetroot, asparagus, Persian fetta, orange dressing, za'atar (GF V)
- Cantonese duck salad, pickled vegetable, crispy noodle (DF)
- Rare beef, caprese salad, celeriac remoulade (DF)
- Slow cooked beef, roasted tubers, leek ash jus (GF DF)
- Lemon myrtle crusted barramundi, herb potatoes, tartare (GF DF)
- Pandan chicken, coconut rice, coriander salsa (GF DF)
- Beef madras, turmeric rice, coconut yoghurt (GF DF)
- Caramelised pork, white bean and chorizo cassoulet, herb piccolino (GF DF)
- Slow cooked chicken, Israeli cous cous, apricots, almond, herbs (DF)
- Pressed lamb, potato mash, green olive, lamb jus (GF)
- Soy cured salmon, wakame, soba noodles, sesame kewpie (DF)
- Sweet potato croquette, pea puree, sweet potato wafer, salsa verdi (GF DF)

SWEET CANAPES

- Dark cherry pistachio tartlet, vanilla whip (GF V)
- Almond flan, poached fruits, red fruit gel (V)
- Tropical Opera, mango, raspberry, peach (V)
- Lemon sour sponge, strawberry frosting (GF V)
- Chocolate tulip, passionfruit gel, coconut praline (V)
- Key lime pie, pandan scorched meringue tart (GF V)
- Green apple mousse, apple mint choc cup (GF V)
- Golden crackle, puff rice couverture (GF DF V)

FOOD

2 COURSE PLATED

100+ guests - \$124 per person

250+ guests - \$118 per person

Includes wait staff to serve food for up to 3 hours

Selection of 2 Entree and 2 Mains OR 2 Mains and 2 Desserts

Served individually plated

3 COURSE PLATED

100+ guests - \$140 per person

250+ guests - \$130 per person

4 hour service

Selection of 2 Entree, 2 Mains and 2 Desserts

Served individually plated



SAMPLE MENU

ENTREE

- Blackberry salmon, horseradish cream, nasturtium refreshment (GF DF)
- Pressed pork, smoked tomato gel, green apple, crostini (DF)
- Seared scallop, corn mousse, chorizo, black vinegar, cucumber pickle (GF DF)
- Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (GF)
- Prawn salad, grapefruit variation, ruby hemp bubble crisp, summer grigio (GF DF)
- Crisp bug, golden sesame, nori salad, gochujang mayo (GF)
- Local young carrot, cashew nut curd, buckwheat kasha, carrot velouté (GF VG)
- Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)
- Green pea risotto, rice pea wafer, pea tips, pea oil (GF V VGO)
- Duck breast, pinot savoy cabbage, parsnip whip, lentil glaze (GF)

MAIN

- Beef rump cap, pumpkin reduction, Pedro Ximenez squash, beef jus (GF)
- Forest mushroom rolled chicken, potato cream, roasted carrot, hen glaze (GF)
- White fish, potato gnocchi, caper, fired pimento, romesco sauce.
- Formed lamb shoulder, cumin scented cauliflower, pickled figs, tomato jus (GF)
- Stockyard Beef terres, green pea mousse, battered broccolini, jus (GF DF)
- Soy salmon, minted zucchini beignets, edamame crush, spinach reduction
- Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF VG)
- Chicken breast, thyme layered potato, saffron fennel, beetroot lift (GF)
- Barramundi, basil pudding, kohlrabi, black garlic almond sauce
- Rolled pork belly, roasted pear, walnut salad, soubise sauce (GF DF)

DESSERT

- Lavender crème caramel, leatherwood shine, almond biscotti (GF V)
- Dark mousse, orange carrot gel, fig mint emulsion (GF V)
- Apple fraiche marquis, apple gloss, calvados sabayon (GF V)
- Milk chocolate sponge, drunken cherry, cherry cream whip (GF V)
- Espresso financier, hazelnut mousse, candy thyme crumble (V)
- Carrot cake trifle carrot sponge, carrot gel, crème cheese velvet, moscato cubed (V)
- Coconut whip, red fruit gloss, pear chips, couverture (GF VG)

SHARED DINING

100+ guests - \$110 per person

250+ guests - \$105 per person

Includes wait staff to serve food for up to 3 hours

Selection of 2 Mains, 3 Sides/Salads

Served share style in the middle of the table

ADD ON (AVAILABLE ON ALL DINING PACKAGES)

Chef's selection of 3 arrival canapes

- \$18 per person

Shared Entrée

- \$30 per person

SAMPLE MENU

MAINS

- Black Angus beef rump cap, caramelized onion Yorkshire pudding
- Ocean trout, citrus gel, radish, prawn kohlrabi salad (GF DF)
- Pork and fennel seed roulade, honey liquor, baked apple (GF DF)
- White fish, spinach reduction, raisins, turmeric rice crisp (GF DF)
- Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF V)
- Beef cheek, pecorino, chive gnocchi, carrot mousse
- Chicken roast, sage butter farce, hen glaze (GF)

SIDES

- Scorched broccoli, sesame emulsion, golden sesame (GF VG)
- Fried potatoes, tamarind, coconut yoghurt dressing (GF VG)
- Green citrus bean, nigella seed, chive oil, vinegar (GF VG)
- Charred corn caponata – red pepper, zucchini, corn, rich tomato, corn floss (GF VG)
- Sweet potato crush, fig reduction, sunflower crumble (GF VG)
- Fusilli verdi, roasted zucchini, shaved ricotta, mushroom crisps (V)
- Blistered Heritage tomatoes, pearl bocconcini, kale crunch (GF V)

SALADS

- French bean, free range egg, nigella seed, sweet carrot ginger dressing (GF V)
- Beetroot textures, melon, smoked fetta, pomegranates, lime (GF V)
- Ruby borlotti, pearl barley, heirloom tomato, mint wash (GF VG)
- Ensalada, roasted chickpea, chilli, bell peppers, grape, verjuice (GF VG)
- Saffron Orzo, smoked chorizo, arbequina olives, bloody mary (DF)
- Pink grapefruit, champagne fennel, rocket leaf, grapefruit gel (GF VG)
- Raw broccoli, soy miso mayonnaise, smoked almonds, cranberries (GF VG)





GET IN TOUCH

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