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LOFT
—
WEST END

CORPORATE
Events



CORPORATE EVENTS *at Loft West End*

Elevate your next corporate event in one of Brisbane's most distinctive hidden venues.

Perched above Archive Beer Boutique, Loft West End blends contemporary design with an inviting, loft style atmosphere, creating a space where professionalism meets personality. From focused seminars and workshops to vibrant EOFY celebrations and Christmas parties, The Loft offers a setting that adapts seamlessly to the tone and purpose of your event.

We understand that no two organisations or occasions are the same. Our team works with you to tailor every detail, from flexible room layouts and exceptional food and beverage offerings to a smooth, well-paced event experience that supports both productivity and connection.

Whether you're bringing people together to learn, celebrate, strategise, or build stronger teams, we provide a refined yet relaxed environment where ideas flow, teams connect, and memorable moments are made.

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THE DETAILS

at Loft West End

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SEMINARS

+ conferences

Whether you're hosting a seminar, an industry workshop, or a networking evening, the Loft West End provides a polished yet welcoming environment where ideas are shared, connections are made, and your event objectives are achieved with ease.

Choose from theatre style seating for keynote presentations, classroom layouts for training sessions, boardroom configurations for focused discussions, or open-plan and cocktail settings that encourage natural conversation and professional networking. Our team will work with you to configure the space to suit your agenda, guest numbers, and event flow.

The Loft is equipped with essential AV capabilities to support your event, including a presentation screen, projector compatibility, microphone options, and audio support.

Best suited to our Cocktail Bar, Gallery Bar or the Loft Exclusive.



PRICING

Half day \$200

Full day \$300

AV included



Seated up to 200 guests



Cocktail up to 350 guests



Classroom up to 100 guests



Theatre up to 180 guests



SEMINAR BITES

minimum 25 guests, alternative options available for under 35 guests
includes tea, coffee, juice, premium bottled water

BREAKFAST

alternate drop | select 2 | \$32.50pp

- smashed avo, toasted sourdough, whipped feta, pomegranate, dukka, vine tomatoes | v, gfo, vgo, dfo
- chilli + manchego scrambled eggs, toasted sourdough, roasted portobello mushrooms | v, gfo
- crispy bacon, poached eggs, toasted sourdough, smoked tomato chutney | gfo
- eggs florentine, toasted english muffin, buttered spinach, poached egg, hollandaise | gfo

working buffet breakfast | \$35.50pp

- toasted sourdough, butter, preserves | v, gfo, vgo, dfo
- seasonal fruit platter | vg, gf, df
- mini croissants + pastries | v
- crispy bacon | gf
- roasted tomatoes, parmesan, herbs | v, vgo, gf
- creamy scrambled eggs | v, gf
- roasted portobello mushrooms | vg, gf

MORNING TEA

2 options | \$12.50pp | 3 options | \$16.50

- assorted petite muffins | v
- freshly baked cookie selection | v
- fresh baked scones, berry jam, chantilly cream | v
- mini ham + cheese croissants
- freshly baked danishes + pastries | v
- carrot cake, cream cheese | v
- seasonal fruit platter | v, gf, df



BUFFET LUNCH

working lunch quick bite | \$31.50pp

- seasonal fruit platter | v, vg, gf, df
- garden salad with honey mustard dressing | v, gf
- german potato salad, bacon, spring onion, parsley | gf
- asian slaw, cabbage, spring onion, coriander, toasted sesame dressing | v, vg, gf, df
- sandwiches + wraps | v, vgo, gfo, dfo
- local + international cheese platter, fruits, quince, crackers | v, gf

working lunch spread | \$35.50pp

- seasonal fruit platter | v, vg, gf, df
- rocket, pear + parmesan salad, balsamic dressing | v, vgo, gf, dfo
- asian slaw, cabbage, spring onion, coriander, toasted sesame dressing | v, vg, gf, df
- steamed jasmine rice with crispy shallots | vg, gf
- thai chicken red curry | gf
- beef + hokkien noodles, assorted vegetables, ginger, oyster sauce, coriander | vo
- sauteed asian greens, oyster sauce | v, vgo, dfo

working power lunch | \$41.50pp

- seasonal fruit platter | v, vg, gf, df
- garden salad with honey mustard dressing | v, vgo, gf, dfo
- mediterranean quinoa salad, peppers, onion, basil, tomato, lemon garlic dressing | v
- herb roasted chicken breast, wholegrain mustard cream sauce | gf
- whole roasted rib fillet, portobello mushrooms, red wine jus | gf
- crispy rosemary buttered chat potatoes, parsley | v, gf
- sauteed green beans with crispy onions | vg, gf, df
- local + international cheese platter, fruits, quince, crackers | v, gf

AFTERNOON TEA

2 options | \$12.50pp | **3 options** | \$16.50

- seasonal fruit platter | v, vg, gf, df
- local + international cheese platter, fruits, quince, crackers | v, gf
- mini quiches | vo
- gourmet sausage rolls, tomato sauce | gfo, vgo
- gourmet mini pies, tomato sauce
- vegetarian spring rolls, nam jim sauce | v, vg, gf, df



END OF YEAR *Celebrations*

Whether you're planning an end of year celebration, team lunch, or a festive networking event, The Loft West End offers a cool and confident setting where colleagues can unwind, celebrate achievements, and close out the year in style.

Choose seated dining for a refined Christmas meal, cocktail style layouts for lively team parties, or a hybrid format that transitions from formal proceedings to festive celebrations. Our team will work with you to configure the perfect celebrations everyone will be raving about into the new year.

With curated food and beverage packages, central West End location, good time vibes and essential AV capabilities for speeches, awards, or presentations, The Loft makes it easy to combine celebration with professionalism.

Please note that during November and December, each function space can be booked for one of two time slots; a daytime celebration 11am-3pm or evening celebrations commencing anytime after 5pm for a maximum of 6 hours.

WHERE TO CELEBRATE?

Best suited to our Cocktail Bar, Gallery Bar, the Loft Exclusive, Brightsider's Room + Archive Deck

Check out each room next...



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LOFT
—
WEST END

FUNCTION
Spaces

COCKTAIL *Lounge*

A boutique setting where vintage charm meets professional functionality.

The space blends suede and leather lounges with cocktail tables and timeless décor, opening onto a private non smoking balcony with street views. A unique and stylish room, it's sure to leave a lasting impression on every guest.

Equipped with projector, screen, microphone, and Bluetooth connectivity, it's ideal for workshops, presentations, or team building sessions.

From focused seminars and intimate boardroom meetings to celebratory EOFY or Christmas parties, the room adapts effortlessly.

Guests can network comfortably, enjoy shared platters, canapés, or full dinners, whilst being looked after with friendly service from your private bar.



MINIMUM SPEND

January - October
Room hire \$300
F+B minimum spend
\$3,300

November - December
Room hire \$500
F+B minimum spend
\$5,000



Seated up to 60 guests



Cocktail up to 140 guests



Classroom up to 30 guests



Theatre up to 70 guests

COCKTAIL Lounge





GALLERY

Bar

Ideal for larger gatherings, seminars, workshops, seated dinners or networking and social mingling the room offers generous space for presentations, speeches, networking, and interactive sessions. A unique and stylish setting, it's sure to leave a lasting impression on every client, colleague, or guest.

Thoughtful features, including a built-in AV system with projector, screen, microphone, and Bluetooth connectivity, make it easy to run seamless presentations. A private area can also be arranged as a breakout space, quiet retreat, or green room if needed.

The Gallery Bar provides the perfect balance of atmosphere and flexibility, with ample room for mingling, networking, and enjoying thoughtfully curated food and beverage options. Attentive service from your private bar ensures an event that feels relaxed, engaging, and truly memorable, whether it's a workshop, EOFY celebration, or Christmas party.



MINIMUM SPEND

January - October
Room hire \$300
F+B minimum spend
\$3,300

November - December
Room hire \$500
F+B minimum spend
\$5,000



Seated up to 120 guests



Cocktail up to 200 guests



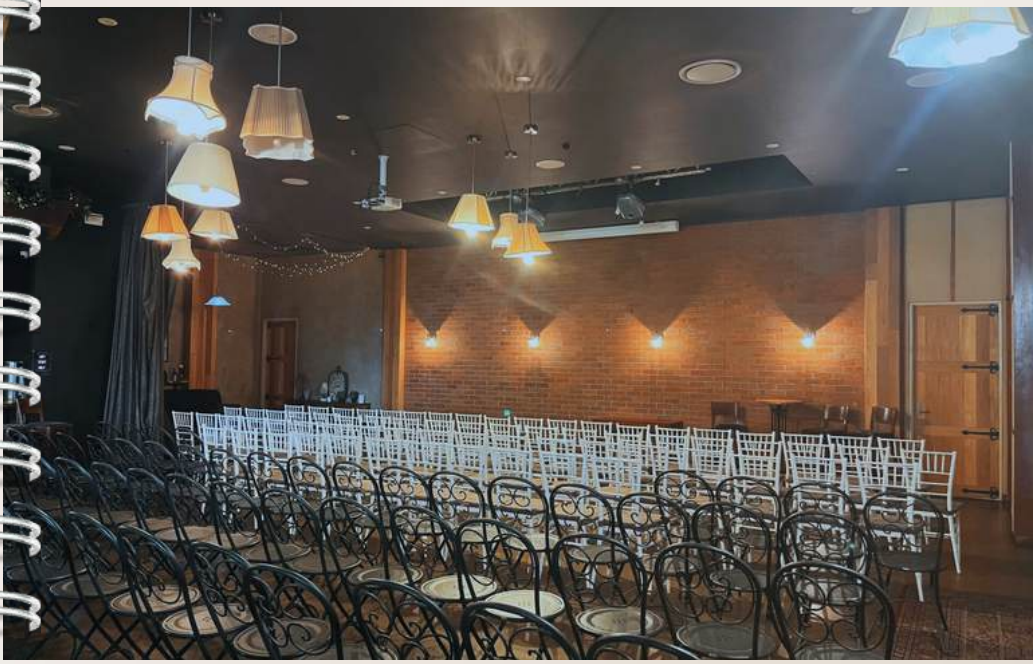
Classroom up to 100 guests



Theatre up to 160 guests

GALLERY

Bar



THE LOFT

Exclusive

Those seeking a flexible and impressive space, the Loft Exclusive brings it all together.

By opening the doors between our stylish Cocktail Lounge and Gallery Bar, the venue transforms into one expansive setting that blends suede and leather lounges, cocktail tables, and vintage décor with a spacious private (non-smoking) balcony overlooking Boundary Street. A unique and striking environment, it's sure to leave a lasting impression on clients, colleagues, and guests alike.

This versatile layout accommodates large seminars, workshops, seated dinners, or lively cocktail receptions, allowing events to flow naturally from presentations and networking to celebratory moments. Guests can move freely between spaces, enjoy intimate conversations, and participate in larger group activities, all while being looked after by attentive service from your private bar.

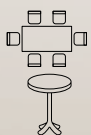
With a fully integrated AV system including projector, screen, microphone, and Bluetooth connectivity, it's easy to run presentations and personalise your event soundtrack making every EOFY party, Christmas celebration, or corporate milestone seamless, stylish, and memorable.



MINIMUM SPEND

January - October
Room hire \$600
F+B minimum spend
\$8,000

November - December
Room hire \$600
F+B minimum spend
\$15,000



Seated up to 220 guests

Cocktail up to 400 guests



BRIGHTSIDER'S *Room*

The Brightsider's Room is a lively and semi-private space perfect for relaxed corporate gatherings of up to 45 guests. A unique and playful setting, it's sure to impress colleagues and clients alike.

Surrounded by our arcade games and opening onto a private alfresco area, the room captures the fun, energetic vibe of The Archive while providing an engaging backdrop for team social events and small celebrations. Free pool and darts for the first two hours adds an extra layer of entertainment, team building and networking opportunities.

Whether hosting a casual after work drinks, or a celebratory team event, guests can mingle freely, enjoy playful activities, and soak up the relaxed, welcoming atmosphere while being looked after by attentive service.

MINIMUM SPEND

January - October
Room hire \$200
F+B minimum spend
\$1,100

November - December
Room hire \$200
F+B minimum spend
\$4,000



Cocktail up to 60 guests

ARCHIVE

Deck

Situated at the front of the venue along bustling Boundary Street, the Archive Deck is a lively space perfect for welcoming guests and setting the tone for your event. A unique and stylish area, it's sure to make a great first impression as colleagues and clients arrive.

Featuring a projector, a mix of high bars with stools, and comfortable couches, the space can be hired in full or tables booked individually. Ideal for intimate corporate gatherings of up to 30 guests, after-work drinks, launch parties, or casual networking sessions, the Archive Deck captures the energetic buzz of The Archive while providing a relaxed and flexible setting.

Whether hosting a warm welcome, a pre-event networking drink, or a small celebration, guests can mingle comfortably and enjoy attentive service in a space designed for connection and fun.



MINIMUM SPEND

January - October
Room hire \$200
F+B minimum spend
\$1,100

November - December
Room hire \$200
F+B minimum spend
\$4,000



Cocktail up to 30 guests

MORE *at Loft West End* THINGS

Extend Your Event Times

Included in your room hire is a 4 hour event. Want to party longer? We can celebrate until 1am. Extend your event at \$150 per additional hour.

Event Day Curator

For larger or more complex events, our Event Day Curator offers dedicated, behind the scenes support to ensure everything runs seamlessly.

From timeline oversight to supplier coordination, your curator manages the moving parts of your event, working closely with our venue team so you can focus on hosting, engaging with guests, and enjoying the experience.

Includes

- Event timeline oversight and flow management
- Coordination of external suppliers and logistics
- Management of bump in and bump out requirements
- Styling setup of client supplied items
- Dedicated point of contact for suppliers + key stakeholders
- Calm, efficient handling of any changes on the day

Ideal for larger scale events, multiple suppliers, or clients who prefer a single point of contact managing the details.

Limited to two events per week to ensure dedicated care + attention.

\$500 introductory pricing for a limited time.





CLUBBERS

BAR TAB	STANDARD BEVERAGE PACKAGE	PREMIUM BEVERAGE PACKAGE
<p>Choose your drinks list from our curated wine offering alongside our tap beers, spirits and cocktails</p> <p>We don't have your favourite? Let's chat about customisations</p> 	<p>Included are our 6 tap beers, house sauvignon blanc, chardonnay, cabernet sauvignon, shiraz, sparkling, soft drinks + juices</p> <p>2 hrs \$45pp 3 hrs \$65pp 4hrs \$75pp 5hrs \$85pp</p> <p>add house spirits for \$10pp per hour</p>	<p>Included are our 6 tap beers, house sauvignon blanc, chardonnay, moscato, cabernet sauvignon, rose, shiraz, prosecco, non alcoholic beer, soft drinks + juices, premium bottled sparkling + still water</p> <p>2 hrs \$55pp 3 hrs \$75pp 4hrs \$85pp 5hrs \$95pp</p> <p>add house spirits for \$10pp per hour</p>



LET'S EAT

vegetarian grazing board | \$225 | vgo, gfo

roasted beetroot dip, eggplant dip, marinated olives, triple cream brie, smoked buffalo mozzarella, mustard figs, 3 cream cheese, fruits, crackers + lavosh

carnivore grazing board | \$275 | gfo

salami, serono ham, chef's selection of premium cured meat, marinated olives, balsamic onions, mustard figs, basque peppers, smoked buffalo mozzarella, chef's selection 2 premium local + international cheeses, fruits, crackers + lavosh

premium cheese board | \$225 | v, gfo

a carefully curated selection of premium local + international cheeses, peppered fig paste, fruits, lavosh + crackers

skewered platter | \$140 | 30 pieces

choose up to 3 flavours per platter

- **beef** onion, capsicum, tomato, chipotle bbq glaze | gf, df
- **chicken** peanut satay sauce | gf
- **spanish chorizo** capsicum, mushroom, smoked tomato relish | gf, df
- **haloumi** mushroom, eggplant, roasted sesame + miso dressing | gf
- **vegan** seasonal vegetable selection, basil pesto | vg, gf, df

seafood platter | \$260 | 50+ pieces

fish goujons, 24 coffin bay oysters - natural + kilpatrick, prawn cocktail, lemon, cocktail sauce, tartare

pizza slabs | \$60 | 16 slices | +\$10 gf, df or vg

- **pepperoni** black olives, mozzarella
- **meat lovers** chicken, ground beef, bacon, pepperoni
- **hawaiian** ham, cheese, pineapple
- **buffalo chicken** pineapple, red onion, spinach, spicy buffalo sauce
- **margherita** tomato, buffalo mozzarella, fresh basil

sweet platter | \$170 | 30 pieces

- chocolate tart | gf
- portugese tart
- boutique lamingtons
- fresh baked mini cupcakes
- petite cheesecakes | gf
- petite vegan desserts | vg, df

Dietaries | GF - is gluten free | GFO - has gluten free options | VG - is vegan |

VGO- has vegan options | DF - is dairy free | DFO - has dairy free options



CANAPES

minimum requirement of 30 guests

the grazer \$29.50pp

pick 6 favourites: 2 cold, 2 crowd favourites, 2 showstoppers or sweets

the feast \$39.50pp

pick 8 items including something more filling: 2 cold, 1 crowd favourites, 3 showstoppers or sweets, 2 big bites **or** 3 showstoppers or sweets, 3 big bites

the full spread \$49.50pp

go all out with 10 items: 2 cold, 2 crowd favourites, 4 showstoppers or sweets, 2 big bites

COLD

caprese skewers tomato, bocconcini, basil | v, vgo, dfo

roasted pumpkin tart smoked feta, walnuts | v

moroccan spiced cauliflower tart macadamia feta | v

rare beef en croute peppered rare beef, horseradish cream, peppers, mini toast | gfo

prawn tart avocado cream, pickled ginger and dill | gfo

mushroom + goats cheese tart crispy onions | v, vgo

smoked salmon tart feta cream, cucumber, dill

pacific oysters lemon, kilpatrick or mignonette | gf, df **+3.0 p/p**

CROWD FAVOURITES

meat pie selection

housemade sausage rolls | gfo

mixed quiche selection | vo

salt + pepper squid Nam Jim sauce | gf, dfo

vegetarian spring rolls | v

vegan curry puffs | vg, df



SHOWSTOPPERS

- spiced lamb koftas** minted yoghurt | gf
- mushroom + truffle arancini** smoked tomato relish | v, vg, gf, df
- prawn toast** nam jim sauce | gfo
- beetroot + feta risotto cake** tomato + chili relish | gf, v
- karage chicken** roasted sesame japanese mayo | gf
- duck spring rolls** nam jim sauce
- fish goujons** tartare sauce | gf, df
- beef empanadas** harissa mayo
- mac + cheese croquettes** smoked tomato relish | v
- roast pumpkin + chickpea pastry roll** tomato + chili relish | vg, gf, df

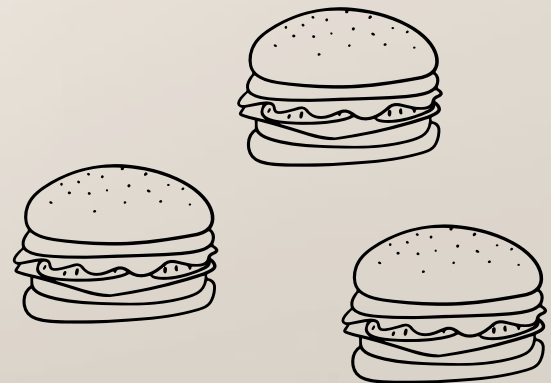
BIG BITES

enjoy these as part of our feast + full spread packages, or order individually minimum 10 per item

- southern fried chicken slider** slaw, harissa mayo | \$9pp | gfo, df
- grass fed angus beef cheeseburger** caramelised onion, cheese, smoked tomato relish | \$9pp | gfo, dfo
- grilled rosemary portobello mushroom slider** beetroot relish, rocket, smoked feta | \$9pp | v, vgo, gfo
- vietnamese banh mi** crispy pork belly, pate, pickled carrot, coriander, chilli | \$10pp | gfo
- italian meatballs**, napoli sauce, shaved parmesan | \$10pp | gfo
- gnocchi** duck ragout, parmesan, crispy onions | \$10pp | gf
- mushroom + truffle risotto** parmesan, crispy leek | \$9pp | v, gf
- vietnamese vegetarian rice paper roll** nam jim sauce | \$9pp | vg, df
- fish + chips** beer battered hoki, fries, lemon, tartare | \$9pp

SWEET

- chocolate tart** | gf
- portugese tart**
- boutique lamingtons**
- fresh baked mini cupcakes**
- petite cheesecakes** | gf
- petite vegan desserts** | vg, df





LET'S DINE

2 course \$75pp | 3 course \$95pp

alternate drop | minimum 20 guests | choose 2 options from each course

ENTREE

- artichoke flower** macadamia nut feta, micro herbs, olive oil | v, vg, gf, df
- smoked salmon salad** watercress, cucumber, dill + heirloom tomatoes | gf, df
- heirloom tomato salad** smoked burrata, micro herbs + bread chips | v, gfo
- king fish ceviche** avocado, chilli, lime, peppers + herb oil | gf, df
- italian pork + veal meatballs** slow roasted tomato sugo, parmesan + garlic turkish chips
- duck + cherry pate** pickled baby figs, lavosh | gfo

MAINS

- crispy skin salmon** grilled asparagus, vine tomatoes + herb infused bearnaise sauce | gf
- chicken supreme** filled with pesto + bocconcini, crispy risotto cake, buttered spinach + white wine cream sauce | gf
- eye fillet** crispy potato rosti, buttered broccolini, red wine jus, crispy leek | gf, dfo
- slow braised beef cheek** creamy potato mash, roasted dutch carrots, red wine jus | gf
- baked eggplant** smoked feta, pomegranate, dukka, micro herbs, herb oil | v, vgo, dfo
- crispy skin pork belly** cauliflower puree, beetroot + citrus kraut | gf

DESSERTS

- pavlova** chantilly cream, seasonal fruit + passionfruit | gf
- chocolate brownie** milk chocolate sauce, double cream + berries | gfo
- baked cheesecake** berry compote + double cream
- lemon meringue tart** double cream + strawberries
- sticky date pudding** butterscotch sauce + double cream | gf
- chocolate + raspberry gateau** berry compote + pistachio praline | vg, df, gf

under 12's available on request



FAQ'S

at Loft West End

• **What AV is included in the venue?**

Included in the room hire is our projector, screen, microphone and Bluetooth capabilities to the speakers

• **Is there onsite parking available?**

Whilst we do have 8 parking bays onsite, they are a first come first serve basis. However we have lots of street parking available on Russell St, Boundary St and O'Connell St.

• **Can we bring our own decorations?**

Absolutely! Get creative, bring in your own decorations and styling however nothing can be adhered to the walls without prior discussion with our Function Manager. All decorations must be removed at the end of the evening.

• **Are minors allowed to attend?**

Minors are welcomed guests of the Loft provided they are accompanied by their legal guardian/parent for the duration of your event. Minors are not to consume alcohol and if caught or suspected of consuming alcohol on premise they will be asked to leave immediately.

• **What time can we get access to the room on the day of the function?**

Access is available 2 hours prior to your event start time. Earlier access is only through approval by the Functions Manager.

• **Can we supply our own catering or caterer?**

All catering must be provided by the Loft's kitchen. Cakes, donut towers, cupcakes and lollies are welcome. If in doubt, just ask!

• **Can we arrange our own DJ or Band?**

Absolutely! Let's get the party started ! No need to organise one if your in Brightsider's or Archive Deck we've got tunes pumping all day long.