

THE
BEAUMONT



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THE BEAUMONT BEER GARDEN

// INDOOR & OUTDOOR SPACES

// COCKTAIL & SEATED MENUS

// LIVE ENTERTAINMENT

// BAR & POOL

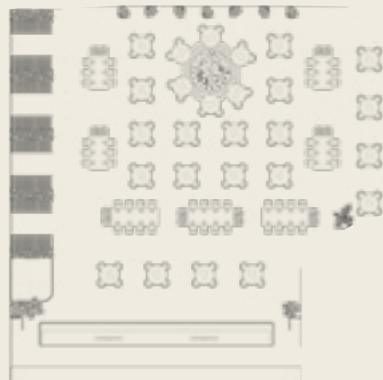
AV

Dedicated AV – sound system

The Beaumont Beer Garden offers a casual yet stylish space for your next event.

This open-air oasis is perfect for laid-back gatherings, featuring craft beers, bold Australian flavours, and an easygoing atmosphere under festoon lights and timber accents.

From corporate functions and birthday celebrations to exclusive full venue events, providing versatile event spaces indoors or outdoors, either roped off or in a booth area, each with its own unique vibe. Whether you want elegance, energy or easygoing charm. Host your celebration with us, and let's make it unforgettable.





Aviary

at The Beaumont Beer Garden

// COCKTAIL & SEATED MENUS

// EXCLUSIVE INDOOR SPACE

// BATHROOMS

// SEMI PRIVATE

// POOL ACCESS

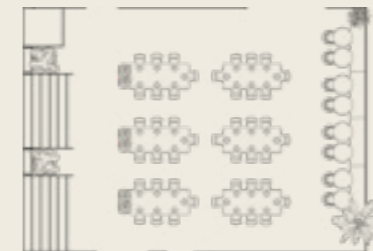
AV

Dedicated AV – sound system and LCD TV

Tucked away within The Beaumont Beer Garden, The Aviary is a beautifully designed indoor dining space, perfect for corporate events, milestone celebrations, and festive gatherings.

With hanging plants, warm tones and large windows, it offers natural light and views of the open kitchen and pizza oven.

Ideal for seated dining, cocktail canapés and grazing boards, The Aviary blends laid-back elegance with impeccable hospitality, creating the perfect setting for business luncheons, engagement parties, and unforgettable celebrations.



Cabanas

at The Beaumont Beer Garden

// COCKTAIL & SEATED MENUS

// SEMI PRIVATE SPACE

// EXCLUSIVE ACCESS TO THE BAR

// POOL ACCESS

AV

Dedicated AV – sound system

The cabanas at The Beaumont Beer Garden offer a casual yet stylish setting for your next event.

Featuring relaxed wooden seating adorned with dusty pink cushions and built-in planter boxes, this open-air oasis is perfect for laid-back gatherings under the stars.

Whether you're hosting a birthday party or social celebration, book individual cabanas or exclusively rope off the space for a private event. Enjoy craft beers, bold Australian flavours, and a welcoming atmosphere in this vibrant beer garden setting.





The Pool

at The Beaumont Beer Garden

// COCKTAIL MENU

// EXCLUSIVE POOL SIDE SPACE

// BAR ACCESS

// DESIGNATED HOST

// LIVE ENTERTAINMENT

AV

Dedicated AV – sound system

Capacity

30 pax cocktail

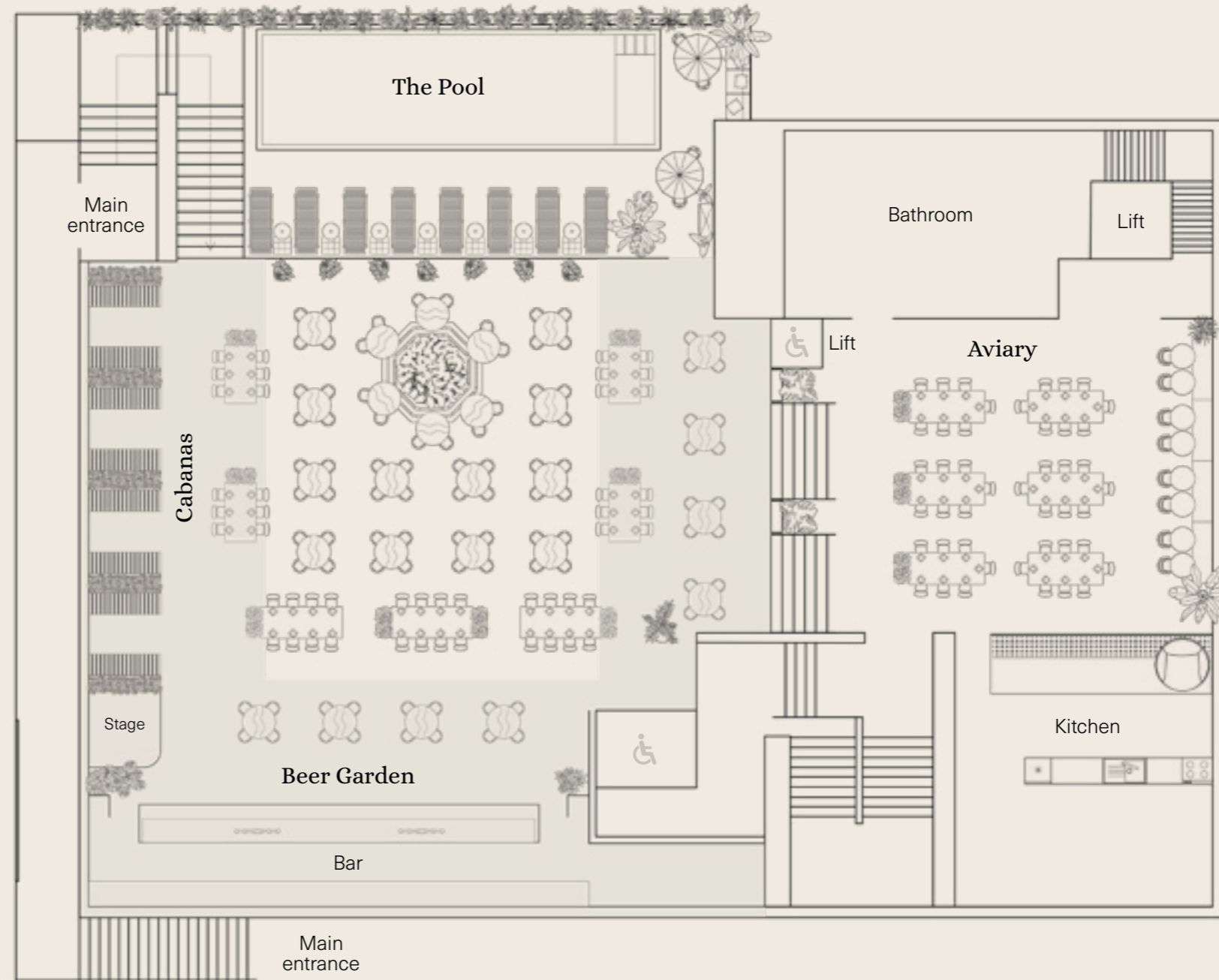
The Pool at The Beaumont Beer Garden is the ultimate poolside destination, available from 6pm for exclusive events.

Overlooking glistening turquoise waters, this stylish space features six pool deck lounge chairs, a built-in booth, and two wooden high tables with tangerine beach umbrellas.

Whether you're hosting a relaxed daytime gathering or a lively evening event with a DJ, The Pool offers flexibility, with lounge chairs removable for extra standing space. Soak up the vibes, sip cocktails and celebrate poolside in style.



THE
BEAUMONT
BEER GARDEN



Main Room

// COCKTAIL & SEATED MENUS

// EXCLUSIVE INDOOR SPACES,
BOOTHS & MAIN ROOM LOUNGE

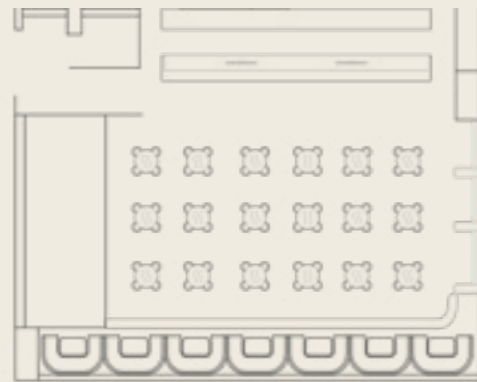
AV

Dedicated AV – sound system, 11m LED screen, stage and lighting, SFX, consoles, visual and audio

Introducing Main Room, a late-night venue and event space that blends mid-century glamour, bold flavours and entertainment that will impress your guests.

Whether you're looking to host a private celebration, corporate function, intimate gathering, or high energy daytime or late-night social affair, Main Room offers an experience with smooth service, dining and event spaces to suit every need.

Main Room is not just for evening celebrations — it also caters to corporate meetings, workshops, conferences, launches, awards galas, TED talks and networking events with half-day and full-day delegate packages, providing a professional yet stylish setting for your next business event.





Booths

// COCKTAIL MENU

// BOTTLE SERVICE & HOST

Capacity

7 booths // 8 pax per booth

Available for exclusive hire or individual bookings, choose a booth near the Main Room Lounge for a relaxed vibe or closer to the stage for high-energy action.

Perfect for private celebrations, milestone birthdays, corporate gatherings, or late-night affairs, this stylish space offers smooth service and a curated cocktail canapé menu to impress your guests.

Whether it's an intimate soirée or a lively party, Main Room delivers one unforgettable setting.

Lounge

// COCKTAIL MENU

// EXCLUSIVE SPACE

// NETWORKING BREAK OUT SPACE
OR INTIMENT EVENT HIDEAWAY

Capacity

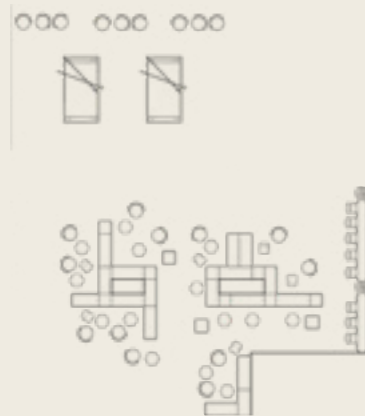
150 pax cocktail

Step into the Main Room Lounge, offering a stylish, industrial-chic space for private celebrations and exclusive events.

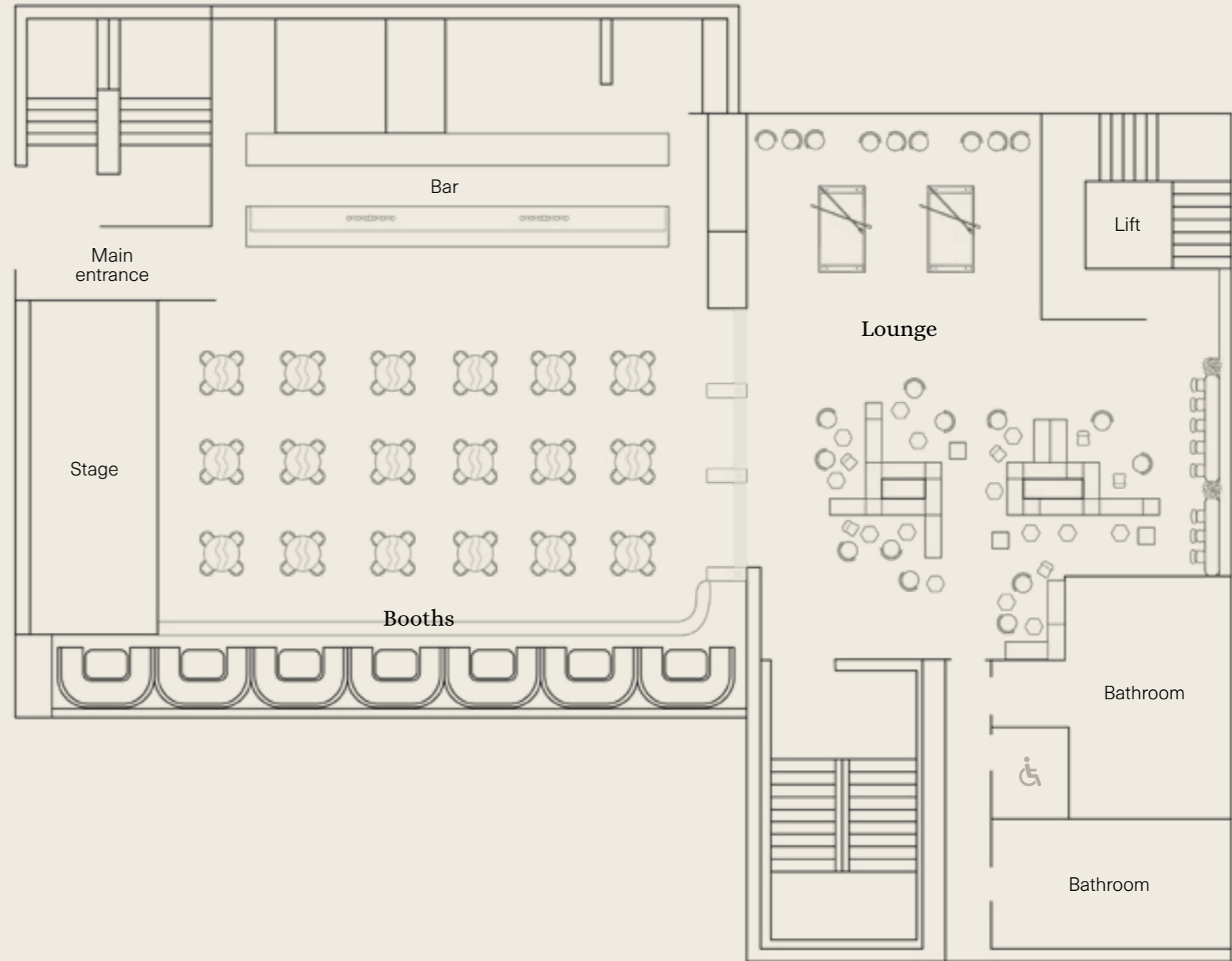
Featuring red pool tables, bare brick walls, custom steel tables, and scattered ottomans, this intimate lounge blends vintage charm with a modern edge.

Perfect for corporate gatherings, milestone celebrations, and cocktail soirées, Main Room Lounge offers roaming canapés, grazing boards, and expertly crafted retro-inspired cocktails.

Whether you're after a laid-back social vibe or an upscale private affair, this space delivers effortless cool and unforgettable moments.



Main Room



Food & Beverage



Feasting Plates

// AVAILABLE IN AVIARY & MAIN ROOM

Feasting Plates

To be shared between 4 ppl

Somerset pork belly Burnt orange, cumin, grenache poached pear <i>(df/gf)</i>	180
Black Angus bone in ribeye bone marrow, garlic butter, thyme <i>(df/gf)</i>	265
Sovereign lamb saddle labne, chermoula, fig honey <i>(gf)</i>	240
Market fish galangal, kaffir lime, chilli oil, burnt lemon <i>(df/gf)</i>	225
Whole roasted cauliflower dukkah, whipped fetta, pickled cabbage, toasted chickpeas <i>(gf/v/vgo)</i>	45

Sides

Choose 3 of the following to accompany your meal

Confit potato <i>(df/gf/vo)</i>
Truffle mash <i>(df/gf/vo)</i>
Herb rice <i>(df/gf)</i>
Heirloom carrots <i>(df/gf)</i>
Charred brocoloni <i>(df/gf)</i>
Garden salad <i>(df/gf)</i>

(df) Dairy free, (dfo) Dairy free option, (gf) Gluten free, (gfo) Gluten free option, (vg) Vegan, (vgo) Vegan option [contains soy], (v) Vegetarian, (vo) Vegetarian option

Canapé Menu

// AVAILABLE IN ALL AREAS // PRICE PER PEICE

Oysters

Natural 5
seasonal granita/tapioca pearls

Kilpatrick 6
Guanciale, whiskey barrel aged ale, worcestershire, tabasco

Crumbed 6
lemon butter, panko crumb, chives, paprika

Cold 6

Smoked gravlax blini
cured salmon, almond tarator, Dill, lemon oil

Spanner crab taco
creme fraiche, coriander, chilli, lime

Seared veal carpaccio
capers, anchovy, mustard aioli, pickled cabbage, enoki, parmesan

Reef fish ceviche
seasonal market fish, mango, mixed citrus, habanero

Caprese shots
tomato, stracciatella, bresaola, peach, basil, balsamic

Tartare
black angus, dijon, cured egg yolk, cognac, anchovy, potato chip, chives

Bruschetta tart
goats cheese, caramelised onion, chargrilled tomato, basil, lemon oil

Hot 6

Duck Pate crostini
duck liver, creme de casis, cherry

Vol Au Vents Lorraine
Prosciutto, egg, garlic chives, gruyere

Mini Yorkshire puddings
brie, prosciutto, maple, rosemary

Wild mushroom arancini
porcini, truffle, white wine

Pork belly bites
maple butter, braised apple puree, shiso

Beef cheek pastry
tomato, red wine, chorizo, puff pastry

Baked filo
spinach, ricotta, fior di latte, parmesan, persian fetta

Sliders 10

Air
fried chicken, harissa, avocado, American cheese, slaw, maple

Land
black angus beef patty, mustard aioli, caramelised onion, swiss cheese, house pickle

Sea
battered sweetlip emperor, pickled shallot, tartar, zaatar, preserved lemon

Earth
crumbed mushroom, haloumi, beetroot hummus, aioli, alfalfa sprouts

Substantial 12

Lamb salad
labneh, chermoula, pinenuts, fig jam

Pan fried pumpkin ravioli
burnt butter, sage, pecorino, black pepper

African spiced chicken drumstick
spiced couscous, apricot, sesame, roquefort sauce

Baked barramundi
white bean puree, fennel salad, lemon oil

Deep fried goats cheese
oats, strawberry, green pepper, rocket, honey, pistachio

Dessert 9

Panna cotta
pineapple, dark rum, vanilla crumb. lemon balm

Eton mess
raspberry, meringue, cream, yoghurt

Banoffee pie
banana, caramel, cream, dutch chocolate, coffee

Chocolate tart
dark chocolate, condensed milk, mixed berry dust

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Boards & Platters

// serves 10 except seafood platter

Cheese board	135
Your custom selection of cheeses, house made bread, assorted crackers, assorted jams, marinated/pickled vegetables.	
Seafood platter	135
4 prawns, 6 oysters, 8 mussels, 1 blue swimmer crab, 3 Moreton Bay bugs halves, tartare, mignonette, granita, lemons & limes	
Antipasto platter	135
Your custom selection of cured meats/pates, house made bread, assorted crackers, assorted jams, marinated/pickled vegetables.	
<i>Different price per cured meat</i>	
Fruit platter	70
Assortment of seasonal fruits	
Sweet pastries platter	90
Assortment of pastries, croissant, scones, brioche, fresh seasonal berries, assorted spreads, syrups and whipped cream	

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Beverage Packages

Classic selection

// 2 Hours \$47pp // 3 Hours \$56pp //
4 Hours \$60pp // 5 Hours \$77pp

Wines

Counterpoint Brut NV, SA
Counterpoint Pinot Grigio 2023, SA
Counterpoint Shiraz 2023, SA

Tap Beer Schooners

XXXX Gold 3.5%
Hahn Super Dry Lager 4.6%
Hahn Super Dry Mid 3.5%
Valley Hops XPA 4.2%
5 Seeds Apple Cider 5%

Non Alcoholic

Soft drink and juice
Ginger Beer for \$5pp

Premium selection

// 2 Hours \$59pp // 3 Hours \$67pp
// 4 Hours \$79pp // 5 Hours \$89pp

Wines

Counterpoint Pinot Grigio, SA
Counterpoint Shiraz, SA
Birdee's Prosecco, VIC
The Better Half Sauv Blanc (NZ)
Les Peyrautins Rose (FRA)
Gepetto Pinot Noir, VIC

Tap Beer Schooners

XXXX Gold 3.5%
Hahn Super Dry Lager 4.6%
Hahn Super Dry Mid 3.5%
Valley Hops XPA 4.2%
5 Seeds Apple Cider 5%
Stone & Wood Pacific Ale 4.4%

Non Alcoholic

Soft drink and juice
Ginger Beer \$5pp

Add ons

Cocktails \$29pp per hour
Ask about our seasonal cocktail selection

Classic spirits \$10pp

Wyborowa Vodka
Beefeater Gin
Olmeca Altos Plata Tequila
Havana Club Añejo 3yo Años

Premium spirits \$30pp

Absolut Vodka
Belvedere Vodka
Beefeater 24 Gin
Maker's Mark Bourbon

There are a variety of beverage options for your special event, including fixed-limit bar tabs within the reserved area with a minimum spend or an all-inclusive beverage package.

Cash bar options are available for all areas; however, this does not contribute to the minimum spend.





How to find us

The Beer Garden main entrance share the same entrance to BUNK on 21 Gipps St and the main entrance to Main Room is on the 608 Ann St side.

Train

Fortitude Valley Train Station — 400m

Exit station on Brunswick St, head south-east towards Wickham St, turn right onto Wickham St, turn left on China Town mall, turn right on Ann St

Carparking

McWhirters Secure Parking, 13 Warner St



China Town Secure Parking, China Town

Let's Connect

At The Beaumont, we're dedicated to delivering exceptional service for your next event. If you're interested in a personalized, custom event experience, our friendly sales team is here to create a package that perfectly fits your needs.

Reach out to us at hello@thebeaumontbrisbane.com.au or **0494 373 544**, and let's start planning your unforgettable event together.

We can't wait to make your special occasion truly remarkable!

thebeaumontbrisbane.com.au   @thebeaumontbrisbane

Entry into the building is 608 Ann St,
private functions have the option of running entry via Gipps Street.