


AWARDS

“★★★★★”

– 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 Tivoli 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

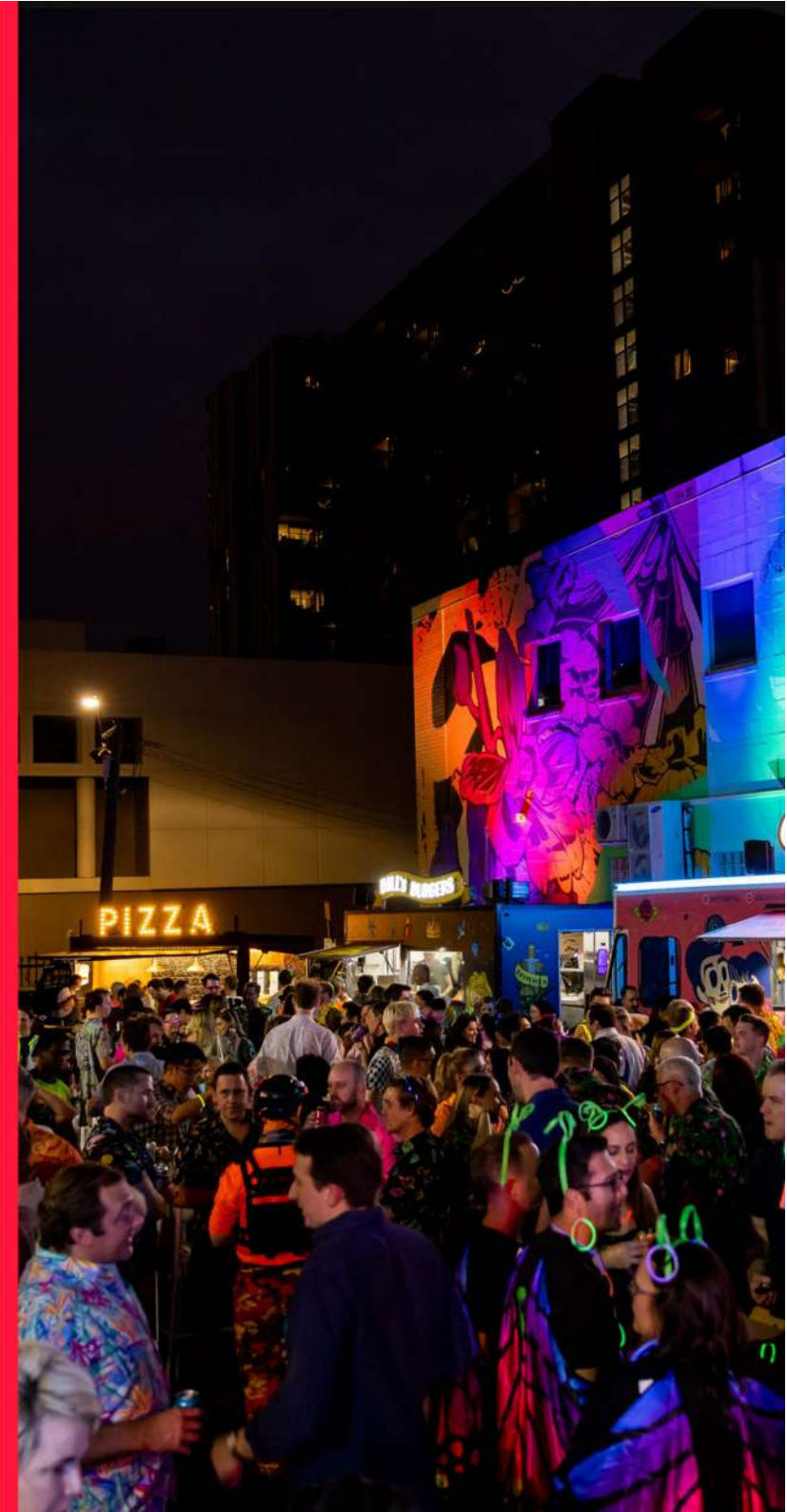
We love pushing the boundaries of what's possible. With a suite of creative experts at your disposal, let's jam on ideas and create truly memorable shared experiences for your guests. The Tiv has the ability to host aerial acts, bands of any size, special FX of any kind, large scale props, screens and 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 Tivoli, 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
- City Winery Rose
- City Winery Blanc
- City Winery Shiraz
- Great Northern Super Crisp
- Somersby Apple Cider
- Schweppes Soft Drink
- Heaps Normal Non-Alcoholic Beer

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
- Charlotte's Paradise Sauvignon Blanc
- Break Free Petit Blanc
- Break Free Rose
- Break Free Cabernet Franc
- Holm Oak Protege Pinot Noir
- Green Beacon Wayfarer Tropical Pale Ale
- Green Beacon American Lager
- 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

- Gerler Blanc De Blanc
- Gerler Moscato Giallo
- City Winery Touriga
- Torpez Petit Bravade Rose
- XO Chardonnay
- Lunar Apoge GSMC
- 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



CASUAL COCKTAIL STYLE

2 HOUR PACKAGE

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

3 HOUR PACKAGE

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



CLASSY 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 roll, sweet chilli (DF, VG)
- Chicken samosa, mango chutney (DF)
- Falafel bite, minted coconut yoghurt (DF, VG)
- Vegetable samosa, spiced relish (DF, VG)
- Mozzarella, corn croquette, aioli (V)
- Potato pea empanada, herb sauce (DF, VG)
- Chicken mushroom arancini, pesto mayonnaise
- Vegetable puff, goddess sauce (DF, VG)
- Salt pepper squid, lemon mayonnaise
- Tomato arancini, pimento dressing (GF, VG)
- Cheese spinach filo triangle (V)
- Shrimp & crab lattice roll, nam jim (GF)
- Prawn gyoza, smoked soy (DF)
- Beef sausage roll, ketchup

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

- Baba ganoush, rose jam sunflower crunch, black crisp (GF, DF, V)
- Whipped feta, quince tartlet, quinoa crunch (V)
- Kalbar carrot mousse, seeded lavosh, soft feta, pistachio crumb (GF, V)
- Tomato, tapenade, flamed grilled bread (VG)
- Smoked hen, crepe, cranberry, pea notes (DF)
- Goats cheese, beetroot chutney, poppyseed tart (GF, V)
- BBQ beef, grain mustard mayonnaise, grain wafer (GF, DF)
- Pulled pork belly, spring onion, ginger, crisp wafer (DF)

HOT CANAPES

- Red bean, corn taquito, sriracha sour cream (GF, V)
- Beef black pepper pie, tomato relish
- Sweet potato, cashew empanda, chimichurri (V)
- Quiche Lorraine, bacon, spring onion, cheddar
- Lamb madras samosa, mango chutney (DF)
- Chicken, mushroom, filo, porcini salt
- Peking duck wonton, plum sauce (DF)
- Button mushroom flan, Pernod green pea, porcini dust (GF, DF, VG)





SUBSTANTIAL CANAPES

- Smoked chicken, French brie, pesto, brioche *
- Beef, native pepperberry, horseradish mayonnaise, seedy roll *
- Fire roasted peppers, turmeric pumpkin, tahini spread, baguette (DF, VG) *
- Ground beef, pickles, cheddar, burger sauce, sesame roll
- Plant patty, guacamole, tomato relish, grain bun (DF, VG)
- Fried chicken, smokey paprika mayonnaise, cabbage slaw, baguette (DF)
- Oregano ground lamb, minted labna, crusty roll
- Soy chicken, chilli relish, cucumber pickle, charcoal bao (DF)
- Shrimp, chorizo, corn, cheddar melt quesadila
- Crumbed white fish, cornichon mayonnaise, provolone cheese, black brioche
- Pork belly, rum pineapple relish, iceberg, milk bun
- Fajitas Philly - Slow beef, jack cheese, brandy onion, rolled flat bread

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)

* Served cold

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

- Pork belly, sweet corn mousse, rocket, salsa verde (GF, DF)
- Smoked chicken, watercress salad, apple reduction (GF, DF)
- Chicken pecorino croquette, minted pea puree, turmeric cream
- Lamb shoulder, potato gnocchi, sage and parmesan crumble
- Spinach ricotta tortellini, rustic Napoli sauce, chili oil (V)
- Roasted Jap pumpkin, fennel seeds, chili, lentils, rocket salsa (GF, VG)

MAIN

- Slow-cooked beef, Desiree mash, creamed leek, beef glaze (GF)
- Chicken breast, sauteed parsley potato, pumpkin whip, brandy cream (GF)
- Pork loin, sweet potato, red cabbage, currant jus (GF, DF)
- Rolled chicken, chickpea, sundried tomato pesto (GF, DF)
- Beef teres, chive potato mash, refined ratatouille, jus (GF)
- Barramundi, potato caper salad, caponata, romesco (GF, DF)
- Miso eggplant, tomatoes, king brown mushrooms, harissa dressing (GF, DF, VG)

DESSERT

- Fresh strawberry, fresh kiwi fruit, lime syrup, white chocolate, meringue (V)
- Walnut crunch, cheesecake, mint crumble, candied carrot
- Chocolate pot de creme, freeze dried mandarin, spiced crumble
- Honey pannacotta, apple compote, dark chocolate soil
- Cheese plate: 2 cheeses, mustard fruit, frosted pecan, charcoal wafers (GF, V)

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

- Slow cooked beef, cauliflower cream, parsley and lemon salsa, redu wine jus (GF)
- Pork belly, apple cider sauce, balsamic pearls (GF, DF)
- Chicken thigh, bacon, parsley, pan sauce (GF, DF)
- Slow cooked lamb, pumpkin gnocchi, lamb and rosemary glaze (DF)
- Pork loin, pear sage, fig glaze (GF, DF)
- Moroccan chicken, chickpeas, mint, harissa (GF, DF)
- Barramundi, cauliflower cream, snowpea tendrills (GF)
- Falafel, labna, coconut tahini yoghurt, broad beans tomatoes and corn (GF, DF, VG)

SIDES

- Garden harvest greens, sherry vinegar shallot dressing (GF, VG)
- Gai lan, candied garlic, sesame crunch, dark miso dressing (GF, DF, VG)
- Creamy mash pomme puree, bacon, mushroom, oregano (GF)
- Roast pumpkin, barley, soft fetta, herbs, lemon honey (V)
- Crushed potato, rosemary salt (DF, GF, VG)

SALADS

- Country grains, grape tomato, parsley emulsion, salsa, herbs, sherry onion pickle, popcorn sorghum (GF, DF, VG)
- Potato, green onion celery salsa, toasted mustard seed dressing (GF, DF, VG)
- Roasted beets, cumin, pepitas, coconut yoghurt (GF, DF, VG)
- Mixed leaf, seeded mustard, cucumber, cherry tomatoes, olives, fetta (GF, DF)
- Avocado hommus, avocado, snow pea shoot, candy walnuts, lime gel (GF, DF, VG)



GET IN TOUCH

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