



THE
PRINCESS

THEATRE

EVENT
PACKAGES
2026





Queensland's oldest surviving theatre is Brisbane's most exciting events destination.

The Princess Theatre stands as the crowning jewel of Woolloongabba's burgeoning entertainment district, boasting an impressive 138-year history.

This iconic venue has seen an eclectic array of tenants over the years, from the early days of Circa and Twelfth Night Theatre to the US Army Entertainment Division, a rag manufacturer, and even a church.

After a meticulous restoration in 2021, The Princess now welcomes international rock stars, top-tier comedians, and hosts the finest galas and cocktail parties in Brisbane.

We would be delighted to host your event. Below, you'll find all the information you need to get started. Our approach is unique compared to most venues, but if it resonates with you, let's discuss how we can make your event unforgettable!

“We couldn't be happier with the service,
the food, the vibe - it was fantastic”

Tessa Beck, ARUP





TAILORED QUOTES

No two events are the same, and neither are our quotes. Our Events Team will work with you to shape a bespoke proposal that suits your brief, guest numbers and budget. If anything needs clarification along the way, just ask - we are here to help.

MORE INCLUSIONS, LESS CONFUSION

For large events we offer exclusive use of the entire theatre. You will enjoy access to our dedicated events team, a purpose-built performance stage, integrated lighting and sound, multiple bars, backstage spaces, house furniture, house décor pieces and event staff.

Venue hire fees apply, with partial waivers available for events with significant food & beverage spend.

DATES & AVAILABILITY

As an in-demand venue for national and international music acts, comedy, theatre, corporate events, our calendar fills quickly. We recommend enquiring as far in advance as possible to improve the chance of securing your preferred date. We are happy to place a temporary hold on your preferred date once you have reviewed a quote or been for a venue tour.

BRING THE FAIRYTALE TO LIFE

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 Princess Theatre has the ability to host aerial acts, bands of any size, special FX, 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!

Along with the main space, The Princess Theatre also offers private bar areas - The Courtyard and The Gallery.

		Cocktail	Seated	
✧ ° *	AUDITORIUM	500	272	° ✧ *
	GALLERY	100	32	
	COURTYARD	200		
	FULL VENUE	700		



LET'S MEET

If you are serious about having your event at The Princess Theatre, 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 Princess Theatre online?

[Take the tour](#) ✨

WE'VE THROWN EVENTS FOR

ARUP

AIS
WATER
Enhancing life

brisbane
ECONOMIC DEVELOPMENT AGENCY
BRISBANE CITY COUNCIL

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PITCHER
PARTNERS

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QueenslandXRay

TRIPLE
104.5

VOLVO



THE UNIVERSITY
OF QUEENSLAND
AUSTRALIA



BEVERAGE PACKAGES

OPENER

House Sparkling, Rose, White & Red Wine, Beer, Cider, Soft Drink & Non-Alcoholic Beer
2HR \$40 | 3HR \$50 | 4HR \$60 | 5HR \$70

Sample Menu (subject to change)

- Secret Garden Sparkling Brut
- Wine Revival Rose
- Wine Revival Blanc
- Wine Revival Shiraz
- Great Northern Super Crisp
- Somersby Apple Cider
- Schweppes Soft Drink
- Heaps Normal Non-Alcoholic Beer

BEER LOVERS:

Add two more beer options to the Opener package for **\$5 pp**

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 \$50 | 3HR \$62 | 4HR \$74 | 5HR \$86

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
- Balter Cerveza
- Young Henrys Newtowner
- Birra Moretti
- Alcoholic Seltzer
- Red Bull
- Strangelove Soda

HEADLINER

Top tier options to please even the biggest diva
2HR \$60 | 3HR \$75 | 4HR \$88 | 5HR \$100

Sample Menu (subject to change)

Any items already listed plus

- Cloudbreak Blanc de Noir
- Franco Ramato
- City Winery Touriga
- Torpez Petit Bravade Rose
- XO Chardonnay
- Lunar Apoge GSMC
- Brookvale Union Ginger Beer
- Asahi Super Dry
- 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 ON ARRIVAL

From \$25 pp

One per person, one hour service.

COCKTAIL STATION

From \$25 pp

On consumption for the duration of the event.

WINE TASTING

From \$25 pp

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

COLLET CHAMPAGNE

From \$30 pp

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

STATIC STATION

100+ guests - \$50 pp

250+ guests - \$48 pp

Menu

Your selection of:

- 3 cold canapes
- 1 substantial canape

2 HOUR PACKAGE

100+ guests - \$63 pp

250+ guests - \$58 pp

500+ guests - \$51 pp

Menu

Your selection of:

- 4 hot bites
- Styled grazing station

3 HOUR PACKAGE

100+ guests - \$76 pp

250+ guests - \$71 pp

500+ guests - \$65 pp

Menu

Your selection of:

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

STREET FOOD UPGRADE - \$25PP

CLASSY COCKTAIL STYLE

2 HOUR PACKAGE

Includes wait staff to serve for up to two hours.

100+ guests - \$78 pp

250+ guests - \$73 pp

500+ guests - \$65 pp

Menu

Your selection of:

- 4 canapes
- 2 substantial canapes

3 HOUR PACKAGE

Includes wait staff to serve for up to three hours.

100+ guests - \$96 pp

250+ guests - \$92 pp

500+ guests - \$85 pp

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 - \$105 pp

250+ guests - \$99 pp

500+ guests - \$94 pp

Menu

Your selection of:

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

LIVE STATION UPGRADE - \$33PP





CUISINE ON CUE MENU

COLD CANAPES

- Black Angus, truffle palmier, black garlic aioli (DF)
- Citrus poached prawn, turmeric crisp, mango gel (DF)
- Cured salmon, wasabi, saki pancake, wakame salad (GF, DF)
- Prosecco chicken, chive, guava gel, fluted cup (DF)
- Olive lamb, avocado velvet, rosemary biscotti (GF)
- Verjuice green pea, macadamia cream, river mint (GF, VG)
- Sesame duck rice cracker, peking gel (GF, DF)
- Sweet corn dome, truffle honey pearls, rye croute (V)

HOT CANAPES

- Haloumi, prosciutto bruschetta, lemon anise myrtle (GF)
- Italian prawn brioche, saffron aioli, parmesan
- Slow cooked beef melt, sage, croque monsieur
- Crispy pork belly, cardamon pineapple relish (GF, DF)
- Roast chicken parcel, quince, celeriac remoulade (DF)
- Porcini, sage arancini, port wine gel (GF, VG)
- Sand crab choux, chive mornay, fig pearls

HOT BITES

- Butter chicken mini pie, mango chutney
- BBQ pork bun, plum sauce
- Beef sausage roll, tomato relish
- Vegetable spring roll, sweet chilli (V)
- Roast pumpkin arancini, green goddess (GF, DF, VG)
- Fried prawn dumpling, sesame soy (GF, DF)

GRAZING

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



SUBSTANTIAL CANAPES

- Classic beef slider, American cheese, pickle, relish, milk bun*
- Chicken parmigiana, bacon, bocconcini, ciabatta roll
- Slow Greek lamb pita pocket, tabbouleh, garlic yoghurt
- Pulled pork shoulder, black bean burrito, tabasco spiked avocado
- Crumbed dill salmon cake, sauce gribiche, charcoal roll*
- Char sui duck breast, sprout salad, sesame kewpie, bao (DF)
- Roast carrot, chickpea slider, carrot hummus, charred zucchini, grain roll* (DF, VG)



STAND UP DINING

- Beef madras, turmeric rice, coconut yoghurt (GF, DF)
- Pressed lamb, sweet potato mash, green olive, lamb jus (GF)
- Salmon hash, lemon caper gremolata (GF, DF)
- Fried chicken, gochujang mayo, seaweed spiced rice (GF, DF)
- Fire roasted peppers, turmeric pumpkin, tahini spread (DF, VG)
- Citrus crumbed barramundi, dijon mustard kipfler, salsa verde (DF)
- Pork belly, green pea risotto, pecorino, apple reduction (GF)
- Slow beef, potato mash, celeriac remoulade, jus (GF, DF)
- Prawn, chorizo, corn mousse, jalapeno verde (GF, DF)



SWEET CANAPES

- Honey sponge, strawberry whip, candy strawberry crisp
- Cocoa cookie, chocolate ganache, macadamia praline (GF, V)
- Coconut whip, cherry gel, freeze dried cherry, couverture cup (GF, VG)
- Yuzu mousse, black sesame sable, coconut gel, lemon balm
- Vanilla slice, lattice biscuit, creme custard, frosting (V)
- Scorched meringue, mango curd, pandan notes (GF)
- Cinnamon apple mousse, dark chocolate cup (GF, DF)
- Dulce de leche, mascarpone coffee creme, hazelnut praline (V)



STREET FOOD UPGRADE

- Jacked up fries, slow beef, cheesy melt, smoky BBQ sauce (GF, DF)
- Showtime taco, crispy fish or chicken, citrus slaw, pico de gallo, soft taco
- Pork candy bites, tamarind peanut crunch, coriander kicker rice (GF, DF)
- Pounded penne, penna pasta, pounded basil, vincotto toasted pinenut (V)
- Moroccan beef ball, harissa yogurt, pomegranate dressing (GF, DF)
- Pulled lamb brioche, minted chimichurri, garlic yogurt

LIVE STATION UPGRADE

GREEK TAVERNA

- Lemon oregano slow braised whole lamb shoulder, grilled saganaki with leatherwood honey and thyme glaze
- Rosemary roasted chat potato, spanakopita, pear and rocket salad
- Warm Souvlaki bread

HOLEY GUACAMOLE

- Ground beef enchilada, black bean, cilantro melt
- Red bean, vegetable smoked tomato, jalapeno kicker
- Lime grilled chicken, spiced mango, chipotle mayo
- Guacamole, sour cream & hot sauce selection
- Yellow spiced rice, herby refreshment (GF, VG)

LA FIESTA

- Paella rice, tomato reduction, saffron, fine herbs (GF, V)
- Served with sangria syrup, lemon pepper spice, fresh lemon & lime, rocket salad orange mist
- Ale braised chicken, chorizo, green pea
- Seared king prawn, orange notes, red mustard leaf
- Red peppers, ouzo mushroom, candied lemon rind (V)
- Sugo beef meatball, citrus herb crumble (GF)

BROTH OF RAMEN

- Fragrant pork and chicken broth
- Rolled pork belly, ponzu chicken breast, ramen noodles
- Bean shoot, coriander, holy basil salad
- Toasted sesame seed, nori crisp, smoked soy sauce, fried chilli oil



2 COURSE PLATED

100+ guests - \$145 pp

250+ guests - \$135 pp

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 - \$160 pp

250+ guests - \$150 pp

Includes wait staff to serve food for up to 4 hours

Selection of 2 Entree, 2 Mains and 2 Desserts

Served individually plated



ENTREE

- Golden beet, shiraz onion tart, truffled stracciatella, mizuna salad (GF, V)
- Pressed pork belly, carrot cardamom velvet, apple crisp, fig, apple glaze (GF, DF)
- Seared scallop, corn mousse, chorizo, black vinegar piccalilli (GF, DF)
- Soy anise duck, black rice, davidson plum, shallot salad *
- Lamb croquette, caper gremolata, mint pea frisee leaf (GF)
- Herb crumbed carrot, macadamia, piccolo leaves, bush honey vinaigrette (GF, V)
- Barramundi, basil pudding, kohlrabi, black garlic cauliflower velvet
- Chicken ballotine, pickled zucchini, speck, red wine syrup (GF, DF)
- Compressed watermelon, kaffir lime, cashew crush, red garnet (GF, VG) *

MAIN

- White fish, macadamia curd, courgette ribbons, split caper velouté (GF)
- Porchetta, sweet potato puree, pear walnut salad, pork floss, glaze (GF, DF)
- Beef teres, pressed cheek, fortified pumpkin, ruby leaf, shiraz jus (GF, DF)
- Salt bush chicken, rosti potato, heirloom carrot, pepper berry cream (GF)
- Atlantic salmon, prawn croquette, cauliflower velvet, romesco, citrus salsa
- Smoked eggplant, french lentil mousse, puffed grains, olive oil, lemon gloss, basil crisp (GF, VG)
- Lamb shoulder, crushed green pea, braised leek, pimento relish, lamb jus (GF)

DESSERT

- Pointed meringue, saffron cream, guava gel, vibrant fruits, mint refreshment (GF, V)
- Berry delight - formed strawberry sponge, basil berry mousse, red berry gloss (GF, V)
- Apple treacle tart, spiced almond frangipane, pear & calvados shine (V)
- Dark chocolate macadamia slice, morello cherry, cherry snow (GF, V)
- Coconut cylinder, citrus lime fancy, crystalised ginger textures (GF, VG)
- Pistachio tiramisu, espresso mascarpone, kataifi caramel crunch (V)
- Cheese selection - three cheeses, beetroot grain wafers, mustard fruits, candied walnut (GF, V)

SHARED DINING

100+ guests - \$125 pp

250+ guests - \$118 pp

Includes wait staff to serve food for up to 3 hours

Selection of 2 mains, 2 salads, 1 side

Served share style in the middle of the table

ADD ONS

Chef's selection of 3 arrival canapes

- \$20 pp

Shared Entrée

- \$34 pp



MAINS

- Roasted beef rump, caramelised onion, port jus (GF, DF)
- Sumac rolled chicken, tomato tarragon sauce (GF, DF)
- Roast pork loin, candied apple, creamy calvados sauce (GF)
- Barramundi, mild red curry cream, toasted shredded coconut (GF, DF)
- Slow lamb orecchiette, pecorino truffle, pea, tomato jus
- Pumpkin ravioli, sage tomato jus, white onion cream, toasted pepitas (DF, VG)

SALADS

- Baby cos gem, crisp speck, parsley, pecorino dressing
- Risoni salad, roast capsicum, balsamic onion, mild romesco, flaked almond (DF, VG)
- Ruby beetroot, pink grapefruit, persian feta, roquette leaves, grapefruit vinaigrette (GF, V)
- Shaved point cabbage, green bean, radish, herb dijon mayonnaise (GF, DF, V)
- Quinoa, avocado, pomegranate, raspberry dressing (GF, DF, VG)

SIDES

- Roasted potatoes, rosemary salt, olive oil (GF, DF, VG)
- Honey glazed carrots, fennel dukkah crunch (GF, DF, V)
- Lightly steamed greens, tamarind dressing (GF, DF, V)
- Baked cauliflower, cheese gratin, fresh parsley crumble (GF, V)
- Spiced pumpkin, grilled red onion, cucumber salsa (GF, DF, VG)

CONFERENCES

FULL DAY

\$54 pp

Brewed coffee and tea - \$16pp

Includes wait staff to serve food for up to 8 hours

Morning tea, Lunch, Afternoon tea

HALF DAY

\$47 pp

Brewed coffee and tea - \$12pp

Includes wait staff to serve food for up to 5 hours

Morning tea, Lunch, Afternoon tea



SAMPLE MENU

SWEET ITEMS

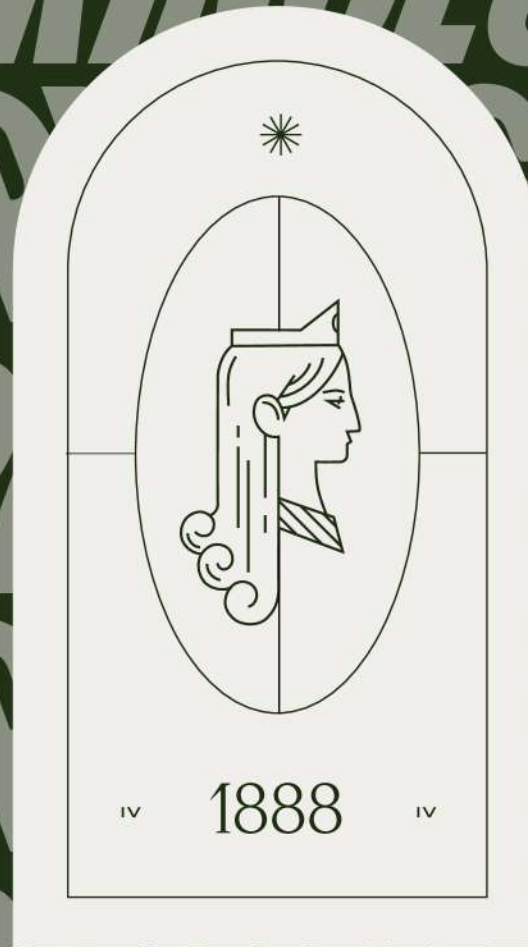
- Dainty scone, cream, strawberry preserve (V)
- Frosted Danish collection (V)
- Cookie collection
- Petite sweet muffin (V)
- Portuguese tart (V)
- Signature lamington (GF, DF, V)
- Banana bread, butter (V)
- Chocolate macadamia brownie (GF, V)
- Coconut yoghurt, granola, compote (GF, DF, VG)

SAVOURY ITEMS

- Petite savoury croissant - ham, cheese, relish
- Petite savoury croissant - spinach, cheese, piccalilli (V)
- Roast vegetable frittata, caramelised onion, spinach (GF, V)
- Savoury mini muffins (V)
- Herb, cheese, chive scone (V)
- Butter puff sausage roll, tomato relish *
- Spinach, feta filo (V) *

LUNCH

- Chef's selection of gourmet sandwiches, rolls and wraps
- Freshly sliced seasonal fruit platter



GET IN TOUCH

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