

Events at
THE UPPERHOUSE

Welcome to

THE UPPERHOUSE

Your Event. Our Expertise.

From milestone birthdays and engagement parties to anniversaries and family celebrations, The Upperhouse offers a beautiful setting for occasions worth celebrating.

Located upstairs at the Royal Hotel Queanbeyan, The Upperhouse seamlessly blends the character of its historic building with modern amenities and beautiful finishes. Exposed brickwork, original architectural details and light-filled spaces create a distinctive setting for your celebration.

Enjoy cocktails and canapés, gather around the table for a seated dinner or choose a more relaxed celebration with our Churrasco BBQ. With menus developed by Executive Chef Wayne Alger, you can choose the food and style of dining that suits your occasion.

Every celebration is different. Whether you have a clear idea of what you want or need a little guidance, our experienced Events team is here to help you explore the spaces, consider room layouts and discuss catering options. We'll also help coordinate the details so everything comes together as planned.

We invite you to explore our spaces and packages and look forward to welcoming you to The Upperhouse.

Bianca Paquay
Events Manager
functions@royalhotelqbn.com.au
(02) 6297 1444 | ext. 2

At a Glance

THE UPPERHOUSE

Manhattan Room

Our largest and most sought-after function room, the Manhattan Room is ideal for milestone birthdays, engagement parties, retirement celebrations and 21sts.

With its own bar, direct access to the Atrium and plenty of room for dining, speeches, music and dancing, it offers the flexibility to celebrate your occasion the way you want to.

Beadman Room

The Beadman Room is ideal for private dining, intimate celebrations, hens and bucks nights and smaller gatherings.

Its private setting makes it easy to bring everyone together, whether you're enjoying a seated meal or a relaxed occasion over drinks.

Menzies Room

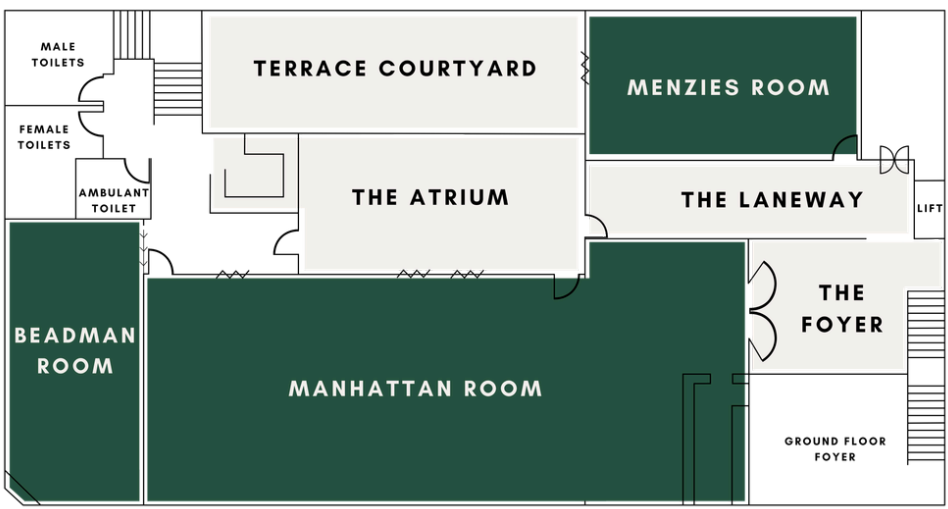
The Menzies Room is ideal for smaller celebrations, from baby and bridal showers to birthdays and family occasions.

With direct access to the Rooftop Terrace, guests can step outside for a drink and conversation throughout the celebration.

The Atrium & Terrace

With its beautiful glass roof, the Atrium is filled with natural light, while the Rooftop Terrace offers an open-air setting beneath festoon lights. Both offer inviting spaces to enjoy a drink, catch up or step outside during your celebration.

These are shared Upperhouse spaces, with exclusive use available when all three private function rooms are hired together.



Pricing listed is not valid in late November and all December.
Please see our Christmas Package for pricing.
Surcharges apply on Sundays & Public Holidays.

Celebrate at

THE MANHATTAN ROOM

We have the following equipment included in the venue hire:
- Standard tables, chairs and linen
- 1 x Large Display Screen with connection cables (HDMI, USB-C)
- 1 x AUX connection cable into house speakers
- 1 x Wireless Handheld Microphone
- Dancefloor

Venue Hire: $950
Minimum Catering: $2,400





COCKTAIL	BANQUET	CABARET	LONG	BOARDROOM	U-SHAPE	THEATRE
200	100	72	120	46	46	120

THE MENZIES ROOM

We have the following equipment included in the venue hire:
- Standard tables, chairs and linen
- 2 x Display Screens with connection cables (HDMI, USB-C)
- 1 x AUX connection cable into house speakers

Venue Hire: $650
Minimum Catering: $1,200





COCKTAIL	BANQUET	CABARET	LONG	BOARDROOM	U-SHAPE	THEATRE
60	20	21	40	24	26	50

Celebrate at

THE BEADMAN ROOM

We have the following equipment included in the venue hire:
- Standard tables, chairs and linen
- 1 x Portable Display Screen with connection cables (HDMI, USB-C, USB slot)
- 1 x AUX connection cable into house speakers

Venue Hire: $450
Minimum Catering: $1,000





COCKTAIL	BANQUET	CABARET	LONG	BOARDROOM	U-SHAPE	THEATRE
40	N/A	N/A	24	24	16	N/A

THE ATRIUM & TERRACE

The Atrium and Rooftop Terrace give guests another place to catch up over a drink and move between the indoor and outdoor spaces.

This area includes:
- Outdoor heaters for cold weather
- Water misters for hot weather





These are shared Upperhouse spaces. Exclusive use can be arranged when all three private function rooms are hired together.

Catering at
THE UPPERHOUSE





The Upperhouse

DIETARIES KEY

DIETARIES

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan

SEAFOOD ORIGINS

A - Australia

I - Imported

M - Mixed



The Upperhouse

CANAPÉS

5-Canapé Package **$37 pp**

Choose 4 hot/cold & 1 substantial canapés

7-Canapé Package **$47 pp**

Choose 5 hot/cold, 1 substantial & 1 dessert canapés

Cold Canapés | $6.50 per additional item

- Whipped ricotta and pistachio tartlette (GF V)
- House cured salmon and chive blini, crème fraiche (A)
- Prosciutto, melon and balsamic (GF)
- Tomato and basil bruschetta tartlette (GF V)
- Vietnamese prawn salad, sesame cracker (GF)
- Lemon, herb and goats cheese blini (V)
- Housemade sushi (GF)

Hot Canapés | $6.50 per additional item

- Gourmet angus beef pie
- Shiitake mushroom dumpling, szechuan dressing (DF VE)
- Malaysian satay chicken skewer (GF)
- Pumpkin and parmesan arancini, lemon mayo (V)
- Onion bhaji, coriander yoghurt (GF V)
- Hoi sin glazed pork belly skewer (GF)
- Spiced cauliflower fritters, sumac salt (GF DF VE)

Substantial Canapés | $12 per additional item

- Fish and chips, tartare sauce (I)
- Coconut poached chicken, vietnamese rice noodle salad (GF)
- Seasonal roast vegetables, crunchy nut salad (GF VE)
- Korean fried chicken, asian slaw
- Sticky pork bao bun, pickled cucumber, coriander
- Spiced roast carrot, haloumi and cous cous salad (V)
- Homestyle chicken curry, basmati rice, coriander yoghurt (GF)
- Falafel, fresh herbs, wheat pilaf, mint yoghurt (VE)

Dessert Canapés | $6 per additional item

- Assorted mini tarts
- Apple pie bites, cinnamon sugar
- Assorted macarons (GF)
- Mini churros, chocolate ganache



The Upperhouse

GRAZING TABLE

Grazing Table **$37 pp**

Choose Sweet Table or Savoury Table

Grazing Table (as an add-on) **$19 pp**

Choose Sweet Table or Savoury Table

Only available in conjunction with a per person package

Sweet Table

A selection of of donuts, macarons, mini tarts, cakes, slices and fresh fruit.

Savoury Table

Selection of cheese, artisanal cured meats, olives, pickled vegetables, condiments, crackers and house baked bread

Grazing Table must be ordered
for the total number of guests attending



The Upperhouse

BUFFET

Buffet Bar **$65 pp**

Choose 1 Buffet Bar

Buffet Bar with Dessert **$73 pp**

Choose 1 Buffet Bar & 1 Dessert Canape

The Tokyo Bento Bar

A Japanese-inspired spread featuring house-made sushi, teriyaki chicken, udon soup and vegetable tempura.

The Smokehouse Table

Slow-smoked meats, BBQ beans, slaw, pickled cucumber and golden cornbread.

The Spice Trail

A selection of three traditional Indian curries served with rice, breads with the accompaniments of chutneys and pickles.

The Pasta Pranzo Bar

A selection of three pastas served with garlic ciabatta, parmesan, and a garden salad.

The Sandwich & Salad Bar

A selection of three artisan sandwiches, served with a build-your-own salad bar.

Dessert Canapés

Assorted mini tarts (V)

Apple pie bites, cinnamon sugar (V)

Assorted macarons (GF V)

Housemade tiramisu (V)

Chocolate cremeux, chocolate toffee, crème chantilly (V)



The Upperhouse

GRAZING PLATED

2-Course Grazing (shared) **$65 pp**

Choose 2 Entrée & 2 Main, or 2 Main & 2 Dessert

3-Course Grazing (shared) **$75 pp**

Choose 2 Entrée, 2 Main & 2 Dessert

Entrée

House cured salmon, dill, capers, eschallot, lemon dressing (GF A)
Shiitake dumpling, szechuan dressing, wakame salad (DF VE)
Antipasto platters
Korean fried chicken, Asian slaw
Prawn cocktail, baby gem lettuce, cocktail sauce (GF I)
Ricotta and spinach ravioli, pesto, pine nuts (V)
Wagyu beef carpaccio, roquette, parmesan. Balsamic vinegar (GF)

Main

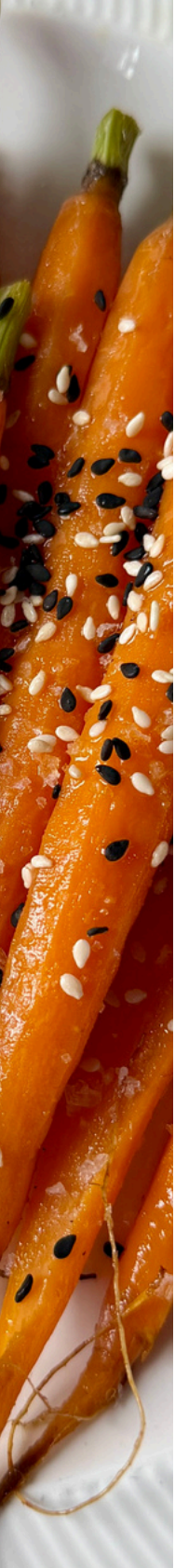
Roast beef rump, confit eschallot, red wine jus (GF)
Slow cooked lamb shoulder, soft polenta, pangratatto
Garlic and herb roasted chicken, seasonal greens, chimmichuri (GF)
Roast spiced pumpkin, beetroot hummus, fresh herbs (GF DF VE)
Confit duck leg, braised cabbage, currant jus (GF)
Slow cooked pork belly, fennel and apple slaw (GF)
Spiced grilled chicken, labneh, mint, cracked wheat
Slow cooked beef cheek, mash (GF)

Sides

Roast chat potatoes, rosemary sea salt (GF V)
Mixed leaf salad, champagne dressing (GF V)
Honey roasted carrots, toasted sesame (GF V)
Roast root vegetables, fresh herbs (GF V)
Cauliflower gratin (GF V)

Dessert

Petit four (GF V)
Lemon curd, burnt meringue, berries (GF V)
Pavlova, crème chantilly, passionfruit (GF V)
Chocolate cremeux, chocolate toffee, crème chantilly (GF V)
Apple and coconut Eton mess (GF V)



The Upperhouse

PLATED

2-Course Grazing (served alternatively) **$65 pp**

Choose 2 Entrée & 2 Main, or 2 Main & 2 Dessert

3-Course Grazing (served alternatively) **$75 pp**

Choose 2 Entrée, 2 Main & 2 Dessert

Entrée

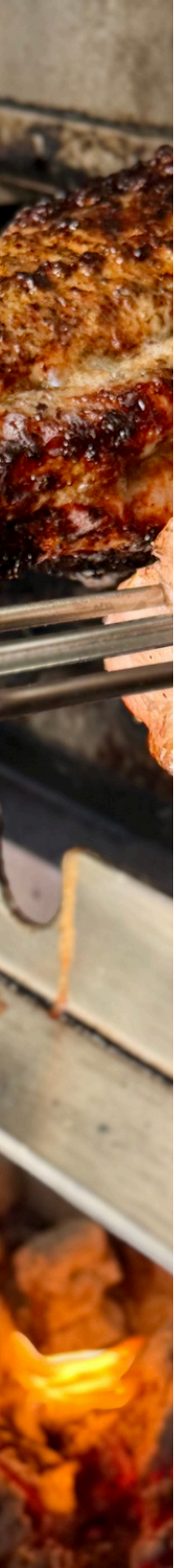
- Crispy pork belly, pumpkin puree, cider jus (GF)
- Poached prawns, avocado, cucumber, sesame dressing (GF I)
- Poached salmon, dill potatoes, mayonnaise (GF)
- Korean fried chicken, kimchi, ginger
- Falafel, feta, smashed peas, mint salad (GF V)
- Chicken tortellini, wild mushrooms, cream sauce

Main

- Grilled sirloin steak, Paris mash, broccolini, seeded mustard jus
- Pan fried barramundi, kipfler potato, brown butter vinaigrette (GF I)
- Roast lamb rump, smashed peas, potato, garlic and rosemary jus (GF)
- Free range chicken breast, parmesan polenta, carrots, thyme jus (GF)
- Roast eggplant, beetroot hummus, za'atar, roquette (GF DF VE)
- Confit duck, braised red cabbage, kipfler potato, currant jus (GF)
- Roast pork loin, roast garden vegetables, sage jus (GF)
- Braised beef cheek bourguignon, celeriac mash (GF)

Dessert

- Lemon meringue tart, fresh berries (GF V)
- Housemade tiramisu (V)
- Dark chocolate cremeux, chocolate toffee, crème chantilly (GF V)
- Baked New York cheesecake, raspberry compote (V)
- Apple and coconut Eton mess (GF V)
- Vanilla pannacotta, pistachio and rose crumble



The Upperhouse

CHURRASCO BBQ

Churrasco BBQ **$68 pp**

Served buffet style

Inclusions

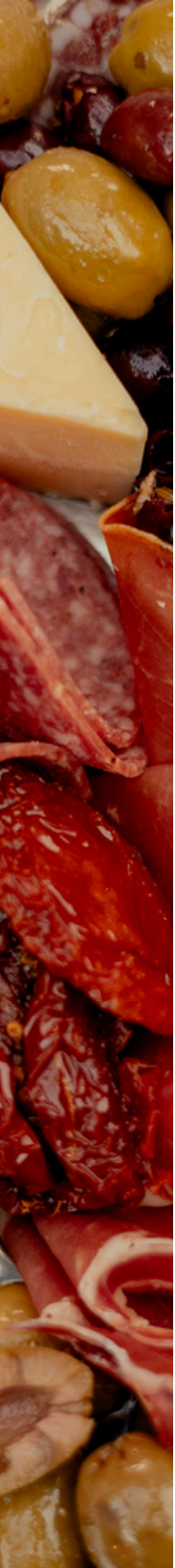
A selection of meats slowly cooked over natural wood charcoal on rotating skewers.

Grain fed beef rump marinated with mustard and honey (GF, DF)
Peri peri chicken wing (GF, DF)
Smoked chorizo sausage (GF, DF)
Lemon pepper marinated pork loin (GF, DF)

Authentic Brazilian rice salad (GF, DF, VE)
House garden salad with mustard dressing (GF, DF, VE)
Baked potatoes (GF, DF, VE)
Cinnamon brown sugar grilled pineapple (GF, DF, VE)

Includes bread roll served with butter
Buffet served with accompaniments

Minimum number of 20



The Upperhouse

PLATTERS & BOARDS

Add on a little extra to your catering package

Each platter is suitable for 10 people

Only available in conjunction with a per person package

Platters

Oriental Platter **$110**

Duck spring roll, hoi sin, Vegetable samosa, Shiitake mushroom dumpling, Mini dim sim

Occasions Platter **$165**

Salt and pepper calamari with lemon aioli, Falafel with mint yoghurt, Prawn and ginger dumpling, Black bean empanada

Sliders Platter **$195**

Korean fried chicken with Asian slaw, Beef cheeseburger with BBQ sauce, Falafel with roquette and mint yoghurt

Boards

Antipasto Board **$130**

Selection of artisanal cured meats, olives, pickled vegetables, condiments and house baked bread

Cheese Board **$120**

Selection of 3 cheese, accompaniments, crackers and bread

Fruit Board **$90**

Selection of seasonal fruits



The Upperhouse

KIDS

Kids Meal **$15 pp**

Choose one Main per child

Main

Battered flathead fish fillet, tartare sauce & chips

Dinosaur chicken nuggets & chips

Penne beef bolognese

Dessert

Includes small vanilla ice cream with topping for dessert

CAKEAGE

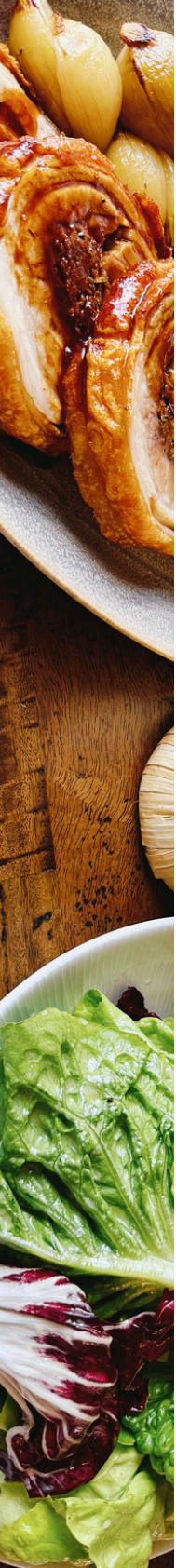
Share Platter **$3 pp**

Cut & placed on platters, served to tables

Individual Plate **$5 pp**

Plated with cream & berry coulis, served individually*

**not suitable for a cocktail style event*



The Upperhouse

YOUR PERSONAL CHEF

Curate your own menu

A bespoke dining experience with our Executive Chef

At the Royal Hotel Queanbeyan, you're invited to curate your own menu with our Executive Chef, Wayne Alger.

An exclusive dining experience, created just for you.
Designed around your taste, your guests and the best seasonal produce.

Perfect for any occasion; milestone celebrations, business dinners, or intimate gatherings with friends.

Every experience is personally designed and served by Wayne in a space suited to your guests.



Ready to create your entire menu from the start?
Email Wayne on ec@royalhotelqbn.com.au



Beverages at
THE UPPERHOUSE



The Upperhouse

BEVERAGES

Original Beverage Package **2hrs $40 pp**
3hrs $50 pp

Soft drink & juice
Tooheys Old, Cascade light
Tap Beer (Great Northern, Carlton Draught, VB, Carlton Dry, Resch's Draught, Carlton Dry Mid 3.5%)
Markview Sauvignon Blanc - Regional Blend NSW
Markview Brut Cuvee - Regional Blend NSW
Markview Prosecco - Regional Blend NSW
Markview Shiraz - Regional Blend NSW

Premium Beverage Package **2hrs $48 pp**
3hrs $56 pp

Original Package
Corona, Asahi, Pure Blonde (Beer and Cider)
Tap Beer (Balter XPA)
Tap (Brookvale Union Ginger Beer)
Pikorua Sauvignon Blanc - Marlborough, NZ
Oscars Folly Pinot Noir - Yarra Valley VIC

On-Consumption Bar Tab

Advise on the beverage inclusions and set a dollar limit.
Payment would be made at the end of the event.

Tea & Coffee Station **$80**

Brewed coffee and a selection of teas
Suitable for up to 60 people


RHQ
Friends of
THE UPPERHOUSE



Friends of The Upperhouse

PREFERRED SUPPLIERS

Let us take care of the venue, the food and the drinks.

For everything else, we leave that to the professionals!

CAKE MAKERS
CIAO CAKES: WWW.CIAOCAFEANDCAKES.COM.AU
CAKES OF YOUR DREAMS: WWW.CAKESOFYOURDREAMS.COM.AU
SWEET BONES: SWEETBONESCOMPANY.COM
SUGARBIRD CAKERY: WWW.SUGARBIRDCAKERY.COM.AU
LA OMBRE CREATIONS: WWW.LAOMBRECREATIONS.COM.AU

PHOTOBOOTHS
HAPPY DAYS: HAPPYDAYS.NET.AU
MUGSHOTS PHOTOBOOTHS: MUGSHOTSPHOTOBOOTHS.COM.AU
ACT PHOTOBOOTH: WWW.ACTPHOTOBOOTH.COM.AU
CAPTURED EVENTS: WWW.CAPTUREDEVENTS.COM.AU

PHOTOGRAPHERS
A SHOT ABOVE THE REST: ASHOTABOVETHEREST.COM.AU
BLUE GINGER: BLUEGINGERPHOTOGRAPHY.COM.AU
HUGGINS PHOTOGRAPHY: WWW.HUGGINSPHOTOGRAPHY.COM.AU
WADE CRAMER PHOTOGRAPHY: WWW.WADECRAMERPHOTOGRAPHY.COM

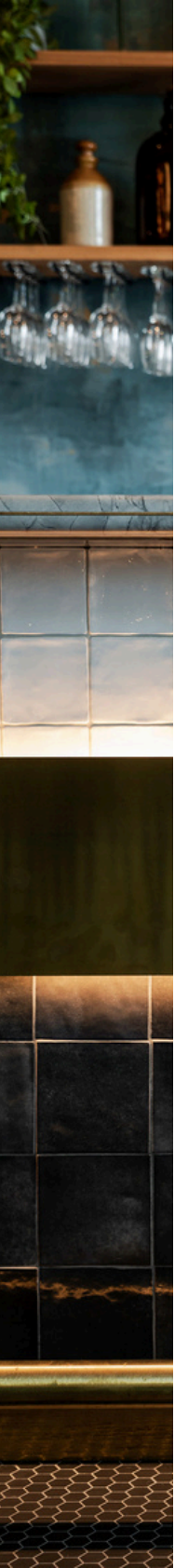
FLOWERS
QBN CITY FLORIST: WWW.QUEANBEYANFLOWERDELIVERY.COM.AU
CAPITAL FLOWERS: WWW.CAPITALFLOWERSACT.COM.AU

DECOR HIRE/BALLOON INSTALLATIONS
TINY CREATURES: TINYCREATURES.COM.AU
SUNSHINE EVENTS: WWW.SUNSHINEEVENTS.COM.AU
IMAGINE EVENTS: WWW.IMAGINEEVENTS.COM.AU
CANBERRA COOLEST PARTY: CANBERRASCOOLESTPARTIES.COM.AU
THE EVENT EDIT: WWW.THEEVENTEDITCBR.COM
MICHIC WEDDINGS & EVENTS: WWW.MICHICWEDDINGS.COM
SWEET LITTLE SUNDAY: WWW.SWEETLITTLESUNDAY.NET

THEMED ENTERTAINMENT
CASINO FUN NIGHTS: CASINOFUNNIGHTS.COM.AU
MAGIC MIKE (NOT A STRIPPER): WWW.MAGICMIKENOTASTRIPPER.COM.AU

MUSIC/ENTERTAINMENT
BOOMBOX2U: WWW.BOOMBOX2U.COM.AU
MOKU MUSIC: WWW.MOKUMUSIC.COM.AU
BAKER BOYS BAND: WWW.BAKERBOYSBAND.COM.AU
RYAN DAVID MUSIC: WWW.RYANDAVIDMUSIC.COM
BILL OLSON: BILLOLSONMUSIC.COM
TOUCH A SOUL: WWW.TUCHASOUL.COM
SMOOTH OPS: WWW.SMOOTHOPS.COM.AU
SOMETHING LIKE THIS: WWW.SOMETHINGLIKETHIS.COM.AU


RHQ
Questions for
THE UPPERHOUSE



The Upperhouse

FAQ'S

1. Can we bring external caterers?

Your food is prepared in-house under the direction of Executive Chef Wayne Alger, with menus built around fresh, seasonal produce and the way you want to celebrate.
If there's something you'd like that isn't included in your package, talk to us. Wayne and our Events team can explore sourcing additional food items for you, with additional costs depending on what you choose.
External caterers and outside food, other than a cake, are not permitted. If you would like to bring a specific item, you must discuss it with and have it approved by our Executive Chef in advance.

2. Can we bring our own cake?

Yes. You're welcome to bring a cake for your celebration. Our team can cut and serve it on shared platters or individually plate it with cream and berry coulis. Cakeage charges apply.

3. Can you cater for dietary requirements?

Yes. Let our Events team know about dietary requirements when planning your celebration so our kitchen team can work through the available options with you.

4. Can we bring our own alcohol?

No. BYO alcohol is not permitted at The Upperhouse.
You can choose from beverage packages or set up an on-consumption bar tab with an agreed limit. Our Events team can talk you through the options and help you choose what works for your celebration and budget.

5. Is The Upperhouse accessible?

Yes. A lift provides access from the ground floor to The Upperhouse. For guests requiring step-free access, the Monaro Street entrance to the Royal Hotel Queanbeyan has ramp access.

6. Is the Atrium and Rooftop Terrace included with our room?

The Atrium and Rooftop Terrace is accessible from all three private venues. This area is a shared space for all Upperhouse guests to enjoy. If you are interested in exclusive access to this area you will need to hire all three venues in The Upperhouse.

7. Is parking available?

Yes. Free public parking is available nearby in the Morisset Street and Rutledge Street car parks. Time limits apply in the Morisset Street car park.

8. Are there any restrictions on decorations or special effects?

Yes. Confetti and glitter are not permitted, including open-ended decorations or items containing them. Pyrotechnics, smoke machines, ice machines and dry-ice machines are also not permitted.
If you're planning something specific for your styling or entertainment, speak with our Events team before booking suppliers.

9. Are there any restrictions on music?

Music that our staff cannot control the volume of must be approved first, but you're welcome to arrange your own DJ or live entertainment, or ask our Events team for supplier recommendations.
Music must conclude before midnight.

10. Do you have accommodation available?

While we do not have any accommodation onsite, there are plenty of places to stay within walking distance of The Upperhouse.


RHQ
thank you.