



 James Squire

THE LUCKY SQUIRE



FUNCTIONS



THE VENUE

The Lucky Squire is what craft beer-drinking dreams are made of

The Lucky Squire, brings the luck of James Squire – Australia’s first brewer, to the heart of the Gold Coast. A charmer, a swindler, a scoundrel and a cunning character; the legacy of James Squire is honoured in everything we do.

The venue has been architecturally designed to showcase our true love of food, craft beer and the spirit of the Gold Coast - with an interior that mixes old-world charm with a bit of Gold Coast flair; think loads of timber, offset by accents of copper and zinc.

Our ground floor features a commanding 14-metre-long bar which catches the eye of discerning beer lovers – it’s lined with custom-built copper-trimmed beer taps pouring the entire James Squire range from pale ales and

porters to lagers, ginger beer and ciders.

Our top level is defined by a smaller boutique bar and seating area, offering prime viewing of the fully functioning glass-encased microbrewery. Up here, our head brewer experiments with different styles, hops and malts to create small batches of limited edition beers that are exclusive to The Lucky Squire, which you will see rotating regularly across the venue’s taps.

The Lucky Squire celebrates over 200 years since the founding father of Australian brewing arrived on the First Fleet in 1788. It is a venue that James Squire himself would stop and have a beer in... and we hope you do too.

FUNCTION SPACES

From casual gatherings to cocktail parties to intimate sit-down dinners, our experienced functions team can help you with every detail of your event. Our experienced and passionate team at The Lucky Squire are committed to delivering truly memorable events.



BREWER'S DECK

For larger events, the Brewer's Deck can be exclusively hired. It is perfect for up to 100 guests for a cocktail style event, offers prime views of the in-house microbrewery, and has its own private bar.



THE FORECOURT

For a more relaxed occasion, The Forecourt covers an impressive 285 square metres, making it the ideal spot for large groups of 10-50 to reserve tables. Guests will have prime access to the bar, and they will also love the live music that takes place every weekend!



THE RESTAURANT

The Restaurant is ideal for a more intimate affair - from birthdays and baby showers to corporate lunches or dinners. Exclusive hire of the entire restaurant is available for up to 80 guests.

THE BOHEMIAN'S MENU

TWO COURSE \$65^{PP} - THREE COURSE \$80^{PP}

ENTRÉE

SHARE PLATES GUESTS TO SHARE THE BELOW DISHES

MUSHROOM & TRUFFLE ARANCINI (V) Porcini puree, parmesan, basil oil

CHICKEN BITES Lime, Japanese mayo

WOOD FIRED LAMB SKEWERS (GF) Labna, sumac, tomato

SALT & PEPPER SQUID (DF) Lime, Japanese mayo

WARM HUMMUS (DF, V) Spiced sesame, olive oil, artisan sourdough

MAIN COURSE

GUEST TO SELECT TWO OF THE FOLLOWING & SERVED ALTERNATIVELY

SIRLOIN 300g, house salad, chips, pepper sauce

SLOW COOKED LAMB SHANK (GF) Root vegetables, creamy mash

ORTOLANA GNOCCHI (V) Roasted vegetables, basil pesto sauce

HUMPTY DOO BARRAMUNDI (GF) Ratatouille, crisp basil, chimichurri

LOADED SCHNITTY Bacon, mozzarella, curry sauce, chips, house salad

DESSERT

SERVED ALTERNATIVELY

STICKY DATE PUDDING Butterscotch sauce, vanilla bean ice cream

CLASSIC CRÈME BRULÉE Fresh berries, biscotti

Available for 10+ guests

MENU SELECTION & PRICING please note that menus and costs are subject to change at any time.

THE LUCKY PLATTER

We have created the perfect bite size and substantial dishes allowing you to formulate your own menu for your guests. Our Lucky staff will serve platters, roaming throughout. Minimum 20 guests.

PRICING

2 HOUR COCKTAIL PARTY – \$33^{PP} – SELECT 5 CANAPÉS, 1 SUBSTANTIAL
Light refreshments to accompany drinks.

3 HOUR COCKTAIL PARTY – \$43^{PP} – SELECT 7 CANAPÉS, 1 SUBSTANTIAL
A lovely cocktail party but not designed to replace dinner.

4 HOUR COCKTAIL PARTY – \$56^{PP} – SELECT 8 CANAPÉS, 2 SUBSTANTIAL
Perfect for a light dinner or supper.

5 HOUR COCKTAIL PARTY – \$66^{PP} – SELECT 10 CANAPÉS, 2 SUBSTANTIAL
This quantity of food is suitable to replace dinner .

ADDITIONAL ITEMS AVAILABLE, PLEASE SPEAK TO THE FUNCTIONS AND EVENTS MANAGER

CANAPÉS FROM THE SEA

PRAWN & SNAPPER SPRING ROLLS (GF) Sweet chilli

LOCAL PACIFIC OYSTERS (DF, GF) Mignonette dressing

LOCAL PRAWNS (DF, GF) Cocktail sauce, lemon

PORK & PRAWN DUMPLING sriracha, soy

MIXED SUSHI PLATTER (VGO, GFO)

CANAPÉS FROM THE Paddock

SEARED BEEF FILLET Celeriac remoulade, beetroot relish

PEKING DUCK RICE PAPER ROLLS (GFO, VGO) Hoisin sauce

SPICY CHICKEN BITES Hot sauce & ranch

WOOD FIRED LAMB SKEWER Tomato, labna

PORK SPRING ROLLS Sweet chilli

PORK & FENNEL SAUSAGE ROLL (VGO) Church Farms brown sauce

BRAISED BEEF PIE (GF) Tomato relish

CANAPÉS FROM THE GARDEN

BLUE CHEESE & LEEK QUICHE(V)

BROADBEACH FALAFEL (VEGAN) Tahini, lemon

MUSHROOM ARANCINI (V) Porcini purée, basil oil

BANDERILLAS (VEGAN) Spanish skewers with olives, capsicum, balsamic onion

PUMPKIN ARANCINI (GF, VG) Pumpkin puree, crisp basil

SWEET POTATO CROQUETTES (GF, VG) Tomato relish

MORE SUBSTANTIAL ITEMS

MINI CHEESEBURGER SLIDER (GFO, VGO) Pickles, lettuce burger sauce

GRILLED HALLOUMI SLIDER (GFO, V) Tomato, pesto, rocket

SOUTHERN FRIED CHICKEN SLIDER Cheese, lettuce, chilli mayo

FISH & CHIPS Tartare, lemon

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BEVERAGE PACKAGES

The Lucky Squire offers a number of options to suit the varied needs of hosts and guests of private functions. Beverage packages are offered in a range of duration and product offerings. Minimum spend and Responsible Service of Alcohol (RSA) conditions apply to the service of all beverage packages and our Functions and Events Manager can assist with the suitability and selection of your preferred package. Guests require photo identification to be served alcohol.

BEVERAGE PACKAGES

SIGNATURE BEVERAGE PACK

3 HOUR - \$60 | 4 HOUR - \$70

CORE RANGE BEERS ON TAP

JACQUELINE'S RIDGE SAUVIGNON BLANC

DOWIE DOOLE ROSÉ

COCKFIGHTERS GHOST SHIRAZ

INNOCENT BYSTANDER PROSECCO

SOFT DRINK & JUICES

STILL & SPARKLING WATER

PREMIUM BEVERAGE PACK

3 HOUR - \$75 | 4 HOUR - \$85

CORE RANGE BEERS ON TAP

IN HOUSE AND LIMITED RELEASE BEERS ON TAP

DOMAINE CHANDON BLANC DE BLANC

WIRRA WIRRA MRS WIGLEY MOSCATO

JACQUELINE'S RIDGE SAUVIGNON BLANC

CLARKE ESTATE PINOT GRIS

DOWIE DOOLE ROSÉ

MOHUA PINOT NOIR

DEVIL'S LAIR CABERNET MERLOT

COCKFIGHTERS GHOST SHIRAZ

SOFT DRINK & JUICES

STILL & SPARKLING WATER

ADDITIONAL EXTRAS

ARRIVAL COCKTAIL \$18PP

PLEASE REQUEST THE MENU FROM YOUR
FUNCTIONS AND EVENTS MANAGER

BAR TAB

Pre-set amounts for beverage consumption and can be increased throughout the event, guests are welcome to select any combination of beer, wine, spirits or cocktail options. Beverage availability and price list can be provided on request.

* Guests require photo identification. Responsible Service of Alcohol(RSA) conditions apply at all times.

A LUCKY CHRISTMAS

2 COURSE \$70, 3 COURSE \$85 - MINIMUM 25 PEOPLE

TO SHARE

HUMMUS Leblebi, dukkah, Turkish bread

ENTRÉE

CUSTOMER TO CHOOSE FROM ONE OF THE BELOW

MUSHROOM & TRUFFLE ARANCINI (V) Porcini purée, parmesan, basil oil

WOODFIRED LAMB SKEWERS Tomato, labneh, sumac

FRESH MORETON BAY PRAWNS Avocado, mayo, saffron dressing, local greens

MAIN COURSE

CUSTOMER TO CHOOSE FROM ONE OF THE BELOW

WOODFIRED CHICKEN Lemon, garlic, pickles, chips, house salad

PAN FRIED GNOCCHI (V) Sauteed cremini mushrooms, spinach, porcini puree, grana padana, truffle oil

WOOD ROASTED CIDER GLAZED HAM Potatoes, peach & local greens salad, jus

DESSERT

CUSTOMER TO CHOOSE FROM ONE OF THE BELOW

AUSSIE PAVLOVA Fresh berries, coulis, chocolate & mint, ice cream

CHRISTMAS PUDDING Brandy anglaise, cherry compote, ice cream

FRUIT MINCE TARTS & RUM BALLS

MENU SELECTION & PRICING please note that menus and cost are subject to change at any time.
Bookings will be notified if they are affected by changes.

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SAVOUR	BEER & CIDER	STYLE	ABV	QUENCH	SAVOUR
5	6	7	0	1	2
BROKEN SHACKLES	LAGER		4.8%	2%	2%
FOUR WIVES	PILSENER		5.0%	2%	2%
HOP THIEF 9	AMERICAN PALE ALE		5.0%	2%	2%
NINE TALES	AMBER ALE		5.0%	2%	2%
JACK OF SPADES	PORTER		5.7%	2%	2%
	AMERICAN BROWN ALE		5.2%	2%	2%
	PALE ALE				

James Squire

BEER & CIDER	STYLE	ABV	QUENCH	SAVOUR
0	1	2	3	4
QUICHARD CRESS	APPLE CIDER	4.8%	2%	2%
WIND RIVER	MILD STRENGTHEN PALE ALE	3.5%	2%	2%
THE SWINGLER	TROPICAL PALE	4.2%	2%	2%
ONE EFFET LACHES	AUSTRALIAN PALE ALE	4.5%	2%	2%
THE CHANGER	GOLDEN ALE	4.5%	2%	2%
	AMERICAN BROWN ALE	5.7%	2%	2%
	PALE ALE	3.3%		

BREWED ON SITE