



Detour
Function Pack

07 3217 4880 - info@detourrestaurant.com.au
6/II Logan Rd, Woolloongabba, Brisbane



Inclusive menus

Detour's selection of omnivore & herbivore contemporary share plates enables you to choose dishes for your function to suit your guests with plantbased, dairy-free, and gluten-free options making accommodation of dietary requirements a breeze. We are happy to adjust our banquet menus to suit the dietary requirements of your group.





The Bar

The full service bar provides beverage options from cocktails to Australian wines sourced from small biodynamic producers. All of this, set in a refurbished industrial building combining glass, copper, timber and steel, providing a warm and inviting atmosphere for your event.





Our Spaces

Catering for all types of functions from birthday dinners to full venue hire, we are happy to tailor events to meet your requirements. Utilising our dining room and terrace areas we can cater for up to 90 guests for a sit-down function and approximately 120 guests for a stand-up canape event.



Banquet Sharing Menu

\$65 per person

Beetroot Tartare

Mustard, Macadamia, Capers



Hibachi Coal Roasted Lamb

Chickpea, Dukkah, Chilli Crisp

Coal Roasted Broccoli

Miso, Spinach, Seaweed, Quinoa



Gunpowdered Wagyu Brisket

Green Tomato, Flat Bread, Pepper Aioli

Seawater Potato

Saffron, Dill, Garlic

Banquet Sharing Menu

\$70 per person

Cured Salmon

Nam Jim, Lotus Root, Black Ants

Spanner Crab

Mooloolaba Spanner Crab, Smoked Mozzarella, Avocado, Caviar



K.F.D. ©

Kentucky Fried Duck

Smoked Pumpkin

Maple, Mustard, Pepitas



Pork Belly

Five Spice, Bean Sprouts, Pancakes

Asian Slaw

Wombok, Peanut

Banquet Sharing Menu

\$90 per person

Spanner Crab

Mooloolaba Spanner Crab, Smoked Mozzarella, Avocado, Caviar



Beetroot Tartare

Mustard, Macadamia, Capers

Emu Tartare

Burnt Shallot, Chilli, Yolk

K.F.D. ©

Kentucky Fried Duck



Smoked Pumpkin

Maple, Mustard, Pepitas

Gunpowdered Wagyu Brisket

Green Tomato, Flat Bread, Pepper Aioli



Seawater Potato

Saffron, Dill, Garlic

Banquet Sharing Menu

\$145 per person (24 hours notice required)

Beetroot Tartare

Mustard, Macadamia, Capers



K.F.D. ©

Kentucky Fried Duck

Smoked Pumpkin

Maple, Mustard, Pepitas



Charcoal Roasted Southern Rock Lobster

1/2 lobster per person

Asian Slaw

Wombok, Peanut

Booking Form

I/We _____ (Client/Company) hereby declare to have read, understood and abide by the terms and conditions of Detour Restaurant.

Signature of Event Host: _____ Date _____

Address: _____

Phone No: _____ Mobile No. of Event Host: _____

Email address: _____

Date of Event: _____ Time: _____

Number of Guests: _____

Menu Selection:

Special Requirements (Incl. Dietary Requirements):

Event Minimum spend (if applicable): _____

Credit Card Details:

Credit Card (please tick box) Visa Mastercard Amex

Cardholder Name: _____ Card Number: _____

Expiry Date: ____/____/20__ CVV/ VOC _____

Cardholder Signature: _____

Terms and Conditions

We thank you for your interest in dining with us at Detour. Please find below our reservation guidelines and conditions for groups of 8 or more guests and exclusive use events.

BEVERAGES

Any beverages consumed are charged on consumption. We ask that large groups preselect their wines with five days notice prior to the function date to avoid disappointment. Should your choice be unavailable we will have a similar wine style and price on offer.

CONFIRMATION OF FINAL NUMBERS

Final numbers for group bookings must be confirmed at least 48 hours prior to the function. A minimum spend applies to larger parties exclusively occupying an entire section of the restaurant. A valid credit card is required at the time of booking for reservations of 8 or more to confirm and hold the reservation. In the event of a no show, reduction in numbers or late cancellation of reservations (within 48 hours) an amount of \$50 per person will be debited from the credit card as a cancellation fee.

PAYMENTS

Please note only one bill per table, we can not accommodate split bills for large groups.

MENU

At Detour our menu consists of contemporary share plates served progressively. The menu provided are subject to seasonal changes. We will endeavour to notify you when these happen.

LIABILITY

The person named as Client/Company shall be responsible in full for all costs and charges as a result of the agreed reservation. The Client/ Company shall be liable for any damages sustained to the restaurant caused by them or their guests attending the function whether in the restaurant or any other area of the property. BYO alcohol is not permitted at Detour restaurant. We are a fully licenced venue and promote responsible service of alcohol as outlined in the Liquor Act 1992. Detour reserves the right to refuse service to guests intoxicated or behaving in an offensive manner.

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