



**FUNCTIONS PACK**

*Pineapple Hotel*

# PINEAPPLE HOTEL FUNCTIONS



*The Pineapple Hotel is one of the oldest and most well established hotels in the city of Brisbane. Founded in 1864, the Pineapple Hotel has been family owned and operated by the Singleton family for over 25 years and remains to this day, a family friendly hotel with great atmosphere and award winning dining.*

*Our experienced team understands the importance of a well-organised function that reflects your personality without you having to lift a finger. The beautifully restored Hotel offers enormous flexibility ensuring your event will be a resounding success.*

*Ideally located only minutes from the Brisbane CBD precinct, the world famous "Gabba" sports ground and a range of accommodation, and with a wide variety of functions spaces available The Pineapple Hotel is the perfect location for your next event.*

## **THE PINEAPPLE HOTEL HAS FOUR FUNCTION SPACES AVAILABLE FOR EVENTS:**

*Plantation Rooms - Sitdown: Up to 150 | Cocktail: Up to 250*

*Parkview - Cocktail: Up to 80*

*Alcove - Cocktail: Up to 50*

*Baines Street - Cocktail: Up to 50*



# FUNCTION AREAS



## PLANTATION ROOM

SITDOWN: 50 - 150 | COCKTAIL: 50 - 300

*Situated upstairs on the second level of the hotel, the beautifully refurbished, heritage-listed Plantation Rooms are the perfect environment for both small and large functions, and is a picture perfect setting for weddings and other important celebrations. The split-level rooms feature polished timber and wide verandas, and can be hired exclusively or as a shared space.*

*The spacious Plantation Rooms can be utilised for a wide array of functions, from buffet to banquet to cocktail, including birthday parties, wedding receptions, engagement parties, school functions, corporate dinners and boardroom meetings. . The expansive space is incredibly versatile, with plenty of room for a dance floor, display/exhibition area and more – even with a seated event.*

### FEATURES:

*Private bathrooms, exclusive cash bar, split-level floor plan, covered wrap-around verandas, large televisions, access to house music, iPod compatibility, cordless microphones, smoking area, projector available on request. Please note that unfortunately there is no disabled access to the Plantation Rooms.*

### MINIMUM SPEND:

#### **January - October**

*Monday - Friday \$20pp min 30pax | Saturday & Sunday \$30pp min 50pax*

#### **November & December**

*Monday - Thursday \$20pp min 50pax | Friday & Sunday \$50pp min 50pax | Saturday \$60pp min 50-60pax*

#### **Last two Weeks November & First three weeks December**

*Friday 17th Nov. Friday 1st Dec. Friday 8th Dec. Friday 15th Dec \$65pp min 80 guests  
Saturday 18th Nov. Saturday 2nd Dec, Saturday 9th, Saturday 16th Dec. \$80pp min 100 guests*

#### **Ashes Cricket**

*Thursday 23rd November to Sunday 26th November. For all Plantation Bookings, please enquire.*



## PARKVIEW

*COCKTAIL ONLY: 30 - 80*

*Parkview is a great area for your next cocktail function. A relaxed, casual environment, this area is fully enclosed by floor-to-ceiling glass doors, able to be opened to overlook the green, picturesque surrounds of Raymond Park. The space features a combination of booth seating, high bars with stools and standing space, allowing guests to find a comfortable seat or move around and mingle. The informal vibe makes it the perfect spot for any group celebration.*

### **FEATURES:**

*Exclusive section of our large Park Bar, adjoining balcony with seating, access to house sound or own music via a personal stereo, two flat screen televisions, portable projector available on request.*

### **MINIMUM SPEND:**

#### **January - October**

*Monday - Friday \$15pp min 30pax | Saturday & Sunday \$25pp min 40pax*

#### **November & December**

*Monday - Thursday \$20pp min 30pax | Friday & Sunday \$25pp min 40pax | Saturday \$30pp min 50pax*

#### **Last two Week November & First three weeks December**

*Friday 17th Nov. Friday 1st Dec. Friday 8th Dec. Friday 15th Dec. \$40pp min 50 guests  
Saturday 18th Nov. Saturday 2nd Dec, Saturday 9th, Saturday 16th Dec. \$50pp min 60 guests*

#### **Ashes Cricket**

*Thursday 23rd November to Sunday 26th November. For all Parkview Bookings, please enquire.*



Alcove

## ALCOVE

COCKTAIL ONLY : 30 - 50 People

*The Alcove is a designated area situated within the Park Bar, allowing you to enjoy the social bar atmosphere while having your function catered in your own, exclusive space. The area has low tables and leather banquette cushioned seating, as well as high bar tables and stools. It is an ideal area to sit and enjoy a few drinks and listen to live entertainment during the weekend.*

### FEATURES :

*Access to our extensive Park Bar, easy access to bathrooms, house music and live entertainment (please enquire for line-up).*

### MINIMUM SPEND :

**January - October**

*Monday - Sunday : No minimum spend required.*

**November & December**

*November & December 1st - 12th November : \$15.30pp 13th November - 10th December: \$20pp*



## BAINES STREET

COCKTAIL ONLY : 30 - 50 People

*The best of both worlds, this space incorporates two separate, small areas that can be combined to make one large space depending on the size of your function. Both areas have a mix of high and low seating. Baines St Veranda provides a beautiful outlook over the park with the privacy of the outdoor area, while still retaining the atmosphere of the bar.*

### FEATURES :

*Adjoining private balcony with seating, access to our extensive Park Bar, house music and live entertainment*

### MINIMUM SPEND :

**January - October**

*Monday - Sunday : No minimum spend required.*

**November & December**

*November & December 1st - 12th November : \$15.30pp 13th November - 10th December: \$20pp*



Baines Street



## SET FUNCTIONS PACKAGES



**\$50**

*PER PERSON*

*MINIMUM 30 GUESTS*

*2 HOUR STANDARD BEVERAGE PACKAGE*

*5 CHEF SELECTION CANAPÉS*

**\$60**

*PER PERSON*

*MINIMUM 30 GUESTS*

*3 HOUR STANDARD BEVERAGE PACKAGE*

*7 CHEF SELECTION CANAPÉS*

**\$70**

*PER PERSON*

*MINIMUM 30 GUESTS*

*4 HOUR STANDARD BEVERAGE PACKAGE*

*8 CHEF SELECTION CANAPÉS*

# CANAPÉ MENU

Cocktail



**\$16**

PER PERSON  
4 SELECTIONS

**\$23**

PER PERSON  
6 SELECTIONS

**\$31**

PER PERSON  
8 SELECTIONS

## COLD CANAPÉS

- *Oysters Natural (gf)*
- *Peking Duck Rice Paper Rolls with Spiced Plum Sauce*
- *Confit Tomato & Goats Cheese Tart*
- *Bruschetta of Roma Tomato, Spanish Onion, Basil & Balsamic Glaze*
- *Smoked Salmon En Croute with Capers, Dill & Crème Fraiche*
- *Rare Beef & Horseradish Cream en Croute*
- *Prawn Rice Paper Rolls with Nam Jim Dressing*
- *Roasted Swiss Brown Mushroom with Goats Cheese, Balsamic Glaze*

## HOT CANAPÉS

- *Oysters Kilpatrick (gf)*
- *Caramelised Red Onion & Feta Tarts*
- *Beef & Burgundy Pie*
- *Mini Duck & Hoisin Spring Rolls*
- *Wagyu Beef Skewers with Chermoula (gf)*
- *Grilled Chorizo & Chilli Relish (gf)*
- *Grilled Lamb Skewers with Vincotto (gf)*
- *Baby Salt & Pepper Squid with Lemon Aioli*
- *Mini Crab & Leek Tarts*
- *Tempura Battered King Prawns*
- *Spicy Chicken Wings with Sriracha Aioli*
- *Truffled Chicken Vol-Au-Vents*
- *Roast Vegetable Tarts with Goats Cheese*





# COCKTAIL PLATTERS



## **\$75 PUB CLASSIC PLATTER**

*40 pieces - serves 8 to 10 people*

*Includes chef's selection of:*

*Spiced Meat Balls (gf)*

*Peppered Beef Pies*

*Sausage Rolls*

*Spinach & Fetta Pastries*

*Tomato & Fetta Tarts*

## **\$85 ANTIPASTO PLATTER**

*Serves 10 people*

*Includes chef's selection of:*

*Brie, Fetta Cheese*

*Olives*

*Marinated Vegetables*

*Cured Meat Selection*

*Dips & Crackers*

*Seasonal Fruit*

## **\$80 STANDARD BITES PLATTER**

*50 pieces - serves 8 to 10 people*

*Includes chef's selection of:*

*Grilled Chorizo (gf)*

*Spring Rolls*

*Chicken & Leek Pies*

*Beer Battered Prawns*

*Vegetarian Samosas*

*Tomato & Feta Tarts*

## **\$75 PIZZA PLATTER**

*Chefs Selection (40 slices, meat & vegetable options)*

## **\$80 SLIDER MINI BURGER PLATTER**

*20 pieces - serves 20 people*

*Select two of the following:*

*Chicken Brie & Avocado*

*Wagyu & Caramelised Onions*

*Roast Lamb with Mint Jelly & Gravy*

*Pork & Gravy*

*Pulled Pork, Apple Gravy*

## **\$125 PREMIUM BITES PLATTER**

*50 pieces - serves 8 to 10 people*

*Includes chef's selection of:*

*Tasmanian Natural Oysters (gf)*

*Confit Tomato & Feta Tarts*

*Garlic Glazed Prawn Skewers (gf)*

*Crumbed Flathead Fingers*

*Beef & Burgundy Pies*

*Moroccan Lamb & Vegetable Skewers*

*Roast Vegetable & Cheese Tarts*

*Cured Salmon En Croute*

*Rare Beef En Croute*





# BUFFET MENU

(Minimum 50 Guests)



**\$60**

2 DISHES FROM EACH SECTION

**\$70**

3 DISHES FROM EACH SECTION

(MIXED BREADS SERVED ON EACH TABLE)

## COLD MEATS (GF)

*Ham Carved off the Bone*

*Wood Roasted Chicken*

*House Smoked Salmon*

*Tiger Prawns*

*Charcuterie: Prosciutto, Sopressa, Chorizo & Pancetta*

## CONTEMPORARY DISHES

*All served with Steamed or Saffron Rice*

*Tika's Butter Chicken*

*Thai Green Curry*

*Beef Stroganoff*

*Linguini of Sand Crab, Chilli & Lemon*

## ROASTS (GF)

*Rib Roast with Port Wine Jus*

*Pork Leg with Apple*

*Honey Baked Ham with Mustard*

*Corn Fed Chicken*

*Turkey & Cranberry*

## HOT VEGETABLES (GF, V)

*Char Grilled Asparagus*

*Roast Baby Chats*

*Sweet Corn & Herb Butter*

*Honey Carrots*

*Roast Jap Pumpkin*

## SALADS

*Roast Kipfler Potatoes, Bacon & Rocket, Mustard Aioli*

*Mixed Leaf*

*House Caesar*

*Pasta Salad*

*House Coleslaw with Confit Garlic Dressing*

## DESSERTS

*Pavlova with Fresh Fruit & Cream (gf)*

*Chocolate Tart with Double Cream, Berries*

*Blood Orange Polenta Cake with*

*Vanilla Bean Ice Cream*

*Plum Pudding with Brandy Custard*



# GOURMET BBQ MENU



## MENU 1

*Minimum 30 people*

*\$50 per person  
\$20 per child  
(12 years & under)*

*Seasoned Rib Fillet Steak (gf)  
Gourmet Sausages  
Chicken Satay Kebabs  
Mixed Leaf Salad with Carrots & Capsicum Strips,  
Red Onion & Tomato (gf)  
Kipfler Potatoes with Chorizo, Spanish Onions  
& Cherry Tomatoes (gf)  
Roast Pumpkin, Pine Nuts, Cherry Tomatoes, Feta &  
Wild Rocket (v & gf)  
Greek Salad w Cucumber, Tomato, Fetta, Olives  
& Dressing ( v & gf)  
Fresh Bread Rolls  
Sauces, Mustards & Relish  
Lamb Kofta with Minted Yoghurt (gf)*

## MENU 2

*Minimum 30 people*

*\$55 per person  
\$20 per child  
(12 years & under)*

*Gourmet BBQ Menu 1, with the inclusion of 2 choices below*

*Marinated & Skewered Prawns, Served with a Chilli  
Dipping Sauce  
Barbequed Market Fish Fillets Seasoned with Garlic  
Butter & Lemon Wedges (gf)  
Stuffed Baby Squid  
Pavlova with Fresh Fruits & Cream (gf)  
Chocolate Tart (gf)*

*\*This menu is only available in the Parkview area or on the  
Plantations Veranda.*



## SET MENUS



**\$55**

2 COURSE MENU  
ALTERNATIVE DROP

**\$65**

3 COURSE MENU  
ALTERNATIVE DROP

### ENTREE

- Seared Scallops with Cauliflower Puree & Candied Speck (gf)
- Oysters Natural (6) (gf)
- House Caesar with Prosciutto & Soft Egg
- Spiced Mooloolaba Prawns (gf)
- Braised Pork Belly with Apple, Rocket & Chilli Caramel (gf)
- Sweet Corn & Sand Crab Fritters with Chermoula & Citrus Salad
- Char Grilled Vegetable Stack with Herb Salad & Salsa Verde (gf,v)
- Tempura Zucchini Flowers with Chevre Goats Curd (gf,v)

### MAIN COURSE

- Crispy Skinned Atlantic Salmon with Char Grilled Asparagus, Buttered Baby Spinach & Lemon Butter (gf,v)
- Corn Fed Chicken Supreme with Dauphinoise Potato, Greens & Port Wine Jus (gf)
- Lamb Shank with Baby Carrots, Mash, Brocolini & Rosemary Jus (gf)
- Market Fish with Confit Shallots, Fennel & Fat Pomme Frites
- Roasted Pumpkin & Pecorino Risotto with Wild Rocket & Preserved Lemon (gf,v)
- Forrest Mushroom Pappardelle with Confit Garlic (v)
- Pork Cutlet with Roasted Potato, Pumpkin Puree, Apple Chutney

### DESSERT

- Mixed Berry Pavlova with Chantilly Cream
- Chocolate Tart with Raspberry Sorbet
- Blood Orange Polenta Cake with Vanilla Bean Ice Cream & Citrus Caramel (gf)
- Kaffir Lime Panna Cotta with Chilli Caramel & Toasted Coconut (gf)



## MEETING PACKAGES



*The Plantations room is the perfect environment for corporate meetings. The private space is located upstairs in the beautifully restored heritage listed rooms of the original Pineapple Hotel. All meeting packages are booked in the Plantations room and can be arranged in any configuration you may require such as boardroom, u-shape or theatre style.*

*Minimum of 20 people are required for each meeting package.*

**\$25**

*HALF DAY PACKAGE*

*Includes:*

*Grinders Brewed Coffee served on arrival & morning tea  
Mt Franklin Water Bottles  
Self Service Tea Station  
Room Hire Included*

**\$50**

*HALF DAY & LUNCH PACKAGE*

*Includes:*

*Grinders Brewed Coffee served on arrival & morning tea  
Mt Franklin Water Bottles  
Self Service Tea Station  
Room Hire Included*

*Lunch served in restaurant*

*Choice of Rib Fillet*

*OR*

*Market Fish*

*OR*

*Chicken*

*OR*

*Pumpkin Salad*

*Served with jugs of Soft Drink*

**\$60**

*FULL DAY & LUNCH PACKAGE*

*Includes:*

*Grinders Brewed Coffee served on arrival & morning tea  
Mt Franklin Water Bottles  
Self Service Tea Station  
Room Hire Included*

*Lunch served in restaurant*

*Choice of Rib Fillet*

*OR*

*Market Fish*

*OR*

*Chicken*

*OR*

*Pumpkin Salad*

*Served with jugs of Soft Drink*

*Dessert served for afternoon tea*



# BEVERAGE PACKAGE

*Standard*



**\$30**

2 HR PACKAGE  
MINIMUM 30 PEOPLE

**\$35**

3 HR PACKAGE  
MINIMUM 30 PEOPLE

**\$40**

4 HR PACKAGE  
MINIMUM 30 PEOPLE

## **BEER**

*Tap Beer - Choice of 5*

*XXXX Gold*

*Tooheys Extra Dry*

*Hahn Super Dry*

*James Squire 150 Lashes*

*James Squire Orchard Crush Cider*

## **WINE**

*SPARKLING*

*NV Jacobs Creek Sparkling*

*WHITE WINE*

*Lindemans Chardonnay*

*Bleasdale Classic Dry White*

*RED WINE*

*Lindemans Shiraz Cabernet*

*Bleasdale LX Red*

## **NON ALCOHOLIC**

*Soft Drinks & Mineral Water*

*Selection Of Juices - Pineapple, Orange, Apple, Tomato, Cranberry*

*The Pineapple Hotel practices responsible service of alcohol.*



# BEVERAGE PACKAGE

*Premium*



**\$45**

2 HR PACKAGE  
MINIMUM 30 PEOPLE

**\$55**

3 HR PACKAGE  
MINIMUM 30 PEOPLE

**\$60**

4 HR PACKAGE  
MINIMUM 30 PEOPLE

## **TAP BEER - CHOICE OF 6**

*XXXX Gold  
James Squires Orchard Crush Cider  
Tooheys Extra Dry  
Hahn Super Dry  
James Squire 150 Lashes Pale  
Heineken*

*(Craft beers available on tap in Park Bar)*

## **BOTTLED BEER - CHOICE OF 2**

*James Squire Golden  
James Squire 150 Lashes Pale Ale  
Corona  
Budweiser  
James Boags Premium  
Tooheys Extra Dry*

## **WINE**

*SPARKLING*

*Ninth Island Pinot Chardonnay NV*

*WHITE WINE*

*Tar & Roses Pinot Grigio*

*Stoneleigh Sauvignon Blanc*

*RED WINE*

*Red Claw Pinot Noir*

*Wirra Wirra 'Church Block' Cabernet Sauvignon Shiraz Merlot*

## **NON ALCOHOLIC**

*Soft Drinks & Mineral Water*

*Selection Of Juices - Pineapple, Orange, Apple, Tomato, Cranberry*

*The Pineapple Hotel practices responsible service of alcohol.*



# BEVERAGE PACKAGE

*Premium*



**\$50**

2 HR PACKAGE  
MINIMUM 30 PEOPLE

**\$60**

3 HR PACKAGE  
MINIMUM 30 PEOPLE

**\$65**

4 HR PACKAGE  
MINIMUM 30 PEOPLE

## TAP BEER - CHOICE OF 6

*XXXX Gold*  
*James Squires Orchard Crush Cider*  
*Tooheys Extra Dry*  
*Hahn Super Dry*  
*James Squire 150 Lashes Pale*  
*Heineken*  
(Craft beers available on tap in Park Bar)

## BOTTLED BEER - CHOICE OF 2

*James Squire Golden*  
*Corona*  
*James Squire 150 Lashes Pale Ale*  
*Stone & Wood Pacific Ale*  
*Budweiser*  
*James Boags Premium*  
*Tooheys Extra Dry*  
*Koszuiosko Pale Ale*  
*Heineken*

## WINE

### SPARKLING

*Ninth Island Pinot Chardonnay NV*

### WHITE WINE

*Craggy Range Te Muna Sauvignon Blanc*

*Church Road Chardonnay*

### RED WINE

*Two Paddocks Picnic Pinot Noir*

*Torbek Woodcutters Shiraz*

## NON ALCOHOLIC

*Soft Drinks & Mineral Water*

*Selection Of Juices - Pineapple, Orange, Apple, Tomato, Cranberry*

*The Pineapple Hotel practices responsible service of alcohol.*



THANKS FOR CONSIDERING THE  
PINEAPPLE HOTEL