



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

Minimum spends apply

Ashes Cricket

Thursday 23rd November to Sunday 27th 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

Minimum spends apply

Ashes Cricket

Thursday 23rd November to Sunday 26th November



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

Ashes Cricket

Thursday 23rd November to Sunday 26th November.



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

Ashes Cricket

Thursday 23rd November to Sunday 26th November



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



\$35

2 HR PACKAGE
MINIMUM 30 PEOPLE

\$40

3 HR PACKAGE
MINIMUM 30 PEOPLE

\$45

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



\$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
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



\$55

2 HR PACKAGE
MINIMUM 30 PEOPLE

\$65

3 HR PACKAGE
MINIMUM 30 PEOPLE

\$70

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