



PINEAPPLE  
HOTEL

EST. 1864



*Function Packages*

2023



# 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 Room**

Sitdown Up to 150 | Cocktail: Up to 250

### **Helsby's Ale House**

Cocktail: 40 to 80

### **Park View**

Cocktail: 40-60

### **Alcove**

Unavailable at this time



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# Plantation Room

Sit Down: 50-150

Cocktail: 50-300

Situated upstairs on the second level of the hotel, the beautifully refurbished, heritage-listed Plantation Room is a perfect environment for both small and large functions – 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 Room 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 Room.

## Minimum Spend

**January -  
October**

Monday – Friday \$30pp - min 40pax  
Saturday \$30pp min 60pax

**November  
& December**

Minimum spend applies.  
Please enquire with our  
Functions Manager

All minimum spends to be spent on Food & Beverage



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# Helsby's Ale House

Cocktail only

30-40 Half the Room / 60-80 Full Room

Helsby's gives you that hidden treasure vibe with its rustic interiors, art deco fittings and mood - lit corners. Complete with lots of character, treat your guests to a good time and a good pint with up to 16 beers on tap from local and interstate independent brewers.

Make your next event a unique one with Helsby's Ale House at the Pineapple Hotel. 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

We can section the room for smaller groups or have the room exclusively to yourself.

Access to house music for all events but we can arrange for your own music to be played in the room for private events (the connection is in the main office). A microphone can be provided for speeches on request.

We will cloth a cake and present table in the room when confirmed before the event.

## Minimum Spend

**January -  
December**

Minimum spend applies.  
Please enquire with our  
Functions Manager

All minimum spends to be spent on Food & Beverage



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# Set Function

## PACKAGES

**\$70**  
PER PERSON

GUESTS: Minimum 30  
BEVERAGES: 2 hour standard  
FOOD: 5 chef selection canapés

**\$80**  
PER PERSON

GUESTS: Minimum 30  
BEVERAGES: 3 hour standard  
FOOD: 6 chef selection canapés

**\$90**  
PER PERSON

GUESTS: Minimum 30  
BEVERAGES: 4 hour standard  
FOOD: 7 chef selection canapés



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# Canapé Menu

## COCKTAIL

**\$25** PER  
PERSON  
FOUR (4) SELECTIONS

**\$37** PER  
PERSON  
SIX (6) SELECTIONS

**\$47** PER  
PERSON  
EIGHT (8) SELECTIONS

### Cold Canapes

- Oysters Natural (GF)
- Prawn Cocktail in Cos Lettuce Cup with Cocktail Sauce (GF)
- Goats Cheese & Shittake Mushroom en Croute with Balsamic Glaze (V)
- Bruschetta of Roma Tomato, Spanish Onion, Basil with Balsamic Glaze (V) (VG0)
- Smoked Salmon En Croute with Capers, Dill & Crème Fraiche
- Rare Beef & Horseradish Cream en Croute
- Melon, Prosciutto & Mozzarella Skewers (GF)

### Hot Canapes

- Oysters Kilpatrick (GF)
- Caramelised Red Onion & Feta Tarts
- Mixed Selection Cocktail Pie with Tomato & BBQ Sauce
- Duck Spring Rolls with Spicy Plum Sauce
- Wagyu Beef Skewers with Creamy Horseradish Sauce (GF)
- Grilled Lamb Skewers with Honey Mustard Sauce (GF)
- Baby Salt & Pepper Squid with Lemon Aioli (GF)
- Tempura Battered King Prawns with Lemon Aioli
- Tempura Battered Zucchini Flowers with Vegan Aioli (VG)
- Tomato & Mozzarella Arancini Balls with Aioli (V)
- Crumbed Flathead with Lime Aioli

• (V) Vegetarian • (VO) Vegetarian Option (VG) Vegan • (VGO) Vegan Option • (GF) Gluten Free • (GFO) Gluten Free Option • (DF) Dairy Free



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# Cocktail Platters

## Pub Classic Platter

\$95 - 40 PIECES

*Includes chef's selection of:*

- BBQ Meatballs
- Mixed Cocktail Pies
- Sausage Rolls
- Vegan Springrolls (VG)
- Tomato & Mozzarella Arancini (V)
- Served with Dipping Sauces

## Antipasto Platter

\$90 - 40 PIECES

*Includes chef's selection of:*

- Cheese Selection Cured Meat Selection
- Olives & Marinated Vegetables
- Dips & Crackers (GF Available)
- Seasonal Fruit

## Standard Bites Platter

\$110 - 50 PIECES

*Includes chef's selection of:*

- Pumpkin & Feta Arancini Balls (V)
- Mac & Cheese Balls (V)
- Chicken & Leek Pies
- Battered Flathead
- Duck Springrolls
- Served with Dipping Sauces

## Slider Mini Burger Platter

\$110 - 20 PIECES

*Select two of the following:*

- Chicken, Cheese, Bacon & Chipotle Mayo
- Cheeseburger with Beef Patty Cheese, Onions & Sauce
- BBQ Lamb with Beetroot Relish & Roast Capsicum
- Pulled Pork & Slaw



## Pizza Platter

\$100 - 40 SLICES

*Chef's selection:* Half Meat & Vegetable Options

## Asian Inspired Platter

\$125 - 50 PIECES

*Includes chef's selection of:*

- Buttermilk Chicken Samoas
- Prawn Dumplings
- Pork & Greens
- Dim Sims
- Karaage Chicken
- Char Siew Pork Buns
- Vegan Spring Rolls (VG)
- Served with Dipping Sauces





# Cocktail Platters

## Mixed Skewers Platter

\$150 - 60 PIECES

- Beef
- Chicken
- Lamb Kofta
- Prawn & Vegetable
- With sauces (GF Available)

## Premium Bites Platter

\$165 - 60 PIECES

*Includes chef's selection of:*

- Tasmanian Natural Oysters (GF)
- Salt & Pepper Calamari (GF)
- Tempura Battered Prawns
- Beef Wellingtons
- Duck or Vegan Spring rolls
- Tomato & Mozzarella Arancini Balls (V)
- Karaage Chicken

## Kids Platter

\$65 - 20 PIECES

*Includes a selection of:*

- Chicken Nuggets
- Sausage Rolls
- Crumbed Fish
- Calamari (GF)
- Cheerios
- Chips & Sauces

## Gluten Free Platter

\$100

*Includes chef's selection of:*

- Cured Meat
- Flame Grilled Vegetables
- Seasonal Fruit
- Kalamata Olives & Gherkins with Condiments
- Gluten Free Crackers or Bread
- Beef Skewers
- Prawn Skewers
- Vegetarian Skewers
- Served on separate plate

## Breads & Dips Platter

\$50

*Toasted Turkish Breads with  
chef selection trio of dips*

## Vegan Canapé Platter

\$100

*Includes chef's selection:*

- Tempura Zucchini Flowers
- Vegan Spring rolls
- Spiced Potato Arancini Balls (GF)
- Flame Grilled Vegetables & Seasonal Fruit
- Turkish Breads & Dips





# Buffet Menu

MINIMUM 50 GUESTS

**\$75** PER  
PERSON

TWO (2) DISHES FROM EACH SECTION

**\$90** PER  
PERSON

THREE (3) DISHES FROM EACH SECTION

## Cold Meats (GF)

- Roasted Chicken
- Smoked Salmon
- Tiger Prawns
- Charcuterie: Prosciutto, Sopressa,
- Chorizo & Pancetta

## Roasts (GF)

- Rib Roast with Port Wine Jus
- Pork Leg with Apple Sauce
- Honey Baked Ham with Mustard
- Turkey & Cranberry

## Salads

- Roast Kipfler Potatoes with Bacon & Rocket, Mustard Aioli (GF) (VO)
- House Coleslaw with Confit Garlic Dressing (GF) (V) (VGO)
- Pasta Salad (V)
- Mixed Leaf Salad
- With Vinaigrette Dressing on Side (V) (GF)

BUFFET INCLUDES BREAD ROLLS & BUTTER

## Contemporary Dishes

- Chicken Curry with Steamed Rice (GF)
- Beef Lasagne (GF)
- Vegetarian Lasagne (GF, V)
- Fish Pie (GF)

## Hot Vegetables (GF, V)

- Char Grilled Asparagus
- Roast Baby Chats
- Sweet Corn & Herb Butter
- Honey Carrots
- Roast Jap Pumpkin

## Desserts

- Lemon & Passionfruit Cheesecake
- Chocolate Sponge Cake
- Strawberry Cheesecake (GF)
- Pavlova (GF) served with cream & mixed berries
- Plum Puddings with Custard

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# Gourmet BBQ Menu

MINIMUM 30 GUESTS

## Menu 1

**\$75** PER PERSON   **\$35** PER CHILD  
12 YRS & UNDER

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

## Menu 2

**\$85** PER PERSON   **\$35** PER CHILD  
12 YRS & UNDER

All of Gourmet BBQ MENU 1, and the choice of two (2) additional items below.

- Marinated & Skewered Prawns, served with a Chilli Dipping Sauce
- Barbequed Market Fish Fillets Seasoned with Garlic Butter & Lemon Wedges (gf)
- Stuffed Baby Squid with Lime Aioli & Lemon Wedges
- Pavlova with Fresh Fruits & Cream (gf)
- Chocolate Sponge Cake with Cream

\* This menu is only available in the in the   or  
**Plantations Veranda**



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# Set Menus

## 2 Course Menu

**\$70** PER PERSON

## 3 Course Menu

**\$80** PER PERSON

ALTERNATIVE DROP - BREAD ROLLS & BUTTER SERVED ON TABLES

### Entrée

- Oysters Natural (6) (GF)
- Prawns Cocktail (GF)
- Fish Cake with Lemon Aioli, Sesame Oil & Chilli
- Seared Scallops with Cauliflower Puree & Candied Speck (GF)
- House Caesar with your choice of Salt & Pepper Calamari or Grilled Chicken (GFO)
- Char Grilled Vegetable Stack with Herb Salad & Salsa Verde (VG & GF)
- Tempura Zucchini Flowers with Chevre Goats Curd (V) (VG0)
- Vietnamese Salad with Beef & Rice Noodles (GF)

### Main Course

- Rib Fillet with Mash, Seasonal Steamed Greens & Mushroom Sauce (GF)
- Crispy Skinned Atlantic Salmon with Mash, Buttered Baby Spinach, Grilled Asparagus, & Lemon Butter (GF)
- Corn Fed Chicken Supreme with Dauphinoise Potato, Seasonal Steamed Greens & Port Wine Jus (GF)
- Lamb Shank with Baby Carrots, Mash, Broccoli & Rosemary Jus (GF)
- Pork Belly with Roast Potatoes, Broccoli, Red Wine Jus & Apple Puree (GF)
- Pumpkin Ravioli with Spinach, Pumpkin Puree, Walnuts & Parmesan (V)

### Dessert

- Pavlova with Chantilly Cream & Mixed Berries (GF)
- Chocolate Sponge with Chocolate Ganache, Berryfruit Sorbet & Cream
- Strawberry Cheesecake with Berryfruit Sorbet & Cream (GF)
- Sticky Toffee Pudding with Vanilla Bean Ice Cream & Caramel Sauce
- **FOR THE FESTIVE SEASON** - Plum Pudding with Custard

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# Meeting Packages

## OUR MEETING PACKAGES HAVE A MINIMUM GUEST NUMBER

The Plantation 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 Plantation Room and can be arranged in any configuration you may require, such as boardroom, u-shape or theatre style.

**\$30** PER  
PERSON

HALF DAY \*4 Hours  
Min 20 Guests

**\$60** PER  
PERSON

HALF DAY & LUNCH  
Min 10 Guests

**\$70** PER  
PERSON

FULL DAY & LUNCH  
Min 10 Guests

### ALL PACKAGES INCLUDE

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

### HALF DAY & LUNCH | FULL DAY & LUNCH INCLUDE:

Lunch served in Steak House restaurant or the Park Bar  
Please ask for a copy of the current menu.

- or -

We can also provide a working lunch in the room with  
a mixture of sandwiches & wraps. Served with jugs of Soft Drink

FULL DAY & LUNCH INCLUDE: Sweets served for afternoon tea

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# Beverage Package

STANDARD  
MINIMUM 30 GUESTS

**\$55** PER  
PERSON  
TWO (2) HOURS

**\$60** PER  
PERSON  
THREE (3) HOURS

**\$70** PER  
PERSON  
FOUR (4) HOURS

## Beer

- Tap Beer - choice of 6 taps
- Local Beers, Craft Beers & Cider Available

## Non Alcoholic

- Soft Drinks & Mineral Water
- Selection Of Juices:  
Pineapple, Orange, Apple, Cranberry

## Wines

### SPARKLING

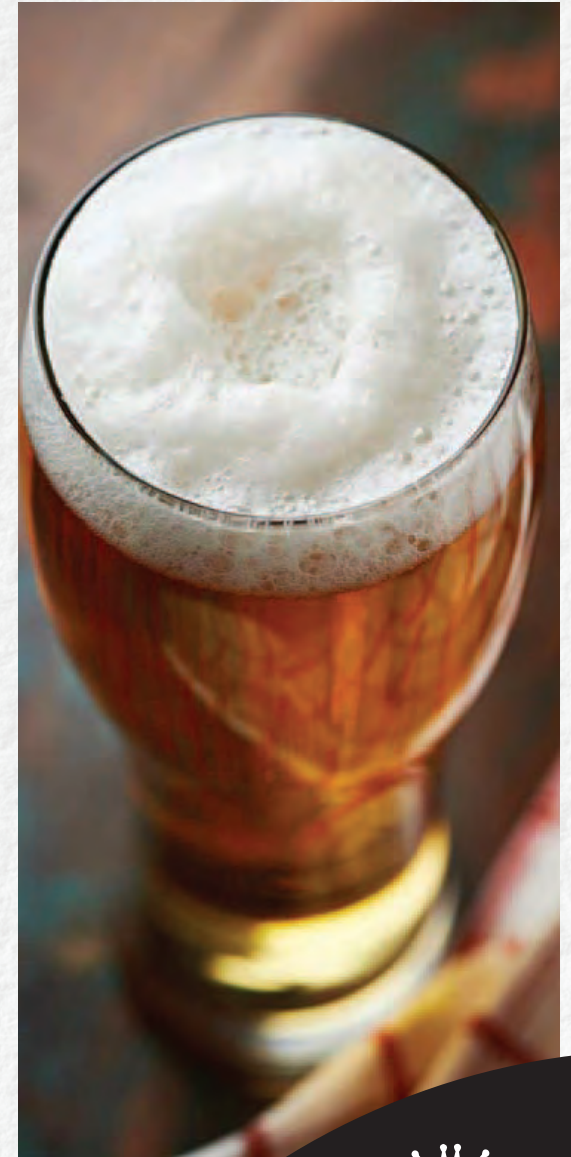
- NV Jacobs Creek Sparkling

### WHITE WINE

- Morgan's Bay Chardonnay
- 821 South Sauvignon Blanc,

### RED WINE

- Morgan's Bay Shiraz Cabernet Sauvignon
- Wolfblass Private Release Merlot



The Pineapple Hotel practices responsible service of alcohol.



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# Beverage Package

PREMIUM  
MINIMUM 30 GUESTS

**\$75** PER  
PERSON  
TWO (2) HOURS

**\$85** PER  
PERSON  
THREE (3) HOURS

**\$95** PER  
PERSON  
FOUR (4) HOURS

## Tap Beers & Cider

- 6 taps in the Plantation Room
- Local Beers, Craft Beers & Cider

## Bottled Beer Selection

CHOICE OF  
FOUR (4)

- Corona
- Asahi
- Peroni,
- Peroni Leggera
- Heineken
- Heineken Zero
- Green Beacon
- Black Hops

Please ask if you have any other beer or cider request we can check for you.

## Wines

### SPARKLING

- Veuve D'Arent Cuvee Brut

### WHITE WINE

- Cape Schanck Pinot Grigio
- Squealing Pig Sauvignon Blanc

### RED WINE

- Fickle Mitress Pinot Noir
- Hayshed Hill Cabernet Sauvignon

## Non Alcoholic

- Soft Drinks & Mineral Water
- Selection Of Juices:  
Pineapple, Orange, Apple, Cranberry

Please ask if you would like to look at swapping any wines we are happy to check for you.



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