PINEAPPLE HOTEL
EST. 1864

Functions Portfolio 2026

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a brief history...

The Pineapple Hotel is one of Queensland's great treasures. Established in 1864, only five years after Queensland became a state, The Pineapple Hotel is the fifth oldest pub in Queensland. Its name stems from the pineapple plantations that dotted the Kangaroo Point area in the mid 1900s. Its unique name and long and colourful history make 'The Piney' not only one of Queensland's oldest pubs but also one of its favourites.

The Pineapple Hotel has been family owned and operated by the Singleton Family for over 35 years and remains, to this day, a family friendly hotel with a great atmosphere and award winning dining.

The Singletons have been gradually restoring the hotel with Tasmanian oak wall panels, brass fittings and leadlight windows. Verandas, one of the original features of the hotel in the early 1990s, have been reinstalled on the exterior of the hotel to restore the sense of history.

The Pineapple Hotel, one of the few remaining family owned and operated pubs in Queensland, proudly continues under the care of the Singleton family, whose hope it is that the hotel remains in their family for generations to come.

Plantation Room

Our largest space, the Plantation Room, is situated on the second level of the hotel. The newly-renovated function space features a large indoor space with a wrap-around balcony full of greenery. This elegant setting, with it's leadlight windows serves as the ideal backdrop for hosting stylish cocktail parties, sit down events, engagement parties, weddings, birthday celebrations or corporate events.

- Indoor space with covered wrap-around balcony
- Open floor plan suitable for stand up or sit down events
- Food platters, set menu, buffet, drink package and bar tab options available
- Private bathrooms
- Private bar
- Audio-visual capabilities including large screen televisions, microphones, PA system and sound system for your own Spotify playlist

DETAILS

CAPACITY
50 - 300 guests cocktail
50 - 150 guests banquet

LAYOUT
Indoor space with outdoor covered wrap-around balcony
High bars and stools (cocktail event)
Dining set up (sit down event)

EVENT TYPE
Birthday, engagement, Christmas party, wedding, corporate, school reunion, celebration of life

PRICE
Minimum spends apply
$500 deposit required
$1000 deposit required November & December

Front Bar

Step into The Front Bar, our newly-renovated and vibrant function space. With a fresh, modern look, it's the perfect venue for your next event. Whether you're planning a birthday bash, corporate gathering, or special celebration, The Front Bar offers a stylish and inviting atmosphere for you and your guests to enjoy.

- Semi-private indoor space
- Open floor plan suitable for stand up events
- Main bar service
- Food platter and bistro menu ordering available
- Drink package and bar tab options available
- Wheelchair accessible
- Audio-visual capabilities including large screen televisions and microphones

DETAILS

CAPACITY
70 guests

LAYOUT
Open plan indoor area
High bars and stools

EVENT TYPE
Birthday, engagement, Christmas party, school reunion, celebration of life

PRICE
Minimum spends and deposits may apply

Garden Bar (Exclusive)

Looking for a large area on ground level with convenient street access? The front section of our Garden Bar could be the perfect spot for you and your guests! Boasting ample greenery and plenty of high tables and stools, it makes for the perfect stand up event.

- Indoor space with greenery throughout
- Open floor plan suitable for stand up events
- Food platters, drink package and bar tab options available
- Private bar
- Wheelchair accessible
- Audio-visual capabilities including large screen televisions, microphones, PA system and sound system for your own Spotify playlist

DETAILS

CAPACITY
100 guests

LAYOUT
Open indoor floor plan
High tables and bar stools

EVENT TYPE
Birthday, engagement, Christmas party, wedding, corporate, school reunion, celebration of life

PRICE
Minimum spends apply
$500 deposit required
$1000 deposit required November & December

Terms & Conditions

REFUND POLICY

We acknowledge that situations may arise necessitating the cancellation of an event. If cancellation takes place more than 14 days prior to the event, you may choose to reschedule or receive a full refund of your deposit. However, if cancellation occurs less than 14 days before your event, the deposit is non-refundable.

To ensure a fun and safe environment for all, staff measures have been implemented for your function. The following guidelines will be enforced:

- All patrons who appear to be under 25 years old will be required to show ID upon entry, and all guests should carry ID at all times.
- All 21st birthdays require a $330 security hire payment.
- Guests under 18 must leave the venue by 9.30pm. (11pm in the Plantation Room)
- Complimentary water will be provided to all guests.
- Stockpiling and rapid consumption of beverages is not allowed.
- Staff will periodically check the function area, including outside, to monitor guest behavior.
- Additional security may be required at the discretion of Management. You will be notified and charged accordingly.

Set Function Packages

$85
per person

Guests: Minimum 30
Beverage: 2 hour standard
Food: 5 chef selection canapés

$95
per person

Guests: Minimum 30
Beverage: 3 hour standard
Food: 6 chef selection canapés

$105
per person

Guests: Minimum 30
Beverage: 4 hour standard
Food: 7 chef selection canapés

Canapé Menu

$28 per person
Four (4) selections

$40 per person
Six (6) selections

$52 per person
Eight (8) selections

Cold Canapés

- Oysters (natural) (GF)
- Bruschetta of Roma tomato, Spanish onion & basil with a balsamic glaze (VG)
- Smoked salmon en croute with capers, dill & crème fraîche
- Rare beef & horseradish cream en croute

Hot Canapés

- Oysters (kilpatrick) (GF)
- Mixed selection cocktail pies with sauces
- Duck spring rolls with spicy plum sauce
- Grilled lamb skewers with sauce (GF)
- Salt & pepper calamari with lemon aioli (GF)
- Tempura battered king prawns with lemon aioli
- Pumpkin arancini balls (GF) (VG)
- Crumbed flathead with lime aioli
- Prawn dumplings
- Vegetable dumplings

Sweet Canapés

- Mini mixed petite fours' (GFO)
- Mini carmel slice (GF)

Cocktail Platters

Antipasto Platter
$90
Includes chef selection of:
- Cheeses & cured meats
- Olives & marinated vegetables
- Drips & crackers
- Seasonal fruit

Breads & Dips Platter
$50
Toasted turkish bread with chef selection of trio of dips

Gluten Free Platter
$100
Includes chef selection of:
- Cured meats
- Flame grilled vegetables
- Seasonal fruit
- Kalamata olives & gherkins
- Gluten free crackers or bread
- Mix of skewers - beef, prawn & vegetable

Vegan Canapé Platter
$100
Includes chef selection of:
- Tempura fried pickles
- Vegan spring rolls
- Pumpkin arancini balls (VG)(GF)
- Flame grilled vegetables
- Seasonal fruit
- Turkish bread & dips

Kids Platter
$65
Includes chef selection of:
- Chicken nuggets
- Sausage rolls
- Crumbed fish
- Calamari (GF)
- Hot chips & sauces

Pizza Platter
$100 (40 slices)
Chefs's selection:
Half meat & half vegetable options

Cocktail Platters

Pub Classic Platter
$100
Includes chef selection of:
- BBQ meatballs
- Mixed cocktail pies
- Sausage rolls
- Vegan spring rolls (VG)
- Pumpkin arancini balls (V)(GF)

Standard Bites Platter
$120
Includes chef selection of:
- Pumpkin arancini balls (VG)(GF)
- Mac ‘n’ cheese balls (V)
- Chicken & leak pies
- Battered flathead
- Duck springrolls

Mini Sliders Platter
$120
Select two (2) of the following:
- Chicken, cheese, bacon & chipotle mayo
- Cheeseburger with beef patty, cheese & onion
- BBQ lamb with beetroot relish & roasted capsicum
- Pulled pork & slaw

Asian Inspired Platter
$135
Includes chef selection of:
- Prawn & vegetdumplings
- Vegan spring rolls (VG)
- Cocktail samosas (V)
- Pork dim sims
- Karaage chicken
- Char siew pork buns

Mixed Skewers Platter
$160
Beef, chicken, prawn & vegetable
(Gluten free)

Premium Bites Platter
$175
Includes chef selection of:
- Natural oysters (GF)
- Salt & pepper calamari (GF)
- Tempura battered prawns
- Beef wellingtons
- Duck or vegan spring rolls
- Pumpkin arancini balls (VG)(GF)
- Karaage chicken pieces

Set Menu's

2 Course Menu

$75 per person

3 Course Menu

$85 per person

Alternate Drop - Bread rolls & butter served on tables

Entree

- Natural oysters (6)(GF)
- Prawn cocktail (GF)
- Fish cake with lemon aioli, sesame oil and chilli
- BBQ pork belly bites with coleslaw (GF)
- House caesar with your choice of salt and pepper calamari or grilled chicken (GFO)
- Char grilled vegetable stack with herbed salad and salsa verde (VF)(GF)
- Vietnamese salad with beef and rice noodles (GF)

Main

- Rib fillet with mashed potato, seasonal steamed vegetables and mushroom sauce (GF)
- Crispy skinned atlantic salmon with mashed potato, buttered baby spinach, grilled asparagus and lemon butter (GF)
- Corn fed chicken supreme with dauphinoise potato, seasonal steamed greens and port wine jus (GF)
- Lamb shank with mashed potato, steamed vegetables and rosemary jus (GF)
- Pork Cutlet with roasted potatoes, broccolini, red wine jus and apple puree (GF)
- Pumpkin ravioli with spinach, pumpkin puree, walnuts and parmesan (V)

Dessert

- Pavlova with chantilly cream and mixed berries (GF)
- Chocolate mud cake with berryfruit sorbet (GF) (V)
- Strawberry cheesecake with berryfruit sorbet and fresh cream (GF)
- Sticky toffee pudding with vanilla bean gelato and caramel sauce
- Christmas plum pudding with hot custard and mixed berries

Buffet Menu

Minimum 50 guests

$75 per person
Two (2) dishes from each section

$90 per person
Three (3) dishes from each section

Buffet includes bread rolls & butter

Cold Meats (GF)
- Roasted chicken
- Smoked salmon
- Tiger prawns
- Charcuterie:
  Prosciutto, soppressa, chorizo & pancetta

Roasts (GF)
- Rib roast with port wine jus
- Pork leg with apple sauce
- Honey baked ham with mustard

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 the side (V)(GF)

Contemporary Dishes
- Chicken curry with steamed rice (GF)
- Beef lasagne (GFO)
- Vegetarian Pasta Bake (GFO)(V)
- Fish pie (GFO)

Hot Vegetables
- Char grilled asparagus
- Roasted baby chat potatoes
- Sweet corn and herbed butter
- Honey carrots
- Roasted Jap pumpkin

Dessert
- Lemon and passionfruit cheesecake
- Chocolate mud cake
- Strawberry cheesecake (GF)
- Pavlova (GF)
- Plum pudding with custard

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)
- Mixed leaf salad with carrots, capsicum, red onion, tomato & dressing (V)(VGO)(GF)
- Kipfler potatoes with chorizo, Spanish onion and cherry tomatoes (GF)
- Roasted pumpkin, pine nuts, cherry tomatoes, feta and wild rocket (V)(GF)
- Fresh bread rolls & butter
- Sauces, mustards and relish

Menu 2

$85 per person $35 per child 12 yrs & under

All gourmet BBQ Menu 1 plus your choice of two (2) additional items below

- Marinated prawns skewered with a chilli dipping sauce (GF)
- Grilled fish fillets seasoned with garlic butter and lemon wedges (GF)

- Pavlova with fresh fruit and cream (GF)
- Chocolate mud cake with cream

*This menu is only available in the Plantation function space

Meeting Packages

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.

$40 per person
Half Day Meeting
(4 hours)
Minimum 30 guests

$70 per person
Half Day Meeting
with Lunch
Minimum 20 guests

$80 per person
Full Day Meeting
with Lunch
Minimum 20 guests

All Packages Include

- Grinders brewed coffee served on arrival & at morning tea
- Mt Franklin water bottles
- Self-service tea and coffee station
- Room hire included

Half Day with Lunch | Full Day with Lunch includes

Lunch served in the GardenBar - please ask for a copy of the current meeting menu

-or-

A working lunch in the Plantation Room with a mixture of sandwiches and wraps

Full Day with Lunch includes

Sweets served for afternoon tea

Beverage Packages

Standard

Minimum 30 guests

$65 per person	$70 per person	$80 per person
Two (2) Hours	Three (3) Hours	Four (4) Hours

Beer & Ginger Beer

- **Tap Beers & Ginger Beers Available**

XXXX Gold 3.5,
Great Northern Super Crisp 3.5
Great Northern Original
Pure Blonde
Stone & Wood Pacific Ale
Brookvale Union Ginger Beer

Non-alcoholic

- Soft drinks and mineral water
- Selection of juices

Wine

Sparkling

- Mio Cappello Prosecco - King Valley VIC
- Woodbrook Farm Brut Piccolo - South Australia

White Wine

- 821 South Sauvignon Blanc - Marlborough NZ
- Morgans Bay Chardonnay - South Eastern Australia

Red Wine

- Quilty & Gransden Merlot - Orange NSW
- Morgans Bay Shiraz Cabernet - South Eastern Australia

Beverage Packages

Premium
Minimum 30 guests

$85 per person
Two (2) Hours

$95 per person
Three (3) Hours

$105 per person
Four (4) Hours

Tap Beer & Ginger Beer

- 6 taps in the Plantation Room
  Selection in the Standard Package above

Bottled Cider

- Somersby Pear Cider
- 5 Seeds Apple Cider (Cloudy & Crisp)

Bottled Beer

Choice of four (4)

- Corona
- Asahi
- Peroni
- Peroni 3.5
- Heineken
- Heineken Zero
- Green Beacon
- Black Hops

Wine

Sparkling

- Veuve Tailhan Blanc de Blanc - Loire Valley FRANCE
- Mio Cappello Prosecco - King Valley VIC

White Wine

- 821 South Sauvignon Blanc - Marlborough NZ
- Gambellara Monopolio Pinot Grigio - Delle Venzie ITALY
- Pikes Traditionale Riesling - Clare Valley SA
- Fiore Moscato - Australia

Rose

- Wildflower Rosé - Western Australia

Red Wine

- Alte Shiraz - Orange NSW
- Ara Single Estate Pinot Noir - Marlborough NZ

Non-alcoholic

- Soft drinks and mineral water
- Selection of juices