



PINEAPPLE HOTEL

EST. 1864



Functions Portfolio



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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 30 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

Welcome to The Plantation Room, an enchanting function space on the second level of our exquisite hotel. Step into a world of timeless elegance and natural heritage listed beauty, with a veranda full of lush greenery and botanical wonders.

With its versatile layout, The Plantation Room can be customised to suit your unique requirements, whether you're hosting an intimate gathering or grand celebration. Our expert function managers are at your service to ensure every detail is meticulously planned and executed flawlessly.

Equipped with audio-visual technology, the room seamlessly blends modern convenience with timeless charm, making it a perfect choice for birthdays, engagements, presentations, meetings & seminars.

In the Plantation Room, every celebration becomes a cherished memory. Let the beauty of charm, nature & the warmth of impeccable hospitality envelop you and your guests as you create unforgettable moments in this unparalleled function space.

Features:

Private bathrooms, exclusive bar, split-level floor plan, covered wrap-around verandas, large televisions, access to house music, AUX compatibility, microphones, smoking area, projector available on request.

Cocktail Capacity: 300 Banquet Capacity: 150



Set Function Packages

\$70
per person

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



\$80
per person

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



\$90
per person

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



Canapé Menu

\$25 per person

Four (4) selections

Cold Canapés

- Oysters (natural) (GF)
- Prawn cocktail in cos lettuce cup with cocktail sauce (GF)
- Goats cheese & shiitake mushroom en croute with balsamic glaze (V)
- 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
- Melon, prosciutto & mozzarella skewers (GF)

\$37 per person

Six (6) selections

Hot Canapés

- Oysters (kilpatrick) (GF)
- Caramelised red onion & feta tarts
- Mixed selection cocktail pies with tomato & BBQ sauce
- Duck spring rolls with spicy plum sauce
- Grilled lamb skewers with honey mustard sauce (GF)
- Baby salt & pepper squid with lemon aioli (GF)
- Tempura battered king prawns with lemon aioli
- Tomato & mozzarella arancini balls with aioli
- Crumbed flathead with lime aioli

\$47 per person

Eight (8) selections



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 zucchini flowers
- Vegan spring rolls
- Spiced potato arancini balls
- Flame grilled vegetables
- Seasonal fruit
- Turkish bread & dips

Kids Platter

\$65 - 20 pieces

Includes chef selection of:

- Chicken nuggets
- Sausage rolls
- Crumbed fish
- Calamari (GF)
- Cheerios
- Hot chips & sauces

Pizza Platter

\$100 - 40 slices

Chefs's selection:

Half meat & half vegetable options



Cocktail Platters

Pub Classic Platter

\$95 - 40 pieces

Includes chef selection of:

- BBQ meatballs
- Mixed cocktail pies
- Sausage rolls
- Vegan Springrolls (VG)
- Tomato & mozzarella arancini balls (V)

Standard Bites Platter

\$110 - 50 pieces

Includes chef selection of:

- Pumpkin & feta arancini balls (V)
- Mac 'n' cheese balls (V)
- Chicken & leak pies
- Battered flathead
- Duck springrolls

Mini Sliders Platter

\$110 - 20 pieces

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

\$125 - 50 pieces

Includes chef selection of:

- Prawn dumplings
- Vegan spring rolls (VG)
- Cocktail samosas (V)
- Pork dim sims
- Karaage chicken
- Char siew pork buns

Mixed Skewers Platter

\$150 - 60 slices

Beef, chicken, lamb kofta, prawn & vegetable
(Gluten free available)

Premium Bites Platter

\$165 - 60 pieces

Includes chef 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





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

Contemporary Dishes

- Chicken curry with steamed rice (GF)
- Beef lasagne (GF)
- Vegetarian lasagne (GF)(V)
- Fish pie (GF)

Roasts (GF)

- Rib roast with port wine jus
- Pork leg with apple sauce
- Honey baked ham with mustard
- Turkey & cranberry

Hot Vegetables

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

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)

Dessert

- Lemon and passionfruit cheesecake
- Chocolate sponge cake
- Strawberry cheesecake (GF)
- Pavlova served with cream and mixed berries (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)
- Lamb kofta with mint yoghurt
- 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)
- Green salad with cucumber, tomato, feta, olives and dressing (V)(VGO)(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 and skewered prawns, served with a chilli dipping sauce
- BBQ'd market fish fillets seasoned with garlic butter and lemon wedges (GF)
- Stuffed baby squid with lime aioli and lemon wedges
- Pavlova with fresh fruit and cream (GF)
- Chocolate sponge cake with cream

*This menu is only available in the
Plantation function space





Set Menu's



2 Course Menu

\$70 per person

3 Course Menu

\$80 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
- Seared scallops with cauliflower puree and candied speck (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)
- Tempura zucchini flowers with Chevre goats curd curd (V)(VGO)
- Vietnamese salad with beef and rice noodles (GF)

Main

- Rib fillet with mashed potato, seasonal steamed greens 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 baby carrots, mashed potato, broccolini and rosemary jus (GF)
- Pork belly 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 sponge cake with chocolate ganache. berryfruit sorbet and fresh cream
- 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



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.

\$30 per person

Half Day Meeting
(4 hours)

Minimum 20 guests

\$60 per person

Half Day Meeting
with Lunch

Minimum 10 guests

\$70 per person

Full Day Meeting
with Lunch

Minimum 10 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

\$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 and Cider available

Non-alcoholic

- Soft drinks and mineral water
- Selection of juices

Wine

Sparkling

- NV Jacobs Creek Sparkling

White Wine

- 821 South Sauvignon Blanc
- Morgans Bar Chardonnay

Red Wine

- Wolfblass Private Release Merlot
- Morgans Bay Shiraz Cabernet Sauvignon



Beverage Packages

Premium
Minimum 30 guests

\$75 per person

Two (2) Hours

\$85 per person

Three (3) Hours

\$95 per person

Four (4) Hours

Tap Beer & Cider

- 6 taps in the Plantation Room
- Local beers, Craft beers and Cider

Bottled Beer

Choice of four (4)

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

Please let us know if you have other preferred bottled beers, we will accomodate where we can

Wine

Sparkling

- Veuve D'Argent Cuvée Brut

White Wine

- Squealing Pig Sauvignon Blanc
- Cape Schanck Pinot Grigio

Red Wine

- Fickle Mistress Pinot Noir
- Hayshed Hill Cabernet Sauvignon

Non-alcoholic

- Soft drinks and mineral water
- Selection of juices

