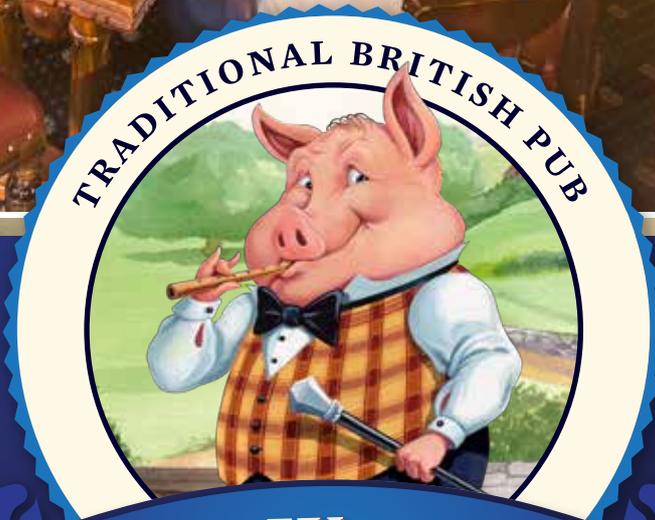


FUNCTIONS

20+



TRADITIONAL BRITISH PUB

PIG 'N' WHISTLE

RIVERSIDE



About us

Pig 'N' Whistle Riverside was established in 2002 and has since become one of Queensland's most iconic British sporting pubs. Boasting two projector screens and 11 large HD television screens, there is no questioning why Pig 'N' Whistle Riverside is widely renowned as Brisbane's Home of Sport. The expansive bar and restaurant is award-winning, having proudly won the award for Best Themed Bar in Queensland in 2014 and 2016, and Australian Football Fans Bar of the Year in 2015.

No live sport experience at Pig 'N' Whistle Riverside is complete however, without enjoying a dish or two off an extensive menu that has been curated with size, taste and value for money in mind. The food menus encompass

Pig 'N' Whistle's most popular core British dishes, including Lincolnshire sausages and Middlesbrough Parmos, are available for hosts looking to 'wow' their guests with large, hearty meals. For hosts looking for lighter options, salads, appetisers and canapés complete a well-rounded assortment of grazing menus.

The functions team at Pig 'N' Whistle Riverside all have extensive experience working in events. Functions for the Prime Minister, trivia nights for charity, milestone birthdays and football season launches are just the tip of the iceberg when it comes to hosting events at Pig 'N' Whistle Riverside. Choose from five unique spaces and let the team at Pig 'N' Whistle Riverside handle the rest!

PIG 'N' WHISTLE
RIVERSIDE

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Food philosophy

The philosophy behind Pig 'N' Whistle's outstanding food offering is a simple one. Every ingredient served in dishes at Pig 'N' Whistle are of the highest quality and are key for creating dishes that taste and look impeccable. The strong relationship that Pig 'N' Whistle and its local suppliers have cultivated is one to be reckoned.

To ensure premium quality is preserved, our Executive Chef and his team work closely with farmers and suppliers from all over Australia. They continuously strive to source the best products available and curate menus according to seasonal produce. Weekly trips to fruit and vegetable markets are frequent, making certain that customers are being served only the very best of local produce.

The company has two farms of their own, distinguishing its processes from competitors. Pig 'N' Whistle owns land

in regional New South Wales that is home to a herd of Wagyu cows. For all other beef supplies, proud partnerships exist with several of Australia's most trusted breeders. Additionally, Pig 'N' Whistle own a farm in Brisbane's western suburb of Pullenvale where organic herbs, spices, kaffir limes and other fruits are plentiful.

Ever-evolving menus mean that Executive Chef, Deniz Coskun, and his team are continuously discovering new ways to improve the brand's supply chain and service delivery. With over a decade of experience in catering, Deniz has worked on private and intimate events of 20 people, as well as weddings and large corporate events of 3000. The team at Pig 'N' Whistle work collaboratively to design menus that fit the décor and ambience perfectly.

Private function spaces



CHURCHILL ROOM

MAX GUESTS
25 SIT DOWN
40 STAND UP

This private area nestled behind the wine cellar is perfect for small corporate events, meetings or private dinners. The room is equipped with a HD TV.

Minimum spends apply.



THE FIREPLACE

MAX GUESTS
50 SIT DOWN
75 STAND UP

This cosy, intimate space is tucked away towards the rear of the venue. The furniture can be reconfigured to suit your requirements.

Minimum spends apply.

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THE ELEPHANT BEER GARDEN

MAX GUESTS
350 STAND UP

The spacious back beer garden is a versatile space suited to all functions. The area can be hired in full or sectioned off to suit your group.

Not available for exclusive hire Friday and Saturday.

Minimum spends apply.



RESTAURANT

MAX GUESTS 40 SIT DOWN

Tucked away from the dance floor, the restaurant is perfect for larger, semi private dinners. This area can be hired out for dinners of up to 40 people.

Minimum spends apply.



ALFRESCO

MAX GUESTS 50 SIT DOWN

Located at the front of the venue on Eagle Street, this outdoor dining area is perfect for large groups wanting to dine together.

Minimum spends apply.

Pig 'N' Whistle Set Platters

darwin's selection - \$500

Pig 'N' Whistle offers a selection of food that is ideal to share amongst friends, in a more casual setting. This selection is ideal for groups of 20.

PLOUGHMAN'S PLATTER traditional pork pie (served chilled), cured meats, scotch egg, farmhouse cheeses, pickles, chutney, toasted bread, vegetables, dips

OR

CHEF'S SELECTION OF PIZZA

SNAPPER & PRAWN SPRING ROLLS green paw paw & shallot, lime chilli dressing

PULLED PORK SLIDERS smokey bbq pork, coleslaw, apple sauce, brioche bun

MUSHROOM ARANCINI BALLS (v) rocket & parmesan pesto, truffled aioli, crispy basil

FLASH FRIED CALAMARI spiced salt, lime, aioli

CRISPY CHICKEN WINGS tossed in a hot sauce, ranch dressing

the king's selection - \$250

This selection is ideal for groups of 10.

CHICKEN SAMOSA mango chutney, pickle, coriander

SPICY CHICKEN WINGS (gf) tossed in hot sauce, ranch dressing

SMOKED SALMON BRUSCHETTA smoked salmon, cucumber & caraway pickle, dill crème fraîche, capers, caviar

SNAPPER & PRAWN SPRING ROLLS green paw paw & shallot, lime chilli dressing

FLASH FRIED CALAMARI spiced salt, lime, aioli

the queen's selection - \$100

This selection is ideal for groups of 5-10.

MUSHROOM ARANCINI BALLS (v) rocket & parmesan pesto, truffled aioli, crispy basil

FLASH FRIED CALAMARI spiced salt, lime, aioli

CHICKEN SAMOSA mango chutney, pickle, coriander

SNAPPER & PRAWN SPRING ROLLS green paw paw & shallot, lime chilli dressing

SPICY CHICKEN WINGS (gf) tossed in hot sauce, ranch dressing

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slider platter - \$90

5 X SPICED LAMB pickled cabbage, Japanese mayo, rocket, peanuts

5 X OLYMPUS HALOUMI rocket, tomato, cashew pesto

5 X PULLED PORK smoked pork in a chipotle bbq sauce, coleslaw, apple sauce

the earl's platter (v) - \$75

MUSHROOM ARANCINI BALLS (v) rocket & parmesan pesto, truffled aioli, crispy basil

SLOW ROASTED TOMATO CARAMELISED ONION & GOAT'S CHEESE TART (v) balsamic glaze

ZUCCHINI FRITTER (v) spiced avocado & corn salsa

BALSAMIC ONION, CAPSICUM & ZUCCHINI FRITTATA (gf, v) goat's cheese

PISTACHIO CRUSTED GOAT'S CHEESE (gf, v) burnt carrot, crispy basil (gf, v)

platter additions

❑ 5 X CHUNKY CHIPS (v) aioli | \$55

❑ 5 X POTATO WEDGES (v) sour cream, sweet chilli | \$60

❑ CHEF'S SELECTION OF PIZZA | \$25 each

❑ 5 X ASSORTED DIPS & GRILLED BREAD | \$55

❑ 5 X GARLIC BREAD (v) toasted with cheesy Welsh rarebit | \$45

❑ 20 X FISH & CHIP BOATS beer battered atlantic cod, chips, tartare sauce, lemon | \$120

❑ 20 X SPICED LAMB SLIDERS pickled cabbage, Japanese mayo, rocket, peanuts | \$120

❑ 20 X OLYMPUS HALOUMI SLIDERS rocket, tomato, cashew pesto | \$120

❑ 20 X PULLED PORK SLIDERS smoked pork in a chipotle bbq sauce, coleslaw, apple sauce | \$120

❑ 20 X ANY HOT OR COLD CANAPE ITEM see 'Cocktail Style Function' page | \$80

❑ 20 X ANY SUBSTANTIAL CANAPE ITEM see 'Cocktail Style Function' page | \$120

Cocktail style function

We have created the perfect bite sized and substantial dishes allowing you to formulate your own menu for your guests to enjoy. Our friendly staff will serve these on platters, roaming your function. Available for 20+ guests.

- 4 PIECE PACKAGE \$14PP choose any four small bites or sweets
- 6 PIECE PACKAGE \$21PP choose any six small bites or sweets
- 8 PIECE PACKAGE \$25PP choose any eight small bites or sweets
- 10 PIECE PACKAGE \$31PP choose any ten small bites or sweets
- 12 PIECE PACKAGE \$36PP choose any twelve small bites or sweets
- 6 PIECE PLUS SUBSTANTIAL PACKAGE \$28PP choose any six small bites or sweets plus one substantial
- 8 PIECE PLUS SUBSTANTIAL PACKAGE \$32PP choose any eight small bites or sweets plus one substantial
- 8 PIECE PLUS TWO SUBSTANTIAL PACKAGE \$38PP choose any eight small bites or sweets plus two substantial

cold items

- FRESH & SMOKED SALMON brioche croute, salmon pearls
- FRESHLY SHUCKED OYSTERS (df, gf) champagne dressing
- MOOLOOLABA KING PRAWNS (df, gf) cocktail sauce, lemon
- SEARED BEEF (df) bush tomato relish, rosemary croute
- CHERMOULA SPICED CHICKEN peppered fig, brioche croute
- SPANISH CHORIZO (df) corn & capsicum salsa tartlet
- SLOW ROASTED TOMATO CARAMELISED ONION & GOAT'S CHEESE TART (v) balsamic glaze
- BALSAMIC ONION, CAPSICUM & ZUCCHINI FRITTATA (gf, v) goat's cheese
- PISTACHIO CRUSTED GOAT'S CHEESE (gf, v) burnt carrot, crispy basil

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Although all care is taken, trace elements are unavoidable in all meals*

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Cocktail style function continued

hot items

- SNAPPER & PRAWN SPRING ROLLS (df) lime chilli dressing
- PANKO CRUSTED TIGER PRAWNS (df) aioli
- LAMB KOFTE tomato ragout, yoghurt
- BEEF & GUINNESS PIE homemade tomato ketchup
- FLAME GRILLED MARINATED BEEF SKEWER sesame ginger dressing
- PORK & FENNEL SAUSAGE ROLLS homemade ketchup
- ZUCCHINI FRITTER (v) spiced avocado & corn salsa
- SEARED HALOUMI & PEPPERED FIG SKEWERS (gf, v)
- WILD MUSHROOM ARANCINI (v) aioli
- CHICKEN SAMOSA mango chutney, pickle, coriander
- VEGAN TACOS tomato, coriander, soy mince

substantial

- SEARED YELLOW TAIL KINGFISH zucchini pickle & soy mayo slider
- MOOLOOLABA KING PRAWN (df) soba noodle, Asian herbs, paw paw, Vietnamese dressing
- SPICED LAMB SLIDER pickled cabbage, Japanese mayo, rocket, peanuts
- PULLED PORK SLIDER smoked pork in a chipotle bbq sauce, coleslaw, apple sauce
- OLYMPUS HALOUMI SLIDER rocket, tomato, cashew pesto
- FISH & CHIP BOATS beer battered atlantic cod, chips, tartare sauce, lemon

sweets

- MINI RASPBERRY CHEESECAKE
- CHOCOLATE & PISTACHIO TORTE
- MACARONS CHOCOLATE, PISTACHIO OR RASPBERRY
- MINI LEMON MERINGUE TART
- CHOCOLATE BROWNIE

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Shakespeare's lunch

Two course \$34pp | Available only between 11am and 3pm daily

This menu is available for bookings of 20 to 30 guests (30+ must have alternate drop main)

to start

served as shared plates for your guests to enjoy

PLOUGHMAN'S PLATTER traditional pork pie (served chilled), cured meats, scotch egg, farmhouse cheeses, pickles, chutney, toasted bread, vegetables, dips

mains

our wait staff will take an order from each guest for one of the following

TRADITIONAL BRITISH FISH & CHIPS beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon

PETITE RUMP 220g, Riverine Premium MB 2+, iceberg salad, mushroom sauce, chips

PIG 'N' WHISTLE BURGER wagyu beef, cheese, caramelised onion, lettuce, tomato, pickle, chips

PULLED PORK ROLL smoked pork in a chipotle bbq sauce, coleslaw, apple sauce, chips

PERSIAN SALAD (gf) roasted beetroot, assorted tomatoes, marinated feta, almonds, iceberg lettuce, pomegranate, mint yoghurt – add chicken / haloumi / lamb / hot smoked salmon

CAESAR SALAD cos lettuce, bacon, parmesan, egg, crouton, caesar dressing – add chicken / hot smoked salmon

SPICY SMOKED BEAN NACHOS (gf, v) mozzarella cheese, guacamole, smoked tomato, beans, pickled jalapenos, capsicum – add chilli beef

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Oxford menu

Two course \$38pp | Three course \$50pp

This menu is available for bookings of 20 to 30 guests (30+ must have alternate drop main)

to share

served as shared plates for your guests to enjoy

PLOUGHMAN'S PLATTER traditional pork pie (served chilled), cured meats, scotch egg, farmhouse cheeses, pickles, chutney, toasted bread, vegetables, dips

mains

our wait staff will take an order from each guest for one of the following

HOMEMADE LINCOLNSHIRE SAUSAGES creamy mash potato, caramelised onion, Yorkshire pudding, jus

SLOW BRAISED STEAK & GUINNESS PIE cooked in rich Guinness, creamy potato mash, seasonal vegetables

TRADITIONAL BRITISH FISH & CHIPS beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon

MIDDLESBROUGH PARMO CHICKEN SCHNITZEL béchamel, melting cheese, chips, iceberg salad

SLOW COOKED LAMB SHANK braised in its own juices with root vegetables, creamy mash potato, broccolini

desserts

STICKY DATE PUDDING butterscotch sauce, cocoa caramel, ice cream

CHOCOLATE PUDDING (v) raspberries, chocolate soil, hazelnuts, vanilla ice cream

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Wellington's menu

Two course \$50pp | Three course \$65pp

This menu is available for bookings of 20 to 30 guests (30+ must have alternate drop main)

small plates

served as shared plates for your guests to enjoy

SPICY SMOKED CHICKEN WINGS tossed in hot sauce, ranch dressing

CHICKEN SAMOSA mango chutney, pickle, coriander

SALT & PEPPER CALAMARI Japanese mayo, lime, Asian herb salad

SNAPPER & PRAWN SPRING ROLLS green paw paw & shallot, lime chilli dressing

MUSHROOM ARANCINI BALLS (v) rocket & parmesan pesto, truffled aioli, crispy basil

mains

our wait staff will take an order from each guest for one of the following

GRASSLANDS PORTERHOUSE 300g, pepper sauce, broccolini, almonds, labneh, sumac, truffle mash

FISH OF THE DAY (gf) fresh local fish, gem lettuce, kipfler potato, niçoise dressing

TRADITIONAL BRITISH FISH & CHIPS beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon

SMOKEY BBQ MEATY PORK RIBS chips, coleslaw, crispy onion

HANDMADE GNOCCHI (v) mushrooms, vine ripened tomato, creamed spinach, reggiano cheese, porcini butter

CRISPY SKIN CHICKEN cauliflower, roasted mushroom, crisp prosciutto, brussel sprouts, cabernet jus

desserts

our wait staff will take an order from each guest for one of the following

STICKY DATE PUDDING butterscotch sauce, cocoa caramel, ice cream

PEACHES & CREAM whiskey roasted peach, vanilla bean ice cream, raspberries, jelly, crumble

CHOCOLATE PUDDING (v) raspberries, chocolate soil, hazelnuts, vanilla ice cream

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From the Radar Hill smoker

Two course \$39pp | Three course \$53pp | Availability limited, please ask our staff

to start

FLASH FRIED CALAMARI spiced salt, lime, aioli
SPICY SMOKED CHICKEN WINGS tossed in hot sauce, ranch dressing
WILD MUSHROOM ARANCINI truffled aioli
SMOKED PORK RIBS tossed in a Jack Daniel's bbq sauce
SPICED LAMB SLIDERS pickled cabbage, Japanese mayo, rocket, peanuts

mains

10 HOUR SMOKED COFFEE & SPICE CRUSTED BRISKET
OUR OWN SMOKED PORK SAUASAGES
JERK SPICED CHICKEN
CHERMOULA SPICED LAMB
ORIGINAL CRISPS
PICKLES
COLESLAW
GREEN BEANS
CORN BREAD
SAUCES

assorted petite fours to finish

CHOCOLATE & PISTACHIO TORTE
ASSORTED MACARONS
RASPBERRY CHEESECAKE
CHOCOLATE & MACADAMIA BROWNIE
LEMON MERINGUE TART



Additional food stations

The food stations at Pig 'N' Whistle are a unique and interactive way to serve your guests delicious food. Our friendly and knowledgeable Chefs are stationed at the food stall for the duration of your event and prepare each individual meal right before your eyes!

spit roasted pork *minimum 40 pax*

The spit roasted pork is slow cooked on the spit then carved up and served with your choice between:

- fresh bread rolls, coleslaw, gravy & apple sauce \$16pp
- mash potato, vegetables, Yorkshire pudding, gravy \$24pp

from the smoker *minimum 40 pax*

Can't decide? Offer your guests a variety of options with low and slow smoked brisket, sausage and pork. These are cut and served as a meat platter with coleslaw, pickles and bread rolls \$25pp

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christmas buffet

\$45pp Minimum 30 people

SOUR DOUGH BREAD ROLLS

SMOKED TURKEY BREAST

SMOKED LAMB LEG

TWICE SMOKED CHAMPAGNE LEG HAM

ROASTED VEGETABLES

CAULIFLOWER & CHEESE

STUFFING

MINTED PEAS

YORKSHIRE PUDDING

CHRISTMAS PUDDING brandy anglaise, cherry compote



celebration cakes

RED VELVET CAKE bright red layered cake with cream cheese icing

TRIPLE CHOCOLATE MOUSSE CAKE rich Belgian dark chocolate layered mousse & chocolate genoise

BAKED VANILLA CHEESECAKE fresh berries

12 INCH (FEEDS 16) \$55.0

TIERED CAKE \$POA

*Custom decoration and theming available at extra cost.
Please call to enquire.*

CUPCAKES rich Belgian dark chocolate or red velvet & cream cheese icing **\$5.5 each (minimum 20)**





Beverage options

beverage package

2 hours \$40pp 3 hours \$50pp 4 hours \$65pp 5 hours \$75pp

STANDARD:

Local tap beer, house wine, house sparkling, soft drink & juice

PREMIUM (ADDITIONAL \$20PP):

Premium tap beers, all wine by the glass, house sparkling, soft drink & juice

ADD ON:

- House Spirits \$20pp*
- Premium Spirits \$30pp*
- Mumm \$15pp*

cash bar

Your guests purchase their own beverages from the bar.

bar tab

Completely under your control. You can set the limit, the choices available or time restriction on the bar tab and whom has access to the tab.

*must be added for all guests

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Terms and conditions

To confirm your function booking please read through the following terms and conditions and complete by signing below.

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book in advance to ensure you get your desired function area and date. A tentative booking will (on request) be held for a maximum of seven (7) days. In order to confirm your function booking, Terms and Conditions (below), Function Booking Form must be complete along with a 20% deposit of the minimum spend. Upon receipt of payment, your function booking will be confirmed.

CANCELLATIONS

We appreciate that circumstances may occur which could make it necessary for your function to be cancelled. In all circumstances, written notice is required and the following cancellation fees apply:

- 30 days or more – full refund of deposit if room is re-sold.
- Less than 30 days but more than four (4) days – deposit will not be refunded.
- Less than four (4) days – client will incur full food and beverage spend charge.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests ten (10) days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, seven (7) days prior to your function. Final numbers and dietary requirements need to be confirmed five (5) days from your function. Your function coordinator will then create your tax invoice.

After this the total account for the function will be based on confirmed numbers or actual attendance whichever is greatest (where applicable). In the event that guest numbers change significantly, we reserve the right to amend quoted prices, terms and conditions, your nominated room or area prior to the commencement of the event. Please note, once a deposit has been paid and/or function confirmed, it is assumed that these terms and conditions apply regardless of whether or not the form has been completed/signed.

FINAL PAYMENT

Once your guest numbers have finalised, a tax invoice will be issued with your expected outstanding payment. This payment is required three (3) days prior to your event. Any additional charges incurred during this time and throughout the duration of your event will be charged and finalised on conclusion of your event.

FOOD AND BEVERAGE POLICY

Due to the nature of the venue's Liquor License and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

ROOM ASSIGNMENT

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated room becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated room for the function. The venue cannot be held responsible for changes in weather; we will do our utmost to accommodate your function, however should space not present itself, please be aware that a private area may not be available.

DRESS STANDARDS

Dress standards do apply. Please contact the venue with any enquiries.

IDENTIFICATION REGULATIONS

Current Queensland Government regulations apply for all functions. The regulation states that a current Australian State or Territory issued Drivers License (with a photograph), 18 Plus Card or current Australian or International Passport are the only valid forms of identification accepted to enter the licensed premises and purchase liquor or tobacco.

RESPONSIBLE ADULTS AND MINORS

Those unable to present identification or those under the age of 18 years are welcome to attend a function under the following strict regulations:

- Minors must be accompanied and supervised at all times by a parent or guardian.
- A responsible adult accountable for supervising a minor is defined by Liquor Act 1992 as a parent, step-parent, guardian or other adult who has parental responsibility for the minor whilst they are on licensed premises.
- Minors or those without identification MUST NOT consume any form of alcoholic beverages or tobacco or approach the bar.
- Minors or those without identification are not permitted outside of the function area and are obligated to leave the premises by 9pm sharp.
- No adult is to purchase liquor for a minor or those without identification. Those who purchase alcohol for minors or those without identification and/or any minor caught consuming alcohol or cigarettes will be asked to vacate the premises immediately.
- It is a requirement of the venue that all minors or those without identification wear identification supplied by the venue at all times so they are identifiable as being under age or without identification. Those who remove their identification will be asked to leave the premises.

CAKEAGE

A minimum of \$3 per head cakeage fee applies to all bar bookings and events wishing to bring external cakes in to the venue; this covers basic requirements. \$8 per head cakeage fee applies for cakes brought into the restaurant; this covers basic requirements and the inclusion of coulis and cream.

Additionally, the supplier of the cake must agree to the venue taking a small sample of the food (100 -150g approx.) to be held for subsequent testing should a food poisoning issue arise from food consumed at the function. This sample will be taken from the food item at the time it is consumed, not at the time it arrives on site. This is necessary because there may be a delay of several hours between when the food item is brought to site and when it is consumed. It could be subject to temperature abuse during this period.

PATRON CARE

Our obligations under the Liquor Act state that we are not permitted to serve or continue service of alcohol to patrons who, in our opinion, are intoxicated. Management reserves the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

PROPERTY AND DAMAGES

The venue will take all due care with clients/guests and third party property. However, we do not take responsibility for any items that have been left behind, lost, stolen and/or damaged during your function. The organiser is financially responsible for any damage to the venue's property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

DECORATIONS

You are welcome to supply additional decorations to compliment your chosen theme in your booked function space only. Please check with your Function Coordinator before attaching fixtures to venue's property. The venue takes no responsibility for damaged decorations or furnishings that are not compatible with the decorations you have supplied.

ADDITIONAL EQUIPMENT AND ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from your Function Coordinator. The venue takes no responsibility if your provided equipment is incompatible throughout your function (prior testing can be arranged on request). If you wish to arrange a DJ, band or any other form of entertainment, they must be approved by your Function Coordinator. Your Function Coordinator can obtain a quote on your behalf from any of our preferred suppliers on request. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.

ACCEPTANCE

I/We have thoroughly read the above Terms & Conditions. I/We understand and accept the above Terms & Conditions.

Signed: _____ Name (please print): _____ Date: _____

Booking form

By signing this form you agree that you have read and accept Pig 'N' Whistle's function terms and conditions.

SIGNED:	
NAME:	
DATE:	
FUNCTION DATE:	
EVENT NAME:	
REQUESTED FUNCTION AREA:	
OCCASION:	
APPROXIMATE GUEST NUMBERS:	
EVENT TIMES:	TO
FOOD & BEVERAGE REQUIREMENTS:	
AGREED MINIMUM FOOD & BEVERAGE SPEND:	
ORGANISER'S NAME:	
COMPANY NAME:	
POSTAL ADDRESS:	
MOBILE NUMBER:	
WORK NUMBER:	
EMAIL:	
DEPOSIT ENCLOSED: \$	<input type="checkbox"/> MASTERCARD <input type="checkbox"/> VISA <input type="checkbox"/> AMEX <input type="checkbox"/> DIRECT DEPOSIT <input type="checkbox"/> CASH
CARDHOLDER'S NAME:	
CARDHOLDER'S SIGNATURE:	
I,	give consent to Pig 'N' Whistle to deduct this amount as a deposit for booking a function space. Pre-payment will be deducted from the final due balance.
DATE:	SIGNATURE:

0.94% surcharge applies to all credit card & paypass transactions

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PIG 'N' WHISTLE

RIVERSIDE

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