

FUNCTIONS



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 is of the highest quality and are key for creating dishes that taste and look impeccable. Over the years Pig 'N' Whistle has cultivated a strong relationship with its local suppliers to ensure we only receive the best produce available.

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 of your event 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.

Beverage options

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.



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Shakespeare's lunch

Two course \$34pp | Available only between 11am and 4pm daily

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

to start

served as shared platter(s) for your guests to enjoy

PLOUGHMAN'S PLATTER traditional pork pie (served chilled), leg ham, 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, bacon, cheese, caramelised onion, beetroot, pickle relish, chips, aioli

PULLED PORK ROLL smokey bbq slow braised pork, apple sauce, coleslaw, chips, aioli

HALOUMI SALAD rocket, spinach, tomato, chickpeas, balsamic onions, beetroot, seeded mustard

CHAR-GRILLED SPICED LAMB SALAD spiced cous cous, fire roasted capsicum, goat's cheese, rocket, tomatoes, balsamic onions, organic yogurt

VEGETARIAN LASAGNE salsa rossa, goat's cheese, zucchini flower

*All of our food may contain nuts, gluten and shellfish.
Although all care is taken, trace elements are unavoidable in all meals*

Darwin's Selection

Pig 'N' Whistle Riverside offers a selection of food that is ideal to share amongst friends, in a more casual setting. This selection is available from 4pm daily.

\$500

4 x ASSORTED ITALIAN PIZZAS

4 x PLOUGHMAN'S PLATTERS

20 x PULLED PORK SLIDERS

20 x WILD MUSHROOM ARANCINI BALLS

20 x SNAPPER & PRAWN SPRING ROLLS

40 x SPICY CHICKEN WINGS

If a party exceeds 20 guests it is strongly recommend to add to the above.

No substitutions excluding dietary requirements advised 48 hours prior.

Menu must be paid in full prior to the day.



Giant 25 inch pizzas

(24 hours notice required)

META E META Margherita & Alla Zucca \$80

QUATTRO MESCOLANZA Gamberoni, Margherita, Di Carne & Peperoncino \$80

QUATTRO STAGGIONI Mare e Monti, Al Pollo, Valdostana & Peperoncino \$90

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Oxford menu

Two course \$38pp | Three course \$50pp
This menu is available for bookings of 20+ guests

to share

served as shared plates for your guests to enjoy

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

mains

organiser to select two of the following to be served alternatively

-
- 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
 - 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

SPOTTED DICK jam roly poly, salted caramel, custard

CHOCOLATE FONDANT popping candy, cointreau & orange parfait

STICKY DATE PUDDING (v) butterscotch, salted peanut ice cream, candy floss

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From the Radar Hill smoker

Two course \$39pp | Three course \$53pp | Only available in and when hiring the Elephant Beer Garden or Alfresco.



to start

NATURAL OYSTERS sauce vierge, lemon
SMOKED CHICKEN WINGS hot sauce, ranch dressing
WILD MUSHROOM ARANCINI truffled aioli
GRILLED MOORISH PORK SKEWERS minted yoghurt
MOOLOOLABA PRAWNS cocktail sauce, lemon

mains to share

10 HOUR SMOKED COFFEE &
SPICE CRUSTED BRISKET
OUR OWN PORK & VEAL SAUSAGES
JERK SPICED CHICKEN
CHERMOULA SPICED LAMB
ORIGINAL CRISPS
PICKLES
COLESLAW
ROASTED POTATOES
GREEN BEANS
SAUCES

to finish

CHOCOLATE & PISTACHIO TORTE
ASSORTED MACARONS
STRAWBERRY CHEESECAKE
CHOCOLATE & MACADAMIA BROWNIE
MINI BAILEYS CHEESECAKE

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Christmas Buffet

\$45pp

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

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Stand up function

The following is a selection of delicious bite-sized canapés and substantial items, perfect for hosts wishing to design their own menu. The stand-up function options allow great flexibility with a range of vegetarian, dairy-free and gluten-free options available. The chosen items will be beautifully plated and served by friendly staff roaming the event.

cold items

\$4 each - minimum 20 per item

- FRESH & SMOKED SALMON brioche croute, salmon pearls
- FRESHLY SHUCKED OYSTERS champagne dressing (df, gf)
- BARRAMUNDI CEVICHE coconut, lime, coriander, chilli (df, gf)
- NOOSA SPANNER CRAB cucumber cup, caviar (df, gf)
- KING PRAWN, MINT & CORIANDER RICE PAPER ROLLS hoisin dressing (df, gf)
- MOOLOOLABA KING PRAWNS cocktail sauce, lemon (df, gf)
- SEARED BEEF bush tomato relish, horseradish, croute (df)
- CHERMOULA SPICED CHICKEN pickled peppered fig, brioche croute
- PEKING DUCK RICE PAPER ROLLS cucumber, green shallot, hoisin sauce
- SPANISH CHORIZO corn & capsicum salsa tartlet (df)
- SLOW ROASTED TOMATO CARAMELISED ONION & GOAT'S CHEESE TART balsamic glaze (v)
- BALSAMIC ONION, CAPSICUM & ZUCCHINI FRITTATA goat's cheese (gf, v)
- MUSHROOM, CARAMELISED ONION & ROASTED CAPSICUM QUICHE goat's cheese (v)
- CORONATION FREE RANGE CHICKEN TART toasted almonds, tea soaked raisins, curry creme fraiche

hot items

\$4 each - minimum 20 per item

- BLUE SWIMMER CRAB CAKES dill & mustard crème fraiche
- SLOW COOKED BEEF CROQUETTE tarator dressing, almonds
- WELSH RAREBIT cheese garlic bread made with good old ale
- TWICE COOKED PORK BELLY maple syrup poached apple
- BLACK PUDDING & PORK CROQUETTES bush tomato chutney
- SNAPPER & PRAWN SPRING ROLLS lime chilli dressing (df)
- SEARED SCALLOP gamon, corn puree, panko crumb
- NIGELLA CRUSTED TIGER PRAWNS aioli (df)
- LAMB KOFTE tomato ragout, yoghurt
- BEEF & GUINNESS PIE homemade tomato ketchup
- FLAME GRILLED MARINATED BEEF SKEWER sesame ginger dressing

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Cocktail style function continued

- PIGS IN BLANKETS tomato relish, horse radish
- PORK & FENNEL SAUSAGE ROLLS homemade ketchup
- ZUCCHINI FRITTER spiced avocado & corn salsa (v)
- SEARED HALOUMI & PEPPERED FIG SKEWERS (gf, v)
- WILD MUSHROOM ARANCINI aioli (v)
- SPICY CHICKEN WINGS tossed in a hot sauce, ranch dressing

substantial

\$6 each - minimum 20 per item

- SEARED YELLOW TAIL KINGFISH pickle & soy mayo slider
- MINI FISH & CHIP CONES fries, tartare, lemon
- NEW ENGLAND STYLE CHOWDER prawn, barramundi, clam meat, sourdough croutons
- PULLED PORK SLIDER slaw, apple sauce
- SMOKED BEEF BRISKET SLIDER slow cooked smokey bbq beef, corn salsa, chipotle mayo
- CHICKEN TIKKA CURRY steamed rice, minted yoghurt

sweets

\$4 each - minimum 20 per item

- MINI RASPBERRY CHEESECAKE
- CHOCOLATE & PISTACHIO TORTE
- MACARONS chocolate, pistachio or raspberry
- MINI LEMON MERINGUE TART
- CHOCOLATE BROWNIE

A minimum of four selections is required and our recommendations are as follows:

- 2 HOUR COCKTAIL PARTY light refreshments to accompany drinks we recommend 6 to 8 items.
- 3 HOUR COCKTAIL PARTY a lovely cocktail party but not designed to replace dinner we recommend at least 10 items.
- 4 HOUR COCKTAIL PARTY perfect for a light dinner or supper we recommend at least 12 items, 1 item being a substantial or premium plated item.
- 5 HOUR COCKTAIL PARTY This quantity of food is suitable to replace dinner we recommend at least 15 items with 2 items being a substantial or premium plated item.

Menu selection and pricing - please note that menus are subject to change at any time up to 2 weeks prior to your event. Dietary requirements can be catered for outside of your canape selection. Any requirements must be submitted in writing with final menu choices. If dietary numbers are greater than 10% of your event numbers additional costs may apply.

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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 between 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: _____

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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:		
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 Riverside to deduct this amount as a deposit for booking a function space. Pre-payment will be deducted from the final due balance.	
DATE:	SIGNATURE:	
CARD NUMBER:	EXPIRY DATE: /	SECURITY NUMBER:

0.94% surcharge applies to all credit card & paypass transactions



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RIVERSIDE

RIVERSIDE CENTRE, 123 EAGLE STREET
BRISBANE, Q 4001
PHONE 3832 9099
RIVERSIDE@PIGNWHISTLE.COM.AU
PIGNWHISTLE.COM.AU