



FUNCTIONS

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!

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

Minimum spend POA



CHURCHILL ROOM STANDING 40 | SITTING 25

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.



THE FIREPLACE STANDING 75 | SITTING 50

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



THE ELEPHANT BEER GARDEN MAX 350

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.



RESTAURANT SITTING 40

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.



ALFRESCO SITTING 50

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

SET PLATTERS

Platters are available for casual bookings. Maximum two per group.

DARWIN'S SELECTION

\$600

This selection is ideal for groups of 20.

Chef's selection of pizza (4)

4 x serves of snapper & prawn spring rolls, chilli, lime dressing

20 x BBQ pulled pork sliders, coleslaw

4 x serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

4 x serves of flash fried calamari w spiced salt, lime, aioli

4 x serves of chicken wings w hot sauce, ranch dressing

THE KING'S SELECTION

\$600

This selection is ideal for groups of 20

Charcuterie, cured meats, dips, olives, bread (4)

4 x serves of crispy chicken bites w Japanese mayo, lime

20 x grilled chicken slider, tomato salsa, chipotle mayo

4x serves of serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

4x serves nachos - spicy nachos w guacamole, jalapenos, beans, cheese, sour cream (gf, v)

4x Bundaberg sweet potato wedges w sour cream, sweet chilli (v)

PLATTER ADDITIONS

- | | |
|--|--------|
| <input type="checkbox"/> 5 x serves of chunky chips <u>w</u> aioli (v) | \$60 |
| <input type="checkbox"/> 5 x serves Bundaberg sweet potato wedges <u>w</u> sweet chilli & sour cream (v) | \$70 |
| <input type="checkbox"/> Chef's selection of pizza | \$27ea |
| <input type="checkbox"/> 5 x serves of garlic bread <u>w</u> cheesy Welsh rarebit (v) | \$53 |
| <input type="checkbox"/> 20 x Fish & chip boats, <u>w</u> chips, tartare sauce, lemon | \$160 |
| <input type="checkbox"/> 20 x BBQ pulled pork sliders | \$160 |
| <input type="checkbox"/> 20 x Olympus haloumi <u>w</u> rocket, tomato, cashew pesto | \$160 |
| <input type="checkbox"/> 20 x Grilled chicken slider, tomato salsa, chipotle mayo | \$160 |
| <input type="checkbox"/> 20 x Any hot or cold canapé item see 'Cocktail style function' page | \$100 |
| <input type="checkbox"/> 20 x Any substantial canapé item see 'Cocktail style function' page | \$160 |



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

MENU SELECTION & PRICING please note that menus and costs are subject to change at any time. Customer will be notified if they are affected by changes.

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** choose any four small bites or sweets \$20pp
- ☐ **6 PIECE PACKAGE** choose any six small bites or sweets \$30pp
- ☐ **8 PIECE PACKAGE** choose any eight small bites or sweets \$40pp
- ☐ **10 PIECE PACKAGE** choose any ten small bites or sweets \$50pp
- ☐ **12 PIECE PACKAGE** choose any twelve small bites or sweets \$60pp
- ☐ **6 PIECE + SUBSTANTIAL PACKAGE** choose any six small bites or sweets plus one substantial \$38pp
- ☐ **8 PIECE + SUBSTANTIAL PACKAGE** choose any eight small bites or sweets plus one substantial \$48pp
- ☐ **8 PIECE + TWO SUBSTANTIAL PACKAGE** choose any eight small bites or sweets plus two substantial \$56pp

COLD ITEMS

- ☐ Smoked salmon w brioche croute, sour cream, caviar
- ☐ Freshly shucked oysters w champagne dressing (df, gf)
- ☐ Mooloolaba king prawns w cocktail sauce, lemon (df, gf)
- ☐ Seared beef w tomato relish, rosemary croute (df)
- ☐ Chermoula spiced chicken w peppered fig, brioche croute
- ☐ Slow roasted tomato caramelised onion & goat's cheese tart w balsamic glaze (v)
- ☐ Balsamic onion, capsicum & zucchini frittata w goat's cheese (gf, v)
- ☐ Vietnamese rice paper rolls w hoisin sauce - choice of prawn, duck, honey chicken, vegetarian, vegan (gf)
- ☐ Mixed sushi platter w soy sauce, wasabi (gfo, vgo)

HOT ITEMS

- ☐ Snapper & prawn spring rolls, chilli, lime dressing
- ☐ Panko crusted tiger prawns w aioli (df)
- ☐ Marinated beef skewer w sesame ginger dressing
- ☐ Beef & pork sausage rolls w homemade ketchup (gfo, vgo)
- ☐ Zucchini fritter w spiced avocado & corn salsa (v)
- ☐ Seared haloumi & peppered fig skewers (gf, v)
- ☐ Beef & ale pie w homemade tomato ketchup
- ☐ Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- ☐ Crispy chicken bites w Japanese mayo, lime
- ☐ Vegan tacos w tomato, coriander, vegan mince
- ☐ Pumpkin arancini w pumpkin puree, crisp basil (gf, vg)
- ☐ Sweet potato croquettes w tomato relish (gf, vg)
- ☐ Braised beef pie w tomato relish (gf)
- ☐ Vegetable spring roll w sweet chilli sauce (gf, vg)
- ☐ Vegetarian dumpling w red vinegar (vg)
- ☐ Honey soy chicken skewer (gf)
- ☐ Vegetable samosa (vg)

SUBSTANTIAL

- ☐ Cheeseburger slider w beef pattie, pickle, ketchup
- ☐ Grilled chicken slider, tomato salsa, chipotle mayo (gfo)
- ☐ Olympus haloumi slider w rocket, tomato, cashew pesto (gfo)
- ☐ Fish & chip boats w chips, tartare sauce, lemon

SWEETS

- ☐ Mini raspberry cheesecake
- ☐ Macarons – nutella, salted caramel, vanilla, raspberry & white chocolate, blueberry lemon
- ☐ Mini lemon meringue tart
- ☐ Chocolate brownie
- ☐ Caramel slice
- ☐ Orange & almond slice

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SET MENUS

OXFORD MENU

Two course \$48pp | Three course \$58pp

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

TO SHARE

served as shared plates

Crispy chicken bites w Japanese mayo, lime

Flash fried calamari w spiced salt, lime, aioli

Snapper & prawn spring rolls, chilli, lime dressing

Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

MAINS

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

Homemade Lincolnshire sausages w mash potato, caramelised onion, Yorkshire pudding

Beef & Guinness pie w creamy mash potato, seasonal vegetables

Traditional British fish & chips w mushy peas, tartare sauce

Middlesbrough chicken parmo w béchamel, cheese, chips, garden salad

Rump 300g w chips, garden salad mushroom sauce

DESSERTS

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

Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream

Summer berry bread & butter pudding w cinnamon ice cream

WELLINGTON'S MENU

Two course \$60pp | Three course \$75pp

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

SMALL PLATES

served as shared plates

Chicken wings w hot sauce, ranch dressing

Flash fried calamari w spiced salt, lime, aioli

Snapper & prawn spring rolls, chilli, lime dressing

Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

Crispy chicken bites w Japanese mayo, lime

MAINS

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

Sirloin, 300g w chips, garden salad, pepper sauce

Barramundi w chickpeas, beans, cherry tomato, garlic dressing, lemon (gf)

Traditional British fish & chips w mushy peas, tartare sauce

Smokey BBQ pork ribs w chips, coleslaw, crispy onion

Gnocchi w mushrooms, tomato, spinach, stracciatella, porcini butter (v)

Middlesbrough chicken parmo w béchamel, cheese, chips, garden salad

DESSERTS

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

Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream

Summer berry bread & butter pudding w cinnamon ice cream

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CELEBRATION CAKES

We will prepare the cake, bring it to the table with candles and return it to the kitchen where it will be portioned and served with suitable garnishes. We have boxes that you can take remaining cake home in.



CELEBRATION CAKES

- ☐ Red Velvet Cake, bright red layered cake w cream cheese icing
- ☐ Triple Chocolate Mousse Cake rich Belgian dark chocolate layered mousse & chocolate genoise
- ☐ Baked vanilla cheesecake fresh berries

12 inch (feeds 16) \$60
Tiered Cake \$POA

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

CUPCAKES minimum 20

Rich Belgian dark chocolate OR red velvet & cream cheese icing \$6ea

BEVERAGE OPTIONS



BEVERAGE PACKAGES

Two hours \$50pp | Three hours \$60pp | Four hours \$75pp

STANDARD PACKAGE

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

PREMIUM PACKAGE

Additional \$20pp

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

ADDITIONS *must be added to all guests*

- ☐ House spirits \$20pp
- ☐ Premium spirits \$30pp

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.