



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

- 5 x serves of chunky chips w aioli (v) \$60
- 5 x serves of potato wedges w sweet chilli & sour cream (v) \$70
- Chef's selection of pizza \$27ea
- 5 x serves of garlic bread w cheesy Welsh rarebit (v) \$55
- 20 x Fish & chip boats, w chips, tartare sauce, lemon \$160
- 20 x BBQ pulled pork sliders \$160
- 20 x Olympus haloumi w rocket, tomato, cashew pesto \$160
- 20 x Grilled chicken slider, tomato salsa, chipotle mayo \$160
- 20 x Any hot or cold canapé item see 'Cocktail style function' page \$100
- 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)
- 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 \$50pp | Three course \$65pp

(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
- Chocolate pudding w cocoa crumble, berries, salted caramel gelato

WELLINGTON'S MENU

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

(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
- Pumpkin & spinach lasagne w paremesan, béchamel, garden salad (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
- Chocolate pudding w cocoa crumble, berries, salted caramel gelato

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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.

TERMS & 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. Menu costs and prices are subject to change at any time - customers will be notified if they are affected by any changes. We will honor initial pricing for up to twelve (12) weeks.

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 cover 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.

NAME:

DATE:

FUNCTION DATE:

EVENT NAME:

REQUEST FUNCTION AREA:

OCCASION:

APPROX. GUEST NUMBERS:

EVENT TIMES: TO

FOOD & BEVERAGE REQUIREMENTS:

AGREED MINIMUM FOOD & BEVERAGE SPEND:

ORGANISER'S NAME:

COMPANY NAME:

MOBILE:

WORK:

EMAIL:

DEPOSIT ENCLOSED: \$

M.CARD: VISA: AMEX: DIRECT DEPOSIT: CASH:

CARDHOLDER'S NAME:

CARD NUMBER:

EXPIRY DATE:

SECURITY N°:

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. I have also thoroughly read, understand and accept the Terms & Conditions.

SIGNED:

NAME:

DATE: