

PIG 'N' WHISTLE
RIVERSIDE



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ABOUT US

Since its establishment in 2002

Pig 'N' Whistle Riverside has become one of Queensland's most iconic British sporting pubs.

With five unique function spaces to choose from and a menu curated to encompass popular British dishes, Pig 'N' Whistle Riverside is sure to "wow" guests.

Whether you're looking for a charity trivia night, milestone birthday, football season launch or corporate celebration, the team at Pig 'N' Whistle Riverside will handle all the heavy lifting.



FUNCTION SPACES

CHURCHILL ROOM

This private dining room nestled behind our extensive wine cellar is perfect for small corporate events, meetings or private dinners.

CAPACITY

25 seated (boardroom)
40 standing

ROOM FEATURES

- One mounted HD TV screen
- Speaker and microphone available on request



THE FIREPLACE

This cosy, intimate space is tucked away towards the rear of the venue. Ideal for larger group dinners, cocktail style events or sports viewing the Fireplace is the ideal spot for those wanting a little more privacy.

CAPACITY

50 seated
75 standing

ROOM FEATURES

- One mounted TV screen
- Shared bar and amenities
- Sound curtain and microphone available - \$150 hire fee



FUNCTION SPACES *Cont'd*

RESTAURANT

Tucked away from the hustle and bustle, the restaurant is ideal for semi-private dining.

CAPACITY

40 seated

ROOM FEATURES

- Table service offered if hired exclusively
- Shared bar and amenities



TERRACE

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

CAPACITY

50 seated

ROOM FEATURES

- One mounted TV screen
- Shared bar and amenities



FUNCTION SPACES *Cont'd*

ELEPHANT BEER GARDEN

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

CAPACITY

350 standing (whole area)

ROOM FEATURES

- Mounted projector and screen
- Multiple mounted TV screens
- Shared bar and amenities
- Microphone & speaker available on request - fees apply

FOOD OPTIONS



FOOD PHILOSOPHY

The philosophy behind Pig 'N' Whistle's outstanding food offering is a simple one. Every ingredient served at Pig 'N' Whistle are of the highest quality and are key for creating dishes that taste and look impeccable.

To ensure premium quality is preserved, our Executive Chef 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.

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 works closely with the Pig 'N' Whistle team to design menus that fit the décor and ambiance perfectly.



COCKTAIL STYLE FUNCTION

Canapes are served on platters roaming throughout your event and are available for groups of 20 plus. Canapes are available for standing events only. Please advise your Function Manager of your guests food allergies or intolerances.

CANAPÉ PACKAGES

- 4 PIECE PACKAGE choose any four hot, cold or sweets \$20pp
- 6 PIECE PACKAGE choose any six hot, cold or sweets \$30pp
- 8 PIECE PACKAGE choose any eight hot, cold or sweets \$40pp
- 6 PIECE + SUBSTANTIAL PACKAGE choose any six hot, cold or sweets plus one substantial \$38pp
- 8 PIECE + SUBSTANTIAL PACKAGE choose any eight hot, cold or sweets plus one substantial \$48pp
- 8 PIECE + TWO SUBSTANTIAL PACKAGE choose any eight hot, cold or sweets plus two substantial \$56pp
- CUSTOM PACKAGE – speak with our team to create a custom package for your event

COLD ITEMS

- Mooloolaba king prawns w cocktail sauce, lemon (df, gf)
- Seared beef w tomato relish, rosemary croute (df)
- Tomato, caramelised onion & goat's cheese tart (v, gf)
- Smoked salmon tart, sour cream, caviar (gf)
- Freshly shucked oysters w champagne dressing (gf)
- Chermoula spiced chicken tart w peppered fig (gf)
- Sushi platter w soy sauce, wasabi (vgo) - choice of smoked salmon & avocado, tuna & avocado, chicken & avocado or vegetarian carrot

HOT ITEMS

- Panko crusted tiger prawns w chilli & lime sauce (df)
- Homemade falafel w tahini sauce, dukkah, lemon (vg, df)
- Fried cauliflower w ras el hanout, tahini, lemon (vg)
- Prawn & pork shumai dumpling w Sriracha, soy
- Lamb kofta w organic mint yoghurt, iskender sauce
- Pork wontons w sweet chilli sauce
- Marinated beef skewer w sesame ginger dressing, coriander (gf)
- Beef & pork sausage rolls w homemade ketchup
- Seared haloumi skewers w Sunshine Coast honey (gf, v)
- Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- Crispy chicken bites w Japanese mayo, lime
- Pumpkin arancini w pumpkin puree, crisp basil (gf, vg)
- Braised beef pie w tomato relish (gfo)
- Mushroom & vegetable spring roll w sweet chilli sauce (vg, gfo)
- Little vegetable dumpling w red vinegar
- Honey soy chicken skewer, sesame (gf)

SUBSTANTIAL

- Pulled Pork slider w coleslaw
- Grilled chicken slider w tomato salsa, chipotle mayo (gfo)
- Olympus haloumi slider w rocket, tomato, cashew pesto (gfo)
- Fish & chip boats w chips, tartare sauce, lemon
- Cheeseburger sliders w beef pattie, pickle, ketchup
- Tacos w tomato, coriander, salsa (gf, df, vgo) - choice of pulled pork or soy mince
- Lamb & rosemary triangles
- Gnocchi boats w truffle mushrooms, brown butter, parmigiano reggiano, crisp sage (v)
- Rice paper rolls w hoisin sauce (gfo, vgo) - choice of duck, chicken or vegetable

SWEETS

- Peanut butter chocolate truffles
- Macarons – nutella, passion fruit
- Mini lemon meringue tart
- Chocolate brownie
- Caramel slice
- Orange & almond slice

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vean | (gfo) Gluten Free Option

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.



GROUP BOOKINGS

Platters are available for casual bookings only and are ideal for groups of 20. Substitutions cannot be made. Maximum two platters per group. For larger groups or dietary requirements we suggest adding "Platter Additions".

DARWIN'S SELECTION \$600

- chef's selection of pizza (4)
- 4 x serves of snapper & prawn spring rolls, chilli & lime dressing (df)
 - 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 (df)
 - 4 x serves of chicken wings w hot sauce, ranch dressing, shallots

KING'S SELECTION \$600

- charcuterie, cured meats, dips, olives, bread (4)
- 4 x serves of crispy chicken bites w Japanese mayo, lime (df)
 - 20 x grilled chicken slider, tomato salsa, chipotle mayo
- 4x 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 potato wedges w sour cream, sweet chilli (v)

PLATTER ADDITIONS

- 5 x serves of chunky chips w aioli (v) | \$60
- 5 x serves potato wedges w sweet chilli & sour cream (v) | \$70
 - chef's selection of pizza (maximum 8 per function) | \$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

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SIT DOWN FUNCTION

OXFORD SET MENU

TWO COURSE \$50PP | THREE COURSE \$65PP

alternate drop mains & desserts

TO SHARE

served as shared plates

Crispy chicken bites w Japanese mayo, lime (df)

Flash fried calamari w spiced salt, lime, aioli (df)

Snapper & prawn spring rolls w chilli & lime dressing (df)

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

MAINS

please select two options

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

Beef & Guinness pie w creamy mash potato, seasonal vegetables, jus

Traditional British fish & chips w mushy peas, tartare sauce, lemon

Middlesbrough chicken parmo w béchamel, cheese, chips, leafy summer salad

Rump 300g w chips, leafy summer salad, mushroom sauce

DESSERTS

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

Chocolate pudding w cocoa crumble, berries, vanilla bean ice cream

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SIT DOWN FUNCTION

WELLINGTON'S SET MENU TWO COURSE \$60PP | THREE COURSE \$75PP

alternate drop mains & desserts

SMALL PLATES

served as shared plates

- Chicken wings w hot sauce, ranch dressing, shallots
- Flash fried calamari w spiced salt, lime, aioli (df)
- Snapper & prawn spring rolls w chilli & lime dressing (df)
- Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- Crispy chicken bites w Japanese mayo, lime (df)

MAINS

please select two options

- Sirloin, 250g w chips, leafy summer salad, pepper sauce
- Barramundi w tomato, capers, olives, chilli, parsley, rosemary potatoes (gf)
- Smokey BBQ pork ribs w chips, coleslaw, crispy onion
- Gnocchi w truffle mushrooms, brown butter, parmigiano reggiano, crisp sage (v)
- Middlesbrough chicken parmo w béchamel, cheese, chips, leafy summer salad

DESSERTS

- Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream
- Chocolate pudding w cocoa crumble, berries, vanilla bean ice cream

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SOMETHING SWEET

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.

- 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

DESSERT PLATTERS OR STATIONS

Make your event stand out with a customised dessert station or platter.
Please enquire.

CAKEAGE

Celebration cakes are welcome however please note the following fees apply.
We may also request a small sample to hold for testing if required.

Cocktail or sit down functions

Applies to confirmed guest numbers

\$3pp - our team will cut and plate the cake and serve to your group

\$9pp - our team will cut and plate the cake and serve with coulis & vanilla bean ice cream

Group bookings

\$50 flat rate - our team will cut the cake and serve on a plate or platter for guests to help themselves. Napkins or plates and cutlery will be provided.

Cakeage fee does not apply to cakes purchased directly through the venue.

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BEVERAGE
OPTIONS



BEVERAGES

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

All tap beers & cider, all wine by the glass, house sparkling, soft drink & juice.

ADDITIONAL ITEMS

must be added for 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.



FAQ'S

CAN DIETARY REQUIREMENTS BE CATERED TO?

We recommend picking items that will cater to a broad range of dietary requirements in your initial menu selection. Please inform your function manager of any dietary requirements, and they will assist in refining your selection and suggesting substitutes if required. Whilst all care is taken, our kitchen does use items containing gluten, nuts and shellfish.

CAN I PLAY MY OWN MUSIC?

As the Pig 'N' Whistle Riverside has an open plan layout functions are unable to have their own music playing.

CAN I PARK AT THE VENUE?

The Pig N Whistle Riverside does not have dedicated parking, however Wilson Parking Riverside Centre and Secure Parking on Eagle Street are both within a few minutes' walk of Pig 'N' Whistle Riverside. We do not validate parking.

Pig 'N' Whistle Riverside is close to multiple bus routes and the Riverside City Cat terminal.

CAN I BRING DECORATIONS?

Decorations such as balloons or signs are allowed, however we ask that there is no glitter or confetti, or nothing that needs to be adhered to the walls or ceiling. Please confirm decorations with your function manager prior to your event.

As storage space is limited, all decorations must be taken with you at the end of the function or can be thrown out by staff. The Pig N Whistle Riverside is not responsible for damage, loss or theft of decorations before, during or after your event.

Any largescale decorations (e.g. balloon arches) or equipment hire (e.g. photobooths) must be confirmed with your function manager prior to your event. Your function manager will confirm power access in the space and will liaise directly with the supplier regarding bump-in/out and access times. You will have access to your function space 30 minutes prior to the function start time for decorating. Please confirm liaise directly with your function manager if more time is required.

CAN I BRING MY OWN FOOD OR BEVERAGES?

No. Pig N Whistle Riverside is fully licensed, so no external food or beverages are to be brought onto the premise with the exception of celebration cakes.

If you are intending to bring a cake, please let your function manager know prior to your event date. Cakeage fees will apply.

NEXT STEPS

Once you have viewed the venue and are happy with the space a deposit & signed contract are required to confirm your booking. Tentative bookings will not be made and spaces will not be held until a deposit invoice has been requested from your function manager.

TERMS AND CONDITIONS

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 must be signed and a deposit paid (amount which is to be confirmed by functions coordinator), which will contribute to your minimum spend. Upon receipt of payment, your function booking will be confirmed and it will be assumed these terms and conditions apply.

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) business 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) business days prior to your function. Final numbers and dietary requirements need to be confirmed five (5) business 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) business 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 cakeage fee applies to all bookings wishing to bring external cakes into the venue; this covers basic requirements. 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.

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RIVERSIDE

ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

Please email you details to functionsqld@mantlegroup.com or by the contact us page via our website www.pignwhistle.com.au/riverside/

CHECK OUT OUR SOCIALS:



Pig N Whistle Riverside



@pignwhistleofficial