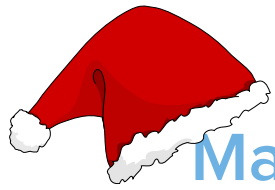




Christmas Packages

PACIFIC
BRISBANE 





Make your
christmas party

terrific

Contact us to talk about your
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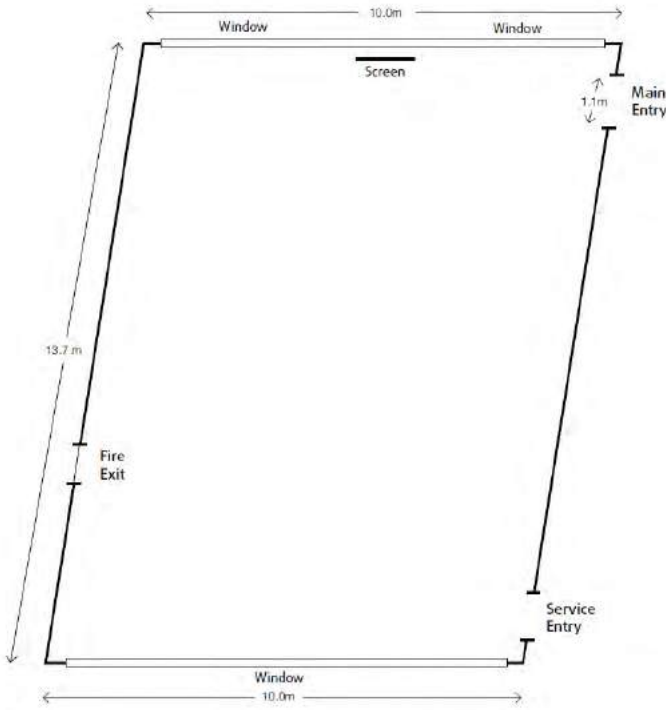
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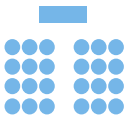
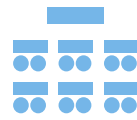
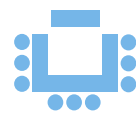
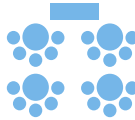


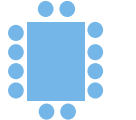
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Parklands Room

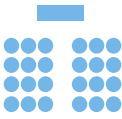
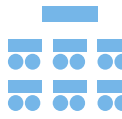
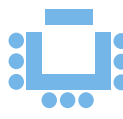
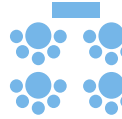


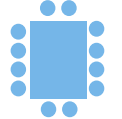


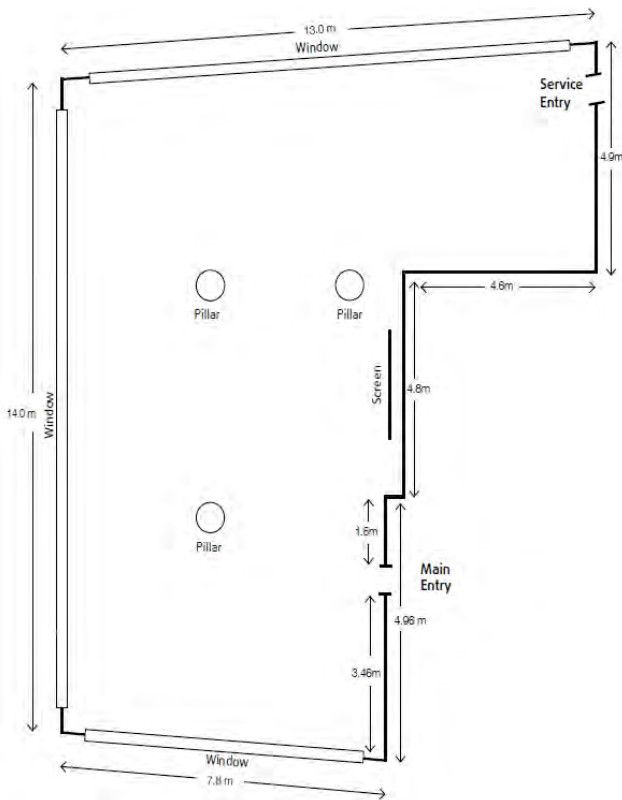
Situated on the 10th floor of the hotel, the Parklands Room is spacious and versatile with built-in-audio equipment. It offers two full walls of floor to ceiling windows, ensuring an abundance of natural light and spectacular vistas of Brisbane City and Roma Street Parklands. This space is ideal for events seeking a picture-perfect backdrop.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PARKLANDS ROOM	137	150	60	30	80	110	180	30

Panorama Room

Situated on the 10th floor of the hotel, the Panorama Room is spacious and versatile with built-in-audio equipment. With plenty of natural light and space, this is an elegant venue with breathtaking views of Brisbane City and Roma Street Parklands that you won't find elsewhere. This space is ideal for events seeking a picture-perfect backdrop, or for meetings that aim to inspire and motivate delegates.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PANORAMA ROOM	110	50	30	20	40	80	110	20

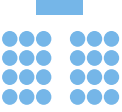
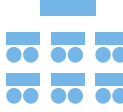

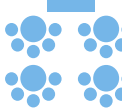





Terrace

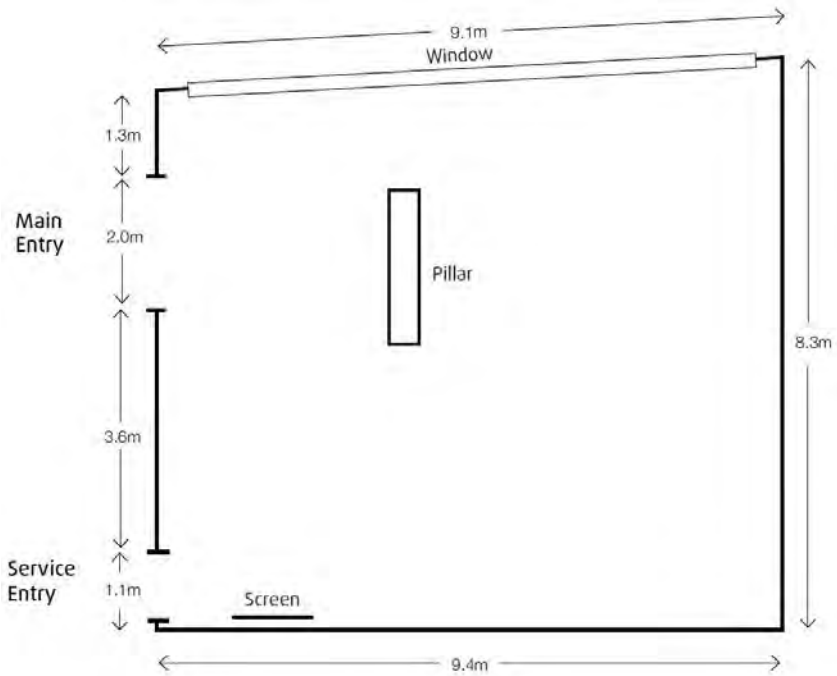
Soak up the QLD sun on the Terrace – the perfect venue for your outdoor cocktail party. With its fun and relaxed atmosphere, it's the ideal setting for your event. Reserve a dedicated area for your group, ensuring an enjoyable and semi-private experience.

Located in a popular alfresco spot, The Terrace combines the feeling of being outdoors with the comfort of being undercover. It's also the ideal spot for pre or post-function drinks. Whether you're starting your celebration or winding down after a successful event, our expertly crafted cocktails will enhance your experience.



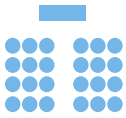
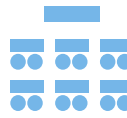

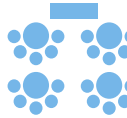


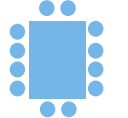
ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
TERRACE		-	-	-	-	30	60	-

Pacific Dining Room



With space to meet, dine or simply relax, this private dining room in Brisbane is perfect for hosting a private breakfast, lunch or dinner, or an intimate cocktail party.



ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PACIFIC DINING ROOM	78	20	12	16	20	35	50	18

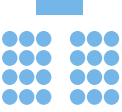
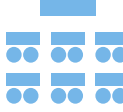

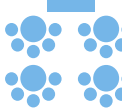


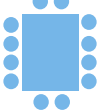
Pool Deck



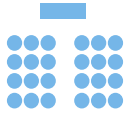
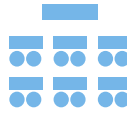

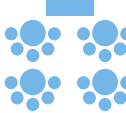


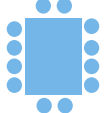
Celebrate your special occasion and enjoy a cocktail party out on the Pool Deck and enjoy the beautiful QLD sun! This space can comfortably fit up to 60 guests standing.

You can choose to use this space as an area for some pre-function drinks + canapes, reception area or whatever you choose!

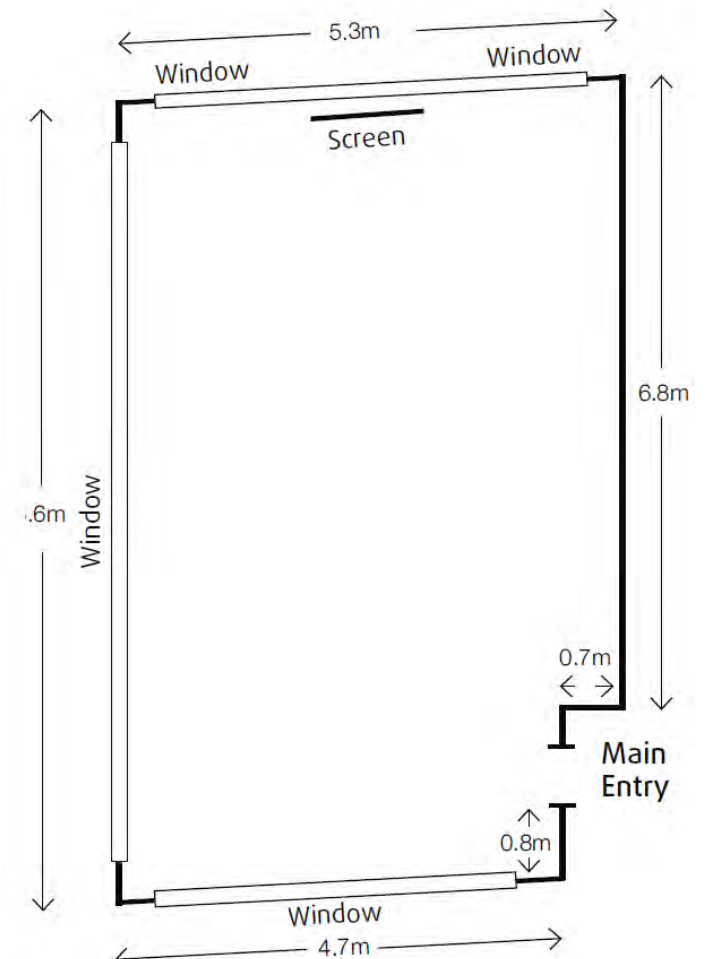


ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
POOL DECK		-	-	-	-	-	60	-

Sky Boardroom

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
SKY BOARDROOM	45	-	-	-	-	16	-	16

The suspended Sky Boardroom, with its spectacular views is the ideal venue to host a small, intimate dinner.



EVENT MENUS

PREPARED BY CHEF STEPHAN AT
OSTERIA ROMA SPRING HILL

**OSTERIA
ROMA**

SPRING HILL

Inspired by Italian heritage and fresh Queensland produce, Chef Stephan has created a modern-day food experience that highlights the beauty in simplicity. Elevate your event with Osteria Roma's Plated, Buffet or Canape Menu options!





PLATED MENU

MINIMUM OF 40 GUESTS

Two Course \$86 per person

+ \$10pp for chef's selection of arrival canapes (one hot + cold)

Your selection of two courses served as an alternate drop

Served with bread rolls & butter

Three Course \$97 per person

+ \$10pp for chef's selection of arrival canapes (one hot + cold)

Your selection of three courses served as an alternate drop

Served with bread rolls & butter

E N T R É E

Smoked salmon, rocket, red onion, fennel, capers, lemon, EVOO, grilled sourdough (DF/GFO)

Baby gem lettuce, prawns, avocado, chives, lemon, cornichon, Marie Rose sauce (V/GF/DF)

Caprese salad, Roma, heirloom & yellow tear drop tomatoes, burrata, basil, EVOO (GF/V)

Zucchini asparagus & gruyere tart, smoked chicken, rocket, pear, walnuts, blue cheese dressing

Pork belly, potato rosette, carrot, asparagus, apple, cider jus (GF)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

V - Vegetarian / Vegan - Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option

PLATED MENU

MINIMUM OF 40 GUESTS



Mains are served with chef's choice of potato and vegetables

Rosemary & garlic porchetta, jus (GF/DFO)

M

Macadamia & mint crusted rack of lamb, capsicum coulis (GF/DFO)

A

Wholegrain mustard chicken breast, wholegrain mustard sauce (GF/DFO)

Basil pesto chicken breast, chicken jus (GF/DFO)

I

Beef eye fillet, horseradish, red wine jus (GF/DFO)

N

Slow-cooked beef cheeks, red wine sauce (GF/DFO)

Confit duck leg, juniper berry jus (GF/DFO)

S

Barramundi, cherry tomatoes, mushrooms, basil, salsa verde (GF/DFO)

Atlantic salmon, lemon, capers, parsley, coconut yoghurt dressing (GF/DFO)

Baked pumpkin, panko crumb, parsley, garlic, EVOO, maple syrup, quinoa, citrus dressing (Vegan/GFO)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

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PLATED MENU

MINIMUM OF 40 GUESTS



D E S S E R T

Plum pudding, sour cherries, vanilla custard

Chocolate fondant, orange mascarpone, strawberry

Italian kiss ice cream, dark chocolate, hazelnut, salted caramel (GF)

Pavlova, fruits, coulis, vanilla chantilly cream, mint (GF)

Bailey's panna cotta, gold chocolate soil, berry sauce (GFO)

Bittersweet dark chocolate and chilli crème brûlée, Italian biscotti (GFO)

Coconut & chia pudding, lychees, berries (Vegan)

Cheese plate (blue, soft & hard), honey, pickled baby figs, pecan, mini sourdough baguette

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

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BUFFET MENU \$85PP

MINIMUM OF 40 GUESTS

Selection of three hot buffet dishes, three sides + three fresh salads

Warm bread rolls + cultured butter

Freshly cut seasonal fruit plate

Chef's selection of three festive sweet items

Seafood upgrades:

Whole cooked prawns, Marie-Rose sauce, lemon MP (subject to availability)

Oysters, lemon, black vinegar MP (subject to availability)

Platter upgrades:

Cheese platter, condiments, accompaniments \$100/platter

H O T D I S H E S

CHOOSE THREE

Rosemary & garlic Pork Belly Porchetta, pan juices (GF/DF)

Honey, cherry & pineapple glazed ham (GF/DF)

Mustard & black pepper roast beef, horseradish (GF/DF)

Baked turkey, cranberry sauce (GF/DF)

Tomato & lemon thyme roasted chicken (GF / DF upon request)

Atlantic salmon, bearnaise sauce, lemon (GF)

Barramundi, cherry tomatoes, mushrooms, white wine sauce (GF / DF upon request)

Macadamia, garlic, oregano lamb noisette, lemon (GF)

Panko crumb, parsley, garlic, EVOO, maple syrup baked pumpkin (V / DF upon request)

Gratinated zucchini, garlic, parsley, panko crumb, parmesan (V / DF upon request)

Potato gnocchi, mixed vegetables, baby spinach, tomato sugo (Vegan / GF upon request)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

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SIDES

CHOOSE THREE

- Brussels sprouts, onion, bacon (GF)
- Roasted vegetables (GF/V/DF upon request)
- Caramelised cauliflower florets (GF/DF upon request)
- Steamed vegetable panache, EVOO (GF/DF/Vegan)
- Paprika & salted butter corn on the cob (V/GF)
- Creamy mash potato (GF/V)
- Potato & sweet potato gratin (GF)
- Rosemary and thyme Oven roasted potatoes (GF/Vegan upon request)
- Steamed fragrant (Garlic & Ginger) rice, crispy shallots (GF/Vegan)
- Yellow rice (GF/Vegan)

SALADS

CHOOSE THREE

- Garden salad (GF/DF/Vegan)
- Wild rocket, pear, walnut salad (With Blue cheese or parmesan upon request)
- Greek salad (GF/Vegan) (With Fetta upon request)
- Dijon mustard, dill, potato salad (GF/V)
- Baby coz, parmesan, bacon, egg, croutons, Caesar Dressing
- Tri colour quinoa, pumpkin, tomato, cucumber, radish salad (GF/Vegan)
- Lentil & lemon salad (GF/V)
- Coleslaw (GF/V)
- Beetroot, spinach & fetta salad (GF)
- Roast vegetables pasta salad (V)
- Mixed beans salad (GF/V)
- Rice salad (GF/V)
- Vietnamese noodle salad (V)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

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CANAPE MENU OPTIONS

INCLUDES 2HRS OF CANAPE SERVICE

6 canapes - \$30pp - ideal for pre-dinner drinks
8 canapes - \$39pp - ideal for light dinner
12 canapes - \$54pp - ideal for cocktail dinner

Add substantial canapes to your selection +\$9pp per item



HOT SELECTION

Pumpkin arancini, caramelised onion relish (V/GF)
Moroccan vegetable savoury roll (V)
Pecking duck spring rolls, hoisin dipping sauce (DF)
Karaage chicken bao bun, mayonnaise, cucumber, lettuce, coriander
BBQ pork buns (DF)
Coconut prawns, siracha mayo
Stuffed jalapeno pepper (V)
Wagyu sausage roll, cumin, smoked paprika
Thai fish cake, sweet chilli dipping sauce (DF/GF)
Oyster, spinach, creamy garlic cheese sauce
Corn tortilla taquito, beans, corn, carrots, capsicum (GF/Vegan)
Tempura stuffed pumpkin flower, goat cheese, sun-dried tomato (V)
Semi-dried tomato, pesto & bocconcini calzone
Spinach, ricotta, chorizo involtini
Shepherd's pie tartlet
Assorted quiches
Assorted pies

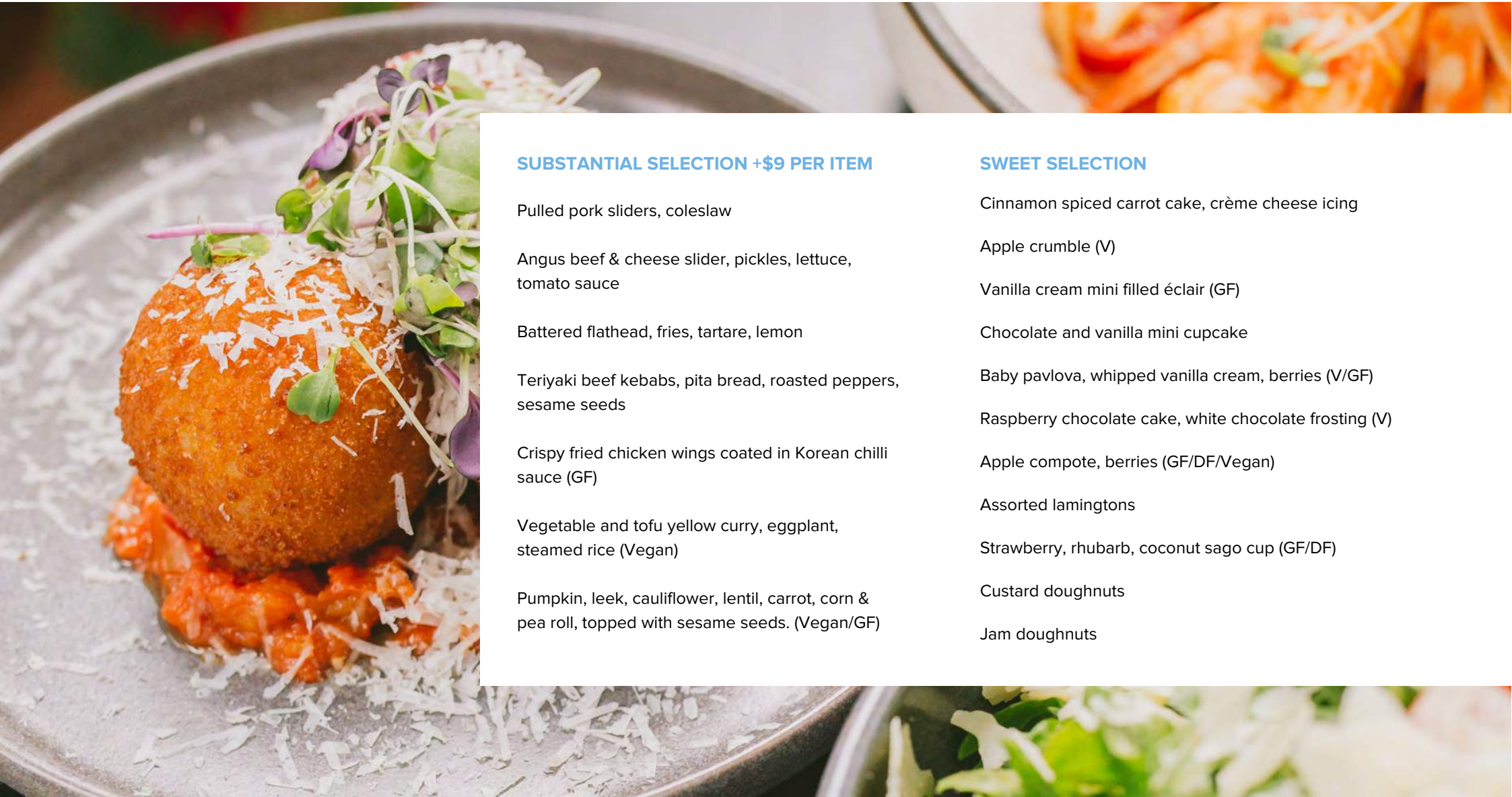
COLD SELECTION

Goat cheese mousse, sourdough, grape, walnut (V)
Cherry tomato, caramelised onion, goat cheese, basil pesto tartlet (V)
Beetroot & feta tartlet (V)
Caprese skewer (GF/V)
Prawn, pineapple salsa, avocado (DF/GF)
Smoked salmon, chive crème fraiche, finger lime (GF)
Seared beef, Asian slaw, sesame, fried shallots (GF/DF)
Oyster, wakame (GF)
Gazpacho, tomato, cucumber, capsicum (V/GF)
Hummus, carrot, celery, cucumber pot (Vegan/GF)
Steamed potato, asparagus, chive ricotta (GF/V)
Rice paper roll (V/GF/DF/Vegan)
Artichoke, olive tapenade crostini (V)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

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CANAPE MENU OPTIONS



SUBSTANTIAL SELECTION +\$9 PER ITEM

Pulled pork sliders, coleslaw

Angus beef & cheese slider, pickles, lettuce, tomato sauce

Battered flathead, fries, tartare, lemon

Teriyaki beef kebabs, pita bread, roasted peppers, sesame seeds

Crispy fried chicken wings coated in Korean chilli sauce (GF)

Vegetable and tofu yellow curry, eggplant, steamed rice (Vegan)

Pumpkin, leek, cauliflower, lentil, carrot, corn & pea roll, topped with sesame seeds. (Vegan/GF)

SWEET SELECTION

Cinnamon spiced carrot cake, crème cheese icing

Apple crumble (V)

Vanilla cream mini filled éclair (GF)

Chocolate and vanilla mini cupcake

Baby pavlova, whipped vanilla cream, berries (V/GF)

Raspberry chocolate cake, white chocolate frosting (V)

Apple compote, berries (GF/DF/Vegan)

Assorted lamingtons

Strawberry, rhubarb, coconut sago cup (GF/DF)

Custard doughnuts

Jam doughnuts

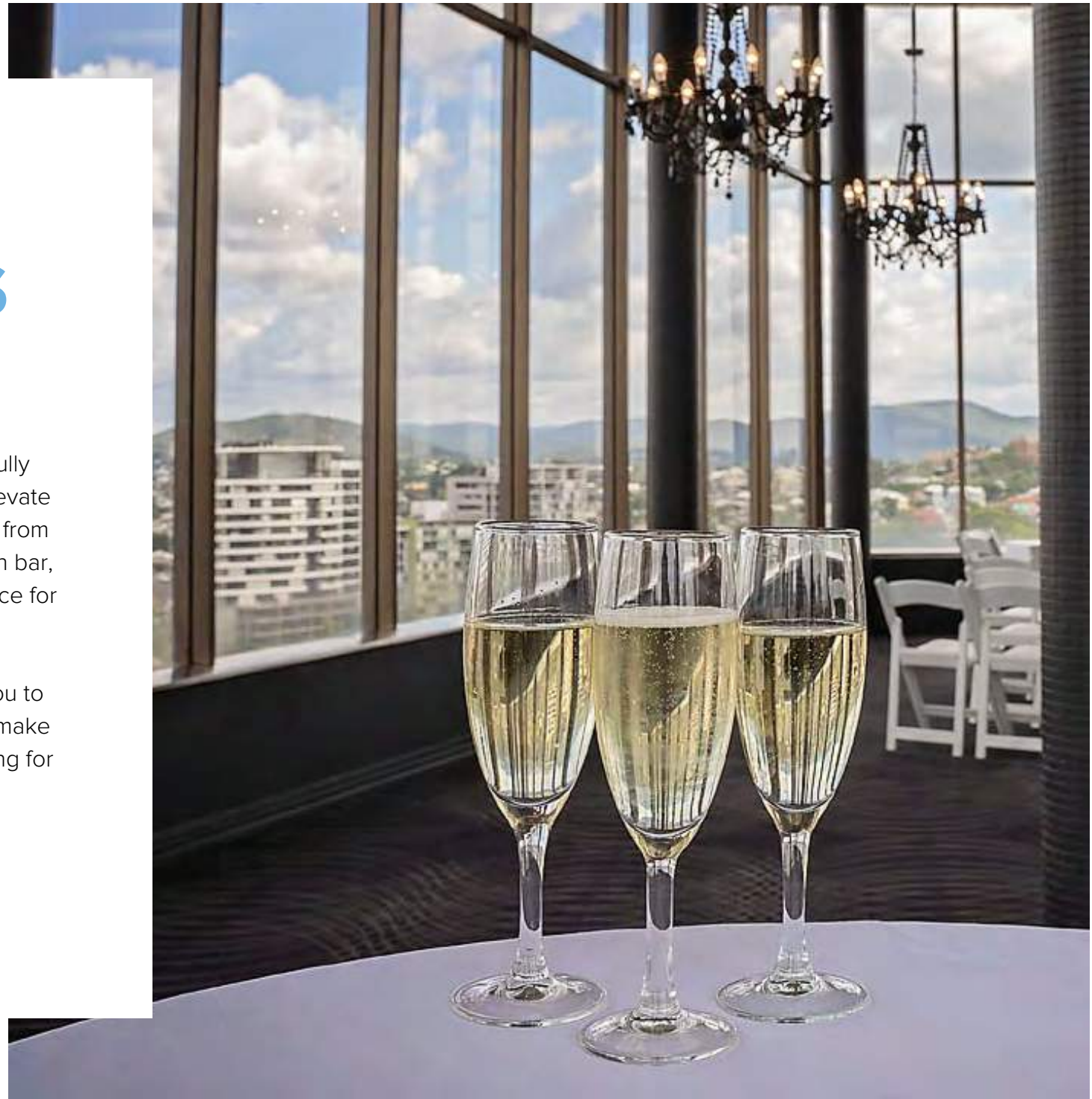
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BEVERAGES

We are delighted to offer an array of carefully curated beverage packages, designed to elevate your event and cater to every taste. Choose from our inclusive package, bar tab option, or cash bar, ensuring a seamless and enjoyable experience for you and your guests.

Whatever your occasion is, let us support you to best match your menu and demographic to make your event a success. We will have something for everyone.





GOLD BEVERAGE PACKAGE

Select four wines + four beers

+ add on cash bar for spirits & cocktails

\$30 per person | One-hour duration

\$34 per person | Two-hour duration

\$40 per person | Three-hour duration

\$48 per person | Four-hour duration

SPARKLING WINE

- Tatachilla Brut (SA)
- Dunes & Green Prosecco

WHITE WINE

- Tatachilla Sauvignon Blanc
- Tatachilla Chardonnay
- Redbank Fiano
- Christobel's Moscato
- Corte Giara Pinot Grigio

RED WINE

- Tatachilla Shiraz Cabernet
- Accademia Dei Racemi / Monili Tarantino Primitovo IGT 2018
- Cantina Viticol Tori Senesi Aretini Chianti DOCG
- Antinori Santa Cristina Toscana IGT 2020

ROSE

- Tatachilla Rose
- Antinori Santa Cristina Rosato Toscana
- Chaffey Bros Not Your Grandma's Rose

FULL STRENGTH BEER + CIDER (select four)

- James Squire One Fifty Lashes Pale Ale
- Great Northern Original
- Somersby Apple Cider
- Somersby Pear Cider
- Brookvale Union Ginger Beer
- Corona
- XXXX Gold
- Pure Blonde Premium Mid
- Balter XPA

LIGHT BEER

Cascade Light

JUICE / SOFT DRINK

- Orange Juice
- Apple Juice
- Solo
- Pepsi
- Pepsi Max
- Sprite

Products are subject to availability and pricing is confirmed upon quotation.



SILVER BEVERAGE PACKAGE

Four set wines + three set beers

+ add on cash bar for spirits & cocktails

\$24 per person | One-hour duration

\$29 per person | Two-hour duration

\$35 per person | Three-hour duration

\$42 per person | Four-hour duration

SPARKLING WINE

Tatachilla Brut

WHITE WINE

Tatachilla Sauvignon Blanc

RED WINE

Tatachilla Shiraz Cabernet

ROSE

Tatachilla Rose

FULL STRENGTH BEER + CIDER

James Squire One Fifty Lashes Pale Ale

Great Northern Original

Somersby Apple Cider

LIGHT BEER

Cascade Light

JUICE / SOFT DRINK

Orange Juice

Apple Juice

Solo

Pepsi

Pepsi Max

Sprite

Products are subject to availability and pricing is confirmed upon quotation.



BAR TAB / DRINKS ON CONSUMPTION

Select four wines + four beers

+ basic spirits & cocktails available

You can choose to set a limit or charge based on consumption

SPARKLING WINE

- Tatachilla Brut (SA)
- Dunes & Green Prosecco

WHITE WINE

- Tatachilla Sauvignon Blanc
- Tatachilla Chardonnay
- Redbank Fiano
- Christobel's Moscato
- Corte Giara Pinot Grigio

RED WINE

- Tatachilla Shiraz Cabernet
- Accademia Dei Racemi / Monili Tarantino Primitovo IGT 2018
- Cantina Viticol Tori Senesi Aretini Chianti DOCG
- Antinori Santa Cristina Toscana IGT 2020

ROSE

- Tatachilla Rose
- Antinori Santa Cristina Rosato Toscana
- Chaffey Bros Not Your Grandma's Rose

BEER + CIDER (select four)

- James Squire One Fifty Lashes Pale Ale
- Great Northern Original
- Somersby Apple Cider
- Somersby Pear Cider
- Brookvale Union Ginger Beer
- Corona
- XXXX Gold
- Pure Blonde Premium Mid
- Balter XPA
- Cascade Light

JUICE / SOFT DRINK

- Orange Juice
- Apple Juice
- Solo
- Pepsi
- Pepsi Max
- Sprite

COCKTAILS

- Espresso Martini
- Margarita
- Pornstar Martini
- Orange & Mandarin Spritz
- Kinky Boots - Pink Hibiscus Spritz
- La Fresa - Strawberry and River Mint Spritz

Products are subject to availability and pricing is confirmed upon quotation.



RESPONSIBLE SERVICE OF ALCOHOL

Management support staff who carry their legal obligations pertaining to the responsible service of alcohol.

RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

The liquor act 1992 states a licensee must:

Behave responsibly in the service, supply and promotion of liquor.

Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor.

Engage in practices and promotions that encourage the responsible consumption of liquor.

Provide and maintain a safe environment in and around the licensed premise.

Key components of Pacific Hotel Brisbane's responsible service of alcohol initiatives include:

Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol.

Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA.

Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol.

Intervening to prevent possible problems arising from excessive or rapid alcohol consumption.

Not serving or supplying anybody who is unduly intoxicated.

Adhering at all times when liquor is being served or sold to having a liquor approved manager on PHB licensed premises.

Ensuring guests do not bring alcoholic beverages on to PHB licensed premises unless prior written approval has been given.

ACCOMMODATION

Pacific Hotel Brisbane is a vibrant inner-city address with a modern array of creature comforts and luxuries so you always feel like you have found a home away from home. We have a selection of spacious rooms and suites to welcome every type of guest including business travellers, couples, friends, singles and families. Guests can enjoy undercover off-street parking, a fully equipped fitness room available 24/7, and an outdoor pool.



All guest rooms include:

- 49 -55" smart TV
- Mini fridge
- Ironing Board
- Air-conditioning
- In-room safe
- Bathroom amenities
- Hairdryer
- Tea & coffee making facilities
- Private balconies

Hotel facilities:

- Outdoor swimming pool and sundeck
- Gym
- Undercover secure parking
- Bar & Restaurant
- Free Wi-Fi
- 24 hour reception

A TRULY CENTRAL LOCATION

Located in Spring Hill overlooking the city and parklands, Pacific Hotel Brisbane offers guests stunning views from private balconies and provides easy access to the nearby hospitals, CBD, Roma Street Station and Suncorp Stadium.

OSTERIA ROMA SPRING HILL

Executive Chef, Stephan Guzzante, shines a spotlight on simple Italian cuisine, served fresh from our alfresco-style Restaurant & Bar at Osteria Roma Spring Hill.

Inspiration has been gathered from the surrounding gardens, quality Queensland produce and the flavours of Italy.

Serving a beautiful buffet breakfast until 10am on weekdays and 11am on weekends, followed by an all-day menu.



Recommended Suppliers



Light Up Event Letters:

W: www.eventletters.com.au

E: info@eventletters.com.au

0430 369 367

DJ:

Rockin' U Wild

W: <https://rockinuwild.com.au/>

E: info@rockinuwild.com.au

0438 745 522

Photobooth:

In the Booth

W: <https://inthebooth.com.au/>

E: boothme@inthebooth.com.au

1300 026 684





Terrific

Contact us to talk about your upcoming meeting or event
and book your site inspection to see our stunning views
first hand.

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