

PILGRIM

FUNCTIONS



LOOKING TO HOST AN EVENT?



Our charming heritage-listed building is full of history and character. Pilgrim's rustic chic atmosphere makes for the perfect location to host your next event. We have several different private areas and spaces to choose from, regardless whether you are hosting an event to celebrate an anniversary, birthday, corporate gathering, christmas party or wedding. From intimate parties of 12 or a larger party of up to 200 people... Our team will look after all your needs and ensure your event is flawless and memorable. E-mail us at info@pilgrimbrisbane.com.au and our events coordinator will be happy to answer all your queries.

THE BAR



Up to 12 people seated
Up to 30 people cocktail style

Perfect for a seated cocktail masterclass or a degustation menu. Also ideal for a cocktail style set up great for a Christmas work party, birthday or casual celebration.

ALFRESCO PRIVATE TABLE



Up to 12 people seated

This beautiful solid red gum table is situated adjacent to our garden, perfect for an intimate group celebrating a birthday or any special occasion with family or friends.

THE GARDEN



Up to 50 people seated
Up to 70 people cocktail style

Our elevated deck by the patio makes for a beautiful intimate wedding, long lunch or dinner. We have also hosted amazing Christmas parties here, either seated or cocktail style.

THE MAIN DINING ROOM



Up to 60 people seated
Up to 100 people cocktail style

Our main dining room is the internal area beside Barracks lane. This is the preferred space for large birthday parties, work Christmas parties and other bigger corporate events.

OUR ENTIRE VENUE



Up to 200 people cocktail style

Pilgrim exclusively to you and your guests! Reserve all our spaces for onsite catering, parties, corporate events, wedding and any special occasion!

COCKTAIL STYLE

Canapés

Yellow corn tostada, beetroot hummus,
smoked salmon mousse

Loaded Patacon

Purple corn tostada, guacamole,
grilled eggplant mousse

Sliders

Chorizo

Pulled pork

Grilled Zucchini

Haloumi

Arancini

jalapeno & cheese

bacon & cheese

four cheese

vegan

truffle mushroom

Lightly crumbed calamari / truffle aioli

Baked Chorizo Empanada

Baked Vegetarian Empanada

Ceviche – Market fish cured in lime juice, red onion, coriander, ají

Chicken skewers – mini chicken skewers, marinated in peruvian chilli

Crumbed Prawn Torpedo / chipotle mayo

SEATED

2x courses \$55 per person

(Find below an EXAMPLE ONLY of our seated menu. We are happy to discuss the best suited dishes for your next function.)

Mains

Beef Short Ribs chimichurri (gf, df)

Chargrilled duck breast, charred broccolini, glazed orange and chimichurri.

Stuffed Pimiento (gf, vegetarian)

Charred whole capsicum stuffed with quinoa and grilled eggplant, parsnip chips and confit beetroot purée.

Desserts

Hazelnut pavê (vegetarian)

Layered biscuit soft cake, hazelnut ganache, forest berry compote.

Manjar (gf, vegetarian)

Coconut flan with caramelised prunes.

3x courses \$69 per person

Canapés

*Your selection of 2 Canapés on arrival
(please select from our Canapés menu)*

Mains

Pato en chimichurri (gf, df)

Chargrilled duck breast, charred broccolini, glazed orange and chimichurri.

Stuffed Pimiento (gf, vegetarian)

Charred whole capsicum stuffed with quinoa and grilled eggplant, parsnip chips and confit beetroot purée.

Desserts

Hazelnut pavê (vegetarian)

Layered biscuit soft cake, hazelnut ganache, forest berry compote.

Manjar (gf, vegetarian)

Coconut flan with caramelised prunes.

BANQUET ONE

(6 courses) 62 pp

Pão de Queijo gf v

Artisan brazilian style cheese bread

Yuca Frita gf v

Fried cassava chips, truffle aioli

Ceviche gf

Fresh Market Fish cured in lime juice,
red onion, coriander, ají

Loaded Patacón gf

Twice fried plantain, guacamole, pulled pork

Pampas Rice gf

Fried rice from the South American Pampas
with pulled beef and chorizo

Churrasco gf

Chargrilled medium rare rump cap, chorizo,
chicken heart and chicken thigh skewers
served on a sizzling plate

BANQUET TWO

(8 courses) 78 pp

Tapioca Bruschetta gf v

Crispy tapioca, bruschetta mix, italian
glaze, manchego

Yuca Frita gf v

Fried cassava chips, truffle aioli

Jalapeño Poppers gf

Cream cheese stuffed roasted jalapeños
wrapped in prosciutto

Ceviche gf

Fresh Market Fish cured in lime juice,
red onion, coriander, ají

Brazilian Crab Sliders gf

Brazilian style cheese bread, soft shell crab,
rocket, truffle aioli

Calamar Picante gf

Chargrilled calamari, chipotle mayo, concrete
squid ink meringue, biquinho chillies

Confit Beets gf v

Confit beetroot, spanish onion, red vein sorrel,
crumbled feta cheese, italian glaze and crushed
brazil nuts

Churrasco gf

Chargrilled medium rare rump cap, chorizo,
chicken heart and chicken thigh skewers served
on a sizzling plate

PILGRIM DELUXE DRINKS PACKAGE

2 hours \$55pp // 3 hours \$79pp

Beer

Tripa Seca Lager (On Tap - Aus)
4 Pines Pacific Ale (Bottle - Aus)

Wines

Mortar & Pestle SSB (Aus)
Earthworks Tempranillo (Aus)
Angas Brut Sparkling Cuvée (Aus)

Non-Alcoholic

Soft drink & Juices

PILGRIM ROYAL DRINKS PACKAGE

2 hours \$69pp // 3 hours \$99pp

Beer

Tripa Seca Lager (On tap - Aus)
4 Pines Pale Ale (On Tap - Aus)
4 Pines Pacific Ale (Bottle - Aus)
Corona (Bottle - Mexico)

Wines

Alma Mora Pinot Grigio (Arg)
Alma Mora Malbec (Arg)
Natura Cab Merlot Rose (Chi)
Angas Brut Sparkling Cuvée (Aus)

Spirits

Pampero Dark Rum (Venezuela)
Jack Daniels Whiskey (USA)
Ketel One Vodka (Netherlands)
Johnnie Walker Black (Scotland)
Tanqueray Gin (London)

Non-Alcoholic

Soft drink & Juices



Contact us!

☎ **+61 (07) 3075 9041**

✉ info@pilgrimbrisbane.com.au

🌐 pilgrimbrisbane.com.au

📷 [/pilgrim.brisbane](https://www.instagram.com/pilgrim.brisbane)

📍 Shop 3/61 Petrie Terrace, Brisbane City QLD 4000