

PIG 'N' WHISTLE
SOUTH BANK



PIG 'N' WHISTLE

SOUTH BANK

ABOUT US

Pig 'N' Whistle South Bank offers a warm and lively British pub experience with a welcoming atmosphere.

Combining traditional charm with modern hospitality, the venue features a bustling public bar, relaxed restaurant dining and a range of dedicated function spaces suited to both corporate and social events.

Whether you're planning a cocktail celebration, seated dinner, networking event or casual gathering, our versatile spaces can be tailored to suit any occasion.



FUNCTION SPACES

BALMORAL ROOM

Boasting floor to ceiling windows and an intimate, cozy atmosphere the Balmoral Room is ideal for any events requiring a completely private space.

CAPACITY

60 seated
80 standing

FEATURES

Two mounted TV screens
AV capabilities
Bar shared with Westminster Room
Balcony access
Shared amenities
Option to have own musician or DJ



WESTMINSTER ROOM

Located next to Balmoral Room and boasting direct bar and balcony access, Westminster Room is ideal for larger cocktail style events.

CAPACITY

100 standing

FEATURES

Direct bar access
Balcony access
Shared amenities



FUNCTION SPACES CONTINUED

FULL MEZZANINE (WESTMINSTER & BALMORAL ROOMS COMBINED)

For large groups the Westminster and Balmoral Rooms can be hired together, creating a vast overall space that accommodates elaborate sit-down and stand-up events. When hiring the Full Mezzanine, guests have exclusive access to the attached balcony and bar.

CAPACITY

220 standing
110 seated

FEATURES

- Private bar
- Private balcony
- Two mounted TV screens (in Balmoral Room)
- Microphone available
- Option to have own musician or DJ
- Elevator access



THE PASSAGE

Nestled within the main bar, The Passage is ideal for more casual affairs, whether a seated or stand up event.

CAPACITY

100 standing
60 seated

FEATURES

- Easy access to main bar
- Mounted TV for presentations

FOOD OPTIONS

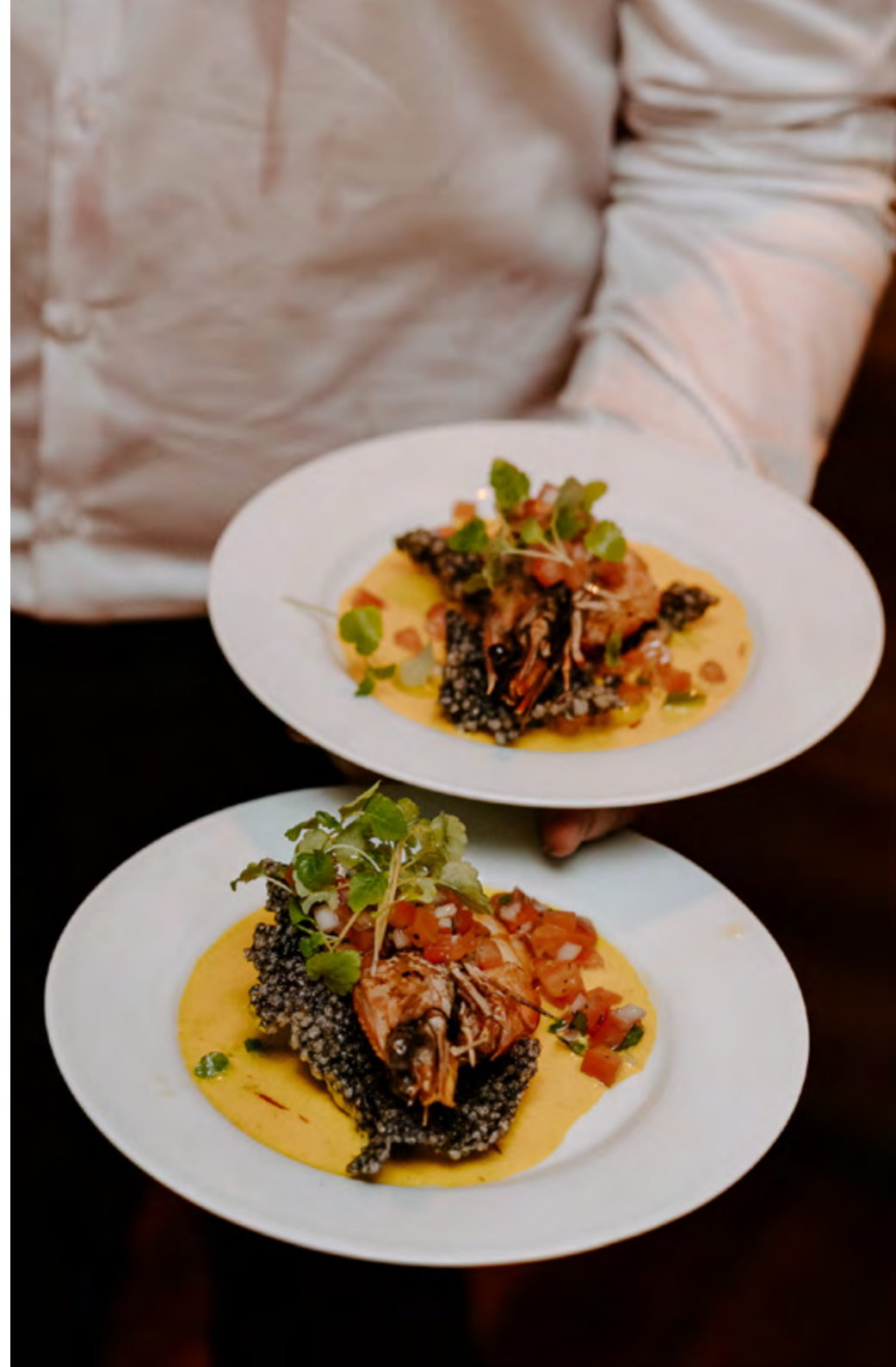


FOOD PHILOSOPHY

The philosophy behind Pig 'N' Whistle's outstanding food offering is a simple one. Every ingredient served is 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.

Whether you're looking to cater for a casual gathering, large cocktail party or intimate seated dinner, the Pig 'N' Whistle South Bank team are committed to delivering outstanding events, no matter the occasion.



CANTERBURY SET MENU

TWO COURSE \$79PP | THREE COURSE \$94PP

ADD TO YOUR SPREAD \$6PP

HUMMUS (VG) macadamia dukkah, olive oil, turkish bread

ENTRÉE

Select two - Served Alternately

BAKED CAMEMBERT ale, caramelised onion & grape chutney, assorted breads

MORETON BAY TIGER PRAWNS (GF)(A) garlic, herbs, lemon

MUSHROOM ARANCINI (V) porcini puree, parmesan, basil

SRI LANKAN CRUMBED & SPICED BEEF ROLLS mango chutney, lime

WOOD FIRED LAMB KOFTA (GF) tomato, labneh, sumac, basil oil

MAIN

Select two - Served Alternately

BEEF & GUINNESS PIE colcannon mashed potatoes, red wine jus

BARRAMUNDI (A) pan fried with peperonata, zucchini, basil pesto

HUNTERS CHICKEN (GF, DF) wrapped in streaky bacon, peas, caramelised onion, cos lettuce

GNOCCHI (V) local mushrooms, truffle, stracciatella, sage butter

EYE FILLET (GF) 200g 100 day grain fed angus, MB1+
roasted pumpkin, aleppo pepper, pepitas, honey, coriander, labneh, red wine jus

ADD TO YOUR SPREAD \$12PP

Selection of assorted sides for the table

DESSERT

Select two - Served Alternately

CHOCOLATE FUDGE PUDDING dark chocolate sauce, cocoa soil, vanilla ice cream

STICKY DATE PUDDING butterscotch sauce, cinnamon crumble, ice cream

SELECTION OF SORBETS (GF, DF) freeze dried fruits

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free | (VG) Vegan | (GFO) Gluten Free Option

Seafood Origin | (A) Australian | (I) International | (M) Mixed

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.



CANAPE MENU

Canapes are served roaming throughout your event. A minimum order of 20 applies to each canape selection.
We recommend selecting items that will best cater to any dietary requirements in your group

COLD ITEMS

- TOMATO TART (V, GF)** caramelised onion & goat's cheese
- CHERMOULA SPICED CHICKEN TART (GF)** peppered fig
- MOOLOOLABA KING PRAWNS (DF, GF)(A)** cocktail sauce, lemon
- SEARED BEEF (DF)** tomato relish, celeriac, rosemary croute
- SALMON BRANDADE (GF)(A)** brioche croute, caviar
- FRESHLY SHUCKED OYSTERS (GF) (A)** champagne dressing

HOT ITEMS

- FALAFEL (VG, DF)** tahini sauce, dukkah, lemon
- FRIED CAULIFLOWER (VG)** ras el hanout, tahini, lemon
- PANKO CRUSTED TIGER PRAWNS (DF)(I)** chilli & lime dressing
- LAMB KOFTA** organic mint yoghurt, iskender sauce
- MUSHROOM ARANCINI (V)** porcini puree, parmesan, basil
- CRISPY CHICKEN WINGS** hot sauce, ranch dressing, green shallots
- PUMPKIN ARANCINI (GF, VG)** pumpkin puree, crisp basil
- SEARED HALOUMI SKEWERS (GF)** sunshine coast honey
- BRAISED BEEF PIE** tomato relish
- VEGETABLE SPRING ROLL (VG, GFO)** sweet chilli sauce
- HONEY SOY CHICKEN SKEWER (GF)** sesame
- BARRAMUNDI SPRING ROLL (GF)(I)** lemongrass sweet chilli sauce
- FLAME GRILLED BEEF SKEWER (GF)** sesame ginger dressing, coriander
- BEEF & PORK SAUSAGE ROLLS** tomato chutney
- DUCK & VEGETABLE SPRING ROLL (GF)** hoisin sauce

SUBSTANTIAL & BOWL CANAPES

- \$5 **LAMB SAMOSA** labneh, mint zhug
- \$5 **SRI LANKAN CRUMBED & SPICED BEEF ROLLS** mango chutney, lime
- \$6 **OLYMPUS HALOUMI SLIDER (GFO)** rocket, tomato, cashew pesto
- \$6 **CHEESEBURGER SLIDER** beef pattie, pickle, ketchup
- \$7 **FISH & CHIP BOAT (I)** chips, tartare sauce, lemon
- \$7 **GNOCCHI (V)** local mushrooms, truffle, stracciatella, sage butter

SWEETS

- \$4 **CHOC FUDGE CARAMEL BROWNIE**
- \$4 **NEW YORK CHEESECAKE BITE**
- \$5 **MACARONS** mixed flavours
- \$5 **WHITE CHOC & ALMOND BLONDIE BITE**

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free
(VG) Vegan | (GFO) Gluten Free Option Available

Seafood Origin | (A) Australian | (I) International | (M) Mixed

Whilst our team do their best to cater for dietary needs all of our food may contain traces of allergens incl nuts, gluten and seafood. Our kitchens use all listed allergens therefore we cannot guarantee accidental cross contamination won't occur.

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.



FOOD STATIONS & PLATTERS

Food stations will be set up in your allocated function space and will be ready on arrival. Food stations are designed to add onto packages, and are ideal for larger events. Minimum guest numbers apply.

MEZZE STATION **\$15PP**

Cured meats, local cheese, olives, dried & fresh fruits, house made breads, pickles, dips

SUSHI PLATTER (M) **\$220 (80 PC) | \$440 (160 PC)**

80 pc - select up to two flavours | 160 pc - select up to four flavours

Chicken & Avocado (GF) | Smoked Salmon & Avocado (GF) | Tuna & Avocado (GF)

Beef Teriyaki | California Roll | Vegetarian Carrot (VG, GF) | Avocado (VG, GF)

CHILLED LOCAL PRAWNS (A) **\$480**

5kg of chilled fresh whole market prawns on ice with lemon and cocktail sauce

FRESHLY SHUCKED OYSTERS (A) **\$480**

7 dozen freshly shucked oysters on ice with lemon and mignonette dressing

SEAFOOD STATION (M) **\$28PP**

Freshly shucked oysters, Mooloolaba king prawns, mixed sushi, Arak marinated salmon tart, stuffed black mussels with rice, yellowfin tuna

DESSERT STATION **\$20PP**

Mixed macarons, choc fudge caramel brownie, New York Cheesecake bites, white choc & almond blondie bite, fresh seasonal fruit

(V) Vegetarian | (GF) Gluten Free | (DF) Dairy Free | (VG) Vegan | (GFO) Gluten Free Option

Seafood Origin (A) Australian | (I) International | (M) Mixed

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.





CELEBRATION CAKES

CAKE MENU

7 DAYS NOTICE IS REQUIRED. EACH CAKE SERVES 18 - 20 PEOPLE .

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.

CHOCOLATE MUD CAKE	\$120
dark, rich mud cake with chocolate ganache	
FLOURLESS CHOCOLATE MOUSSE CAKE (GF)	\$120
dark chocolate & almond cake topped with bitter sweet dark chocolate mousse & dark chocolate ganache	
NEW YORK BAKED CHEESECAKE (GFO)	\$120
creamy, smooth tangy New York baked cheesecake on a crunchy biscuit base	
GARNISHES	\$30
Adding decoration to the celebration cake, up to 30 characters	

CAKE AGE

External 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

Applies in our function spaces

\$4pp - our team will cut and plate the cake and serve to your group

\$11pp - our team will cut and plate the cake and serve with coulis & vanilla bean ice cream

GROUP BOOKINGS

Applies to bar bookings only

\$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.

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. A 10% SURCHARGE APPLIES ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS.

BEVERAGE OPTIONS



BEVERAGE OPTIONS

Pig 'N' Whistle South Bank offers a number of beverage options to suit your taste and budget. Speak with our team about custom packages or upgrades.

BEVERAGE PACKAGES

TWO HOURS \$60PP | THREE HOURS \$75PP | FOUR HOURS \$90PP

INCLUSIVE OF:

TAP BEER & CIDER
0% BEER (BOTTLES)
PREMIUM WINE ON TAP
PROSECCO
SOFT DRINKS & JUICES

ADDITIONAL EXTRAS

SPIRIT UPGRADE \$25PP
must be added for all guests

COCKTAIL ON ARRIVAL \$22PP
See function manager for current availabilities

KETEL ONE VODKA
BUNDABERG RUM
JOHNNIE WALKER BLACK LABEL SCOTCH
TANQUERAY GIN
WILD TURKEY BOURBON

BAR TAB

An on consumption bar tab is available in lieu of a beverage package to make up any outstanding minimum spend. Bar tabs are completely within your control, and you can set the spend limit as well as limit what is available for your guests to order. Spend limit on bar tab can be increased on the night of your event if required.

YOU SET THE SPEND LIMIT.

YOU CHOOSE WHAT IS AVAILABLE FOR YOUR GUESTS TO ORDER.

YOU CAN INCREASE THE BAR TAB ON THE NIGHT OF YOUR EVENT IF REQUIRED.



FAQ

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. We cannot under any circumstance 100% guarantee that traces of nuts, shellfish or other allergens won't be present in meals.

CAN I PLAY MY OWN MUSIC?

Functions booked into Balmoral Room or Full Mezzanine may be able to have their own music – please confirm with your function manager prior to the date of your event. Noise restrictions will apply, and noise bleed may carry over from the main bar.

CAN I PARK AT THE VENUE?

The Pig 'N' Whistle South Bank has no on-site parking. We recommend parking at the BCEC carpark (access via Grey Street). The BCEC carpark is a paid carpark and Pig 'N' Whistle South Bank does not validate parking

South Brisbane train station is located just next door to Pig 'N' Whistle South Bank and the Cultural Centre bus station and City Cat terminals are located within a 5 minute walk.

CAN I BRING MY OWN FOOD OR BEVERAGES?

No. Pig 'N' Whistle South Bank 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.

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. Pig 'N' Whistle South Bank 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.

When possible you will have access to your function space 30 minutes prior to your function start time for decorating. Please liaise directly with your function manager if more time is required.

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

To confirm your function booking please read through the following terms and conditions. Payment of the deposit will assume Terms & Conditions have been agreed to by all parties.

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 along with a deposit (amount which is to be confirmed by functions manager) which contributes to the minimum spend or venue hire fee. 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:

- 60 days or more – deposit will be refunded if space is re-booked.
- 15 days – 59 days – 50% of deposit will be refunded if space is re-booked. Remaining 50% will be retained by the venue as a cancellation fee.
- 14 days – 7 days – deposit will not be refunded.
- Less than 7 days – full food and beverage cost will incur/no monies will be refunded.

ROOM ALLOCATION

We reserve the right to allocate the most suitable room for your event based on factors such as guest numbers, event type and other logistical considerations. In the event that guest numbers fall below the expected amount we reserve the right to reassign a more appropriate room based on revised guest count. In the event of unforeseen circumstances or force majeure the venue reserves the right to reassign rooms.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests and menu selection 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, no less than seven business (7) days prior to your function. Your Function Manager will then create your tax invoice.

FINAL PAYMENT

Once your final numbers have been received, a tax invoice will be issued with your expected outstanding payment (based on confirmed numbers or actual attendance, whichever is greatest). This amount is to be received by the venue no less than five (5) business days prior to your event. Any additional charged incurred between this time and throughout the duration of the event will be charged on the conclusion of the event. In the event that guests can not attend on the night no refund will be issued from the confirmed numbers. In the event that guest numbers change significantly we reserve the right to amend quoted prices or terms and conditions prior to the commencement of the event.

PRICE VARIATIONS AND SURCHARGES

Although every effort is made by Pig 'N' Whistle South Bank management to maintain menu prices as printed, price variations may occur at the discretion of management. Surcharges apply to all card transactions (0.91%). A 10% surcharge applies on Sundays and 15% on public holidays.

MINIMUM SPENDS

A minimum spend may apply to events unless negotiated otherwise. In the instance an agreed minimum spend is not reached, the remaining amount will go towards venue hire and will not be refunded. Please ask if minimum spend applies.

FOOD AND BEVERAGE POLICY AND LICENSING

Due to the nature of the venue's licence and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

ENTRY REQUIREMENTS

Guests attending your function are welcome to enter the premises primarily for that purpose. Should your guests wish to utilize the venues other facilities, they must meet the required dress code.

RESPONSIBLE SERVICE OF ALCOHOL AND MINORS

Responsible Service of Alcohol applies to all functions. All guests under the age of 18 must have a guardian remain in the function at all times during their stay. All minors must vacate the premises by 10pm.

PROPERTY AND DAMAGES

The Pig 'N' Whistle South Bank will take all due care with client/guests and third party property, however we do not take responsibility for any items that have been left behind, lost, stolen 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 Manager before attaching fixtures to Pig 'N' Whistle South Bank property. Pig 'N' Whistle South Bank management 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 Manager. Your Function Manager 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. In order to confirm your booking, we ask that you please review the terms and conditions carefully and complete and return this booking form to our attention. Please note bookings are not confirmed until this form, along with the requested deposit amount have been received.

PIG 'N' WHISTLE

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/southbank/

CHECK OUT OUR SOCIALS:



Pig 'N' Whistle South Bank



@pignwhistlesouthbank

PIGNWHISTLE.COM.AU | FUNCTIONSQLD@MANTLEGROUP.COM | PH: 3077 7254 | 3/133 GREY ST, SOUTH BRISBANE QLD 4101