



Function Pack

The beloved Bribie Island Hotel has been proudly serving locals and tourists alike for over 50 years. With a fresh new look, this iconic island venue is the perfect location to soak in the sunshine and create new warm memories with family and friends.







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FUNCTION SPACE

The Banksia Room

Perfect for events ranging from 10-70 guests, The Banksia Room is a versatile space, catering to corporate meetings, cocktail style events and private dining. The Banksia is a self-contained space, featuring a projector & screen, private bar, exclusive facilities and is fully air conditioned, with external access.

Space Type						
Indoor, Private	50	70	✓	✓	-	-

Beer Garden







Sections or Exclusive Hire

Beer Gardens were made for weekends in the sunshine! Perfect for your next celebration, you'll have plenty of room for your friends & family in our new & improved Beer Garden. Keep the little ones entertained with our new epic kid's playground, complete with new picnic tables, and pizza oven! Join us for your next event for some fun in the sun, or sunset session!

Space Type						
Outdoor, Semi Private	-	-	-	-	-	-







Bistro

Gather your family, friends or colleagues for a seated lunch or dinner in our spacious renovated bistro. Perfect for your next milestone event, birthday celebration or corporate event, this generous space accommodates up to 1000 guests.

Space Type						
Indoor, Semi-Private	300	800	✓	✓	✓	✓

Sports Bar

Rally the crew for good times, cold drinks, great food and all the usual buzz you'd expect from a stand up QLD front bar.

Space Type						
Indoor, Semi-Private	70	200	✓	✓	-	✓

CANAPÉ PACKAGES

Minimum of 20 guests

Option 1: 4 Canapés \$18pp | Option 2: 6 Canapés \$26pp | Option 3: 8 Canapés \$32pp

Canapés

CHEDDAR CHEESE AND ONION ARANCINI, aioli (V)

MUSHROOM & PORCINI ARANCINI, aioli (V)

QLD PRAWN COCKTAIL IN LETTUCE CUP, smoked paprika mayonnaise (DF) (GF)

PUMPKIN & GOATS CHEESE TART, toasted pumpkin seeds (V)

HALF SHELL SCALLOP, GARLIC BUTTER, salsa verde (GF)

OYSTER, SPIKED BLOODY MARY, celery (GF) (DF)

OYSTER NATURAL, lemon, red wine & cracked pepper (GF) (DF)

STICKY PORK BELLY, lettuce cup, roasted peanut (GF) (DF)

PRAWN TWISTER, wasabi mayonnaise

DUCK SPRING ROLL, hoisin, cucumber (DF)

CHEESEBURGER SPRING ROLL, burger sauce

POPCORN CHICKEN, hot sauce, blue cheese mayo

TRUFFLE MAC & CHEESE CROQUETTE, aioli (V)

Substantial Items \$7

MINI BEEF BURGER, cheese, pickles, burger sauce

MINI MUSHROOM BURGER, tomato relish, onion ring (V)

XXXX BATTERED FISH, salt & vinegar chips, tartare

MINI RARE ROAST BEEF PIZZA, caramelised onion

CHICKEN SKEWERS, toasted pita, tahini (GF)

PORK AND FENNEL SAUSAGE ROLL, HP mayonnaise

V = vegetarian, VG = vegan, GF = gluten free, DF =dairy free

Menu is subject to seasonal change. Please advise any dietary requirements.



PLATTERS

30 pieces per platter - Feeds 8-10

ANTIPASTO PLATTER \$90

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, toasted sourdough, dips

SEAFOOD PLATTER \$95

Fresh local prawns, salt & pepper calamari, battered fish, half shell scallops, potato cakes, sauces

AUSSIE PLATTER \$90

Sausage rolls, mini pies, quiche, spring rolls, selection of sauces

YUM CHA PLATTER \$70

Dim sims, spring rolls, pork wontons, chicken karaage, prawn crackers, selection of sauces

VEGETARIAN PLATTER \$80

Quiche, fried arancini, halloumi, garlic bread, selection of sauces

PIZZA PLATTER \$90

Margherita, meat lovers, garlic bread, chips, sauces



SET MENU

2 course \$55 | 3 course \$65

All courses are designed as alternate drop. Dietary options catered for in each course. Pick two from each course

Entrée

Salt & pepper squid, garlic mayonnaise, lemon (GF) (DF)

Fried halloumi, strawberry, balsamic, cracked pepper (DF) (V)

Braised pork, apple & radish salsa, crackling (GF) (DF)

Small grazing platter of cured meats, cheese, house dips & sourdough

Woodfired carrots, tahini, tarragon, chickpea, toasted seeds, chimichurri (VN) (GF)

Mains

Chicken Kiev, garlic & herb butter, mash, lemon, garden salad

250GM rump - thousand guineas 150 day grain fed beef, roasted potato, broccolini, jus (DF)

Grilled QLD barramundi, zucchini, green beans, cherry tomato, bearnaise, lemon (GF)

Pork scotch, chorizo butter beans, broccolini, red wine jus (GF)

Ricotta gnocchi, roasted mushroom, pickled cauliflower, truffle, pecorino (V, GF)

Tasmanian salmon, fennel, caramelized shallot, green beans, saffron cream (GF)

Dessert

Whipped baked cheesecake, strawberry, salted short bread

Chocolate brownie, honeycomb, cherry, fudge sauce

Sticky date, salted caramel, vanilla ice-cream, pretzel

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BEVERAGE PACKAGES

Minimum of 20 guests for a beverage package

Standard Beverage Package

2hrs - \$35 | 3hrs - \$45 | 4hrs - \$55

Sparkling

Edge of the World

White

Edge of the World Sauvignon Blanc

Rose

Edge of the World

Red

Edge of the World Shiraz Cabernet

Beer on Tap

XXXX Bitter, 150 Lashes Super Crisp , Hahn Premium Light

Cider

Somersby Apple/Pear

Selection of soft drinks and juice

Premium Beverage Package

2hrs - \$45 | 3hrs - \$55 | 4hrs - \$65

Sparkling

Edge of the World

White

Edge of the World, Chain of Fire Pinot Grigio, Road to Enlightenment Riesling

Rose

Edge of the World

Red

Edge of the World, Beach Hut Cab Merlot, T'Gallant Juliet Pinot Noir

Tap Beer

XXXX Bitter, One Fifty Lashes, Great Northern, Hahn Premium Light

Cider

Somersby Apple/Pear

Selection of soft drinks and juice

Deluxe Beverage Package

2hrs - \$55 | 3hrs - \$65 | 4hrs - \$75

Sparkling/Prosecco

Madame Coco, Aurelia Prosecco

White

821 South Sav Blanc, Circa 1958 Chardonnay, Chain of Fire Pinot Grigio,
Road to Enlightenment Riesling

Rose

Marquis de Pennautier Rose

Red

Beach Hut Cab Merlot, Argento Classic Malbec, Tempus Two Cas Sauv,
T'Gallant Juliet Pinot Noir

Tap Beer

One Fifty Lashes, XXXX Bitter, Great Northern,

Cider

Sommersby Apple/Pear

Light Beer

Hahn Premium Light

Selection of soft drinks and juice

Bar Tab on Consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks. Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

Spirit Upgrade

Add spirits to your beverage package for an additional \$10pp per hour.

Cocktails

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per person. Minimum order of 20.



**Bribie
Island**

— HOTEL —