



Bribie Island

— HOTEL —



2026

Function Pack



Welcome to the beloved Bribie Island Hotel.



We have been proudly serving locals and tourists alike for over fifty years. Our iconic island venue is the perfect place to soak in the sunshine and create new memories with family and friends. If you have a special occasion coming up let us take care of you and make your celebration one to remember.



**EVERYTHING YOU
NEED IN ONE PLACE
FOR YOUR EVENT.**

*We turn celebrations into
memories.*



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 Room is a self-contained room, featuring a projector & screen, private bar, exclusive facilities and is fully air conditioned, with external access.

SPACE TYPE						
INDOOR, PRIVATE	50	70	Y	Y	Y	Y

BEER GARDEN



Beer gardens are made for weekends and sunshine! Perfect for your next celebration. You'll have plenty of room for your family and friends in our beer garden. Keep the little ones entertained with our epic kids playground and gelato bar, complete with picnic tables and pizza oven! Join us for your next event for some fun in the sun or sunset session.

FULL BEER GARDEN						
OUTDOOR, SEMI - PRIVATE	320	480	Y	N	Y	Y

THE DECK (WATERFRONT VIEW)						
NON-PRIVATE	30	40	N	N	Y	Y

THE DECK (PIZZA OVEN AREA)						
NON-PRIVATE	40	70	N	Y	N	N





BISTRO

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

FULL BISTRO						
INDOOR, SEMI-PRIVATE	300	800	Y	Y	Y	Y

BISTRO



BISTRO LEFT (WATER VIEW)						
INDOOR, NON-PRIVATE	40	N/A	N	N	N	N



BISTRO

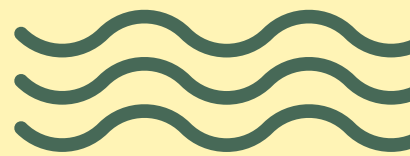


BISTRO RIGHT (WATER VIEW)						
INDOOR, NON-PRIVATE	32	N/A	N	N	N	N





BISTRO



BISTRO HALF (WATER VIEW)						
INDOOR, SEMI-PRIVATE	200	350	Y	Y	Y	Y

PLATTERS



Grazing Platters

25-30 PIECES PER PLATTER | FEEDS 8-10

Bread & Dips Platter | \$73 (25 Pieces)

3 house-made dips, pickles, crudites, rustic bread (v) (ldo)

Fruit Platter | \$100

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt (v) (ldo)

Cheese Platter | \$115

Selection of three artisanal cheeses including soft, blue and hard, accompanied by lavish breads, peppered fig paste, quince, and assorted fresh and dried fruits (v)

Antipasto Platter | \$115

Jamon, smoked ham, salami, Australian cheese, fried fruit, crackers, basil, pesto, toasted sourdough

Seafood Platter | \$135 (30 Pieces)

Fresh local prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, potato cakes (M)

Pizza Platter | \$100 (30 Pieces)

Margherita, meat lovers, garlic bread, chips, sauce

Kids Platter | \$110

Ham and pineapple pizza, sausage rolls, fish pieces, chicken nuggets, chips, tomato & BBQ sauce

PLATTERS



Standard Platters

Traditional Sandwich Platter | \$115 (25 Pieces)

Chef's selection of traditional white loaf sandwiches (including a vegetarian option) (vo)

Kids Platter | \$82 (25 Pieces)

Tropical pizza, chicken nuggets, battered fish, seasoned chips, tomato and BBQ sauce

Aussie Platter | \$125 (60 Pieces)

Sausage rolls (15), mini pies (15), arancini (10), beef bites (20), selection of sauces

Chicken Wing Platter | \$99 (25 Pieces)

Southern fried chicken wings, smoky bbq & hot sauce

Deluxe Sandwich Platter | \$100 (25 Pieces)

Chef's selection of gourmet assorted sandwiches (including a vegetarian option) (vo)

Vegetarian Platter | \$115 (25 Pieces)

Assorted quiche, fried arancini, halloumi sticks, garlic bread, selection of sauces (v)

Yum Cha Platter | \$115 (25 Pieces)

Pork shumai, vegetable spring rolls, coconut prawns, chicken dim sums, prawn crackers, selection of sauces (l)

Mixed Slider Platter | \$170 (20 Pieces)

Please choose from 1 flavour or 10 sliders per flavour.

1. Cheeseburger sliders - burger sauce, pickles
2. Southern fried chicken, slaw, ranch, cheese, aioli

Low Gluten & Vegan Platter | \$130 (20 Pieces)

Roast vegetable frittata, spinach & feta quiche, pumpkin roll, fruit chutney (lg) (vg)

Mixed Skewers Platter | \$125 (20 Pieces)

Spiced chicken skewers, lamb kofta skewers, halloumi & vegetable skewers (lgo) (lg)

Dessert Platter | \$115 (20 Pieces)

Chocolate pudding, carrot cake, frosted banana cake, berries, chantilly cream

SET MENU

2 COURSES \$63 | 3 COURSES \$74

ALL COURSES ARE DESIGNED AS A SHARED ALTERNATE DROP.

DIETARY OPTIONS ARE CATERED FOR IN EACH COURSE.

MINIMUM OF 20 GUESTS. PICK TWO FROM EACH COURSE.

Entree

Heritage tomato bruschetta, toasted sourdough, feta, basil, aged balsamic (v)

Salt and pepper calamari, aioli, garden salad, lemon (ld)

Mushroom and cheese arancini, fried enokis, blue cheese dressing (v)

Loaded fries, tomato salsa, cheese, avocado, sour cream, chives (lg)

Mains

Smoked salmon pappardelle pasta, cherry tomato, capers, spinach, chilli, garlic lemon cream sauce

Classic chicken schnitzel, garden salad, gravy, lemon, and fries

250g rump steak, garden salad, fries, red wine jus (lgo)

Mixed forest mushroom risotto, garden peas, crisp parmesan, fried enoki, mushrooms, truffle oil (v)

Pan-roasted barramundi fillet, roasted red pepper coulis, rocket, quinoa, pecans, cranberry (lg) (ld)

Dessert

Chocolate brownie, salted caramel gelato, honeycomb (lg)

Lemon curd tart, Italian meringue, mint

Coconut panna cotta, mixed berry compote, pistachio praline (lg) (ld) (vg) (v)



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

BUFFET MENU

MINIMUM 30 GUESTS

CARVEY BUFFET - MAINS & SIDES | \$50 PP

CARVEY BUFFET - MAINS, SIDES & DESSERT | \$60 PP

Mains

Roasted pork leg & 12 hour slow cooked beef brisket (vo) (lg)
Served with: Queensland blue pumpkin, oven-roasted potatoes,
garden peas & honey roasted carrots, pan gravy, green leaf
salad, bread rolls and cultured butter (lgo)

Add Ons

Roast Lamb | \$7 pp (lg) (ld)

Roast Beef | \$7 pp (lg) (ld)

Desserts | \$10 pp

Barbecue Buffet

Chargrilled steak, pork sausage, chicken skewers, vegetable skewers,
grilled onions Served with: Chef's selection of salads, artisan bread rolls
and cultured butter

Minimum 30 guests | \$45pp

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Seafood Origin: A – Australian | I – Imported | M – Mixed

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but as our menu is prepared freshly in kitchen, there may be trace allergens.

BEVERAGE PACKAGES



Standard Beverage

2 hrs - \$48 | 3 hrs - \$61 | 4 hrs - \$75

Sparkling

Mr Mason Sparkling Cuvee Brut NV
White Dotti Lane Sauvignon Blanc

Rose

Heart's Will Play Rose

Red

Henry & Hunter Shiraz Cabernet

Beer on Tap

XXXX Gold, Great Northern Crisp Lager
James Squire 150 Lashes
Byron Bay Premium Lager

Cider

Somersby Apple / Pear

Selection of soft drinks and juice

Premium Beverage

2 hrs - \$59 | 3 hrs - \$73 | 4 hrs - \$87

Sparkling

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato

White

Dotti Lane Sauvignon Blanc
Lost Woods Chardonnay

Rose

Heart's Will Play Rose
Sud Rose

Red

Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

Beer on Tap

XXXX Gold
Great Northern Crisp Lager
Stone & Wood Pacific Ale
Byron Bay Premium Lager

Cider

Somersby Apple / Pear

Selection of soft drinks and juice

Deluxe Beverage

2 hrs - \$71 | 3 hrs - \$84 | 4 hrs - \$98

Sparkling

Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV
Yves Sparkling Cuvee NV
Vivo Moscato

White

Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay

Rose

Hearts Will Play Rose
Sud Rose

Red

Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Beer on Tap

XXXX Gold
Great Northern Crisp Lager
Stone & Wood Pacific Ale
Heineken

Cider

Somersby Apple / Pear

Light Beer

Hahn Premium Light



BEVERAGE – ADD ONS



Bar Tab on consumption

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 allows 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.

Spirits upgrade

Add spirits to your beverage package for an additional \$27 pp.

Cocktail on arrival

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

Accommodation

Looking for a place to stay for your celebration or function?

We have a range of fresh and comfortable rooms suitable for all.

Situated within the hotel, our rooms are the perfect place to rest your head after your function.



Room Types

Queen + Single & Ensuite

Includes: Queen bed, single bed, ensuite, air conditioning, tea & coffee making station, bar fridge, flat screen TV. **Max capacity 3**



Room Types

Queen + Two Singles & Ensuite

Includes: Queen bed, two single beds, ensuite, air conditioning, tea & coffee making station, bar fridge, flat screen TV. **Max capacity 4**



Room Types

Two Bedroom Suite

Includes: Queen bed, three single beds, ensuite, air conditioning, tea & coffee making station, bar fridge, flat screen TV. **Max capacity 5**



CONTACT



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