

THE PLOUGH INN



With beautiful views over the Brisbane city skyline and the amazing Southbank lagoon our recently refurbished iconic Queensland venue has the perfect space for your upcoming function or event.

Brisbane's best party venue awaits with a range of spaces to celebrate any occasion.

From cocktail parties to weddings, corporate events to birthday parties and any occasion in between.

Get your group together - we can host events of any size!

29 STANLEY ST PLAZA, SOUTH BRISBANE
WWW.PLOUGHINN.COM.AU
EVENTS@PLOUGHINN.COM.AU

**GET YOUR GROUP TOGETHER - WE CAN
HOST EVENTS OF ANY SIZE!**

 @ploughinnsouthbank

 @ploughinnsb

WE ARE
QLD

FUNCTION AREA

THE DECK

Capacity: Canape Style 30-140 / Seated 30-100

With spectacular views over the city skyline and the amazing Southbank lagoon, this space is a show stopper for any occasion and Brisbane's exciting new function space.



THE ARBOUR BAR

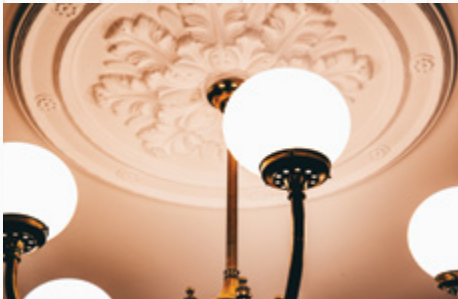
Capacity: Canape Style 30-100 / Seated 30-60

On the second floor, you'll find the Arbour bar & balcony, privy to the beautiful Brisbane views complete with its own exclusive bar - perfect for a private function.

THE BANKSIA ROOM

Capacity: Canape Style 30-100 / Seated 30-50

On the ground level you will find our sprawling Banksia room paying homage in design to the historical building that is The Plough Inn. Steeped in history this grand room is fitting for an array of cocktail style events, from beautiful baby showers to corporate showcases.



THE BOUGAINVILLEA ROOM

Capacity: Canape Style 40 / Seated 20

Planning an intimate dinner party with friends or a corporate meeting room, The Bougainvillea room with balcony access can be transformed to your needs for a cocktail style or seated function.

CANAPE PACKAGES

Min 30 pax

PACKAGE 1

4 canapes + chef's selection of pizza - \$29 pp

PACKAGE 2

5 canapes + 1 substantial or chef's selection pizza - \$37 pp

PACKAGE 3

7 canapes + 2 substantials or chef's selection pizza - \$45.00 pp

Add an additional substantial on for \$10pp

Select From the Following Canapes:

GREEK DIPS & FLATBREAD

Hummus, tzatziki, taramasalata, flatbread

BURRITO SPRING ROLLS (V)

Mexican spiced rice, chipotle beans, sour cream, Plough Inn hot sauce

EGGPLANT CHIPS (V)

Miso mayo, Gochujang relish

3 CHEESE CROQUETTES (V)

Feta, cheddar, goats cheese, herbs, roasted red pepper

LAMB SKEWERS (GF)

Harissa spiced lamb, hummus, pickled cucumber

ARANCINI (V)

Rice balls with spinach, feta and lemon aioli

CHICKEN SKEWERS

Tandoor chicken with minted yoghurt

PRAWN TWISTERS

Prawns, spring roll pastry, sweet chilli sauce

RICE PAPER ROLLS (V) (VE) (GF)

Asian noodle salad wrapped in rice paper with ginger and caramel

SALMON BLINI

Smoked salmon with cream cheese and dill

BEEF CROSTINI

Seared beef with caramelised onion and garlic aioli

Select From the Following Substantials:

CLASSIC CALAMARI

Salt & pepper calamari, chips, lemon, tartar sauce

CHEESEBURGER SLIDER

Angus beef, tomato, lettuce, cheese, mustard, tomato ketchup

WILD MUSHROOM PENNE (V)

Mushrooms and pasta with cream, garlic, parmesan, and truffle oil

THAI BEEF SALAD

Seared beef & noodles with cabbage, herbs, peanuts & Noc Jim dressing

BEER BATTERED FLATHEAD

Crispy flathead with chips, lemon, tartar sauce

BUTTER CHICKEN

Aromatic butter chicken curry with rice and raita

Dessert Canapes \$8 pp

Chef's selection of miniature desserts

SEATED FUNCTION MENU'S

Min 30 pax

2 OR 3 COURSE ALTERNATE DROP MENU - \$49 pp / \$58 pp

Please select two from the following for alternate drop:

Entrée

SWEET POTATO & CORN FRITTERS (V)

Smashed avocado, sour cream, coriander & cucumber salad

THAI BEEF NOODLE SALAD (GF)

Tiger beef, rice noodles, cabbage, roasted peanuts, coriander, cucumber, carrot, ginger, lime dressing

ARANCINI (V)

Spinach & feta rice balls

PEKING DUCK SPRING ROLLS

Spicy Plum sauce and Asian slaw

SALT & PEPPER CALAMARI (GF)

House salad, fresh lemon, lime mayo

Desserts

STICKY DATE PUDDING

Salted caramel sauce & ice-cream

DOUBLE CHOCOLATE BROWNIE

Double cream, smashed strawberries

Mains

ANGUS GRAIN FED RUMP 300G

(grassland eye fillet \$4 extra pp)

Served medium with chips, house salad and mushroom sauce

CHICKEN PARMIGIANA

Crumbed chicken schnitzel, Napoli sauce, shaved ham & mozzarella with house salad and chips

SEARED ATLANTIC SALMON

Crispy skin salmon, pea puree, pancetta, parmesan and rocket, apple balsamic

AUTUMN VEGETABLE LASAGNE (V)

Zucchini, peppers, eggplant, pumpkin, ricotta, parmesan, basil

12-HOUR SLOW BRAISED BEEF BRISKET

Served with potato purée, smoked mushroom, broccolini and red wine jus

TROPICAL PAVLOVA

Seasonal tropical fruit, lime & passionfruit curd, cream

BAKED NEW YORK CHEESECAKE

Fresh berries, double cream

THE PLOUGH INN *BBQ*

"Let us serve up some of the best BBQ food you've ever had for your next event"

\$48 pp - YOU GET THE LOT!

Off the Grill and Smoker

Pork & beef sausages with caramelised onion

Chicken pieces with lemon, thyme, & garlic

12-hour smoked beef brisket with BBQ rubs

Salads and Sides

Pasta salad, cherry tomato, pesto, parmesan

Chat potato salad, crispy bacon, egg, mayo, shallots

Traditional Greek salad, oregano dressing & feta

BBQ corn on the cob

Dukkha roasted root vegetables

CORPORATE DAY PACKAGE

Min 10 pax

HALF DAY - \$25 pp

Includes

Tea and coffee on arrival

AV set up

Room set up

White board and markers

Bottles of water

Mints

Whole fruit

Tea and coffee at morning tea & juice

Morning tea choose two from the list below

MORNING

House made scones with jam & whipped cream

Selection of brownie and slice

Fresh fruit skewers with honeyed yoghurt

Ham & cheese croissant

House made cookies

Bacon & egg sliders

FULL DAY - \$40 pp

All of Half Day Package +

Tea coffee & soft drink at afternoon tea

Afternoon tea choose 2 from the list below

AFTERNOON

House made scones with jam & whipped cream

Selection of brownie & slice

Fresh fruit skewers with honeyed yoghurt

Bakers tray selection of mini pies, sausage rolls & quiches

Beef sliders, cheese, ketchup, tomato, lettuce

Add On Lunches

SELECTION OF GOURMET SANDWICHES & WRAPS \$17.5 pp

PLOUGHMAN'S LUNCH \$25 pp

Selection of Australian cheese, cold cut meats, breads, condiments, 3 chef selection salads

BBQ LUNCH \$35 pp

Fresh bread rolls

Smoked brisket, pork and beef sausages & marinated chicken

3 chef selection salad, jacked potato with all the trimmings



3 Hour BEVERAGE PACKAGE

Min 30 pax

BASIC - \$50 pp

White

**Morgan's Bay Sauvignon Blanc
Hartog's Plate Moscato**

Red

Morgan's Bay Shiraz

Rose

Upside Down Rose

Sparkling

Morgan's Bay Sparkling

Tap Beers & Cider

**Stone & Wood
Burleigh Bighead
Northern
Hills Cider**

Soft Drink & Juice

PREMIUM - \$60 pp

White

**Satellite Sauvignon Blanc
Secret Garden Pinot Grigio
Seppelt Chardonnay**

Red

**Wolf Blass Merlot
T'Gallant Cap Schanck Pinot**

Rose

Angas & Bremmer Rose

Sparkling

Seppelt Prosecco

Beers, Pots & Bottles

**Corona
Peroni
Asahi
Hills Cider
Stone & Wood
Burleigh Bighead
Northern**

Soft Drink & Juice



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