

THE PLOUGH INN



Function Guide 2023

THE PLOUGH INN | 29 STANLEY ST PLAZA, SOUTH BRISBANE | WWW.PLOUGHINN.COM.AU

EVENTS@PLOUGHINN.COM.AU | (07) 3844 7777

 @PLOUGHINNSOUTHBANK  @PLOUGHINNSB



— Banksia Lounge

Established in 1864 and placed on the world heritage list in 1992,
The Plough Inn is the heart of Brisbane and the icon of QLD hospitality.

With sweeping views over the Brisbane city skyline and the amazing South Bank lagoon,
the venue lends itself to all occasions and has the perfect space for you.

Speak with our functions & events team to start planning your perfect party today!



THE ARBOUR BAR

Cocktail 30 -150 / Seated 30 -70

On the second floor of the original heritage build you will find the Arbour Bar & Veranda, privy to the beautiful Brisbane views complete with its own private bar - perfect for a private function.



THE DECK

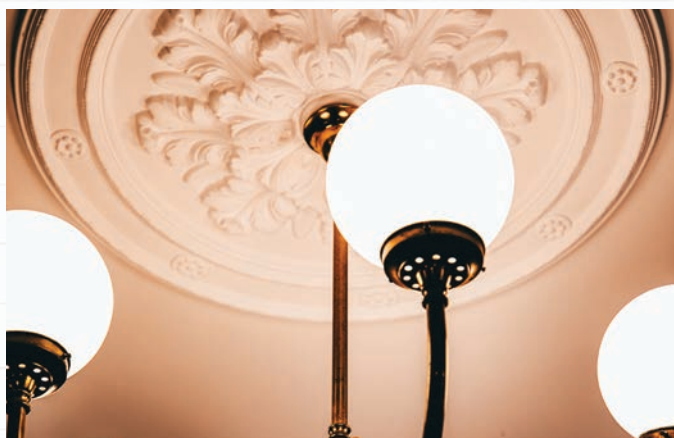
Cocktail 30 -150 / Seated 30 -100

With spectacular views over the city skyline and the South Bank parklands and lagoon, the deck is a showstopper for any occasion. Featuring a private bar and a bird's eye view to the bandstand, the deck can accommodate exclusive or section bookings.

THE BANKSIA LOUNGE

Cocktail 30 -100 / Seated 30 -40

On the ground level you will find the gorgeous Banksia Lounge. With soaring ceilings and a grand staircase bordering the room, this space is steeped in history and has the versatility to host an array of events.



BOUGAINVILLE BOARDROOM

Cocktail 40 / Seated 20

Whether an intimate dinner party with friends or a corporate meeting, the boardroom and adjoining balcony can be transformed for your next event.



CANAPÉ PACKAGES

PICK YOUR PACK

Minimum 30 per selection

6 PIECES / \$33 pp

Roasted beef crostini, caramelised onion, aioli

Arancini Milanese, saffron & fontina, Napoli, basil, grana **V**

Chicken skewer, garden pesto **GF**

Peking duck spring roll, plum sriracha

Chunky beef pie, tomato relish

Baked mushroom, vegan avocado mayo **GF,VE**

8 PIECES / \$43 pp

6 piece pack items +

Grilled lamb skewer, harissa, Circassian yoghurt **GF**

Halloumi bites, drunken currents, pine nuts, chilli honey **GF, V**

10 PIECES / \$53 pp

8 piece pack items +

Local handmade dumplings, black vinegar, sesame, yuzu

Chorizo croquette, smoked tomato relish

ASSORTED PIZZA

A selection of pizza flavours from our a la carte menu are available to add to your package.

UPGRADE OPTIONS

Choose your add-ons

BITE SIZED / \$6 ea

Pork belly, lime caramel **GF**

Garlic butter scallops **GF**

Smoked salmon, horseradish, dill cream, tartlet **GF**

Heirloom tomato, basil, plant-based feta, garlic crouton **VE**

Zucchini fritter fries, coyo tzatziki **VE**

SUBSTANTIALS / \$12.5 ea

Mini fish & chips, rich tartare, lemon

Lamb gnocchi ragu, grana, truffle, basil **GFO**

Field mushroom penne, truffle, cream, garlic, parmesan, porcini **V, VGA**

Salt & pepper calamari, lemon, kewpie mayo **GF**

SWEET / \$7 pp

Two mini desserts

GRAZING TABLE / \$21 pp

Minimum 40 guests

Assorted cured meats, cheese, dips & crackers, fresh fruit and seasonal produce.



SET-MENUS

FAMILY STYLE - TWO COURSE \$71pp | THREE COURSE \$85pp

Minimum 30 guests

The perfect way to enjoy all that The Plough Inn has to offer, our set-menu is designed to served 'family-style' to the centre of the table, for all to enjoy.

Entrée *select three*

Buratta, confit heirloom tomatoes, olives **GF,V**

Seasonal arancini, lemon, aioli **V**

Pork belly bites, ginger caramel, raw slaw **GF**

Salt & pepper calamari, rocket salad, kewpie mayo, lemon

Local handmade dumplings, black vinegar, sesame, yuzu

Main *select two*

Slow roasted North QLD pasture fed eye fillet, roasted field mushrooms, garlic butter **GF**

Humpty-doo grilled barramundi, capers, lemon, burnt butter sauce **GF**

Wild mushroom risotto, grana, truffle oil **GF**

Grilled lemon & thyme chicken, cos, roasted red peppers, goats curd, hazelnuts **GF**

Seasonal gnocchi, asparagus, broad beans, peas, sage butter, parmesan

Sides: *Chef's selection*

Dessert *select one - all served with double cream & fresh berries*

Lemon crostata

Italian tiramisu cake

Strawberry cheesecake

Ricotta & pear torta

Alternate Serve — Individual plating available for \$5 per person, per course

PLOUGH INN BBQ \$51pp

Minimum 30 guests

Meats

12-hour beef brisket

Assorted skewers

Assorted sausages

Pork belly

Sides

House salads

Seasonal vegetables

Bread and butter

Condiments

BBQ Extras

Seafood selection | **\$MP**

Vegan schnitzel | **\$7.5**

Roasted field mushrooms | **\$4.5**

To Finish

Assorted cakes and fresh fruit | **\$10.5**

Selection of Australian & international cheese with accompaniments | **\$10.5**



MEETINGS

HALF DAY \$41 | FULL DAY \$61

Morning / Afternoon Tea *select two, per session*

Seasonal fruits

Mini egg & bacon burgers

Scones with jam & cream

Assorted mini quiches

Assorted mini cakes

House made granola & yoghurt

À la carte lunch *one selection per person, on the day*

Chicken parmigiana, double smoked ham, slaw, fries

Craft battered fish fillets, house salad, fries, tartare, lemon

Southern fried chicken burger, lettuce, tomato, cheese, chipotle mayo **GFO**

Steak sandwich on Turkish bread, with bacon, onion jam, tomato, lettuce, beetroot, smoked BBQ **GFO**

Lemon thyme grilled chicken, cos lettuce, roasted red peppers, goat curd, hazelnuts **GF**

Seasonal gnocchi, asparagus, broad beans, peas, sage butter, parmesan **GFO,V**

Salt & pepper dusted calamari, house salad, lemon, kewpie mayo, fries **GF**

Miso glazed eggplant, spring onion, cashews, dressed herbs **VE**

BREAKFAST BAR / \$22.5 pp

Select three

Egg & bacon burger with relish & spinach

Mixed mushroom bruschetta, goats' cheese, salsa verde

Grilled zucchini omelette, parmesan & chives

House made granola with fresh fruits & yoghurt

MEETING INCLUSIONS

Free WiFi

TV and HDMI

Notepads & pens

Flipchart or whiteboard

Mints





BEVERAGE PACKAGES

Minimum 30 guests

BASIC 2HR \$50 | 3HR \$60 | 4HR \$70

Sparkling

Counterpoint Sparkling

White

Mortar & Pestle Semillon Sauvignon Blanc

Terre Forte Pinot Grigio

Rosé

Counterpoint Rosé

Red

Counterpoint Shiraz

Tap & Bottled Beer

Stone & Wood

Burleigh Bighead

Great Northern Super Crisp

Powers Lager

Monteiths Crushed Apple Cider

Soft Drink & Juice

Bar tabs on consumption available

Pick your own inclusions and set a limit of your choice

PREMIUM 2HR \$60 | 3HR \$70 | 4HR \$80

Sparkling

Jansz Premium Cuvée NV

White

Twin Islands Sauvignon Blanc

Hesketh Rules of Engagement Pinot Grigio

Big Buffalo Chardonnay

Rosé

Petit Detour Rosé

Red

Hesketh Pinot Noir

Wirra Wirra Churchblock Red Blend

Thorn-Clarke Sandpiper Merlot

Tap & Bottled Beer

Corona

Peroni

Asahi

Great Northern Original

All tap beer + cider

Soft Drink & Juice

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