

WE ARE
QLD

THE PLOUGH INN

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.

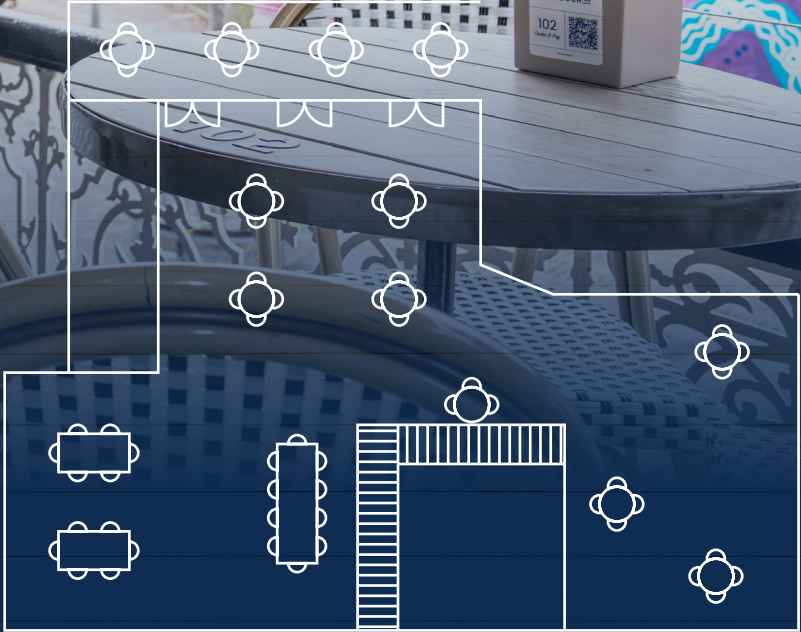
Speak with our functions & events team to start planning your perfect event today!





The Arbour Bar

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-100	30-50	No	Yes	Yes	Yes





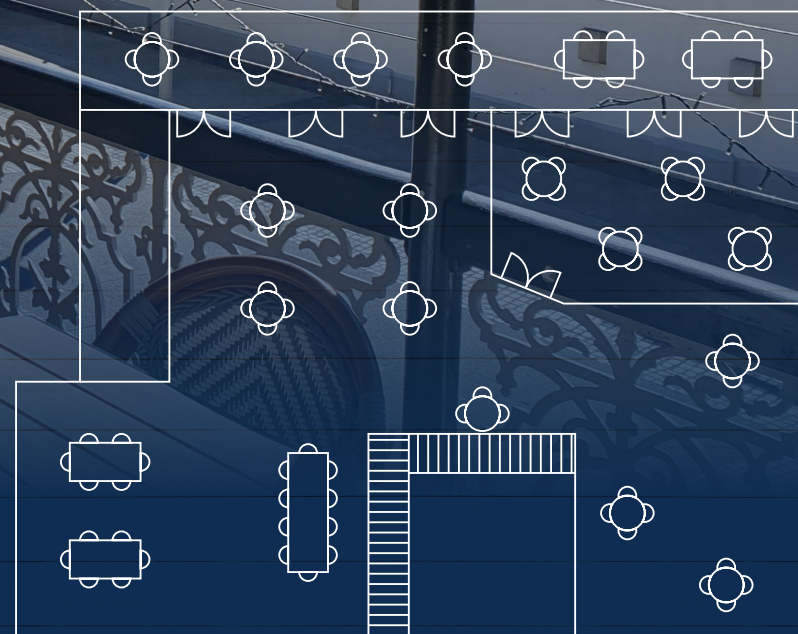
The Boardroom

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
40	20	No	No	Yes	Yes



The Arbour Bar + The Boardroom

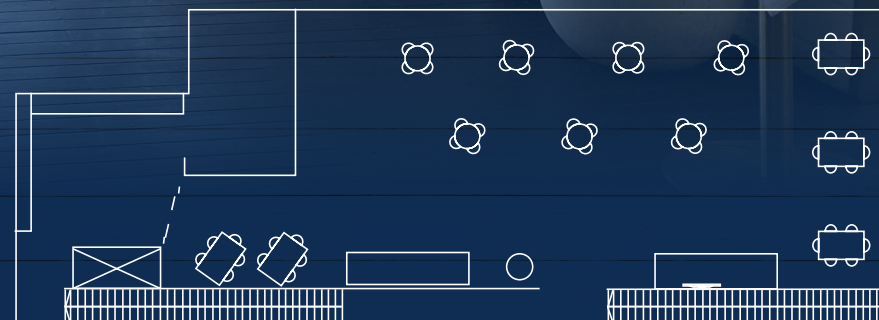
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50-140	30-70	No	Yes	Yes	Yes





The Deck

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-150	30-80	No	Yes	Yes	Yes





The Banksia Lounge

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-80	30-50	Yes	No	Yes	Yes





PICK YOUR PACK

Minimum 30 guests

6 PIECES \$34pp

Roasted beef crostini,
caramelised onion, aioli

Seasonal arancini, lemon, aioli **V**

Chicken skewer, honey soya **GF**

Peking duck spring roll, plum sriracha

Roasted corn & zucchini Fritters

Chunky beef pie, tomato relish

8 PIECES \$44pp

6 piece pack items +

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

Pork Belly, lime caramel **GF**

10 PIECES \$54pp

8 piece pack items +

Flaked crispy prawns, furikake aioli

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 \$6ea

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

Karaage Chicken, yuzu kewpie, Furikake

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

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

Scallops in half shell, nduja butter,
bread crumbs, lemon

SUBSTANTIALS \$13ea

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 \$7pp

Two mini desserts

GRAZING TABLE \$25pp

Minimum 40 guests

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

CANAPÉ PACKAGES

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option

SET MENUS

FAMILY STYLE

TWO COURSE \$71pp **THREE COURSE** \$85pp

Minimum 30 guests

ENTREE *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

Karaage chicken, yuzu kewpie, furikake

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**

Forest mushroom gnocchi, selection of roasted forest
mushrooms, cream, garlic, parmesan, pesto, chicken

Spiced char-grilled chicken breast, corn puree, pico de gallo

Roasted lamb rump with sweet potato puree, rosemary jus

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

ALL IN \$59pp

Minimum 30 guests

MEATS

12-hour beef brisket

Assorted skewers

Assorted sausages

Pork belly

Grilled salmon, lemon butter

SIDES

House salads

Seasonal vegetables

Bread and butter

Condiments

BBQ EXTRAS

Fresh seafood selection **\$MP**

Vegan schnitzel **\$8**

Roasted field mushrooms **\$5**

TO FINISH

Assorted cakes and fresh fruit **\$11**

Selection of Australian &
international cheese
with accompaniments **\$11**



HALF DAY \$4/pp FULL DAY \$6/pp

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, house salad, fries
Craft battered fish fillets, house salad, fries, tartare, lemon
Grilled peri peri chicken burger, lettuce, tomato, avocado, spicy mayo
Steak sandwich on Turkish bread, bacon, onion jam, tomato, lettuce, beetroot, smoked BBQ **GFO**
Honey charred chicken Caesar, gem cos, glazed bacon, garlic croutons, reggiano, white anchovies, dressing
Forest mushroom gnocchi, selection of forest mushrooms, cream, garlic, parmesan, pesto **V**
Salt & pepper dusted calamari, house salad, lemon, tartare, fries **GF**
Burrito bowl, fried corn chips, brown rice, red kidney beans, pico verde, coriander, pickled slaw, avocado, sour cream

BREAKFAST BAR \$23/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 & HDMI
Flipchart or whiteboard
Mints

CORPORATE PACKAGES

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option

BEVERAGE PACKAGES

Minimum 30 guests

BASIC

2HR \$52pp 3HR \$62pp 4HR \$72pp

SPARKLING

Marty's Block Sparkling

WHITE

Marty's Block Sauvignon Blanc

Terre Forte Pinot Grigio

ROSÉ

Marty's Block Rosé

RED

Marty's Block Shiraz

TAP & BOTTLED BEER

Our packages include a selection of our rotating beer and cider, light beer in a can or bottle and non-alcoholic beer options are available.

SOFT DRINK & JUICE

Bar tabs on consumption available

Pick your own inclusions & set a limit of your choice

PREMIUM

2HR \$62pp 3HR \$72pp 4HR \$82pp

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

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SOFT DRINK & JUICE





CONTACT

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