



PIG 'N' WHISTLE

RIVERSIDE



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ABOUT US

Since its establishment in 2002

Pig 'N' Whistle Riverside has become one of Queensland's most iconic British sporting pubs.

With five unique function spaces to choose from and a menu curated to encompass popular British dishes, Pig 'N' Whistle Riverside is sure to "wow" guests.

Whether you're looking for a charity trivia night, milestone birthday, football season launch or corporate celebration, the team at Pig 'N' Whistle Riverside will handle all the heavy lifting.



FUNCTION SPACES

CHURCHILL ROOM

This private dining room nestled behind our extensive wine cellar is perfect for small corporate events, meetings or private dinners.

CAPACITY

25 seated (boardroom)

40 standing

ROOM FEATURES

- One mounted HD TV screen
- Speaker and microphone available on request



THE FIREPLACE

This cosy, intimate space is tucked away towards the rear of the venue. Ideal for larger group dinners, cocktail style events or sports viewing the Fireplace is the ideal spot for those wanting a little more privacy.

CAPACITY

50 seated

75 standing

ROOM FEATURES

- One mounted TV screen
- Shared bar and amenities
- Sound curtain and microphone available - \$150 hire fee

FUNCTION SPACES Cont'd



RESTAURANT

Tucked away from the hustle and bustle, the restaurant is ideal for semi-private dining.

CAPACITY

40 seated

ROOM FEATURES

- Table service offered if hired exclusively
- Shared bar and amenities



TERRACE

Located at the front of the venue on Eagle Street, this outdoor dining area is perfect for groups wanting to dine together alfresco.

CAPACITY

50 seated

ROOM FEATURES

- One mounted TV screen
- Shared bar and amenities

FUNCTION SPACES *Cont'd*



ELEPHANT BEER GARDEN

This spacious back beer garden is a versatile space suited to many types of functions. The area can be hired in full or sectioned off to suit your group.

CAPACITY

350 standing (whole area)

ROOM FEATURES

- Mounted projector and screen
- Multiple mounted TV screens
- Shared bar and amenities
- Microphone & speaker available on request - fees apply

FOOD OPTIONS



FOOD PHILOSOPHY

The philosophy behind Pig 'N' Whistle's outstanding food offering is a simple one. Every ingredient served at Pig 'N' Whistle are of the highest quality and are key for creating dishes that taste and look impeccable.

To ensure premium quality is preserved, our Executive Chef team work closely with farmers and suppliers from all over Australia. They continuously strive to source the best products available and curate menus according to seasonal produce.

Ever-evolving menus mean that Executive Chef, Deniz Coskun, and his team are continuously discovering new ways to improve the brand's supply chain and service delivery. With over a decade of experience in catering, Deniz works closely with the Pig 'N' Whistle team to design menus that fit the décor and ambiance perfectly.



COCKTAIL STYLE FUNCTION

Canapes are served on platters roaming throughout your event and are available for groups of 20 plus. Canapes are available for standing events only. Please advise your Function Manager of your guests food allergies or intolerances.

CANAPÉ PACKAGES

• 4 PIECE PACKAGE choose any four hot, cold or sweets	\$20pp
• 6 PIECE PACKAGE choose any six hot, cold or sweets	\$30pp
• 8 PIECE PACKAGE choose any eight hot, cold or sweets	\$40pp
• 6 PIECE + SUBSTANTIAL PACKAGE choose any six hot, cold or sweets plus one substantial	\$38pp
• 8 PIECE + SUBSTANTIAL PACKAGE choose any eight hot, cold or sweets plus one substantial	\$48pp
• 8 PIECE + TWO SUBSTANTIAL PACKAGE choose any eight hot, cold or sweets plus two substantial	\$56pp
• CUSTOM PACKAGE – speak with our team to create a custom package for your event	

COLD ITEMS

- Mooloolaba king prawns w cocktail sauce, lemon (df, gf)
- Seared beef w tomato relish, rosemary croute (df)
- Tomato, caramelised onion & goat's cheese tart (v, gf)
- Smoked salmon tart, sour cream, caviar (gf)
- Freshly shucked oysters w champagne dressing (gf)
- Chermoula spiced chicken tart w peppered fig (gf)
- Sushi platter w soy sauce, wasabi (vgo) - choice of smoked salmon & avocado, tuna & avocado, chicken & avocado or vegetarian carrot

HOT ITEMS

- Panko crusted tiger prawns w chilli & lime sauce (df)
- Homemade falafel w tahini sauce, dukkah, lemon (vg, df)
- Fried cauliflower w ras el hanout, tahini, lemon (vg)
- Prawn & pork shumai dumpling w Sriracha, soy
- Lamb kofta w organic mint yoghurt, iskender sauce
- Pork wontons w sweet chilli sauce
- Marinated beef skewer w sesame ginger dressing, coriander (gf)
- Beef & pork sausage rolls w homemade ketchup
- Seared haloumi skewers w Sunshine Coast honey (gf, v)
- Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- Crispy chicken bites w Japanese mayo, lime
- Pumpkin arancini w pumpkin puree, crisp basil (gf, vg)
- Braised beef pie w tomato relish (gfo)
- Mushroom & vegetable spring roll w sweet chilli sauce (vg, gfo)
- Little vegetable dumpling w red vinegar
- Honey soy chicken skewer, sesame (gf)

SUBSTANTIAL

- Pulled Pork slider w coleslaw
- Grilled chicken slider w tomato salsa, chipotle mayo (gfo)
- Olympus haloumi slider w rocket, tomato, cashew pesto (gfo)
- Fish & chip boats w chips, tartare sauce, lemon
- Cheeseburger sliders w beef patty, pickle, ketchup
- Tacos w tomato, coriander, salsa (gf, df, vgo) - choice of pulled pork or soy mince
- Lamb & rosemary triangles
- Gnocchi boats w truffle mushrooms, brown butter, parmesan reggiano, crisp sage (v)
- Rice paper rolls w hoisin sauce (gfo, vgo) - choice of duck, chicken or vegetable

SWEETS

- Peanut butter chocolate truffles
- Macarons – nutella, passion fruit
- Mini lemon meringue tart
- Chocolate brownie
- Caramel slice
- Orange & almond slice

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan | (gfo) Gluten Free Option

All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals.

MENU SELECTION & PRICING please note that menus and costs are subject to change at any time. Customer will be notified if they are affected by changes.



GROUP BOOKINGS

Platters are available for casual bookings only and are ideal for groups of 20. Substitutions cannot be made. Maximum two platters per group. For larger groups or dietary requirements we suggest adding "Platter Additions".

DARWIN'S SELECTION \$600

- chef's selection of pizza (4)
- 4 x serves of snapper & prawn spring rolls, chilli & lime dressing (df)
 - 20 x bbq pulled pork sliders, coleslaw
- 4 x serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
 - 4 x serves of flash fried calamari w spiced salt, lime, aioli (df)
 - 4 x serves of chicken wings w hot sauce, ranch dressing, shallots

KING'S SELECTION \$600

- charcuterie, cured meats, dips, olives, bread (4)
- 4 x serves of crispy chicken bites w Japanese mayo, lime (df)
 - 20 x grilled chicken slider, tomato salsa, chipotle mayo
- 4x serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- 4x serves nachos - spicy nachos w guacamole, jalapenos, beans, cheese, sour cream (gf, v)
 - 4x potato wedges w sour cream, sweet chilli (v)

PLATTER ADDITIONS

- 5 x serves of chunky chips w aioli (v) | \$60
- 5 x serves potato wedges w sweet chilli & sour cream (v) | \$70
- chef's selection of pizza (maximum 8 per function) | \$27ea
- 5 x serves of garlic bread w cheesy Welsh rarebit (v) | \$55
- 20 x fish & chip boats, w chips, tartare sauce, lemon | \$160
 - 20 x bbq pulled pork sliders | \$160
- 20 x Olympus haloumi w rocket, tomato, cashew pesto | \$160
- 20 x grilled chicken slider, tomato salsa, chipotle mayo | \$160
- 20 x any hot or cold canapé item see 'cocktail style function' page | \$100
- 20 x any substantial canapé item see 'cocktail style function' page | \$160

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SIT DOWN FUNCTION

OXFORD SET MENU

TWO COURSE \$50PP | THREE COURSE \$65PP

alternate drop mains & desserts

TO SHARE

served as shared plates

Crispy chicken bites w Japanese mayo, lime (df)

Flash fried calamari w spiced salt, lime, aioli (df)

Snapper & prawn spring rolls w chilli & lime dressing (df)

Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

MAINS

please select two options

Homemade Lincolnshire sausages w mash potato, caramelised onion, Yorkshire pudding, jus

Beef & Guinness pie w creamy mash potato, seasonal vegetables, jus

Traditional British fish & chips w mushy peas, tartare sauce, lemon

Middlesbrough chicken parmo w béchamel, cheese, chips, leafy summer salad

Rump 300g w chips, leafy summer salad, mushroom sauce

DESSERTS

Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream

Chocolate pudding w cocoa crumble, berries, salted caramel gelato

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SIT DOWN FUNCTION

WELLINGTON'S SET MENU

TWO COURSE \$60PP | THREE COURSE \$75PP

alternate drop mains & desserts

SMALL PLATES

served as shared plates

Chicken wings w hot sauce, ranch dressing, shallots

Flash fried calamari w spiced salt, lime, aioli (df)

Snapper & prawn spring rolls w chilli & lime dressing (df)

Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

Crispy chicken bites w Japanese mayo, lime (df)

MAINS

please select two options

Sirloin, 250g w chips, leafy summer salad, pepper sauce

Barramundi w green vegetables, parsnip puree, salsa verde, lemon (gf)

Slow cooked lamb shank w tomato, vegetables, mash, broccolini (gf)

Gnocchi w truffle mushrooms, brown butter, parmesano reggiano, crisp sage (v)

Middlesbrough chicken parmo w béchamel, cheese, chips, leafy summer salad

DESSERTS

Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream

Chocolate pudding w cocoa crumble, berries, salted caramel gelato

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan | (gfo) Gluten Free Option

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SOMETHING SWEET

CELEBRATION CAKES

We will prepare the cake, bring it to the table with candles and return it to the kitchen where it will be portioned and served with suitable garnishes. We have boxes that you can take remaining cake home in.

- Red Velvet Cake, bright red layered cake w cream cheese icing
- Triple Chocolate Mousse Cake rich Belgian dark chocolate layered mousse & chocolate genoise
- Baked vanilla cheesecake fresh berries

12 inch (feeds 16)	\$60
Tiered Cake	\$POA

Custom decoration and theming available at extra cost.
Please call to enquire.

CUPCAKES minimum 20

Rich Belgian dark chocolate or red velvet & cream cheese icing	\$6ea
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DESSERT PLATTERS OR STATIONS

Make your event stand out with a customised dessert station or platter.
Please enquire.

CAKEAGE

Celebration cakes are welcome however please note the following fees apply.
We may also request a small sample to hold for testing if required.

Cocktail or sit down functions
Applies to confirmed guest numbers

\$3pp - our team will cut and plate the cake and serve to your group
\$9pp - our team will cut and plate the cake and serve with coulis & vanilla bean ice cream

Group bookings
\$50 flat rate - our team will cut the cake and serve on a plate or platter for guests to help themselves. Napkins or plates and cutlery will be provided.
Cakeage fee does not apply to cakes purchased directly through the venue.

BEVERAGE OPTIONS



BEVERAGES

BEVERAGE PACKAGES

TWO HOURS \$50PP | THREE HOURS \$60PP | FOUR HOURS \$75PP

STANDARD PACKAGE

Selected tap beer, house wine, house sparkling, soft drink & juice

PREMIUM PACKAGE

ADDITIONAL \$20PP

All tap beers & cider, all wine by the glass, house sparkling, soft drink & juice.

ADDITIONAL ITEMS

must be added for all guests

- House spirits \$20pp
- Premium spirits \$30pp

CASH BAR

Your guests purchase their own beverages from the bar.

BAR TAB

Completely under your control. You can set the limit, the choices available or time restriction on the bar tab and whom has access to the tab.





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ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

CHECK OUT OUR SOCIALS:



Pig N Whistle Riverside



@pignwhistleofficial