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**PACIFIC**  
BRISBANE

345 Wickham Terrace, Spring Hill  
[pacifichotelbrisbane.com.au](http://pacifichotelbrisbane.com.au)  [pacifichotelbrisbane](https://www.instagram.com/pacifichotelbrisbane)



### HALF-DAY DELEGATE FROM \$65 PER PERSON

Lunch + your choice of morning tea OR afternoon tea  
+ tea and coffee

### FULL-DAY DELEGATE FROM \$75 PER PERSON

Morning tea, lunch, afternoon tea + tea and coffee

### RESIDENTIAL FROM \$269 PER PERSON

Accommodation + Breakfast (a la carte OR continental buffet)  
+ full day delegate

## NETWORKING LUNCH MENU OPTIONS

### MENU ONE

#### MORNING TEA

Freshly baked Danish selection  
Spinach + feta pastries (V)

#### LUNCH

Warm bread rolls + cultured butter  
Mixed garden salad leaves + dressing (GF/DF/V)  
Dijon-dill potato + chorizo salad (GF/DF)  
Tomato, chickpeas, cucumber, roasted red onion salad (GF/DF/V)  
Affettati misti e formaggi selection of cured meat, cheeses, marinated olives,  
pickles + crackers

#### **Chef's selection of two hot dishes**

Fresh cut seasonal fruit plate

#### **Chef's selection of two sweet items**

Berries + cream

#### AFTERNOON TEA

Raw crudites platter w/ roasted hummus dip (GF/V)

### MENU TWO

#### MORNING TEA

Buttermilk scones, strawberry jam, vanilla cream  
Bacon + cheddar mini quiche

#### LUNCH

Warm bread rolls and cultured butter  
Mixed garden salad leaves + dressing (GF/DF/V)  
Broccoli, raisin + toasted almond salad w/ mustard mayo dressing (GF/DF/V)  
Soba noodle, wakame, pickled ginger + sprout salad w/ roast sesame dressing (DF/V)  
Affettati misti e formaggi selection of cured meat, cheeses,  
marinated olives, pickles + crackers

#### **Chef's selection of two hot dishes**

Fresh cut seasonal fruit plate

#### **Chef's selection of two sweet items**

Vanilla custard + berries

#### AFTERNOON TEA

Fresh baked dukkha sausage rolls w/ tomato relish



### **MENU THREE**

#### **MORNING TEA**

Banana bread w/ maple syrup crème cheese + walnuts (GF)

Ham + cheese mini croissants

#### **LUNCH**

Warm bread rolls + cultured butter

Mixed garden salad leaves + dressing (GF/DF/V)

Pasta salad w/ grill vegetable, chickpea, roast capsicum, basil pesto + fetta cheese (V)

Classic Greek salad (GF/V)

Affettati misti e formaggi selection of cured meat, cheeses, marinated olives, pickles + crackers

#### **Chef's selection of two hot dishes**

Fresh cut seasonal fruit plate

#### **Chef's selection of two sweet items**

Berries + cream

#### **AFTERNOON TEA**

King Island beef party pie

### **MENU FOUR**

#### **MORNING TEA**

Mix flavour yoghurts (GF)

Wild mushroom arancini w/ truffle aioli (GF/V)

#### **LUNCH**

Selection of three gourmet sandwiches styles, fresh cut seasonal fruit plate + chef's sweet of the day

**PASTRAMI** / Pastrami, Swiss cheese, sauerkraut, sweet mustard mayo, rye sourdough bread

**DELI HAM** / Champagne ham, brie cheese, lettuce, tomato, caramelised onion aioli, Turkish bread

**TANDOORI** / Roast tandoori chicken, garlic + mint yoghurt, lettuce, cucumber, red onion, tortilla wrap

**SALAMI** / Salami, provolone cheese, lettuce, roast red peppers, tomato chutney, sourdough baguette

**VEGGIE** / Grilled vegetables, lettuce, tomato, red onions, avocado Turkish bread

**PUMPKIN** / Roast pumpkin, hummus, sundry tomato, feta cheese, rocket salad, pepita seed, Turkish bread

#### **AFTERNOON TEA**

Duck Spring rolls w/ dipping sauce



### **GRAB + GO BREAKFAST \$19 PER PERSON**

MINIMUM OF 20 GUESTS

#### **Mixed platters of café style breakfast items**

Selection may include:

- Open bagels w/ smoked salmon, red onions + chive cream cheese
- Cheddar + baby spinach mini quiche
- Ham + cheese mini croissants
- Freshly baked Danish selection
- (Gluten-free options available)

### **CONTINENTAL BREAKFAST BUFFET \$29 PER PERSON**

MINIMUM OF 20 GUESTS

#### **Chef's selection of continental breakfast options**

Selection may include:

- Seasonal tropical fresh fruit platters
- Whole market seasonal fruit
- Mix flavours yoghurts (GF)
- Coconut chia pudding w/ mango, lychees + toasted coconut (GF/DF/Vegan)
- Freshly baked Danish selection
- Ham + cheese mini croissant
- Jams + preserves
- White, wholemeal, multigrain + gluten-free bread

### **FULL BUFFET BREAKFAST \$39 PER PERSON**

MINIMUM OF 20 GUESTS

#### **Chef's selection of continental (as above) and hot breakfast items**

Hot selection may include:

- Scrambled eggs (GF)
- Double smoked bacon (GF/DF)
- Pork sausages (GF/DF)
- Hash browns
- Baked beans (GF/DF/Vegan)
- Garlic + thyme roasted mushrooms (GF/DF/Vegan)





## TEA BREAKS \$4.5 PER PERSON

### Tea Break Options + Add Ons

#### SWEET

Freshly baked Danish selection  
Buttermilk scones, strawberry jam, vanilla cream  
Chocolate chunk + blueberry petite muffin  
Greek yoghurt + granola pots  
Coconut chia pudding w/ mango, lychees + toasted coconut (GF/DF/Vegan)  
Cookie selection  
Glazed profiteroles w/ custard fillings  
Mix flavour yoghurts (GF)  
Seasonal tropical fresh fruit platters  
Whole market seasonal fruit

#### SAVOURY

Vegetable tikka pie (V)  
Spinach + ricotta file pastry (V)  
Wild mushroom arancini w/ truffle aioli (GF/V)  
Bacon + cheddar mini quiche  
Ham + cheese mini croissants  
Fresh baked dukkha sausage rolls w/ tomato relish  
King Island beef party pie  
Duck Spring rolls w/ dipping sauce  
Falafels w/ homemade hummus (GF/DF/Vegan)  
Raw crudites platter w/ roasted hummus dip (GF/DF/Vegan)





## **BUFFET \$65 PER PERSON**

MINIMUM OF 40 GUESTS

**Selection of three hot buffet dishes, two sides +  
three fresh salads / Warm bread rolls + cultured butter  
Fresh cut seasonal fruit plate / Chef's selection of  
two sweet items / Berries + cream**



### **HOT SELECTIONS (Select three)**

Crispy skin Atlantic salmon, cauliflower puree, steamed broccolini (GF)  
Miso glazed Atlantic salmon, soba noodles w/ Asian greens (DF)  
Barramundi, pea puree, roasted tomato, capers, kalamata olive, Italian parsley (GF/DF)  
Slow roast caraway pork loin, braised cabbage, apple sauce, sage pork sauce (GF)  
Slow-cooked beef bourguignon, button mushroom, bacon lardons + baby onion (GF)  
Chermoula marinated chicken breast, roast tomatoes, Spanish onion,  
baby spinach (GF/DF)  
Tikka masala chicken thigh, warm naan bread, mango chilli chutney, mint yoghurt  
North African style slow-cooked lamb, chickpeas, dried fruit, coriander (GF/DF)  
Goan vegetable coconut curry (GF/DF/Vegan)  
Potato gnocchi, butternut squash, sundry tomato, baby spinach, sage  
(GF/DF/Vegan)

### **SIDE SERVE (Select two)**

Rosemary + thyme oven roast chat potatoes (GF/DF/Vegan)  
Maple glazed roasted seasonal root vegetables carrots (GF/V/DF)  
Steamed basmati rice, crispy shallots + toasted sesame seed (GF/DF/Vegan)  
Caramelised cauliflower florets, baby spinach, bacon lardons (GF/DF)  
Creamy mash potatoes w/ spring onions (GF/V)  
Seasonal vegetable panache w/ extra virgin olive oil (GF/DF/Vegan)

### **SALADS BOWLS + DRESSING (Select three)**

Mixed garden salad leaves (GF/DF/Vegan)  
Dijon-dill chat potato + chorizo salad (GF/DF)  
Tomato, chickpeas, cucumber + roasted red onion salad (GF/DF/Vegan)  
Broccoli, raisin + toasted almond salad w/ mustard mayo dressing (GF/DF/V)  
Soba noodle, wakame, pickled ginger + sprout salad w/ roast sesame dressing (DF/V)  
Pasta salad w/ grill vegetable, chickpea, roast capsicum, basil pesto + feta cheese (V)  
Roast pumpkin, beetroot, baby spinach, Spanish onions salad + pepita seed (GF/DF/Vegan)  
Grilled vegetables, roast capsicum, cherry tomato + pine nut (GF/Vegan/DF)  
Blanched green beans, shallots, capers, rocket + French vinaigrette (GF/V/DF)  
Moroccan chickpea, almond + carrot salad (GF/Vegan/DF)  
Tri colour quinoa, green beans, tomato, cucumber + radish salad (GF/DF/Vegan)  
Baby coz, parmesan, bacon, egg + aioli (GF/DF)



## PLATED MENU

MINIMUM OF 40 GUESTS

### TWO COURSE \$75 PER PERSON

#### 30 MIN CANAPES \$85 PER PERSON (ONE HOT + COLD)

Chef's selection of canapes

Your selection of two courses served as an alternate drop

### THREE COURSE \$85 PER PERSON

#### 30 MIN CANAPES \$95 PER PERSON (ONE HOT + COLD)

Chef's selection of canapes

Your selection of three courses served as an alternate drop

## ENTRÉE

### Summer Vegetables Salad

Caramelised hummus, blanched, raw, pickled baby vegetable, radish, avocado mousse, kalamata olives dust (Vegan/GF/DF)

### Soy Marinated Cured Atlantic Salmon

Granny smith apple, red radish, wasabi creme fraiche, yuzu, seaweed crackers (GF)

### Pork Belly

Twice cooked Shulz's farm pork belly, carrots + lemongrass puree, caramelised apple, balsamic jus (GF)

### Wagyu Bresaola

Air-dried salted wagyu beef, chicory, walnuts + pear salad w/ gorgonzola dressing (GF)

### Pacific's Caprese Salad

Tomato carpaccio, burrata cheese, crispy nduja, toasted pine nuts, aged balsamic + basil oil (GF)





## MAIN

### Potato Gnocchi

Pan-fried potato gnocchi, butternuts squash cream, wild mushroom, baby spinach, toasted macadamia, sage (GF/DF/Vegan)

### Beef Cheeks

Slow-cooked beef cheeks, creamy mash potatoes, honey roast baby carrots, charred broccolini w/ salsa verde (GF)

### Chicken Breast

Corn fed chicken breast, chorizo farce, kumara puree, bok choy, pale ale + thyme chicken sauce (GF)

### Duck Leg

Confit duck legs, potato + pumpkin gratin, spiced red cabbage, roasted green beans, juniper berry jus (GF)

### Barramundi

Crispy skin humpty doo barramundi, cauliflower puree, charred broccolini potato gratin, champagne butter sauce (GF)

## DESSERT

### Eton mess

White chocolate, strawberry, meringue, pistachio

### Chocolate Delice

Oreo + dark chocolate delice, honeycomb, raspberry sorbet

### Orange Tart

Chocolate tart w/ orange curd, raspberry, coconut ice cream

### Panna Cotta

Coconut panna cotta, passion fruit, mango sorbet, aquafaba meringues (DF/GF/Vegan)

### Australian Cheese Selection

Blue, cheddar, brie, quince paste, falwasser crackers (GF)



## COCKTAIL PACKAGE

MINIMUM OF 20 GUESTS

\$50 per person | One-hour food and beverage package  
\$30 per person | Food only - five canapes (three cold, two hot)

\$65 per person | Two-hour food and beverage package  
\$42 per person | Food only - seven canapes (four cold + three hot)

\$93 per person | Three-hour food and beverage package (+ dessert option)  
\$63 per person | Food only - four canapes (two cold + two hot) plus two substantial

\$115 per person | Four-hour food and beverage package (+ dessert option)  
\$80 per person | Food only - six canapes (three cold + three hot) plus three substantial

\$128 per person | Five-hour food and beverage package (+ dessert option)  
\$85 per person | Food only - eight Canapes (four cold + four hot) plus three substantial

### **Standard prices include the SILVER BEVERAGE PACKAGE**

To upgrade to a QUEENSLAND package + \$5 per person

To upgrade to a GOLD package + \$10 person



## CANAPE MENU OPTIONS

### SUBSTANTIAL SELECTIONS \$9 PER PERSON

- Pulled pork sliders w/ coleslaw + ranch dressing
- Battered whiting fillets, rustic fries, tartare + lemon
- Seared beef w/ soba noodle + wakame salad roast sesame dressing (DF)
- Crispy fried chicken wings coated in Korean chilli sauce (GF)
- Vegetable + tofu yellow curry, eggplant, steamed rice (Vegan)
- Falafel with pearl couscous + tahini lemon dressing (Vegan)

### COLD \$4.50 PER PERSON

- Goat cheese mousse, roasted baby beetroots, toasted walnuts (V)
- Cherry tomato tart w/ fetta + basil pesto (V)
- Chilli + lime prawns, pineapple salsa, avocado mousse (DF/GF)
- Salmon tartar, chive crème fraiche, yuzu (GF)
- Seared marinated beef w/ Asian slaw (GF/DF)
- Duck rillettes, rye toast + tomato relish (DF)

### HOT \$4.50 PER PERSON

- Pumpkin arancini w/ caramelised onion relish (V/GF)
- Moroccan vegetable Savoury roll (V)
- Pecking duck spring rolls, hoisin dipping sauce (DF)
- Mini BBQ pork buns (DF)
- Coconut prawns w/ siracha mayo
- Thai fish cake w/ sweet chilli dipping sauce (DF/GF)



We are proud to showcase some of the foremost flavours of Australia's renowned wine regions. Spoilt for choice in Queensland, we do our very best to deliver you optimum prices and ranges, from the delicate essences produced in the cooler climates of the Clare Valley, Adelaide Hills and Mornington Peninsula, to a little more robust extracts from Barossa Valley, Yarra River and McLaren Vale. Whatever your occasion is, let us support you to best match your menu and demographic to make your event a success. We will have something for everyone.

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## GOLD BEVERAGE PACKAGE

Select four wines + four beers

Cascade Light will also be available

**\$30 per person | One-hour duration**

**\$34 per person | Two-hour duration**

**\$40 per person | Three-hour duration**

**\$48 per person | Four-hour duration**

**\$52 per person | Five-hour duration**

For banquets, one white wine and one red will be offered to tables and the remainder will be available upon request.

### SPARKLING WINE (select one)

JANSZ Premium Cuvee (Pipers River, TAS)

JANSZ Premium Rose (Pipers River, TAS)

Primo Estate Prosecco (Clarendon, SA)

### WHITE WINE (select one)

Forest Hill Vineyard Chardonnay

Saint Clair Sauvignon Blanc (Marlborough, NZ)

### QUEENSLAND CRAFT BEER

Black Hops Lay Day Tropical Lager  
(Burleigh Heads, Gold Coast)

Slipstream Brisbane (Yeerongpilly, Brisbane)

Burleigh 28 Pale Ale (Burleigh Heads, Gold Coast)

### FULL STRENGTH BEER + CIDER

James Squire Apple Crush

James Squire One fifty lashes PA

### SOFT DRINK

Orange Juice

Apple Juice

Solo

Coke

Coke No Sugar

Sprite

Mt Franklin Sparkling Mineral Water

### ALTERNATE WINES (select one)

Corte Giara Pinot Grigio

Habitat Rose (Central Ranges, NSW)

### RED WINE (select one)

St Hallet Garden of Eden Shiraz (Barossa Valley, SA)

Palliser Estate Pencarrow Pinot Nior (Martinborough, NZ)

### MID-STRENGTH BEER

Little Creatures Rogers

XXXX Gold



The beverage package must match the length of the event.

A contactless cash bar cannot be added to the end of the event.

Products are subject to availability and pricing is confirmed upon quotation.

## QUEENSLAND BEVERAGE PACKAGE

Select three wines + three beers

Cascade Light will also be available

**\$31 per person | One-hour duration**

**\$36 per person | Two-hour duration**

**\$42 per person | Three-hour duration**

**\$50 per person | Four-hour duration**

**\$54 per person | Five-hour duration**

For banquets, one white wine and one red will be offered to tables and the remainder will be available upon request.

### SPARKLING WINE

Sirromet Vineyard Selection Sparkling NV  
(Granite Belt, QLD)

### WHITE WINE (select one)

Gerler Select White Sauvignon Blanc – seasonal  
(Brisbane, QLD)  
Sirromet Vineyard Selection Sauvignon Blanc  
(Granite Belt, QLD)

### QUEENSLAND CRAFT BEER

Black Hops Lay Day Tropical Lager  
(Burleigh Heads, Gold Coast)  
Slipstream Brisbane (Yeerongpilly, Brisbane)  
Burleigh 28 Pale Ale (Burleigh Heads, Gold Coast)

### FULL STRENGTH BEER + CIDER

Xxxx Gold (Brisbane, QLD)  
Great Northern Original (Cairns, QLD)

### SOFT DRINK

Orange Juice  
Apple Juice  
Solo  
Coke  
Coke No Sugar  
Sprite  
Mt Franklin Sparkling Mineral Water

### RED WINE (select one)

Witches Falls Syrah Shiraz (Granite Belt, QLD)  
Sirromet Vineyard Selection Cabernet Sauvignon  
(Granite Belt, QLD)

### MID-STRENGTH BEER

XXXX Gold (Brisbane, QLD)  
Great Northern Super crisp (Cairns, QLD)



The beverage package must match the length of the event.

A contactless cash bar cannot be added to the end of the event.

Products are subject to availability and pricing is confirmed upon quotation.



## SILVER BEVERAGE PACKAGE

Three set wines + three set beers

**\$24 per person | One-hour duration**

**\$29 per person | Two-hour duration**

**\$35 per person | Three-hour duration**

**\$42 per person | Four-hour duration**

**\$46 per person | Five-hour duration**

For banquets, one white wine and one red will be offered to tables and the remainder will be available upon request.

### SPARKLING WINE

Tatachilla NV (South Australia, VIC)

### WHITE WINE

Oxford Landing Range NV (Nuriootpa, SA)

- Sauvignon Blanc
- Chardonnay

### FULL STRENGTH BEER + CIDER

James Squire One Fifty Lashes Pale Ale  
Great Northern Original

### SOFT DRINK

Orange Juice  
Apple Juice  
Solo  
Coke  
Coke No Sugar  
Sprite  
Mt Franklin Sparkling Mineral Water

### RED WINE (select one)

Oxford Landing Range NV (Nuriootpa South Australia)

- Shiraz
- Cabernet Sauvignon
- Merlot

### MID-STRENGTH BEER

Pure Blonde Ultra low carb



The beverage package must match the length of the event.

A contactless cash bar cannot be added to the end of the event.

Products are subject to availability and pricing is confirmed upon quotation.



## Responsible Service of Alcohol

**Management support staff who carry their legal obligations pertaining to the responsible service of alcohol.**

**RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.**

### **The liquor act 1992 states a licensee must:**

Behave responsibly in the service, supply and promotion of liquor.

Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor.

Engage in practices and promotions that encourage the responsible consumption of liquor.

Provide and maintain a safe environment in and around the licensed premise.

### **Key components of Pacific Hotel Brisbane's responsible service of alcohol initiatives include:**

Providing the sale and/or supply of alcoholic beverages in a responsible manner, including monitoring the consumption of alcohol.

Facilitating and maintaining an approved responsible service of alcohol (RSA) training program, training and assessing employees as competent in RSA.

Intervening to ask a person for proof of age before serving alcoholic beverages. If such identification cannot be produced, the patron will not be served or supplied with alcohol.

Intervening to prevent possible problems arising from excessive or rapid alcohol consumption.

Not serving or supplying anybody who is unduly intoxicated.

Adhering at all times when liquor is being served or sold to having a liquor approved manager on PHB licensed premises.

Ensuring guests do not bring alcoholic beverages on to PHB licensed premises unless prior written approval has been given.

