



# EVENT PACKAGES 2023

**PACIFIC**  
BRISBANE



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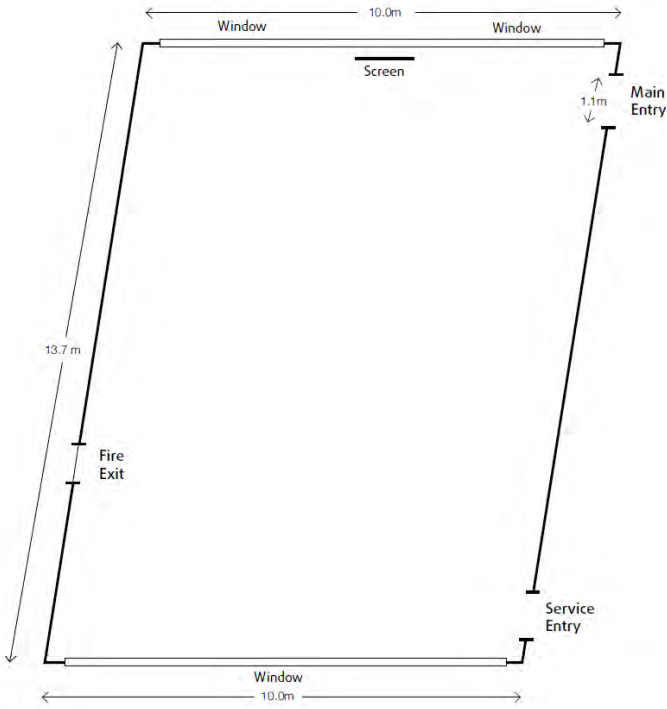
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**PACIFIC**  
BRISBANE

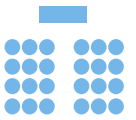
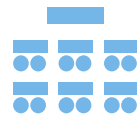
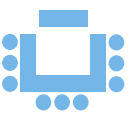
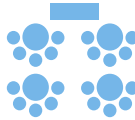
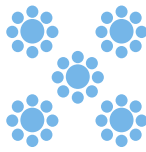

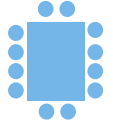




# Parklands Room

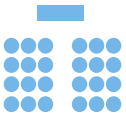
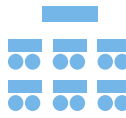

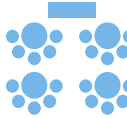


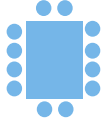


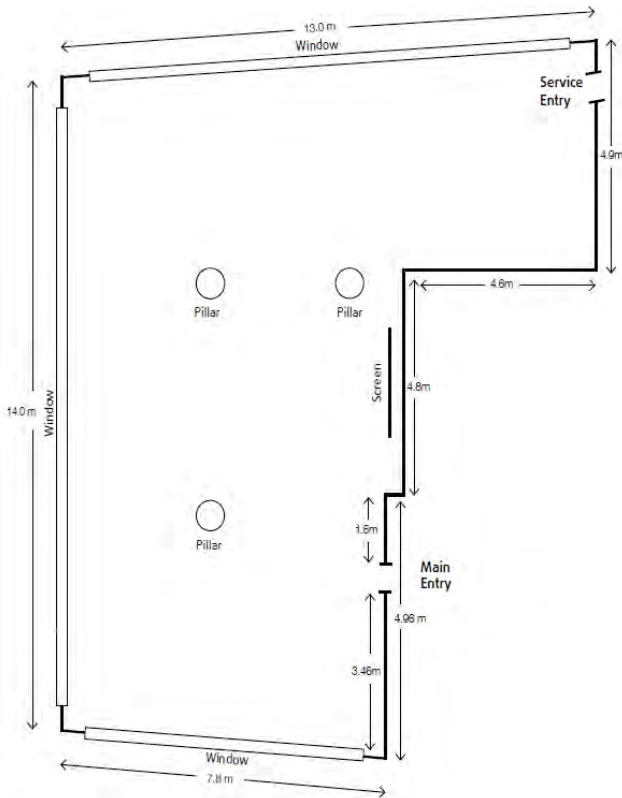
Situated on the 10th floor of the hotel, the Parklands Room is spacious and versatile with built-in-audio equipment. It offers two full walls of floor to ceiling windows, ensuring an abundance of natural light and spectacular vistas of Brisbane City and Roma Street Parklands. This space is ideal for events seeking a picture-perfect backdrop.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
<b>PARKLANDS ROOM</b>	137	150	60	30	80	110	180	30

# Panorama Room

Situated on the 10th floor of the hotel, the Panorama Room is spacious and versatile with built-in-audio equipment. With plenty of natural light and space, this is an elegant venue with breathtaking views of Brisbane City and Roma Street Parklands that you won't find elsewhere. This space is ideal for events seeking a picture-perfect backdrop, or for meetings that aim to inspire and motivate delegates.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
<b>PANORAMA ROOM</b>	110	50	30	20	40	80	110	20

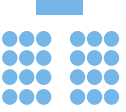
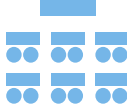
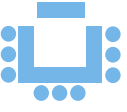
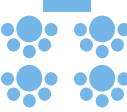





# Terrace

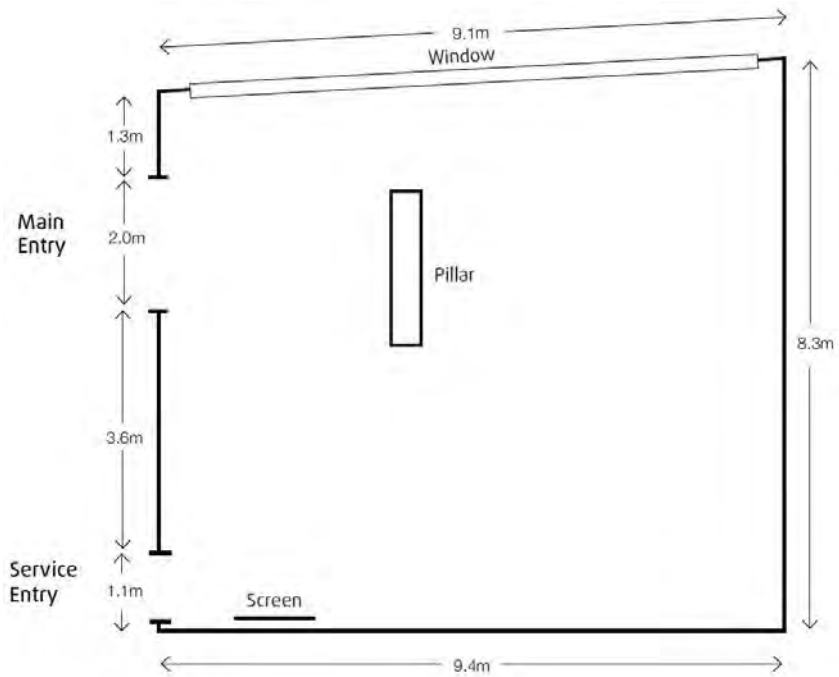


Soak up the QLD sun on the Terrace – the perfect venue for your outdoor cocktail party. With its fun and relaxed atmosphere, it's the ideal setting for your event. Reserve a dedicated area for your group, ensuring an enjoyable and semi-private experience.

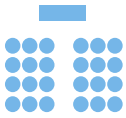
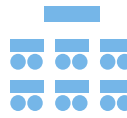

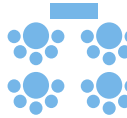


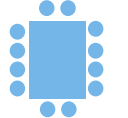
Located in a popular alfresco spot, The Terrace combines the feeling of being outdoors with the comfort of being undercover. It's also the ideal spot for pre or post-function drinks. Whether you're starting your celebration or winding down after a successful event, our expertly crafted cocktails will enhance your experience.

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
TERRACE		-	-	-	-	30	60	-

# Pacific Dining Room



With space to meet, dine or simply relax, this private dining room in Brisbane is perfect for hosting a private breakfast, lunch or dinner, or an intimate cocktail party.

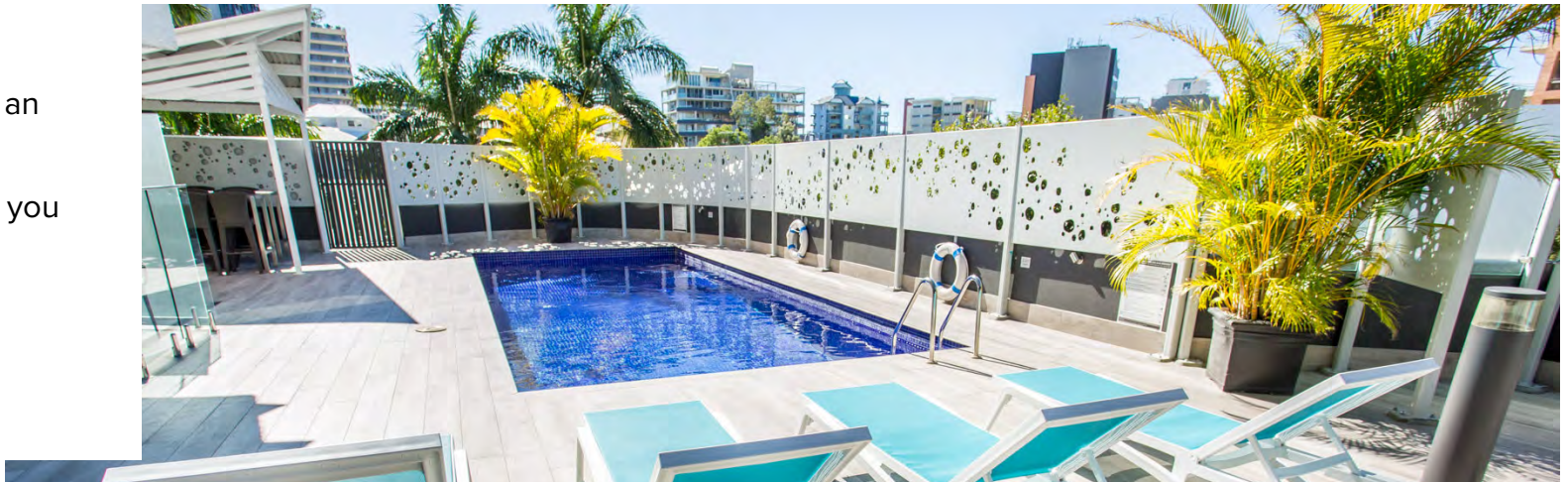
ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
PACIFIC DINING ROOM	78	20	12	16	20	35	50	18

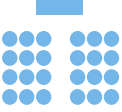
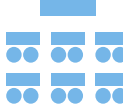

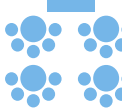


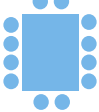
# Pool Deck



Celebrate your special occasion and enjoy a cocktail party out on the Pool Deck and enjoy the beautiful QLD sun! This space can comfortably fit up to 60 guests standing.

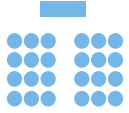
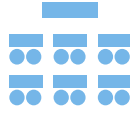
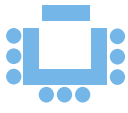
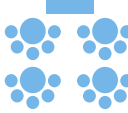
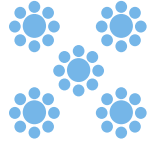

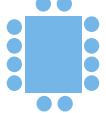
You can choose to use this space as an area for some pre-function drinks + canapes, reception area or whatever you choose!



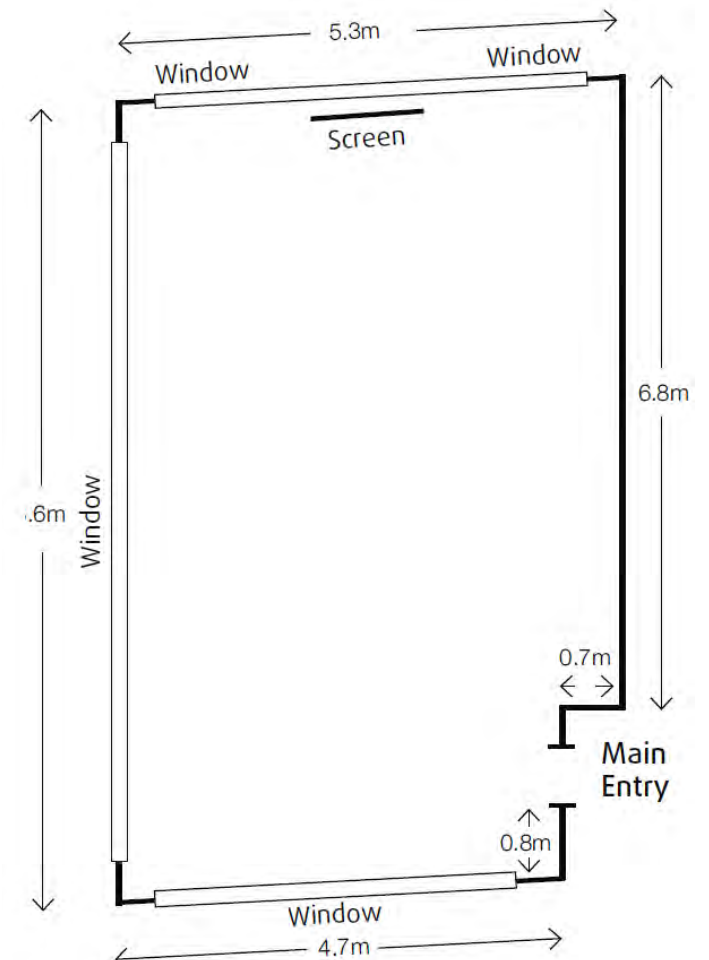
ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
POOL DECK		-	-	-	-	-	60	-



# Sky Boardroom

ROOM CAPACITIES	Sqm							
		THEATRE	CLASSROOM	U-SHAPE	CABARET	BANQUET	COCKTAIL	BOARDROOM
<b>SKY BOARDROOM</b>	45	-	-	-	-	16	-	16

The suspended Sky Boardroom, with its spectacular views is the ideal venue to host a small, intimate dinner.



## EVENT MENUS

PREPARED BY CHEF STEPHAN AT  
OSTERIA ROMA SPRING HILL

**OSTERIA  
ROMA**

SPRING HILL

Inspired by Italian heritage and fresh Queensland produce, Chef Stephan has created a modern-day food experience that highlights the beauty in simplicity. Elevate your event with Osteria Roma's Plated, Buffet or Canape Menu options!





## PLATED MENU

### MINIMUM OF 40 GUESTS

#### **Two Course \$86 per person**

**+ \$10pp for chef's selection of arrival canapes (one hot + cold)**

Your selection of two courses served as an alternate drop

#### **Three Course \$97 per person**

**+ \$10pp for chef's selection of arrival canapes (one hot + cold)**

Your selection of three courses served as an alternate drop

**E** Smoked salmon, rocket, red onion, fennel, capers, lemon, EVOO, grilled sourdough (DF/GFO)

**N** Baby gem lettuce, prawns, avocado, chives, lemon, cornichon, Marie Rose sauce (V/GF/DF)

**T** Caprese salad, tomato, burrata, basil, EVOO (GF/V)

**R** Zucchini asparagus & gruyere tart, smoked chicken, rocket, pear, walnuts, blue cheese dressing

**É** Pork belly, potato rosette, carrot, asparagus, apple, cider jus (GF)

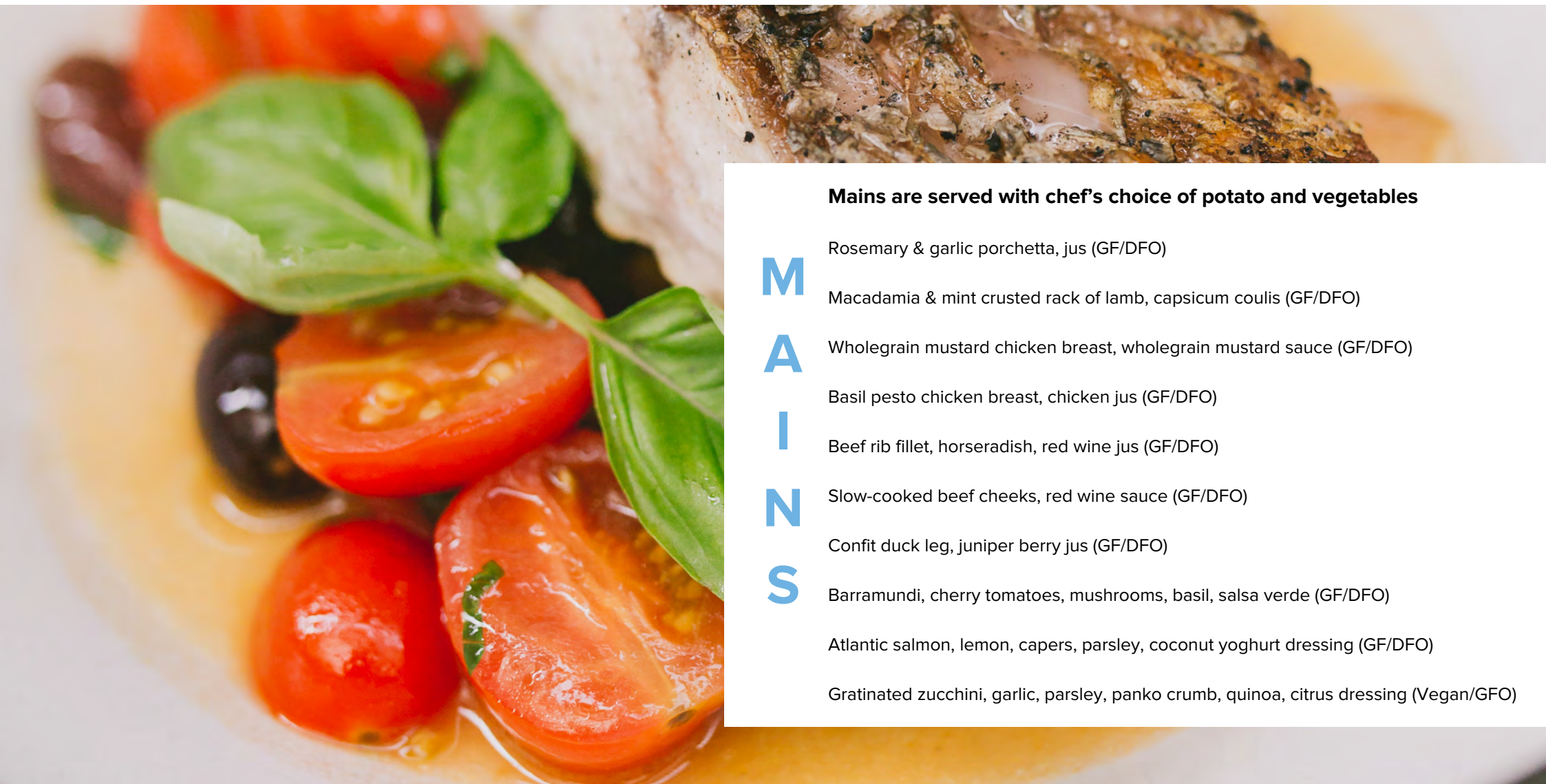
**E** Grilled artichokes & baby carrots, rocket, EVOO, lemon, grilled sourdough (Vegan)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

V - Vegetarian / Vegan - Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option

# PLATED MENU

MINIMUM OF 40 GUESTS



## Mains are served with chef's choice of potato and vegetables

M

Rosemary & garlic porchetta, jus (GF/DFO)

A

Macadamia & mint crusted rack of lamb, capsicum coulis (GF/DFO)

I

Wholegrain mustard chicken breast, wholegrain mustard sauce (GF/DFO)

N

Basil pesto chicken breast, chicken jus (GF/DFO)

S

Beef rib fillet, horseradish, red wine jus (GF/DFO)

Slow-cooked beef cheeks, red wine sauce (GF/DFO)

Confit duck leg, juniper berry jus (GF/DFO)

Barramundi, cherry tomatoes, mushrooms, basil, salsa verde (GF/DFO)

Atlantic salmon, lemon, capers, parsley, coconut yoghurt dressing (GF/DFO)

Gratinated zucchini, garlic, parsley, panko crumb, quinoa, citrus dressing (Vegan/GFO)

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# PLATED MENU

MINIMUM OF 40 GUESTS



## D E S S E R T

Chocolate fondant, chilli mascarpone, strawberry

Italian kiss ice cream, dark chocolate, hazelnut, salted caramel (GF)

Pavlova, fruits, coulis, vanilla chantilly cream, mint (GF)

Bailey's panna cotta, gold chocolate soil, berry sauce (GFO)

Bittersweet dark chocolate and chilli crème brûlée, Italian biscotti (GFO)

Coconut & chia pudding, lychees, berries (Vegan)

Cheese plate (blue, soft & hard), honey, pickled baby figs, pecan, mini sourdough baguette

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## BUFFET MENU \$69PP

### MINIMUM OF 40 GUESTS

**Selection of three hot buffet dishes, two sides + three fresh salads**

**Warm bread rolls + cultured butter**

**Freshly cut seasonal fruit plate**

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

#### **Seafood upgrades:**

Whole cooked prawns MP (subject to availability)

Oysters, lemon, black vinegar MP (subject to availability)

#### **Platter upgrades:**

Cheese platter, condiments, accompaniments \$10pp

Antipasto platters \$10pp

## H O T

### CHOOSE THREE

Atlantic salmon, cherry tomatoes, olives, capers, white wine sauce (GF/DFO)

Atlantic salmon, dill, lemon (GF/DFO)

Barramundi, mushrooms, capsicum, white wine sauce (GF/DFO)

Barramundi, garlic, herbs, lemon (GF/DFO)

Rosemary & garlic pork belly porchetta, apple sauce, jus (GF)

## D

Slow cooked beef bourguignon, button mushroom, bacon lardons & baby onion (GF)

Tarragon & lemon thyme baked chicken (GF/DF)

Tikka masala chicken, warm naan bread, mango chilli chutney, mint yoghurt

## S

Macadamia, garlic, oregano lamb noisette (GF/DFO)

Vegetables, tofu coconut curry (GF/Vegan/DF)

Gratinated zucchini, garlic, parsley, panko crumb, parmesan (DFO)

Panko crumb, parsley, garlic, EVOO, maple syrup baked pumpkin (DFO)

## H E S

Vegan potato gnocchi, vegetables, baby spinach (GF/Vegan/DF)

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# S I D E S

## CHOOSE TWO

- Rosemary & thyme oven roast chat potatoes (GF/DFO)
- Creamy mashed potatoes (GF)
- Steamed fragrant rice, crispy shallots (GF/Vegan/DF)
- Maple glazed roasted seasonal root vegetables (GF/V/DFO)
- Baked cauliflower, bacon lardons (GF/DF)
- Seasonal vegetable panache with extra virgin olive oil (GF/DF/Vegan)
- Paprika & salted butter corn on the cob

# S A L A D S

## CHOOSE THREE

- Garden salad (GF, DF, Vegan)
- Dijon, dill potato salad (GF)
- Greek salad (GF, DF, Vegan)
- Broccoli, raisin & toasted almond salad with mustard mayo dressing (GF, DF, V)
- Vietnamese noodle salad (DF, V)
- Grilled vegetables pasta salad (V)
- Pumpkin & roasted corn, pepita seed salad (GF/DF/Vegan)
- Lentil & lemon salad (GF/Vegan/DF)
- Chickpeas & olives salad (GF/V/DF)
- Mexican bean salad (GF/Vegan/DF)
- Tri colour quinoa, green beans, tomato, cucumber, radish salad (GF/Vegan/DF)
- Baby coz, parmesan, bacon, egg, Caesar dressing (GF/DFO)
- Wild rocket, pear, parmesan, walnut salad
- Coleslaw
- Rice salad

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# CANAPE MENU OPTIONS

INCLUDES 2HRS OF CANAPE SERVICE

6 canapes - \$30pp - ideal for pre-dinner drinks  
8 canapes - \$39pp - ideal for light dinner  
12 canapes - \$54pp - ideal for cocktail dinner

Add substantial canapes to your selection +\$9pp per item



## HOT SELECTION

Pumpkin arancini, caramelised onion relish (V/GF)  
Moroccan vegetable savoury roll (V)  
Pecking duck spring rolls, hoisin dipping sauce (DF)  
Karaage chicken bao bun, mayonnaise, cucumber, lettuce, coriander  
BBQ pork buns (DF)  
Coconut prawns, siracha mayo  
Stuffed jalapeno pepper (V)  
Wagyu sausage roll, cumin, smoked paprika  
Thai fish cake, sweet chilli dipping sauce (DF/GF)  
Oyster, spinach, creamy garlic cheese sauce  
Corn tortilla taquito, beans, corn, carrots, capsicum (GF/Vegan)  
Tempura stuffed pumpkin flower, goat cheese, sun-dried tomato (V)  
Semi-dried tomato, pesto & bocconcini calzone  
Spinach, ricotta, chorizo involtini  
Shepherd's pie tartlet  
Assorted quiches  
Assorted pies

## COLD SELECTION

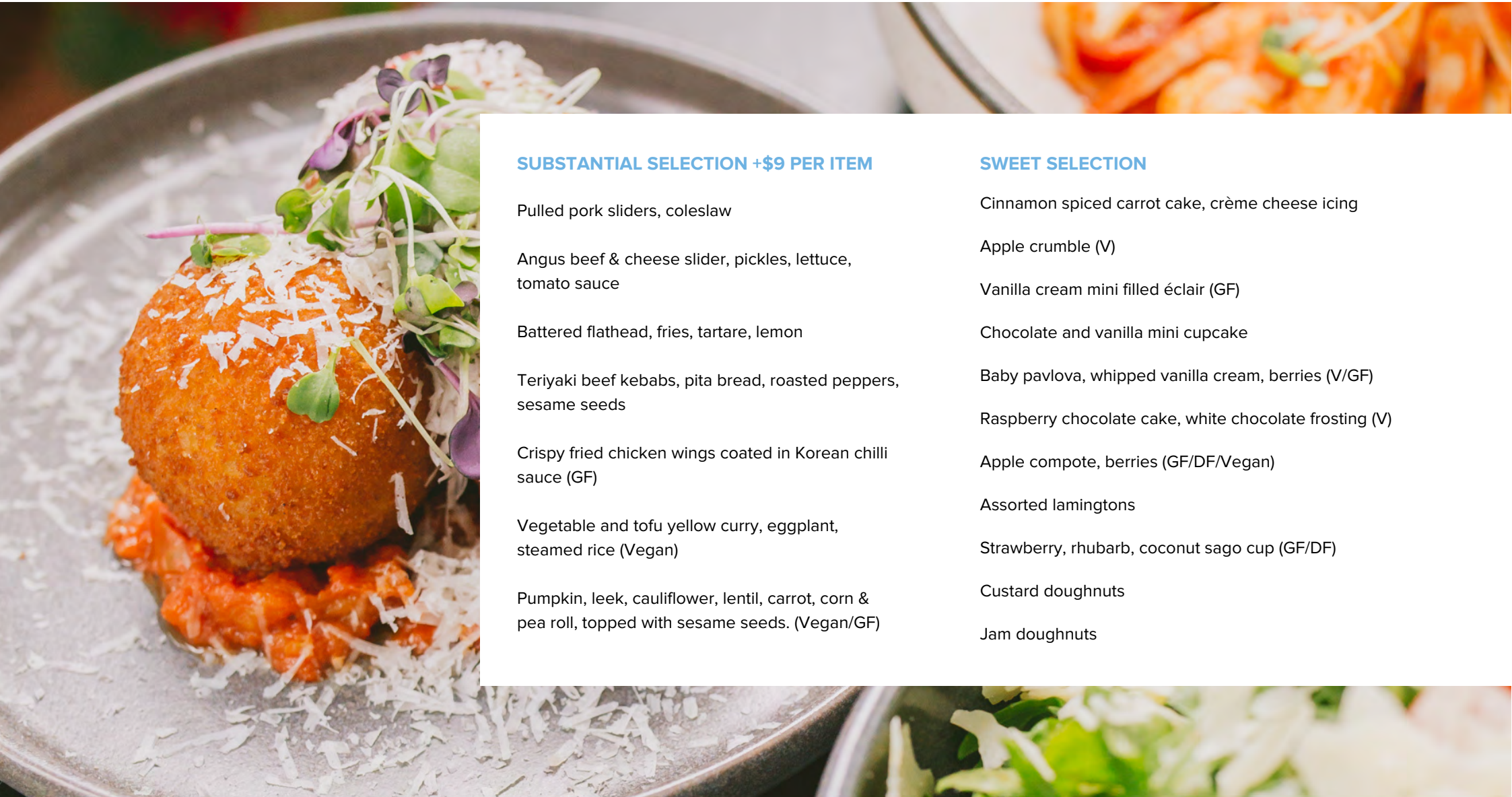
Goat cheese mousse, sourdough, grape, walnut (V)  
Cherry tomato, caramelised onion, goat cheese, basil pesto tartlet (V)  
Beetroot & feta tartlet (V)  
Caprese skewer (GF/V)  
Prawn, pineapple salsa, avocado (DF/GF)  
Smoked salmon, chive crème fraiche, finger lime (GF)  
Seared beef, Asian slaw, sesame, fried shallots (GF/DF)  
Oyster, wakame (GF)  
Gazpacho, tomato, cucumber, capsicum (V/GF)  
Hummus, carrot, celery, cucumber pot (Vegan/GF)  
Steamed potato, asparagus, chive ricotta (GF/V)  
Rice paper roll (V/GF/DF/Vegan)  
Artichoke, olive tapenade crostini (V)

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

V - Vegetarian / Vegan - Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option



# CANAPE MENU OPTIONS



## SUBSTANTIAL SELECTION +\$9 PER ITEM

Pulled pork sliders, coleslaw

Angus beef & cheese slider, pickles, lettuce, tomato sauce

Battered flathead, fries, tartare, lemon

Teriyaki beef kebabs, pita bread, roasted peppers, sesame seeds

Crispy fried chicken wings coated in Korean chilli sauce (GF)

Vegetable and tofu yellow curry, eggplant, steamed rice (Vegan)

Pumpkin, leek, cauliflower, lentil, carrot, corn & pea roll, topped with sesame seeds. (Vegan/GF)

## SWEET SELECTION

Cinnamon spiced carrot cake, crème cheese icing

Apple crumble (V)

Vanilla cream mini filled éclair (GF)

Chocolate and vanilla mini cupcake

Baby pavlova, whipped vanilla cream, berries (V/GF)

Raspberry chocolate cake, white chocolate frosting (V)

Apple compote, berries (GF/DF/Vegan)

Assorted lamingtons

Strawberry, rhubarb, coconut sago cup (GF/DF)

Custard doughnuts

Jam doughnuts

Please note dishes may change depending on availability. Prices may vary subject to supply. All allergies and dietary requirements will be catered to upon request.

V - Vegetarian / Vegan - Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option

# BEVERAGES

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We are delighted to offer an array of carefully curated beverage packages, designed to elevate your event and cater to every taste. Choose from our inclusive package, bar tab option, or cash bar, ensuring a seamless and enjoyable experience for you and your guests.

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.





## GOLD BEVERAGE PACKAGE

### Select four wines + four beers

+ add on cash bar for spirits & cocktails

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

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

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

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

### SPARKLING WINE

- Tatachilla Brut (SA)
- Dunes & Green Prosecco

### WHITE WINE

- Tatachilla Sauvignon Blanc
- Tatachilla Chardonnay
- Redbank Fiano
- Christobel's Moscato
- Corte Giara Pinot Grigio

### RED WINE

- Tatachilla Shiraz Cabernet
- Accademia Dei Racemi / Monili Tarantino Primitovo IGT 2018
- Cantina Viticol Tori Senesi Aretini Chianti DOCG
- Antinori Santa Cristina Toscana IGT 2020

### ROSE

- Tatachilla Rose
- Antinori Santa Cristina Rosato Toscana
- Chaffey Bros Not Your Grandma's Rose

### FULL STRENGTH BEER + CIDER (select four)

- James Squire One Fifty Lashes Pale Ale
- Great Northern Original
- Somersby Apple Cider
- Somersby Pear Cider
- Brookvale Union Ginger Beer
- Corona
- XXXX Gold
- Pure Blonde Premium Mid
- Balter XPA

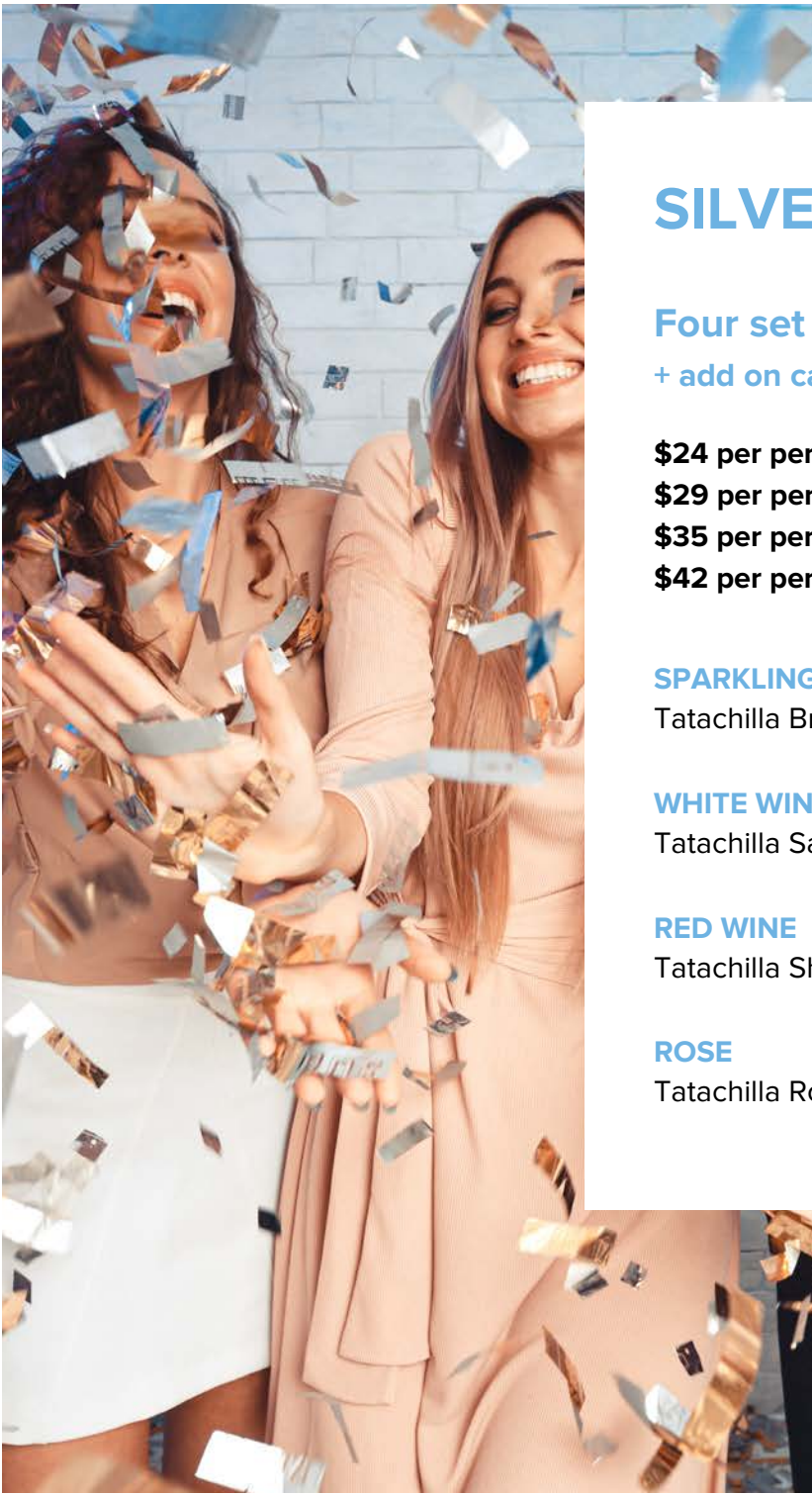
### LIGHT BEER

Cascade Light

### JUICE / SOFT DRINK

- Orange Juice
- Apple Juice
- Solo
- Pepsi
- Pepsi Max
- Sprite

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



# SILVER BEVERAGE PACKAGE

**Four set wines + three set beers**  
+ add on cash bar for spirits & cocktails

**\$24 per person | One-hour duration**  
**\$29 per person | Two-hour duration**  
**\$35 per person | Three-hour duration**  
**\$42 per person | Four-hour duration**

**SPARKLING WINE**  
Tatachilla Brut

**WHITE WINE**  
Tatachilla Sauvignon Blanc

**RED WINE**  
Tatachilla Shiraz Cabernet

**ROSE**  
Tatachilla Rose

**FULL STRENGTH BEER + CIDER**  
James Squire One Fifty Lashes Pale Ale  
Great Northern Original  
Somersby Apple Cider

**LIGHT BEER**  
Cascade Light

**JUICE / SOFT DRINK**  
Orange Juice  
Apple Juice  
Solo  
Pepsi  
Pepsi Max  
Sprite

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



## BAR TAB / DRINKS ON CONSUMPTION

Select four wines + four beers  
+ basic spirits & cocktails available

You can choose to set a limit or  
charge based on consumption

### SPARKLING WINE

- Tatachilla Brut (SA)
- Dunes & Green Prosecco

### WHITE WINE

- Tatachilla Sauvignon Blanc
- Tatachilla Chardonnay
- Redbank Fiano
- Christobel's Moscato
- Corte Giara Pinot Grigio

### RED WINE

- Tatachilla Shiraz Cabernet
- Accademia Dei Racemi / Monili Tarantino Primitovo IGT 2018
- Cantina Viticol Tori Senesi Aretini Chianti DOCG
- Antinori Santa Cristina Toscana IGT 2020

### ROSE

- Tatachilla Rose
- Antinori Santa Cristina Rosato Toscana
- Chaffey Bros Not Your Grandma's Rose

### BEER + CIDER (select four)

- James Squire One Fifty Lashes Pale Ale
- Great Northern Original
- Somersby Apple Cider
- Somersby Pear Cider
- Brookvale Union Ginger Beer
- Corona
- XXXX Gold
- Pure Blonde Premium Mid
- Balter XPA
- Cascade Light

### JUICE / SOFT DRINK

- Orange Juice
- Apple Juice
- Solo
- Pepsi
- Pepsi Max
- Sprite

### COCKTAILS

- Espresso Martini
- Margarita
- Pornstar Martini
- Orange & Mandarin Spritz
- Kinky Boots - Pink Hibiscus spritz
- La Fresa - Strawberry and river mint spritz

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.



# ACCOMMODATION

Pacific Hotel Brisbane is a vibrant inner-city address with a modern array of creature comforts and luxuries so you always feel like you have found a home away from home. We have a selection of spacious rooms and suites to welcome every type of guest including business travellers, couples, friends, singles and families. Guests can enjoy undercover off-street parking, a fully equipped fitness room available 24/7, and an outdoor pool.



All guest rooms include:

- 49 -55" smart TV
- Mini fridge
- Ironing Board
- Air-conditioning
- In-room safe
- Bathroom amenities
- Hairdryer
- Tea & coffee making facilities
- Private balconies

Hotel facilities:

- Outdoor swimming pool and sundeck
- Gym
- Undercover secure parking
- Bar & Restaurant
- Free Wi-Fi
- 24 hour reception

# A TRULY CENTRAL LOCATION

Located in Spring Hill overlooking the city and parklands, Pacific Hotel Brisbane offers guests stunning views from private balconies and provides easy access to the nearby hospitals, CBD, Roma Street Station and Suncorp Stadium.

# OSTERIA ROMA SPRING HILL

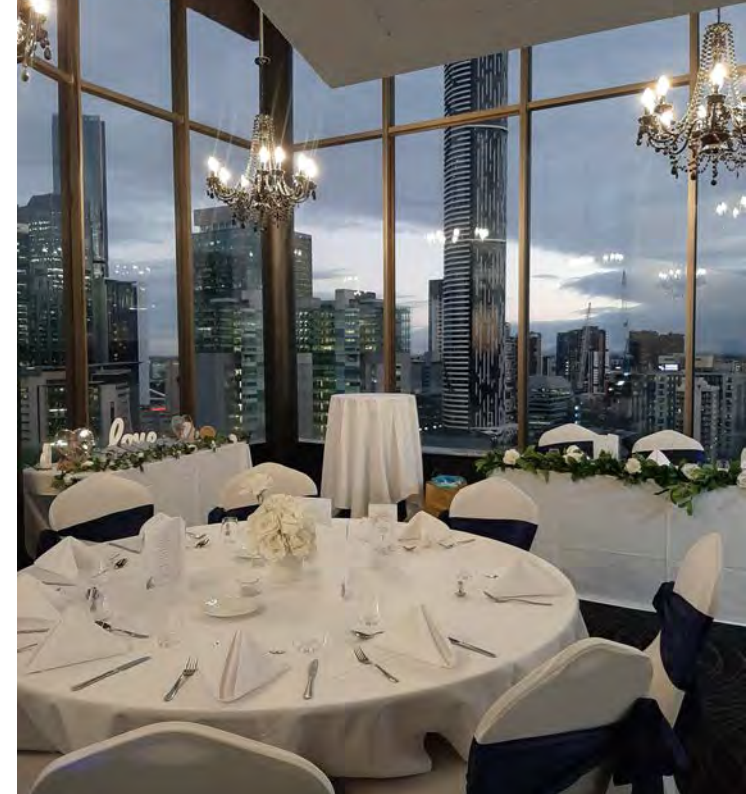
Executive Chef, Stephan Guzzante, shines a spotlight on simple Italian cuisine, served fresh from our alfresco-style Restaurant & Bar at Osteria Roma Spring Hill.

Inspiration has been gathered from the surrounding gardens, quality Queensland produce and the flavours of Italy.

Serving a beautiful buffet breakfast until 10am on weekdays and 11am on weekends, followed by an all-day menu (from 11am).







# Terrific

Contact us to talk about your upcoming meeting or event and book your site inspection to see our stunning views first hand.

[events@pacifichotelbrisbane.com.au](mailto:events@pacifichotelbrisbane.com.au) | +61 7 3831 6177



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