

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.

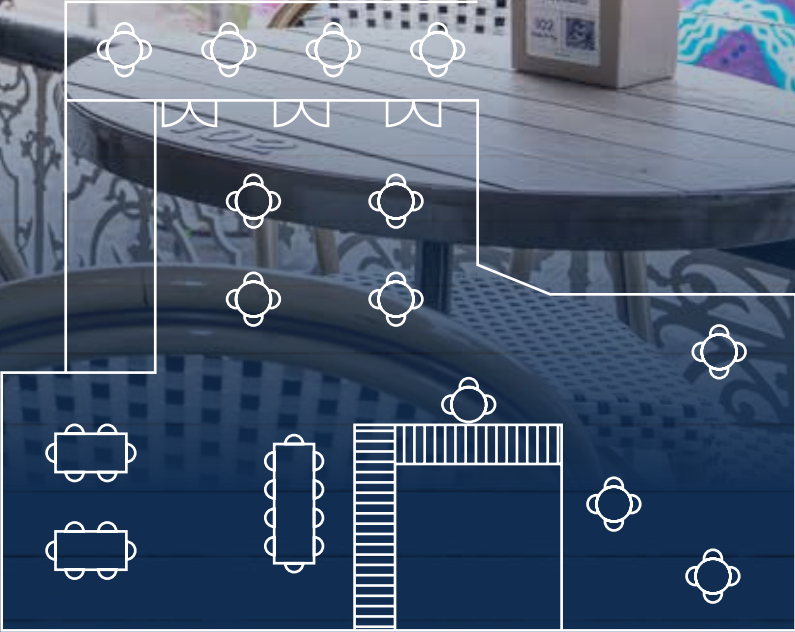
Speak with our functions & events team to start planning your perfect event today!





The Arbour Bar

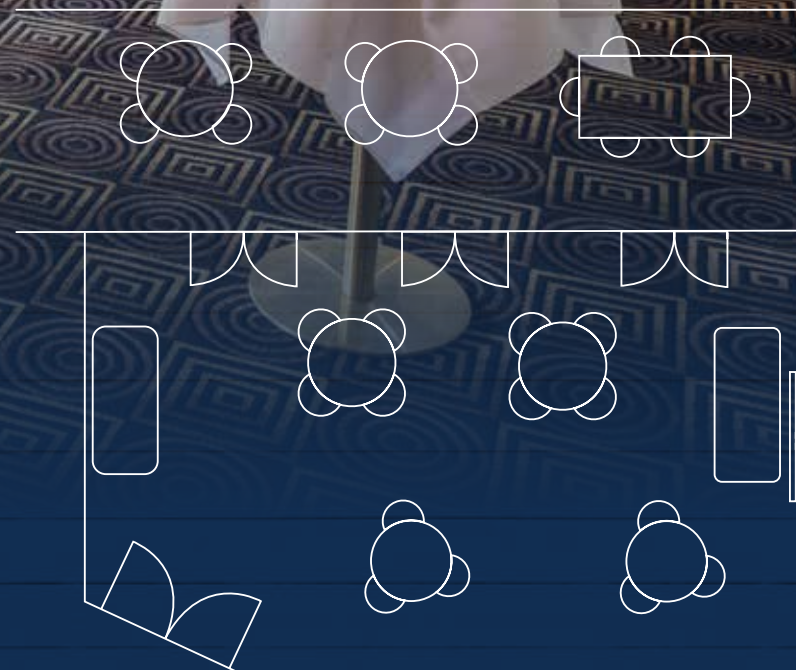
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
80	30-50	No	Yes	Yes	Yes





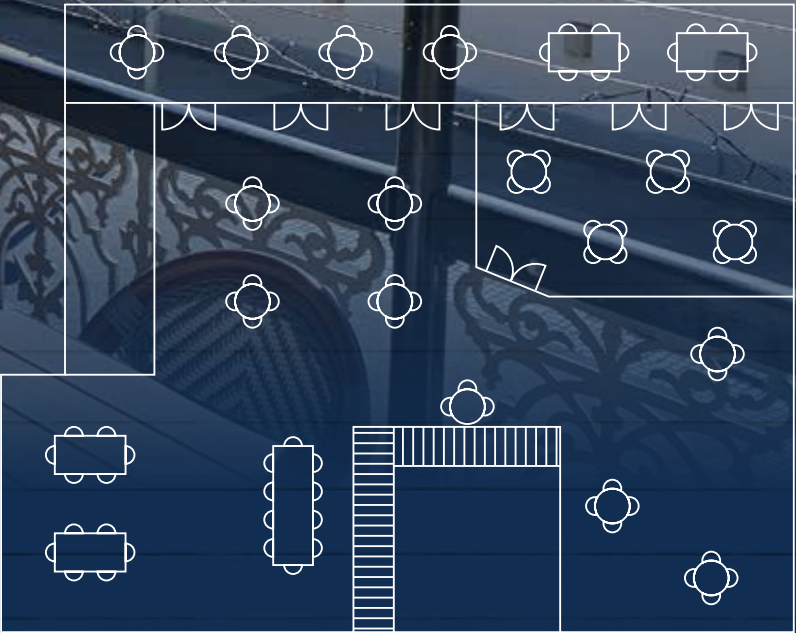
The Boardroom

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30	20	No	No	Yes	Yes





The Arbour Bar + The Boardroom

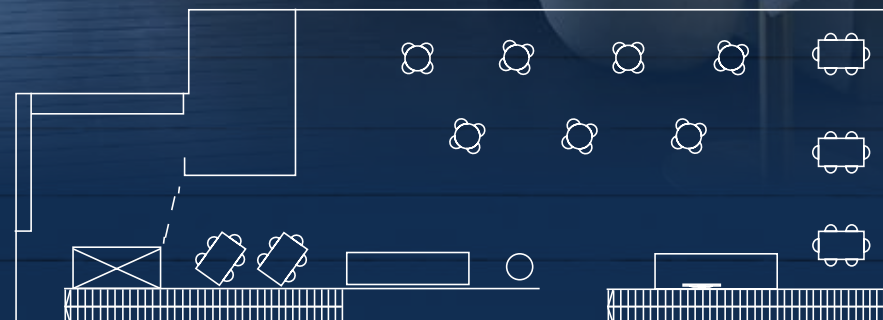


Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50-110	30-60	No	Yes	Yes	Yes



The Deck

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





Level 1 Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
300	150	No	Yes	Yes	Yes



The Banksia Lounge

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
30-70	30-40	Yes	No	Yes	Yes





Venue Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
700	N/A	Yes	Yes	Yes	Yes



PICK YOUR PACK

Minimum 30 guests

Select from our 6, 8 or 10 piece canape package.

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

Cauliflower & potato fritters, spinach,
turmeric, mustard mayo **GF, VE**

Chunky beef pie, tomato relish

8 PIECES \$44pp

6 piece pack items +

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

Pork Belly, gochujang
BBQ, pickled jalapenos **GF**

10 PIECES \$54pp

8 piece pack items +

Szechuan prawns, furikake aioli

Chorizo croquette, smoked tomato relish

UPGRADE OPTIONS

Choose your add-ons

Minimum 30 pieces per item

BITE SIZED \$6ea

Halloumi bites, drunken currants,
almond flakes, chilli honey **GF, V**

Karaage chicken, yuzu kewpie, Furikake

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

Heirloom tomato, basil, 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**

Forest mushroom gnocchi, truffle, cream,
garlic, parmesan, porcini **V, VGA, GFO**

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

PIZZA PACK \$350

12 chefs selection pizzas

CANAPÉ PACKAGES

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

SEATED SET MENUS

FAMILY STYLE

Menu is served share style to the centre of the table

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

Minimum 30 guests

ENTREE *Select three*

Burrata, heirloom tomatoes, olives **GF, V**

Seasonal arancini, lemon, aioli **V**

Pork belly bites, gochujang BBQ, raw slaw **GF**

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

Karaage chicken, yuzu kewpie, furikake

MAIN *Select two*

Slow roasted Teys Bros pasture-fed eye fillet,
roasted field mushrooms, garlic butter **GF**

Pan-roasted 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

Menu is served buffet style

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**

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



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 / pies
Assorted mini muffins

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 chicken burger, marinated chicken, bacon, lettuce, tomato, avocado & aioli

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

Plough Chicken Caesar Salad, gem cos, glazed bacon, garlic croutons, parmesan, 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

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

Conversationalist Prosecco

WHITE

Potting Shed Sauvignon Blanc

Potting Shed Pinot Grigio

Potting Shed Chardonnay

ROSÉ

Potting Shed Rose

RED

Potting Shed Shiraz

Potting Shed Cabernet Shiraz

ZERO ALCOHOL

Plus & Minus Pinot Grigio

Plus & Minus Pinot Noir

Great Northern Zero

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

Conversationalist Prosecco

WHITE

Whispering Clouds Sauvignon Blanc

Galante Pinot Grigio

Where Oceans Meet Chardonnay

ROSÉ

Petit Detour Rosé

RED

Hare and Tortoise Pinot Noir

Woods Crampton Shiraz

Little Giant Premium Cabernet Shiraz

ZERO ALCOHOL

Plus & Minus Pinot Grigio

Plus & Minus Pinot Noir

Great Northern Zero

TAP & BOTTLED BEER

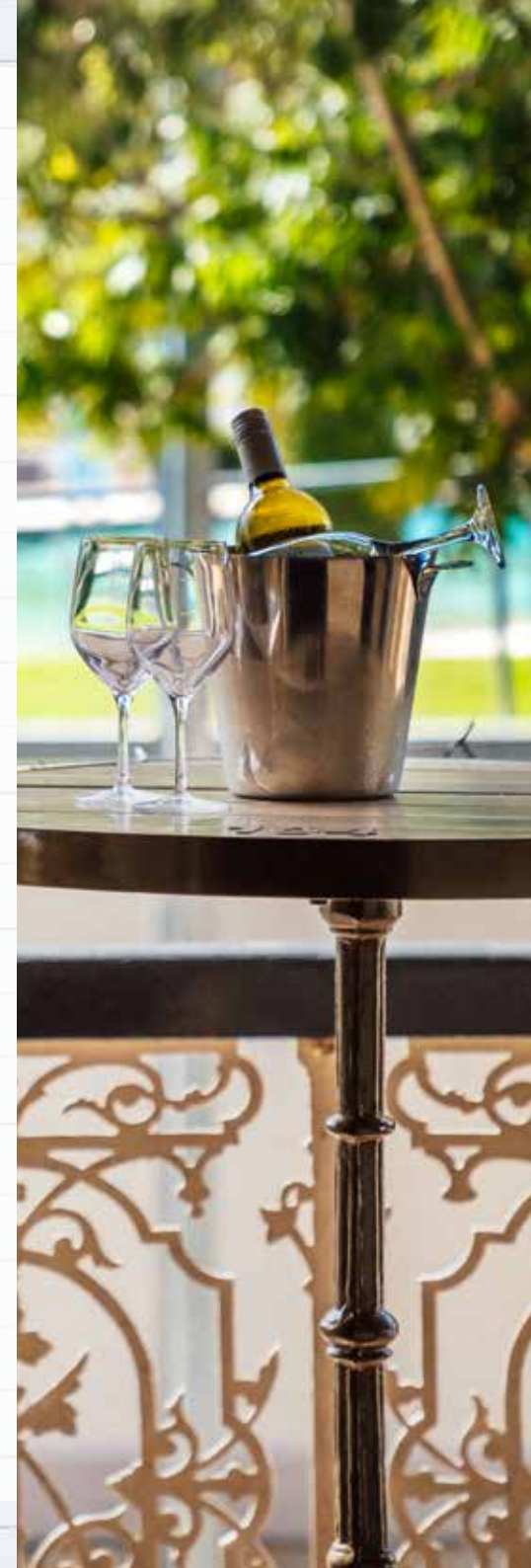
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SOFT DRINK & JUICE

ADD SPIRIT UPGRADE \$12pp Per Hr

ADD COCKTAIL ON ARRIVAL \$22pp

Minimum 30 Cocktails





CONTACT

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