

THE PLOUGH INN

ESTD 1864

CELEBRATIONS & FUNCTIONS

THE PLOUGH INN

Established in 1864 and placed on the world heritage list in 1992, The Plough Inn is the heart of Brisbane and an icon of Queensland 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.

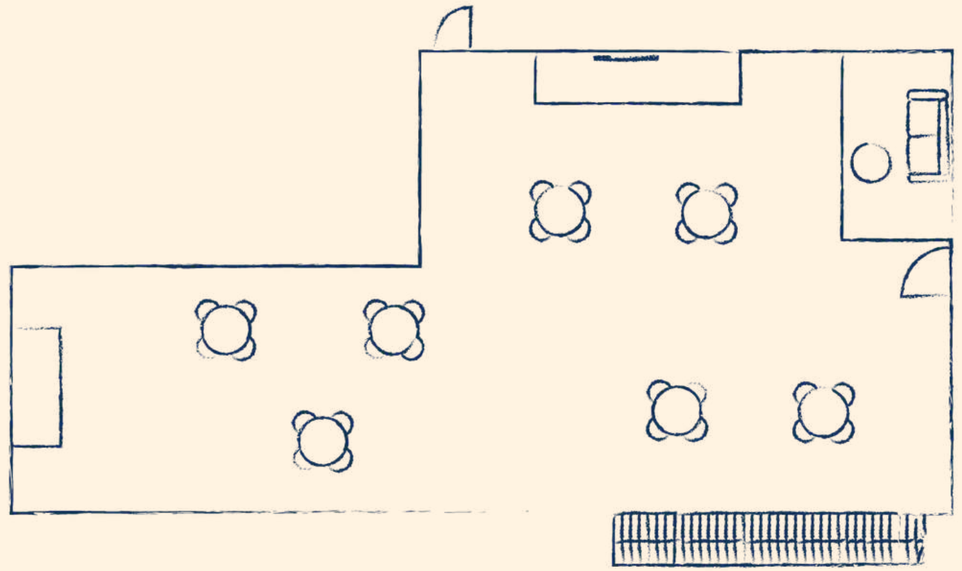
Start planning your perfect event today with our functions and events team to start planning your perfect event today.



BANKSIA LOUNGE

Perfect for medium-sized events that require some privacy, suitable for both standing and seated occasions.

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
70	30-40	✓	-	✓	✓

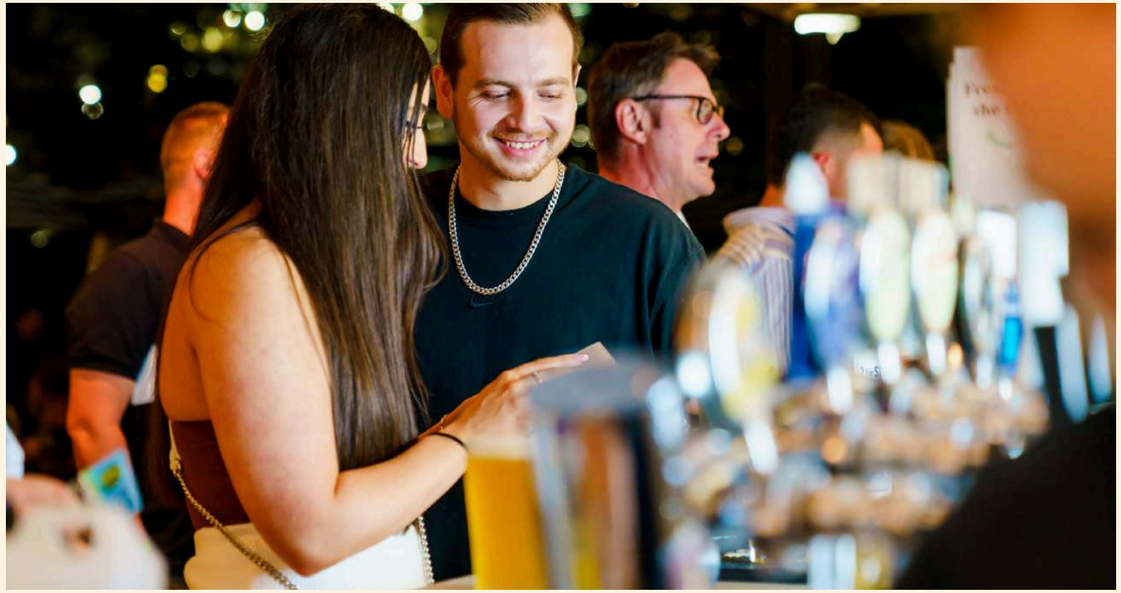




SPORTSBAR

A more casual setting suitable for cocktail events, watch parties or catch-ups with the crew.

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
30	-	✓	-	-	-

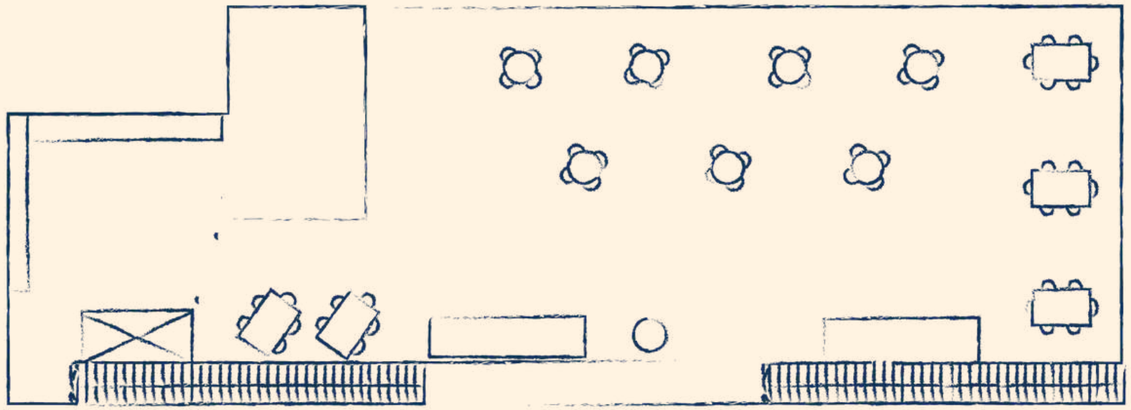


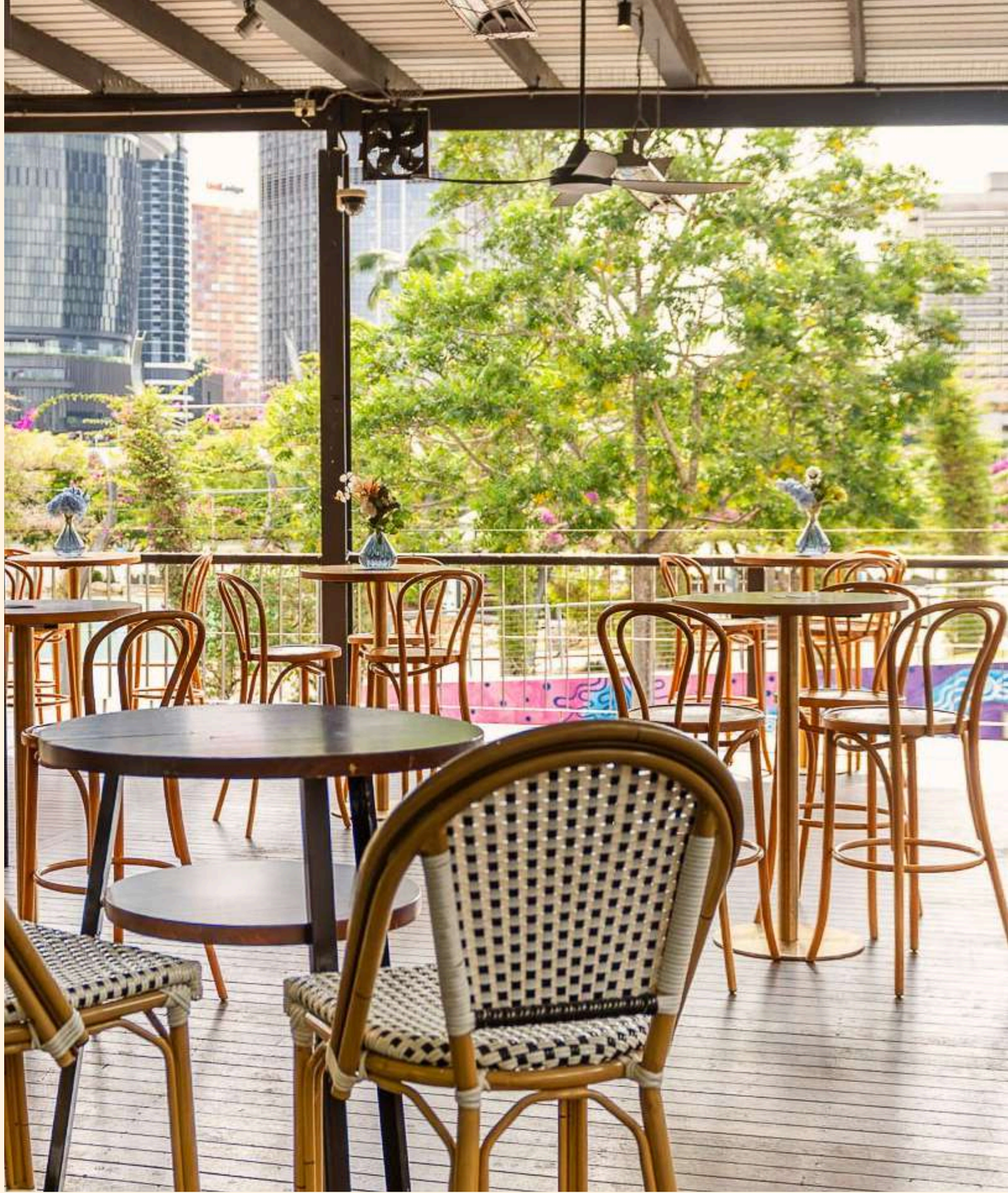


THE DECK

With wide, flexible space and expansive views of the city and water, our deck is perfect for a large, relaxed event.

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
175	100	-	✓	✓	✓

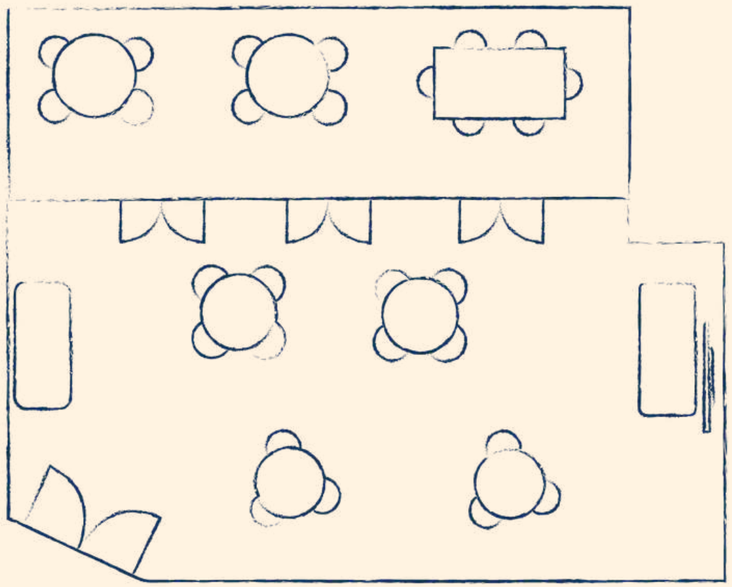




THE BOARDROOM

A more intimate seated setting, ideal for private dinners, boardroom meetings, or watch parties.

SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
20	-	-	✓	✓

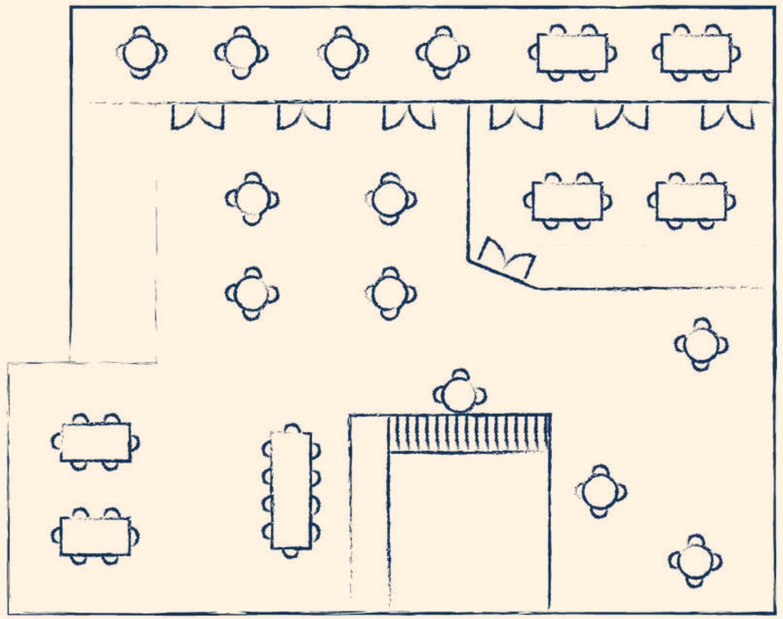


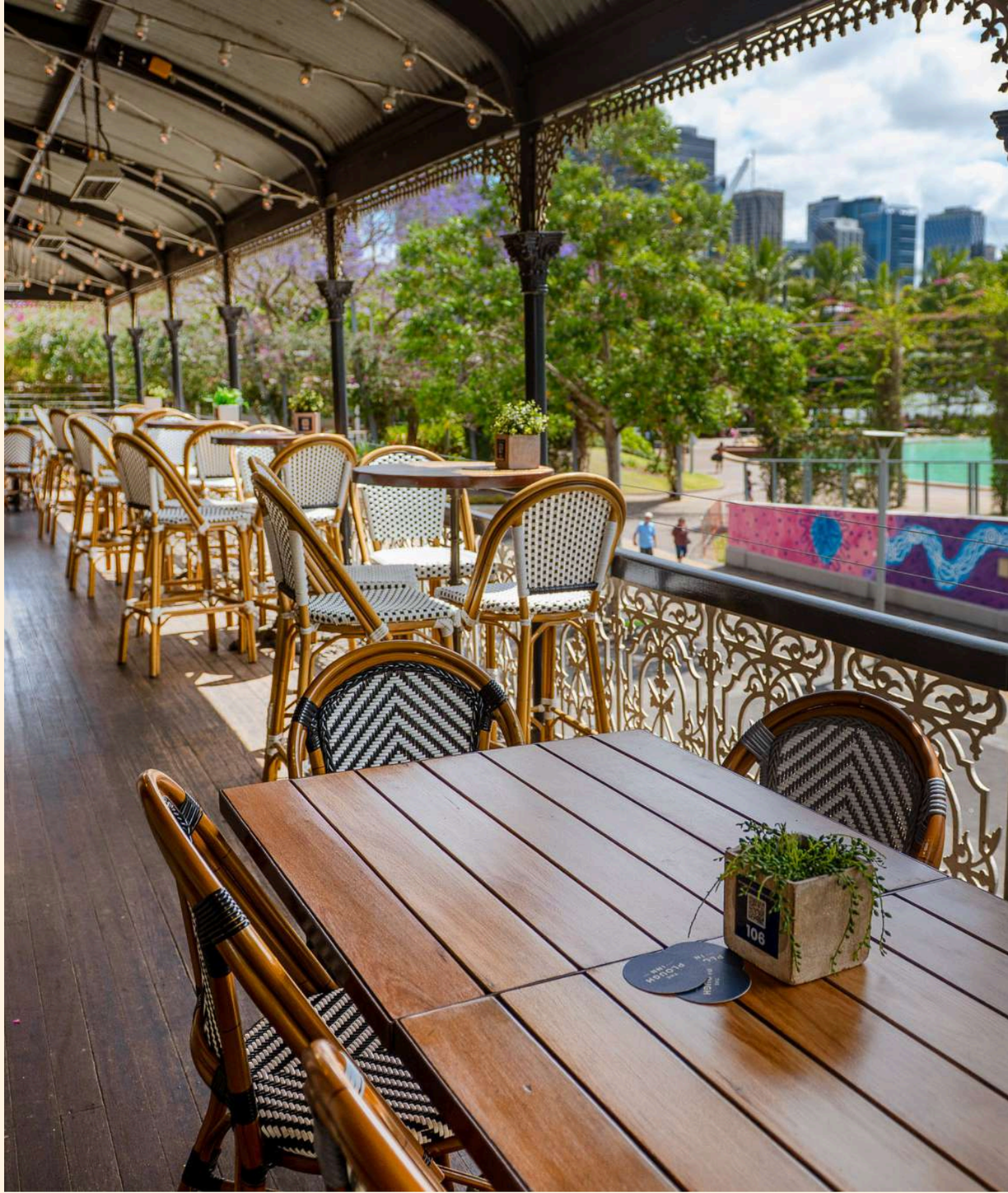


ARBOUR BAR & BOARDROOM

Bring our two upstairs spaces together for a grander occasion, with balcony views and the flexibility to dine and drink across multiple areas.

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
110	50	-	✓	✓	✓





LEVEL 1 EXCLUSIVE

Take over the entire indoor and external space upstairs, with access to both the Deck and Arbour bar.

COCKTAIL	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
300	-	✓	✓	✓



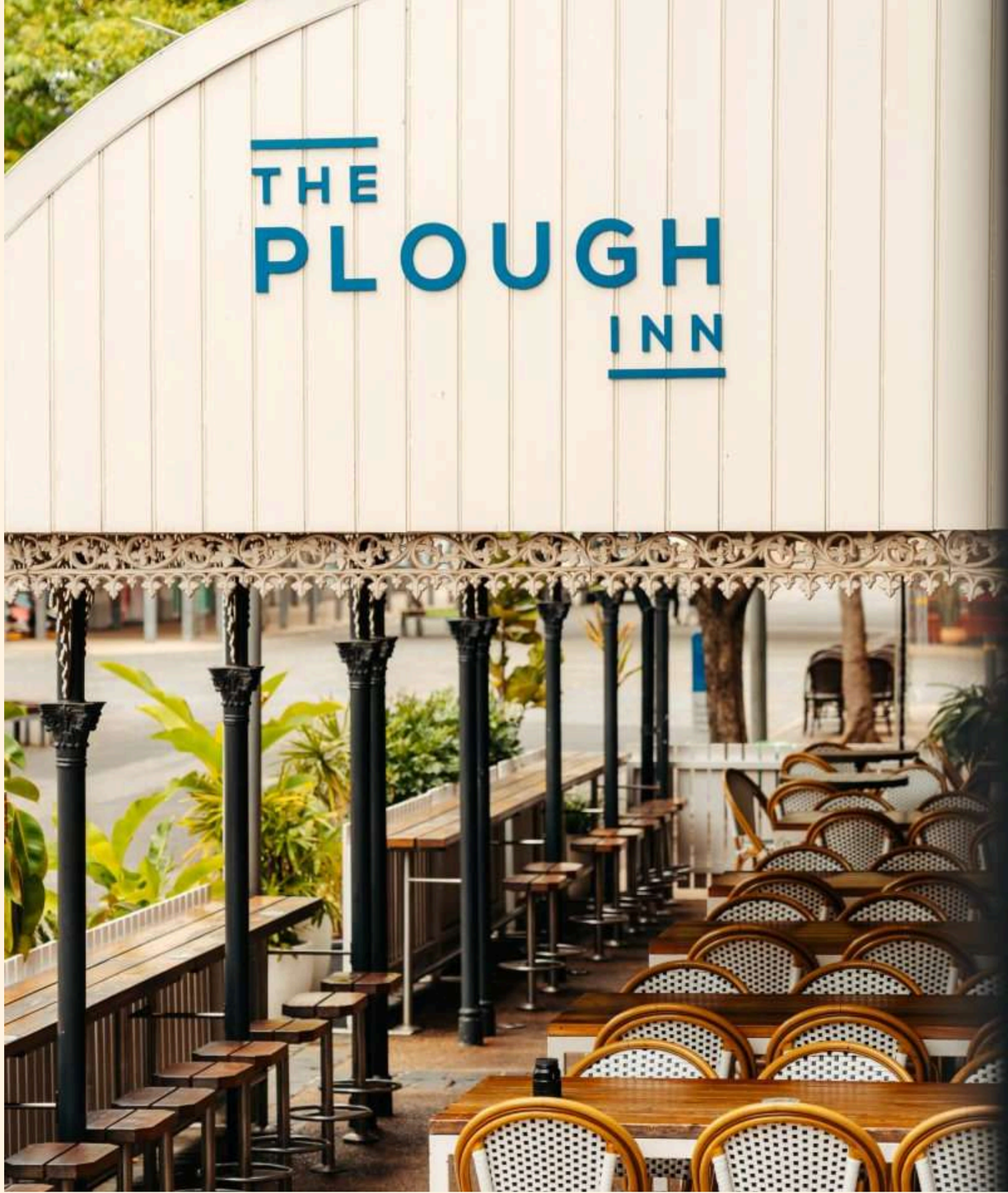


VENUE EXCLUSIVE

Going all out? We cater for full venue takeovers, for those who want a night to remember.

COCKTAIL	SEATED	WHEELCHAIR	PRIVATE BAR	EXCLUSIVE HIRE	AV
1000	-	✓	✓	✓	✓







CANAPÉS & SLIDERS

CANAPÉS

Minimum 20 · $5 each

Bruschetta Crostini
Whipped feta, cherry tomato, pickled Spanish onion, basil

Satay Chicken Skewers
Toasted peanut, fried curry leaf

Mushroom Arancini
Roasted garlic aioli

Roasted Vegetable Empanadas
Spiced tomato chutney

PREMIUM CANAPÉS

Minimum 20 · $7 each

Steak & Pepper Pie
Tomato ketchup

Prawn Toast
Sesame aioli

Smoked Salmon Blini
Cream cheese, dill, capers A

Peking Duck Spring Roll
Hoisin mayo

SUBSTANTIAL CANAPÉS

Minimum 20 · Sold as each

Hummus Bowl – $12
Hummus, pickles, falafel, crispy chickpea, flatbread, olive oil

Chicken Caesar Salad – $12
Poached chicken, cos, bacon, croutons, Parmesan, egg, Caesar dressing

Fish & Chips – $15
Balter XPA battered hoki, chips, tartare sauce A

Karaage Chicken – $15
Rice, sesame, honey-soy, pickled ginger

SLIDERS

Minimum 20 · $8 each

Classic Cheeseburger
Beef patty, cheese, pickles, onion, tomato ketchup, American mustard

Crispy Chicken Slider
Southern tender, southwest sauce, pickle, coleslaw

Falafel Slider
Beetroot relish, oak lettuce, pickle

Vegetarian · Vegan · Gluten Friendly · Dairy Free · Contains Nuts · Contains Soy · Contains Egg · Hot/Spicy · Contains Sesame · A Local Seafood · I Seafood Imported · M Seafood Mixed · Contains Shellfish

Need a dietary alteration? We're happy to accommodate where possible. Contact our team to discuss your needs.



SHARING

SHARE PLATTERS

All platters serve 8–10

Oysters — $90/dozen
Mignonette dressing, Tabasco, lemon

Cheese Platter — $150
Brie, cheddar, blue cheese, bread & crackers, fruits

Charcuterie Platter — $150
Selection of cured meats, breads, crackers & pickles

Aussie Classics — $150
Pies, sausage rolls, pork snags, mozzarella sticks

Asian Street Food — $120
Satay chicken , spring rolls, pork wontons, samosas

Veggie Delights — $120
Pumpkin arancini, sweet potato croquettes, cauliflower popcorn, pies

Assorted Finger Sandwiches — $100

Fruit Platter — $100
Assortment of seasonal fruit

Sweet Treats — $100
Custard bites, apple bites, chocolate brownie, chocolate strawberries

PIZZA SLABS

18" × 11" · $80 each

Margherita
Tomato sugo, basil, fior di latte

Potato, Caramelised Onion & Rosemary
Blue cheese, confit garlic, fior di latte

Hawaiian
Double smoked ham, pineapple, fior di latte

Pepperoni
Pepperoni, fior di latte

Chicken, Bacon & Ranch
Chicken schnitzel, bacon, fior di latte, ranch sauce

Meat Lovers
Pepperoni, bacon, brisket, fior di latte, BBQ sauce

Vegetarian Vegan Gluten Friendly Dairy Free Contains Nuts Contains Soy Contains Egg
Hot/Spicy Contains Sesame A Local Seafood I Seafood Imported M Seafood Mixed
Contains Shellfish

Need a dietary alteration? We're happy to accommodate where possible. Contact our team to discuss your needs.



PACKAGES

MORNING TEA

$25pp · Minimum 10 people

Bacon & Egg Roll
Vegetarian alternative available upon request

Fruit Salad
Selection of seasonal fruit

Granola Pot
Yoghurt and seasonal berries

Pastries
Selection of Baked Danishes & Biscuits

SEATED DINING

Looking for a sit-down dining experience?

Talk to our team about tailoring a menu and setup to suit your event.

Vegetarian Vegan Gluten Friendly Dairy Free Contains Nuts Contains Soy Contains Egg
Hot/Spicy Contains Sesame A Local Seafood I Seafood Imported M Seafood Mixed
Contains Shellfish

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BEVERAGE PACKAGES

CLASSIC

2 hours $55pp | 3 hours $65pp | 4 hours $75pp

WINE
Hand Drawn Brut Cuvee NV | AUS
Hand Drawn Semillon Sauvignon Blanc | AUS
Rameau d'Or Petit Amour Rose | FRA
Hand Drawn Shiraz Cabernet | AUS

BEER/CIDER
Selected Tap Beers & Cider

NON-ALCOHOLIC
Heaps Normal XPA
Great Northern 0%
Soft Drink & Juices

ADD SPIRIT UPGRADE $15PP PER HR



BEVERAGE PACKAGES

PREMIUM

2 hours $62pp | 3 hours $72pp | 4 hours $82pp

WINE

Hand Drawn Brut Cuvee NV | AUS
Hand Drawn Semillon Sauvignon Blanc | AUS
Rameau d'Or Petit Amour Rose | FRA
Hand Drawn Shiraz Cabernet | AUS

Plus choose an additional 4 from the list below

Alpha Box & Dice "Tarot" Prosecco | SA
Jim Barry "The Atherley" Riesling | SA
ARA Single Estate Sauvignon Blanc | NZ
Gigi Pinot Grigio | ITL
In Dream Chardonnay | VIC
Acme Vinyards Pinot Noir | SA
Langmeil Long Mile Shiraz | SA

BEER/CIDER

All tap beers EXCLUDING Imports, Ginger Beer, Hard Rated & all RTD Taps

NON-ALCOHOLIC

Heaps Normal XPA
Great Northern 0%
Soft Drink & Juices

ADD SPIRIT, GINGER BEER & HARD RATED UPGRADE $17PP PER HR



BEVERAGE PACKAGES

ARRIVAL COCKTAIL ADD-ONS

Price per each | Minimum of 20

Aperol Spritz $20
Margarita $22
Sunset Highball $22
Lychee Martini $22

LOOKING FOR SOMETHING MORE FLEXIBLE?
WE CAN ALSO OFFER BAR TABS.



EVENTS@PLOUGHINN.COM.AU

(07) 3844 7777

WWW.PLOUGHINN.COM.AU

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