



Blue Pacific Hotel

BRIBIE ISLAND

FUNCTIONS & EVENTS

2022



Beautiful Bribie

The Blue Pacific hotel is Bribie Island's oldest established business and is a Bribie Island icon. Situated in Woorim, just under an hour from Brisbane, on the "Surf Side" of Bribie Island. The hotel offers a relaxed beach side atmosphere. The hotel boasts one of Queensland's "Best outdoor beer gardens".

We offer a variety of catering packages to suit you from a three course meal, to an elegant cocktail style function. Our flexible attitude and industry professional chefs allow us to accommodate your needs and wishes and our dedicated team will manage your function from the first enquiry right through to the last drink.

We have two function areas to choose from. Our Heritage room is a private air conditioned space that can accommodate up to 60 guests for your banquet style event or up to 80 for a cocktail style event.

Beer garden is a great outdoor space set amongst 15 full size palms and a manicured garden that can accommodate up to 120 guests for your banquet style event or 200 guests for a cocktail style event.

Please feel free to discuss any events or meeting you may want to have here with our Functions Team today.



BEER GARDEN

Our large private outdoor area surrounded by mature palm trees and lush green grass, is the largest beer garden on Bribie Island. With beautiful newly installed lighting the beer garden is perfect for those evening celebrations. This area is perfect for birthdays, weddings or any seated or cocktail style event. Plenty of room for DJ and dance floor and easy access to power. Enough space to cater for up to 200 guests.

Space hire \$400 half beer garden

Space hire whole beer garden \$600

HERITAGE ROOM

Our private function room is perfect for corporate events, birthdays, weddings and other functions providing an air conditioned environment. With complimentary use of data projector

Space hire \$200

POOL ROOM Hire \$100



Alternate Drop Menu

2 Course \$50 per person, 3 course \$70 per person.

Choice of two entrees, mains & desserts

ENTRÉES

Spicy double crunch prawns with saffron aioli sauce

Chicken skewers with an Asian salad, your choice of chipotle BBQ sauce, sweet chilli sauce or satay

Szechuan & Lemon pepper calamari, crispy fried with lemon aoli

Polenta chips with mix herb and sea salt seasoned with saffron aioli and lemon

MAINS

200g char grilled graziers eye fillet cooked medium served with herb roasted vegetables, broccolini and a red wine jus

250g pork rib eye served with pomme annas potatoes and Asian slaw drizzled with an Apple sauce

Oven baked Salmon with steamed beans, broccolini, creamy mash potato, lemon, topped with hollandaise sauce

Oven baked Barramundi served with chips and salad with a lemon caper butter sauce


DESSERTS

Pavlova with fruit salad GF

Individual mud cake

Tiramisu

All served with strawberries and cream



Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, fish, egg and gluten.
Please notify staff of any dietary requirements.

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Hot Platter Menu

Our platter serving sizes are rather generous & are a great fit to be shared between 8 to 12 guests

AUSSIE FAVOURITES \$120

An assortment of plain mini pies, chicken curry pies, lamb & rosemary pies, pepper pies, mini sausage rolls, spinach & feta quiche, quiche lorraine and cheese & chorizo quiche

FRIED DELIGHTS \$130

Mini spring rolls, samosas, mini dim sims, chicken munchies, prawn twisters, chicken wings, chicken & garlic balls

AMERICAN DREAM \$145

An assortment of American delights including mozzarella cheese sticks, jalapeno poppers, spiced mop chicken wings, BBQ pork spare ribs, beer battered onion rings & waffle fries served with ranch sauce

VEGETARIAN PLATTER \$130


Mini spring rolls, samosas, vegetable gyoza, mozzarella cheese sticks, eggplant fingers, beet root & feta arancini balls

HOT SEAFOOD PLATTER \$145

Prawn twisters, crumbed scallops, salt & pepper calamari, fish goujons, thai fish cakes

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Cold Platter Menu

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RAW PLATTER \$80

A selection of crudites including fresh vegetables, crunchy corn chips & dips

FRUIT PLATTER \$80

A mixed variety of fresh and seasonal fruit

BREAD & DIPS \$80

A selection of house-made dips accompanied by a selection of breads

CAKES & PASTRY \$95

A sumptuous selection of Danish's & Petit cakes chosen by our head chef

SANDWICH PLATTER \$105

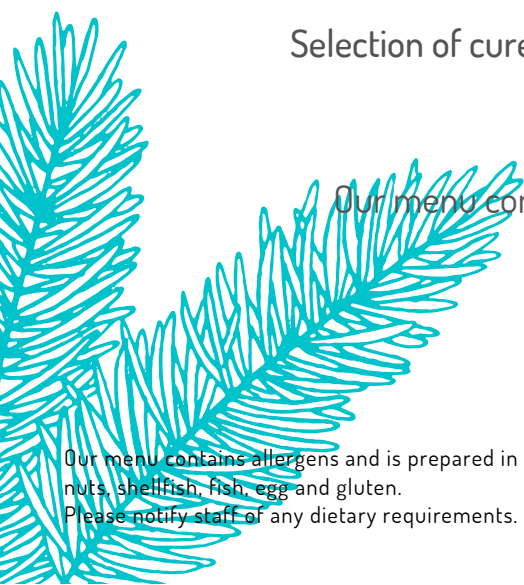
A sensational array of sandwiches on white and multigrain bread
(additional charges apply for gluten free)

ANTIPASTO PLATTER \$130

Selection of cured meats, willow grove cheese, specialty vegetables served with Turkish fingers and crackers

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Decorations & Additions

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LINEN (hire)

\$20 per table cloth

Balloons Prices

Table weighted \$6.00

loose balloons \$1.00

bring own balloon \$1.00

MAXIMUM balloons 50

Security Guards

Security must be hired from the commencement of your event until the closing of the hotel

1-70 people = 1 x security

\$40 per hour, per security guard

Please note: ALL 21st birthdays must hire security guards for their function.

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TERMS AND CONDITIONS

By holding a Function at the Blue Pacific Hotel you hereby understand and agree to these terms & conditions. During all functions, adequate food must be ordered as a responsible practice of serving alcohol. Our room hire includes your sit-down & cocktail furniture, crockery, glassware & staff service. Our private Herritage Room has access to some audio & visual equipment, prior arrangements must be made to confirm availablitiy of this equipment. Food and beverages must be provided during functions. Catering Pricing is itemised within this Function Pack.

CONFIRMATION OF BOOKING

To confirm your booking the Blue Pacific Hotel requires a deposit of \$100 to confirm your booking. If the deposit is not received the function date may be released to other prospective clients. The menu is subject to change at any time without notice, please contact Blue Pacific Hotel to confirm the current menu.

FINAL NUMBERS

The Blue Pacific Hotel requires final numbers 7 days prior to the function date along with confirmation of menu. All credit card facilities are available at the Hotel for payment. All food and beverage accounts must be settled 1 week prior to your event.

LOST PROPERTY

The hotel will not accept any responsibility for any damaged or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

SECURITY

The Hotel reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. We also provide such personnel to ensure your safety and first aid needs are ensured. Should your event require the presence of additional security personnel the cost will be added to your final account. Functions including 21st birthdays and bookings with excess of 70 guests will incur security costs at standard industry rates. This must be paid two weeks prior to your event.

RESPONSIBLE SERVICE OF ALCOHOL

All staff at the Blue Pacific Hotel are trained in Liquor Licensing Accredited 'Responsible Service of Alcohol. By-law staff may refuse to serve alcohol to any person that is deemed to be intoxicated. If this is the case persons deemed to be intoxicated will be unable to remain on the premises. Persons under the age of 18 years must be accompanied by their parent or legal guardian for the entire duration of their patronage at The Hotel. Minors must leave the premises by 10.00pm. All patrons attending functions must have proof of age on them at all times. Management reserves the right to refuse service at any time and no correspondence will be entered into. Due to smoking laws, all patrons attending functions must abide by laws and smoke only in designated areas. As we are a licensed venue, no alcohol or additional food be brought onto the premise. (Exception: Birthday/ Wedding cakes or have spoken to the Functions Manager

THEFT AND DAMAGE

The organiser is financially responsible for any loss sustained to the venue including damage and theft to the premises, its fittings, and venue-supplied decorations, equipment, and grounds. The organiser of the function is also responsible for damage caused by their guests, outside contractors or agents, prior to, during, or after the event.

CANCELLATION

In the event of a lockdown, a refund or rescheduled date will be discussed with each booking. Due to unforeseen circumstances, where cancellation or changes are required a minimum of 14-days' notice is in place. Refunds and changes will be handled case by case and will be at the discretion of the Venue and Function Manager.

I can confirm that I_____ have read and understood the above terms and conditions and agree to comply.

Signed: _____
Date: _____

Recieved by Team Member: _____
Date: _____









