

# FUNCTIONS PACK

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BROWNS  
PLAINS  
HOTEL



## **The Browns Plains Hotel, a family friendly venue. Offering a fantastic bistro, sports bar and all the latest gaming.**

Since opening its doors back in 1976, the Browns Plains Hotel has sealed its position of the true local pub of the area. Loved by the locals that have frequented it over the years, our venue has something for everyone.

A top quality bistro boasting quality and affordable meals to rival and beat all competitors.

With great food and great service, we pride ourselves on making your time at the Browns as enjoyable as possible.

Everyone knows..... it's better at the Browns!

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Browns Plains QLD 4118

07 3051 7637

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[ausvenueco.com.au/queensland/venue/browns-plains-hotel](http://ausvenueco.com.au/queensland/venue/browns-plains-hotel)

 /brownsplainshotel





## ROOM HIRE INCLUSIONS

**White or black linen**

**Air conditioned function room**

**Use of all AV system, microphone & in house speaker system**

**Staff bar**

**Private Bar**

## DRINKS

We offer a wide range of beverages, we can run a bar tab for your function and customize it to your beverages of choice within the Browns Plains Hotel beverage list. you can allocate a chosen amount and time frame to which the bar tabs can run for.

## CHILDREN

Children are more than welcome to attend your function under the supervision of a parent or guardian, however children are to off premises by 12:00am. Please see below children's prices and inclusions.

Children aged 4 to 12yrs - \$12.95, includes your choice of chicken nuggets & chips, fish & chips, spaghetti bolognese or cheeseburger & chips as well as your choice of ice cream or jelly for dessert.

## FUNCTION ROOM

We cater from 30-100 people in our function room. Our function room suits all types of occasions form small family gatherings to weddings. You are able to provide your own entertainment as well as decorations to suit your special event. Our function room is fully air conditioned and with private bathrooms and its own bar.

## SEATING ARRANGEMENTS AND CAPACITY

U-shape	30 people
Theatre style	80 people
Sit down dinner	70 people
Cocktail style	100 people



## CORPORATE CATERING

<b>Mini Muffins</b> Selection of sweet or savory mini muffins	40
<b>Scones</b> Freshly baked scones, strawberry jam, whipped cream	50
<b>Biscuits</b> Freshly baked Anzac & chocolate cookies	50
<b>Doughnuts</b> mixed assorted doughnuts	60

## PLATTER SELECTION

<b>Asian Platter</b> Samosas Mini chicken dim sims Vegetable spring rolls Seafood wontons Double crunch prawns Crispy prawn crackers Selection of dipping sauces	60	<b>Bread &amp; Dips Platter</b> Toasted Turkish bread, garlic bread & tortilla Pesto Hummus Sundried tomato & cashew Olive tapenade	50
<b>Baked Platter</b> Assorted mini pies Mini sausage rolls Assorted mini quiche Selection of dipping sauces Cheese & spinach triangles	70	<b>Cheese Platter</b> Selection of Australian & imported cheeses Dried fruits Fresh berries and grapes Quince paste	70
<b>BBQ Platter</b> Chargrilled meat balls Chicken satay skewers Onion rings Koftas Selection of sauces	80	<b>Sandwich platter</b> A mixed variety of sandwiches & wraps filled with cold meats and salads	60
<b>Pizza Platter</b> Mixed selection of; Meat lovers Hawaiian Cheese Margarita	50	<b>Dessert platter</b> Selection of petite desserts	75
		<b>Fruit platter</b> Selection of seasonal fruits, yoghurt and runny honey	60
		<b>Wings platter</b> Fried chicken wings, hot sauce, pickles, aioli	60





## ALTERNATE DROP CLASSIC

**2 course** 29  
**3 course** 36

### Entrée

Salt & pepper squid, garlic aioli  
Herbed garlic bread, trio of dips  
Spiced fried chicken wings, pickles,  
blue cheese mayo  
Mac & cheese croquettes, jalapeño mayonnaise

### Mains

250g rump, chips, salad  
200g chicken schnitzel, fries & salad  
Beer battered fish and chips, lemon, tartare  
sauce 160g  
Spaghetti Bolognese, parmesan, pesto  
Bangers and mash, caramelised onions, gravy

## ALTERNATE DROP DELUXE

**2 course** 39  
**3 course** 46

### Entrée

Prawn cocktail, mary rose, iceberg salad  
Tomato Gnocchi, pesto, parmesan  
Mushroom arancini, cheese sauce  
Pumpkin Ravioli, feta, toasted almond  
Half shell scallops, baked in miso butter

### Mains

Braised lamb shank, parmesan polenta,  
buttered beans  
Crispy skin barramundi, roasted potato, peas,  
béarnaise sauce  
180g eye fillet, mashed potato, broccolini, jus  
Organic chicken breast, seasonal vegetables,  
mustard sauce  
Wagyu pie, mashed potato, peas, gravy

### Desserts for both

Warm fudge brownie, chocolate sauce  
Baked cheesecake, berry colis  
Eaton mess, baked meringue, poached berries  
Sticky date pudding, salted caramel  
Lemon meringue tart