

Crn Sinnamon & Coggs Road  
Jindalee

*the Jindalee Hotel*

# FUNCTIONS AND EVENTS

Bride

★ ★ ★ ★ ★  
THE  
**JINDALEE**  
ENTERTAINMENT VENUE





# WELCOME TO THE JINDALEE HOTEL

The Jindalee Hotel and Functions centre, located just fifteen minutes west of Brisbane CBD, is one of Brisbane's most loved venues.

The Jindalee offers seven unique function spaces, including our Grand Ballroom. With capacities starting at 10 guests and ranging right up to 300 guests – we've got something to suit everyone.

Guests can enjoy complimentary AV, free parking and a place for their guests to party their night away after the conclusion of your event.

Our specialised function team can create the event of your dreams to suit your style and budget.

info@ausvenueco.com.au  
Phone: 070 3051 7607  
ext 1

# Function Facilities



## THE GRAND BALLROOM

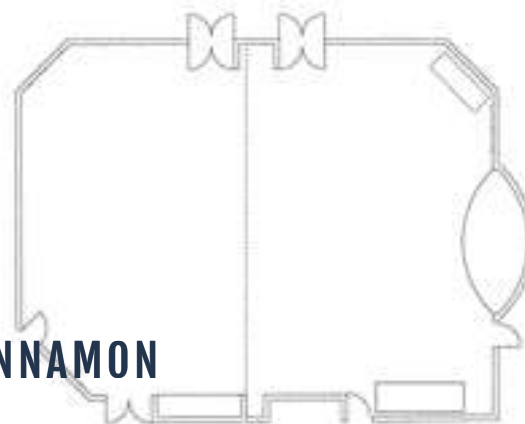
**Description:**

Perfect for large weddings, school formals, award nights or conferences our Grand Ballroom boasts full AV capabilities, hard wood dance floor, private bar, built in stage and fairy light backdrop – all to make your event truly magical!

Separate the Grand Ballroom with our floating, soundproof doors and create our Sinnamon & Windemere rooms instead!

**Legend (example below):**

- Seated: 200
- Theatre: 250
- Cocktail: 300
- TV: n
- Projector: y
- Music: y
- Microphone: y



## WINDERMER & SINNAMON

**Description:**

The Grand Ballroom can be divided by a soundproof wall to create the Windemere and Sinnamon

Rooms. Ideal for parties, a 16m2 hard wood dance floor can be laid at your discretion. The Windemere and Sinnamon rooms are also popular for conferences and meetings and can be set up to accommodate most requirements. The Windemere Room features a stage and audio-visual equipment as well as a microphone and lectern. The Sinnamon Room features a microphone, lectern,

portable data projector and portable screen. Legend  
 Seated: 60  
 Theatre: 100  
 Cocktail: 100  
 TV: n  
 Projector: y  
 Music: y  
 Microphone:

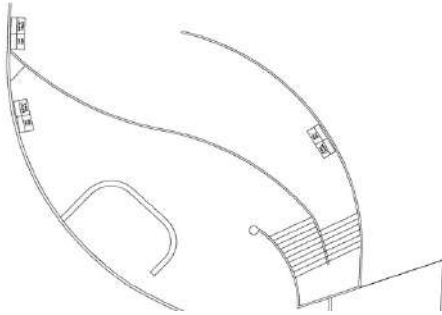


Space Type	h	o	l	g	m	u
Indoor, Semi-Private, Private	64	120	y	-	y	y

## Function Facilities



### MEZZANINE LEVEL



#### Description:

The chic and very popular Mezzanine Floor offers an exclusive cocktail lounge overlooking the Roadhouse Grill restaurant. The Mezzanine features a private bar as well as an outdoor terrace area that overlooks the tree lined streets. This space is ideal for parties & birthdays.

#### Legend

Seated: n/a  
Cocktail: 150  
TV: y  
Projector: n  
Music: y  
Microphone: y



### BOARDROOM



#### Description:

Perfect for smaller meetings and featuring a projector that can be used for all presentations. The room comes equipped with a whiteboard at your request.

#### Legend

Seated: 12  
Cocktail: n/a  
TV: n  
Projector: y  
Music: n  
Microphone:

2 course \$55pp or 3 course  
\$65pp

## SELECT 2 OR 3 COURSE MENU



### ENTREE

Ginger poached chicken served w  
soba noodles & sesame dressing

Pork belly served w pumpkin puree  
& watercress

Wagyu brisket croquettes served w  
mustard aioli

Crispy Asian rice noodles w wombok  
& noc Cham

Mushroom arancini & rocket w truffle  
aioli

Crispy fried calamari w lemon & aioli

### DESSERT

Sticky toffee pudding w butterscotch  
sauce, vanilla sorbet & candied walnuts

Soft meringue w mango & kaffir lime  
syrup

Strawberry panna cotta w macerated  
balsamic truffle strawberries

Loaded chocolate brownie, chocolate  
fudge sauce, tim tam crumble &  
raspberry ice cream

Pavlova with fresh seasonal fruits,  
Chantilly cream & passionfruit coulis

### MAIN

Harissa baked chicken served w kale  
& vegetable cous cous & tzatziki sauce

250g rump steak served cauliflower,  
portobello mushroom, rosemary chat  
potato and jus

Upgrade to eye fillet – \$10pp |  
upgrade to 300gm Wagyu rump -  
\$15pp

Pan-seared barramundi w sweet  
potato mash, broccolini & confit  
tomato served w lemon beurre blanc

Pork belly served w celeriac puree,  
apricot chutney & star anise port jus

Grilled salmon w bubble & squeak,  
asparagus & hollandaise sauce  
Wild mushroom & thyme polenta w  
roasted pepper salsa (V)

Oven roasted vegetable scroll w  
tomato, basil coulis, rucola & pesto (V)

***\$70 PER PERSON***

## **BUFFET MENU**

**Choose 2 roasts & 3 hot dishes**



### **CARVERY**

Roast Carvery  
Pepper mustard seasoned boneless  
beef cooked medium well  
Juicy pork loin served w crackling  
Rosemary & garlic encrusted lamb  
leg served w mint sauce  
Golden roasted chicken pieces  
served w gravy  
Crispy pork belly served w apple  
sauce

### **SIDES**

Sides  
Steamed fragrant jasmine rice  
Herb and garlic roasted baby chat  
potatoes  
Honey roasted pumpkin  
Steamed medley of vegetables  
Freshly made salads w dressings &  
condiments  
Freshly baked bread rolls  
Gravy

### **MAIN**

Beef Bourguignon  
Supreme of chicken w wild  
mushroom ragout  
Poached seafood w saffron cream  
tomato coulis  
Braised, confit lamb w rigatoni  
Thai green beef curry  
Crisp beer battered fish w tartare  
sauce  
Beef tortellini in rose sauce  
Sticky rice noodles w Asian greens,  
chicken, chili & beansprouts  
Eggplant & zucchini lasagne  
Spinach & ricotta tortellini w pumpkin  
puree  
Cous cous w lemon & vegetables

### **DESSERT**

Chef's selection of whole cakes  
Selection of petite French pastries  
Fresh fruit platter

*\$38 per guest*

*(minimum of 50 guests)  
Your Selection of 7 hot & cold  
options:*

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## CANAPES



### COLD

Smoked salmon w caper cream  
cheese, cucumber & dill  
Melba toast w brie cheese &  
cranberry  
Prosciutto wrapped sweet  
cantaloupe melon  
Goat's cheese panna cotta w olive  
tapenade on rye bread  
Vietnamese rice paper roll w  
melange vegetable & house dipping  
sauce  
Tomato & bocconcini skewer dressed  
w pesto

### HOT

Chicken mushroom tartlet  
Sweet potato croquette w pesto aioli  
Wild mushroom arancini w truffle  
aioli  
Fried prawn w fresh mango salsa  
Crispy pork belly w hoisin five spice  
sauce  
Grilled halloumi & kransky sausage  
skewer w a Bundaberg rum glaze  
Baked shrimp tofu w peanut sauce  
House made pork sausage rolls w  
tomato relish  
Mini fish tempura w wasabi gari aioli  
Baked mussels w cucumber chili, lime  
& cilantro salsa  
Steamed char siew pork bun w soy  
ginger sauce  
Vegetable feta cheese frittata w  
tomato basil coulis  
Spinach feta spanakopita w minted  
labnah  
Steamed dim sum dumpling w soy  
sauce

# PLATTER MENU



## SUBSTANTIALS

### BEEF & BURGUNDY PIES PLATTER - \$55

A delicious platter of gourmet Beef & Burgundy pies

### CRUMBED CHICKEN, ITALIAN , LOBSTER SLIDERS - \$60

Your choice of crumbed chicken, Italian or lobster sliders

### BEER BATTERED FISH N CHIPS

served in a paper cone with lemon and tartare sauce - \$60

### MINI HOT DOGS PLATTER - \$55.00

designed for 10 people

### ANTIPASTO PLATTER - \$90.00 per platter

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, toasted sourdough, Beetroot & mint, green olive & pickle, and smoked pumpkin hummus

### FRESH SANDWICH PLATTER - \$75.00 per platter

Chef's selection of classic style sandwiches

### PIZZA SELECTION PLATTER - \$80.00 per platter

A selection of our hand-made Pizzas (3)

### WINGS PLATTER - \$75.00 per platter

Crispy Fried Chicken Wings served with Spice Bundy Rum Sauce

### FRUIT PLATTER - \$80.00 per platter

Selection of Seasonal Fruit served with coconut yoghurt to dip

### MIXED SKEWERS PLATTER - \$95.00 per platter

A Selection of Beef, Vegetable, and Chicken Skewers all served with assorted flavours

### KARAAGE CHICKEN BAO BUN PLATTER - \$95.00 per platter

Delicious karaage chicken bao buns with cucumber, roasted sesame dressing, shallots, Chilli

### SWEETS PLATTER - \$75.00 per platter

A selection of small cakes and slices

### THE VEGETARIAN - \$75 per platter

Freshly toasted bread, hummus, felafel and celery and carrot sticks, Haloumi fries

### FAVOURITES - \$90

Pies, sausage rolls, chicken wings, Dim sims spring rolls spinach an fetta fillos

### KIDS PLATTER - \$50 per platter

Chicken nuggets & Fish Fingers served with Chips and tomato sauce



*\$55.00 PER PERSON  
(min 20 guests)*

## CORPORATE



### PREMIUM ALL DAY CATERING PACKAGE

#### ON ARRIVAL:

Freshly Brewed Coffee & Specialty Teas

#### MORNING TEA: Your Selection of Either:

Assorted Large Muffins OR  
Assorted Flavoured Breads OR  
Freshly Baked Danishes OR  
Doughnuts mixed assorted doughnuts  
served with tea and coffee

#### LUNCH BUFFET: Your Selection of Either:

Ploughman's sandwich Buffet OR

BBQ Buffet #2 make your own burger bar OR

Pre order lunch form

#### AFTERNOON TEA: Your Select of Either:

Freshly Baked Scones, Jam & Cream OR  
Freshly Baked Biscuits OR  
savory baked quiches  
served with tea and coffee

### COFFEE BREAK CATERING

#### TEA & COFFEE ONLY

(Served for an individual break or on arrival)

Freshly Brewed Coffee with a selection of Speciality Tea \$3.95 pp

#### ALL DAY TEA & COFFEE

(Served on continuously throughout your event)

Freshly Brewed Coffee with a tea selection ..... \$8.50 pp

#### CATERING BREAKS (INCLUDES TEA & COFFEE)

Fresh Fruit Platter ..... \$6.50 pp

An Assortment of Freshly baked Biscuits ..... \$6.50 pp

Freshly Baked Scones with Jam & Cream ..... \$7.00 pp

Assorted Large Muffins (1 per person) ..... \$8.00 pp

Assorted Freshly baked Danishes ..... \$8.00 pp

Mini Donuts (Assorted Flavours) ..... \$8.50 pp

Assorted Breads ..... \$8.50 pp  
(Banana, Raspberry & Pear, Coconut)

### ALSO INCLUDED:

- Whiteboard
- Flipchart
- Wi-Fi Connection
- All standard Room Inclusions
- Individual Note pads and pens

# WEDDINGS

**\$140 PP**



## WEDDING PACKAGE

- Staff to conduct food and beverage service throughout your event.
- Cake & Gift Table
- White & black table linen & napkin
- Air-conditioned Function Rooms
- Audio visual facilities including microphones, lectern, ceiling mounted data projector, projection screen, Wi-Fi access, iPod connectivity.

We are more than happy to tailor any of our packages specifically to what you had in mind.

additional Add On:

We can add in extra inclusions or adjust inclusions already present in the packages.

Chair Covers - \$3.50 per person

Dance floor - \$250.00

Fairy Back Drop - \$250

### CHILDREN

Children are more than welcome to attend your event under the supervision of a parent or guardian.

Children must vacate the function centre strictly by 11:00pm

Pricing structure and inclusions for children are as below:

Children 0-3 years | Free of charge

Children 4-12 years:

Cocktail event – half the package price (not included in the minimum 50 guests)

Buffet & plated meal - \$15 per child – includes your choice of children's meal

Chicken nuggets & chips | Fish & chips

Ice cream or jelly for dessert

Children 13-17 years | Full adult price

Beverage packages & options:

# BEVERAGE PACKAGES



## **STANDARD Beverage Package** 2hrs - \$39pp | 3hrs - \$49pp | 4hrs - \$59P

### **Wines:**

Edge of the World Range;  
Sparkling Cuvee, Sauvignon Blanc, Shiraz Cabernet, Rose

Beers/Cider:

XXXX Gold

Furphy Refreshing Ale

Hahn Premium Light (bottle)

James Squire Orchard Crush Cider

Non-Alcoholic:

Soft drink & juices

## **NON ALCOHOLIC & CHILDREN** 2hrs - \$12pp | 3hrs - \$18pp 4hrs - \$24pp

Non-alcoholic & Children

Includes soft drinks & juice

## **PREMIUM Beverage Package** 2hrs - \$49pp | 3hrs - \$59pp | 4hrs - \$69pp

### **Wines:**

Edge of the World Range

Aurelia Prosecco

Chain of Fire Pinot Grigio

Morgans Bay Reserve Chardonnay

Beach Hut Pink Moscato

T'Gallant Juliet Pinot Noir

Beach Hut Cabernet Merlot

Wandering Duck Shiraz

Beers/Cider:

XXXX Gold

Furphy Refreshing Ale

James Squire 150 Lashes Pale Ale

Byron Bay Lager

Hahn Premium Light (bottle)

James Squire Orchard Crush Cider

Non-Alcoholic:

Soft drink & juices

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