

# THE JINDALEE HOTEL



## *Functions & Events*



Crn Sinnamon & Goggs Road  
Jindalee



# 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](mailto:info@ausvenueco.com.au)  
Phone: 07 3051 7607  
ext 1



# FUNCTION FACILITIES







## THE GRAND BALLROOM

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

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

### Legend

Seated: 200  
Theatre: 250  
Cocktail: 300  
TV: N  
Projector: Y  
Music: Y  
Microphone: Y

Space type						
Indoor, Semi-Private, Private	200	300	N	Y	Y	Y

## WINDERMERE & SINNAMON







The Grand Ballroom can be divided by a soundproof wall to create the Windemere and Sinnamon Rooms. Ideal for parties, a 6m<sup>2</sup> 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: Y

Space type						
Indoor, Semi-Private, Private	60	100	Y	-	Y	Y




# FUNCTION FACILITIES

## MEZZANINE LEVEL

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: 120  
 TV: Y  
 Projector: N  
 Music: Y  
 Microphone: Y

Space type						
Indoor, Semi-Private, Private	N/A	120	Y	-	Y	Y

## BOARDROOM

Perfect for smaller meetings, featuring a projector, flip chart and office supplies for presentations. The room comes equipped with a whiteboard at your request.

**Legend**  
 Seated: 12  
 Cocktail: N/A  
 TV: N  
 Projector: Y  
 Music: N  
 Microphone: N

Space type						
Indoor, Semi-Private, Private	12	N/A	N	Y	N	N

2 COURSE \$55PP OR 3 COURSE \$65PP

## SET 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 GUEST** (MINIMUM OF 50 GUESTS)  
**CHOOSE 2 ROASTS & 3 HOT DISHES**

## BUFFET PACKAGE

### 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

### HOT DISHES

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 & bean sprouts

Eggplant & zucchini lasagne

Spinach & ricotta tortellini w pumpkin puree

Cous cous w lemon & vegetables

### 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

### DESSERT

Chef's selection of whole cakes

Selection of petite French pastries

Fresh fruit platter

**\$38 PER GUEST (MINIMUM OF 30 GUESTS)**  
**YOUR SELECTION OF 7 HOT & COLD OPTIONS**



## CANAPES

### COLD

Smoked salmon w caper creamcheese,  
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 garlic 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 - \$60

Served in a paper cone with lemon & tartare sauce

### MINI HOT DOGS PLATTER - \$55.00

Designed for 10 people

## PLATTERS

### 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 Sriracha 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 (GF), vegetable (GF), 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 - \$90 per platter

Money bags, spring rolls, curry puffs, samosa, haloumi cheese rice paper rolls, falafel balls (GF), plant based jalapeno bites (GF), spinach and pumpkin arancini balls and corn chips (GF) on the side

### FAVOURITES - \$120

Selection of baked, fried and steamed favourites, spring rolls, curried samosas, chicken goujons, fried buffalo wings, steamed dim sims, flamegrilled meatballs, vegetarian money bags, salt & pepper squid, golden crumbed monteray jack chese. All served with a variety of our famous dipping sauces

### KIDS PLATTER - \$50 per platter

Chicken nuggets & fish fingers served with chips and tomato sauce



**\$55 PER GUEST**  
(MINIMUM OF 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 seasonal fruit and 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 from our selected menu

### AFTERNOON TEA

Your select of either:  
Freshly baked scones, jam & cream OR  
Freshly baked biscuits OR  
Savoury baked quiches served with seasonal fruit and tea and coffee

## COFFEE BREAK CATERING

### TEA & COFFEE ONLY - \$3.00 pp

(Served for an individual break or on arrival)  
Freshly brewed coffee with a selection of speciality tea

### ALL DAY TEA & COFFEE - \$8.50 pp

(Served on continuously throughout your event)  
Freshly brewed coffee with a tea selection

### 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  
Individual note pads and pens



**\$120 PER PERSON**  
**INCLUDES 4 HOUR STANDARD BEVERAGE PACKAGE INCLUDED**

# WEDDINGS

## **IT'S THE DAY YOU'VE DREAMT ABOUT. YOUR BIG DAY.**

There is a lot to think about before the magical moment when you say, I Do.

We understand you want creativity and flexibility from a team who can think on their feet and juggle all aspects of the planning on your behalf. The Jindalee Hotel can deliver the wedding of your dreams.

## **WEDDING PACKAGE**

- Grand Ballroom hire for 5 hours
- Chef's selection of pre-dinner savouries served on our Mezzanine level
- 2 Course alternate drop
- Wedding cake plated and served with cream and berry coulis
- A selection of freshly brewed coffee and fine selections of tea served.
- Elegantly dressed bridal table with matching cake table including use of a silver cutting knife
- White table linen with your choice of linen napkin colour
- Air-conditioned Function Rooms
- Audio visual facilities including roving microphones, lectern, ceiling mounted data projector, projection screen, WiFi access, Ipod connectivity
- Your choice of chair covers (white or black)
- Placement of your bonbonniere & place cards
- 3x tealight candles placed on your table



# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

2hrs - \$39pp | 3hrs - \$49pp | 4hrs - \$59pp

### 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

### Cider Non-Alcoholic

Soft drink & juices

## PREMIUM BEVERAGE PACKAGE

2hrs - \$49pp | 3hrs - \$59pp | 4hrs - \$69pp

### 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

## NON-ALCOHOLIC & CHILDREN

2hrs - \$12pp | 3hrs - \$18pp | 4hrs - \$24pp

Includes soft drinks and juice