



THE JINDALEE HOTEL

Functions

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.

Our dedicated and friendly events team is here to assist you with all the details, ensuring a seamless and spectacular event. For more information and to customize your package, please don't hesitate to contact our professional staff today.

Crn Sinnamon & Coggs Road
Jindalee

info@thejindalee.com.au
Phone: 07 3051 7607









FUNCTION

Facilities

THE GRAND BALLROOM

Perfect for large weddings, school formals, award nights or conferences, our Grand Ballroom boasts full AV capabilities, 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 and Windermere rooms instead!

Space type						
Private Room	200	300	N	Y	Y	Y

WINDERMERE & SINNAMON







The Grand Ballroom can be divided by a soundproof wall to create the Windermere and Sinnamon rooms .

Ideal for parties.

The Windermere and Sinnamon rooms are also popular for conferences and meetings and can be set up to accommodate most requirements.

The Windermere Room features audio-visual equipment, as well as a microphone and lecturn.

The Sinnamon Room features a private bar, microphone, lectern and audio-visual equipment.







Space type						
Private Room	60	100	N	Y	Y	Y

MEZZANINE LEVEL

The chic and very popular Mezzanine Floor offers an exclusive cocktail lounge overlooking the Jindalee Hotel 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 and birthdays.

Space type						
Private	N	100	Y	N	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.

Space type						
Private Room	20	N/A	N	Y	N	N







LOUNGE

The small lounge area located just off to the side of the restaurant has direct bar access and is perfect for small gatherings for after-work drinks and nibbles to small celebration of life events.

Space type						
Semi Private	N	30	N	N	N	N

SPORTS BAR TERRACE

This outdoor area located just adjacent to the sports bar is the perfect area for after-work drinks and nibbles or family and friend gatherings.

Space type						
Semi Private	N	30	N	N	N	N

FUNCTION

Facilities

Cont.

Entree

Ginger poached chicken served w soba noodles & sesame dressing (LDO)

Pork belly served w pumpkin puree & watercress (LDO, LG)

Wagyu brisket croquettes served w mustard aioli

Crispy Asian rice noodles w wombok & noc Cham (V, VGO)

Mushroom arancini & rocket w truffle aioli (V)

Crispy fried calamari w lemon & aioli (LDO)

Main

Chicken Florentine with sweet potato mash and seasonal green vegetables (LGO)

250g rump steak served cauliflower, portobello mushroom, rosemary chat potato and jus (LDO, LGO)

Upgrade to 180g eye fillet (LGO, LDO) +10

Upgrade to 300g wagyu rump (LGO, LDO)+15

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

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

Grilled salmon w bubble & squeak, asparagus & hollandaise sauce (LGO)

Wild mushroom & thyme polenta w roasted pepper salsa (V, VGO)

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

Dessert

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

Soft meringue w mango & kaffir lime syrup (V)

Strawberry panna cotta w macerated balsamic truffle strawberries (LGO, V)

Loaded chocolate brownie, chocolate fudge sauce, Tim Tam crumble & raspberry ice cream (LGO, V)

Pavlova with fresh seasonal fruits, Chantilly cream & passionfruit coulis (LG, LDO, V)

SET **2 COURSE \$68PP**
OR
3 COURSE \$79PP

Select 2 items from each course
(Minimum of 20 guests)

Menu





BUFFET

Package

Roast Carvery

Pepper mustard seasoned boneless beef cooked medium well (LG, LDO)

Juicy pork loin served w crackling Rosemary & garlic encrusted. (LG, LDO)

Lamb leg served w mint sauce Golden roasted chicken pieces served w gravy. (LG, LDO)

Crispy pork belly served w apple sauce (LG, LDO)

Grilled barramundi w fresh lemon and crispy capers (LG, LDO)

Hot Dishes

Beef Bourguignon

Supreme of chicken w wild mushroom ragout (LG)

Poached seafood w saffron cream tomato coulis (LG)

Braised lamb w rigatoni Thai green beef curry

Crisp beer battered fish w tartare sauce (LDO)

Beef tortellini in rose sauce Sticky rice noodles w Asian greens, chicken, chili & beansprouts

Eggplant & zucchini lasagne (V)

Spinach & ricotta tortellini w pumpkin puree (V)

Cous cous w lemon & vegetables (LDO, V, VGO)

Sides

Steamed fragrant jasmine rice (LG, LD, V, VG)

Herb and garlic roasted baby chat potatoes (LG, LDO, LDO, V, VGO)

Honey roasted pumpkin (LG, V, VGO, LDO)

Steamed medley of vegetables (LG, V, VGO, LDO)

Freshly made salads w dressings & condiments

Freshly baked bread rolls

Gravy (LG)

Dessert

Pavlova, Chantilly cream, passionfruit, kiwi (LG)

Chocolate brownie, vanilla crème, raspberry

Sticky date pudding, toffee sauce, brandy cream

Fresh fruit platter (LG, V, VGO)

Mini buffet

\$15 per child (3-12 years)

Chicken nuggets, chips and ice cream

Battered fish and chips and ice cream

\$80 PER GUEST (MINIMUM OF 50 GUESTS)

CHOOSE 2 ROASTS & 3 HOT DISHES

UPGRADE YOUR BUFFET – for an additional 2 hot dishes to your buffet – \$14pp



Canape MENU

Hot

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

Cold

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

Substantials

\$9.50 each
(MINIMUM 20 ITEMS)

Bug Slider, bug meat, prawns, truffle mayonnaise (LDO)
Mini beef burgers, cheese pickle, burger sauce (LDO)
Battered fish, citrus salt, tartare (LDO)
Noodle boxes, rice noodles Aisan vegetables, hoisin sauce (LGO)
Pork Belly Bao, pickled cucumber & carrot, hoisin (LGO)
Fish Taco, crispy fried reef fish, coriander slaw, baja sauce

4 PIECE PACKAGE - \$23 PER GUEST
6 PIECE PACKAGE - \$35 PER GUEST
8 PIECE PACKAGE - \$46 PER GUEST
(MINIMUM 20 GUESTS)

PLATTER

Menu

Grazing Platters

(suitable for 8-10 guests for grazing)

ANTIPASTO PLATTER 95

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, toasted Turkish bread, beetroot & mint, green olive & pickle, and smoked pumpkin hummus (LDO, LGO)

FRESH SANDWICH PLATTER 80

Chef's selection of classic style sandwiches (includes a vegetarian options) (LDO, LGO, VO, VGO)

FRUIT PLATTER 80

Seasonal melons, pineapple, berries, grapes (LGO, LDO, V, VGO)

Standard Platters

(25 items per platter)

PIZZA SELECTION PLATTER 85

A selection of our hand-made pizzas (3) (LDO, LGO, V, VGO)

WINGS PLATTER 85

Fried chicken wings, smoky BBQ & hot sauce (LD, LG)

MIXED SKEWERS PLATTER 120

Spiced chicken skewers, lamb kofta skewers, beef skewers (LGO)

KARAAGE CHICKEN BAO BUN PLATTER 120

Karaage chicken, cucumber, roasted sesame dressing, shallots, chilli

THE VEGETARIAN 95

Money bags, spring rolls, falafel balls, spinach and pumpkin arancini balls, corn chips

FAVOURITES 120

Spring rolls, curried samosas, chicken goujons, fried buffalo wings, steamed dim sims, vegetarian money bags, salt & pepper squid, golden crumbed Monterey Jack cheese

VEGAN PLATTER 80

Sweet potato croquettes, spring rolls, mash potato balls, polenta chips

LOW GLUTEN PLATTER 120

Kale quinoa & pumpkin croquette, falafel balls, porcini & truffle arancini

BEEF BURGUNDY PIES 95

Beef burgundy pies, tomato sauce, bbq sauce

MINI HOT DOGS 95

Tomato sauce, American mustard

SWEETS PLATTER 80

A selection of small cakes and slices

KIDS PLATTER 50

Chicken nuggets & fish fingers served with chips & tomato sauce

**Prices are per platter*



Day Delegate

Package

Choose 1 Hot or Cold items for your Morning Tea and / or Afternoon Tea

COLD

Selection of breads, including banana, raspberry, orange, and banana loaf
Cold cuts, shaved ham, salami, grilled vegetables, artisan cheese, toasted Turkish (LGO, LDO)
Mini donuts
Seasonal fresh fruit (LDO, LGO, V, VGO)
Scones, dollop cream, house jam (V)
Selection of muffins, savory and sweet
Assortment of freshly baked biscuits

HOT

Chef's selection quiche (VO)
Mini ham & cheese croissant
Pork & fennel sausage roll, artisan ketchup
Spinach & feta quiche (V)

LUNCH MENU IN RESTAURANT – PRE-ORDER (INCLUDED IN DAY DELEGATE PACKAGE)

WAGYU CHEESE BURGER

Macer's beef patty, bacon, lettuce, onion, cheese, pickles, burger sauce, chips (LGO, LDO)

STEAK SANDWICH

chargrilled steak, bacon, fried egg, lettuce, tomato, caramelised onion, BBQ sauce, Turkish bread, chips (LDO, LGO)

ROAST PUMPKIN SALAD

maple roasted pumpkin, seed granola, pesto, feta, kale chips & mixed leaf (V, VGO, DFO, LG)

CHICKEN PARMIGIANA,

crumbed chicken breast, Napoli, shaved ham, cheese, chips, house salad

250G RUMP STEAK

120 day grain fed beef city black, cooked medium, gravy, chips, house salad (LDO, LGO)

CHICKEN CAESAR SALAD

cos lettuce, crispy bacon, boiled egg, parmesan, croutons, Caesar dressing (LDO, LGO, VO)

\$50 HALF DAY PER GUEST

\$60 FULL DAY PER GUEST

(MINIMUM OF 20 GUESTS)

ALSO INCLUDED

Whiteboard
Flipchart
Free Wi-Fi connection
Individual note pads and pens
Use of Audio Visual Equipment
Tea and Coffee all day with breaks
Jogs of Soft drinks with Lunch



CORPORATE

Packages

Breakfast

CONTINENTAL BREAKFAST – \$22 PER HEAD (MINIMUM 20 GUESTS)

Tea, coffee, and fresh juice
Fresh fruit
Berry yoghurt
Baked pastries
House-made granola cups

HOT BREAKFAST – \$35 PER HEAD (MINIMUM 40 GUESTS) SERVED BUFFET STYLE (MINIMUM 20 GUESTS)

Croissants and danishes
Fresh fruit
Baked beans
Hash browns
Mushrooms
Waffles with blueberry compote and vanilla cream
Pork chipolatas
Roasted tomatoes
Scrambled eggs
Smoked bacon
Toasted sourdough

COFFEE BREAK

Catering

TEA & COFFEE ONLY – \$3.50 pp

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

ALL DAY TEA & COFFEE – \$9.00 pp

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

CATERING BREAKS

Fresh fruit platter (LG, LDO, V, VGO) – \$7.00 pp
An assortment of freshly baked biscuits (V) – \$7.00 pp
Freshly baked scones with jam & cream – \$7.50 pp
Assorted large muffins (1 per person) (V) – \$9.00 pp
Assorted freshly baked danishes (V) – \$8.50 pp
Mini donuts (assorted flavours) (V) – \$8.50 pp
Assorted breads (V) – \$8.50 pp
(banana, raspberry & pear, orange & almond)





Weddings PACKAGE

\$140 PER PERSON

INCLUDES 4 HOUR STANDARD BEVERAGE PACKAGE INCLUDED

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.

WEDDINGS PACKAGE INCLUDES

- 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
 - Air-conditioned Function Rooms
- Audio visual facilities including roving microphones, lectern, ceiling mounted data projector, projection screen, WiFi access
 - Your choice of chair covers (white or black)
 - Placement of your bonbonniere & place cards
 - Tealight candles placed on your table



BEVERAGE *Packages*

STANDARD BEVERAGE PACKAGE

2hrs - \$44pp | 3hrs - \$57pp | 4hrs - \$69pp

Selection of House Wines
Sparkling Cuvee, Sauvignon Blanc,
Shiraz Cabernet and Rose

Beers/Cider
Selection of available local Beers on Tap, and
selected local Bottled Beers and ciders

Non-Alcoholic
Soft drink & juices

NON-ALCOHOLIC & CHILDREN

2hrs - \$15pp | 3hrs - \$21pp | 4hrs - \$27pp

Includes soft drinks and juice

PREMIUM BEVERAGE PACKAGE

2hrs - \$55pp | 3hrs - \$67pp | 4hrs - \$80pp

Selection of House Wines, including
Alpha Box Prosecco, Mandoletto Pinot Grigio
Bare Winemakers Chardonnay, T" Gallant Juliet
Moscato, Devil's Corner Pinot Noir, Brokenwood
Cabernet Merlot and Heartland Shiraz

Beers/Cider
Selection of available Tap Beers, inc Stone & Wood
Pacific Ale, and selection of Bottled Beers and
ciders inc selected imported range bottled beers.

Non-Alcoholic
Soft drink & juices

MINIMUM 20 GUESTS FOR BEVERAGE PACKAGES

MINIMUM 50 GUEST FOR STANDARD SPIRITS
ADD ON PACKAGE - ADD \$27pp TO ABOVE
BEVERAGE PACKAGE PRICING

