



# THE JINDALEE HOTEL

## *Functions*

# Welcome to **THE JINDALEE HOTEL**

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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](mailto: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 salad with soba noodles & sesame dressing (LD)

Pork Dumplings, asian greens, plum vinegar sauce, chilli oil (LD)

Wagyu brisket croquettes served w mustard aioli

Crispy Asian rice noodles w wombok & nuoc cham (LD, LG, V, VG)

Mushroom arancini & rocket w truffle aioli (V, LG)

Crispy fried calamari w lemon & aioli

## Main

Chicken Kiev, wild mushroom orzo, spinach, mustard cream. (LDO)

250g rump steak served with 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 with waldorf salad, walnut and parsley pesto (LG, LD)

Grilled salmon with caper mash, asparagus and hollandise sauce(LG)

Thyme and parmesan polenta with caponata (V, VGO, LDO, LG)

Miso glazed wild mushrooms, tofu, edamame, soba noodles (LD, VG, V)

## Dessert

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

Burnt honey semifreddo, fig compote, honey comb (V)

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

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

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

# SET

**2 COURSE \$73PP**

**OR**

**3 COURSE \$84PP**

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 (LD, LG)

Supreme of chicken w wild mushroom ragout (LG)

Poached seafood w saffron cream tomato coulis (LG)

Braised lamb w rigatoni (LD, LG)

Thai green beef curry

Crisp beer battered fish w tartare sauce (LDO)

Eggplant & zucchini lasagne (V, VGO, LDO)

Spinach & ricotta ravioli w pumpkin sauce (V)

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

Rice noodles with chicken, asian greens, beansprouts and chilli (LD, V, VG)

### 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, V)

Chocolate brownie, vanilla crème, raspberry (V)

Sticky date pudding, toffee sauce, brandy cream

Fresh fruit platter (LG, LD, 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

Butter chicken pie with raita

Kale quinoa and pumpkin croquette, with tahini (V, VG, LD, LG)

Wild mushroom arancini, truffle aioli (V)

Panko prawn with miso mayo

Crispy pork belly bites with hoisin

Peking duck spring roll with hoisin (LD)

Half shell scallops, fingerlime butter (LG)

House made lamb and fetta sausage rolls with tomato kasundi

Steamed char siew pork bun with soy ginger sauce (LD)

Spinich feta spanakopita with minted labneh (V)

Steamed vegetable din sum with soy sauce (V, VG, LD))

## Sweet

Macarons, mixed flavours (LG, V)

Cake Black Forest (V)

Chocolate Raspberry Cake (LD, V)

## Cold

Smoked salmon with caper cream cheese, cucumber & dill

Melba toast with brie cheese & cranberry

Goat's curd with olive tapenade on rye bread (VO)

Vietnamese rice paper roll with melange vegetable & house dipping sauce (LG, LD, V, VG)

Tomato & bocconcini skewer, pesto (LG, V, VGO)

Sushi (LD, LG, VO, VGO)

## Substantials

\$12 each  
(MINIMUM 20 ITEMS)

Prawn slider, tarragon mayonnaise

Beef Slider , mini beef burger cheese, pickle, burger sauce (LGO)

Fish & Chips, battered fish citrus salt, chips, tartare (LGO)

Noodle Box, noodle box rice noodles, asian vegetable, hoisin (LD, LG, V)

Pork belly bao bun, pickled cucumber & carrot, hoisin

Pulled Pork Taco, chipotle, corn & blackpea slaw

**4 PIECE PACKAGE - \$26 PER GUEST**

**6 PIECE PACKAGE - \$36 PER GUEST**

**8 PIECE PACKAGE - \$48 PER GUEST**

**(MINIMUM 20 GUESTS)**

# PLATTER

# Menu

## Grazing Platters

(suitable for 8-10 guests for grazing)

### ANTIPASTO PLATTER 99

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

### FRESH SANDWICH PLATTER 84

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

### FRUIT PLATTER 84

Seasonal melons, pineapple, berries, grapes (LG, LD, V, VG)

## Standard Platters

(25 items per platter)

### PIZZA SELECTION PLATTER 89

A selection of our hand-made pizzas (3) (V, LG, VG)

### WINGS PLATTER 89

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

### MIXED SKEWERS PLATTER 125

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 99

Money bags, spring rolls, falafel balls, pumpkin arancini balls, corn chips, salsa (V, VGO, LD)

### FAVOURITES 125

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

### VEGAN PLATTER 85

Sweet potato croquettes, spring rolls, mash potato balls, polenta chips (V, VG, LD)

### LOW GLUTEN PLATTER 125

Kale quinoa & pumpkin croquette, falafel balls, porcini & truffle arancini (LG, LD, V)

### BEEF BURGUNDY PIES 98

Beef burgundy pies, tomato sauce, bbq sauce

### MINI HOT DOGS 98

Tomato sauce, American mustard

### SWEETS PLATTER 84

A selection of small cakes and slices (V)

### KIDS PLATTER 60

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, honey date, orange almond  
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  
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, mixed leaf, baby cos, quinoa, red onion, cucumber, cherry tomatoes, pepitas, fetta, honey balsamic dressing (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)

**\$55 HALF DAY PER GUEST**  
**\$65 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  
Jugs of Soft drinks with Lunch



# CORPORATE

# Packages

## Breakfast

### CONTINENTAL BREAKFAST – \$30 PER HEAD (MINIMUM 20 GUESTS)

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

### HOT BREAKFAST – \$38 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  
Tea, Coffee and Juice

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

### CATERING BREAKS

Fresh fruit platter (LG, LDO, V, VGO) – \$7.50 pp  
An assortment of freshly baked biscuits (V) – \$7.50 pp  
Freshly baked scones with jam & cream – \$8.00 pp  
Assorted large muffins (1 per person) (V) – \$9.50 pp  
Assorted freshly baked danishes (V) – \$9.50 pp  
Mini donuts (assorted flavours) (V) – \$9.00 pp  
Assorted breads (V) – \$9.00 pp  
(banana, 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 - \$46pp | 3hrs - \$59pp | 4hrs - \$72pp

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 - \$57pp | 3hrs - \$70pp | 4hrs - \$84pp

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 \$28pp TO ABOVE  
BEVERAGE PACKAGE PRICING

