



FUNCTION PACK



WELCOME TO JINDALEE HOTEL

Whether you're planning a birthday celebration, family gathering or corporate event, Jindalee Hotel offers flexible function spaces to suit every occasion. With indoor and outdoor areas, tailored food options and beverage packages to match your budget, our team is here to make hosting simple and stress-free.











Relaxed, welcoming and built for good times. Jindalee Hotel brings people together with generous menus, versatile spaces and classic pub hospitality. Celebrate your next milestone in a space that feels easy, social and effortlessly enjoyable.

FUNCTION ROOM







Private indoor space ideal for seated dining, presentations and celebrations.

					
60	100	Y	Y	Y	Y



SPORTS

A relaxed outdoor area perfect for cocktail-style events and casual gatherings.

					
40	80	N	N	Y	Y





FOOD PLATTERS

Vegan platter 110

selection of croquettes, samosa, vegetable dumplings served with vegan chipotle aioli, tomato chutney and parsley (LD, LGO, VG)

Vegetarian platter 130

selection of croquettes, arancini and spinach & ricotta rolls. served with aioli, tomato relish and parsley (LGO, V)

Yum cha platter 130

selection of prawn & chive dumplings, vegetable spring rolls, satay chicken skewers and prawn crackers. served with soy sauce, sweet chilli and pickled cucumber (I)

Aussie platter 145

selection of party pies, sausage rolls and mini quiches. served with tomato sauce, bbq sauce, aioli and parsley

Meat platter 165

selection of lamb koftas, satay chicken skewers and beef meatballs served with tzatziki, satay sauce, tomato sauce and parsley

Pizza platter 70

curated chef's selection of handcrafted pizza and garlic bread (LDO, LGO, VO, VGO)

Antipasto platter 145

assorted meats, cheese and fruit (LGO)

Mixed sandwich platter 100

chef's selection of gourmet sandwiches (LDO, LGO, VO, VGO)

Fresh fruit platter 85

seasonal fruits (LD, LG, VG)

Sweets platter 120

variety of delicious sweet treats (LDO, LGO, VO, VGO)

Gluten friendly platter 140

crisp pumpkin arancini, rustic leek and mushroom pies, and artisanal gluten-free pizza (LG, VO, VGO)

CANAPÉ MENU

(MINIMUM 20 GUESTS)

4 PIECES \$30PP | 6 PIECES \$41PP | 8 PIECES \$50PP

HOT

Macaroni & cheese croquette with parmesan and mayonnaise (V, LG)

Pumpkin & sage arancini with blue cheese sauce and parmesan (LDO, LGO, VO, VGO)

Chilli con carne taquito with chipotle mayonnaise (LD, LG)

Honey soy chicken skewer (LD, LG)

Nasi goreng rice cups with prawn crackers (LG, M)

Bbq pork bun with sweet soy (LGO)

Stuffed tempura flowers with goats cheese and semi-dried tomato (V, LG)

Peking duck spring roll with hoisin (LD, LG)

COLD

Vietnamese rice paper roll with house dipping sauce (LDO, LGO, VO, VGO)

Grilled vegetable skewer with chargrilled seasonal vegetables (LDO, LGO, VO, VGO)

Smoked salmon tartlet with cream cheese and dill (LG, I)

Fresh oysters with red wine mignonette (LD, LG, A)

Charcuterie cup with olives, tasty cheese, salami and shaved ham (LDO, LGO, VG, LG)

Bruschetta with tomato, basil, onion, garlic, fetta and balsamic (LDO, LGO, V, VGO, LG)

Sushi (LDO, LGO, VO, VGO, I)

SWEET

Portuguese tart (V, LG)

Churros with cinnamon and chocolate fudge sauce (V, VGO, LG)

Cake pops in mixed flavours (VO, VGO, LGO)

SUBSTANTIAL - \$12 each (Min 20 guests)

Yorkshire pudding bites with lamb roast and gravy (LG)

Mini beef wellington with jus (LG)

Fish & chips with battered fish, citrus salt, chips and tartare (LG, A)

Mushroom slider with portobello mushroom, onion relish and fetta (LDO, LGO, V, VGO, LG)

Beef slider with cheddar, tomato, pickle and burger sauce (LDO, LGO, LG)

Karaage bao bun with asian slaw and sweet soy (LD, LGO, LG)





PLATTER MENU

Set Menu Options Available
Alternate drop service

2-COURSE \$77PP | 3-COURSE \$89PP

Minimum 20 guests - Select 2 items from each course

ENTREE

Sesame seared tuna served with a fresh ginger salad (LD, LG, I)

Satay chicken with a spicy noodle salad (LDO, LG)

Mushroom & leek bruschetta, slow roasted mushroom ragu served with fetta & toasted sourdough (LDO, LGO, V, VGO, LG)

Brisket & gruyere croquettes with rocket & parmesan salad, mustard aioli (LG)

Pumpkin & Sage arancini atop brie cream (LGO, LG, VGO, VO)

Crispy fried calamari with lemon & Aioli (LD, LG, I)

MAIN

180g eye fillet with truffle butter, portabello mushroom, creamy mashed potato, jus

bone-in chicken breast persian spiced chicken served with pilaf rice

pan-seared barramundi and fennel and orange citrus salad (A)

honey mustard pork cutlet with crispy garlic kipflers, apple slaw, jus

grilled salmon with roast garlic & parsnip puree, broccolini, lemon (A)

wild mushroom risotto served with mascarpone, parmesan, truffle cream

DESSERT

Sticky Toffee Pudding served with butterscotch sauce, vanilla icecream, candied walnuts

chocolate brownie served with raspeberry sorbet, tim-tam crumble, fudge sauce

black forrest pavlova served with flake, cherry, chantilly cream

lemon meringue tart served with candied lemon

burnt honey semifreddo served with fig compote, honeycomb



ROAST BUFFET

Set Menu Options Available
Alternate drop service

\$85PP

upgrade your buffet | Add 2 hot dishes to your buffet - \$14pp

Minimum 50 guests - choose from 2 roasts & 3 hot dishes

CARVERY

pepper mustard seasoned beef, beef gravy (LDO, LG)

juicy rosemary garlic pork loin served with crackling (LDO, LG)

slow roast Greek lamb leg served with mint sauce (LDO, LG)

golden roasted chicken pieces served with gravy (LDO, LG)

grilled barramundi served with fresh lemon and crispy capers (LDO, LG)

HOT DISHES

beef bourguignon (LD, LG, LG)

chicken & mushroom ragu (LG)

seafood chowder (LDO, LG)

braised lamb rigatoni (LDO, LG)

thai beef curry (LD, LG)

crispy battered fish, tartare sauce (LG)

vegeterian lasagne (LGO, V, LG)

spinach and ricotta ravioli with pumpkin purée (V, LG)

mediterranean cous cous (LD, VG, LG)

rice noodles, stir fry vegetables & chilli (LD, VO, LG)

SIDES

steamed fragrant jasmine rice (LD, LG, VG)

herb and garlic roasted potatoes (LD, LG, VG)

honey roasted pumpkin (LD, LG, V, VGO)

fresh made salads (LDO, LGO, VO, VGO)

freshly baked breadrolls and butter (LD, VG, LG)

gravy (LG, V)

DESSERT

pavlova, chantilly cream and mixed berries (LDO, LG, V)

chocolate brownie with caramel swirl (LGO, V, LG)

sticky date pudding with toffee topping (V, LG)

fresh fruit platter (LD, LG, VG)



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 (LDO, LGO, VO, VGO)

Cold cuts, shaved ham, salami, grilled vegetables (LGO)

Mini donuts (V, LGO)

Seasonal fresh fruit (LD, LG, VG)

Overnight oats with greek yoghurt, mixed berries, honey (LGO, V)

Selection of muffins (LDO, LGO, VO, VGO)

Assortment of freshly baked biscuits (LDO, LGO, VO, VGO)

HOT

Scones with chantilly cream, strawberry jam (V, LG)

chef's selection quiche (VO, LGO)

ham and cheese croissant (VO, LGO)

pork and fennel sausage roll (LG)

LUNCH MENU IN RESTAURANT

PRE-ORDER

(INCLUDED IN DAY DELEGATE PACKAGE)

Beef Burger

oak lettuce, tomato, pickle, onion, cheddar cheese, special sauce

Steak Sandwich

Chargrilled steak, bacon, fried egg, oak lettuce, tomato, caramelised onions, BBQ sauce, Turkish bread

Roast Pumpkin Salad

mixed leaf, pickled baby beetroot, hommus, cherry tomato, cucumber, carrot, fetta, saffron yoghurt, toasted pepitas

Chicken Caesar Salad

Cos lettuce, crispy bacon, boiled egg, parmesan, croutons, Caesar dressing

250g Rump Steak

120 day grain-fed, QLD, cooked medium, chips, salad, gravy

Chicken Parmi

Crumbed chicken breast, Napoli sauce, shaved ham and cheese, salad, chips

ALSO INCLUDED *Minimum 20 guests*

HALF DAY \$55 | FULL DAY \$65

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 PACKAGE

Breakfast

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

Assorted Donuts
(LDO, LGO, VO, VGO)

Assorted Baked Biscuits
(LDO, LGO, VO, VGO)

Sweet Breads
chef's selection
(LDO, LGO, VO, VGO, LGO)

Bacon & Egg Muffin
cheddar cheese, bbq sauce
(LGO, LGO)

Overnight Oats
greek yoghurt, mixed berries, honey
(LGO, V, LGO)

HOT BREAKFAST - \$38 PER HEAD (MINIMUM 20 GUESTS)

Served Buffet Style

traditional full english breakfast (LDO, LGO,
VO, VGO, LGO)

Catering

TEA & COFFEE ONLY - \$3.50PP *(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 *(Served on continuously throughout your event)*

Danishes
assorted freshly baked danishes (V)
1 person - 9.5

Fruit platter
seasonal fruits (LD, LG, VG)
1 person - 8

Muffins
assorted large muffins (LDO, LGO, VO, VGO)
1 person - 9.5

Scones
chantilly cream, strawberry jam (V)
1 person - 8

WEDDING PACKAGE

\$160 PER PERSON

INCLUDES 4 HOUR STANDARD BEVERAGE PACKAGE

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, Wi-Fi access
- Your choice of chair covers (white or black)
- Placement of your bonbonniere & place cards
- Tealight candles placed on your table



BEVERAGE PACKAGES

MINIMUM 20 GUESTS FOR BEVERAGE PACKAGES

MINIMUM 50 GUEST FOR STANDARD SPIRITS

Standard

2HR \$46PP | 3HR \$59PP | 4HR \$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

Premium

2HR \$57PP | 3HR \$70PP | 4HR \$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

Non Alcoholic & Kids Options

2HR \$15PP | 3HR \$21PP | 4HR \$27PP

Includes soft drinks and juice





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