THE JINDALEE

FUNCTION PACK



WELCOME TO JINDALEE HOTEL

Whether you're planning a birthday celebration, family gathering or corporate event, The Jindalee Hotel offers flexible function spaces to suit every occasion. With private rooms, a mezzanine level, multiple food and beverage package options that are tailored to match your budget, our team is here to make hosting simple and stress-free.

THE JINDALEE

THE GRAND BALLROOM

Ideal for large-scale events including weddings, school formals, award nights and conferences, the Grand Ballroom offers a versatile and premium setting. Featuring full AV capabilities and a private bar, the space is designed to deliver a seamless event experience.
For added flexibility, the Ballroom can be divided using floating, soundproof doors to create two separate spaces: the Windermere and Sinnamon Rooms.

170	200	N	Y	Y	Y



THE MEZZANINE

A chic and highly sought-after space, the Mezzanine Level functions as an exclusive cocktail lounge overlooking the restaurant. Featuring a private bar and an outdoor terrace with views of tree-lined streets, it is well suited to parties, birthdays and social events.

N/A	100	Y	N	Y	Y



WINDERMERE ROOM

Formed when the Grand Ballroom is divided, the Windermere Room is well-suited to parties, conferences and meetings of various sizes. The space can be configured to suit a range of event requirements and includes audio-visual equipment, a microphone and lectern.

60	100	N	Y	Y	Y



SINNAMON ROOM

Also created by dividing the Grand Ballroom, the Sinnamon Room is ideal for parties, conferences and meetings. Flexible in layout, it can be tailored to suit different event styles and capacities. The room features a private bar, audio-visual equipment, as well as a microphone and lectern.

60	100	N	Y	Y	Y



THE LOUNGE

A cosy and inviting space with shared bar, The Lounge provides a relaxed setting for after-work drinks, light dining and smaller celebrations. Conveniently located adjacent to the restaurant, it offers an intimate atmosphere for casual gatherings.

30	30	N	N	N	N



THE BOARDROOM

Ideal for team building and training days, meetings and presentations, the Boardroom offers a professional setting when you need to get away from the office. The space includes a projector, flip chart, whiteboard and office supplies.

20	N/A	N	Y	N	N





PLATTER MENU

approx. 30 pieces per platter

Yum cha platter 130
selection of prawn & chive dumplings, vegetable spring rolls, satay chicken skewers and prawn crackers. Served with soy sauce, sweet chilli sauce and pickled cucumber (I)

Aussie platter 145
selection of party pies, sausage rolls and mini quiches. Served with tomato sauce, bbq sauce, and aioli.

Meat platter 165
selection of lamb koftas, satay chicken skewers and beef meatballs. Served with tzatziki, satay sauce, and tomato sauce

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)

Vegetarian platter 130
selection of croquettes, arancini and spinach & ricotta rolls. Served with aioli, and tomato relish (LGO, V)

Vegan platter 110
selection of croquettes, samosa, vegetable dumplings. Served with vegan chipotle aioli, and tomato chutney (LD, LGO, VG)

CANAPÉ MENU

(MINIMUM 20 GUESTS)

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

HOT

Macaroni & cheese croquette with parmesan and mayonnaise (V)

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

Chilli con carne taquito with chipotle mayonnaise (LD)

Honey soy chicken skewer (LD, LG)

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

Bbq pork bun with sweet soy

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

Peking duck spring roll with hoisin (LD)

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 (I)

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

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

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

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

SWEET

Portuguese tart (V)

Churros with cinnamon and chocolate fudge sauce (V)

Cake pops in mixed flavours (VO, VGO)

SUBSTANTIAL - $13 each

(min 20 items per selection) Also available with platter menu

Yorkshire pudding bites with lamb roast and gravy

Mini beef wellington with jus

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

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

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

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











PLATED MENU

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

Minimum 20 guests - Select 2 items from each course to be served alternately

ENTREE

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

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

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

Brisket & gruyere croquettes served with a rocket & parmesan salad, mustard aioli

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

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

MAIN

180g eye fillet with truffle butter, portabello mushroom, creamy mashed potato, jus (LGO, LDO)

Bone-in chicken breast persian spiced served with pilaf rice (LDO, LG)

Pan-seared barramundi served with a fennel and orange citrus salad (A, LG, LDO)

Honey mustard pork cutlet served with crispy garlic kipflers, apple slaw, jus (LG,LDO)

Grilled salmon served with a roast garlic & parsnip puree, broccolini, lemon (A, LDO, LG)

Wild mushroom risotto served with mascarpone, parmesan, truffle cream (LDO, LGO, V, VGO)

DESSERT

Sticky Toffee Pudding served with butterscotch sauce, vanilla ice cream, and candied walnuts (V)

Chocolate brownie served with raspberry sorbet, tim-tam crumble, and fudge sauce (LGO, V)

Black forrest pavlova served with flake, cherry, and chantilly cream (LG, LDO, V)

Lemon meringue tart served with candied lemon (LGO, V)

Burnt honey semifreddo served with fig compote, and honeycomb (V, LG)





ROAST BUFFET

$85PP *Minimum 50 guests - choose from 2 roasts & 3 hot dishes*

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

KIDS MENU: $15per child under 12 years available on request

CARVERY

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

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

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

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

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

HOT DISHES

beef bourguignon (LDO, LG)

chicken & mushroom ragu (LG)

seafood chowder (M, LGO)

braised lamb rigatoni (LDO)

thai beef curry (LD, LG)

crispy battered fish, tartare sauce (A)

vegeterian lasagne (LGO, V)

spinach and ricotta ravioli with pumpkin purée (V)

mediterranean cous cous (LD, VG)

rice noodles with egg, stir fry vegetables & chilli (LD, V, VGO)

SIDES

steamed fragrant jasmine rice (LD, LG, VG)

steamed seasonal vegetables

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

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

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

freshly baked bread rolls and butter (LD, VG)

gravy (LG, V)

DESSERT

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

chocolate brownie with caramel swirl (LGO, V)

sticky date pudding with toffee topping (V)

fresh fruit platter (LD, LG, VG)



DAY DELEGATE PACKAGE

Morning/Afternoon tea options

Select 1 of the below for each morning and/or afternoon tea session

COLD

Selection of sweet breads

Charcuterie cup with olives, tasty cheese, salami and shaved ham

Mini donuts

Seasonal fresh fruit,

overnight oats with Greek yoghurt, mixed berries, honey

Selection of muffins

Assortment of freshly baked biscuits

HOT

Scones with chantilly cream, strawberry jam

chef's selection quiche

ham and cheese croissant

pork and fennel sausage roll

bacon & egg muffin cheddar cheese, bbq sauce

LUNCH MENU IN RESTAURANT

PRE-ORDER THE BELOW ON YOUR CONFERANCE DAY TO BE SERVED AT LUNCH

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

*Dietary requirements will be catered to on request, please liaise with the function manager once you have confirmed your booking.

HALF DAY $55 | FULL DAY $65

ALSO INCLUDED

Whiteboard
Flipchart
Free Wi-Fi connection
Individual note pads and pens
Use of Audio Visual Equipment

BEVERAGES
Tea and Coffee all day with breaks
Jugs of Soft drinks with Lunch



CORPORATE SESSIONS

Breakfast

CONTINENTAL BREAKFAST
$30PP (MINIMUM 20 GUESTS)

Assorted donuts

Assorted baked biscuits

Chef's selection of sweet breads

Bacon & Egg Muffin
cheddar cheese, bbq sauce

Overnight Oats
greek yoghurt, mixed berries, honey

HOT BREAKFAST
$38PP (MINIMUM 20 GUESTS)

Served Buffet Style

Traditional full English breakfast

including croissants, danishes, fresh fruit, baked beans, hash browns, mushrooms, waffles with berry compote and chantilly cream, pork chipolatas, roasted tomatoes, scrambled eggs, poached eggs, smoked bacon, toasted sourdough, tea, coffee, juice.

Beverages

TEA & COFFEE
Freshly brewed coffee with a selection of specialty tea

Single session - $3.50PP
Continuous - $9PP
Jugs of soft drink and juice available on request.

CATERING BREAK
(1.5 items per person)

COLD
Selection of sweet breads $9.50PP
Mini donuts $9PP
Seasonal fresh fruit $8PP
Selection of muffins $9.5PP
Assortment of freshly baked biscuits $8PP

HOT
scones with chantilly cream, strawberry jam $9.50PP
chef's selection quiche $9PP
pork and fennel sausage roll $9PP

CATERING BREAK
(1 item per person)

COLD
Charcuterie cup with olives, tasty cheese, salami and shaved ham $12PP
Overnight oats with greek yoghurt, mixed berries, honey $7PP

HOT
ham and cheese croissant $10PP
bacon & egg muffin cheddar cheese, bbq sauce $10PP

*Dietary requirements will be catered to on request, please liaise with the function manager once you have confirmed your booking.

ALL INCLUSIVE WEDDING PACKAGE

$160 PER PERSON

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's function team can help you plan the reception you have been dreaming of.

THE ALL INCLUSIVE WEDDINGS PACKAGE INCLUDES

Pre Dinners

Let your guests mingle on our Mezzanine level while you are finishing your photos.

Includes:
1hr room hire
Chef selection of savouries
Bar service

Reception

Includes
5hr room hire
4hr standard beverage package
2 Course alternate drop menu
Your Wedding cake, cut, plated and served with cream and coulis
Tea and coffee station brought out with dessert

Reception Decor

Includes
Bridal & cake table elegantly dressed
Silver cake knife and server
Choice of black or white table linen
Choice of black or white cloth napkins
Choice of black or white chair covers
Tealight candles
Placement of your centrepieces, bonbonniere & place cards

Custom Wedding Package

If you are looking for something different please feel free to reach out to our functions team directly and we can custom design the wedding you've been dreaming of. From buffets to cocktail style wedding we can do it all for you.



BEVERAGE PACKAGES

MINIMUM 20 GUESTS FOR BEVERAGE PACKAGES
MINIMUM 50 GUEST FOR STANDARD SPIRITS

Standard

2HR $53PP | 3HR $68PP | 4HR $81PP

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 $65PP | 3HR $78PP | 4HR $93PP

Selection of House Wines
including Mr Mason Sparkling Cuvee Brut NV, Mount Paradiso Prosecco NV, Vivo Moscato, Dottie Lane Sauvignon Blanc, Lost Woods Chardonnay, Hearts Will Play Rose, Sud Rose, Willow Chase Shiraz, Henry & Hunter Shiraz Cabernet

Beers/Cider
Selection of available Tap Beers, inc Stone & Wood Pacific Ale and 4xxxx Ginger Beer; and a selection of bottled beers and ciders inc selected imported range of bottled beers.

Non-Alcoholic

Soft drink & juices

Non Alcoholic Option

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

Includes soft drinks and juice





THE JINDALEE

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