



FUNCTION PACK

WHETHER ITS A RAUCOUS REUNION,
DISTINGUISHED DINNER, BIRTHDAY CELEBRATION
OR CASUAL COCKTAIL...

...WE HAVE THE SPACE AT THE PARKSIDE HOTEL

PARKSIDE HOTEL

space & numbers

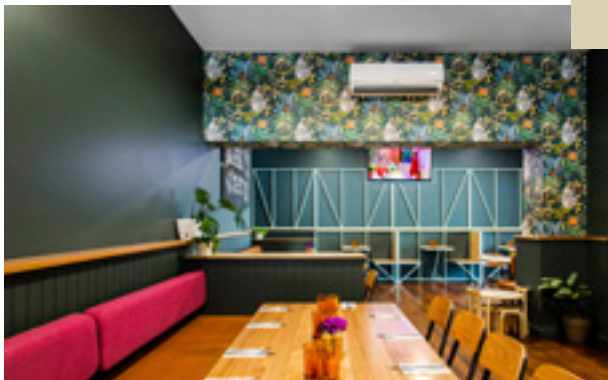
bob & olives

EXCLUSIVE USE AVAILABLE

PRIVATE BAR FACILITIES

A LA CARTE, SET MENU & COCKTAIL AVAILABLE

CAPACITY - SEATED 30 | COCKTAIL 35



bob & olives garden

EXCLUSIVE USE AVAILABLE

PERFECT FOR CHILDRENS BIRTHDAY PARTIES, CHRISTENINGS, OR CATCH UPS WITH FAMILY & FRIENDS WHEN YOU NEED TO KEEP THE LITTLE ONES ENTERTAINED

CAPACITY - SEATED 20 | COCKTAIL 38



space & numbers

dining room

EXCLUSIVE USE AVAILABLE (CONDITIONS APPLY)

A LA CARTE, SET MENU & COCKTAIL MENU OPTIONS AVAILABLE

PRIVATE BAR FACILITIES

CAPACITY - SEATED 50 | COCKTAIL 100



space & numbers

main bar & garden

PERFECT FOR GROUPS BETWEEN 10 - 70 GUESTS

AREAS RESERVED DEPENDANT UPON THE NUMBER OF GUESTS TO YOUR EVENT





cocktail platter menu

PLATTERS CONTAIN 20 PIECES UNLESS OTHERWISE STATED

PLATTERS ARE ONLY AVAILABLE TO PRE BOOKED & PRE ORDERED FUNCTIONS
A MINIMUM OF \$400 MUST BE ACHIEVED WHEN ORDERING FROM THIS MENU
PLATTER OFFERING AVAILABLE BETWEEN 10:30AM & 9:30PM

for all day grazing

- \$80 FRESH FRUIT PLATTERS, CHOCOLATE DIPPING SAUCE, HONEY YOGURT (VEG, GF)
- \$90 ANTIPASTO, CURED MEATS, OLIVES, PICKLES, DIPS, CHEESE, CHARRED TOSCANO (GF AVAILABLE)
- \$90 CHEESE BOARDS, SOFT, HARD AND STINKY AUSTRALIAN CHEESE SELECTION (VEG)
- \$70 SOUTHERN FRIED JACKFRUIT CHILLI GLAZE, SALSA VERDE (VEGAN)
- \$80 SAFFRON PEA ARANCINI, SOFT HERB MAYO, PECORINO (VEG)
- \$70 MAC N CHEESE CROQUETTES, AIOLI (VEG)
- \$80 LEMON N PEPPER SQUID, DILL, LEMON, AIOLI (GF)
- \$80 BEEF SLIDERS, PICKLES, COS, CHEESE, TOMATO, MUSTARD, KETCHUP
- \$60 HOUSE MADE SAUSAGE ROLLS, TOMATO SAUCE
- \$90 BARRAMUNDI TACOS CORN SALSA, CHIPOTLE AIOLI, CORIANDER, CHARRED LIME
- \$70 CAULIFLOWER BITES, COCONUT YOGURT, HOT SAUCE, LIME (VEGAN)
- \$60 WOOD FIRED GARLIC FLAT BREAD, PICKLED PEPPERS, ACOCADO DIP (VEG)
- \$80 FRIED CHICKEN TENDERS CHILLI GLAZE, SESAME, AIOLI
- \$70 PLANT BASED SLIDERS, COS, PICKLES, TOMATO, MUSTARD, KETCHUP (VEGAN, GFO)
- \$240 SELECTION OF 12 WOOD OVEN PIZZAS (GF AVAILABLE)
- \$360 SELECTION OF 20 WOOD OVEN PIZZAS (GF AVAILABLE)

for the kiddos

- \$60 HUMMUS & VEG STICKS, HUMMUS, CARROT, CELERY, CUCUMBER, PITA CHIPS (VEGAN, GF AVAILABLE)
- \$60 CHIP CUPS, TOMATO SAUCE
- \$60 FAIRY BREAD, SEASONAL FRUIT
- \$40 SAUSAGE ROLLS, TOMATO SAUCE

for late finishes

- \$80 DOUBLE CHOCOLATE BROWNIES, DOUBLE CREAM
- \$80 BLUEBERRY CHEESCAKE, COCONUT GANACHE (VEGAN, GF)

GF - DISH IS GLUTEN FREE | VEG - DISH IS VEGETARIAN | VEGAN - DISH IS VEGAN

FOOD ALLERGIES & OTHER DIETARY NEEDS CAN BE CATERED FOR, PLEASE DISCUSS YOUR REQUIREMENTS WITH YOUR SERVER - WHILST DUE CARE WILL BE TAKEN,
ALLERGENS SUCH AS NUTS, GLUTEN & LACTOSE CAN BE PRESENT IN COMMERCIAL KITCHEN ENVIRONMENTS THUS
WE CANNOT GUARANTEE THERE ARE NONE PRESENT