

FUNCTIONS

PARK HOTEL SIDE



WELCOME TO THE PARKSIDE HOTEL

At The Parkside, celebrations come with a little extra sparkle. Our spaces are made for milestone moments, from chic 21st birthdays in the beer garden to stylish dinners with your closest crew. With natural light, curated interiors, and that signature Parkside energy, your event will look as good as it feels.

Whether you are planning a grazing table that becomes a photo moment or a dance floor that keeps the night going, our team is here to make it seamless and seriously fun. We blend modern style with warm hospitality, creating a backdrop that feels elevated without ever feeling out of reach.

Trendy, social, and effortlessly cool. If you are celebrating something big, The Parkside is where it should happen.

PARK HOTEL SIDE


A PARTY WORTH POSTING
Insta friendly celebrations live here

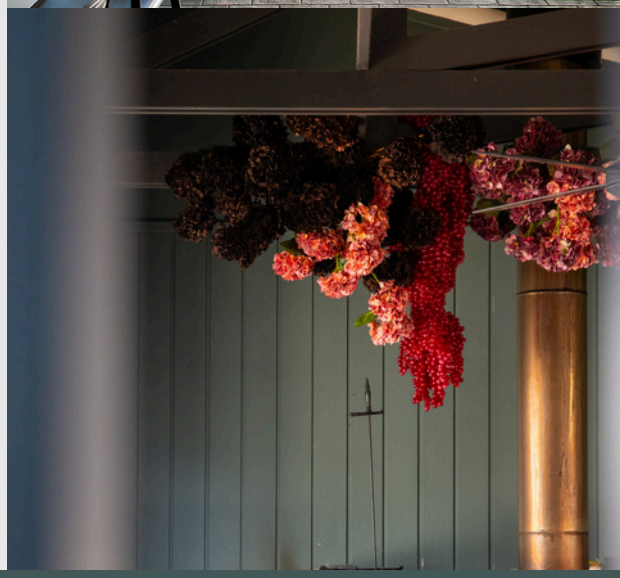
GARDEN SOUTH

Exclusive use with a shared bar
Cocktail menu available

Capacity:
Cocktail 30

The undercover part of our beer garden is perfect for all weather conditions, with a built in fireplace just for your guests









GARDEN MIDDLE

Exclusive use with a shared bar
Cocktail menu available

Capacity:
Cocktail 70

The middle section of our beer garden is perfect for that slightly larger group of guests with direct access to the bar.

GARDEN MIDDLE & SOUTH

Exclusive use available with cocktail menu

Capacity:
Cocktail 100

BOB & OLIVES DINING

Exclusive use available
A la carte or cocktail menu available

Capacity:
Seated 30 I Cocktail 50









BOB & OLIVES GARDEN

Exclusive use available (not including playground)

Capacity:
Seated 30 I Cocktail 40

Perfect for children's birthday parties, christenings, or catch-ups with the family and friends when you need to keep the little ones entertained.

Please note, while the garden can be hired, the kids play area is still open to other patrons.

BOB & OLIVES DINING & GARDEN

Exclusive use available (not including playground)
A la carte, cocktail menu or kids package available

Capacity:
Seated 70 I Cocktail 90

MAIN BAR & BEER GARDEN

Exclusive access (conditions apply)
Cocktail menu available

Capacity:
Cocktail 150

The main bar is the place to be, with exclusive use to the largest bar in the venue as well as the beer garden and screens, this is the perfect large corporate or special celebration area. We will ensure to work closely with you to bring your vision to life. A never hired out space beforehand can be all yours.









EXCLUSIVE DINING

Exclusive use (conditions apply)
A la carte, cocktail menu & beverage package available

Capacity:
Seated 50 I Cocktail 100

Our dining area is perfect for a formal sit down, presentation night with break away area or cocktail party. Exclusive private bar, indoor & outdoor accessibility. You will be fully catered for with any sort of event working closely with our event co-ordinator to create the most memorable event.



COCKTAIL MENU

PLATTERS (30 pieces)

Sausage rolls | 105
Beef sausage rolls with tomato relish dipping sauce | LD

Gourmet meat pies | 105
Black angus beef pies with tomato relish dipping sauce | LD

Assorted arancini | 120
A selection of 3 arancini with tomato relish and aioli dipping sauces | V

Vegetarian spring rolls | 105
Served with sweet chilli and soy dipping sauces | LD, V

Duck spring rolls | 105
Served with sweet chilli and soy dipping sauces | LD

Assorted vegan | 90
Mint pea croquettes, curried samosas, veg dumplings with assorted dipping sauces | LD, LG, VG

Dips | 75
Assorted dips with wood fired flat bread | LD, LG, V, VGO

Southern Fried chicken | 90
Fried chicken pieces with chipotle aioli | LD, LG

Chicken satay | 110
Marinated chicken skewers with satay sauce | LD, LG

Lemon peppered squid | 60
Crispy fried and dusted with lemon and pepper seasoning, served with tartare dipping sauce | LD, LG, I

Fresh fruit platter | 90
Seasonal fresh fruit | LD, LG, VG

Cheese platter | 210
A selection of cheeses served with dried and fresh fruits and crackers

Brownie platter | 150
Gooey choc brownie with choc fudge sauce | LGO, V, VGO

Churro platter | 105
Cinnamon sugar dusted churros served with choc fudge sauce

PIZZA TRAYS (25 pieces)

Eldiablo | 50
napoli, mozzarella, pepperoni, chili, capers, olive, anchovies, parsley, basil | LDO, VO, VGO

Funghi | 45
truffle base, mozzarella, mushroom, rocket, truffle mayo, grana padano | V

Margherita | 45
napoli, mozzarella, cherry tomato, basil, torn bocconcini, pesto oil | LDO, V, VGO

Prosciutto | 50
napoli, mozzarella, fresh prosciutto, rocket, grana padano

Prawn | 55
napoli, mozzarella, prawn, cherry tomato, chili, lemon | LDO

SLIDERS $7.50ea
(minimum 10)

Angus beef slider
mini brioche bun, grilled angus patty, pickle, cheese, mustard & tomato sauce

Chicken slider
mini brioche bun, fried chicken, cheese, pickles, slaw & chipotle aioli

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



SET MENU

2 Course: $60 | 3 Course $72

SHARED ENTREES

Whipped Ricotta | Spiced honey, dukkah & wood fired flatbread (v)

Pumpkin & Sage Arancini | Sweet tomato relish, aioli & sage crumb (ld, v)

Chicken Karaage | Chipotle aioli, chilli soy, sesame shallot (ld)

MAINS Alt drop for groups over 20pax

300g Porterhouse | MB2+grain-fed | Herb roasted potatoes, sauteed greens, red wine jus (ldo, lg)

Lemongrass Chicken Breast | Jasmine rice, spiced coconut cream, asian greens, crunch shallot, sesame seeds (lg, ld)

Pan Roasted Barramundi | Herb roasted potatoes, sauteed greens, herb harissa (lg, ld, a)

Roasted Cauliflower | Braised lentil, pepitas, capsicum, toasted chickpeas & mixed baby herb leaves (ld, lg, v)

DESSERT

Dark Chocolate & Raspberry Cake | Berry compote, berry sorbet (vg, ld)

Sticky Toffee Pudding | Salted caramel sauce, vanilla bean ice cream, toffee praline (lg, v)

Set menu is not available in the beer garden

Seafood Origin: A - Australian | M - Mixed | I - Imported
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BEVERAGE PACKAGES

HOUSE PACKAGE

2 HOURS $43PP | 3 HOURS $55PP | 4 HOURS $70PP

WINES

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

TAP BEERS & CIDER

Coopers Pale Ale
Stone & Wood Pacific Ale
Pirate Life South Coast Pale Ale
West End Draught
Heineken
James Squire Orchard Crush Apple Cider
Hahn Super Dry (3.5% & Full Strength)

SOFT DRINK & JUICES

Various Soft Drink Available

ADD ONS:

Cocktail on arrival + 13pp
Spirit Upgrade + 29pp

PREMIUM PACKAGE

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

WINES

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

TAP BEERS & CIDER

All Tap Beer
James Squire Orchard Crush Apple Cider
James Squire Ginger Beer
Hard Rated

SOFT DRINK & JUICES

Various Soft Drink Available



BEVERAGE ADD ONS

In addition to our beverage packages, we offer three flexible beverage options to suit your event's needs and budget.

BAR TAB ON CONSUMPTION

With this option, you can choose exactly which drinks will be included on the tab, whether you're after a selection of premium cocktails or a more relaxed assortment of beers and wines. You set the parameters, and your guests enjoy.

SUBSIDISED DRINKS

With subsidised drinks, you can set a fixed price (e.g., $5, $6, $7) for your guests' drinks, and you cover the difference. You'll choose which beverages are included, and your guests will love the opportunity to enjoy high-quality drinks at a discounted price!

GUESTS PURCHASE THEIR OWN

For a more relaxed approach, allow your guests to choose from our complete range of premium beverages, all available for purchase directly from the bar. This option is perfect for those who prefer a variety and want to leave the choice to their guests.

Each option is designed to offer flexibility and ensure your event is just the way you want it. Whether you're hosting an intimate gathering or a grand celebration, we have the perfect beverage package for you!

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CONTACT US

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