



Friday's Function Pack

Friday's

THE BEST PLACE FOR WATERFRONT DINING IN BRISBANE

Friday's Riverside is a Brisbane institution in the iconic Riverside Centre designed by the legendary Harry Seidler. With bars & waterfront restaurants planted squarely at the centre of the Brisbane business community, Friday's caters to local professionals, tourists & travellers, the young & young at heart.

Discover the best waterfront dining Brisbane has to offer at Friday's Riverside with unequaled food, exceptional service, and 180-degree views of the Brisbane River and the iconic Story Bridge. Visit our Waterline Restaurant for a la carte dining with impeccable table service where you will find the best in modern Australian cuisine supported by an extensive wine list, while the Terrace Grill has been happily 'scaring vegetarians for 26 years' with its premium chargrilled cuts from premium producers. Whichever you choose, you know you'll get exceptional waterfront restaurant dining on the Brisbane River.

If you are looking to carry into the night, we're also home to one of the bars in Brisbane. Friday's Riverside is an established popular Brisbane waterfront night spot. With our vast beverage list, local music offerings, accommodating bar staff and great company, Friday's Riverside gives you plenty of reasons to stay from dusk 'til dawn!

Friday's Riverside is home to one of the best function venues Brisbane has to offer. boasts stunning story bridge views, waterfront restaurant dining, eclectic food and beverage options and superb function areas, all on a highly sought after waterfront location in the heart of Brisbane city. Whether your function is large or small, we would love to ensure that your event is memorable.

Friday's

Friday's Riverside

(07) 3051 7622

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Riverside Centre, 123 Eagle St, Brisbane 4000

www.fridays.com.au

SELECTING A GROUP BEVERAGE OPTION

1. Take an inclusive beverage package over a number of hours. This is guaranteed to be supplied continuously over the duration you have specified at a fixed price per person.
2. Operate a bar account and nominate an amount you would like to spend for beverages, and also the range of beverages you wish to be served. Minimum spends will apply.

SILVER BEVERAGE PACKAGE:

\$32 for 2 hours, \$10 per additional hour

Draught beers if available:

Stone & Wood Pacific Ale, & XXXX Gold

External satellite bars bottled beers

Corona & XXXX Gold

Cider

Toohey's Five Seeds Crisp

Specialty cocktail

Pimm's fruit cup with lemonade & dry, orange & cucumber

BTW sparkling wine

BTW sauvignon blanc

BTW shiraz

Orange, mint & ginger mocktail | soft drinks | orange juice | bottled water

GOLD BEVERAGE PACKAGE:

\$42 for 2 hours, \$15 per additional hour

Draught beers if available:

Stone & Wood Pacific Ale, Hahn Superdry & XXXX Gold

External satellite bars bottled beers

Corona, Stone & Wood Pacific Ale, Balter XPA, Peroni Leggera

Cider

James Squire Orcahrd Crush Cider

Specialty cocktail

Pimm's fruit cup with lemonade & dry, orange & cucumber

Terry Morris Pinot Noir Chardonnay Sparkling Wine, Granite Belt | Qld

Vavasour 'The Pass' Sauvignon Blanc, Marlborough | NZ

Ara Pinot Gris, Marlborough | NZ

The Hedonist Shiraz, McLaren Vale | SA

Orange, mint & ginger mocktail | soft drinks | orange juice | bottled water

PLATINUM BEVERAGE PACKAGE:

\$75 for 2 hours, \$30 per additional hour

Draught beers if available:

Balter XPA, Stone & Wood Pacific Ale & XXXX Gold

External satellite bars bottled beers

Corona, Stone & Wood Pacific Ale, Balter XPA, Peroni Leggera

Cider

James Squire Orcahrd Crush Cider

Specialty cocktail

Pimm's fruit cup with lemonade & dry, orange & cucumber

NV Mumm Brut Champagne, Reims | France

Cloudy Bay Sauvignon Blanc, Marlborough | NZ

Kumeu River Pinot Gris, Central Otago | NZ

Two Hands 'Gnarly Dudes' Shiraz, Barossa | SA

Orange, mint & ginger mocktail | soft drinks | orange juice | bottled water

ADD SPIRITS TO YOUR PACKAGE:

\$10.00 for two hours, \$5.00 per additional hour, or if you prefer your guests can purchase their own for \$5.00 each.



COCKTAIL PACKAGES

It is considered to be responsible hospitality to serve your guests an appropriate amount of food. As a guide we suggest allocating a similar dollar to food as to beverages.

LIGHT SERVE:

We serve all selections with an allowance of 8 items per guest - \$28pp

- Chorizo & red pepper croquette in bread crumbs
- French crepe roulade w. chilled diced chicken, celery, red onion & Japanese mayonnaise
- Crunchy parmesan churros w. fried rosemary salt
- Fresh blini w. avocado crème fraiche & house cured salmon
- Pimento & rice flour dusted fried calamari w. salsa verde mayo
- Grilled lamb & haloumi skewers w. fried rosemary salt
- Fish fillets in crisp dill batter w. chunky tartare
- Fried chicken in goanese spiced flour w. a cucumber yoghurt
- Cheese & bacon-burger spring rolls w. American mustard mayo
- Ciabatta croutons topped w. rare peppered beef, king prawns, & jalapeno chicken

CORPORATE SERVE

This includes the light serve with an allowance of 10 items per guest - \$34pp

- Salt & pepper prawns w. shredded nori seaweed & Japanese mayo
- Fresh shucked Sydney rock oysters on the shell w. vodka, horseradish, & tomato sauce
- Fresh peeled local prawns w. thick avocado & chili flake dip

MEAL REPLACEMENT

Includes previous package plus your selection of two of these - \$42pp

- Slow braised pork sliders w. tomato & coriander salsa
- Crisp fried bbq pork belly on a black mushroom risotto
- Fish 'n chips w. crunchy slaw, apple vinegar dressing & lemon
- Fried Thai beef on a salad of red onion, mint, cherry tomatoes, glass noodles & crisp vegetables

SWEET THINGS

\$ 3.50pp

Your choice of:

- Chocolate dipped strawberries,
- Brandy snaps w. kahlua double cream, or
- Bambino gelati cones



COCKTAIL PACKAGES

PLATTERS

If you prefer you can purchase platters of your choice to suit your occasion - \$100

Chargrilled chicken & mushroom skewers, sanshool pepper (35 pieces)

Lamb & halloumi skewers w. fresh toasted rosemary salt (30 pieces)

Fluffy white bread ribbon sandwiches, gourmet fillings (30 pieces)

Fish fillets in crisp dill batter, w. chipotle mayo (35 pieces)

Pimento & sea salt dusted calamari w. salsa verde mayo (50 pieces)

Fresh peeled prawns, w. thick avocado & chili flake dip (30 pieces)

Fresh shucked oysters on the shell w. vodka, horseradish & tomato sauce (40 pieces)

Salt & pepper prawns w. shredded nori seaweed & Japanese mayo (35 pieces)

Cheese & bacon-burger spring rolls w. American mustard mayo (25 pieces)

Footy Food

Gourmet mini pie platter, w. smoked tomato relish (35 pieces)

Mini dagwood dogs w. tom sauce (35 pieces)

Vegetarian

Fresh vegetable 'crudite' platter of batons & florets w. colourful dips [vegan] (60 pieces)

Grilled button mushroom caps w. crumbled feta & dill (40 pieces)

House made pumpkin & brie arancini (50 pieces)

Crunchy fried parmesan zucchini batons w. roast capsicum aioli (50 pieces)

Falafel balls w. a garlic free homus [vegan] (60 pieces)



DAY DELEGATE PACKAGE

Full day \$70pp
Half day \$55pp

Our minimum charge is for 20 guests

INCLUSIONS

Use of venue roving microphone[s]
80 inch LCD screen with full connectivity
Notepads and pens
Free wi-fi

ON ARRIVAL

Water, orange juice, mints

MORNING AND AFTERNOON TEA

Ribbon sandwiches, muffins, fruit platters, tea, Abrisca coffee, orange juice

LUNCHEON

Brie stuffed chicken breast with mushroom risotto
Sirloin steak with green pea mash and rosemary potatoes,
or roast jap pumpkin and snowpea yellow curry with jasmine rice
Antipodes still and sparkling water.



FUNCTION MENU

One course + Breads	\$40pp
Entrée + Main + Bread	\$60pp
Entrée + Main + Dessert + Bread	\$70pp

Choose two dishes for Alternate Drop or three for Table D'Hote

ENTREES

- Fresh oysters, shucked to order w. tomato, vodka, & fresh grated horseradish sauce
- Grilled lamb & haloumi skewers, w. toasted rosemary salt & spiced yoghurt (2)
- Fresh prawns with iced avocado & iceberg salad
- Crisp pork belly with crunchy Vietnamese salad

MAINS

- Twice cooked orange & thyme pork belly w. braised cabbage & pancetta, potato gratin, pork jus
- Eye fillet mignon, crisp rosemary potatoes, Caesar salad
- Pan fried market fish fillet, hand cut chips, cos red onion caper & tomato salad
- Goats cheese & pumpkin ravioli w. burnt butter, sage & pine nuts

DESSERT

- Flourless almond meal chocolate cake w. berries & double cream
- Crème brulee w. biscotti
- Sticky fig, blood plum & date pudding w. vanilla bean ice cream
- Lemon meringue, raspberry jelly & clotted cream



GOURMET BAR- B- QUE AND SALAD BAR

\$55pp

We bring the heavy duty chargrills to you and serve this great selection as a buffet

Jumbo chicken and field mushroom shashliks cooked over mallee charcoal

Thick-cut New York Sirloin, chargrilled

Chargrilled king prawns, market fresh and boneless fish fillets, and scorched calamari

Barbequed vegetable skewers with zucchini, eggplant, capsicum, red onion, and mushrooms

Husk grilled corn with herb butter | Crusty dinner rolls with maitre 'd butter

Summer salad of cos, spinach, rocket, swiss chard, watercress, red onion, red capsicum, red and yellow cherry tomatoes, topped with avocado and finely sliced shallots, mustard vinaigrette

Chargrilled eggplant, capsicum, zucchini, red onion and mushrooms, with feta and rosemary oil

Chargrilled potato salad with red onion, watercress, shallots and mayo

DESSERT BUFFET

\$12pp

Vanilla panacotta w. passionfruit curd

Chocolate Truffle cake w. fresh berries and clotted cream

Watermelon, orange and mint salad (gluten & dairy free)

