



2020 FUNCTIONS PACKAGE





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 dining squarely at the centre of the Brisbane business community. Friday's caters to local professionals, tourists & travellers and the young & young at heart.

Discover the best waterfront dining Brisbane has to offer at Friday's Riverside with unequalled food, exceptional service and 180 degree views of the Brisbane River and the iconic story bridge. Visit our Waterline dining space for dining with impeccable service where you will find the best in modern Australia cuisine supported by an extensive wine list, while the Terrace Grill has been serving premium chargrilled cuts from premium produces. Whichever you choose, you know you'll get exceptional waterfront dining on the Brisbane River.

If you are looking to carry into the night, we're also home to one of the best 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 give 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. Whether your function is large or small, we would love to ensure that your event is memorable



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FUNCTION SPACES

Grand Deck

45 Seated | 80 Standing

Our Grand Deck is a private space, complete with its own bar, an indoor space & a private deck overlooking the Brisbane river & Story Bridge. As well as private bathroom facilities. Complimentary access to the in-room television and microphone are available upon request



Bridge Bar

24 Seated | 60 Standing

Our Bridge Bar is semi-private, sectioned off area located on our outside terrace, boasting views of the Brisbane River & Story Bridge. This is a great space for a small group looking to be in the centre of the action.



FUNCTION SPACES

Glamour Bar

120 Standing

Reminiscent of a laneway bar, our Glamour Bar is a long, sleek space with a stunning ceiling of curved hardwoods & a soft, light washed split slate wall.

This is a perfect space for groups looking for a private area to party the night away.



Waterline

80 Seated | 220 Standing

Our iconic Waterline boasts exceptional views of the Brisbane & Story Bridge. This space can be reserved for private events. Within this room, guests will also have complimentary access to television & micro-phone facilities.





CANAPÉ PLATTER & GRAZING BOARDS

Platters \$100 each

Fresh QLD king prawns, lemon w. cocktail sauce (GF)
Szechuan & lime dusted calamari, chipotle mayo (GF)
Spicy tofu vegetable rice paper rolls, sweet chilli, dipping sauce (V, GF)
Cheeseburger spring rolls, pickle dipping sauce
Salt & pepper fried school prawns, lime Japanese mayo (GF)
Gourmet party pies, smoked tomato relish
Pork rosemary & cheese sausage roll
Stone & Wood battered flathead, tartar, lemon
Green Pea felafels, fresh mint, hummus (GF, V)
Lamb and halloumi skewers, tzatziki (GF)
Chargrilled chicken skewers, chilli peanut dressing (GF)
Chefs selection of cold cured meats, vintage cheeses, pickles, crispbreads (GF available) **
Mixed dip platter, toasted sourdough, grilled tortillas (V available) **
Crunchy fried parmesan zucchini w. roast capsicum aioli (V)
Pumpkin & cheese arancini (V)

**Not available during covid-19 restrictions



CANAPÉ PACKAGES

Choose 3 items - \$27pp

Choose 6 items - \$52pp

+ Substantial item \$8 per piece pp

Cold

Cranberry brie prosciutto crostini
Caramelised onion and blue cheese tartlets,
pickled beets (V)
Smoked ocean trout, salmon caviar, toasted
Freshly opened oysters, seaweed salad,
fermented chilli dressing (GF)
Bloody Mary oyster shooters, celery salt, baby
basil (GF)
Mooloolaba king prawn salsa, miso, chives, toast

Hot

Thai style fish cakes, pickled ginger labne (GF)
Coriander and charred corn fritters, chilli caramel,
garlic crisps (V)
Paella arancini, smoked chipotle mayo (V)
Lime and Szechuan dusted calamari, Japanese
mayo (GF)
Pork & rosemary sausage rolls
Crisp prawn wontons, lime and plum dressing
Stone and wood battered flathead, tartar, lemon

Substantials

Minimum 20 pieces per order

Smoked adobo pork tacos, pico de galo, crème
fraiche
4 cheese gnocchi, baby herbs (V)
Wagyu cheeseburger sliders
Masterstock braised pork belly, Vietnamese
cucumber salad (GF)
Spiced beetroot risotto, golden shallots, goats
curd (GF, V)



SET MENU

1 Course - \$40pp

2 Course - \$60pp

3 Course - \$74pp

Choose two dishes for alternate serve

Entree

Beetroot + gin cured salmon, fennel, crème fraiche, baby herbs, grissini (GF available)

Chicken and pistachio terrine, red pepper marmalade, watercress, wild rice (GF)

Crisp skin pork belly, apple and ginger jam, watercress (GF)

Italian burrata mozzarella, chilled green pea, balsamic (GF, V)

Mains

Char grilled sirloin steak roasted Dutch carrot, cavelonero, prosciutto crisp, red wine jus (GF)

Chicken supreme, white bean purée, baby veg, chicken jus (GF)

Market fish pan fried, seasonal vegetables, chimichurri (GF)

Pan fried potato gnocchi with sautéed Swiss brown mushrooms, crisp enoki finished with parmesan and truffle oil (V)

Desserts

Deconstructed bee sting, honey crème brûlée, vanilla cake with toasted almonds

Eton mess, fresh fruits, meringue, mango coulis, mint (GF)

White coffee panacotta, orange biscotti, Kahlua sauce, raspberry dust

Peanut butter swirled brownie, ice cream, strawberries



BEVERAGE PACKAGES

Silver Package

2hr \$39pp | 3hr \$49pp | 4hr \$59pp

SPARKLING

Edge of the World Cuvee

WHITE

Edge of the World Sauvignon Blanc

RED

Edge of the World Shiraz Cabernet

ROSE

Edge of the World Rose

TAP BEER (INTERNAL BARS)

Stone & Wood Pac Ale & XXXX

Gold

BOTTLED BEER (EXTERNAL BARS)

Corona & XXXX Gold

CIDER

Somersby's Apple Cider

NON-ALCOHOLIC

Soft drink & juices

Gold Package

2hr \$49pp | 3hr \$59pp | 4hr \$69pp

SPARKLING

Aurelia Prosecco, Australia

WHITE

Pikorua, Sauvignon Blanc, Marlborough NZ

Il Villagio Pinot Grigio, Venice Italy

RED

Hentley Farm Villain & Vixen Shiraz, Australia

TAP BEER (INTERNAL BARS)

Stone & Wood Pac Ale, Hanh Super Dry & XXXX Gold

BOTTLED BEER (EXTERNAL BARS)

Corona, Stone & Wood Pac Ale, Peroni Leggera

CIDER

Somersby's Apple Cider

NON-ALCOHOLIC

Soft drink & juices

Platinum Package

2hr \$69pp | 3hr \$79pp | 4hr \$89pp

SPARKLING

Madame Coco Blanc De Blanc Brut, Aude Valley France

WHITE

Pikorua, Sauvignon Blanc, Marlborough NZ

Erabus Pinot Gris, Marlborough, NZ

RED

Pepperjack Barossa Shiraz, Australia

Guilty by Association Pinot Noir, Adelaide Hills, SA

TAP BEER (INTERNAL BARS)

Stone & Wood Pac Ale, & XXXX Gold

BOTTLED BEER (EXTERNAL BARS)

Corona, Stone & Wood Pac Ale, Peroni Leggera

CIDER

James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Soft drink & juices

SPECIALITY COCKTAIL

Rose "All Day" Spritz with Elderflower,

Sparkling Rose, Basil & Soda

Upgrades

ADD HOUSE SPIRITS OUR GOLD OR PLATINUM PACKAGES:

2hr \$20pp | 3hr \$30pp | 4hr \$40pp

*Available at venue discretion

Alternatively, your guests can purchase house spirits for \$5 each on all packages

SPECIALTY COCKTAIL: \$12pp

Rose "All Day" Spritz with Elderflower, Sparkling Rose, Basil & Soda