

Function Nach



ROOFTOP DINING, DRINKS & PARTYING IN BRISBANE

Brisbane's most iconic riverside, rooftop bar with 180-degree views of the Brisbane River and the iconic Story Bridge. Whether it's a corporate long lunch with a view, a sunset cocktail affair or an all out epic party, Fridays Riverside has you covered!

Friday's Riverside is the perfect choice for celebrations of all sizes. Whether you are looking for a riverside location for your birthday, corporate function with a view or something a bit more casual – we have you covered!

With various private spaces and bars on offer we are able to accommodate to a wide variety of function requirements. From an intimate gathering, sit down dinner or 700-guest cocktail event, we have the space to make your event unforgettable.

The private dining room, glamour bar, grand deck and bridge bar provide perfect options for intimate get-togethers, whilst the terrace and waterline restaurant are ideal for large-scale affairs.



(07) 3051 7622 info@fridaγs.com.au 123 Eagle St, Brisbane 4000 www.fridaγs.com.au

FUNCTION SPACES

Ground Deck

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 inroom television and microphone are available upon request.

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Bridge Bar

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.

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FUNCTION SPACES

Glamour Bar

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.

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Waterline

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 & microphone facilities . To be booked in conjunction with Grand Deck or Bridge Bar.

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CANAPÉ PACKAGES

4 Options - \$20 6 Options - \$28 8 Options - \$34

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Crostini topped w cranberry brie and aged prosciutto Smoked ocean trout Blini's w salmon caviar (GF) Bloody Mary oyster shooters, celery salt, baby basil (GF)

Caramelized onion & blue cheese tartlets w pickled beets (V) $% \left(V\right) =\left(V\right) \left(V\right)$

Tofu $\ensuremath{\mathcal{E}}$ vegetable rice paper rolls w sweet chilli dip (VG)

Spicy hummus on cucumber, topped with raisins & toasted almonds (VG)

Hot XT

Thai stγle fish cakes w pickled ginger labneh (GF) Coriander & charred corn fritters, chilli caramel, garlic crisps (V)

Wild mushroom & herb arancini w truffle maγo (V) Lime and Szechuan dusted calamari, Japanese maγo (GF)

Pork, rosemary & cheese sausage rolls

Crisp prawn wontons w lime and plum dressing Mini char-grilled vegetable kebabs roasted in rosemarγ & garlic oil (VG)

Sweet x3

Chocolate brownie bites Mini lemon tarts Fresh mixed fruit kebab (VG)

Substantials

\$7 each

Smoked adobo pork tacos, Pico de gala, crème fraiche 4 cheese gnocchi, babγ herbs (V) Wagγu cheeseburger sliders Braised pork bellγ, Vietnamese cucumber salad (GF) Spiced beetroot risotto, golden shallots, goats curd (GF, V) Stuffed mushroom's spicγ quiche and vegan cheese (VG)



PLATTERS (30 PIECES)

Szechuan & lime dusted calamari w chipotle mayo (GF)

Spicy tofu vegetable rice paper rolls w sweet chilli dipping sauce (GF, VG)

Cheeseburger spring rolls w burger dipping sauce

Gourmet party pies w smoked tomato relish

Pork, rosemary & cheese sausage rolls

Green pea felafels w capsicum dip (GF, V)

Crunchγ fried parmesan zucchini w roast capsicum aioli (V)

Spicy pumpkin & cheese Arancini w Aioli (V)



SET MENU

2 Courses - \$39pp 3 Courses - \$49pp

Entree

(Guests Pick 2)

Beetroot & gin cured salmon w fennel, crème fraiche, baby herbs & grissini

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

Crispy skinned pork belly w apple & ginger jam topped w watercress (GF)

Mains

(Guests Pick 2)

Chicken supreme w white bean puree, baby vegetables $\boldsymbol{\&}$ jus (GF)

Pan fried Barramundi w seasonal vegetables & chimichurri (GF)

Potato gnocchi w sauteed Swiss brown mushrooms, crisp enoki & topped w parmesan (V)

Vjesserts

(Guests Pick 2)

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, raspberr $\!\gamma$ dust

Peanut butter swirled brownie, ice cream, strawberries



BEVERAGE PACKAGES

Standard Package

2 HOUR \$39PP | 3 HOUR \$49PP | 4 HOUR \$59PP WINES

Edge of the World Range; Sparkling Cuvee, Sauvignon Blanc, Shiraz Cabernet, Rose

BEERS/CIDER

Corona, XXXX Gold, Somersbγ Cider (External Bars – Bridge Bar/ Grand Deck) Stone & Wood Pacific Ale, XXXX Gold, 5 Seeds Cider (Internal Bars – Waterline & Glamour Bar)

NON-ALCOHOLIC

Soft drink & juices

Premium Package

2 HOUR \$49PP | 3 HOUR \$59PP | 4 HOUR \$69PP WINES

Aurelia Prosecco Sparkling, Pikorua Sauvignon Blanc, Il Villagio Pinot Grigio, Hentleγ Farm Villain & Vixen Shiraz

BEERS/CIDER

Corona, Stone & Wood Pacific Ale, Peroni Leggera, Somersby Cider (External Bars – Bridge Bar/Grand Deck) Stone & Wood Pacific Ale, Hahn Super Dry, XXXX Gold, 5 Seeds Cider (Internal Bars – Waterline & Glamour Bar)

NON-ALCOHOLIC

Soft drink & juices

Deluxe Package

2 HOUR \$59PP | 3 HOUR \$69PP | 4 HOUR \$79PP WINES

Madame Coco Blanc de Blanc Brut Sparkling, Pikorua Sauvignon Blanc, Eradus Pinot Gris, Pepperjack Shiraz, Guilty by Association Pinot Noir

BEERS/CIDER

Corona, Stone & Wood Pacific Ale, Peroni Leggera, Hahn Super Dry, Somersby Cider (External Bars – Bridge Bar/Grand Deck) Stone & Wood Pacific Ale, Hahn Super Dry, XXXX Gold, 5 Seeds Cider (Internal Bars – Waterline & Glamour Bar)

NON-ALCOHOLIC

Soft drink & juices

Jus:

SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 40 guests. 2hrs - \$20 | 3 hrs - \$30 | 4 hrs - \$40

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

COCKTAILS

Treat γour guests to a bespoke cocktail on arrival for an additional \$15 per person, minimum of 20 guests.

Beer Tap on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks. Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.