



# FUNCTION PACK

# FRIDAYS





# 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, Friday's 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 Glamour Bar and Bridge Bar provide perfect options for intimate get-togethers, whilst the Terrace, Waterline and Grand Deck are ideal for large-scale affairs.







FRIDAYS



# FUNCTION SPACES



## Grand Deck






					
30	80	Yes	N/A	Yes	Yes

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

If you're wanting to boogie the night away, we recommend a maximum of 50 guests in this space so the private terrace becomes your own dance floor.



## Bridge Bar

					
N/A	50	N/A	N/A	N/A	N/A

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. Located next to the outdoor entertainment.









# FUNCTION SPACES



## Glamour Bar & Glamour Terrace

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, equipped with private bathrooms.

					
N/A	120	Yes	N/A	Yes	Yes



## Waterline & Grand Deck

Our iconic Waterline & Grand Deck space boasts exceptional views of the Brisbane & Story Bridge. Within this room, guests will also have complimentary access to television & microphone facilities.

					
120	250	Yes	Yes	Yes	Yes





# CANAPÉ PACKAGES

4 Pieces - \$25 | 6 Pieces - \$38 | 8 Pieces - \$50  
Minimum 20 guests

## Cold

Salmon gravlax, dill cream cheese, toasted rye crisp, salmon caviar  
Bruschetta, black olive tapenade, mozzarella (V, GF)  
Oysters, crispy nduja, chive oil (GF)  
Roasted red pepper, zucchini & feta frittata, salsa verde aioli (V, GF)  
Duck Liver parfait, beetroot chutney, croute  
Pitta crisps, hummus, confit cherry tomato, coriander (VG)  
Goats cheese & caramelised onion tart (V, GF)  
Roast beef, aioli, piccalilli, rye crisp  
Prawn cocktail crostini, spiced avocado  
Mini bruschetta, balsamic, baby basil (VG)  
Moolooaba king prawn salsa, white miso, chives, brioche  
Caramelised onion & goats cheese tartlets, baby basil, aged balsamic glaze (V)

## Hot

Chargrilled chicken skewer, satay sauce, peanut crumble  
Cheeseburger spring roll, burger dipping sauce  
Vegetarian spring rolls, spiced plum sauce (V)  
Karage cauliflower bites, fermented chilli glaze, smoked cashew aioli (VG, GF)  
Pork belly bites, vanilla apple jam, salt & vinegar crackle (GF)  
Southern fried popcorn chicken, red dragon coating, blue cheese sauce, pickle crumb (GF)  
Lime & Szechuan crusted Australian calamari, Japanese mayo, lime (GF)  
Crispy prawn & pork wontons, lime smoked soy  
Crispy fried chicken ribs, XO sauce, fried shallots  
Thai style fish cakes, pickled ginger labneh (GF)  
Coriander & charred corn fritter, chilli caramel, garlic crisps  
Beef & burgundy pie, bush tomato chutney  
Smoked bacon oyster kilpatrick (GF)

## Sweet

Salted dark chocolate brownie, white chocolate ganache, strawberries  
Sticky date bites, toffee buttercream  
Miniature lemon meringue tarlets (GF)  
New York baked cheesecake  
Treacle tarts, lemon curd, mascarpone

## Standard Substantials

\$9.5 each (Minimum order 20 pieces)

Bacon & manchego loaded potato skins, chive creme fraiche (VO, GF)  
Mixed forest mushroom risotto, shaved parmesan, baby herbs (V)  
Wagyu cheeseburger sliders, American cheddar, pickles  
4 Cheese gnocchi, sourdough crumb, baby herb (V)  
Southern fried chicken sliders, chiptole mayo, slaw  
Curried sweet potato, zucchini & pea pasty

## Premium Substantials

\$11 each (Minimum order 20 pieces)

Steak tartare, pecorino, crispy polenta, truffle oil  
Reuben sliders, salt beef, pickles, sauerkraut, Russian dressing  
Chipotle pulled pork taco, cheese, jalapeno, salsa, sour cream





# PLATTERS

## Standard Platters

\$100 each

Sushi - Choice available on request, wasabi mayonnaise, soy sauce (VGO, GFO)

Sweet pea, spinach & goats cheese frittata, red capsicum ketchup (V, GF)

Bruschetta, black olive tapenade, mozzarella (V)

Gazpacho soup shots, pickled cucumber, tomato jelly, basil oil (VG, GF)

Salt & pepper squid, preserved lemon aioli (DFO, GF)

Cumin falafel, cucumber yoghurt (VGO, GF)

Pumpkin arancini, pesto mayo (VG, GF)

Pork & chorizo sausage rolls, saffron aioli

### Custom designed grazing table

let us know your budget and preferred items and we'll provide you a custom quote.

Platters have 30 pieces of each item

## Deluxe Platters

\$140 each

Gin & beetroot cured Tasmanian salmon, dill cream cheese, rye crisp, salmon caviar

Asparagus & smoked salmon tartlets, pea gel

Steak tartare, pecorino, crostini, truffle

Cheeseburger spring rolls, burger sauce

Honey & sesame pork belly bites, jangajji pickles (DF, GF)

Crispy polenta, med veg ragu, parmesan (VGO, GF)

## Something Sweet

\$130 each

Salted dark chocolate brownie, white chocolate ganache, strawberries (VGO)

Sticky date bites, toffee buttercream (V)

Treacle tarts, lemon curd, Chantilly cream (V)





# SET MENU

(Served Alternate Drop)  
2 Courses - \$73.50pp | 3 Courses - \$84.00pp  
Minimum 20 guests

## Entrees

Heirloom tomato bruschetta, grilled cornbread, straciatella

Salt & vinegar baby calamari, green chilli pickle, yuzu mayo

Baked jersey brie, biscuits, medjool dates, truffle honey

Scorched salmon, wasabi chive slaw, rice crisps

## Mains

1000 Guinness shorthorn sirloin, heritage carrots, dauphinoise potato, kale, jus

Pan fried gnocchi, Danish blue & Swiss brown mushroom, walnuts, spinach, pickled shallot

Honey glazed pork belly, bread puree, pickle salad, choron sauce

Pan roasted Barramundi, braised leek, clams, nduja veloute

Chicken supreme, crushed baby potato, confit cherry tomato, sale, salsa verde

## Desserts

Honey tart, lemon curd, vanilla ice cream, toasted almonds <sup>(V)</sup>

Custard panna cotta, meringue, Chantilly cream, raspberries, coulis <sup>(V, GF)</sup>

Salted dark chocolate brownie, white chocolate ganache, passion fruit, mango coulis <sup>(V)</sup>





# BANQUET

\$94.50pp

## Starters

Cold smoked hiramasa kingfish, wasabi buttermilk, finger lime, pickled onion, fennel, soft herb, sesame cracker

Pizzettes, olive, fetta, chilli, rosemary

Pepperberry beef carpaccio, watercress, pecorino romano, horseradish

Burrata, peanut praline, dukkha, chilli, garlic oil, hot bread

## Sides

Duck fat roasted Dutch cream potato, chard

French beans, burnt butter, almond, goats curd

Dressed green leaves, pumpkin seed vinegarette

## Mains

Dill pickle roasted hen, confit cherry tomato, salsa verde

Crisp fried baby barramundi, pineapple jungle curry

Slow roasted shoulder of lamb, maple & ginger glaze, dukkha crumb

Charred Flank steak, wild rocket, pecorino

## Desserts

Selection of petite fours





# BEVERAGE PACKAGES

## Standard Package

2 hrs - \$49 | 3 hrs - \$62 | 4 hrs - \$75

### WINES

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

### BEERS/CIDER

Corona, XXXX Gold, Heineken Zero, James Squire 150 Lashes, James Squire Orchard Crush Cider

### NON-ALCOHOLIC

Soft drink & juices

## Deluxe Package

2 hrs - \$60 | 3 hrs - \$72 | 4 hrs - \$85

### WINES

Mr Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Mandoleto Pinot Grigio  
Amelia Park 'Trellis' Chardonnay  
Hearts Will Play Rose  
Henry & Hunter Shiraz Caberent  
Devils Corner Pinot Noir  
Heartland Spice Trader Shiraz

### BEERS/CIDER

Corona, Stone & Wood Pacific Ale, James Squire Orchard Crush Cider, Hahn Super Dry, XXXX Gold

### NON-ALCOHOLIC

Soft drink & juices

### BAR TAB 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.

## Supreme Package

2 hrs - \$70 | 3 hrs - \$83 | 4 hrs - \$96

### WINES

Alpha Box & Dice 'Tarot' Prosecco NV  
Chandon Brut Rose NV  
821 South Sauvignon Blanc  
Mandoleto Pinot Grigio  
Paloma Riesling  
Amelia Park 'Trellis' Chardonnay  
Bertaine & Fils Rose  
Devils Corner Pinot Noir  
Marques de Tezona Tempranillo

### BEERS/CIDER

Heineken Zero, James Squire Ginger Beer  
Whiteclaw Seltzer (lime or mango)  
James Squire Orchard Crush Cider  
James Squire 150 Lashes  
Stone & Wood Pacific Ale  
Corona, Heineken

### NON-ALCOHOLIC

Soft drink & juices

## Add-Ons

### SPIRIT PACKAGE

\$27 per person

Available to standard and premium packages, minimum 50 guests.

### COCKTAILS ON ARRIVAL

\$16 per beverage (maximum of 2 different items)

Espresso Martini, Fruit Mingle,  
Pink Hibiscus Spritz, Pornstar Martini

Please note, we require a minimum of 20 guests on a beverage package.