



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 - \$26 | 6 Pieces - \$36 | 8 Pieces - \$48
Minimum 20 guests

Cold

Bruschetta, black olive tapenade, mozzarella (LDO, V, VGO)

Roast beef, aioli, piccalilli, rye crisp (LD)

Duck liver parfait, beetroot chutney, croute

Salmon gravlax, dill cream cheese, toasted rye crisp, salmon caviar (LD)

Roasted red pepper, zucchini & feta frittata, salsa verde aioli (V, LDO, LG)

Caramelised onion & goats cheese tartlets, baby basil, aged balsamic glaze (V, LG)

Moolooaba king prawn salsa, white miso, chives, brioche (LG)

Hot

Pork belly bites, vanilla apple jam, salt & vinegar crackle (LD, LG)

Chargrilled chicken skewer, satay sauce, peanut crumble (LD, LG)

Sausage rolls, saffron aioli

Crispy prawn & pork wontons, lime smoked soy (LD)

Beef & burgundy pie, bush tomato chutney

Smoked bacon oyster kilpatrick (LD, LG)

Cheeseburger spring roll, burger dipping sauce

Vegetarian spring rolls, spiced plum sauce (VG, LD)

Curried vegetable samosa, sweet chilli sauce (VG, LD)

Karage cauliflower bites, fermented chilli glaze, smoked cashew aioli (LD, LG, V, VGO)

Southern fried popcorn chicken, red dragon coating, blue cheese sauce, pickle crumb (LD, LG)

Lime & szechuan crusted Australian calamari, Japanese mayo, lime (LD, LG)

Mac & cheese croquettes, truffle aioli (V)

Standard Substantials

\$12 each (Minimum order 20 pieces)

Chicken karrage bao buns, kimchi, aioli, pickle (LG)

Mixed forest mushroom risotto, shaved parmesan, baby herbs (V, LG)

Wagyu cheeseburger sliders, American cheddar, pickles

4 Cheese gnocchi, sourdough crumb, baby herb (LG, V, VGO)

Southern fried chicken sliders, chiptole mayo, slaw

Mushroom slider, vegan aioli (V)

Premium Substantials

\$12 each (Minimum order 20 pieces)

Steak tartare, pecorino, crispy polenta, truffle oil (LDO)

Reuben sliders, salt beef, pickles, sauerkraut, Russian dressing

Chipotle pulled pork taco, cheese, jalapeno, salsa, sour cream (LDO, LGO)

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan

(VGO) Vegan Option | (LG) Low Gluten | (LGO) Low Gluten Option

(LD) Low Dairy | (DFO) Low Dairy Option



PLATTERS

Platters have 30 pieces of each item

Standard Platters

\$105 each

Sushi - choice available on request, wasabi mayonnaise, soy sauce (LDO, LGO, VO)

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

Bruschetta, black olive tapenade, mozzarella (LDO, V, VGO)

Salt & pepper squid, preserved lemon aioli (LG)

Cumin falafel, cucumber yoghurt (LD, LG, VG)

Pumpkin arancini, pesto mayo (LD, LG, VG)

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.

Deluxe Platters

\$150 each

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

Asparagus & smoked salmon tartlets, pea gel (LD)

Steak tartare, pecorino, crostini, truffle (LDO)

Cheeseburger spring rolls, burger sauce (LD, VO)

Honey & sesame pork belly bites, jangajji pickles (LG)

Crispy polenta, med veg ragu, parmesan (LG, V)

Something Sweet

\$130 each

Salted dark chocolate brownie, white chocolate ganache, strawberries (LG, V)

Sticky date bites, toffee buttercream (V)

NY baked cheesecake, strawberry coulis (V)

(V) Vegetarian | (VO) Vegetarian Option | (VG) Vegan | (VGO) Vegan Option
(LG) Low Gluten | (LGO) Low Gluten Option | (LD) Low Dairy | (DFO) Low Dairy Option



SET MENU

(Served Alternate Drop)
2 Courses - \$73pp | 3 Courses - \$84pp
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, salsa verde

Desserts

Honey tart, lemon curd, vanilla ice cream, toasted almonds ^(V)

Custard panna cotta, meringue, chantilly cream, raspberries, coulis ^(V, LG)

Salted dark chocolate brownie, white chocolate ganache, passion fruit, mango coulis ^(V)

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DELEGATE PACKAGES

Standard

\$50pp

On Arrival

One barista made coffee per person

Morning Tea

Fresh fruit platter (v)

Croissants (v)

Assorted Danish pastries (v)

Mixed savoury quiches

Lunch

Choice of a meal from our dining menu up to \$26
(pre-order to be taken at morning tea)

Soft drinks on request

Afternoon Tea

Selection of fresh baked cookies (v)

Premium

\$60pp

On Arrival

One barista made coffee per person

Morning Tea

Fresh fruit platter (v)

Croissants (v)

Assorted Danish pastries (v)

Mixed savoury quiches

Lunch

Chefs selection of assorted sandwiches & wraps (vo, vgo)

Seasonal salads (ld, lg, vo, vgo)

Soft drinks on request

Afternoon Tea

Selection of fresh baked cookies (v)

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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 - \$51 | 3 hrs - \$65 | 4 hrs - \$78

WINES

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

BEERS/CIDER

Corona, XXXX Gold, Heineken Zero, James Squire 150 Lashes, Somersby Apple Cider

NON-ALCOHOLIC

Soft drink & juices

Premium Package

2 hrs - \$63 | 3 hrs - \$75 | 4 hrs - \$89

WINES

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

BEERS/CIDER

Corona, Stone & Wood Pacific Ale, Somersby Apple Cider, 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.

Deluxe Package

2 hrs - \$73 | 3 hrs - \$87 | 4 hrs - \$100

WINES

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Blanc de Blancs NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Coldstream Hills Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

BEERS/CIDER

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

NON-ALCOHOLIC

Soft drink & juices

Add-Ons

SPIRIT PACKAGE

\$28 per person

Available to standard and premium packages, minimum 50 guests.

COCKTAILS ON ARRIVAL

\$17 per beverage (maximum of 2 different items)

Espresso Martini & Pornstar Martini
Pink Hibiscus Spritz & Limoncello Spritz

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