



PIG 'N' WHISTLE

INDOOROOPILLY



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ABOUT US

Located on the edge of the Indooroopilly Shopping Center, Pig 'N' Whistle Indooroopilly provides an oasis in a bustling sea of boutique shops and department stores.

Pig 'N' Whistle Indooroopilly is an iconic venue known for its service, quality of food and beverages and fun and inviting atmosphere.

With a number of private and casual spaces available, Pig 'N' Whistle Indooroopilly is the ideal venue for corporate events, milestone birthdays, engagement parties, Christmas parties and anything in between.



FUNCTION SPACES

GARDEN BAR

The Garden Bar is the largest space available, accommodating up to 200 guests in a sectioned off area. Situated on Station Road, this space has a vibrant atmosphere and is perfect for any event from a casual get-together to birthday's or Christmas parties.

CAPACITY

150 pax standing
Can be booked casually for smaller groups

ROOM FEATURES

- Shared bar & amenities
- Floor to ceiling windows
- Direct access to main bar



BEER GARDEN

The Beer Garden is our only outdoor space, running along Station Road. This area boasts hanging gardens and a relaxed yet vibrant atmosphere. This space is ideal for Birthday's, smaller Christmas Parties or Hens/Bucks nights.

CAPACITY

60 standing

SPACE FEATURES

- Outdoor yet completely covered space
- Built in heaters for cooler months
- Shared bar and amenities

FUNCTION SPACES Cont'd



BOTTLE LANE

Bottle Lane is the perfect place for a cosy dinner or intimate cocktail function. The space sits nestled between the bustling Garden Bar and Hunting Room, offering guests a peaceful escape illuminated with delicate fairy lights.

CAPACITY

16 seated
25 standing

SPACE FEATURES

- Semi-private dining nook
- Shared bar and amenities



HUNTING ROOM

The Pig 'N 'Whistle Hunting Room is ideal for sit down functions such as birthdays and baby showers. An extensive wine cellar coupled with the refined and modern space creates a classy yet comfortable setting for your next celebration.

CAPACITY

80 seated

SPACE FEATURES

- Private room with bar available
- Speaker and microphone available on request

FUNCTION SPACES *Cont'd*



CAMBRIDGE ROOM

Tucked away towards the back of the venue sits Cambridge Room, the largest exclusive space. Cambridge Room can be booked on it's own, or in conjunction with Cellar Bar for groups wanting a smaller, breakaway space.

CAPACITY

150 standing

SPACE FEATURES

- 1x mounted TV screen
- Speaker & microphone available on request
- Own music available
- Semi-private bar (shared with Hunting Room only)



CELLAR BAR

Cellar bar is a little slice of Britain situated in the middle of suburban Brisbane. The quaint decor is warm and welcoming, with distinct English furnishings such as tartan stool covers and old English wallpaper. Situated between Hunting and Cambridge Room, Cellar Bar is ideal for intimate seated events.

CAPACITY

30 seated

ROOM FEATURES

- Can be booked in conjunction with Hunting Room or Cambridge Room
- Direct bar access
- Speaker and microphone available on request

FOOD OPTIONS



FOOD PHILOSOPHY

The philosophy behind Pig 'N' Whistle's outstanding food offering is a simple one. Every ingredient served at Pig 'N' Whistle are of the highest quality and are key for creating dishes that taste and look impeccable.

To ensure premium quality is preserved, our Executive Chef team work closely with farmers and suppliers from all over Australia. They continuously strive to source the best products available and curate menus according to seasonal produce.

Ever-evolving menus mean that Executive Chef, Deniz Coskun, and his team are continuously discovering new ways to improve the brand's supply chain and service delivery. With over a decade of experience in catering, Deniz works closely with the Pig 'N' Whistle team to design menus that fit the décor and ambiance perfectly.



COCKTAIL STYLE FUNCTION

Canapes are served on platters roaming throughout your event and are available for groups of 20 plus. Canapes are available for standing events only. Please advise your Function Manager of your guests food allergies or intolerances.

CANAPÉ PACKAGES

- 6 PIECE PACKAGE choose any six hot, cold or sweets \$30pp
- 8 PIECE PACKAGE choose any eight hot, cold or sweets \$40pp
- 6 PIECE + SUBSTANTIAL PACKAGE choose any six hot, cold or sweets plus one substantial \$38pp
- 8 PIECE + SUBSTANTIAL PACKAGE choose any eight hot, cold or sweets plus one substantial \$48pp
- 8 PIECE + TWO SUBSTANTIAL PACKAGE choose any eight hot, cold or sweets plus two substantial \$56pp
- CUSTOM PACKAGE – speak with our team to create a custom package for your event

COLD ITEMS

- Mooloolaba king prawns w cocktail sauce, lemon (df, gf)
- Seared beef w tomato relish, rosemary croute (df)
- Tomato, caramelised onion & goat's cheese tart (v, gf)
- Smoked salmon tart, sour cream, caviar (gf)
- Freshly shucked oysters w champagne dressing (gf)
- Chermola spiced chicken tart w peppered fig (gf)
- Mixed sushi platter w soy sauce, wasabi (vgo) - choice of smoked salmon & avocado, tuna & avocado, chicken & avocado or vegetarian carrot

HOT ITEMS

- Panko crusted tiger prawns w chilli & lime sauce (df)
- Homemade falafel w tahini sauce, dukkah, lemon (vg, df)
- Fried cauliflower w ras el hanout, tahini, lemon (vg)
- Prawn & pork shumai dumpling w Sriracha, soy
- Lamb kofta w organic mint yoghurt, iskender sauce
- Pork wontons w sweet chilli sauce
- Marinated beef skewer w sesame ginger dressing, coriander (gf)
- Beef & pork sausage rolls w homemade ketchup
- Seared haloumi skewers w Sunshine Coast honey (gf, v)
- Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- Crispy chicken bites w Japanese mayo, lime
- Pumpkin arancini w pumpkin puree, crisp basil (gf, vg)
- Braised beef pie w tomato relish (gfo)
- Mushroom & vegetable spring roll w sweet chilli sauce (vg, gfo)
- Little vegetable dumpling w red vinegar
- Honey soy chicken skewer, sesame (gf)

SUBSTANTIAL

- Pulled Pork slider w, coleslaw
- Grilled chicken slider, tomato salsa, chipotle mayo (gfo)
- Olympus haloumi slider rocket, tomato, cashew pesto (gfo)
- Fish & chip boats chips, tartare sauce, lemon
- Cheeseburger slider beef patty, pickle, ketchup
- Tacos w tomato, coriander, salsa (gf, df, vgo) - choice of pulled pork or soy mince
- Lamb & rosemary triangles
- Gnocchi boats w truffle mushrooms, brown butter, parmesan reggiano, crisp sage (v)
- Rice paper rolls w hoisin sauce (gfo, vgo) - choice of duck, chicken or vegetable

SWEETS

- Peanut butter chocolate truffles
- Macarons – nutella, passion fruit
- Mini lemon meringue tart
- Chocolate brownie
- Caramel slice
- Orange & almond slice

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan | (gfo) Gluten Free Option

All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals.

MENU SELECTION & PRICING please note that menus and costs are subject to change at any time. Customer will be notified if they are affected by changes.



GROUP BOOKINGS

Platters are available for casual bookings only and are ideal for groups of 20. Substitutions cannot be made. Maximum two platters per group. For larger groups or dietary requirements we suggest adding "Platter Additions".

DARWIN'S SELECTION \$600

- chef's selection of pizza (4)
- 4 x serves of snapper & prawn spring rolls, chilli & lime dressing (df)
 - 20 x bbq pulled pork sliders, coleslaw
- 4 x serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
 - 4 x serves of flash fried calamari w spiced salt, lime, aioli (df)
- 4 x serves of chicken wings w hot sauce, ranch dressing, shallots

KING'S SELECTION \$600

- charcuterie, cured meats, dips, olives, bread (4)
- 4 x serves of crispy chicken bites w Japanese mayo, lime (df)
 - 20 x grilled chicken slider, tomato salsa, chipotle mayo
- 4 x serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- 4 x serves nachos - spicy nachos w guacamole, jalapenos, beans, cheese, sour cream (gf, v)
 - 4 x potato wedges w sour cream, sweet chilli (v)

SLIDER PLATTER \$120

- 5 x Cheeseburger w beef patty, pickle, ketchup
- 5 x Olympus haloumi w rocket, tomato, cashew pesto
- 5 x Grilled chicken slider, tomato salsa, chipotle mayo

PLATTER ADDITIONS

- 5 x serves of chunky chips w aioli (v) | \$60
- 5 x serves potato wedges w sweet chilli & sour cream (v) | \$70
 - chef's selection of pizza (maximum 8 per function) | \$27ea
 - 5 x serves of garlic bread w cheesy Welsh rarebit (v) | \$55
- 20 x any hot or cold canapé item see 'cocktail style function' page | \$100
- 20 x any substantial canapé item see 'cocktail style function' page | \$160

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SIT DOWN FUNCTION

OXFORD SET MENU

TWO COURSE \$50PP | THREE COURSE \$65PP

alternate drop mains & desserts

TO SHARE

served as shared plates

Crispy chicken bites w Japanese mayo, lime (df)

Flash fried calamari w spiced salt, lime, aioli (df)

Snapper & prawn spring rolls w chilli & lime dressing (df)

Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

MAINS

please select two options

Homemade Lincolnshire sausages w mash potato, caramelised onion, Yorkshire pudding, jus

Traditional British fish & chips w mushy peas, tartare sauce, lemon

Middlesbrough chicken parmo w béchamel, cheese, chips, summer salad

Gnocchi w truffle mushrooms, brown butter, parmesano reggiano, crisp sage (v)

Rump 300g w chips, summer salad, mushroom sauce

DESSERTS

Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean gelato

Chocolate pudding w cocoa crumble, berries, salted caramel gelato

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SIT DOWN FUNCTION

WELLINGTON'S SET MENU

TWO COURSE \$60PP | THREE COURSE \$75PP

alternate drop mains & desserts

SMALL PLATES

served as shared plates

Chicken wings w hot sauce, ranch dressing, shallots

Flash fried calamari w spiced salt, lime, aioli (df)

Snapper & prawn spring rolls w chilli & lime dressing (df)

Mushroom arancini balls w rocket pesto, truffled aioli, basil (v)

Crispy chicken bites w Japanese mayo, lime (df)

MAINS

please select two options

Sirloin, 250g w chips, summer salad, pepper sauce

Barramundi w green vegetables, parsnip puree, salsa verde, lemon (gf)

Slow cooked lamb shank w tomato, vegetables, mash, broccolini (gf)

Gnocchi w truffle mushrooms, brown butter, parmesano, crisp sage

Beef & Guinness pie w creamy mash potato, seasonal vegetables

Middlesbrough chicken parmo w béchamel, cheese, chips, summer salad

DESSERTS

Sticky date pudding w butterscotch sauce, cocoa caramel, gelato

Chocolate pudding w cocoa crumble, berries, salted caramel gelato

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan | (gfo) Gluten Free Option

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SOMETHING SWEET

CELEBRATION CAKES

We will prepare the cake, bring it to the table with candles and return it to the kitchen where it will be portioned and served with suitable garnishes. We have boxes that you can take remaining cake home in.

- Red Velvet Cake, bright red layered cake w cream cheese icing
- Triple Chocolate Mousse Cake rich Belgian dark chocolate layered mousse & chocolate genoise
- Baked vanilla cheesecake fresh berries

12 inch (feeds 16) \$80
Tiered Cake \$POA

Custom decoration and theming available at extra cost.
Please call to enquire.

CUPCAKES minimum 20

Rich Belgian dark chocolate or red velvet & cream cheese icing \$6ea

DESSERT PLATTERS OR STATIONS

Make your event stand out with a customised dessert station or platter.
Please enquire.

CAKEAGE

Celebration cakes are welcome however please note the following fees apply.
We may also request a small sample to hold for testing if required.

Cocktail or sit down functions
Applies to confirmed guest numbers

\$3pp - our team will cut and plate the cake and serve to your group
\$9pp - our team will cut and plate the cake and serve with coulis & vanilla bean ice cream

Group bookings

\$50 flat rate - our team will cut the cake and serve on a plate or platter for guests to help themselves. Napkins or plates and cutlery will be provided.





HIGH TEA

Indulge in the timeless tradition of high tea.

Perfect for baby or bridal showers, birthdays, celebrations, or simply an afternoon retreat, our high tea functions offer a delightful selection of delicate sandwiches, petite savoury hors d'oeuvre & freshly baked scones. Paired perfectly with our selection of teas and freshly brewed coffee, our inviting atmosphere and exquisite spread promise an unforgettable experience.

RIBBON SANDWICHES

Smoked Salmon, crème fraiche, fill, capers & lemon zest
Chicken, thyme, avocado & herb mayo
Leg Ham, mustard, lettuce & piquant African relish
Egg, chives, lettuce & creamy mayonnaise

SCONE

Freshly baked Devonshire scone, cottage jam, cream

PETITE SWEETS

Macaron
Red Velvet Cupcake
Lemon Meringue Tart
Orange Slice
Chocolate Mushroom
Peanut Butter Chocolate Truffle

TRADITIONAL \$55 PP

Choose from our selection of 35 teas or freshly brewed coffee

BUBBLY \$65 PP

Add a glass of Da Luca Prosecco on arrival
Selection of tea or coffee to accompany high tea

FRENCH \$75 PP

Add a glass of Tattinger Cuvee Prestige Champagne on arrival
Selection of tea or coffee to accompany high tea

EFFERVESCENT \$99 PP

1.5 hours of mimosas, Aperol spritz and Pimms cup to accompany high tea
Selection of tea or coffee to accompany high tea

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BEVERAGE OPTIONS



BEVERAGES

BEVERAGE PACKAGES

TWO HOURS \$50PP | THREE HOURS \$60PP | FOUR HOURS \$75PP

STANDARD PACKAGE

Selected tap beer, house wine, house sparkling, soft drink & juice

PREMIUM PACKAGE

ADDITIONAL \$20PP

All tap beers & cider, all wine by the glass, house sparkling, soft drink & juice.

ADDITIONAL ITEMS

must be added for all guests

- House spirits \$20pp
- Premium spirits \$30pp
- Moët & Chandon Imperial Brut NV \$25pp

CASH BAR

Your guests purchase their own beverages from the bar.

BAR TAB

Completely under your control. You can set the limit, the choices available or time restriction on the bar tab and whom has access to the tab.





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ENQUIRIES & VIEWS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

Please send you details to the contact us page via our website
pignwhistle.com.au/indooroopilly/

CHECK OUT OUR SOCIALS:



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