



PIG 'N' WHISTLE

WEST END



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ABOUT US

Located in the bustling cultural junction between South Bank and West End and offering multiple casual and exclusive spaces, the Pig 'N' Whistle West End is the perfect spot to hold your next function or event.

Boasting an expertly crafted food menu, extensive beverage list, and a relaxed yet lively atmosphere, any event held at the Pig 'N' Whistle West End is sure to be a memorable affair.

Our dedicated functions team will be with you every step of the way to ensure a perfectly tailored event.



FUNCTION SPACES

LIVING ROOM

Amidst the liveliness of the main bar sits the Living Room, a spacious area to hold functions of all varieties. The Living Room is a relaxed and comfortable yet sophisticated space.

CAPACITY

70 seated
120 standing

ROOM FEATURES

- Two 98-inch TV screens (mounted)
- Speaker & microphone available on request
- Shared bar and amenities



DINING ROOM

The Dining Room is the ideal location for those in search of a more private event, whether it be a seated or cocktail style affair. Boasting a visible extensive wine cellar, this private space is suitable for large group bookings and corporate events.

CAPACITY

110 seated
200 standing

ROOM FEATURES

- Two 75-inch TV screen (mounted)
- Speaker & microphone available on request
- Shared bar and amenities



FUNCTION SPACES *Cont'd*

LANEWAY TERRACE

The Laneway Terrace is our most expansive function space, with a buzzing atmosphere sensed throughout providing hosts and their guests with a wonderful harmonic backdrop. Laneway Terrace can be hired exclusively for larger groups or booked casually for more informal affairs.

CAPACITY

150 seated
200 standing

ROOM FEATURES

- Two 65-inch TV screens (mounted)
- Speaker & microphone available on request
- Mounted heaters for cooler months
- Shared bar and amenities



GARDEN BAR

The Garden Bar is an outdoor beer garden that offers a vibrant & green sanctuary in the midst of South Brisbane. Luscious vertical gardens create a beautiful aesthetic and the space provides convenient access to the indoor bar and entertainment.

CAPACITY

50 seated
100 standing

ROOM FEATURES

- One 75-inch TV screen (mounted)
- Mounted heaters for cooler months
- Shared bar and amenities



FUNCTION SPACES *Cont'd*

GRENIER LANE BAR

Grenier Lane Bar is our exclusive function space, offering guests a spacious indoor/outdoor area ideal for larger groups or a closed off section for more intimate affairs. The perfect place for both corporate events or social gatherings.

CAPACITY

80 seated
130 standing

ROOM FEATURES

- Three 70-inch TV screens (mounted – two indoors, one outdoors)
- Speaker & microphone available on request
- Private bar
- Shared amenities

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

- 4 PIECE PACKAGE choose any four hot, cold or sweets \$20pp
- 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 pattie, 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, parmigiano 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) Vean | (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
- 4x serves of mushroom arancini balls w rocket pesto, truffled aioli, basil (v)
- 4x serves nachos - spicy nachos w guacamole, jalapenos, beans, cheese, sour cream (gf, v)
 - 4x potato wedges w sour cream, sweet chilli (v)

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 fish & chip boats, w chips, tartare sauce, lemon | \$160
 - 20 x bbq pulled pork sliders | \$160
 - 20 x Olympus haloumi w rocket, tomato, cashew pesto | \$160
 - 20 x grilled chicken slider, tomato salsa, chipotle mayo | \$160
- 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

Beef & Guinness pie w creamy mash potato, seasonal vegetables, jus

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

Middlesbrough chicken parmo w béchamel, cheese, chips, garden salad (vo, vgo)

Rump 300g w chips, leafy summer salad, mushroom sauce

DESSERTS

Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream

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, garden salad, pepper sauce
- Barramundi w green vegetables, parsnip puree, salsa verde, lemon (gf)
- Slow cooked lamb shank w tomato, vegetables, mash potato, broccolini
- Gnocchi w truffle mushrooms, brown butter, parmigiano reggiano, crisp sage
- Middlesbrough chicken parmo w béchamel, cheese, chips, garden salad

DESSERTS

- Sticky date pudding w butterscotch sauce, cocoa caramel, vanilla bean ice cream
- Chocolate pudding w cocoa crumble, berries, salted caramel gelato

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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) \$60
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.

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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 \$20pp

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 & VIEWINGS

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

CHECK OUT OUR SOCIALS:



Pig N Whistle West End



@pignwhistleofficial

PIGNWHISTLE.COM.AU | PH: 3832 9099 | MERIVALE ST, SOUTH BRISBANE QLD 4101