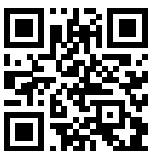


BAR PACINO

FUNCTION MENU



STANDARD DRINKS PACKAGE

two, three or four hours of drinks, great atmosphere & an event to be remembered

2HRS \$55PP | 3HRS \$65PP | 4HRS \$75PP
(MINIMUM 30 PEOPLE)

SPARKLING

la maschera prosecco - SA

WHITE

corte giara pinot grigio - Veneto, Italy

RED

santa cristina sangiovese - Italy

ALL TAP BEER & A SELECTION OF BOTTLED BEER, CIDER & GINGER BEER

PACKAGE ADDITIONS

- add house spirits \$12pp per hour
- add a cocktail on arrival \$17pp
- add veuve clicquot brut - reims, france \$15pp per hour



ELEGANCE DRINKS PACKAGE

two, three or four hours of drinks, great atmosphere & an event to be remembered

2HRS \$65PP | 3HRS \$75PP | 4HRS \$85PP
(MINIMUM 30 PEOPLE)

SPARKLING

la maschera prosecco - SA

jansz premium cuvee - TAS

georg jensen sparkling rose - SA

WHITE

corte giara pinot grigio - ITALY

nautilus sauvignon blanc - NZ

mesh riesling - SA

mt difficulty pinot gris - NZ

yalumba chardonnay - SA

alasia moscato - ITALY

RED

santa cristina sangiovese - ITALY

tarrawarra pinot noir - VIC

yalumba shiraz - SA

cien y pico garnacha - SPAIN

john duval grenache shiraz - SA

jim barry cabernet sauvignon - SA

ALL TAP BEER & A SELECTION OF BOTTLED BEER, CIDER & GINGER BEER

PACKAGE ADDITIONS

- add house spirits \$12pp per hour
- add a cocktail on arrival \$17pp
- add veuve clicquot brut - reims, france \$15pp per hour



THE PACINO PACKAGE

\$35PP (40 GUEST & OVER) | **\$40PP** (39 GUESTS & UNDER)
(MINIMUM 30 PEOPLE)

TASTE OF PACINO

calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives, bocconcini

BBQ BOARDS

italian sausages, chicken skewers, lamb cutlets, marinated beef kebabs, sautéed prawn skewers, crisp potatoes & herb bread

PIZZA BOARD

a selection of bar pacino's famous pizzas topped with fresh parmesan & basil

pricing based on cocktail style functions.

contact our events manager for pricing on our pacino package for your sit down events.



ask us today about our brownie & cannoli platters for \$7pp

THE SUPERIOR PACKAGE

\$55PP (40 GUEST & OVER) | **\$60PP** (39 GUESTS & UNDER)
(MINIMUM 30 PEOPLE)

TASTE OF PACINO

calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives, bocconcini

BBQ BOARDS

italian sausages, chicken skewers, lamb cutlets, marinated beef kebabs, sautéed prawn skewers, crisp potatoes & herb bread

FOLLOWED BY A CHOICE OF 2 BOWL DISHES:

SALT & PEPPER CALAMARI (GF) (DF)

house made salt & pepper calamari w/ rocket salad

DUCK RAGU GNOCCHI

gnocchi tossed in 32hr slow cooked duck ragu w/ napoli sauce

MINI HAMBURGER

beef patty, cheese, special burger sauce & oak lettuce on a brioche style bun

SOFT PULLED BEEF TACO

soft tortilla w/ 12 hour slow cooked spiced brisket w/ fresh coleslaw + cumin spiced yoghurt, avocado, cream & fresh salsa

PORK BELLY & SLAW

double roasted pork belly dressed in sesame sweet & sour sauce on a bed of asian slaw

ASIAN DUMPLING SALAD

3 pork dumplings served w/ seasonal asian slaw *(vegetarian dumplings available on request)*





THE DESSERT PLATTER

CANNOLI CAKES: 40 PIECE @ \$100 | 100 PIECE @ \$280

100 PIECE CANNOLI & BROWNIE CAKE @ \$350



Make it a night to remember! indulge yourself & dazzle guests with our home made one of a kind italian cannoli cake, filled with sweet mini chocolate & vanilla custard cannoli, dressed with ribbon & finished with a dusting of icing sugar.

There is no better statement than a classic cannoli cake to celebrate your event!

DESSERT PLATTERS: @ \$7PP

sweet chocolate & vanilla
custard in a crisp shell lightly
dusted in icing sugar



THE EXECUTIVE PACKAGE

\$65PP (40 GUEST & OVER) | **\$70PP** (39 GUESTS & UNDER)
(MINIMUM 30 PEOPLE)

COLD CANAPÉ (CHOICE OF 2)

COLD OYSTERS (GF) (DF) (PESCATARIAN)

pacific oysters served w/ citrus dressing

MINI BEEF TACO

crunchy tortilla w/ pulled beef, pico de gallo & avocado mousse

BRUSCHETTA (V)

w/ vine tomato, mozzarella & fresh basil

ANTIPASTO SKEWERS (GF)

italian grilled vegetables skewered w/ cured meats & sicilian olives

TUNA TARTARE (GF)

freshly chopped sashimi grade fresh yellowfin tuna, red onion, lightly dressed in capers & lemon mayo on a baguette crostini

HOT CANAPÉ (CHOICE OF 2)

HALF SHELL QUEENSLAND SCALLOPS (DF)

half shell queensland scallops w/ lemon herb crumb w/ aioli

LAMB CUTLETS (GF) (DF)

grilled lamb cutlets w/ citrus yoghurt dressing

TEMPURA PRAWNS

tempura prawns w/ house made chilli mayo

ARANCINI (GF)

beef ragu arancini w/ napolitana sauce & fresh parmesan

ZUCCHINI FLOWERS (V+) (GF) (DF)

tempura zucchini flowers filled with lemon ricotta topped with blossom honey

PORK BELLY BITES

honey soy roasted pork belly bites w/ cauliflower puree

FOLLOWED BY:

TASTE OF PACINO

calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives, bocconcini

BBQ BOARDS

italian sausages, chicken skewers, lamb cutlets, marinated beef kebabs, sautéed prawn skewers, crisp potatoes & herb bread

PIZZA BOARD

a selection of bar pacino's famous pizzas topped with fresh parmesan & basil

THE GRAND PACKAGE

\$75PP (40 GUEST & OVER) | **\$80PP** (39 GUESTS & UNDER)
(MINIMUM 30 PEOPLE)

COLD CANAPÉ (CHOICE OF 2)

COLD OYSTERS (GF) (DF) (PESCATARIAN)

pacific oysters served w/ citrus dressing

MINI BEEF TACO

crunchy tortilla w/ pulled beef, pico de gallo & avocado mousse

BRUSCHETTA (V)

w/ vine tomato, mozzarella & fresh basil

ANTIPASTO SKEWERS (GF)

italian grilled vegetables skewered w/ cured meats & sicilian olives

TUNA TARTARE (GF)

freshly chopped sashimi grade fresh yellowfin tuna, red onion, lightly dressed in capers & lemon mayo on a baguette crostini

HOT CANAPÉ (CHOICE OF 2)

HALF SHELL QUEENSLAND SCALLOPS (DF)

half shell queensland scallops w/ lemon herb crumb w/ aioli

LAMB CUTLETS (GF) (DF)

grilled lamb cutlets w/ citrus yoghurt dressing

TEMPURA PRAWNS

tempura prawns w/ house made chilli mayo

ARANCINI (GF)

beef ragu arancini w/ napolitana sauce & fresh parmesan

ZUCCHINI FLOWERS (V+) (GF) (DF)

tempura zucchini flowers filled with lemon ricotta topped with blossom honey

PORK BELLY BITES

honey soy roasted pork belly bites w/ cauliflower puree

FOLLOWED BY ANY 2 BOWL DISHES:

SALT & PEPPER CALAMARI (GF) (DF)

house made salt & pepper calamari w/ rocket salad

DUCK RAGU GNOCCHI

gnocchi tossed in 32hr slow cooked duck ragu w/ napoli sauce

MINI HAMBURGER

beef patty, cheese, special burger sauce & oak lettuce on a brioche style bun

SOFT PULLED BEEF TACO

soft tortilla w/ 12 hour slow cooked spiced brisket w/ fresh coleslaw + cumin spiced yoghurt, avocado, cream & fresh salsa

PORK BELLY & SLAW

double roasted pork belly dressed in sesame sweet & sour sauce on a bed of asian slaw

ASIAN DUMPLING SALAD

3 pork dumplings served w/ seasonal asian slaw (vegetarian dumplings available on request)

FOLLOWED BY DESSERT PLATTER



CANAPÉ FUNCTION

2 COLD/2 HOT \$30PP | 3 COLD/3 HOT \$40PP | 4 COLD/4 HOT \$50PP
(MINIMUM 30 PEOPLE)

COLD CANAPÉ (CHOICE OF 2, 3 OR 4)

COLD OYSTERS (GF) (DF) (PESCATARIAN)

pacific oysters served w/ citrus dressing

MINI BEEF TACO

crunchy tortilla w/ pulled beef, pico de gallo & avocado mousse

BRUSCHETTA (V)

w/ vine tomato, mozzarella & fresh basil

ANTIPASTO SKEWERS (GF)

italian grilled vegetables skewered w/ cured meats & sicilian olives

TUNA TARTARE (GF)

freshly chopped sashimi grade fresh yellowfin tuna, red onion, lightly dressed in capers & lemon mayo on a baguette crostini

HOT CANAPÉ (CHOICE OF 2)

HALF SHELL QUEENSLAND SCALLOPS (DF)

half shell queensland scallops w/ lemon herb crumb w/ aioli

LAMB CUTLETS (GF) (DF)

grilled lamb cutlets w/ citrus yoghurt dressing

TEMPURA PRAWNS

tempura prawns w/ house made chilli mayo

ARANCINI (GF)

beef ragu arancini w/ napolitana sauce & fresh parmesan

ZUCCHINI FLOWERS (V+) (GF) (DF)

tempura zucchini flowers filled with lemon ricotta topped with blossom honey

PORK BELLY BITES

honey soy roasted pork belly bites w/ cauliflower puree

2 BOWL DISHES \$30PP | 3 BOWL DISHES \$40PP | 4 BOWL DISHES \$55PP

SALT & PEPPER CALAMARI (GF) (DF)

house made salt & pepper calamari w/ rocket salad

DUCK RAGU GNOCCHI

gnocchi tossed in 32hr slow cooked duck ragu w/ napoli sauce

MINI HAMBURGER

beef patty, cheese, special burger sauce & oak lettuce on a brioche style bun

SOFT PULLED BEEF TACO

soft tortilla w/ 12 hour slow cooked spiced brisket w/ fresh coleslaw + cumin spiced yoghurt, avocado, cream & fresh salsa

PORK BELLY & SLAW

double roasted pork belly dressed in sesame sweet & sour sauce on a bed of asian slaw

ASIAN DUMPLING SALAD

3 pork dumplings served w/ seasonal asian slaw *(vegetarian dumplings available on request)*

BAR PACINO DRINKS MENU

BEER & CIDER

ON TAP Schooner 12 / Pint 14.5

BY BOTTLE

Asahi Super Dry	5.0%	14.2
Peroni Nastro	5.1%	13.2
Corona	4.6%	12.2
Byron Bay Lager	4.2%	12.2
JS Shackles Lager	4.6%	12.2
Hahn Super Dry GF	4.4%	12.2
Peroni Leggera	3.5%	12.2
Heineken 0	0.0%	9.2
Single Fin Pale Ale	4.5%	12.2
JS 150 Lashes Pale Ale	4.2%	12.2
Little Creatures Rogers' Amber	3.7%	12.2
Little Creatures Pipsqueak Apple Cider	5.0%	12.2
White Claw Seltzer	4.0%	14.2
Matsos Ginger Beer	3.5%	12.2

HOUSE COCKTAILS Single / Jug

Best I Ever Had 24 / 49

Cucumber Bombay Sapphire Gin, St Germain Elderflower, Lychee, Lemon, Cucumber, Mint

Popstar - Remastered 24 / 49

Grey Goose Vodka, Peach Liqueur, Pineapple, Strawberries, Lemon Juice

My Type 24 / 49

Ciroc Vodka, Aperol, Lime Juice, Pineapple Juice, Passionfruit

Calling For You 24

Pink Gin, Prosecco, Raspberries, Blueberries, Mint, Soda

Lovin On Me 24

Limoncello, Lúla Rum, Basil, Lime Juice, Demerara Sugar

Humble 24

Gin, Raspberry, Lime Juice, Egg Whites, Vanilla

CLASSIC COCKTAILS

Aperol Spritz	22	Espresso Martini	24
Amaretto Sour	24	French Martini	24
Cosmopolitan	24	Mojito	24
Grey Goose Mule	24	Negroni	26
Southside	24	Old Fashioned	26
Belvedere Martini	24	Pornstar Martini	24
Lychee Martini	24	Long Island	25
Margarita	24		

BAR PACINO NUTELLA SHOT 12

THE TREE OF LIFE 250

Your Choice of Lychee Martini, Pornstar Martini, French Martini, Espresso Martini



Scan the QR Code for our Full Selection & Specials

WINE

SPARKLING

	125ml	Bottle
La Maschera Prosecco SA	12	54
Jansz Premium Cuvée TAS	16.2	74
Georg Jensen Sparkling Rosé SA	19.2	78

CHAMPAGNE

	125ml	Bottle
Veuve Clicquot Yellow Label FRANCE	28	140
Pol Roger FRANCE		150
Ruinart Blanc de Blancs FRANCE		220
Dom Pérignon FRANCE		399

WHITE

	150ml	250ml	Bottle
Corte Giara Pinot Grigio ITALY	12	20.2	56
Nautilus Sauvignon Blanc NZ	16.2	27.2	77
Mesh Riesling SA	16.2	27.2	77
Mt Difficulty Pinot Gris NZ	16.2	27.2	77
Yalumba Chardonnay SA	16.2	27.2	77
Alasia Moscato ITALY	16.2	27.2	77
Tiefenbruner Pinot Grigio ITALY			75
Kooyong Chardonnay VIC			80

ROSÉ

	150ml	250ml	Bottle
Rogers & Rufus, Grenache SA	14	24	68
Triennes Rosé FRANCE			75

RED

	150ml	250ml	Bottle
Santa Cristina Sangiovese ITALY	12	20.2	54
Tarrawarra Pinot Noir VIC	16.2	27.2	75
Yalumba Shiraz SA	16.2	27.2	75
Cien Y Pico Garnacha SPAIN	16.2	27.2	75
John Duval Grenache Shiraz SA	16.2	27.2	75
Vasse Felix Shiraz WA			80
Antinori Sangiovese SA			90

BAR PACINO

175 EAGLE ST

\$125^{pp}

MINIMUM
10pp!

Cocktail Workshop

WHAT IS INCLUDED?

ENJOY 2 COCKTAILS AND A SHOT
THAT YOU'VE MADE YOURSELF!

1 Pornstar Martini

1 Espresso Martini

1 Jam Donut Shot

CHEESE PLATTER

Assorted Fine Cheese & Crackers
overlooking the Brisbane River

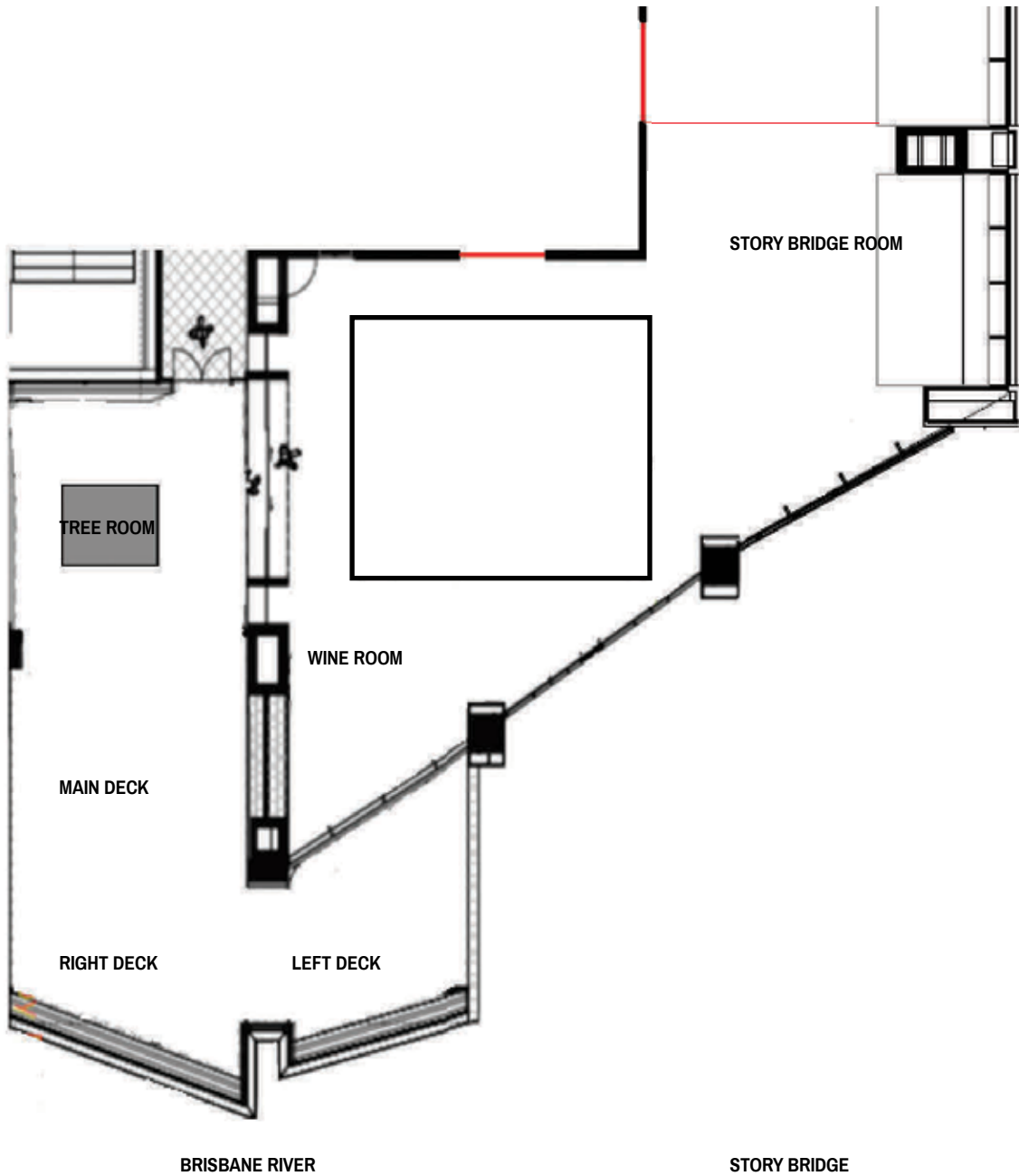
SHAREBOARDS

After your workshop enjoy our
delicious "Taste of Pacino"
platter washed down with an
Aperol Spritz!

Workshops available 12pm-5pm
Enquire for any times after 5pm



FLOOR PLAN



POLICIES

CONFIRMATION OF FINAL DETAILS

One week prior to your event our events manager will be in contact to finalise the details. Please note after this time we may be unable to amend the confirmed details. One week's notice is required in order to organise a food package.

MINORS

Minors are welcome to attend for private functions in the company of their parent or guardian. Please note minors, although welcome, are not permitted in the venue after 10pm. We also require minors to wear white wristbands for the duration of the event, which we will provide on the night.

CANCELLATION

Our refund policy with cancellations is:
6 weeks prior to event: 100% refund
4 weeks prior to event: 50% refund
3 weeks prior to event: 25% refund

Please note within 3 weeks, this is a case-by-case basis and the venue is always compassionate. Please speak to our functions manager if any issues arise.

DIETARIES

We aim to accommodate for all allergies and dietaries requested within our packages with prior notification.

Dietaries will incur an additional cost. We do maintain all safe food practices, but the responsibility of food allergies remains with the individual.

MENU & BEVERAGES

Menu and Beverage options may change due to market availability, and prices can fluctuate. By agreeing to this contract, you acknowledge that costs may vary. Initial quotes may not reflect the final costs, but an updated quote can be provided on request.

MINIMUM SPEND

We require a minimum spend to cover our expenses. If the minimum spend is not reached through food and beverage purchases during your event, Bar Pacino reserves the right to charge the agreed-upon minimum spend amount.

Minimum spend requirements depend on the date, time, and location of your event. If your spending does not meet the minimum, the remaining balance will be charged as room hire. Our events team is always available to discuss and find the best solutions to meet your needs.

WEATHER POLICY

Bar Pacino enjoys the best weather the river city has to offer. Wet weather unfortunately is also a part of this, but every effort will be made to make sure this minimally impacts your event and guests.

DECORATIONS

With the hire of a function area, you are welcome to hire/bring in your own decorations. Please let our events manager know what decorations you will be having dropped off so we can organise set-up times with your suppliers.

Decorations must be picked up on completion of your event. Bar Pacino does not accept any responsibility for any damage to your personal or your chosen vendors' equipment and/or decorations.

CAKES

You are more than welcome to bring your own cake. There are no cakeage fees for functions. Cakes must be taken at the end of the night or an alternative pickup arranged prior. Cakes left behind at the end of an event without prior arrangement will be disposed of.

DAMAGE

If damage is caused to the venue, your deposit will automatically be applied to repairs, and if further costs are associated, you will be notified and charged accordingly. The value of damage is up to the discretion of the Bar Pacino management team.

STORY BRIDGE ROOM

Is available up until 11 pm if you would like to use the space till 11:30pm, please ask our events manager - a \$500 fee applies.

A DJ or musical act is a guest of Bar Pacino and needs to adhere to the following conditions;

- Plays from the designated carpeted area with speakers positioned towards the Bar.
- Plays to a maximum volume of 86 dB.
- Follows directives from management at all times.

Failure to do so could lead to;

- DJ/Live entertainment being removed from venue.
- Bar Pacino seeking damages and liquor and gaming fines.
- Bar Pacino reserves the right to seek compensation for any damages or any fines incurred by liquor and gaming for failure to follow directives by staff at all times.

#barpacino



BAR PACINO