

# 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

Viticoltori Chianti DOCG - 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

## WHITE

corte giara pinot grigio - ITALY

nautilus sauvignon blanc - NZ

mesh riesling - SA

yalumba chardonnay - SA

christobels moscato - ITALY

## RED

viticoltori chianti DOCG - 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 GUESTS & 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 GUESTS & 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 GUESTS & 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 BELLA PACKAGE

**\$95PP (MINIMUM 50 PEOPLE)**

*available only in the Story Bridge Room*

**COLD OYSTERS** (GF) (DF) (PESCATARIAN)

pacific oysters served w/ citrus dressing

**HALF SHELL QUEENSLAND SCALLOPS** (DF)

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

**BRUSCHETTA CON FIG** (V)

w/ figs, mozzarella & fresh basil

**MORETON BAY BUGS**

natural poached moreton bay bug halves

**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



**FOLLOWED BY YOUR CHOICE OF:**

**DUCK RAGU RIGATONI**

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

**SEAFOOD PASTA**

linguine pasta with garlic bug bites, prawns, red bisque, olive oil, green peas & fresh italian parsley

**FOLLOWED BY 2 PIECE DESSERT PLATTER**

**PACKAGE ADDITIONS**

- drink service (additional to bar tab or drinks package) - \$55 p/h per wait staff
- cocktail on arrival \$15pp





# 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<sup>pp</sup>

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

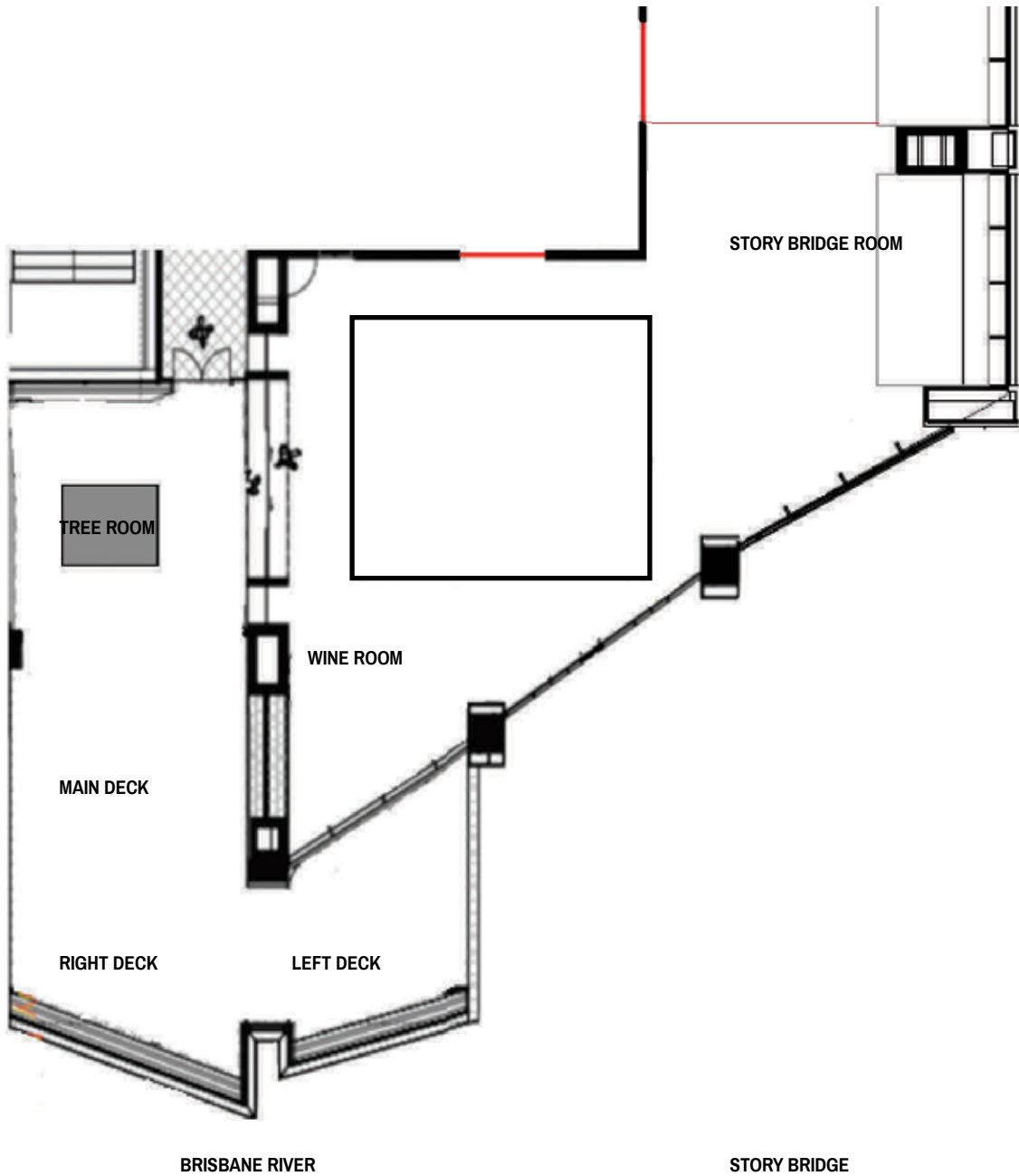
## SHAREBOARDS

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 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 responsibility of food allergies remain 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 to 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 cake 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