

BAR PACINO

FUNCTIONS

WELCOME TO BAR PACINO

We are a beautiful Italian Inspired Restaurant & Bar situated along Brisbane's Eagle Street Pier. Overlooking the city's iconic Story Bridge, Bar Pacino is an Italian-inspired bar and function space offering a sophisticated yet relaxed setting from day to night.

With breathtaking views, Bar Pacino is the perfect Brisbane CBD function space for your next birthday, group or work event. Champagne flowing, delectable canapés and spacious entertainment areas



OUR SPACES

STORY BRIDGE ROOM

Bar Pacino's Exclusive Private Space offers breathtaking, uninterrupted views of the Story Bridge, Brisbane River, and Customs House. This fully air-conditioned space ensures a comfortable experience regardless of the weather. This space offers endless opportunities for customization and decoration.

LEFT DECK

Situated on the edge of the left side of our deck, this open-air space is typically arranged in a cocktail style, creating a relaxed and inviting atmosphere. It offers beautiful views of the river and Story Bridge, enhancing its comfortable and laid-back ambiance.

RIGHT DECK

Positioned on the edge of the right side of our deck, this open-air space offers endless possibilities for customization. You can style it to your preference while enjoying unrivaled and impressive views of the Story Bridge and Brisbane River.

TREE ROOM

Set slightly back from the edge of the deck, this enclosed open-air space offers protection from the elements while maintaining a charming atmosphere. It features elegant Italian leather booth seating around the perimeter, creating a cozy and inviting environment with beautiful lighting. Additionally, its proximity to the bar enhances convenience and comfort.





DRINKS PACKAGES

STANDARD DRINKS

choose from two, three or four hours of drinks

Minimum 30 people

2hrs \$55pp

3hrs \$65pp

4hrs \$75pp

Includes:

**All Tap Beer, Selection of Bottled Beer,
Cider & Ginger Beer**

Wine:

Sparkling:

La maschera prosecco, SA

White:

Corte Giara pinot grigio, Veneto ITALY

Red:

Viticoltori Chianti DOCG, ITALY

OPTIONAL 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

choose from two, three or four hours of drinks

Minimum 30 people

2hrs \$65pp

3hrs \$75pp

4hrs \$85pp

Includes:

All Tap Beer, Selection of Bottled Beer, Cider & Ginger Beer

Wine:

Sparkling:

La maschera prosecco, SA

Jansz premium cuvée, TAS

White:

Corte Giara pinot grigio, Veneto ITALY

Nautilus sauvignon blanc, NZ

Mesh riesling, SA

Yalumba Chardonnay, SA

Christobels moscato, ITALY

Red:

Viticoltori Chianti DOCG, ITALY

Hähä Pinot Noir, Marlborough NZ

Yalumba Shiraz, SA

Cien y pico garnacha, SPAIN

John duval grenache shiraz, SA

Jim Barry cabernet sauvignon, SA

OPTIONAL PACKAGE ADDITIONS:

Add house spirits + \$12pp per hour Add a cocktail on arrival + \$17pp

*Add Veuve Clicquot Brut, Reims FRANCE
+ \$15pp per hour*

FOOD PACKAGES

THE PACINO PACKAGE

Minimum 30 people

40ppl+ \$35pp

Under 40ppl \$40pp

Includes:

TASTE OF PACINO

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

BBQ BOARD

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

PIZZA BOARD

selection of bar pacinos famous pizzas topped with fresh parmesan & basil

*pricing based on cocktail style functions
contact our events manager for pricing on sit down events*



DIETARY OPTIONS AVAILABLE ON REQUEST



THE SUPERIOR PACKAGE

THE SUPERIOR PACKAGE

Minimum 30 people

40ppl+ \$55pp

Under 40ppl \$60pp

Includes:

TASTE OF PACINO

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

BBQ BOARD

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

PIZZA BOARD

selection of bar pacinos famous pizzas topped with fresh parmesan & basil

Followed By

Your choice of 2 bowl dishes:

Salt & Pepper Calamari

house made salt & pepper calamari with rocket salad

Soft Pulled Beef Taco

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

Mini Hamburgers

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

Duck Ragu Gnocchi

gnocchi tossed in 32hr slow cooked duck ragu with napoli sauce

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 with seasonal asian slaw

(vegetarian dumplings available on request)





THE BELLA PACKAGE

*Minimum 50 people
Available in story bridge room only*

\$95pp

Includes:

Cold Oysters

pacific oysters served with citrus dressing

Half Shell QLD Scallops

half shell queensland scallops with lemon herb crumb & aioli

Bruschetta Con Fig

with figs, mozzarella & fresh basil

Moreton Bay Bugs

natural poached halved moretan bay bugs

Tempura Prawns

tempura prawns with house made chilli mayo

Arancini

beef ragu arancini with napolitana sauce & fresh parmesan

Zucchini Flowers

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 with napoli sauce

Seafood Pasta

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

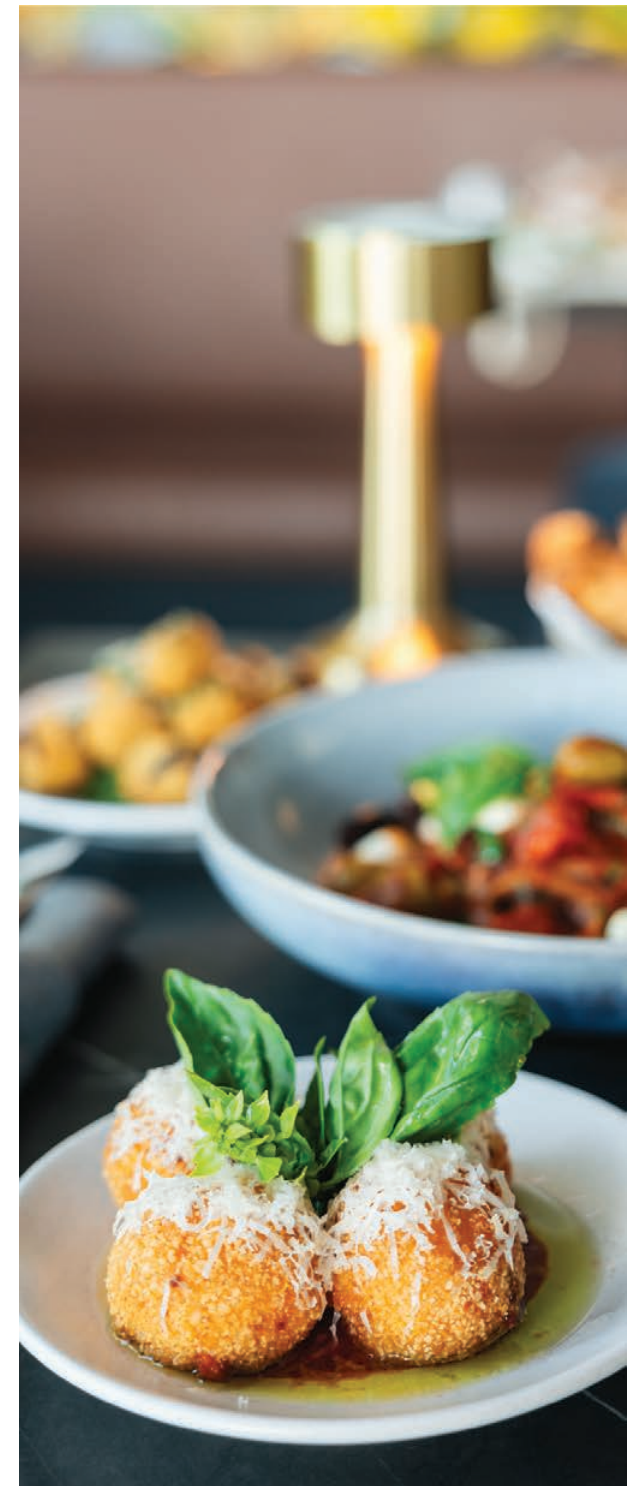
FOLLOWED BY 2 PIECE DESSERT PLATTER

OPTIONAL PACKAGE ADDITIONS:

Add drink service (additional to bar tab / drinks package)

+ \$55 per hour per wait staff

Add cocktail on arrival + \$15pp



CANAPÉ FUNCTION

Minimum 30 people

2 COLD/2 HOT \$30pp

3 COLD/3 HOT \$40pp

4 COLD/4 HOT \$50pp

Your choice of:

COLD CANAPÉ

Cold Oysters

pacific oysters served with citrus dressing

Mini Beef Taco

crunchy tortilla with pulled beef, pico de gallo & avocado mousse

Bruschetta

with vine tomatoes, mozzarella & fresh basil

Antipasto Skewers

Italian grilled vegetables skewered with cured meats & sicilian olives

Tuna Tartare

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

HOT CANAPÉ

Tempura Prawns

tempura prawns with house made chilli mayo

Arancini

beef ragu arancini with napolitana sauce & fresh parmesan

Zucchini Flowers

tempura zucchini flowers filled with lemon ricotta, topped with blossom honey

Half Shell QLD Scallops

half shell queensland scallops with lemon herb crumb & aioli

Pork Belly Bites

honey soy roasted pork belly bites with cauliflower pureé

2 BOWL DISHES \$30pp

3 BOWL DISHES \$40pp

4 BOWL DISHES \$50pp

Your choice of:

Salt & Pepper Calamari

house made salt & pepper calamari with rocket salad

Soft Pulled Beef Taco

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

Mini Hamburgers

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

Duck Ragu Gnocchi

gnocchi tossed in 32hr slow cooked duck ragu with napoli sauce

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 with seasonal asian slaw

(vegetarian dumplings available on request)



THE EXECUTIVE PACKAGE

THE EXECUTIVE PACKAGE

Minimum 30 people

40ppl+ \$65pp
UNDER 40ppl \$70pp

Includes:

COLD CANAPÉ

Choice of 2

Cold Oysters

pacific oysters served with citrus dressing

Mini Beef Taco

crunchy tortilla with pulled beef, pico de gallo & avocado mousse

Bruschetta

with vine tomatoes, mozzarella & fresh basil

Antipasto Skewers

Italian grilled vegetables skewered with cured meats & sicilian olives

Tuna Tartare

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

HOT CANAPÉ

Choice of 2

Tempura Prawns

tempura prawns with house made chilli mayo

Arancini

beef ragu arancini with napoli sauce & fresh parmesan

Zucchini Flowers

tempura zucchini flowers filled with lemon ricotta, topped with blossom honey

Half Shell QLD Scallops

half shell queensland scallops with lemon herb crumb & aioli

Pork Belly Bites

honey soy roasted pork belly bites with cauliflower pureé

Lamb Cutlets

grilled lamb cutlets with citrus yoghurt dressing

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 BOARD

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

PIZZA BOARD

selection of bar pacinos famous pizzas topped with fresh parmesan & basil



THE DESSERT PLATTER

Make it a night to remember!

Indulge yourself & dazzle guests with our home made, one of a kind, Cannoli cakes.

Filled with sweet mini chocolate & vanilla custard cannoli, dressed with ribbon & finished with a dusting of icing sugar

CANNOLI CAKES

40 Piece \$100

100 Piece \$280

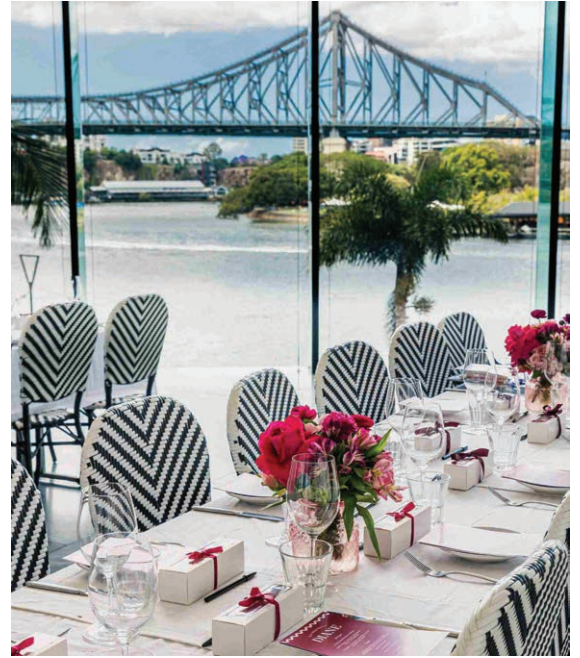
100 Piece Cannoli & Brownie Cake \$350

DESSERT PLATTERS \$7pp



A BIRTHDAY TO REMEMBER...





THE BEST VIEWS IN THE CBD...

THE BEST COCKTAILS...



YOUR EVENT AT BAR PACINO...

NAME:

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DATE OF EVENT:

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OCCASION:

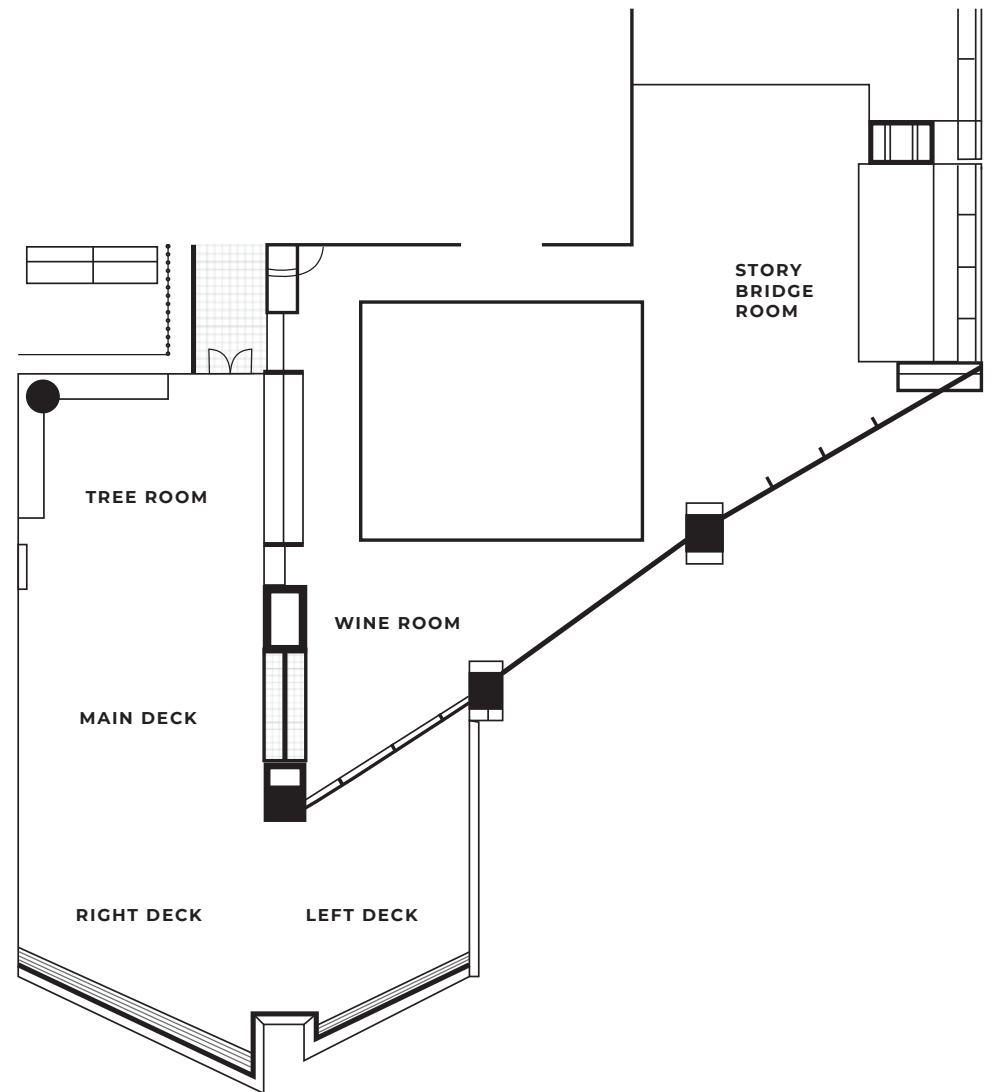
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FOOD PACKAGE:

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DRINKS PACKAGE:

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EVENTS@BARPACINO.COM.AU

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