



Our Events Package

THE PADDO TAVERN

Function & Conference Centre

www.thepaddo.com.au | 186 Given Terrace, Paddington QLD paddo-functions@mcguireshotels.com.au | (07) 3369 0044

WELCOMETO THE PADDO TAVERN

Located within 4km of the Brisbane CBD, The Paddo Tavern is the perfect spot to host a variety of events or functions.

The Paddo can cater to any function and any size, from 10 to 300. Our experience with functions, conferences, charity dinners and banquets convey that no two events are alike. As such, we are entirely flexible when it comes to the style of event you wish to pursue, from meetings to conferences, a seminar or 21st birthday, our specialised staff will assist in organising catering and packages to suit your needs.

Boasting ample FREE parking, flexible menu options and a professional management team to assist every step of the way – you will be treated like a VIP at the Paddo Tavern.

We have a comprehensive range of equipment available including PA sound systems, 3+5 phase power outlets, staging and lighting, plasmas, microphones, overhead projectors and much more. We have a dedicated audio-visual company onsite to assist with all your requirements.

Room Inclusions

- Room set up & pack down
- Water
- Writing pads & pens
- Linen
- Projector screen
- Lectern & microphone
- Whiteboard & markers
- Flip chart & markers
- Signage
- Presenters & registration table
- All staffing & utilities, including air-con & standard cleaning
- Over 50 hotel car spaces

Audio Visual Equipment Prices

Data Projector	\$95
Plasma Television	\$95
Laptop Speakers	\$40
Teleconference Phone	\$95
Additional Flip Charts, Paper & Markers	\$45
Additional Whiteboard & Markers	\$45

* All audio visual equipment requires you to arrive a minimum of 1 hour before the presentation to allow for set up and pairing from your equipment to our systems. We will ensure on our end that it is all working correctly. However, it is the responsibility of the host/presenter to ensure all audio is compatible with their equipment. We cannot guarantee an audio technician on site to assist on the day.



TROPHY ROOM

	Cabaret	Banquet	Cocktail	Theatre	Classroom	U-Shape	Boardroom	Area m²	Price
Trophy	64	90	180	100	60	30	30	100m ²	\$300 + GST









SYNC FUNCTION ROOM

	Cabaret	Banquet	Cocktail	Theatre	Classroom	U-Shape	Boardroom	Area m²	Price
Sync Room	64	100	150	100	80	34	30	100m ²	\$300 + GST









SYNC DECKS

UPPER & LOWER

	Cabaret	Banquet	Cocktail	Theatre	Classroom	U-Shape	Boardroom	Area m²	Price
Sync Upper	-	-	40	-	-	-	-	25m ²	\$100 + GST
Sync Lower	-	-	40	-	-	-	-	25m ²	\$100 + GST
Combined	_	-	80	-	-	-	-	50m ²	\$200 + GST







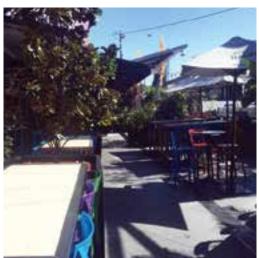


SYNCBEER GARDEN

Cabaret Banquet Cocktail Theatre Classroom U-Shape Boardroom Area m² Price

Sync Garden - - 100 - - - - 60m² \$150 + GST











Cabaret Banquet Cocktail Theatre Classroom U-Shape Boardroom Area m² Price

Main Bar 300 500 405m²









Minimum spends starting from \$500 - Please speak to event manager. Exclusive use of pool tables can be added to Main Bar bookings for an additional \$50 per hour.

MAIN BAR BEER GARDEN

Cabaret Banquet Cocktail Theatre Classroom U-Shape Boardroom Area m² Price

Main Garden 200 330m²









M°GUIRES' DELEGATE PACKAGES

Hot Beverage Package \$5.95pp

Freshly brewed coffee & a selection of teas. All day replenishing & a selection of milk available.

Morning or Afternoon Tea Package \$17.50pp

Freshly brewed coffee & a selection of teas. All day replenishing & a selection of milk available. plus choose one of the following...

- assortment of house-made friands GF
- freshly baked scones w/ jam & cream
- banana bread
- seasonal fruit & yoghurt parfaits
- assortment of muffins
- chocolate fudge brownies GF
- mini Guinness beef pies
- *chefs serve 1.5 portions per person

Corporate Lunch Packages

all options include an array of soft drink jugs

Roast Carvery \$25pp (min 20 ppl)

McGuires' famous roast lunch carvery including one bread roll per person w/ vegetables & a selection of three meat dishes in the restaurant

Sandwiches, Wraps & Rolls \$25pp (min 10 ppl) A selection of gourmet breads, rolls & wraps made fresh w/ all your favourite fillings

Mini Buffet \$25pp (min 20 ppl)

- chef's choice of two hot dishes
- two freshly made salads
- steamed jasmine rice
- steamed seasonal vegetables

Build-a-Burger \$30pp (min 20 ppl)

Bread rolls, beef patties, grilled cajun chicken, caramelised onion, bacon, chips, salads & sauces

Restaurant Pre-Order \$25

- steak sandwich w/ chips
- fish & chips w/ salad
- club sandwich w/ chips
- caesar salad (option to add chicken)

Half Day Delegate Package \$45pp

- choose morning tea or afternoon tea (above)
- choose one corporate lunch option (above)

Full Day Delegate Package \$55pp

- select one for morning tea (above)
- select one for afternoon tea (above)
- choose one corporate lunch option (above)

All dietary requirements can be catered for.



FAMOUS M°GUIRES' PLATTERS

As a guide each platter generously feeds 6 people.

Seasonal Fruit Platter \$75

Freshly sliced seasonal fruit platter

Vegetarian Platter \$150

Spring rolls ¹⁵, samosas ¹⁵, pakoras ¹² & mini quiches ¹² served w/ tomato sauce, sweet chilli sauce & soy sauce

Secret Spiced Wings Platter \$90

McGuires' famous spicy chicken wings 54 served w/ blue cheese sauce optional, sriracha sauce & smoked BBQ sauce

Let's Party Platter \$150

Steamed vegetarian dim sims ¹⁸, chicken & camembert pies ¹⁸ & sausage rolls ¹⁸ served w/ tomato sauce, sweet chilli sauce & soy sauce

Hot Seafood Platter \$150

Panko crumbed prawns ¹⁰, salt & pepper calamari ¹⁰, tempura scallops ¹⁴ & battered fish goujons ²⁰ served w/tartare sauce, sweet chilli sauce & fresh lemon wedges

Pizza Platter \$90

Mixed meat lovers, hawaiian & vegetarian ^{3 pizzas in total}

Homemade Sandwiches Platter \$90

Salami, egg, chicken, ham w/ cheese & salad fillings 40 pieces

Antipasti Platter \$120

Grissini, pastrami salami, cos lettuce, feta cheese, bocconcini, char-grilled mushroom, char-grilled sweet potato, char-grilled capsicum, sundried tomatoes, olives & baby cucumber

Vegan & Gluten Free Platter \$150

All items are plant based - party pies ¹², sausage rolls ¹² & pumpkin arancini ¹²

Little People Platter \$10 per child

Hot cheerios, hot chips, chicken nuggets & fish fingers w/ tomato & tartare sauce. Includes jugs of soft drinks

Something Sweet Platter \$90

Chocolate brownie⁶, banana bread⁶, muffins⁶ & scones w/ fresh cream & jam⁶

Petit Fours Platter \$90 *pending availability Chefs' selection of bite-sized petit fours & desserts ²²

All dietary requirements can be catered for.



M°GUIRES' CANAPÉS

6 ITEMS - 3 COLD + 3 HOT - \$24pp 8 ITEMS - 4 COLD + 4 HOT - \$32pp 10 ITEMS - 5 COLD + 5 HOT - \$40pp 12 ITEMS - 6 COLD + 6 HOT - \$48pp

*any changes will incur a \$4 charge per person

Cold Canapés

- Smoked salmon crostini with dill cream, fried capers and watercress
- Spiced guacamole and fresh Mooloolaba prawn tart
- Mushroom and caramelised onion tartlet with fetta cheese v
- Rare beef on crispy bread with horseradish cream and watercress
- Smoked chicken poke bowl with mesclun, cherry tomato, red onion, cucumber, orange segments and sesame dressing GF
- Sun-dried tomato pesto tart with marinated feta v
- Italian antipasto skewer with feta, salami and Spanish olives GF
- Red wine poached pear with mascarpone and balsamic glaze v
- Natural oyster with a homemade mignonette dressing
- Chicken and capsicum mousse tart with crumbled feta v

Hot Canapés

- Devils on the horseback (bacon wrapped prune) GF
- Authentic satay chicken skewer with house made mild satay sauce
- Peking duck spring roll with hoisin sauce
- Sticky pork belly bite with sweet chilli sauce GF
- Mushroom and truffle arancini with shaved parmesan and garlic aioli vo/vNo
- Premium house made sausage roll with tomato relish and watercress
- Lamb kofta with tzatziki dressing GF
- Coconut prawn cutlet with sweet chilli sauce
- House made Italian meatballs with Napoli sauce & shaved parmesan GF
- Crumbed camembert cheese with cranberry sauce v

Served by our professional and friendly staff as they walk around offering each individual guest your canapes.

V - Vegetarian VN - Vegan GF - Gluten Free Please inform the chefs if any guests have coeliac disease.





M°GUIRES' BUFFET OPTIONS

Minimum 30 people required

Adult \$70pp Kids 6-12 years \$40pp Kids 0-5 years \$10pp

- two hot/wet dishes (meat options)
- roast carvery (beef or pork)
- three salads (varied)
- steamed vegetables
- steam white rice
- pasta dish or potato bake
- selection of petit fours
- seasonal fruit

Let's Go All Out!

- single package bread rolls (1.5pp): \$2pp
- add another hot/wet dish: \$5pp
- add a seafood hot/wet dish: \$5pp
- add another roast carvery: \$15pp
- * Buffet Ts and Cs
 - not an all you can eat buffet
 - extra charges will be added to final invoice in the event that extra people arrive
 - no takeaway permitted
 - buffet is available for 90 minutes as per our Food Safety License

All dietary requirements can be catered for.





M°GUIRES' SET FORMAL MENU

Minimum 30 people required 1 Course \$39pp (main only)

2 Courses \$65pp 3 Courses \$75pp

choose two items per section - served alternative drop

Entrées

Chicken caesar salad w/ cos lettuce, croutons, parmesan, poached egg & crispy pancetta

Twice cooked pork belly served on pickled red cabbage, steamed baby corn & a crispy Asian salad w/ an orange hoisin glaze

Thai beef salad w/ marinated Thai beef, bean sprouts, Vietnamese mint, julienne vegetables, Thai basil, crispy noodles & a sweet soy glaze

Bruschetta, charred sourdough bread, cherry tomatoes dressed w/ red wine vinegar topped w/ baby bocconcini & basil pesto V

Mains

200g pesto rubbed salmon on butter-roasted chats, fresh tomato & basil salsa & steamed broccolini

Twice cooked beef cheek served on celeriac puree w/roasted root vegetables, red wine glaze & gremolata

200g eye fillet steak served w/ creamy potato mash, roasted baby beets, wilted spinach & topped w/ herb & garlic butter jus

Garlic & basil chicken breast served on a tomato flavoured polenta, oven-roasted field mushroom, confit tomato & snow pea tendrils

Baked Eggplant grilled then oven-baked, w/ napoli & cheese, served w/ chips & salad ^v

Dessert

Chocolate brûlée tart, w/ Grand Marnier strawberries & shortbread biscuit

Mango cheesecake w/ a sable breton & chocolate sauce

Strawberry & lychee tartlet, crème patisserie, passionfruit coulis & almond praline

Dulce de Leche, layered chocolate cake w/ mixed berry compote & chantilly cream

Restaurant kid's meals available for 12yrs & under Minimum 14 days pre-order & no changes permitted within 72hrs of event



M°GUIRES' DRINKS PACKAGES

McGuires' House Package (min 20ppl)

2 Hours per person \$32

3 Hours per person \$42

4 Hours per person \$55

5 Hours plus - we welcome you to a Cash Bar or Bar Tab

Red Wines - choose 2

Morgan's Bay Cabernet Sauvignon Fickle Mistress Marlborough Pinot Noir Flower Pot Organic Cabernet Shiraz Merlot

White Wines

Morgan's Bay Semillon Sauvignon Blanc Morgan's Bay Chardonnay

Bubbles

Morgan's Bay Sparkling Cuvee

Beers

XXXX Gold Tooheys New XXXX Bitter Hahn Premium Light Stubbies

Includes an array of post-mix soft drinks

Bar Tab

- 1. Select what beverages you would like on offer
- 2. Decide the value of your bar tab
- 3. We will update you on your balance. Once the limit is reached, tab and be increased or guests can pay for their beverages.
- 4. Once the tab is reached, we can either increase or guests can pay for their own drinks

Cash Bar

Run your event with no designated drink options. Your guests are welcome to purchase their own drinks from the bar throughout the event.



McGUIRES' DRINKS

PACKAGES

McGuires' Deluxe Package (min 20ppl)

2 Hours per person \$47

3 Hours per person \$57

4 Hours per person \$70

5 Hours plus - we welcome you to a Cash Bar or Bar Tab

Red Wines - choose 2

Pepperjack Shiraz

Devil's Lair Dance w/ The Devil Cab. Sauvignon Wolf Blass Makers' Project Malbec

White Wines - choose 2

Pepperjack Chardonnay

Coldstream Hills Yarra Valley Sauvignon Blanc

Squealing Pig Pinot Gris

Bubbles

T'Gallant Sparkling Prosecco Seppelt Salinger Premium Pinot Noir Sparkling

Pink & Sweet

Cape Schanck Rose Juliet Blush Moscato

Beers & Cider

James Squire 150 Lashes Stone & Wood Pale Ale XXXX Gold

Hahn Premium Light Somersby Apple Cider Somersby Pear Cider

Includes an array of post-mix soft drinks

Soft Drink Package \$15pp

No times applicable.

Hot Beverage Package \$5.95pp

Freshly brewed coffee & a selection of teas. All day replenishing & a selection of milk available.

* Packages cannot be split – all guests must be on the one package. We do not offer spirit packages however please speak to your Events Manager about our options.









PREFERRED SUPPLIERS

IN-HOUSE

Cakeage

Both served with cream & strawberries

Cake Platter \$1pp Chef's to cut & served on platters for guests to serve themselves.

Plated Cakes \$4pp Chef's to cut and plate cake to be served to guests.

*Pricing is subject to change based on cake requirements.

SUPPLIERS

Decor

Beautiful Illusions www.beautifulillusions.com.au Jodie 0416 182 276 Stephanie 0412 179 214

Dance Floors

Pro Stage Qld www.prostageqld.com 0411 196 915 info@prostageqld.com

Audio Visual

Microhire Qld www.microhire.com.au 07 3736 1233

SSL Productions www.sslproductionsqld.com.au Steve 0438 202 574

DJ Services

We R DJ's www.werdjs.com.au Michael 0402 862 939

Juke Box & Photo Booth

Party Animals www.partyanimalshire.com.au 1800 999 925 / 0407 189 415

Live Entertainment

Available upon Request





Nathan: The Athlete's Foot Australia

"Thanks so much for having us at your venue over the 3 days. The team and I had an absolute blast and really enjoyed the food choices over the 3 days and also really appreciated the effort of your team to make it all work on our (I'm so sorry) very poor timeline. Really appreciated your collective patience with it all. We will definitely look to hold some more events with you in the future."

Charlotte: Birthday

"I just wanted to say a massive thank you to all the staff who we're looking after us for my birthday - everyone was absolutely lovely and I had the best night. I'll recommend the place to anyone with ears haha. Thank you so much!""

James: Function Attendee

"I attend the pub for all sorts of occasions. It's handy to Suncorp stadium being 300 metres walk down the hill! I get to the annual big red wine tasting night as well as the champagne tasting if I can snag an exclusive ticket! The outside terrace provides a great space to relax."

Brad: ANZ Function

"Just wanted to thank you for the function last night – everything went off without a hitch. Please also pass on our thanks to the bar manager as she was brilliant."

Christine: Wine Club

"We go here monthly for a private wine club. Service is always excellent and friendly. The private room is perfect for our wine club. Amazing value."

darshizone: Local Guide

"We were in the function room which was set up very nicely. Interesting bike work on the walls and hanging art as well. Food and service was great as well."

Dwayne Cocker: CCEP

"Afternoon was awesome – will definitely be back for next function".

Jago: Function Attendee

"What a pumping and lively place. Sports bar, outside undercover tables, family dining, comedy, function room, this place has it all. Had a great time."