

- Weddings & Events -
TINGALPA HOTEL





BOARDROOM

1-24 PEOPLE

With high ceilings and romantic lighting, the beautifully designed Boardroom is an intimate area for bridal showers, engagements or weddings. A relaxed, casual environment situated away from the hustle and bustle of the hotel. This spacious area comes with high bars seated to your requested number and professional wait staff to look after your needs throughout your event. A large format TV is available for photo slideshows. The room is also ideal for intimate dinners for your rehearsal dinner or any wedding related celebration.

Boardroom Hire Fee \$50⁰⁰



ROYAL MAIL ROOM

80-200* PEOPLE

The epitome of fine taste and classic style, the Royal Mail Room offers a captivating backdrop for a most memorable special occasion. Offering its own private bar, in-house music, projector and multiple large format TV screens. We're sure you will love the flexibility of this air-conditioned space along with the hotel's many facilities. Seating 80 people banquet or 200 cocktail this room is suited to almost any occasion. The several hanging decorative pendant fixtures offer warmth and ambient lighting to create the most beautiful wedding reception atmosphere.

Royal Mail Room Hire Fee \$200⁰⁰

*Cocktail style only



WYNNUM ROOM

80-100 PEOPLE

A truly majestic and unforgettable setting for an engagement or wedding celebration. Seating 80 people banquet style or 100 people cocktail the Wynnum Room is suited to almost any seating arrangement. This air-conditioned area has its own private bar, in-house music, projector, large format TV and private bathrooms. Tingalpa Hotel's hospitality is warm and friendly while the facilities are second to none. Featuring an outdoor fairy light lit setting to relax in, the Wynnum Room certainly creates a classic and elegant backdrop for your own fairytale night.

Wynnum Room Hire Fee \$300⁰⁰



CANAPÉ MENU

Your choice of hot and cold canapé selections

HOT

- Chipotle chicken tenderloin skewers w/ Japanese aioli ^(gf)
- Moroccan scented lamb filo w/ coriander yoghurt
- Pork & chive gyoza served w/ chef's chilli soy sauce
- Chargrilled beef kebabs w/ hickory smoked tomato dip ^(gf)
- House crumbed camembert w/ cranberry sauce
- Beer battered mackerel goujons w/ house tartare
- Cajun spiced chicken wings served w/ green tabasco aioli
- Salt & pepper calamari served w/ lime mayonnaise
- House-made vegetable spring rolls served w/ a sweet soy dressing ^(v)

COLD

- Assorted maki sushi rolls ^(v, gf)
- Australian tiger prawns w/ house-made dressing ^(gf)
- Freshly shucked Smoky Bay oysters w/ pickled fennel, zesty lime & cracked black pepper ^(gf)
- Peri-peri chicken served w/ lime sour cream
- Bruschetta, creamy fetta & salsa verde cup ^(v)
- Chef's selection trio dips served w/ breads & crackers ^(v, gf)
- Spinach & ricotta bites ^(v)

Gold Package

4 x Hot & 3 x Cold for \$21.⁹⁰ (7 pieces pp)

Silver Package

3 x Hot & 2 x Cold for \$17.⁹⁰ (5 pieces pp)



PLATTER MENU

Each platter caters for approximately 15 guests

DUO DIPS PLATTER

\$44⁹⁰

Choose 2 dips from hommus, tzatziki, basil pesto, sweet chilli cream cheese served w/ corn chips and crackers.

DUO CHIPS PLATTER

\$54⁹⁰

Crispy beer battered fries and seasoned chunky potato wedges served w/ sour cream, sweet chilli and tomato sauce.

KIDS PLATTER

\$54⁹⁰

Crispy chicken dinosaur nuggets and curly fries served w/ tomato sauce

PARTY STARTER

\$79⁹⁰

A combination of petite lamb & rosemary, chicken, leek & camembert & slow-cooked beef pies, crumbed torpedo prawns, southern-fried chicken, mini cigar vegetable spring rolls & mini curry puffs w/ accompanying sauces.

PIZZA PLATTER

\$79⁹⁰

Your selection of two (2) pizza flavours from our restaurant menu on house-made crust. (v available)

WINGS & WEDGES

\$84⁹⁰

Our delicious chicken wings w/ your choice of sauce; honey soy, hooters-style buffalo, peanut satay, carolina reaper level 1, 2 or 3 & potato wedges w/ sweet chilli sauce & sour cream.



ANTIPASTO MEZZA

\$89⁹⁰

Cured meat selection (e.g. prosciutto, chorizo, salami & soppressa), chargrilled zucchini, capsicum & eggplant. Marinated rainbow olives, creamy Persian fetta & juicy semi-dried tomatoes. Served on crisp leaves w/ grissini & lavosh. Duo chef selection dips to compliment Mediterranean flavours are included. (v, gf available)

GOURMET SANDWICH

\$89⁹⁰

Chef's selection of gourmet fillings on freshly baked white or wholemeal loaf. (v & gf available)

PREMIUM WRAPS PLATTER

\$89⁹⁰

Chef's selection of freshly made wraps. (v & gf available)

TINGALPA TEMPTER

\$94⁹⁰

Beer battered mackerel goujons, cajun chicken wings, salt & pepper calamari, chargrilled beef kebabs w/ hickory smoked tomato dip & house-made vegetarian spring rolls w/ accompanying sauces.

PRE-DINNER CANAPES

\$99⁹⁰

Your selection of 5 hot canape options.

BOUTIQUE SWEET TREATS

\$79⁹⁰

Chef's selection of gourmet sweet treat bites. (v & gf available)

TROPICAL FRUIT PLATTER

\$84⁹⁰

Chef's selection of best of the season fresh fruit, sliced fresh & arranged beautifully. (v, gf)



SEATED MENU

Your choice of 2 dishes per course for alternative drop

ENTREE

- Peking duck & julienne vegetable rice paper rolls w/ lime & coriander mayo & Asian dipping sauce
- Mediterranean roast vegetable & haloumi stack w/ balsamic glaze
- Australian tiger prawns & avocado stack w/ mango chilli salsa & citrus kewpie dressing ^(gf available)
- Honey ginger beef w/ soba noodle salad ^(v)
- Rocket, cous cous & sweet potato salad w/ maple bacon ^(v available)

MAINS

- Pistachio & herb crusted lamb backstrap served w/ garlic creamed potato, blistered cherry tomatoes & baby spinach finished w/ minted jus & balsamic reduction
- Porcini mushroom, pumpkin & sage risotto finished w/ shaved parmesan & baby rocket dressing ^(v, gf)
- Chargrilled pork cutlet served w/ herb roasted new potatoes, carrots & chargrilled corn finished w/ apple & maple jus
- Baked cashew-crusted Queensland barramundi served w/ smashed citrus chat potatoes, crisp snow peas & roast tomato capsicum coulis finished w/ dill hollandaise
- Chargrilled beef fillet served w/ sweet potato puree, buttered broccolini & roasted portobello mushroom finished w/ mushroom jus
- Crispy skin chicken breast served w/ potato fondant, grilled asparagus & roasted truss tomatoes finished w/ a confit garlic & shallot cream reduction



DESSERTS

- Duo of Australian cheeses, dried fruits, nuts, house-made fig paste finished w/ grissini & lavosh ^(v, gf available)
- Sliced seasonal tropical fruit served w/ mint yoghurt & honey cinnamon drizzle. ^(v, gf)
- Pavlova, seasonal tropical fruit, vanilla bean whipped cream, berry compote glazed w/ passionfruit coulis ^(v, gf)
- White chocolate & raspberry cheesecake, berry coulis & white chocolate anglaise ^(v)
- Warm sticky plum & date pudding, rum spiked butterscotch w/ vanilla bean ice cream ^(v)
- Plantain banana cake, toffee bananas, whipped coffee cream & triple chocolate gelato ^(v)

Gold Package- 3 Courses

Entrée, Main & Dessert \$52.⁹⁰pp

Silver Package - 2 Courses

Entrée/Main or Main/ Dessert \$43.⁹⁰pp

Bronze Package - 1 Course

Main Meal \$34.⁹⁰pp

CHILDREN

- Dinosaur Nuggets
- Salt & Pepper Calamari
- Crumbed Fish
- Grilled Steak ^(gf)
- Cheeseburger

Kid's Package - Meal, choice of sides & activity bag \$9.⁹⁰ pp (2-12 years)



B E V E R A G E S

Your choice of bar tab or cash bar

Offering a wide range of beverages for all your guests to enjoy. All you have to do is decide if you wish to pay for drinks on a bar tab or as a cash bar. Please contact our friendly function coordinator to discuss your budget and drinks package.

AVAILABLE

- Local and imported beer
- Sparkling, white, red and fortified wine
- Basic and premium spirits
- Bottled pre-mixes
- Bottled ciders
- Soft Drink
- Juices

CHOICES

- Bar tab
- Cash bar

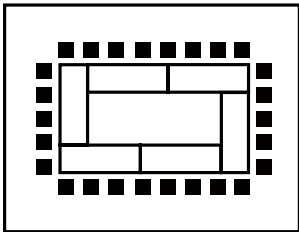
PRIVATE BAR IN ROOM		
Boardroom	Royal Mail Room	Wynnum Room
No	Yes	Yes

The Tingalpa Hotel offers an extensive range of beverages but if you have a favourite that is not on our menu then please let us know so we can supply it for your event. Contact our Events Manager to discuss any preferences.

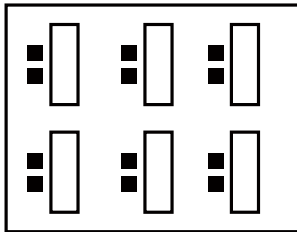


ROOM CONFIGURATIONS

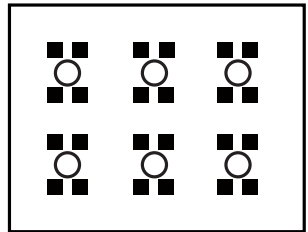
All of our function room have the ability to be configured in a variety of different styles to suit your needs. The following room diagrams illustrate common configurations that you may like to consider for your next corporate event.



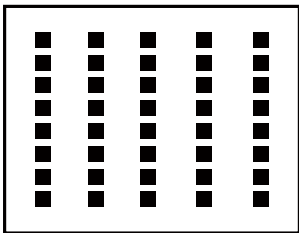
Boardroom



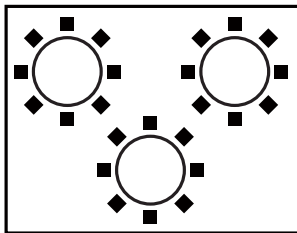
Classroom



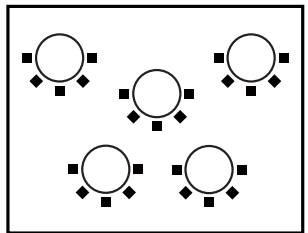
Cocktail



Theatre



Banquet



Cabaret

	B/Room	C/Room	Cocktail	Theatre	Banquet	Cabaret
Royal Mail Room	34	48	200	100	120	80
Wynnum Room	34	48	100	80	80	60
Boardroom	12	12	20	24	16	12

Return the completed Terms & Conditions to staff to proceed with your booking.



TINGALPA HOTEL

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