



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.









BAR PACINO

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:

Opawa Pinot Gris, NZ
Pitchfork Moscato, WA

Red:

Viticoltori Chianti DOCG, ITALY

Rosé:

Rogers & Rufus Grenache Rosé, 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*



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:

Opawa Pinot Gris, NZ

Nautilus Sauvignon Blanc, NZ

Forest Hills Chardonnay, WA

Pitchfork Moscato, WA

Corte Giara Pinot Grigio, ITALY

Red:

Viticoltori Chianti DOCG, ITALY

Saint Clair Pinot Noir, NZ

Yalumba Barossa Shiraz, SA

Smith & Hooper Cabernet Sauvignon Merlot, SA

Bleasdale "The Wild Fig", SA

Rosé:

Rogers & Rufus Grenache Rosé, SA

Arc du Soleil Rosé, FRANCE

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 kofta, 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 kofta, 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

Mini Hamburgers

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

Beef Ragu Gnocchi

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

Pork Belly & Slaw

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

Beef Burrito Bowl

12 hour slow cooked spiced brisket, rice, beans, avocado, cumin spiced yoghurt & fresh salsa

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 moreton 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:

Beef Ragu Rigatoni

tossed in 32hr slow cooked beef 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

Please select cold/hot canapes & bowl dishes. Minimum 2 cold/2 hot + 2 bowl dishes.

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

Mini Hamburgers

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

Beef Burrito Bowl

12 hour slow cooked spiced brisket, rice, beans, avocado, cumin spiced yoghurt & fresh salsa

Beef Ragu Gnocchi

gnocchi tossed in 32hr slow cooked beef 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)

DIETARY OPTIONS AVAILABLE ON REQUEST



CANAPÉ FUNCTION



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

FOLLOWED BY:

TASTE OF PACINO

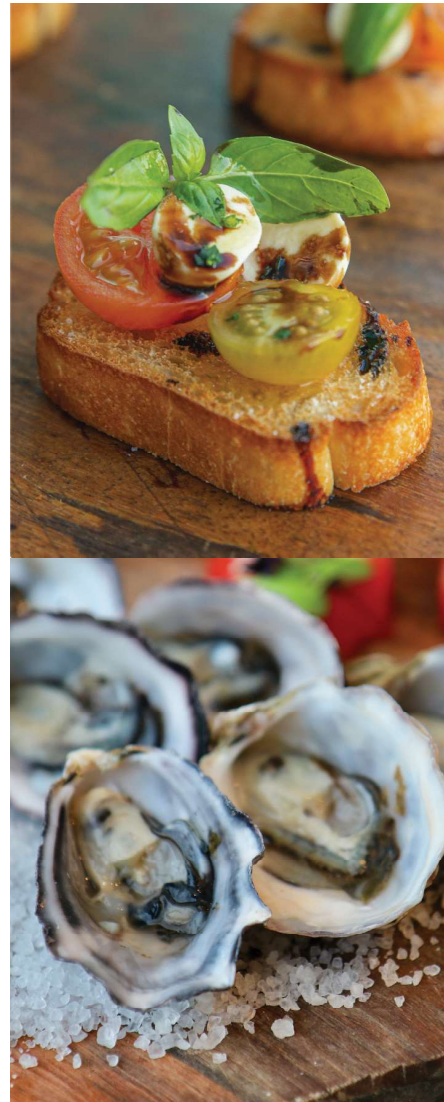
Calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives & bocconcini

BBQ BOARD

Italian sausages, chicken skewers, lamb kofta, 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 \$150

100 Piece \$350

100 Piece Cannoli & Brownie Cake \$550

DESSERT PLATTERS \$7pp



A BIRTHDAY TO REMEMBER...





THE BEST VIEWS IN THE CBD...

THE BEST COCKTAILS...



YOUR EVENT AT BAR PACINO...

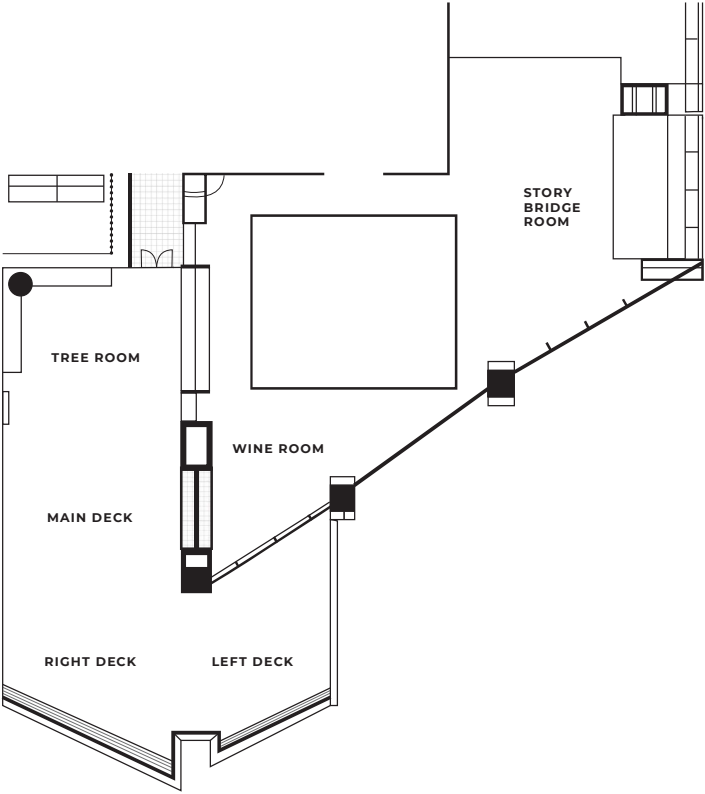
NAME:

DATE OF EVENT:

OCCASION:

FOOD PACKAGE:

DRINKS PACKAGE:





EVENTS@BARPACINO.COM.AU
(07) 3221 2397