

FUNCTIONS



TRADITIONAL BRITISH PUB

PIG 'N' WHISTLE

BRUNSWICK STREET



About us

Established in July 2014, Pig 'N' Whistle Brunswick Street is located in the heart of Brisbane's entertainment precinct, Fortitude Valley. The venue boasts a fun, vibrant and unrivalled atmosphere.

Pig 'N' Whistle Brunswick Street is the fifth Pig 'N' Whistle owned and operated by Mantle Group, with six other great venues at Riverside, Queen Street Mall, King George Square, West End, Indooroopilly and Redbank Plains. Brunswick Street emulates iconic British pubs on street corners in England and is a home away from home for neighbours and residents in the area.

Pig 'N' Whistle Brunswick Street offers two spacious outdoor beer gardens, stunning high ceilings and exposed brick, characterised by heritage listed architecture.

Combined, these spaces create intimacy and exclusivity that can't be found anywhere else in Brisbane. Downstairs sits a large, open and modern kitchen. Using culinary innovation the experienced kitchen staff produce dishes with a focus on local produce. Choose from a selection of exquisite canapes, various slow cooked meats from the smoker or rotisserie, or let guests feast on hearty British dishes.

Local craft beer and British ales frequent the many taps throughout the venue and are complemented by an extensive wine list. Pig 'N' Whistle Brunswick Street is the newest offering in Brisbane's nightlife and is the ultimate venue for hosts looking for a venue with great atmosphere, high-quality food and an array of different beverages.

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BRUNSWICK STREET

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PIGNWHISTLE.COM.AU



Food philosophy

The philosophy behind Pig 'N' Whistle's outstanding food offering is a simple one. Every ingredient served at Pig 'N' Whistle is of the highest quality and is the key to creating food that tastes and looks impeccable. The strong relationship that Pig 'N' Whistle and its local suppliers has cultivated is one to be reckoned.

To ensure premium quality is preserved, our Executive Chef and his team work closely with farmers and suppliers from all over Australia. They continuously strive to source the best products available and curate menus according to seasonal produce. Weekly trips to fruit and vegetable markets are frequent, ensuring that customers are served the very best of local produce.

The company has two farms of its own, distinguishing its processes from competitors. Pig 'N' Whistle owns land

in regional New South Wales which is home to a herd of Wagyu cows. For all other beef supplies, proud partnerships exist with several of Australia's most trusted breeders. Additionally, Pig 'N' Whistle owns a farm in Brisbane's western suburb of Pullenvale where organic herbs, spices, kaffir limes and other fruits are plentiful.

Ever-evolving menus mean Executive Chef, Deniz Coskun, and his team are continuously discovering new ways to improve the brand's supply chain and service delivery. With over a decade of experience in catering, Deniz has worked on private and intimate events of 20 people, as well as weddings and large corporate events of 3000. The team at Pig 'N' Whistle Brunswick Street work collaboratively to design menus that fit the venue's décor and ambience perfectly.

Private function spaces



UPSTAIRS COURTYARD

The Upstairs Courtyard is a fantastic space for any function for 30 up to 150 people. Fronting the vibrant Brunswick Street in Fortitude Valley, your event is sure to be amongst great atmosphere. Choose between a standing cocktail function or a seated event utilising long tables throughout the courtyard. The space features lush

MAX 90 SIT DOWN | MAX 150 COCKTAIL

greenery and stunning art deco mirrors with heritage-listed brick framework offering character and a beautiful backdrop for your event. The retractable roof promises a stellar event, no matter the time of year.

Only available exclusively Sunday-Thursday



MAIN BAR

The Main Bar is a brilliant function space perfect for your next party, birthday, engagement party or hens/bucks night. It is located next to the courtyard and access to both indoor and outdoor spaces offers guests the freedom to enjoy more than one area within the venue. The bar boasts 18 taps featuring some of the best craft beers in the market, as well

MAX 90 SIT DOWN | MAX 150 COCKTAIL

as four wine taps that are as delicious as they are unique. With tables and booths comfortably positioned throughout, there is the perfect amount of space. The options for seated and standing functions are limitless!

Only available exclusively Sunday-Thursday

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We have great function spaces that cater for groups from small through to large (up to 500pax). If the below spaces are too big for your party give us a call on 3852 6420.



CELLAR BAR
MAX 50 SIT DOWN | MAX 80 COCKTAIL

The Downstairs Bar is an intimate space that allows guests to appreciate Pig 'N' Whistle Brunswick Street's open kitchen. Guests can enjoy the hustle and bustle of the busy open kitchen as their food is prepared from scratch. The large wine cellar and unique architecture of the building offer a warm, relaxed setting.



BEER GARDEN
MAX 140 SIT DOWN | MAX 300 COCKTAIL

The Beer Garden is an outdoor space that can be found at the back of Pig 'N' Whistle Brunswick Street, off Robertson Street. It is a great option for those needing to accommodate a large number of guests. The Beer Garden is spacious and features plenty of greenery, and ornate fairy lights strung throughout make it truly picturesque.



BRASS BAR
MAX 35 SIT DOWN | MAX 60 COCKTAIL

The Brass Bar is a designated cocktail bar with a baroque-inspired feature wall, intricate furnishings and elegant chandelier fixtures. It has three adjoining rooms which can also be used for private dining. The Brass Bar is ideal for birthdays, engagement parties, Christmas parties, corporate events or simply a fun and memorable night out with friends.



GARAGE BAR
MAX 100 SIT DOWN | MAX 150 COCKTAIL

This funky, cosy, hide-away bar features eight craft beers on tap as well as four boutique wine taps. It is the ideal private bar, in close proximity to the rest of the venue and downstairs Cellar Bar, offering private amenities. The Garage Bar and Beer Garden are available to hire collectively and together they create a spacious and welcoming setting for any big occasion.

Darwin's Selection

Pig 'N' Whistle Brunswick Street offers a selection of food that is ideal to share amongst friends, in a more casual setting. This selection is available from 4pm daily.

\$500

4 x ASSORTED ITALIAN PIZZAS

4 x CHARCUTERIE PLATTERS

20 x PULLED PORK SLIDERS

20 x WILD MUSHROOM ARANCINI BALLS

20 x SNAPPER & PRAWN SPRING ROLLS

40 x SPICY CHICKEN WINGS

If a party exceeds 20 guests it is strongly recommend to add to the above.

No substitutions excluding dietary requirements advised 48 hours prior.

Menu must be paid in full prior to the day.

Shakespeare's lunch

Two course \$34pp | Available only between 11am and 3pm daily

This menu is available for bookings of 20 to 30 guests (30+ must have alternate drop main)

to start

served as shared platter(s) for your guests to enjoy

CHARCUTERIE PLATE assorted cured meats, farmhouse cheeses, pickles, grilled & marinated vegetables, local olives, dips, confit garlic, sourdough

mains

our wait staff will take an order from each guest for one of the following

TRADITIONAL BRITISH FISH & CHIPS beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon

PETITE RUMP 220g, Riverine Premium MB 2+, iceberg salad, mushroom sauce, chips

PIG 'N' WHISTLE BURGER wagyu beef, bacon, cheese, caramelised onion, beetroot, pickle relish, chips, aioli

PULLED PORK ROLL smokey bbq slow braised pork, apple sauce, coleslaw, chips, aioli

GRILLED HALOUMI SALAD (gf, v) quinoa, pistachio, rocket, dates, assorted tomatoes, garlic yoghurt dressing

VIETNAMESE CHICKEN SALAD vermicelli noodles, cucumber, pickled vegetables, peanuts, fresh herbs, bean sprouts, chilli, Vietnamese dressing

CHILLI BEEF BEAN NACHOS (gf, v) mozzarella cheese, guacamole, smoked tomato, beans, pickled jalapenos, capsicum

*All of our food may contain nuts, gluten and shellfish.
Although all care is taken, trace elements are unavoidable in all meals*

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Oxford menu

Two course \$38pp | Three course \$50pp
This menu is available for bookings of 20+ guests

to share

served as shared plates for your guests to enjoy

CHARCUTERIE PLATE assorted cured meats, farmhouse cheeses, pickles, grilled & marinated vegetables, local olives, dips, confit garlic, sourdough

mains

organiser to select two of the following to be served alternatively

-
- HOMEMADE LINCOLNSHIRE SAUSAGES** creamy mash potato, caramelised onion, Yorkshire pudding, jus
 - SLOW BRAISED STEAK & GUINNESS PIE** cooked in rich Guinness, creamy potato mash, seasonal vegetables
 - TRADITIONAL BRITISH FISH & CHIPS** beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon
 - MIDDLESBROUGH PARMO CHICKEN SCHNITZEL** béchamel, melting cheese, chips, iceberg salad
 - SLOW COOKED LAMB SHANK** braised in its own juices with root vegetables, creamy mash potato, broccolini

desserts

STICKY DATE PUDDING crumble, vanilla ice cream, butterscotch sauce

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Churchill's menu

Two course \$50pp | Three course \$65pp
This menu is available for bookings of 20+ guests

small plates

served as shared plates for your guests to enjoy

-
- SPICY SMOKED CHICKEN WINGS tossed in hot sauce, ranch dressing
MOROCCAN LAMB SKEWERS (gf) smoked capsicum, mint yoghurt
SALT & PEPPER CALAMARI Japanese mayo, lime, Asian herb salad
STICKY TEQUILA BBQ PORK RIBS cashews, tequila bbq sauce
MUSHROOM ARANCINI (v) rocket & parmesan pesto, truffled aioli, crispy basil

mains

organiser to select two of the following to be served alternatively on the day

-
- GIANT RUMP Riverine Premium MB 2+ grilled 400g, chips, garden salad, mushroom sauce
 FISH OF THE DAY (gf) sweet potato puree, kipflers, vine ripened cherry tomato, asparagus
 TRADITIONAL BRITISH FISH & CHIPS beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon, simple salad
 MEATY BEEF RIBS slow cooked in a sticky whisky bbq sauce, chips, crispy onions, coleslaw
 HANDMADE GNOCCHI (v) carrot puree, vine ripened tomatoes, shaved parmesan, mushrooms, sage, porcini butter
 CRISPY SKIN CHICKEN (gf) kipfler potato, salsa rossa, asparagus, spinach, jus

to finish

served as shared platter(s) for your guests to enjoy

-
- ASSORTED CHEESE PLATTER farm house cheeses, quince paste, toasted fruit bread, crackers, grapes, apple

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Wellington's menu

Two course \$50pp | Three course \$65pp
This menu is available for bookings of 20+ guests

small plates

served as shared plates for your guests to enjoy

-
- STICKY TEQUILA BBQ PORK RIBS cashews, tequila bbq sauce
 - SNAPPER & PRAWN SPRING ROLLS black garlic dipping sauce
 - MUSHROOM ARANCINI rocket & parmesan pesto, truffled aioli, crispy basil
 - SALT & PEPPER CALAMARI Japanese mayo, lime, Asian herb salad
 - MOROCCAN LAMB SKEWERS (gf) smoked capsicum, mint yoghurt

mains

organiser to select two of the following to be served alternatively

-
- GIANT RUMP Riverine Premium MB 2+ grilled 400g, chips, garden salad, mushroom sauce
 - FISH OF THE DAY (gf) sweet potato puree, kipflers, vine ripened cherry tomato, asparagus
 - TRADITIONAL BRITISH FISH & CHIPS beer battered North Atlantic cod, chips, mushy peas, tartare sauce, lemon, simple salad
 - MEATY BEEF RIBS slow cooked in a sticky whisky bbq sauce, chips, crispy onions, coleslaw
 - HANDMADE GNOCCHI (v) carrot puree, vine ripened tomatoes, shaved parmesan, mushrooms, sage, porcini butter
 - CRISPY SKIN CHICKEN (gf) kipfler potato, salsa rossa, asparagus, spinach, jus

desserts

organiser to select two of the following to be served alternatively

-
- WARM CHOCOLATE PUDDING cocoa soil, strawberries, vanilla ice cream
 - FERRERO ROCHER CREPES chocolate, hazelnut, cocoa soil, vanilla ice cream
 - STICKY DATE PUDDING crumble, vanilla ice cream, butterscotch sauce

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Beverage options

beverage package

2 hours \$40pp 3 hours \$50pp 4 hours \$60pp 5 hours \$70pp

INCLUDES:

XXXX Gold, Tooheys New, Hahn Superdry, House Red Wine, House White Wine, Prosecco, Soft Drinks, Juices

ADD ONS:

- Piper-Heidsieck \$15pp
- Basic Spirits \$15pp
- James Squire range, ciders, Stone & Wood \$15pp

cash bar

Your guests purchase their own beverages from the bar.

bar tab

Completely under your control. You can set the limit, the choices available or time restriction on the bar tab and whom has access to the tab.

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Cocktail style function

Minimum 20 pieces of each.

You can create your own menus selecting from these options, recommendations are as follows.

2 HOUR COCKTAIL PARTY

Light refreshments to accompany drinks we recommend 6 to 8 items.

3 HOUR COCKTAIL PARTY

A lovely cocktail party but not designed to replace dinner we recommend at least 10 items.

4 HOUR COCKTAIL PARTY

Perfect for a light dinner or supper we recommend at least 12 items,
1 item being a substantial or premium plated item.

5 HOUR COCKTAIL PARTY

This quantity of food is suitable to replace dinner we recommend at least
15 items with 2 items being a substantial or premium plated item.

cold items

\$4 each - minimum 20 per item

-
- FRESH & SMOKED SALMON brioche croute, salmon pearls
 - FRESHLY SHUCKED OYSTERS champagne dressing (df, gf)
 - SCALLOP CEVICHE coconut, lime, coriander, chilli (df, gf)
 - NOOSA SPANNER CRAB cucumber cup, caviar (df, gf)
 - KING PRAWN, MINT & CORIANDER RICE PAPER ROLLS hoisin dressing (df, gf)
 - MOOLOOLABA KING PRAWNS cocktail sauce, lemon (df, gf)
 - SEARED BEEF bush tomato relish, rosemary croute (df)
 - CHERMOULA SPICED CHICKEN peppered fig, brioche croute
 - PEKING DUCK RICE PAPER ROLLS cucumber, green shallot, hoisin sauce
 - SPANISH CHORIZO corn & capsicum salsa tartlet (df)
 - SLOW ROASTED TOMATO CARAMELISED ONION & GOAT'S CHEESE TART balsamic glaze (v)
 - BALSAMIC ONION, CAPSICUM & ZUCCHINI FRITTATA goat's cheese (gf, v)
 - SHIITAKE MUSHROOM, SHALLOT, CUCUMBER & PEANUT RICE PAPER ROLL (gf, v)
 - PISTACHIO CRUSTED GOAT'S CHEESE pickled beetroot, crispy basil (gf, v)

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hot items

\$4 each - minimum 20 per item

- BLUE SWIMMER CRAB CAKES dill, aioli
- BARRAMUNDI CROQUETTE lemon aioli
- SEARED HALF SHELL SCALLOP lemon aioli, herbed crumbs
- SNAPPER & PRAWN SPRING ROLLS (df) lime chilli dressing
- NIGELLA CRUSTED TIGER PRAWNS (df) aioli
- LAMB KOFTE tomato ragout, yoghurt
- BEEF & GUINNESS PIE homemade tomato ketchup
- FLAME GRILLED MARINATED BEEF SKEWER sesame ginger dressing
- PORK & FENNEL SAUSAGE ROLLS homemade ketchup
- ZUCCHINI & CORN FRITTER (v) spiced avocado
- SEARED HALOUMI & PEPPERED FIG SKEWERS (gf, v)
- WILD MUSHROOM ARANCINI (v) aioli
- SPINACH & FETA TARTS (v)

substantial

\$6 each - minimum 20 per item

- SEARED YELLOW TAIL KINGFISH rocket, zucchini pickle & soy mayo slider
- PULLED PORK SLIDER slaw, apple sauce
- BEEF BRISKET SLIDER slow cooked smokey bbq beef, corn salsa, chipotle mayo
- FALAFEL SLIDER rocket, tomato, cucumber, yoghurt (v)

mini plates

\$10 each - minimum 20 per item

- MOOLOOLABA KING PRAWN soba noodle, Asian herbs, paw paw, Vietnamese dressing (df)
- NEW ENGLAND STYLE CHOWDER prawn, barramundi, clam meat, sourdough croutons
- RISI E BISI a northern Italian dish made with rice, peas, loads of fresh herbs & labneh (gf, v)

sweets

\$4 each - minimum 20 per item

- MINI RASPBERRY CHEESECAKE
- CHOCOLATE & PISTACHIO TORTE
- MACARONS CHOCOLATE, PISTACHIO OR RASPBERRY
- MINI LEMON MERINGUE TART
- CHOCOLATE BROWNIE

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Food stations

The food stations at Pig 'N' Whistle Brunswick Street are a unique and interactive way to serve your guests delicious food. Our friendly and knowledgeable Chefs are stationed at the food stall for the duration of your event and prepare each individual meal right before your eyes!

spit roasted pork *minimum 60 pax*

The spit roasted pork is slow cooked on the spit then carved up and served with your choice between:

- fresh bread rolls, coleslaw, gravy & apple sauce \$13pp
 - mash potato, vegetables, Yorkshire pudding, gravy \$20pp
- with a whole pig please add \$4pp*

from the smoker *minimum 40 pax*

Can't decide? Offer your guests a variety of options with low and slow smoked brisket, sausage and pork. These are cut and served as a meat platter with coleslaw, pickles and bread rolls \$25pp

paella *minimum 30 pax - maximum 70 pax*

Paella is an authentic Spanish rice dish cooked in a traditional paella pan. Pig 'N' Whistle Brunswick Street's is one metre in diameter and sits on a specially made burner. Our paella is cooked with chicken, chorizo, prawns, calamari, mussels, rice, capsicum, sofregit sauce & lemon \$15pp

Terms and conditions

To confirm your function booking please read through the following terms and conditions and complete by signing below.

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book in advance to ensure you get your desired function area and date. A tentative booking will (on request) be held for a maximum of seven (7) days. In order to confirm your function booking, Terms and Conditions (below), Function Booking Form must be complete along with a 20% deposit of the minimum spend. Upon receipt of payment, your function booking will be confirmed.

CANCELLATIONS

We appreciate that circumstances may occur which could make it necessary for your function to be cancelled. In all circumstances, written notice is required and the following cancellation fees apply:

- 30 days or more – full refund of deposit if room is re-sold.
- Less than 30 days but more than four (4) days – deposit will not be refunded.
- Less than four (4) days – client will incur full food and beverage spend charge.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests ten (10) days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, seven (7) days prior to your function. Final numbers and dietary requirements need to be confirmed five (5) days from your function. Your function coordinator will then create your tax invoice.

After this the total account for the function will be based on confirmed numbers or actual attendance whichever is greatest (where applicable). In the event that guest numbers change significantly, we reserve the right to amend quoted prices, terms and conditions, your nominated room or area prior to the commencement of the event. Please note, once a deposit has been paid and/or function confirmed, it is assumed that these terms and conditions apply regardless of whether or not the form has been completed/signed.

FINAL PAYMENT

Once your guest numbers have finalised, a tax invoice will be issued with your expected outstanding payment. This payment is required three (3) days prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged and finalised on conclusion of your event.

FOOD AND BEVERAGE POLICY

Due to the nature of the venue's Liquor License and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

ROOM ASSIGNMENT

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated room becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated room for the function. The venue cannot be held responsible for changes in weather; we will do our utmost to accommodate your function, however should space not present itself, please be aware that a private area may not be available.

DRESS STANDARDS

Dress standards do apply. Please contact the venue with any enquiries.

IDENTIFICATION REGULATIONS

Current Queensland Government regulations apply for all functions. The regulation states that a current Australian State or Territory issued Drivers License (with a photograph), 18 Plus Card or current Australian or International Passport are the only valid forms of identification accepted to enter the licensed premises and purchase liquor or tobacco.

ACCEPTANCE

I/We have thoroughly read the above Terms & Conditions. I/We understand and accept the above Terms & Conditions.

Signed: _____ Name (please print): _____ Date: _____

RESPONSIBLE ADULTS AND MINORS

Those unable to present identification or those under the age of 18 years are welcome to attend a function under the following strict regulations:

- Minors must be accompanied and supervised at all times by a parent or guardian.
- A responsible adult accountable for supervising a minor is defined by Liquor Act 1992 as a parent, step-parent, guardian or other adult who has parental responsibility for the minor whilst they are on licensed premises.
- Minors or those without identification MUST NOT consume any form of alcoholic beverages or tobacco or approach the bar.
- Minors or those without identification are not permitted outside of the function area and are obligated to leave the premises by 9pm sharp.
- No adult is to purchase liquor for a minor or those without identification. Those who purchase alcohol for minors or those without identification and/or any minor caught consuming alcohol or cigarettes will be asked to vacate the premises immediately.
- It is a requirement of the venue that all minors or those without identification wear identification supplied by the venue at all times so they are identifiable as being under age or without identification. Those who remove their identification will be asked to leave the premises.

CAKEAGE

A minimum of \$3 per head cakeage fee applies to all bar bookings and events wishing to bring external cakes in to the venue; this covers basic requirements. \$8 per head cakeage fee applies for cakes brought into the restaurant; this covers basic requirements and the inclusion of coulis and cream.

Additionally, the supplier of the cake must agree to the venue taking a small sample of the food (100 -150g approx.) to be held for subsequent testing should a food poisoning issue arise from food consumed at the function. This sample will be taken from the food item at the time it is consumed, not at the time it arrives on site. This is necessary because there may be a delay of several hours between when the food item is brought to site and when it is consumed. It could be subject to temperature abuse during this period.

PATRON CARE

Our obligations under the Liquor Act state that we are not permitted to serve or continue service of alcohol to patrons who, in our opinion, are intoxicated. Management reserves the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

PROPERTY AND DAMAGES

The venue will take all due care with clients/guests and third party property. However, we do not take responsibility for any items that have been left behind, lost, stolen and/or damaged during your function. The organiser is financially responsible for any damage to the venue's property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

DECORATIONS

You are welcome to supply additional decorations to compliment your chosen theme in your booked function space only. Please check with your Function Coordinator before attaching fixtures to venue's property. The venue takes no responsibility for damaged decorations or furnishings that are not compatible with the decorations you have supplied.

ADDITIONAL EQUIPMENT AND ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from your Function Coordinator. The venue takes no responsibility if your provided equipment is incompatible throughout your function (prior testing can be arranged on request). If you wish to arrange a DJ, band or any other form of entertainment, they must be approved by your Function Coordinator. Your Function Coordinator can obtain a quote on your behalf from any of our preferred suppliers on request. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.

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Booking form

By signing this form you agree that you have read and accept Pig 'N' Whistle's function terms and conditions.

SIGNED:						
NAME:						
DATE:						
FUNCTION DATE:						
REQUESTED FUNCTION AREA:						
OCCASION:						
APPROXIMATE GUEST NUMBERS:						
EVENT TIMES:	TO					
FOOD & BEVERAGE REQUIREMENTS:						
AGREED MINIMUM FOOD & BEVERAGE SPEND:						
ORGANISER'S NAME:						
COMPANY NAME:						
POSTAL ADDRESS:						
MOBILE NUMBER:						
WORK NUMBER:						
EMAIL:						
DEPOSIT ENCLOSED: \$	<input type="checkbox"/>	MASTERCARD <input type="checkbox"/>	VISA <input type="checkbox"/>	AMEX <input type="checkbox"/>	DIRECT DEPOSIT <input type="checkbox"/>	CASH
CARDHOLDER'S NAME:						
CARDHOLDER'S SIGNATURE:						
I,	give consent to Pig 'N' Whistle Brunswick Street to deduct this amount as a deposit for booking a function space. Pre-payment will be deducted from the final due balance.					
DATE:	SIGNATURE:					
CARD NUMBER:	EXPIRY DATE:	/	SECURITY NUMBER:			

0.94% surcharge applies to all credit card & paypass transactions



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BRUNSWICK STREET

CORNER OF BRUNSWICK AND ROBERTSON STREETS
FORTITUDE VALLEY, Q 4006

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