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Porters Plainland Hotel 66 Laidley-Plainland Road Plainland Queensland 4341

Phone: 07 5465 6547

Email: functions@portersplainland.com.au





Welcome to Porters

PORTERS PLAINLAND HOTEL has been owned and operated by the Porter family for over 75 years at the gateway to Queensland's beautiful Lockyer Valley.

Located just 40 minutes from Toowoomba, 30 minutes from Ipswich and an hour from Brisbane, we're the perfect midway point for your next function.

FUNCTION PACKAGES

Whether it be a meeting or conference, a birthday party, a wedding, or a bereavement, Porters cater for all of your needs. We offer a great variety of food and beverage packages to suit any event.

Gluten free, dairy free, vegetarian and vegan options are available on request for all our function menus.

ACCOMMODATION

With 17 4-star motel rooms located directly down the hall from our function rooms, your accommodation is only a short stroll away.

All rooms are modern, spacious and guaranteed to make your stay an enjoyable one.

FUNCTION ROOM HIRE

Porters Fintona Room accommodates many different seating layouts and can be partitioned into smaller rooms of varying size to suit your specific needs. The space is outfitted with state of the art audio-visual equipment, and some other function items come complimentary* with your hire.

*Some function items will incur an extra charge. See 'Our Function Rooms' on the next page for more information.





Dur Function Rooms

	Any Layout	Empty Room
Small	\$200	\$100
Medium	\$300	\$150
Large	\$400	\$200

HALF DAY HIRE | LESS THAN 6 HOURS FULL DAY HIRE | MORE THAN 6 HOURS

	Any Layout	Empty Room
Small	\$300	\$200
Medium	\$450	\$300
Large	\$600	\$400

Maximum room hire is 12 hours. Hire includes (where needed): basic room setup and pack down, use of microphone and PA system, mints (conferences and meetings only), projector and screen, and AV leads.

CAPACITY VS LAYOUT	Banquet	Cocktail	Boardroom	Classroom	Theatre	U-Shape
Small 9 x 7.4m (66.6m²)	40	50	22	21	84	21
Medium 9 x 14.8m (133.2m²)	70	120	40	54	157	36
Large 9 x 22.3m (200.7m²)	100	200			200	

Room capacities do not account for stages, extra tables or dance floors. Capacities will be reduced when these items are added.





MINIMUM SPEND | WEEKENDS

	Any Layout
Small Room	\$1000
Medium Room	\$1750
Large Room	\$2500

MINIMUM SPEND applies to functions held after 5pm Friday, and all day Saturday and Sunday. Includes room hire (but excludes bar). No minimum spend applies to functions held from Monday to 5pm Friday.

WHAT'S INCLUDED IN ROOM HIRE

Microphone & PA System
Mints (conferences & meetings only)
Projector & Screen
AV Leads

WHAT'S NOT INCLUDED IN ROOM HIRE

Note Pads & Pens | \$2 PP
Wireless Laser Presenter | \$20
Dance Floor | \$50
Laptop | \$20
Stage | \$40
Lectern | \$20
Whiteboard & Markers | \$20
Lapel or Head Piece Lapel | \$20*
Flip Chart | \$55 purchase*
Partitions | \$20 each
Pool Table | \$150

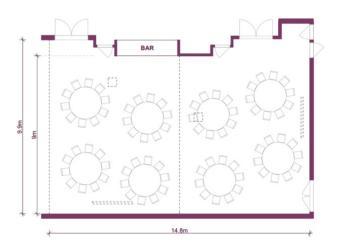


 $[\]ensuremath{^{^+}}\mbox{Please}$ note that you can only use either the lapel or head piece at a time.

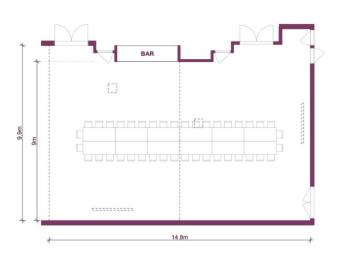
^{*}Post-it tabletop easel pad with 20 pages. Please note, we need two weeks notice for the flip chart.

LARGE ROOM | EMPTY \Box LARGE ROOM | THEATRE LARGE ROOM | BANQUET HEAD TABLE

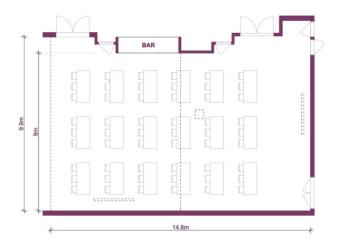




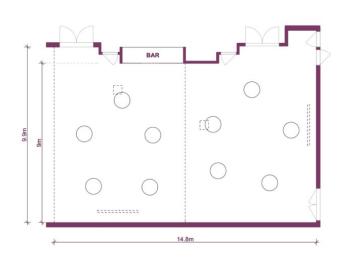
MEDIUM ROOM | BANQUET



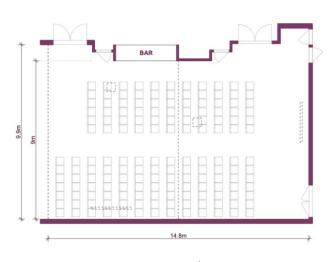
MEDIUM ROOM | BOARDROOM



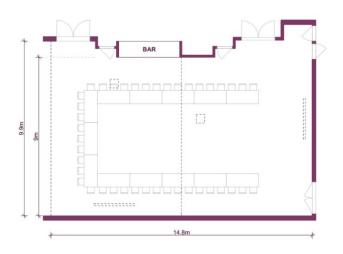
MEDIUM ROOM | CLASSROOM



MEDIUM ROOM | COCKTAIL

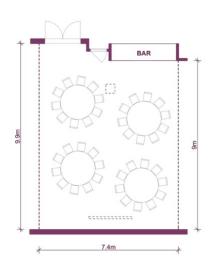


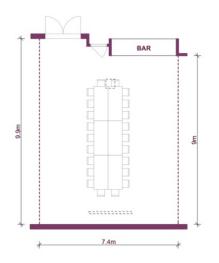
MEDIUM ROOM | THEATRE

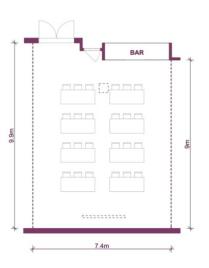


MEDIUM ROOM | U-SHAPE





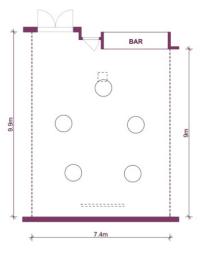


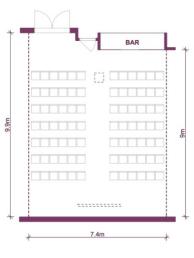


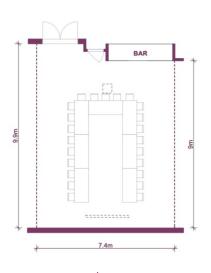
SMALL | BANQUET

SMALL | BOARDROOM

SMALL | CLASSROOM







SMALL | COCKTAIL | SMALL | THEATRE

SMALL | U-SHAPE





Morning & Afternoon Teas

*Applies to High Tea only.

MORNING/AFTERNOON TEA | \$12 PP

Select one option from below - or add another selection for \$7 PP per item

Freshly Baked Scones with Jam & Cream V
Chef's Selection of Sweet Muffins V
Fresh Fruit Platter DF/GF/VN
Banana & Walnut Bread V
American Style Brownie Slice V/GF
Selection of Gourmet Cheeses V
Selection of Cakes & Slices V/GF AVAILABLE
Selection of Sandwiches VO/GFO
Assorted Mini Quiche V AVAILABLE

Includes a self service tea & coffee station on arrival and for the duration of your event. Includes white table cloths on the catering tables only.

For Hot Finger Foods, please refer to our Canapés page.

HIGH TEA | \$28 PP

Assorted Petite Ribbon Sandwiches GFO Smoked Salmon on Buckwheat Blini GFO Mini Pumpkin & Feta Quiche Garlic & Rosemary Beef Skewers GF/OF Freshly Baked Scones with Jam & Cream Individual Chocolate & Raspberry Tartlets GFO Banana & Walnut Bread GF

Includes tea and coffee served to the table, and a glass of sparkling wine on arrival. Includes white table cloths and napkins.

Vegetarian and Vegan options are available on request.

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available





Day Delegate Packages

FULL DAY (MORE THAN 6 HOURS) | MORNING TEA, LUNCH & AFTERNOON TEA - \$48 PP **HALF DAY (LESS THAN 6 HOURS)** | LUNCH & MORNING OR AFTERNOON TEA - \$36 PP

MORNING & AFTERNOON TEA

Select one item for morning tea and one for afternoon tea.

Freshly Baked Scones with Jam & Cream V Chef's Selection of Sweet Muffins V Fresh Fruit Platter DF/GF/VN Banana & Walnut Bread V American Style Brownie Slice V/GF Selection of Gourmet Cheeses V Selection of Cakes & Slices V/GF AVAILABLE Assorted Mini Quiche V AVAILABLE

LUNCH OPTION 1

Chef's Selection of Freshly Made Baguettes Served with Hot Chips

LUNCH OPTION 2

Freshly Baked Rolls Chef's Selection of Two Hot Dishes & One Side Chef's Selection of Two Salads Served with Condiments

LUNCH OPTION 3

Freshly Baked Rolls
Chef's Selection of Cold Roast & Deli Meats
Chef's Selection of Two Salads
Sliced Beetroot, Pineapple & Boiled Eggs
Gourmet Cheese & Accompaniments
Chef's Selection of Mixed Condiments

Includes a self service tea & coffee station. Includes white table cloths on the catering tables only.





Breakfast Menus

ON THE GO | \$17.50 PP

Self Service Selection of Orange Juice, Coffee & Teas

Ham & Cheese Croissants Chef's Selection of Danish Pastries Fresh Fruit House Made Muesli Yoghurt

HOT PLATED | \$24.50 PP

Self Service Selection of Orange Juice, Coffee & Teas

Scrambled Eggs, Oven Roasted Tomato, Bacon, Sautéed Mushrooms & Breakfast Sausage with Toasted Ciabatta Bread GFO

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan

STAFF SERVED BUFFET | \$41 PP

Self Service Selection of Orange Juice, Coffee & Teas

Chef's Selection of Danish Pastries & Muffins Selection of White & Grain Breads for Toasting with all the Condiments GFO
Fresh Fruit Platter
House Made Muesli & Yoghurt V
Bacon Rashers GF
Breakfast Sausages GF
Oven Roasted Tomatoes GF
Sautéed Mushrooms GF
Scrambled Eggs
House Made Baked Beans GF
Hash Browns GF/VN

Gluten Free, Dairy Free, Vegetarian and Vegan options are available on request for all Breakfast menus.





Burger Bar

BURGER BAR | \$25 PP

HOUSE CHIPS GF

BUNS

Brioche Burger Rolls Focaccia Rolls ^{GFO}

PROTEIN

Fresh Aussie Beef Patties Lemon & Thyme Marinated Chicken Thigh Vegetarian Patties *

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan

TOPPINGS

Lettuce
Tomato
Sliced Beetroot
House Slaw FRED Onion Rings Raw
Sliced Pickles
Red Cheddar Slices

CONDIMENTS

Tomato Sauce BBQ Sauce ^{GF} Aioli Tomato Relish American Mustard





Canapés

*Minimum numbers apply to Premium Selection only.

PARTY CLASSICS | PICK 4 FOR \$12 PP

Approximately 5 pieces per guest. Add \$3 PP per extra selection.

Cocktail Vegetable Spring Rolls V
Party Pies
Sausage Rolls
Cheerios DF/GF
Mini Assorted Quiche VO
Seasoned Potato Wedges VN
Vegetable Dim Sims V

MORE SUBSTANTIAL | \$6 PP PER ITEM

Can be added to any Canapé menu on this page.

Mini Beef Sliders Crumbed Whiting with Chips & Lemon Singapore Chicken Noodle Stir Fry

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan

PREMIUM SELECTION PICK 4 FOR \$16 PP | 6 \$22 | 8 \$28

Approximately 5 pieces per guest.

COLD

Smoked Salmon, Mini Pancake & Dill Cream ^{GFO}
Rare Roast Beef in Savoury Crêpe w. Tomato Chutney ^{VO}
Tomato, Onion, Basil & Bocconcini Bruschetta with
Balsamic Reduction ^{DF/V/GFO}
Hoisin Duck with Onion Jam on Garlic Crostini ^{DF/GFO}
Coconut Curry Scallops in Asian Spoons ^{GF/DF}

HOT

Grilled Mustard Beef on Herbed Flat Mushroom ^{GF}
Coconut Crumbed Prawns, Mango & Sweet Chili Aioli
Honey Sesame Chicken Wings
Salt & Pepper Squid with Lime Aioli
Porcini & Truffle Arancini Balls ^V
House Crumbed Barramundi Goujons with Tartare

Includes black cocktail covers.





Grazing Table

CASUAL GRAZER | \$19 PP

Chef's Selection of Cold Cuts
Marinated Assorted Olives
Chef's Selection of Cheeses
Crackers, Grissini, Seeded Crackers & Pita Crisps GFO
Tomato, Red Onion & Basil Bruschetta GFO
Tzatziki, Beetroot Hummus & Roasted Capsicum Dip
Fresh Seasonal Fruits & Vegetables

GOURMET GRAZER | \$9 PP

Choice of any three added to Casual Grazer selection

Pumpkin, Rocket & Feta Tartlets V Smoked Salmon Blini & Dill Cream Harissa Basted Lamb on Parmesan Crouton GFO Chorizo & Fire Roasted Capsicum Tartlet with Basil Pesto

Beef, Flat Mushroom & Chimichurri ^{GF} Rosemary & Caramelised Onion Potato Galette with Persian Feta ^{V/GF}

Asian Style Duck on Garlic Crostini GFO

DESSERT | \$22 PP

Mini Citrus Tarts
Chocolate & Macadamia Nut Brownies
White Chocolate & Raspberry, Lemon & Lime &
Tiramisu Mousse Logs
Fresh Fruits & Berries
Chef's Cheesecake of the Day
Chef's Selection of Cheeses
Crackers, Grissini, Seeded Crackers & Pita Crisps 6FO

Grazing Table selections are served for 1 hour. Package includes white table cloths on the catering tables only.

Gluten Free, Dairy Free, Vegetarian and Vegan options are available on request for all menus.

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan





Afternate Drop Menus

PUB CLASSIC MENU | STARTER & MAINS ONLY \$26 PP | WITH DESSERT \$36 PP

STARTER | SHARED GARLIC & CHEESY GARLIC BREAD

MAINS | PICK TWO

Chicken Schnitzel served with Salad, Chips & Gravy

Tempura Battered Alaskan Pollock served with Chips, Salad, Lemon & Chunky House Made Tartare

Three of Gatton Meat Centre's Award Winning Thick Pork Sausages served with Creamy Mash, Steamed Vegetables & Gravy ^{GF}

100+ Day Grain Fed Rump (250g) from Stanbroke's Diamantina Platinum Range, cooked medium & served with Salad, Chips & Mushroom Gravy ^{6F}

DESSERT | PICK TWO

Mixed Berry & Almond Milk Panna Cotta

Chocolate Mousse Tarts

Housemade Cheesecake

Pavlovas with Fresh Fruit & Coulis

Includes white table cloths and napkins.

A vegetarian option is available on request for this menu.

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan





Afternate Drop Menus

PREMIUM MENU | 3 COURSES \$69 PP | 2 COURSES \$55 PP | MAINS ONLY \$39 PP

ASSORTED DINNER ROLLS & BUTTER

ENTRÉE | PICK TWO

Sous Vide Thai Marinated Beef Fillet served with a Thai Inspired Salad & Toasted Peanuts DF

Lime, Sweet Chili & Dill Marinated Prawns with Baby Cress Salad & Mango Salsa DF/GF

Smoked Salmon Salad Stack with Crisp Wonton, Fried Capers & Horseradish Cream

Twice Cooked Pork Belly served with Cauliflower Puree, Pork Reduction & an Apple Slaw GF

Oven Roasted Chicken & Pistachio Nut Galantine with Cranberry Glaze, Parmesan Salad & Blistered Tomatoes ^{GF}

MAINS | PICK TWO

Local Grass Fed Eye Fillet served on Grilled Flat Mushroom with Potato & Roast Garlic Puree, Roasted Lockyer Valley Baby Carrots & Red Wine Jus ^{GF}

Lemon & Thyme Roasted Chicken Supreme served with Roast Pumpkin Puree, Truffle Fried Potato & Broccolini, finished with a Garlic Cream Sauce ^{GF}

Grilled Pearl Perch Fillets with Lemon, Dill & Capers on a Creamy Potato Mash with White Wine Lemon Cream Sauce ^{©F}

Baked Atlantic Salmon Fillet on a Pumpkin & Herb Risotto, Fresh Asparagus & a Caramelised Orange Butter Sauce ^{GF}

Grilled Pork Medallions served with a Creamy Potato Bake, Broccolini & Seeded Mustard Cream Sauce ^{GF}





PREMIUM MENU | 3 COURSES \$69 PP | 2 COURSES \$55 PP | MAINS ONLY \$39 PP

DESSERT | PICK TWO

Decadent Chocolate Tart with Fresh Berries, Double Cream, Raspberry Coulis & Chocolate Shard

Individual Lemon Meringue Tart with Sweet Lemon Curd Smear & Fresh Berries

Rocky Road Cheesecake with Chocolate Fudge Sauce & Peanut Brittle

House Made Sticky Date Pudding with Butterscotch Sauce & Hokey Pokey Ice Cream

Layered Vanilla Bean & Chocolate Panna Cotta with a Chocolate Hazelnut Crumb & Strawberry Coulis GFO

A Vegetarian option is available on request for this menu. Package includes white table cloths and napkins.

Supplied cake cutting served on platter at no extra charge. Supplied cake cutting served as dessert with whipped cream, fresh berries and raspberry coulis: extra \$4.50 PP.

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan





Roast Carvery Buffet Menu

2 COURSE BUFFET \$54 PP | WITHOUT DESSERT \$41 PP

ASSORTED DINNER ROLLS & BUTTER

ROAST MEATS | PICK THREE

Served with Truffle Roasted Potatoes.

Turkey ^{GF}
Beef ^{GF}
Chicken ^{GF}
Lamb ^{GF}
Pork ^{GF}

VEGETABLES | PICK TWO

Bacon Potato Bake ^{GF}
Steamed Seasonal Vegetables ^{GF/DF/V/VN}
Cauliflower & Broccoli Bake ^{GF}
Roast Vegetable Medley ^{GF/DF/V/VN}
Sweet Potato, Carrot & Pumpkin

SALADS | PICK TWO

Caesar Salad Creamy Potato Salad ^{GF} Pumpkin, Pine Nut, Rocket & Feta Salad ^{GF/DFO/V/VNO} Fresh Garden Salad ^{GF/DF/V/VN}

DESSERTS | PICK TWO

Served with Vanilla Bean Whipped Cream & Fresh Fruit Salad.

Individual Pavlovas ^{GF DF AVAILABLE}
Apple & Rhubarb Crumble with Custard
Sticky Date Pudding with Butterscotch Sauce
Chef's Cheesecake of the Day
Mini Chocolate Mousse Tarts

Includes white table cloths and napkins.





Seafood Buffet Menu

2 COURSE BUFFET \$83 PP | WITHOUT DESSERT \$70 PP

ASSORTED DINNER ROLLS & BUTTER

COLD SEAFOOD

Cooked Australian Prawns GF/DF Natural Oysters GF/DF Moreton Bay Bugs GF/DF Smoked Salmon GF/DF

HOT SEAFOOD

Crumbed Whiting Fillets
Salt & Pepper Calamari
Orange & Maple Glazed Salmon GF

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

VN Vegan

SIDES

Truffle Roasted Potatoes GF/DF/V/VN
Sautéed Greens with Sesame & Soy DF/V/VN
Pumpkin, Pine Nut, Rocket & Feta Salad GF/DFO/V/VNO
Fresh Garden Salad GF/DF/V/VN

DESSERTS | PICK TWO

Served with Vanilla Bean Whipped Cream & Fresh Fruit Salad.

Individual Pavlovas ^{GF DF AVAILABLE}
Apple & Rhubarb Crumble with Custard
Sticky Date Pudding with Butterscotch Sauce
Chef's Cheesecake of the Day
Mini Chocolate Mousse Tarts

Includes white table cloths and napkins.





Buffet Menu

2 COURSE BUFFET \$60 PP | WITHOUT DESSERT \$47 PP

ASSORTED DINNER ROLLS & BUTTER

HOT MAIN DISHES | PICK THREE

Fragrant Lamb Korma ^{GF}
Beef Lasagna
Southern Fried Chicken Tenders ^{GF}
Beef Sirloin Chimichurri ^{DF/GF}
Honey Mustard Pork Medallions ^{GF}

HOT SIDE DISHES | PICK THREE

Garlic & Rosemary Roasted Potatoes
Saffron Steamed Rice GF/DF/V/VN
Creamy Potato Gratin GF/V
Steamed Greens with Garlic & Almond Butter GF/V
Cauliflower & Broccoli Bake GF/V
Sweet Potato Wedges V

SALADS | PICK TWO

Caesar Salad Creamy Potato Salad ^{GF} Pumpkin, Pine Nut, Rocket & Feta Salad ^{GF/DFO/V/VNO} Fresh Garden Salad ^{GF/DF/V/VN}

DESSERTS | PICK TWO

Served with Vanilla Bean Whipped Cream & Fresh Fruit Salad.

Individual Pavlovas ^{GF DF AVAILABLE}
Apple & Rhubarb Crumble with Custard
Sticky Date Pudding with Butterscotch Sauce
Chef's Cheesecake of the Day
Mini Chocolate Mousse Tarts

Includes white table cloths and napkins.





Kids Menu

FOR CHILDREN 10 YEARS & UNDER | \$12 PP INCLUDES ICE CREAM CUP DESSERT

7 INCH HAM & CHEESE PIZZA

CHICKEN NUGGETS, CHIPS & TOMATO SAUCE

Includes five chicken nuggets.

BATTERED FLATHEAD, CHIPS & TOMATO SAUCE

SAUSAGE & MASH WITH GRAVY GF

ICE CREAM CUP





Bereavement Packages

OPTION 1 | \$14 PP

Chef's Selection of Gourmet Sandwiches VO/GFO

OPTION 2 | \$20 PP

Chef's Selection of Gourmet Sandwiches VO/GFO Chef's Selection of 3 Party Classics Hot Canapés (see Canapés page) VO/GFO

Includes white table cloths on the catering tables only.

GF Gluten Free, or a Gluten Free option is available

DF Dairy Free, or a Dairy Free option is available

V Vegetarian, or a Vegetarian option is available

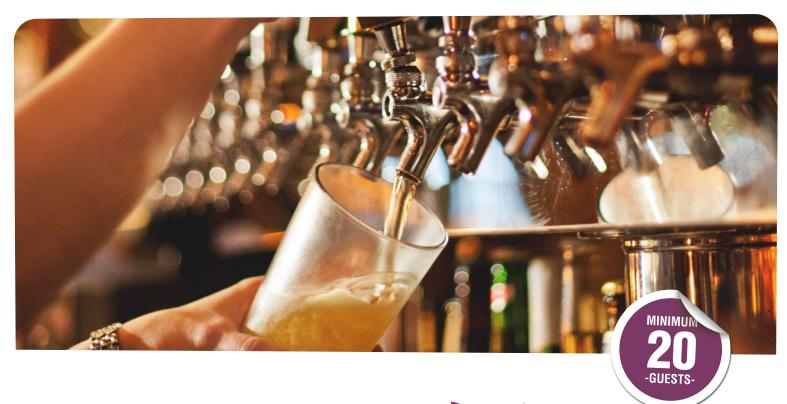
VN Vegan

TEA & COFFEE STATION

Both options include a self service tea & coffee station on arrival and for the duration of your event.







Standard Beverage Package

2 HOURS \$25 PP | 3 HOURS \$31 PP | 4 HOURS \$37 PP | 5 HOURS \$43 PP

SERVED ON TAP

Great Northern Original Lager Great Northern Super Crisp Lager XXXX Gold

Other beers are available on request.

WINES

Lindeman's Henry Sons Semillon Sauvignon Blanc Lindeman's Henry Sons Chardonnay Lindeman's Henry Sons Shiraz Cabernet Lindeman's Cawara Merlot T'Gallant Juliet Moscato Yellow by Yellowglen

SOFTDRINKS & JUICES

Coke, Coke No Sugar Fanta Lift Sprite Lemon, Lime & Bitters Soda Water Orange Juice

TEA & COFFEE

Tea & Coffee Station

Package includes full table or tray service.





Premium Beverage Package

2 HOURS \$32 PP | 3 HOURS \$38 PP | 4 HOURS \$44 PP | 5 HOURS \$50 PP

SERVED ON TAP

Great Northern Original Lager Great Northern Super Crisp Lager XXXX Gold Canadian Club & Dry

Other beers are available on request.

WINES

Squealing Pig Marlborough Sauvignon Blanc Devil's Lair Chardonnay Pepperjack Shiraz Squealing Pig Pinot Noir Brown Brothers Moscato Jansz Premium Cuvée NV

BEER STUBBIES

Corona Extra & Crown Lager

SOFTDRINKS & JUICES

Coke, Coke No Sugar
Fanta, Sprite & Lift
Ginger Ale & Ginger Beer
Sarsaparilla
Lemon, Lime & Bitters
Soda, Tonic & Sparkling Mineral Water
Orange, Apple & Pineapple Juice

TEA & COFFEE

Tea & Coffee Station

Package includes full table or tray service.





Other Beverage Options

SPIRITS2 HOURS \$5 PP | 3 HOURS \$10 PP 4 HOURS \$15 PP | 5 HOURS \$20 PP

Additional to the previous listed packages

Bundaberg UP Rum Johnnie Walker Red Scotch Smirnoff Red Vodka Jim Beam Bourbon Gordon's Gin

CASH BAR | GUESTS BUY THEIR OWN

All guests pay for their own drinks. Not available for table or tray service. Minimum spend of \$500, and minimum of 30 people at the Function Room bar.

CASH BAR | HOST RUNS A BAR TAB

Drinks are charged to an account settled at the end of the night. Minimum spend and conditions as above.

TEA & COFFEE STATION | \$5 PP

Tea & Coffee Station with a selection of biscuits

NON ALCOHOLIC PACKAGE 2 HOURS \$10 PP | 3 HOURS \$13 PP 4 HOURS \$16 PP | 5 HOURS \$19 PP

SOFTDRINKS & JUICES

Coke, Coke No Sugar, Fanta, Sprite & Lift Ginger Ale, Ginger Beer, Lemon, Lime & Bitters Sarsaparilla Soda, Tonic & Sparkling Mineral Water Apple, Orange & Pineapple Juice

TEA & COFFEE

Tea & Coffee Station

Minimum 20 people. Includes full table or tray service.





Onsite Accommodation

Enjoy simple luxury. Porters award-winning motel includes 7 King and Twin rooms, 1 Mobility Access King room, a Family Suite and a Deluxe Suite. We also offer a 2 bedroom unit ideal for longer-term stays.

All our rooms are 4-star, spacious and fully equipped with everything you need for an enjoyable and comfortable stay.

Porters Plainland Hotel features include free onsite parking, room service, and bar and gaming facilities. All our fully airconditioned rooms include smart TVs, Wi-Fi, tea and coffee making facilities, hair dryer, iron and ironing board, and a small fridge.

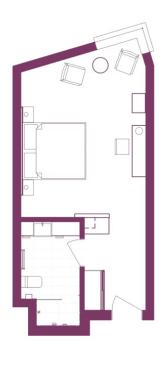
PACKED LUNCHES | \$15

Ham or chicken salad roll, muffin or slice, piece of fruit and a can of softdrink or bottle of water. For an order form, please see Reception. Please allow 24 hours notice. Below are our nightly rates for each room type:

OUR SUITES PER NIGHT FROM	
Family Suite 1 King Bed, 1 Double Sofa, 2 Bathrooms	\$240
Twin Room 2 Long Singles, 1 Bathroom	\$160
King Room 1 King Bed, 1 Bathroom	\$160
Mobility Access 1 King Bed, 1 Accessible Bathroom	\$160
2 Bedroom Unit* Fully Self Contained with 2 Queen Bedrooms, 1 Double Sofa, Bathroom, Full Kitchen, Laundry, Living Room & Balcony	\$350

Single rollaways are available (depending on room type and configuration) for \$50 each, and portacots are available for hire from reception. *Extended stay rates available on our 2 Bedroom Unit (direct bookings only).





KING OR TWIN ROOM



MOBILITY ACCESS ROOM



2 BEDROOM UNIT



FAMILY SUITE





Transport Options

COURTESY BUS

Porters offer an 11-seat courtesy bus for our regular dining, bar and gaming patrons. The courtesy bus operates from 5pm to 11.30pm every Friday and Saturday.

The courtesy bus maximum group pickup is 8 persons. Please note that this bus commonly fills up with regular hotel patrons, and doesn't have capacity for function guests.

OTHER LOCAL TRANSPORT

For functions, we recommend that you organise alternative transport from one of the following companies:

Lockyer Valley Bus Service

Phone: 0407 376 136

Laidley Taxi Service

Phone: 0408 786 872

Lowood Taxi Service

Phone: 0418 719 759





Dur Preferred Suppliers

Range Event Hire Toowoomba

Phone: 07 4638 2566 rangeeventhire.com.au

In the Booth Toowoomba

Phone: 1300 026 684 or 0459 587 845 (lan Wickham)

inthebooth.com.au

Laidley Florist

Phone: 07 5465 1755 laidleyfloristandtearoom.com.au

Gatton Florist

Phone: 07 5462 3777 gattonflorist.com.au

Grace Ploetz Photography

Phone: 0448 711 260 graceploetzphotography.com

Joshy's Hire

Phone: 0405 541 862 joshyshire.com.au







Terms & Conditions

BUUKINGS

Bookings are only taken when a signed 'Quote' has been returned and the function room hire charge has been paid in full. Porters Plainland Hotel does not take tentative bookings for catering or function room hire.

CONFIRMATION & FINAL PAYMENT

All function numbers, menus, dietary, drinks and equipment requirements are to be confirmed no later than 14 days from the function, and payment in full is required no later than 7 days prior to the function. With prior approval Porters Plainland Hotel will send invoices to companies with 7 day payment terms.

CANCELLATIONS

Porters Plainland Hotel will only accept cancellations in writing. Cancellation within 7 days of the function will result in the loss of any deposit and final payment should Porters Plainland Hotel not be able to rebook a function of similar size and cost on the same date.

DECORATING

Decorating is at your own expense. Confetti or table scatters are not permitted. Naked flames are not permitted, but LED candles are permitted.

SMOKING

Our function rooms are completely smoke free. Smoking is only permitted in designated outdoor smoking areas.

ENTERTAINMEN

If you wish to provide your own entertainment, you must advise Porters Plainland Hotel and also provide the details of the entertainer and the type of entertainment being provided. Any form of adult entertainment containing nudity is not permitted.

FOOD & DRINK

No food or drink is to be brought onto the premises with the exception of celebration cakes. All food and drink is to be supplied by Porters Plainland Hotel.

ANIMALS

Guide or assistant dogs are the only animals permitted on the licensed premises.

NAKED FLAME

Due to insurance constraints, the only candles or naked flames permitted in the function room are those on celebration cakes.

FUNCTION DURATION

The maximum length of function room hire is 12 hours, between 7am and midnight.

CCT

For the safety of you and your guests, our function rooms are under 24 hour surveillance for visual recording only. No audio is recorded.

ALCOHOL

Porters Plainland Hotel is fully licensed and therefore no alcohol is to be brought onto the premises. Alcohol from motel rooms is not to be brought into the function rooms. In accordance with our Liquor License, alcohol is available for sale or consumption from 9am daily. Alcohol will only be served to persons over the age of 18 years; therefore if asked, all persons must be able to provide photo ID as proof of age. If the guest does not have the correct identification they will be considered underage and therefore will not be served or allowed to consume alcohol. RSA is applicable to all functions and our fully trained staff will enforce RSA when required.

CONDUCT

All guests attending a function are expected to act in accordance with the Hotel's high standard of behaviour. Porters Plainland Hotel reserves the right to remove any person from a function who is deemed to be acting in an unruly, aggressive or improper manner. Porters Plainland Hotel reserves the right to shut down an entire function if staff or other patrons' health and safety is at risk. No refunds will be offered in the event of a guest being removed or a function being shut down.

LOSS OR DAMAGE

Porters Plainland Hotel reserves the right to charge the credit card of any individual or company for the loss or damage of any equipment, fixture or fitting at the venue during its use.

SECURITY

Porters Plainland Hotel reserves the right to request security be present at your function if we deem it necessary. This will be done at your expense by a Porters Plainland Hotel-approved security provider.

PUBLIC HOLIDAYS

Where a function falls on a Public Holiday, a 15% surcharge will apply to the entire function.

PRICIN

Whilst we endeavour to maintain prices as printed, Porters Plainland Hotel reserves the right to make changes to function menus, beverage packages and room hire schedules to reflect market changes.



Request a Function Quote

First Name		Surname		
Email	Phone			
Date of Function	/ /			
Function Start Tin	ne 🗆 am 🔲 pm 🛭 D	uration (max 12 hrs)	Number of People	
Function Type	☐ Meeting☐ Conference☐ Other	☐ Wedding ☐ Birthda	y 🗌 Wake 🗌 Engagement	
Room Size	☐ Small ☐ Medium ☐ L	arge Please refer to Capa	acity & Layouts (page 4)	
Room Layout	□ Banquet□ Cocktail□ Boardroom□ Classroom□ Theatre□ U-Shape□ Cabaret□ Empty			
Equipment	 Microphone & PA Notepads & Pens Flip Chart Whiteboard & Pens Projector & Screen Dance Floor Stage Lectern Laptop Wireless Laser Presenter Lapel or Head Piece Lapel Chair Covers Partitions AV Leads Pool Table 			
Food Required	☐ Yes ☐ No			
Menu Type	 □ Breakfast □ Burger Bar □ Canapés □ Grazing Table □ Alternate Drop □ Buffet □ Roast Carvery Buffet □ Seafood Buffet □ Kids Menu 	□ Full Day □ Half Da □ On the Go □ Hot F □ Pub Classics □ Pr □ Premium (8) □ Mo □ Casual □ Gourmet □ 3 Course □ 2 Cour □ With Dessert □ No □ With Dessert □ No □ With Dessert □ No	Plated Buffet emium (4) Premium (6) ore Substantial i Dessert rse Main Only Pub Classic Dessert Dessert Dessert Dessert	
	■ Bereavement Package	☐ Option 1 ☐ Option	2	

Continued next page >



Request a Function Quote

Comments About	Menu		
Drinks Required	☐ Yes ☐ No Duration	☐ 2 hrs ☐ 3 hrs ☐ 4 hrs ☐	☐ 5 hrs
Drinks Package	☐ Standard Beverage Package☐ Premium Beverage Package☐ Spirits	□ Non Alcoholic□ Cash Bar - Guests Pay□ Cash Bar - Bar Tab	☐ Tea & Coffee
Comments About	Drinks		
Accommodation	☐ Yes ☐ No Number o f	f Rooms Required (max 17)	
I understand and	accept all Terms & Conditions _		Date / /
Other Comments			
WHERE D	ID YOU HEAR AB	OUT US?	
☐ Facebook ☐ (Google Search 🗌 Friends or Fam	nily 🗌 Other	
If 'Other', please s	specify		



Notes





Notes



