

FUNCTIONS

& ACCOMMODATION



PORTERS
PLAINLAND HOTEL

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Porters Plainland Hotel
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Plainland Queensland 4341

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Welcome to Porters

Porters Plainland Hotel has been owned and operated by the Porter family for nearly 80 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 you have a meeting or conference, a birthday party, a wedding or a bereavement, Porters offer packages catering for all your needs. Porters **Fintona Room** accommodates multiple seating layouts and can be partitioned into smaller rooms of varying size to suit your event. The space is outfitted with state of the art audio-visual equipment, and some other function items come complimentary with hire.

ACCOMMODATION

Enjoy simple luxury at Porters - named Australia's Best Traditional Pub Accommodation 2022. With 17 modern, spacious motel rooms just down the hall from our function room, your accommodation is a short stroll away.

WHY FINTONA?

Our Fintona Room is named after the village in Northern Ireland where Richard 'Dick' Porter and his siblings were born. Dick's family ran the Demesne Tavern (today the Nag's Inn) in Fintona before emigrating to Australia in 1909. Most of them went on to become hoteliers here.

Dick and Rita Porter ran the Plainland Hotel for 30 years from 1946. Today Michael, Shelley and Mel Porter are proud third generation managers, following in the footsteps of Michael and Mel's parents Bob and Julie Porter.





Our Function Rooms

HALF DAY HIRE | 0-6 HOURS

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

FULL DAY HIRE | 6-12 HOURS

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

Maximum room hire is 12 hours. If you hire a room for a half day (0-6 hours) but require the room for longer than this to set up, you will need to pay for a full day (6-12 hours) room hire.

CAPACITY VS LAYOUT	Banquet	Cocktail	Boardroom	Classroom	Theatre	U-Shape
Small 9 x 7.4m (66.6m ²)	40	50	22	21	84	21
Medium 9 x 14.8m (133.2m ²)	70	120	40	54	157	36
Large 9 x 22.3m (200.7m ²)	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

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

Minimum spend is the minimum amount you need to spend on an event, including room hire (but excluding bar). It applies only to weekend functions, held between 5pm Friday and 12am Monday. Minimum spend is not a stand-alone charge on top of everything else.

WHAT'S INCLUDED IN ROOM HIRE

Full Room & Table Setup*
Microphone & PA System
Projector, Screen & AV Leads
Mints (conferences & meetings only)

*Excluding large decorations like arbours or backdrops.

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 ea.
Decorative Lanterns with Fairy Lights | \$10 ea.
Pool Table | \$150

*You can only use either the lapel or head piece at a time.

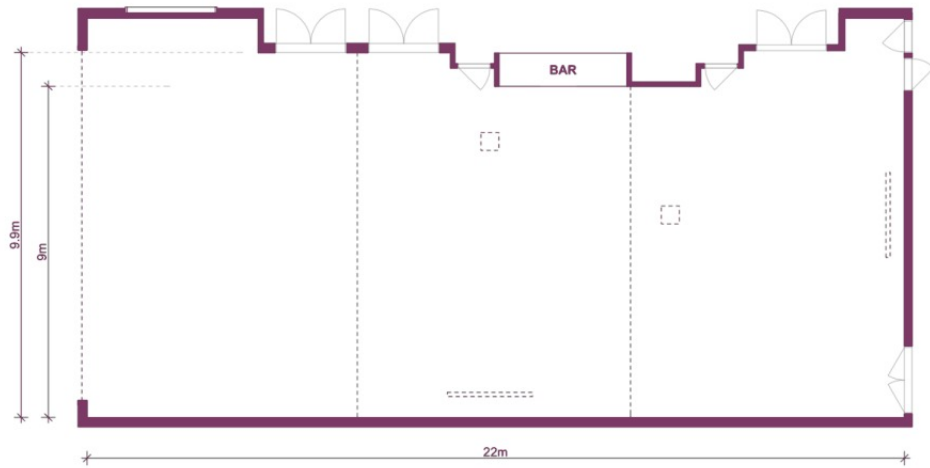
*Post-it tabletop 20 page easel pad. 2 weeks notice required.

SUPPLIED CAKES

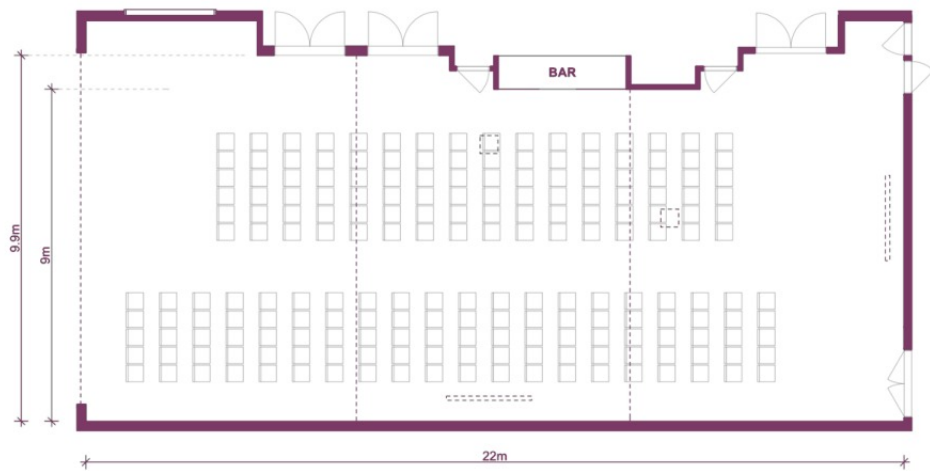
Supplied cake cuttings served on platters at no extra charge. Served as dessert with whipped cream, berries and raspberry coulis: \$4.50 PP.



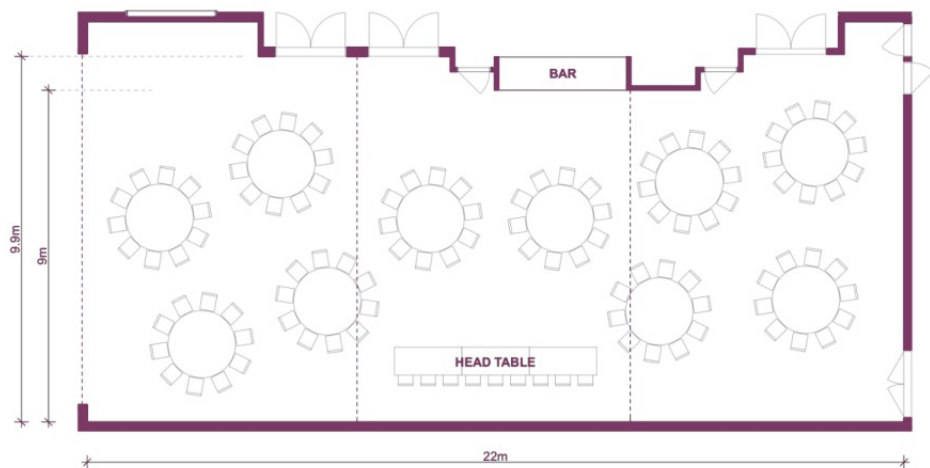
LARGE ROOM | EMPTY

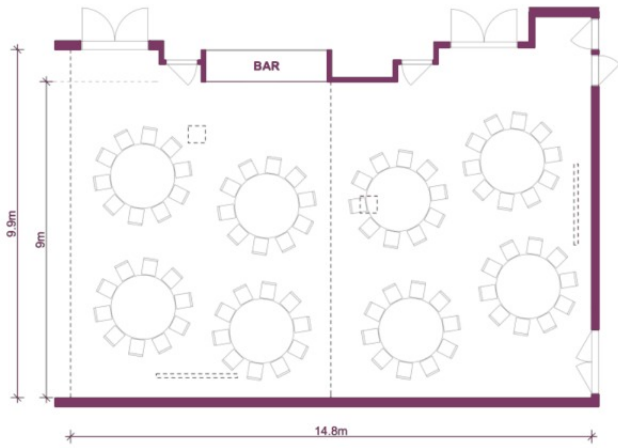


LARGE ROOM | THEATRE

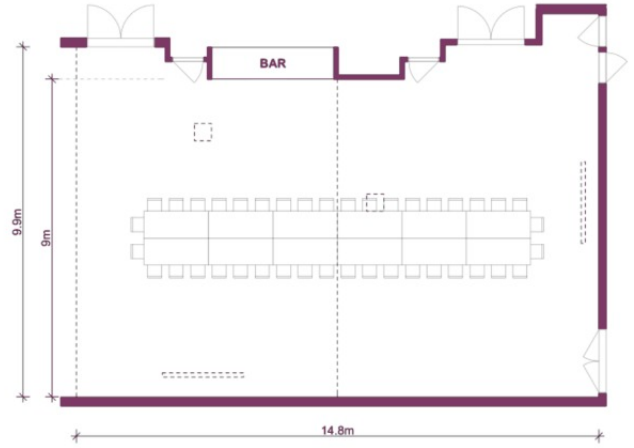


LARGE ROOM | BANQUET





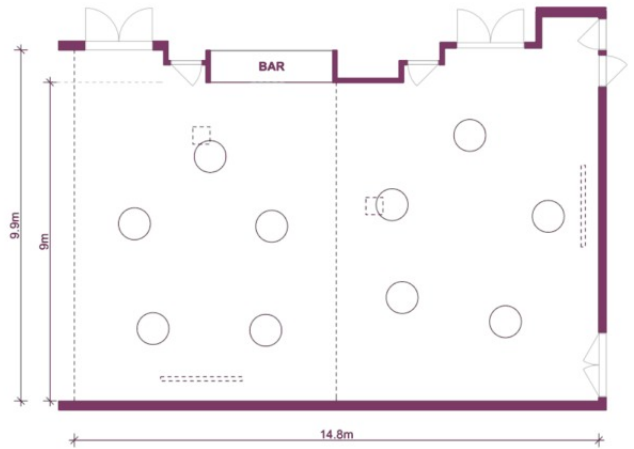
MEDIUM ROOM | BANQUET



MEDIUM ROOM | BOARDROOM



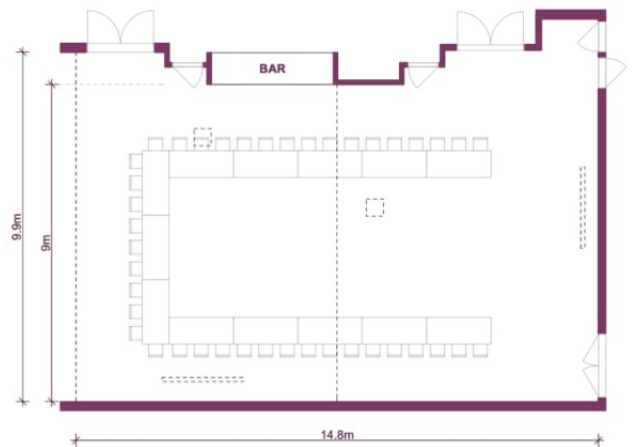
MEDIUM ROOM | CLASSROOM



MEDIUM ROOM | COCKTAIL

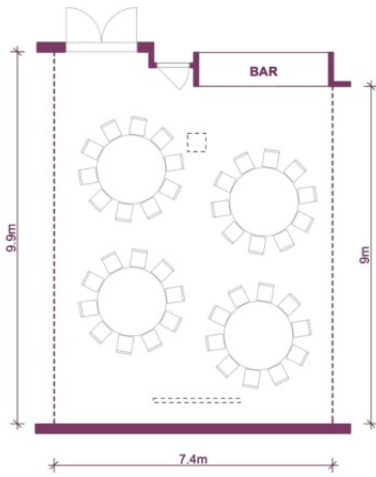


MEDIUM ROOM | THEATRE

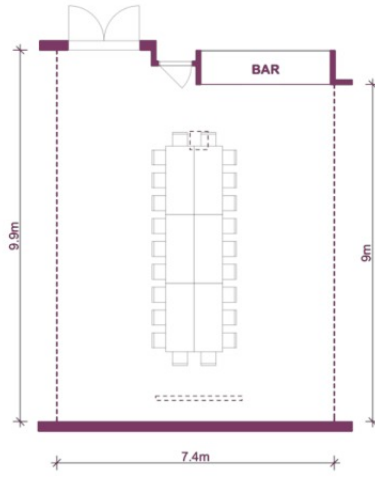


MEDIUM ROOM | U-SHAPE

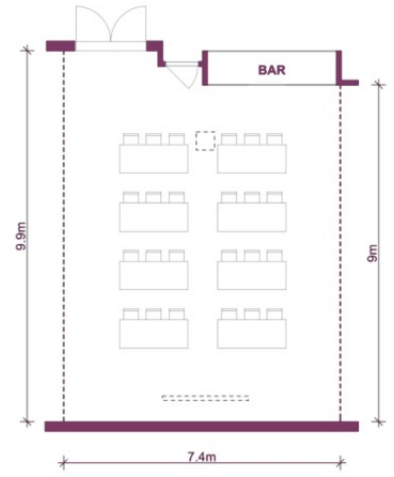




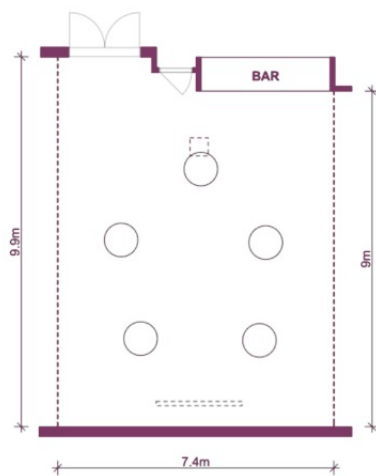
SMALL | BANQUET



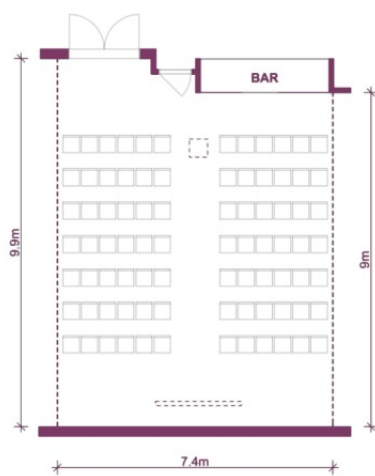
SMALL | BOARDROOM



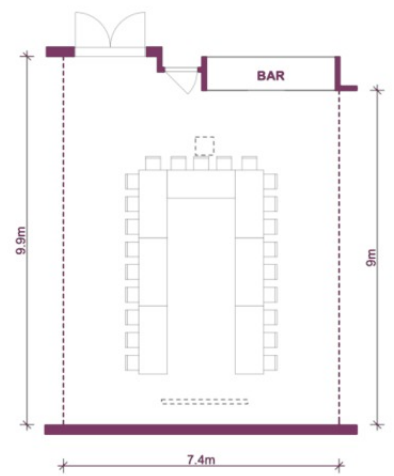
SMALL | CLASSROOM



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/DF}

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 PACKAGE | \$48 PP

Morning Tea, Lunch & Afternoon Tea

HALF DAY PACKAGE | \$36 PP

Lunch & Morning or Afternoon Tea

LUNCH ONLY | \$28 PP

Select one Lunch option

MORNING & AFTERNOON TEA

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

Assorted Mini Quiche ^{V AVAILABLE}

LUNCH OPTION 1

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

LUNCH OPTION 2

Served with condiments.

Freshly Baked Rolls

Chef's Selection of Two Hot Dishes & One Side

Chef's Selection of Two Salads

LUNCH OPTION 3

With Chef's selection of mixed condiments.

Freshly Baked Rolls

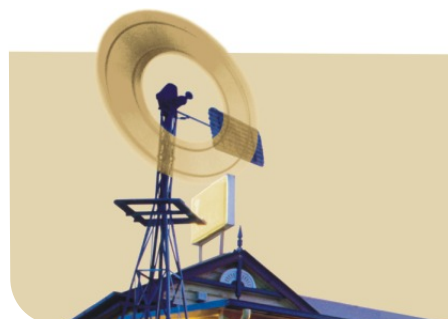
Chef's Selection of Cold Roast & Deli Meats

Chef's Selection of Two Salads

Sliced Beetroot, Pineapple & Boiled Eggs

Gourmet Cheese & Accompaniments

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





Breakfast Menus

ON THE GO | \$17.50 PP

Includes a Self Service Selection of Orange & Apple Juice, Coffee & Teas

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

HOT PLATED | \$24.50 PP

Includes a Self Service Selection of Orange & Apple Juice, Coffee & Teas

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

BUFFET BREAKFAST | \$41 PP

Includes a Self Service Selection of Orange & Apple Juice, Coffee & Teas

Chef's Selection of Danish Pastries & Muffins
 Selection of White & Grain Breads for Toasting with all the Condiments ^{GF}
 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 ^V

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 ^{GF}

Red Onion Rings Raw

Sliced Pickles

Red Cheddar Slices

CONDIMENTS

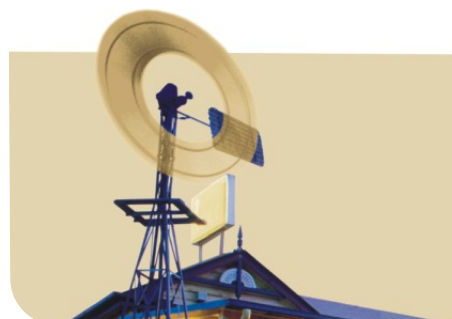
Tomato Sauce

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 ^{GF}
 Rare Roast Beef in Savoury Crêpe w. Tomato Chutney ^{VO}
 Tomato, Onion, Basil & Bocconcini Bruschetta with
 Balsamic Reduction ^{DF/V/GF}
 Hoisin Duck with Onion Jam on Garlic Crostini ^{DF/GF}
 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 ^{GFO}

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

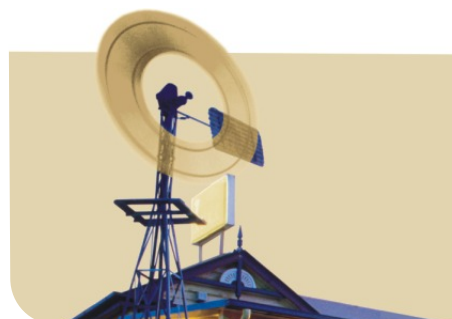
Gluten Free, Dairy Free, Vegetarian and Vegan options are available on request for all menus.

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





Something to Share

GOURMET SANDWICH PLATTER | \$60

Chef's selection of assorted gourmet sandwiches to share. Serves around 20 guests.

PARTY CLASSIC HOT PLATTER | \$60

Chef's selection of party classics. Serves around 20 guests.

DESSERTS & SLICES PLATTER | \$70

Chef's selection of mini desserts & slices. Serves around 20 guests.

CHEESE & FRUIT PLATTER | \$80

Chef's selection of gourmet cheeses & fruit served with traditional accompaniments. Serves around 20 guests.

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

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





Alternate 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 Snapper 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 Stanbroke Rump (250g), cooked medium & served with Salad, Chips & Mushroom Gravy ^{GF}

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



Small group? This
is your best choice.



Alternate Drop Menus

ROAST MENU | MAINS ONLY \$19 PP | WITH DESSERT \$29 PP

ASSORTED DINNER ROLLS & BUTTER

MAINS | PICK TWO

Served with Roast Vegetables & Gravy.

Chicken ^{GF}

Beef ^{GF}

Lamb ^{GF}

Pork ^{GF}

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.

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





Alternate 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

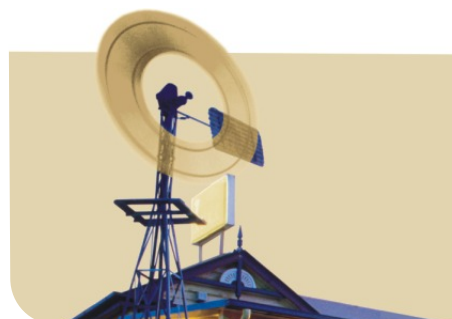
Local Grass Fed Eye Fillet served on Grilled Flat Mushroom with Potato & Roast Garlic Puree, Roasted Lockyer Valley Baby Carrots & Red Wine Jus ^{GF}

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 ^{GF}

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}





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.

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 | KIDS 4-12 YRS HALF PRICE

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/DF/V/VN}

Fresh Garden Salad ^{GF/DF/V/VN}

DESSERTS | PICK TWO

Served with Vanilla Bean Whipped Cream & Fresh Fruit Salad.

Individual Pavlovas ^{GF DF AVAILABLE}

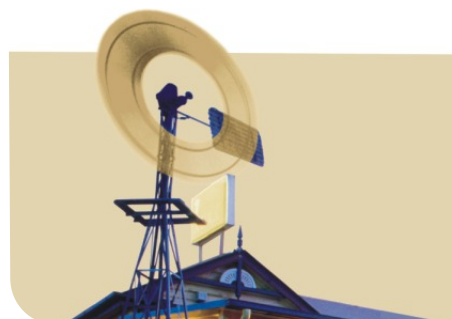
Apple & Rhubarb Crumble with Custard

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 | KIDS 4-12 YRS HALF PRICE

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/DF/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 | KIDS 4-12 YRS HALF PRICE

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

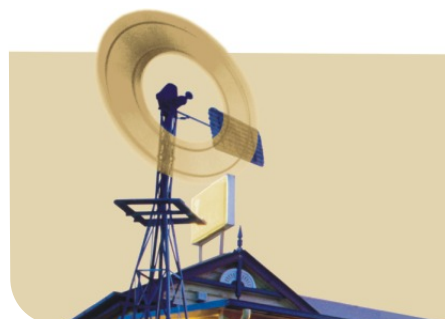
Caesar Salad
 Creamy Potato Salad ^{GF}
 Pumpkin, Pine Nut, Rocket & Feta Salad ^{GF/DF/V/VN}
 Fresh Garden Salad ^{GF/DF/V/VN}

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

9 INCH HAM & CHEESE PIZZA

Made to order.

TEMPURA CHICKEN NUGGETS & CHIPS

Served with tomato sauce. Includes six chicken nuggets.

BATTERED FLATHEAD & CHIPS

Served with tomato sauce. Includes three pieces of fish.

CRUMBED SAUSAGE & CHIPS

Served with tomato sauce.





Bereavement Packages

OPTION 1 | \$14 PP

Chef's Selection of Gourmet Sandwiches ^{VO/GFO}

OPTION 2 | \$20 PP

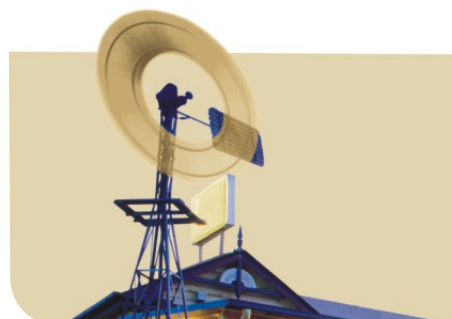
Chef's Selection of Gourmet Sandwiches ^{VO/GFO}
Chef's Selection of 3 Party Classics Hot Canapés
(see Canapés page) ^{VO/GFO}

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 HRS \$30 PP | 3 HRS \$40 PP | 4 HRS \$53 PP | 5 HRS \$65 PP | 5 HR LIMIT

SERVED ON TAP

Great Northern Original Lager
Great Northern Super Crisp Lager
XXXX Gold

WINES

Lindemans Henry Sons Semillon Sauvignon Blanc
Lindemans Henry Sons Chardonnay
Lindemans Henry Sons Shiraz Cabernet
Lindemans Bin 40 Merlot
West Cape Howe Moscato
Mortar & Pestle Brut NV

Wines subject to change based on availability.

SOFTDRINKS & JUICES

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

TEA & COFFEE

Self Service Tea & Coffee Station





Premium Beverage Package

2 HRS \$33 PP | 3 HRS \$43 PP | 4 HRS \$56 PP | 5 HRS \$68 PP | 5 HR LIMIT

SERVED ON TAP

Great Northern Original Lager
Great Northern Super Crisp Lager
XXXX Gold
Brookvale Union Ginger Beer

WINES

Giesen Estate Sauvignon Blanc
Robert Oatley Signature Chardonnay
Ara Single Estate Pinot Noir
Wirra Wirra Church Block
West Cape Howe Moscato
Jansz Premium Cuvee NV
Ara Single Estate Pinot Gris

Wines subject to change based on availability.

SOFTDRINKS & JUICES

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

TEA & COFFEE

Self Service Tea & Coffee Station



If you still want drinks available after a beverage package has concluded, a tab will need to be created or guests pay themselves.



Other Beverage Options

*Non Alcoholic Package & Cash Bar.

SPIRITS PACKAGE

2 HRS \$5 PP | 3 HRS \$10 PP

4 HRS \$15 PP | 5 HRS \$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 PAY

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 | BAR TAB

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

NON ALCOHOLIC PACKAGE

2 HRS \$15 PP | 3 HRS \$20 PP

4 HRS \$25 PP | 5 HRS \$30 PP

SOFTDRINKS & JUICES

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

TEA & COFFEE

Self Service Tea & Coffee Station

TEA & COFFEE STATION | \$5 PP

Self service station with a selection of biscuits





Onsite Accommodation

Enjoy simple luxury. Porters award-winning motel includes 7 King and 7 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.

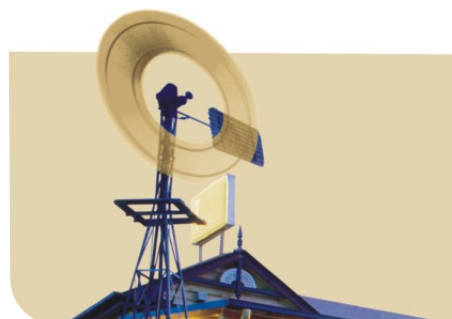
PACKED LUNCHES | \$15

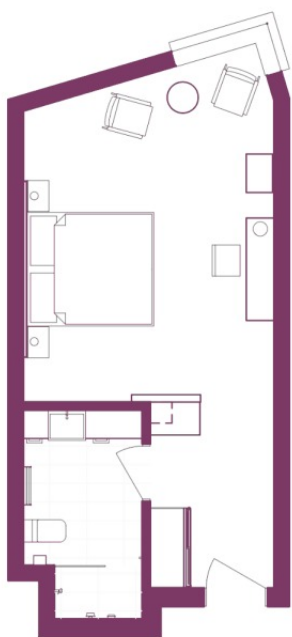
Ham or chicken salad roll, muffin or slice, piece of fruit and a can of softdrink or bottle of water. For an order form, please see Reception. Please allow 24 hours notice.

Family Suite	1 King Bed, 1 Double Sofa, 2 Bathrooms
Twin Room	2 Long Singles, 1 Bathroom
King Room	1 King Bed, 1 Bathroom
Deluxe Suite	1 King Bed (or 2 King Singles), 1 Double Sofa, 1 Bathroom
Mobility Access	1 King Bed (or 2 King Singles), 1 Accessible Bathroom
2 Bedroom Unit*	Fully Self Contained, 2 Queen Bedrooms, 1 Double Sofa, Bathroom, Full Kitchen, Laundry, Living Room & Balcony

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).

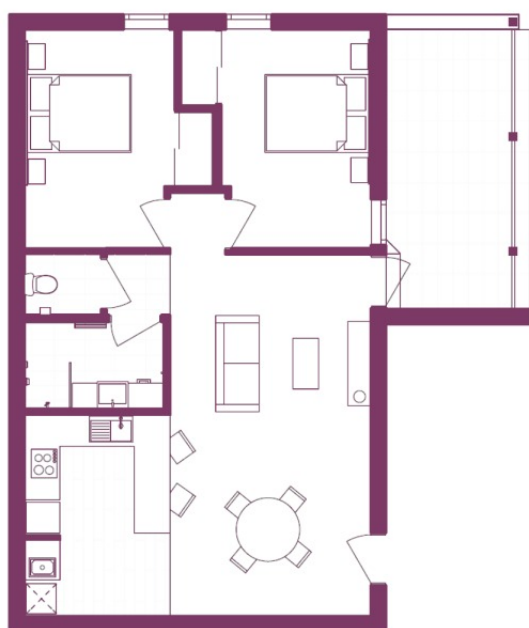




KING OR TWIN ROOM



DELUXE SUITE / MOBILITY ACCESS



2 BEDROOM UNIT



FAMILY SUITE





Transport Options

COURTESY BUS

Porters offer a courtesy bus for all patrons of the Hotel. The courtesy bus operates from 5pm to 11.30pm every Friday and Saturday.

The courtesy bus maximum group pickup is 7 passengers. Please note that this bus commonly fills up, and doesn't have capacity for large numbers of function guests.

Courtesy Bus

Phone: 07 5462 4043

OTHER LOCAL TRANSPORT

Other local transport options for your function include:

To & Fro Hire

Phone: 07 5462 4043

Lockyer Valley Bus Service

Phone: 0407 376 136

Laidley Taxi Service

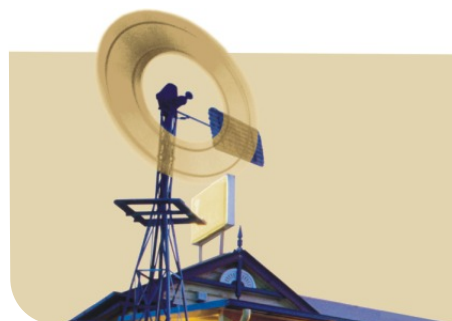
Phone: 0408 786 872

Gatton Taxi Service

Phone: 0418 718 045

Plainland Mini Bus

Phone: 0432 739 832





Our Preferred Suppliers

Excel Event Equipment Hire

Phone: 07 3217 3217
excelhire.com.au

In the Booth Toowoomba

Phone: 1300 026 684 or 0459 587 845 (Ian Wickham)
inthebooth.com.au

Tall Timber Studio (Photographer)

Phone: 0439 780 892
talltimberstudio@gmail.com

Laidley Florist

Phone: 07 5465 1755
laidleyfloristandtearoom.com.au

Gatton Florist

Phone: 07 5462 3777
gattonflorist.com.au





Terms & Conditions

BOOKINGS

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. If there is no contact or payment within 7 days of last communication, the event will be cancelled.

CONFIRMATION & FINAL PAYMENT

All 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. 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.

ENTERTAINMENT

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.

DIETARY REQUIREMENTS

Alternative meals will be made available and catered for separately to those who have advised us of their specific dietary requirements prior to the function.

ANIMALS

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

NAKED FLAMES

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

FUNCTION DURATION & ROOM HIRE

The maximum length of room hire is 12 hours, between 7am and 12am. If you hire a room for a half day (0-6 hours) but require the room for longer than this to set up, you will need to pay for a full day (6-12 hours) room hire.

CCTV

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.

PRICING

Whilst we endeavour to maintain prices as printed, we reserve 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 / / Start Time _____ ☐ am ☐ pm Duration (max 12 hrs) _____

Number of Adults _____ Number of Children _____

Function Type ☐ Meeting ☐ Conference ☐ Wedding ☐ Birthday ☐ Wake ☐ Engagement
☐ Other _____

Room Size ☐ Small ☐ Medium ☐ Large Please refer to Capacity & Layouts (page 4)

Room Layout ☐ Banquet ☐ Cocktails & Trestles ☐ Boardroom ☐ Classroom ☐ Theatre
☐ Cabaret ☐ U-Shape ☐ 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 ☐ Partitions
☐ Lantern with Fairy Lights ☐ AV Leads ☐ Pool Table

Food Required ☐ Yes ☐ No

Menu Type ☐ **Morning/Afternoon Tea** ☐ Morning/Afternoon Tea ☐ High Tea
☐ **Day Delegate Package** ☐ Full Day ☐ Half Day ☐ Lunch Only
☐ **Breakfast** ☐ On the Go ☐ Hot Plated ☐ Buffet
☐ **Burger Bar**
☐ **Canapés** ☐ Pub Classics ☐ Premium (4) ☐ Premium (6)
 ☐ Premium (8) ☐ More Substantial
☐ **Grazing Table** ☐ Casual ☐ Gourmet ☐ Dessert
☐ **Share Platters** ☐ Sandwich ☐ Classic ☐ Dessert ☐ Cheese & Fruit
☐ **Alternate Drop Classic** ☐ 2 Course ☐ Starter & Main Only
☐ **Alternate Drop Roast** ☐ 2 Course ☐ Main Only
☐ **Alternate Drop Premium** ☐ 3 Course ☐ 2 Course ☐ Main Only
☐ **Buffet** ☐ With Dessert ☐ No Dessert
☐ **Roast Carvery Buffet** ☐ With Dessert ☐ No Dessert
☐ **Seafood Buffet** ☐ With Dessert ☐ No Dessert
☐ **Kids Menu**
☐ **Bereavement Package** ☐ Option 1 ☐ Option 2



Request a Function Quote

Comments About Menu _____

Drinks Required ☐ Yes ☐ No

Drinks Package ☐ Standard ☐ Premium ☐ Spirits ☐ Non-Alcoholic
Duration ☐ 2 hrs ☐ 3 hrs ☐ 4 hrs ☐ 5 hrs

Other Options ☐ Cash Bar - Guests Pay ☐ Cash Bar - Bar Tab ☐ Tea & Coffee Station

Comments About Drinks _____

Cake Required ☐ Yes ☐ No

Balloons Required ☐ Yes ☐ No

Accommodation ☐ Yes ☐ No

Number of Rooms Required (max 17) _____

I understand and accept all Terms & Conditions _____ Date / /

Other Comments _____

WHERE DID YOU HEAR ABOUT US?

☐ Facebook ☐ Google Search ☐ Friends or Family ☐ Other

If 'Other', please specify _____



Please return this form to functions@portersplainland.com.au.
Please allow three business days for a response.

It's never too early to book

Let Porters host your end of year shindig. Ask about our alternate drop Christmas menus for parties of 20 or more. Table decorations included. Not available Christmas Day.



A decorative bokeh light effect consisting of numerous overlapping circles in shades of white, pink, and purple, scattered across the top half of the dark purple background.

Porters Plainland Hotel
66 Laidley-Plainland Road, Plainland Queensland 4341

Phone: 07 5465 6547 | Email: functions@portersplainland.com.au



PORTERSPLAINLAND.COM.AU

Plan your next event
with Porters

