

FUNCTION PACK

WELCOME TO MANSFIELD TAVERN

Whether you're planning a birthday, engagement party, work celebration or community event, Mansfield Tavern offers the perfect setting with versatile spaces, great food and a relaxed, welcoming atmosphere. Located in the heart of Brisbane's southside, our freshly renovated venue includes a range of function areas to suit every occasion – from intimate gatherings to large-scale events. Enjoy classic pub hospitality, customisable food and beverage packages, and friendly service that makes organising your event easy.

With a dedicated team to help you bring your vision to life, Mansfield Tavern is your go-to for stress-free functions with personality.

Let's make it one to remember.







BISTRO - LEFT

Perfect for relaxed gatherings, Bistro Left offers a cosy, semi-private setting ideal for birthdays, family celebrations, and group lunches or dinners. Nestled within the bistro but slightly tucked away, this space balances the buzz of the venue with a sense of intimacy. With flexible seating layouts and access to our full bistro menu, it's a casual yet comfortable choice for your next event.

SPACE TYPE						
SPACE NAME 1	40	-	N	N	N	N

BISTRO - RIGHT

Perfect for relaxed gatherings, Bistro Right offers a cosy, semi-private setting ideal for birthdays, family celebrations, and group lunches or dinners. Nestled within the bistro but slightly tucked away, thias space balances the buzz of the venue with a sense of intimacy. With flexible seating layouts and access to our full bistro menu, it's a casual yet comfortable choice for your next event.

SPACE TYPE						
SPACE NAME 1	60	-	N	N	N	N

COMBINED -

Planning a bigger get-together? Our two semi-private Bistro spaces can be combined to comfortably host larger events, making it the perfect setting for birthdays, club dinners, work functions, and milestone celebrations. Enjoy the relaxed charm of the bistro with plenty of room for seated dining and socialising.





BEER GARDEN

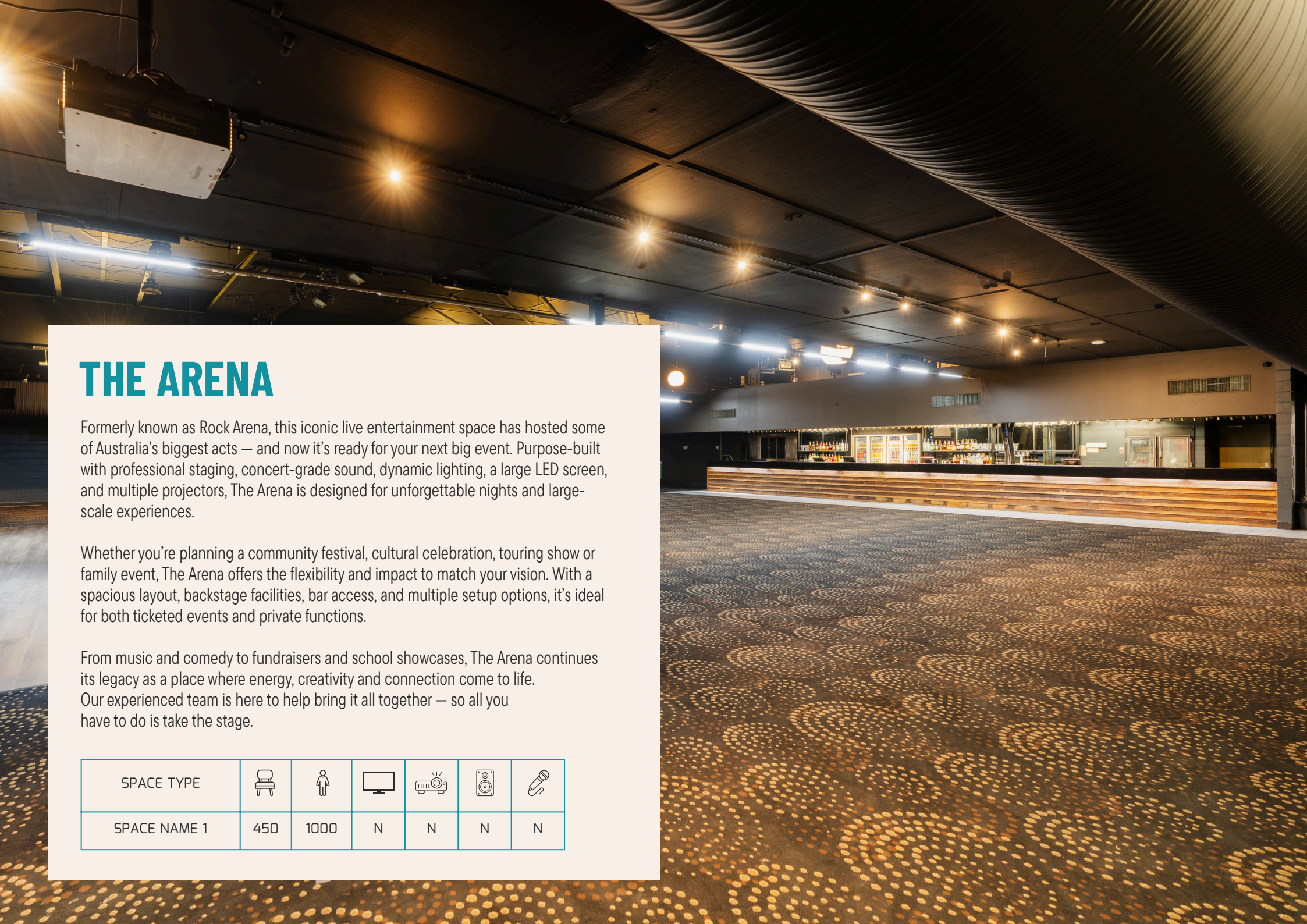
The Beer Garden at Mansfield Tavern is the perfect spot for relaxed catch-ups and low-key celebrations. This semi-private space offers a mix of shaded tables and open-air seating. Whether you're marking a birthday, hosting a casual get-together, or just enjoying drinks with mates, the Beer Garden delivers an easygoing atmosphere.

SPACE TYPE						
SPACE NAME 1	50	-	N	N	N	N

PLAYGROUND

Looking for the perfect spot to host a family-friendly celebration? Our Playground section offers comfortable semi-private seating right beside a fun, interactive outdoor playground—so the little ones stay entertained while adults relax. With easy access to the bistro bar, it's a stress-free setup for birthdays, casual catchups, or group gatherings with kids in tow.

SPACE TYPE						
SPACE NAME 1	50	-	N	N	N	N



THE ARENA

Formerly known as Rock Arena, this iconic live entertainment space has hosted some of Australia's biggest acts — and now it's ready for your next big event. Purpose-built with professional staging, concert-grade sound, dynamic lighting, a large LED screen, and multiple projectors, The Arena is designed for unforgettable nights and large-scale experiences.

Whether you're planning a community festival, cultural celebration, touring show or family event, The Arena offers the flexibility and impact to match your vision. With a spacious layout, backstage facilities, bar access, and multiple setup options, it's ideal for both ticketed events and private functions.

From music and comedy to fundraisers and school showcases, The Arena continues its legacy as a place where energy, creativity and connection come to life.
Our experienced team is here to help bring it all together — so all you have to do is take the stage.

SPACE TYPE						
SPACE NAME 1	450	1000	N	N	N	N

PLATTERS (Suitable for 8-10 guests, min order 5 platters)

SEAFOOD PLATTER (LD, LG) 120
10 coconut prawns, salt & pepper calamari (300g), 10 battered fish pieces, chips, tartare sauce, lemon, parsley

BREAD & DIPS (LD, VO, VGO) 70
3 assorted dips, toasted sourdough, lavosh, vegetable crudites edit this to what your venue chooses

ANTIPASTO PLATTER 125
assorted meats, cheese & fruit

SLIDER PLATTER (VO) 170
assorted sliders

AUSSIE PLATTER (VO) 125
10 party pies, 10 sausage rolls, 10 mini quiche. tomato sauce, bbq sauce, aioli. parsley. | VO | 125

YUMCHA PLATTER (LD, VO, VGO) 115
10 prawn & chive dumplings, 10 vegetable spring rolls, 10 satay chicken skewers. prawn crackers, soy sauce, sweet chilli, pickled cucumber

VEGETARIAN PLATTER (V) 115
10 croquettes, 10 arancini, 10 spinach & ricotta rolls, aioli, tomato relish, parsley

CHICKEN WINGS (LDO, LG) 80
3kg buffalo wings, carrot & celery sticks, ranch dressing | LDO, LG | 80

PIZZA PLATTER (LGO) 100
choice of 3 pizzas (cut into 10), garlic bread, garnish

SANDWICH PLATTER (LDO, LGO, VO, VGO) 100
chefs selection of gourmet sandwiches

FRUIT PLATTER (LD, LG, VG) 70
fresh seasonal fruits

KIDS' PLATTER (M) 80
calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & bbq sauce

DESSERT PLATTER (V, VG) 105
variety of delicious sweet treats

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



BUFFETS

(Minimum 20 guests)

ROAST CARVERY BUFFET

$49 PER PERSON

ROAST PORK | LD, LG
ROAST CHICKEN PIECES | LD, LG
ADD LAMB $7PP
ADD BEEF $7PP

SERVED WITH
grain salad
oven roasted potatoes
Queensland blue pumpkin
garden peas & honey roasted carrots
pan gravy
green leaf salad
bread rolls
cultured butter

PAVLOVA | LD, LG
Chantilly cream, passionfruit, kiwi

BROWNIE | LG
Fresh berries

STICKY DATE PUDDING | LG
Butterscotch sauce, vanilla anglaise

BESPOKE BUFFET

$59 PER PERSON - CHOOSE 3 DISHES

BEEF BOURGUIGNON | LG

PAN ROASTED BARRAMUNDI | A, LD, LG

ITALIAN BRAISED LAMB RAGU | LDO, LGO
orecchiette pasta, gremolata

CHICKEN TIKKA MASALA | LDO, LGO
steamed basmati

HOMEMADE BEEF LASAGNE | LDO, LGO
wagyu beef

SINGAPORE CHILLI NOODLES | A, LD, LGO, VO, VGO
prawns, bean shoots, shallot

POTATO GNOCCHI | V, VGO
tomato sugo, pecorino, basil pesto

TRUFFLE POTATO GRATIN | LG, V
pecorino, pan grattato

SERVED WITH
grain salad
oven roasted potatoes
Queensland blue pumpkin
garden peas & honey roasted carrots
pan gravy
green leaf salad
bread rolls
cultured butter

PAVLOVA | LD, LG
Chantilly cream, passionfruit, kiwi

BROWNIE | LG
Fresh berries

STICKY DATE PUDDING | LG
Butterscotch sauce, vanilla anglaise

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MINI BUFFET (Minimum 20 guests)

FOR THE LITTLE ONES

$19 PER PERSON

CHICKEN NUGGETS | LD, LGO
BATTERED FISH | A, LD, LGO
MINI BEEF BURGERS | LDO, LGO
HAWAIIAN PIZZA | LDO, VO, VGO

SERVED WITH

chips
ice cream
freddo frogs
topppings



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SET ALT DROP MENU

(Minimum 30 guests)

2 COURSE | $61PP
3 COURSE | $73PP

ENTRÉE (PICK 2)

PORK BELLY | LG, LD
Rocket, spiced apples, balsamic onions

BRUSCHETTA | LDO, LGO, V, VGO
Classic tomato bruschetta, toasted sourdough, shaved parmesan

THAI NOODLE SALAD | LD, LG, VO, VGO
shaved rare beef, fresh herbs, chilli, bean sprouts, baby gem lettuce

CHICKEN SATAY SKEWERS | LD, LG, VO, VGO
Coconut rice, crushed peanuts, fresh herbs

GRILLED HALLOUMI | LDO, LG, V, VGO
Garlic mushrooms, roasted capsicum, pesto, rocket, balsamic

MAINS (PICK 2)

ROAST CHICKEN SUPREME | LDO, LG
Sweet potato puree, char grilled corn salsa, buttered beans

PAN SEARED SALMON | A, LDO, LG
smashed garlic chats, char grilled asparagus, lemon hollandaise

CHICKPEA KORMA | LG, LDO VG
Korma, steamed basmati rice, toasted roti bread, herbs

PORK STRIPLOIN | LD, LG
Maple mustard glaze, broccolini, horseradish mash

DESSERT (PICK 2)

CARAMEL SIN CAKE | V
Butterscotch sauce, vanilla ice cream

CHOCOLATE BROWNIE | LGO, V
raspberries, Tim Tam crumble, raspberry sorbet

WHIPPED CHEESECAKE | LG, V
sweet crust tart, mixed berries, mint

APPLE PIE | LDO, LG, V, VGO
Anglaise, vanilla ice cream, mixed berries

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BEVERAGE PACKAGES (Minimum 30 guests)

STANDARD

2 HOURS – $43
3 HOURS – $55
4 HOURS – $70

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

XXXX Gold
Tooheys New
James Squire Orchard Crush

Hahn Premium Light

Selection of soft drinks and juice

PREMIUM

2 HOURS – $53
3 HOURS – $68
4 HOURS – $81

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

XXXX Gold
Tooheys New
James Squire Orchard Crush

Hahn Premium Light

Selection of soft drinks and juice

DELUXE

2 HOURS – $66
3 HOURS – $78
4 HOURS – $93

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
Bare Winemakers Merlot

Beer Selection TBA
Beer Selection TBA
Beer Selection TBA
Beer Selection TBA
James Squire Orchard Crush

Hahn Premium Light
Heineken 0.0

Selection of soft drinks and juice



CORPORATE PACKAGES

HALF DAY | $60PP (INCLUDES TEA, COFFEE, MORNING TEA OR AFTERNOON TEA AND LUNCH MENU)
FULL DAY | $70PP

(PLEASE SELECT 1 MORNING TEA ITEM & 2 AFTERNOON TEA ITEMS

COLD

BANANA BREAD
CHOCOLATE CARAMEL SLICE
COLD CUTS
GREEK YOGHURT
MINI DONUTS
SEASONAL FRESH FRUIT
SCONES
SWEET MUFFIN
SAVOURY MUFFIN
HONEY DATE LOAF
ORANGE ALMOND LOAF

HOT

CHEFS SELECTION QUICHE
MINI HAM & CHEESE CROISSANT
SAUSAGE ROLL
SPINACH & FETA QUICHE

PLATTERS (ADDITIONAL)

ASSORTMENT OF BAKED BISCUITS	+ 7PP
FRESHLY BAKED SCONES	+ 7PP
ASSORTED LARGE MUFFINS	+ 9PP
MINI ASSORTED DONUTS	+ 8.50PP

TEA/COFEE (ADDITIONAL)

TEA & COFFEE	+ 3PP
TEA & COFFEE ALL DAY	+ 4.50PP

LUNCH

CHICKEN SCHNITZEL | LD, LG
SLOW COOKED PULLED BEEF
CIABATTA | LD, LG
CHICKEN & BACON SANDWICH | LD, LG
SALT & PEPPER CALAMARI | LD, LG, I
FISH & CHIPS | LD, LG, A
CEASAR SALAD | LD, LG
TOAD IN THE HOLE | LD, LG

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BEVERAGE ADD ONS (Minimum 20 guests)

ADD SPIRITS | $29PP

All function packs minimum of 20 guests for spirits add on.

COCKTAIL ON ARRIVAL | $18PP

In addition to any beverage package

BAR TAB ON CONSUMPTION

A bar tab can arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



MANSFIELD
– TAVERN –

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