

penelope.bistro.com.au @penelope.bistro 07-3473-3588

penelope.

2025 FUNCTIONS PACK

OUR VENUE

Located on 15 James St, Brisbane, Penelope is a classic bistro at heart with a touch of European supper clubs. Part restaurant, party lounge, part bar where the focus is never solely on the food or the drinks or the entertainment; rather, a perfect balance between all three.

Rooted in nostalgia yet undeniably modern, our menu delivers refined bistro classics. Our bar showcases expertly crafted cocktails and an Euro-centric list of wines, while our soundtrack of funk, disco and soul sets the tone for unforgettable nights.



EVENT SPACES

PRIVATE DINING ROOM

Capacity – Up to 8 guests seated

Whether it's an intimate dinner with friends or a private event, enjoy our private dining room for your next occasion. Located adjacent to the main restaurant, with its own private entrance, 'wet bar' for beverage preparation and dedicated sound system. This is a room where stories are told, and memories are made.

EXCLUSIVE USE

Capacity – Up to 55 guests seated

Enjoy a full-scale Penelope dining experience with our exclusive-use option, where the entire venue becomes yours for the night. Whether it's a private celebration or a corporate gathering, you and your guests can indulge in the charm of our mid-century interiors, personalised service and tailored menus. No interruptions—just great food, curated drinks, and unforgettable moments in a space all your own.

COCKTAIL EVENT

Capacity – Up to 100 guests standing

Enjoy a cocktail-style event at Penelope catering up to 30 guests with the bar area exclusively partitioned for you and your guests. Guests can indulge in a selection of classic bistro canapes, in a space purposely designed for soirees and celebrations.



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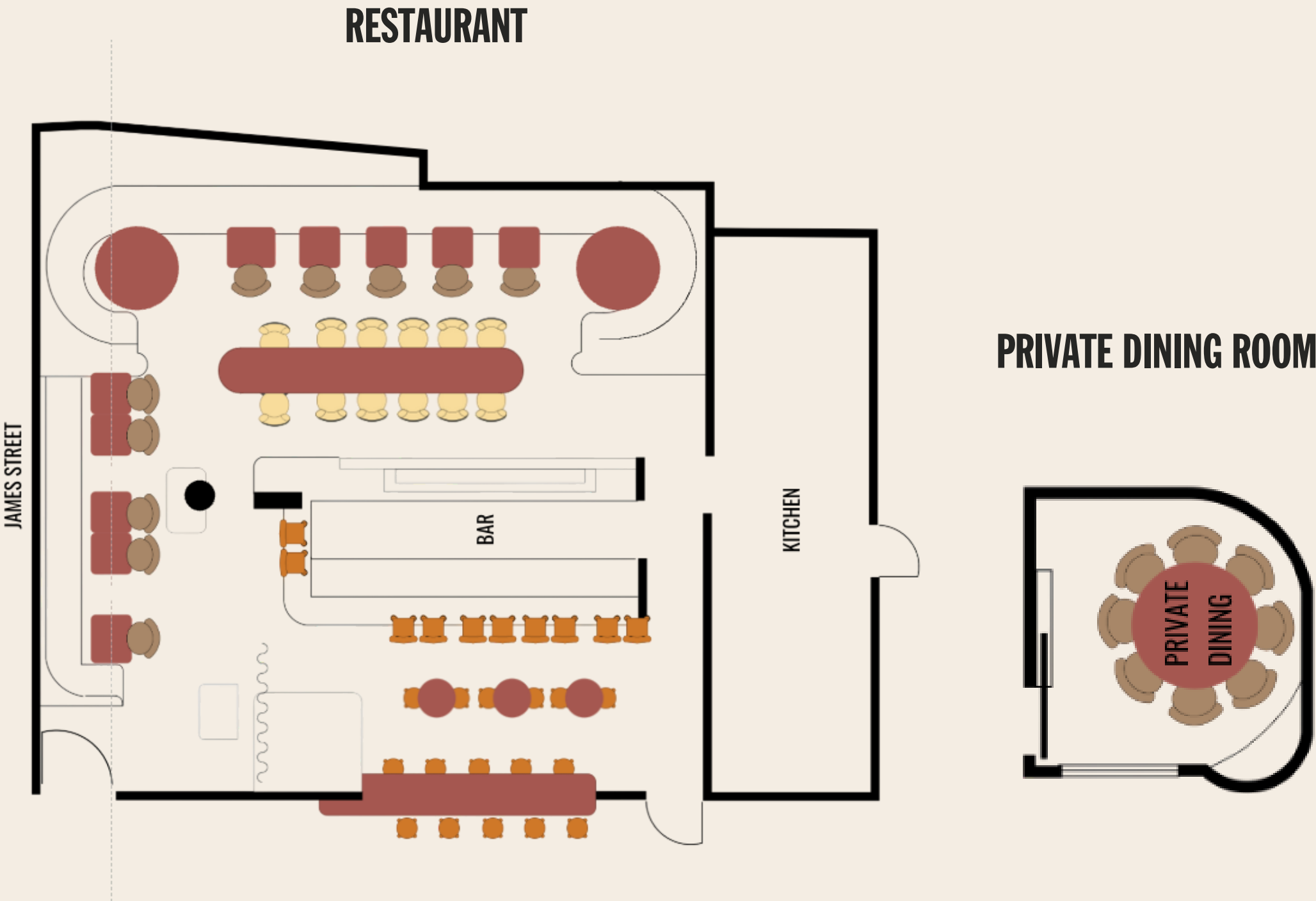
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FLOORPLAN



CANAPES

Choose from three curated canape packages, each featuring a seasonal selection of bistro classic canapes.

5 Canapes | \$40 per person

Choice of 3 House Canapes and 2 Premium Canapes

7 Canapes | \$55 per person

Choice of 4 House Canapes and 3 Premium Canapes

9 Canapes | \$70pp per person

Choice of 5 House Canapes and 4 Premium Canapes

Dietaries will be catered for separately with variations or replacements for each canapé



HOUSE CANAPES

PENELOPE GILDAS	skewered pickles, olives, anchovy and guindilla chilli
JAMON & MELON SKEWER	rock melon, smoked bocconcini, 48 month aged Jamon Iberico
DRESSED JATZ	mortadella, Mount Priscilla cheese, pickled onion on a Jatz cracker
CROQUETTE	braised pork, seeded mustard creme
VOL AU VENT	creamy chicken & truffle, chives
PAN CON TOMATE	toasted bruschetta, tomato, capsicum, Cantabrian anchovy
PIGS IN BLANKETS	mini pork and fennel salsiccia sausage, puff pastry, honey confit fennel

PREMIUM CANAPES

FISH FINGER SANGA	crumbed white fish fillet on soft white bread
PRAWN COCKTAIL	mini cos leaf, prawn, cocktail sauce
DUCK PARFAIT TARTLET	duck liver parfait, pickled sour cherry, brandy snap
STEAK TARTARE	9 score Wagyu classic tartare, cured egg yolk, crisp rye
SCALLOPS ROCKFELLER	Baked scallop on the shell, wild garlic butter, toasted breadcrumbs
HOUSE BURGER	Waygu beef, gruyere, house pickles, brioche

CONSUMPTION BAR TAB

You have the option to put down a bar tab with your balance of the minimum spend. We are happy to set up restrictions on your behalf to suit the tastes of your guests and your budget. Our team will keep you informed of your bar tab throughout your function.

Please select options from the following;

MARTINI

- Dry \$24
- Martinez \$26

HOUSE COCKTAILS

- Javi Wallbanger \$24
- Margarita \$26
- Side Car \$26
- Negroni \$24

BEER & CIDER

- Peroni Nastro Azzurro Mid \$10
- Peroni Rosso \$12
- Birra Moretti \$12
- Kosciusko Pale \$12
- Kronenbourg \$14

BASIC SPIRITS

- Grey Goose Vodka \$15
- Bombay Cru Gin \$15
- Patrón Silver Tequila \$15
- Angel’s Envy Bourbon \$15
- Bacardi Ocho Dark Rum \$15
- Plantation 3 Stars White Rum \$15
- Bladnoch Vinaya Scotch Whiskey \$15

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Please select options from the following;

WHITE WINE

Craggy Range ‘Temuna’ Sauvignon Blanc, Martinborough, NZ \$85
Kellerei Kaltern Pinot Grigio, Alto Adige, IT, \$80
Campi ‘Campo Base’, Soave, Veneto, IT, \$85
Stargazer ‘Single Vineyard’ Riesling, Coal River Valley, Tas \$100

SPARKLING

Ruggeri ‘Quartese’ Prosecco Superiore, Veneto, ITA \$90
Laurent Perrier La Cuvée, Tours-sur-Marne, FR \$180

RED WINE

Mont Joly ‘La Croix Polage’ Gamay, Beaujolais, FR \$110
Tenute Rossetti Chianti Classico, Tuscany, IT \$90
Teusner ‘The Gentleman Cabernet Sauvignon’, Barossa Valley, SA \$80
Bouchard Aine & Fils Syrah, Grenache, Mourvedre, Côtes du Rhône, NZ \$80

ROSÉ WINE

Pontfract Grenache Rosé, Côtes de Provence, FR \$100
Maison AIX Syrah, Cinsault, Grenache Rosé, Côtes de Provence, FR \$90

TERMS & CONDITIONS

1. DEPOSITS, PAYMENT & MINIMUM SPEND

To confirm a booking at Penelope, clients must fill out the contract and pay, 20% deposits & minimum spends as outlined - these details can be found in the Terms & Conditions of each booking form. A credit card is required upon confirming your booking even if you pay the deposit via direct debit. If the minimum spend is not met at the conclusion of your booking, a venue hire fee will be charged to make up the difference.

2. CANCELLATION

Cancellations are to be made in writing to the bookings@penelopebistro.com.au. The deposit will be refunded if the cancellation occurs two weeks prior to the booking date. In November/December bookings cancelled within 2 weeks of the date of the booking will forfeit deposit in full. Penelope reserves the right to move/cancel any booking due to circumstances beyond our control, such as weather, necessary repairs, etc.

3. FOOD & BEVERAGE

Indication of numbers, menu selection & dietary requirements are due 2 weeks prior. Final booking numbers are due 72 hrs prior. The final numbers indicated at the 72 hrs prior are the final numbers and must be paid for.

4. MUSIC & ENTERTAINMENT

As Penelope is an enclosed venue, guests are not permitted to bring their own music or other audio entertainment. Music and entertainment will be supplied by the venue to cater to all bookings and events.

5. DECORATIONS & BYO

Guests are not permitted to bring decorations without prior approval by the Events Manager. Costumes and paraphernalia are not permitted. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with prior notice. Cakeage of \$50 will be applied.

6. LOSS OR DAMAGES

Penelope does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss or damages caused to the venue by guests.

7. CELEBRATIONS

As a policy, Penelope does not accept bookings for minors, 18th or 21st birthdays.

CONTACT

POLINA MAKHNACH | FUNCTIONS & EVENTS MANAGER

events@penelopedistro.com.au

07-3473-3588