



PEASANT FUNCTION PACKAGES

Whether you are after an intimate birthday bash with amigos, an impressive corporate affair or a wedding fiesta, the team at Peasant can custom make a stress-free function for you and your guests. With packages to suit all budgets, Peasant is a fun dining experience that offers a casual and sophisticated setting to host your special event.

With Peasant being a shared dining experience we encourage groups of twelve or more to pick one of our banquet menus, especially on a Friday or Saturday night due to the high pace of service. Our banquet menus offer a wide selection of our signature dishes ensuring you get to try the true taste of Spain and you leave feeling truly satisfied.

Peasant has three diverse function spaces:

The Courtyard

Our courtyard offers a unique dining experience & we would even go as far as to say it's one of the best alfresco dining spots in Brisbane! Whatever the weather, it's heated and sheltered to suit your needs all year round.

The Grande Dining Room

Our Grande Dining room is reminiscent of the bordellos in our beloved Barcelona, with its intimate lighting and drama of an open kitchen. Let our staff serve you a glass of Rioja and allow yourself to be transported to the Barrio Gottica.

The Paisano

Our very own Private Dining Room can accommodate eight to fourteen guests, the room is perfect for groups who want a private business meeting or simply want the freedom to play their own music, talk with bravado and have a crazy fiesta with people you love.



COCKTAIL FUNCTIONS

Canapés

Our stand-up canapés menu options are available Sunday to Thursday and cater for minimum groups of twenty, allowing you to mix and match to meet your individual needs. We have two set options available to ensure you maximise the true Peasant experience, and are happy to tailor a specific canape package for you if required:

Premium Canapé Option (choice of eight items)

\$39pp

Deluxe Canapé Option (choice of ten items)

\$49pp

Menu choice items consist of the following:

- Mixed Spanish olives marinated in Peasant's merlot vinaigrette
- Swiss brown mushroom pintxo's with porcini sauce
- Salted cod bombas with potato, spinach and garlic, on chipotle aioli
- Octopus skewers with guindilas and roasted baby peppers
- Pork belly chicharrones with roast cumin & fennel salt, finished with PX sherry reduction
- Sardines on fresh croutes with tomato chutney, aioli & pickled garlic
- Mushroom, potato and herb empanadas with chipotle sheep yoghurt dip
- Chorizo bites with yellow capsicum and saffron aioli
- Rustic Spanish meatballs with salsa rojo
- Churros dusted in sugar served with dark chocolate syrup
- Basque country burnt orange cheesecake with chocolate base & crème anglaise



BANQUET MENUS

'El Festin' **\$55pp**

Ask about our drink package options

- Mixed Spanish olives marinated in Peasant's merlot vinaigrette
- Spanish chorizo with yellow capsicum and saffron aioli
- Patatas bravas with spicy tomato relish, garlic aioli and finished with aged manchego
- Pork belly chicharrones with roast cumin & fennel salt, finished with PX sherry reduction
- Mushroom, potato & herb empanadas with chipotle sheep yoghurt dip
- Croquetas de boquerones with goat's cheese & preserved lemon aioli
- Rangers Valley beef cheeks with a celeriac and cauliflower puree & kumara crisps
- Steamed broccolini finished in light lemon oil and pistachio with shaved manchego
- Churros dusted in sugar served with dark chocolate syrup

'La Corrida' **\$65pp**

Ask about our drink package options

- Mixed Spanish olives marinated in Peasant's merlot vinaigrette
- Charcuterie board with serrano, jabali, guindillas & pickled mushroom
- Spanish chorizo with yellow capsicum and saffron aioli
- Patatas bravas with spicy tomato relish, garlic aioli and finished with aged manchego
- Croquetas de boquerones with goat's cheese & preserved lemon aioli
- Spanish sardines with smoked salt, lemon, butter and toasted croutes
- Salad of green leaf, sugar snap, radish, cherry tomato & lemon
- Rustic Spanish meatballs with salsa rojo and manchego cheese
- Marinated spatchcock with green beans, baby onion ring, lentil and chorizo cassoulet
- Steamed broccolini finished in light lemon oil and pistachio with shaved manchego
- Churros dusted in sugar served with dark chocolate syrup

'El Torazo' **\$75pp**

Ask about our drink package options

- House made sangria on arrival
- Mixed Spanish olives marinated in Peasant's merlot vinaigrette
- Charcuterie board with serrano, jabali, guindillas & pickled mushroom
- Spanish chorizo with yellow capsicum and saffron aioli
- Seared scallops and morcilla with snow pea and butter PX sauce
- Croquetas de boquerones with goat's cheese & preserved lemon aioli
- Gambas al ajillo (prawns) with onions, garlic & green chili
- Rustic Spanish meatballs with salsa rojo and manchego cheese
- Seafood zarzuela with barramundi, mussels, clams, tiger prawns and chorizo
- Rangers Valley beef cheeks with a celeriac and cauliflower puree & kumara crisps
- Steamed broccolini finished in light lemon oil and pistachio with shaved manchego
- Peasant's dessert tasting platter

BEVERAGE PACKAGES

Peasant has three Beverage Package options available to guests who have chosen to dine from one of our Banquet Menus, offering the comfort of a full fixed price per head dining experience. The current packages are inclusive as follows:

'Standard Beverage Package' **\$45pp**

(2 hour package)

- Red and white Sangria by the glass
- Tempranillo (red wine) by the glass
- Albarino (white wine) by the glass
- Cava (sparkling wine) by the glass
- Choice of either Estrella or Moritz Lager, plus Cooper's Light by the bottle
- Range of mocktails, sparkling water, soft drinks and juices

'Premium Beverage Package' **\$55pp**

(2.5 hour package)

- Red and white Sangria by the glass
- Tempranillo, Garnacha, Mencia or Monastrell (red wine) by the glass
- Albarino or Verdejo (white wine) by the glass
- Rose by the glass
- Cava (sparkling wine) by the glass
- Choice of any ranged beer by the bottle or can
- Range of mocktails, sparkling water, soft drinks and juices

'Deluxe Beverage Package' **\$95pp**

(2.5 hour package)

- Choice of any house Basic Spirits by the glass (*vodka, gin, rum, bourbon & scotch*)
- House made red and white Sangria by the glass
- Premium Red Wine, White Wine or Rose by the glass
- Premium Cava (sparkling wine) by the glass
- Choice of any ranged beer by the bottle or can
- Custom cocktail to suit your party (*ie: espresso martini, mojito*)
- Range of mocktails, sparkling water, soft drinks and juices

GENERAL FUNCTION INFORMATION

If you would like to make a group booking please print off the enclosed Function Agreement, complete and return to the attention of the Manager via email info@peasant.com.au.

All menus can be altered for any dietary requirements on reasonable notice and any combination of beer, wine, cocktails or spirits can be offered on a consumption basis or on a fixed price per head basis depending on your needs (however no cash bar is available for function bookings).

There is a strict policy of one account per function and a maximum of two payments per final account are accepted.

Final numbers are required 48 hours before your booking. We also require 48 hours notice if you are cancelling your group booking or your credit card will be charged for fifty percent of the number of guests you have originally booked on your selected package.

enjoy!



FUNCTION AGREEMENT



PROPOSED FUNCTION DETAILS

Booking Name:	
Organiser:	
Contact No:	
Email:	
Booking Date:	
Booking Time:	
Number of Guests:	
Menu Choice:	<input type="checkbox"/> \$55 Banquet Menu <input type="checkbox"/> \$65 Banquet Menu <input type="checkbox"/> \$75 Banquet Menu <input type="checkbox"/> Canape Menu
Beverage Choice:	<input type="checkbox"/> On-Consumption/Table Acc <input type="checkbox"/> \$45 Beverage Package <input type="checkbox"/> \$55 Beverage Package <input type="checkbox"/> \$95 Beverage Package
Special Requirements:	

CREDIT CARD DETAILS

Card Type:	
Card Number:	
Name on Card:	
Expiry Date:	
CCV:	
Signature & Date:	