Banana Bender PUB

BANANA BENDER PUB FUNCTIONS







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THEBANANABENDERPUB.COM

THE 'CELEBRITY MEZZANINE'



Imagine hosting your next function with over 50 of Australia's most famous faces in the room? Our Celebrity Mezzanine located at the very top of the Banana Bender Pub allows just that! Not only are you nestled in Queensland Rainforest inspired greenery, there is a whole wall dedicated to showcasing Australia's brightest stars… with a twist. Every famous face presented in our Celebrity Mezzanine has been caricatured to incorporate bright and colourful fruit (of course!) This is sure to be a talking point for the whole crew during your next function. The Celebrity Mezzanine offers basic audio-visual facilities upon request.

Suitable for:
Small Meeting Groups, Birthdays, Group Dining & Networking Groups

Capacity:
Standing: 50 - Seated: 45

Venue Hire*:
Up to 4 hours - $100



THE 'MUSIC MEZZANINE'

Respecting everything classic Aussie Rock Music, our Music Mezzanine is an incredibly themed and intimate space to enjoy some drinks, pre or post your meal or just to relax with your mates.

Suitable for:
Small Groups, Private Dinners, Chef's Table

Capacity:
Seated: 12

Venue Hire*:
Up to 4 hours - $100



**Prices are valid as of November 2026 and are subject to change without notice*

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THE 'SURF LIFESAVING MEZZANINE'



Paying homage to Queensland's Surf Lifesaving history, the walls of this secluded space are adorned with classic photos, stories and memories collected from true Sunshine Coast locals. Our Surf Lifesaving Mezzanine boasts the perfect location for small cocktail style groups. The Surf Lifesaving Mezzanine offers basic audio-visual facilities upon request.

Suitable for:
Small Groups, Birthdays, Networking Groups

Capacity:
Standing: 20

Venue Hire*:
Up to 4 hours - $100

THE 'VERANDAH'



The old 'Queenslander' style design of this space runs along the entire front of the Banana Bender Pub. The Verandah is fully enclosed, furnished with comfortable, quirky decor and offers convenient access to the venue. You can hire the whole space or only a section depending on the size and needs of your group.

Suitable for:
Networking, Launch Events, Social Groups, Christmas Parties, Birthday Celebrations

Capacity:
Standing: 10 - 100 (cocktail style)

Venue Hire*:
½ Verandah (Up to 40 guests) - $100
Whole Verandah (Up to 100 guests) - $200



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THE 'SHED'

The Shed is one of the premiere venue spaces available on the Sunshine Coast. This multipurpose, dynamic space is known for its service and agile approach to all styles and sizes of events. The Shed is fully licensed, air conditioned and includes standard audio-visual and lighting needs.



Suitable for:

Networking Events, Trade Shows, Wedding Receptions, Corporate Events & Private Functions

Capacity:

Standing – 1100; Seated Theatre Style – 600; Cocktail – 500; Seated dinner: 350

Venue Hire*:

		Room Hire*	Tier 1*	Tier 2*
up to 100 guests	1/2 day	600	750	1,000
	Full day	1,000	1,150	1,400
100 - 200 guests	1/2 day	600	900	1,400
	Full day	1,000	1,300	1,800
200-300 guests	1/2 day	600	1,050	1,800
	Full day	1,000	1,450	2,200

***Room hire** includes 2.4m trestle tables & black padded function chairs set to your requirements

* **Tier 1** includes linen cloths, cutlery, crockery, paper napkins & balloons

* **Tier 2** includes linen cloths, linen napkins + your choice of napkin rings, table runners, centrepieces, charger plates, fairy lights, tealight candles (to suit your colour scheme)

White chair covers available for $5 per chair

*Up to 30 trestle tables & 300 function chairs available onsite. Extras can be hired at an additional cost.






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ENTERTAINMENT

The Shed is a great space for live entertainment! If you would like to arrange a DJ, or band you are most welcome. Our in-house AV system caters for small events or we can obtain a quote for full tech support if required. The Shed has an enviable maximum decibel level of 115 dB (**), and is fully lined and air conditioned, making it the perfect venue to dance the night away. We have a great range of in-house entertainment options including actors & costume characters. We also have access to a huge range of suppliers including stylists, DJ's, musicians, face painters, photobooths, roving entertainers, etc. Quotes are available on request.

You may also use our Nightlife system free-of-charge (which is like a programmable jukebox system) or even plug in your own phone to play your Spotify list through our sound system.

STYLING & THEMING

The Shed has a unique rustic appeal and requires little or no theming. However, if you are planning to make your event extra special or have specific ideas in mind, we can recommend a stylist for you to work with.

SECURITY

Please be aware that all events require mandatory security and the number of guards required will be dependent on your final numbers. This will be an additional expense to you. For your information, costs start from $60 + GST* per guard, per hour (Monday - Friday, from 6pm). Higher rates apply for weekends and public holidays.

FOOD & BEVERAGE OPTIONS ON FOLLOWING PAGES

MORNING OR AFTERNOON TEA

Light selection $15 per person (Minimum 20 pax)

Please select two (2) of the following:

Assorted fresh baked Danishes and pastries

Baked scones served with jam and cream

Mini Quiches

Banana Cake

Assorted mini sandwiches with selection of fillings

Assorted sweet and savory mini muffins

*Includes coffee, a selection of teas, milk and sugar (all self-serve). One cup per person.

Optional Upgrades:

Continuous tea and coffee for the duration of your event - $4.50 per person

Jugs of orange juice - $10 per jug

**Menu Items & Prices are valid as of November 2026 and are subject to change without notice*

PLATTER SELECTION

(Individual platters serves 10 people)

Fruit Platter (GF) $100
A selection of fresh seasonal fruit from local producers

Sandwich and Wrap Platter $100
Mini ham and cheese bread rolls, healthy chicken Caesar wraps,
open faced egg salad sandwich on rye bread

Gluten Free Open-Faced Sandwiches $120
Ham and cheese sandwich, chicken Caesar sandwich, egg salad sandwich

Party Platter $100
Party pies, sausage rolls, mini quiches, spinach puffs

Asian Platter $100
Spring rolls, vegetable samosas, pork wonton (DF) and fried dim sims

Cheese & Anti-Pasto Platter (GF) $135
A selection of soft and hard local cheeses, crackers, grilled vegetables, olives,
pickled onion and assorted cold cuts

Aussie BBQ $100
Buffalo chicken wings (GF), hickory BBQ meat balls, fish finger, salt & pepper calamari

Mini Slider Platter $100
Please choose one flavour per platter ordered
Choice of pulled pork slider, crumbed buffalo chicken thigh cutlets, angus beef
or battered fish with lemon aioli

Vegan Platter $100
Potato croquette, pumpkin arancini, vegetable samosa, vegetable spring rolls

Gluten free/Dairy free Platter $100
Chicken wings, potato croquette, pumpkin arancini

Dessert Platter $150
Pavlova with whipped cream & berries, chocolate brownies, white chocolate & raspberry cake,
churros with cinnamon sugar & chocolate sauce, lamingtons.

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CANAPE SELECTION

(Minimum 30 people)

4 items per person	$30
6 items per person	$35
8 items per person	$40

(We would recommend half hot and half cold selections)

Hot Selection

Vegetable Spring Rolls (V/VE) served with sweet chilli sauce.

Asian Chicken Skewers (DF) - coconut sauce, peanut sauce and fresh coriander.

Pumpkin Arancini (V) - Whipped feta and fresh basil.

Italian Meatballs - Napolitana sauce, Grana Padano and fresh chives.

Pan-Seared Vegetable Dumplings (V/VE/DF) - Soy sauce, crispy garlic and spring onion.

Pan-Seared Prawn Dumplings - Soy sauce, crispy garlic and spring onion.

Prawn Toast - Sriracha mayonnaise, furikake and fresh chives.

Lamb Kofta Skewer - Mint yoghurt sauce.

Cold Selection

Prawn Cocktail (DF/GF) - Mango salsa and wasabi mayonnaise dressing.

Sesame-Crusted Tuna Tataki (GF) - Watermelon, whipped feta and balsamic glaze.

Prosciutto-Wrapped Melon Skewers (GF/DF) - Finished with honey mustard dressing.

Heirloom Tomato & Mozzarella Skewers (GF/V) - Fresh basil and balsamic glaze.

Prawn Rolls - Bang bang sauce, furikake and fresh chives.

Roasted Beetroot Bruschetta - Caramelised onion, crumbled feta, balsamic glaze and pistachio.

Smoked Salmon Mousse Toast - Creamy smoked salmon mousse, salmon roe, asparagus and microgreens.

Fresh Salmon Tartlet - Spicy sesame dressing, avocado and microgreens.

Additional $5 per piece of dessert

Mini Chocolate Brownie
Mini Pavlova (GF)
Mixed seasonal fruits.
Strawberry Sponge Cheesecake

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FORK & WALK SELECTION

$37 per person
(Please select three (3) of the following)

Asian pork skewer
Marinated pork skewer with Asian coleslaw

Salt and Pepper Calamari
Crumbed Calamari with Cilantro crema

Fried Chicken slider
Crumbed chicken with sliced cheese, pickled onion greens on a brioche bun

Gyoza rice bowl
Egg fried rice with fried gyoza

Spicy Tuna roll
Tuna and avocado sushi roll with togarashi mayo

Chicken Avocado wraps
Flour tortilla wrapped chicken breast and avocado salad

Mac and Cheese
Macaroni pasta tossed in house cheese sauce

Sponge cake
Mixed berries sponge cake with double cream

Brownie
Chocolate brownie with double cream

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ALTERNATE DROP

(Minimum of 50 people)

Option 1
$70 per person - 2 Course Set Menu
Option 2
$80 per person - 3 Course Set Menu

ENTREES

(Please select 2 options from list below for alternate drop)

Duo of melon with spiced Moroccan chicken and orange dressing (GF/DF)

Marinated heirloom tomato with mozzarella, pesto, pine nuts and balsamic glaze (GF/V)

Thai beef salad with pomelo, cucumber, tomato, sliced onion, ground peanuts and crispy shallots (DF)

Japanese roll duo (spicy tuna roll and California maki)

Pork and chicken terrine with pistachio, apricot, cherry gel and burnt peach (DF/GF)

Beetroot carpaccio with whipped feta cheese, sliced shallots, roasted pine nuts, arugula and extra virgin olive oil (GF/V)

MAINS

(Please select 2 options from list below for alternate drop)

Pan fried Tasmanian salmon fillet, potato mousseline, charred Bok choi, tomato confit, picked onion and dash cream sauce (GF)

Oven roasted lamb rump, parsley oil, roasted carrot puree, green peas, and red wine jus (GF/DF)

Pan seared chicken breast with potato mousseline, roasted onion, and trio mushroom ragout (GF)

Herb crusted pork tenderloin with roasted marble potato and broccolini (DF)

Pumpkin risotto with whipped feta, roasted diced pumpkin, fried sage, and pine nuts (GF/V)

Grilled striploin with carrot puree, roasted potato, broccolini and red wine jus (GF/DF)

DESSERTS

(Please select 2 options from list below for alternate drop)

Pavlova with passion fruit couli, almond crumble, whipped cream
and mixed berry compote (GF)

Mango float with biscoff soil, mango compote and double whipped cream

Vanilla mousse tart with mixed berry compote and whipped cream

Moist chocolate cake with salted caramel, almond crumble and whipped cream

Banoffee tart with salted caramel sauce and caramelized banana with whipped cream

Lamington with strawberry couli, crumble and toasted desiccated coconut

CARVERY BUFFET

$55 per person
Minimum 30 Guests

Selection of two cooked meats carved by our Chef (all GF)

Mustard and herb marinated roasted chicken
Lemon and maple roasted chicken
Herb crusted lamb shoulder
Garlic and rosemary boneless lamb leg
Honey cured gypsy ham
Roasted pork belly and crackling
Slow roasted garlic and thyme beef
Pepper crusted beef bolar blade

Includes a selection of cooked vegetables including, rosemary roasted potatoes, grilled corn on the cob and buttered mixed vegetables

Salads
Garden salad (GF)
Coleslaw (GF)
Pesto pasta salad

Also includes a selection of bread rolls and traditional accompaniments.

Desserts
Passionfruit Pavlova (GF)
Chocolate brownie with hot chocolate fudge (V)

Dessert is served alternate drop.

Add a third selection of meat for $10 per person

BBQ BUFFET

$35 per person
Minimum 30 Guests

Hickory BBQ chicken wings
Grilled rosemary pork scotch cutlet (GF)
Roasted potato
Buttered mixed vegetables
Garden salad (GF) and pesto pasta salad
Selection of bread rolls, butter and condiments

Add Dessert
Add a selection of individual ice creams for only $5 per person

GOURMET BBQ BUFFET

$55 per person
Minimum 30 Guests

Cajun spiced chicken wings
Grilled rosemary pork scotch cutlet (GF)
Honey soy salmon (GF)
Pepper crusted beef bolar blade (GF)
Roasted potato
Grilled corn on the cob Buttered
mixed vegetables
Garden salad (GF), pesto pasta salad and coleslaw (GF)
Selection of bread rolls, butter and condiments

Add Dessert
Add a selection of individual ice creams for only $5 per person

BEVERAGE PACKAGES

Pre-purchased packages, prices are as follows:

	Standard	Premium
2 Hours	$45	$60
3 Hours	$65	$80
4 Hours	$90	$105
5 Hours	$110	$125

Standard

Tap Beer: XXXX Ultra, XXXX Gold, Hahn 3.5%, Toohey's New, Byron Bay Lager, Hahn Super Dry 4.6%

Can Beer: Balter Cerveza, 4 Pines Ultra Low, Somersby Ciders (Apple & Pear), Strongbow Ciders (Original & Low Carb), Carlton Dry Zero

Spirits: Bundaberg Rum, Smirnoff Vodka, Canadian Club, Johnnie Walker, Gordons Gin, Jim Beam, Southern Comfort, Bacardi, Malibu, Midori

Wines: Long Row Piccolo varieties - Sauvignon Blanc, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, Shiraz, Merlot, Cuvee Brut, Prosecco; Rose on tap.

Includes all soft drink varieties, juices, and coffee options.

Premium
(all standard package inclusions plus following)

Tap Beer: Banana Bender Golden Ale 3.8%, Stone & Wood Pacific Ale, James Squire Ginger Beer, James Squire 150 Lashes, Heineken Lager, Byron Bay Lemon Squash, Guinness

Can Beer: Wilde Gluten Free Pale Ale

RTD's: Canadian Club & Dry, Bundy Rum & Cola, 23rd Street varieties, Beenleigh Rum varieties, UDL varieties, el Jimador varieties

Wines: Premium range – Sauvignon Blanc, Pinot Gris, Moscato, Cabernet Sauvignon, Shiraz, Pinot Noir, Rose, Cuvee Brut, Prosecco

Includes all soft drink varieties, juices, and coffee options.

Bar Tab

All beverages can be charged to an account on a consumption basis and can be monitored at your discretion. We just need to know a time you'd like to start your bar tab, as well as any beverage restrictions or that the bar be completely open. We recommend a limited selection from our current menu.

No Beverage Package

Guests to purchase their own beverage requirements individually from our fully stocked bars.

*Due to changing prices and menus please ask your function coordinator for a current wine and beverage list.