



the coffee commune

WHERE THE COFFEE
COMMUNITY
COLLABORATES

Functions & Events



About Us

Centrally located in the inner-city suburb of Bowen Hills, Brisbane, The Coffee Commune is a state-of-the-art facility dedicated to bringing the hospitality industry together. With our modern, high ceiling and open spaces, we now offer the public the opportunity to host their very own event or function. Whether it is for 10 or 100+ guests, the team at The Coffee Commune will cater for your every need to ensure your event is executed smoothly from start to finish. Contact us today and make your next event one to never forget.

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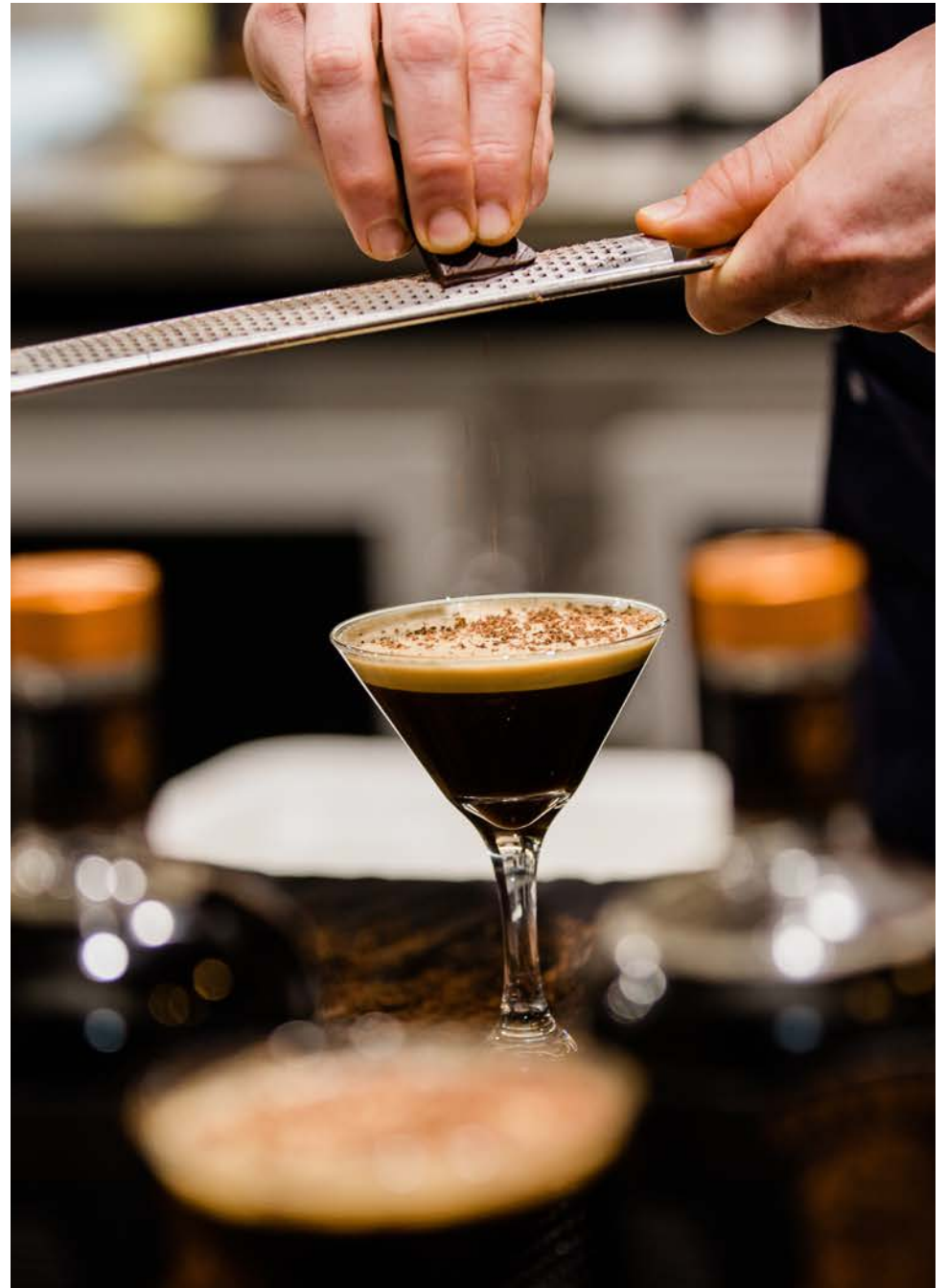
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The Hub

This open plan events space is ready to cater your next big event. Offering high ceilings, a large, panelled window where the modern chandelier lights will reflect against, it will make the perfect backdrop for all your photo opportunities.

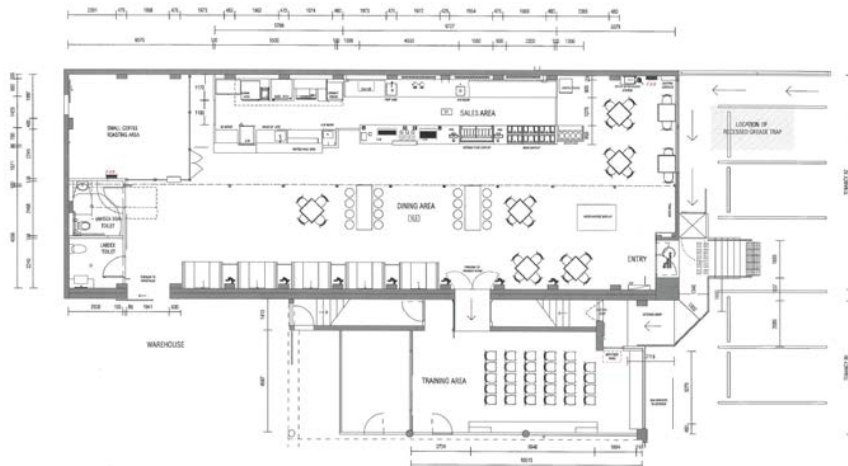
You can even choose to hire a DJ and set up a dance floor in the middle - a perfect plan to get you and your guests up on their feet and dancing all night long.

Choose to also book out the POD (see below), adjacent to our main event area, offering you additional space to host more people and have a private breakout room.

Open floor plan
Built in SONOS sound system
Speakers and microphones
Restrooms
High ceilings
Industrial and modernly designed space

Space size
265sqm

Capacity
80-100 people sit-down
150-200 people cocktail







The Pod

The POD is the perfect place to host your next private and intimate event, conveniently tucked away from the surrounding hustle and bustle.

With state-of-the-art coffee machines that surround the room and our feature wall, it will surely be the room to catch your guests' attention.

Projector & screen
Built in SONOS sound system
Speakers and microphones
Restrooms

Space size
50sqm

Capacity
25 people sit-down
45 people theatre style
55 people cocktail





Food & Beverage

**the
coffee
commune**

WHERE THE COFFEE COMMUNITY COLLABORATES

**CHAPTER
ELEVEN** kitchen

Breakfast

LIGHT BREAKFAST PACKAGE

\$16.95 pp

Tea and coffee (1 per person)

A choice of our freshly baked mini muffins and croissants with butter and house made jam

Optional: Add seasonal fruit platter \$85 (serves 10-12)

SIT-DOWN BREAKFAST PACKAGE

\$27.95 pp

Tea and coffee (1 per person)

Select 2 of the following (alternate drop):

Bircher muesli with coconut, green apple & toasted pecans

Smashed avocado on sourdough toast with beetroot hommus, feta, basil oil, pecan dukkah & lemon

Bacon & Eggs served with sourdough toast, tomato & wattle seed relish & za'atar

Breakfast burger willed with maple bacon, haloumi, rocket, egg & has brown with cold brew BBQ sauce

Chilli barramundi scramble with sourdough toast, toasted sesame, grilled lime & fried shallots

Eggs Benny on three cheese toastie with garlic spinach, poached eggs, maple bacon & creamy hollandaise

Optional: Add seasonal fruit platter \$85 (serves 10-12)

Prices exclude GST

*Items may be subject to differ due to seasonal change

*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

PREMIUM BREAKFAST PACKAGE

\$39.95 pp
(minimum 10 pax)

Tea and coffee (1 per person)

Chilled juices

Selection of freshly baked mini Danish, muffins, scones & croissants with condiments

Seasonal Fruit Platter

Select from the following:

Bacon & Eggs on sourdough toast with maple bacon, free range egg & tomato & wattle seed relish

Smashed avocado on sourdough toast with beetroot hommus, feta, basil oil, pecan dukkah & lemon



Prices exclude GST

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*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

Lunch & Dinner

SANDWICH PLATTERS

\$15.00 pp

A selection of gourmet fillings designed by our Chef on a selection of artisan breads & wraps
(caters for all dietary requirements)

COLD CUTS & SALADS

\$24.95 pp

Choose a mix of 2 cold cuts & 2 salads, served individually packaged

Served with sourdough baguette & butter

COLD CUTS

Roast Chicken with smoked paprika & honey

Roast Turkey & cranberry sauce

Gypsy Ham & seeded mustard

Roast Beef with onion jam

SALADS

Classic Caesar Salad

Pesto pasta salad with grilled vegetables & feta

Roast pumpkin, chickpea, spinach & red peppers

Moroccan style pearl cous cous

Niçoise salad with sous vide egg

Greek salad with basil oil & za'atar

Beetroot & mint with goats cheese & pine nuts

Prices exclude GST

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*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

A LA CARTE MENU

\$45.00 pp

(minimum 10pax)

Select 2 of the following (alternate drop):

Macadamia sourdough crusted barramundi, QLD pumpkin, seasonal greens, citrus hollandaise, sumac

Braised beef cheek, confit garlic & parmesan mash, garlic spinach & red wine jus

Pan roasted chicken breast, warm kipfler potato salad with pancetta, onion jam & rocket, tomato & wattleseed relish

Roasted porchetta, mushroom risotto, tempura enoki, asparagus & brown sage butter

Confit duck leg, creamed leek, silver beet, tempered red onion rings, orange scented jus, basil oil

Served with a glass of house white or red wine



Prices exclude GST

*Items may be subject to differ due to seasonal change

*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

Pizza

CLASSIC

\$20.00 per pizza

- Potato, rosemary & caramelised onion
- Four cheese, rocket & parmesan
- Confit garlic, buffalo mozzarella & basil
- Blistered tomato, mozzarella & basil

VEGETARIAN

\$21.00 per pizza

- Roast pumpkin, sage, walnut, rocket & feta
- Baby spinach, grilled antipasto vegetables, pesto & pine nuts
- Mushroom medley, rocket, sundried tomato & onion jam

MEAT

\$24.00 per pizza

- Ham, pineapple, spinach & mozzarella
- BBQ chicken & bacon with mushroom, spinach, red onion, red peppers & cold brew BBQ sauce
- Pepperoni, bacon, salami & ham with olives, pineapple, red onion, red peppers & anchovies
- Hot pepperoni, chilli sambal, rocket & feta
- Pesto chicken with feta cheese, zucchini, red onion, pumpkin & pine nuts
- Garlic prawns with cheese sauce, cherry tomatoes, basil & rocket



Prices exclude GST

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*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

Canape Packages

ITALIAN

- Chef's selection of arancini
- Tomato & basil bruschetta
- Herb & parmesan crusted calamari

Starter package - \$17.50pp (4 pieces ea)

Substantial package - \$32pp (8 pieces ea)



ORIENTAL

- Peking duck spring rolls
- Mini Bahn Mi
- Karaage chicken boats

Starter package - \$21.50pp (4 pieces ea)

Substantial package - \$36pp (8 pieces ea)



BUSH TUCKER

- Beer battered barramundi & native lime aioli
- Chicken & macadamia sausage roll with tomato & wattle seed relish
- Aussie works burger slider with beetroot relish & BBQ onion

Starter package - \$23.50pp (4 pieces ea)

Substantial package - \$38pp (8 pieces ea)



Prices exclude GST

*Items may be subject to differ due to seasonal change

*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

Grazing

GRAZING BOARD

\$13.50 pp

A selection of breads, dips, fruits, antipasto vegetables, chocolate, nuts, cheese & crudites

CHEESE & CHARCUTERIE

\$16.00 pp

A selection of Australian & imported cheeses & charcuterie with olives, nuts, dried fruit, crackers & condiments



Prices exclude GST

*Items may be subject to differ due to seasonal change

*Special dietary requests can be catered for with prior notice (gluten free/vegetarian/vegan)

Beverage Packages

Alcohol range will vary depending on stock and season. Prices increase per class based on quality of alcohol and the option to have more than one type of alcohol. Please talk to our staff regarding available stock. We will do our best to cater to your needs.

Coffee and tea are provided with every package.

CLASS I

2 Hours - \$30.00pp

3 Hours - \$39.00pp

4 Hours - \$48.00pp

5 Hours - \$59pp

Add house spirits

First 2 hours: \$15 pp

Additional hours: \$10 pp per hour

CLASS II

2 Hours - \$38.00pp

3 Hours - \$48.00pp

4 Hours - \$58.00pp

5 Hours - \$69.00pp

Add house spirits

First 2 hours: \$15 pp

Additional hours: \$10 pp per hour

PRICE PER DRINK

\$9

Cocktails are available upon request

Prices exclude GST

*Special requirements can be catered for on request





Transport

CAR

Paid parking (7am-7pm) is available along surrounding streets

Edmondstone Rd
Folkestone Rd
Cintra Road
Murray Street

Parking of up to 2hrs is available directly across The Coffee Commune along Abbotsford Rd

TRAIN

Train to Bowen Hills Station

Come out from the Abbotsford Rd Exit
(Go down the stairs, through the laneway)

Turn left and walk straight 300m
The Coffee Commune will be on your left

BUS

Bus to Abbotsford Rd at Bowen Hills near Folkestone St

Bus Routes available: 301, 320, 393

UBER/TAXI

This is a suitable option as we have limited parking



If you have any issues please do not hesitate to contact The Coffee Commune team on

(07) 3569 5500



*For all enquiries, please email
events@coffeecommune.com.au
Alternatively, call us on (07) 3569 5500*

What people have said about our venue:

"Amazing fit out, feels really spacious and modern"

Cameron S

"...was a great success and everyone loved the location,
room and atmosphere - perfect. ... Looking forward to
host another event at the Commune"

German Australian Business Association



coffeecommune.com.au

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