

EVENT PACKAGES

ABOUT THE GARDEN ROOM

Located only minutes from the CBD, right on the doorstep to the stunning beauty of Roma Street Parkland, The Garden Room offers a tranquil and lush garden oasis escape with the convenience of an inner-city location with easy access and ample parking. With an open plan design, industrial high raked ceilings and an abundance of plants and greenery, The Garden Room offers a truly unique space. Whether you are hosting a small and intimate gathering or a large and lavish event, The Garden Room and its surrounds will provide a stunning backdrop to your event.

Our experienced team will make sure your event will be everything you dreamed of. We will assist you in the planning and when the day arrives all you need to do is enjoy yourself and let us look after you and all your guests.

CAPACITY

Cocktail 220 guests Seated 100 guests

EXCLUSIVE VENUE HIRE FEE \$650

Minimum food & beverage spend applicable.

Monday -Thursday \$4,000

Friday - Sunday (and all public holidays) \$5,000

INCLUSIONS

- Exclusive use of the entire space, both inside and outside for the duration of your package (up to 5 hours)
- o All set up & pack down to get our space ready for your event
- o All service staff required to deliver your event
- o Use of all furniture available at The Garden Room
- o Additional furniture & theming can be hired at additional cost
- o An experienced event professional to consult with through the planning of your event



FORMAL DINING



2 courses / \$65.0 3 courses / \$80.0

ENTRÉE

(served alternate drop, please choose two)

Beetroot-cured Atlantic salmon, cucumber & apple salad, creamy dill dressing (g)

Twice baked goat's cheese & thyme soufflé, leafy greens & hazelnut

vinaigrette (v g)

Sous-vide free-range chicken breast, warm potato salad, anchovy vinaigrette & crisp chicken skin (g d)

Pressed Gooralie pork belly, with Kimchi, pickled cucumber &

crispy pork terrine (g)

Braised shin of Thousand Guineas beef, soused carrot salad, carrot purée & coriander dressing (g)

Meredith sheep's milk yoghurt charred broccoli, garlic chips & green sauce (vg, Slow cooked breast of Sauvignon lamb, garlic scented labneh, peas, carrots & mint (g)

MAIN COURSE

(served alternate drop, please choose two)

Humpty Doo barramundi, confit fennel, orange, black olives & tarragon (g)

Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley gel (g)

Roast breast of chicken with potato fondant, confit baby carrots, spinach & thyme scented jus gras (g)

Ras el hanout marinated grilled rump of Sovereign lamb, charred eggplant, garlic scented labneh & harissa dressing (q)

Twice cooked Gooralie free range pork belly, gochujang, cucumber & wombok salad (g d)

Atlantic salmon sauté spinach, buttered cucumbers, sauce hollandaise (g)



DESSERT

Soft dark Valrhona chocolate, orange palmier
Key lime pie
Lemon posset with fennel biscotti
Vanilla bean panna cotta, raspberries with rose & almond soil (g)
Selection of Australian farmhouse cheeses with lavosh & dried fruits
Passion fruit tarte, passion fruit curd & vanilla labneh

OPTIONAL ADD ONS

Chef's selection of 4 canapes to start \$15.0 per person

Grazing boards on arrival \$12.5 per person

(Cured deli meats, antipasto, house made dips & breads)

Espresso coffee & selection of teas \$4.5 per person

Coffee & tea station \$3.5 per person

ADD A SIDE TO YOUR MAIN

\$6.5 per person per side

Honey & carroway glazed carrots

Kipfler potatoes with extra virgin olive oil & rosemary sea salt

Buttered Broccollini with roasted almonds

Garden herb roasted seasonal vegetables





COCKTAIL EVENTS

SELECTION OF 6 CANAPES / \$35.0 per persor

(please choose three hot & three cold)

Cold Bites

- Marinated cherry tomato & basil tartlet with whipped Meredith goat's curd (v)
- Vietnamese rice paper roll, spicy Nham Jim dipping sauce (y)(d)(a)
- Rare sealed eye fillet of beef, potato fondant & mustard labneh (g)(f)
- Peking duck, pancake, cucumber, shallots, spiced plum & hoi sin sauce
 (d)
- Pulled poached chicken milk bun with house pickles, buttermilk ranch dressing
- Atlantic salmon tartare on rye with dill crème fraiche
- Crostini of Fraser Isle spanner crab mayonnaise, fennel & apple salad
- Sauteed mushroom crostini with sultanas, pinenuts & white truffle dressing (v)

Hot Bites

- Garden herb & pea arancini, parmesan aïoli (v)(q)
- Japanese fried sommerland heritage chicken with seaweed mayonnaise (g)(d)
- Twice cooked Gooralie free range pork belly, Thai red curry caramel 8 dusted in roasted jasmine rice (g)(d)
- Tempura nori salmon, saffron mayonnaise (g/df)
- Zucchini & spinach pakora, pear & mint relish (v)(g)
- Steamed pork & prawn dim sims, soy chilli dipping sauce (d)
- Farima's fingers with goat's cheese, lemon tarragon & thyme (v)
- Slow cooked Darling Downs beef pie, yeal ius & minted pea purée
- Sniced lamb köfte mint scented lahneh (a)

GRAZING BOARDS TO START / \$12.5 per person

Cured deli meats, antipasto, house made dins & breads



- Cold poached Old prawn milk bun with tarragon mayonnaise
- Korean grilled chicken slider with kimchi & kewpie mayonaise
- Peking duck roll: salted cucumber, coriander & hoi sin Mavo
- Marinated field mushroom, baby spinach, caramelised onion & swiss cheese (v)



FORK & TALK \$1

- Slow cooked Gooralie Pork Adobo, jasmine rice (g)(d
- Tempura battered white reef fish, triple cooked chips & tartare sauce
 (g)
- Chicken katsu Japanese curry with pickled daikon & steamed jasmine rice (g)(d)
- Soy braised beef, Asian salad, roasted peanuts & nuoc cham dressing (g)(d)
- Mozzarella arancini with house made Napoli sauce (v)(g)

SWEET ITEMS \$6.5 per person

- Tarte au Citron & basil Chantilly (v)
- Dark chocolate pot with cookies & cream (g)(f)
- Sugar dusted mini churros, vanilla dipping custard & preserved strawberry compote (v)
- Vanilla panna cotta (v)(g)
- Kev lime nie

LATE NIGHT MUNCHIES \$12.5 per person

- Traditional baked ham & vintage cheddar station with pickles, house relish and crusty bread
- Slider station: Australian beef & cheese burger | Korean grilled chicken with kichi & kepie mayonnaise | Marinated field msugroom, baby spinach & swiss cheese (v)
- Pizza station: Meredith goat's cheese, pumpkin & sage | Italian pork & fennel sausage with homemade BBO sauce | Classic margarita
- Early breakfast: Bacon & fried free range egg rolls, with housemade
 BBQ sauce & cheddar cheese



BEVERAGE PACKAGES

PACKAGE 1

Dal Zotto Pucino Prosecco, King Valley, VIC
Tai Nui Sauvignon Blanc, Marlborough, NZ
R!ot rose, Grenache, SA
Amelia Park Trellis Cabernet Merlot, Margaret River, WA

Great Northern Crisp draught, Pure blonde & Cascade Light

Soft drinks, sparkling mineral water & orange juice

 2 hours
 \$30

 3 hours
 \$38

 4 hours
 \$48

 5 hours
 \$51

PACKAGE 2

Paul Louis Blanc de Blanc, Loire Valley, France
Tai Nui Sauvignon Blanc, Marlborough, NZ
R!ot rose, Grenache, SA
Snake & Herring Tough Love Chardonnay, Margaret River WA
Amelia Park Trellis Cabernet Merlot, Margaret River, WA
St John's Road Blood & Courage Shiraz, Barossa Valley, SA

Great northern super crisp draught, Cascade light Your choice of one imported beer below Corona, Peroni, Asahi, Stella Artois

Soft drinks, sparkling mineral water & orange juice

2 hours \$35 3 hours \$44 4 hours \$52 5 hours \$59

Drinks on consumption also available. Minimum spends will apply

Espresso coffee & selection of teas \$4.5 per person

Coffee & tea station \$3.5 per perso





Let our tranquil oasis at the heart of Roma St Parkland be the backdrop for your celebration.