

The image shows the interior of 'The Garden Room', a restaurant or event space. The room features a high ceiling with exposed wooden beams and large industrial-style fans. The floor is dark and reflective. Numerous tables are set with white tablecloths and surrounded by dark wooden chairs. Large potted plants, including peace lilies and trailing vines, are placed throughout the space. Large windows on the right side offer a view of an outdoor area with greenery and a building. The lighting is warm and ambient, with some pendant lights visible. The overall atmosphere is modern and sophisticated.

THE garden ROOM

Event Packages

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)
- All set up & pack down to get our space ready for your event
- All service staff required to deliver your event
- Use of all furniture available at The Garden Room
- Additional furniture & theming can be hired at additional cost
- An experienced event professional to consult with through the planning of your event

g



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 (v g)

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)

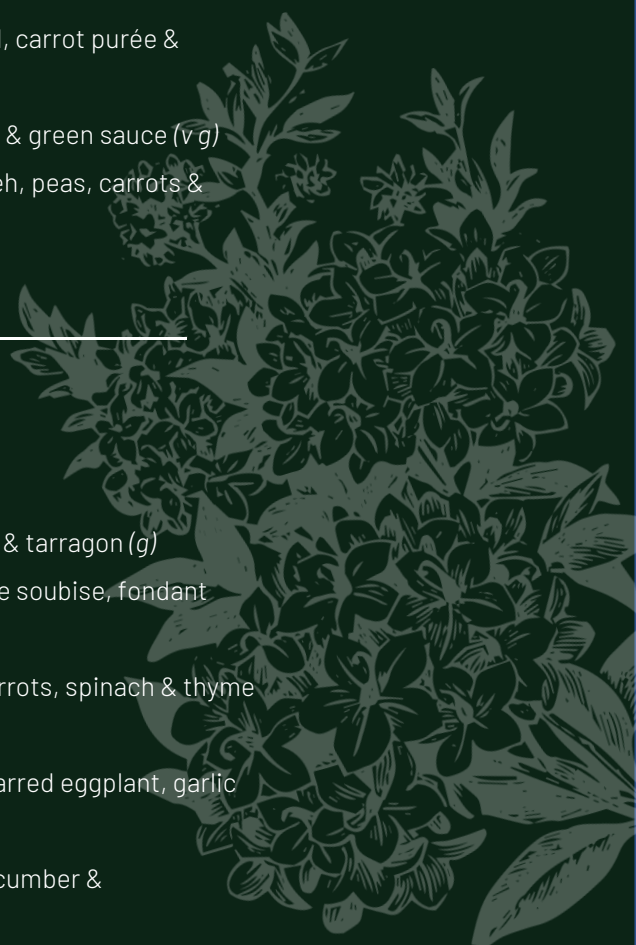
Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley gel (g)

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 (g)

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

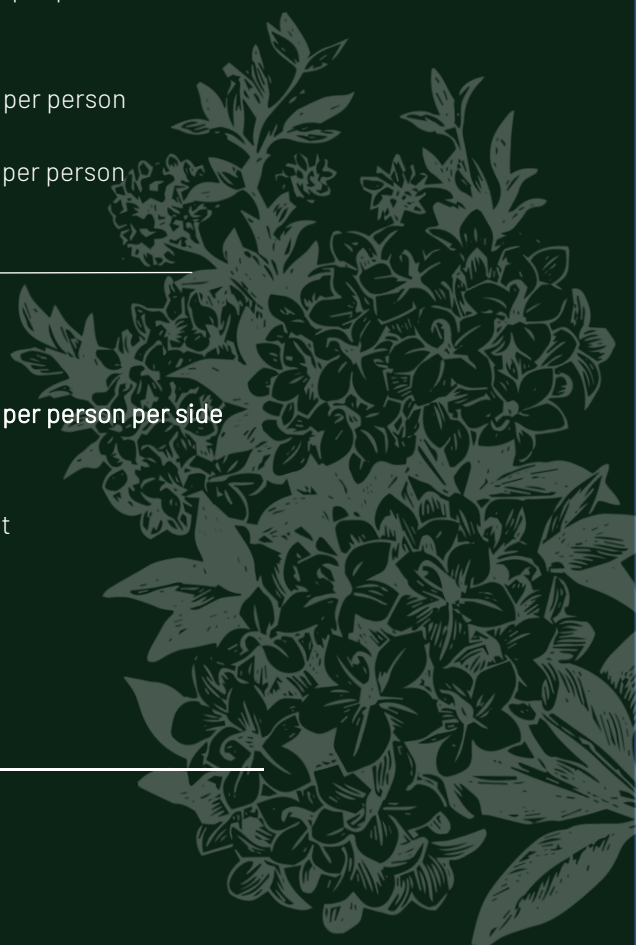
OPTIONAL ADD ONS

Chef's selection of 4 canapes to start	\$15.0 per person
Grazing boards on arrival (Cured deli meats, antipasto, house made dips & breads)	\$12.5 per person
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



g





THE
garden
ROOM

café
weddings -
events -

g

THE garden ROOM



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