



QAGOMA FUNCTIONS



EVENT SPACES

Maximum capacities listed below are without COVID-19 restrictions.

Gallery Protective and Services Costs apply for each venue.

* GOMA Roof Terrace and Bistro | \$2,000 up until Midnight

* All Gallery Spaces | \$3,500 up until midnight



GOMA ROOF TERRACE

 200  160-180

The Roof Terrace, located on Level 4 of GOMA, is a spacious open-air venue that takes full advantage of Queensland's enviable climate. With polished timber floors, expansive roofline and panoramic views of Kurilpa Bridge and Brisbane's CBD, this is QAGOMA's most versatile events space — the Roof Terrace is a blank canvas for your most inspired event ideas, standing or seated.



GOMA LONG GALLERY & RIVER ROOM

 1000+  250 (After Gallery hours)

The Long Gallery is a unique and expansive event space on the ground floor of GOMA, with its towering ceiling and impressive display of contemporary art. The River Room, situated at the end of the Long Gallery, features floor-to-ceiling windows which provide striking views of the river and city. These spaces combined are the central heart of GOMA and set the stage for striking cocktail and dinner events.



GOMA RIVER LOUNGE & PAVILION BALCONY

 150  100 (After Gallery hours)

The River Lounge, located on Level 3 of GOMA, is an intimate light filled space overlooking the river. The adjoining Pavilion Balcony offers a covered alfresco deck, ideal for your arrival drinks and canapés. You can reserve one or both spaces, depending on your event requirements.



GOMA BISTRO

 200 (After Gallery hours)

The Cafe Bistro on the ground floor boasts a genuine outdoor riverfront location among soaring poinciana and fig trees. This is an idyllic location for relaxed BBQ dinners or to welcome your guests with a twilight cocktail before your rooftop event.



GOMA CINEMA A

 220

With its wood paneled interior Cinema A offers a modern and stylish experience. The venue offers the ultimate in viewing comfort and tiered seating. This state-of-the-art cinema comes complete with multimedia facilities that will enhance any corporate event.



GOMA CINEMA B

 110

With a 13 metre wide projection screen and in-house audio and lighting equipment, Cinema B is ideal for your next AGM, product launch or conference break-out space. Mirroring Cinema A in design aesthetics this is a distinctive presentation space.



QAG WATERMALL

 600  250 (After Gallery hours)

Surrounded by artworks from the Gallery's Australian and International collections, the Watermall in the Queensland Art Gallery is an acclaimed architectural feature of one of Brisbane's most prestigious indoor venues. The iconic indoor water feature, artworks and towering inner wall create a dramatic context for an exquisite event space.



QAG SCULPTURE COURTYARD

 250

This historically important space has played host to high-profile international events, such as the 2014 G20 Summit and Tourism Australia's 2017 Biennial Dreamtime Gala Dinner. The adjacent Sculpture Courtyard — with two levels of manicured lawn, drop fountain and dandelion water feature — makes a stunning backdrop for your pre-dinner drinks.



GOMA RIVER ROOM

COCKTAIL PACKAGES (MIN 80 GUESTS)

TWO HOUR COCKTAIL PACKAGE | 70 PP

Two cold canapés
Three hot canapés
One fork dish
Two hour premium beverage package
Dry bars, stools, votive candles
One car park for event organiser at the cultural precinct car park

THREE HOUR COCKTAIL PACKAGE | 90 PP

Three cold canapés
Four hot canapés
One fork dish
Three hour premium beverage package
Dry bars, stools, votive candles
One car park for event organiser at the cultural precinct car park

FOUR HOUR COCKTAIL PACKAGE | 110 PP

Antipasto station on arrival
Two cold canapés
Three hot canapés
Two fork dishes
Four hour premium beverage package
Dry bars, stools, votive candles
One car park for event organiser at the cultural precinct car park

PACKAGE UPGRADES

Add an additional cold, hot or dessert canapé | 5 pp
Add a fork dish | 12 pp
Add a food station | from 15 pp
Upgrade to a prestige beverage package | 10 pp
Upgrade to a platinum beverage package | 40 pp



CANAPES

COLD | 5 PP

Pea and sheep's milk tart, preserved lemon (v)(gf)
Crumpet, lemon marmalade, caviar, crème fraiche
Darling Downs beef, dill pickle, gribiche (gf)(df)
Baba ganoush, almond, sumac, cannoli (vv)(df)
Buckwheat, smoked chicken, avocado, basil (gf)
Tapioca, avocado, cucumber, finger lime, wasabi (vv)(gf)(df)
Chicken and bean sprout rice paper roll, peanut sauce (gf)(df)
Salt baked beetroot tartare, balsamic, feta (v)

HOT | 5 PP

Mushroom and scamorza arancini, black garlic aioli (v)(gf)
Duck and plum spring roll, chilli, ginger and black vinegar sauce (df)
Leek, green pea and taleggio pithivier (v)
Southern fried buttermilk chicken, chipotle aioli (gf)
Kataifi wrapped Sunshine Coast king prawns, salt and vinegar (df)
Pistachio falafel, macadamia harissa (vv)(gf)(df)
Steamed wombok and shiitake dumpling, brown rice vinegar (v)(df)
Ratatouille and quinoa fritters, red pepper essences (vv)(gf)(df)
Moreton Bay bug wonton, salted plum sauce (df)

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free

*Please ensure that cocktail items chosen, cover your guest's dietary requirements.
QAGOMA is unable to cater for individual preferences in a cocktail environment.



FORK DISH | 12 PP

Salt and vinegar whiting, chips, aoli

Beef cheek, white polenta, mushroom, speck (gf)

Black vinegar chicken, danmuji radish, kimchi (df)

Paella – organic chicken, king prawn, black-lip mussel (gf)(df)

Shio koji pumpkin, kale, pepita, nori (vv)(gf)(df)

Smoked potato, mushroom ragout, tarragon (v)(gf)

Bacon hock, choucroute, broad beans, Lyonnaise potatoes (gf)

Green vegetable and lychee curry, coconut rice (vv)(gf)(df)

DESSERT | 5 PP

Berliner doughnut, strawberry jam (v)

Chocolate and raspberry brownie (v)(gf)

Lychee and black coconut rice pudding (vv)(gf)(df)

Passionfruit and coconut cornette (v)

Sweetcorn and salted caramel macaron (v)(gf)

Almond, chocolate and coffee opera cake (v)(gf)

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free

*Please ensure that cocktail items chosen, cover your guest's dietary requirements.
QAGOMA is unable to cater for individual preferences in a cocktail environment.



STATIONS

Cocktail events up to a maximum of three hours, that do not include a cocktail canapé package, require a minimum of three stations. One additional station is required for every additional hour thereafter.

ANTIPASTO STATION | 15 PP

Selection of artisan cheeses, dried fruits, quince paste, chutney, assorted lavosh and water crackers, cured meats and terrines, cornichons, marinated Australian olives, grilled Mediterranean vegetables

INTERACTIVE PAELLA STATION | 15 PP *(Outside events only)*

Please choose one of the following:

Surf and turf paella – organic chicken, king prawns, black-lip mussels (gf)(df)

Roasted peppers, globe artichoke, garden pea and saffron (vv)(gf)(df)

INTERACTIVE JAPANESE CHARCOAL STATION | 15 PP *(Outside events only)*

Please choose one of the following:

Charcoal honey chicken skewer, furikake (df)

Miso glazed eggplant, gomashio (vv)(gf)(df)

Beef bulgogi, toasted sesame (gf)(df)

Haloumi, sumac, pistachio dukkah (gf)(v)

Served with takuan pickles, jasmine rice (vv)(gf)(df)

SUSHI STATION | 15 PP

Assorted sushi selection, including one vegetarian option

Accompanied by wasabi, kewpie, ponzu and pickled ginger (v)(gf)(df)

SLIDER STATION | 15PP

Please choose three of the following

Beef patty, Egmont cheese, pickles

Pastrami, raclette, sauerkraut, Russian dressing

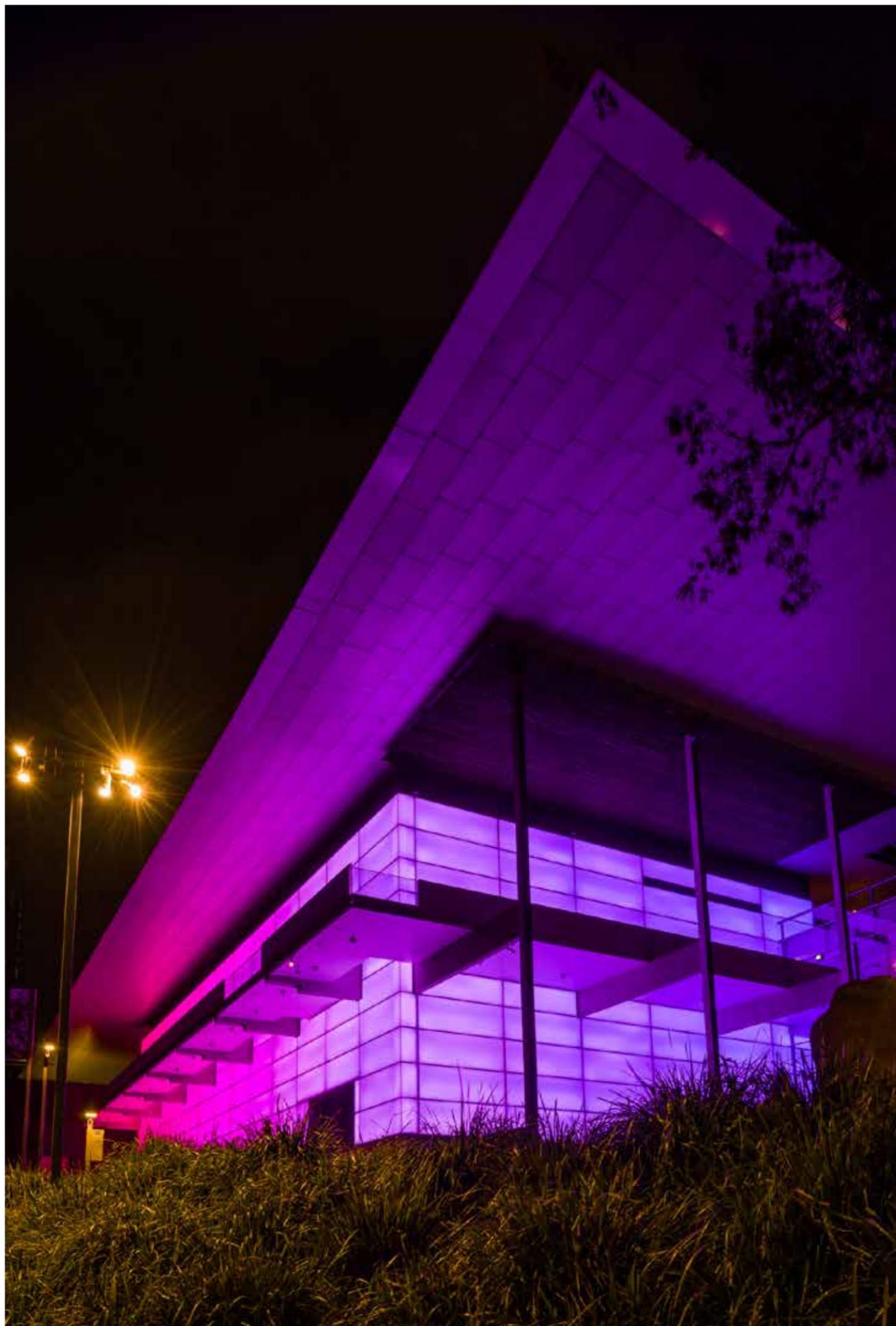
Haloumi, roast peppers, chimichurri (v)

Prawn roll, fennel, caper mayo

Pulled pork, Asian slaw

Bacon, lettuce, tomato, avocado

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



GOMA EXTERIOR JAMES TURRELL

FRESH SEAFOOD (Minimum order quantity to serve 50% of your expected guests)

Each bucket serves 6–8 guests

1 doz Coffin Bay Pacific oysters per bucket | \$60 / bucket

1kg of Mooloolaba prawns | \$80 / bucket

1kg of bug tails | \$90 / bucket

Including QAGOMA house made sauces and condiments included as below:

Shallot and red wine Mignonette (gf)(df) / Marie Rose dipping sauce (gf)(df) / Limes and lemons

ASSORTED DESSERT STATION | 15 PP

Selection of the below | Each guests receives three pieces per person:

Assorted macarons (v)(gf)

Berliner doughnut, strawberry jam (v)

Chocolate and raspberry brownie (v)(gf)

Almond, chocolate and coffee opera cake (v)(gf)

Lychee and black coconut rice pudding (vv)(gf)(df)

LATE NIGHT STATION | 15 PP (Minimum order quantity to serve 50% of your expected guests)

Selection of warm pastries

Selection of artisan cheeses, dried fruits, quince paste, chutney, assorted lavosh and water crackers, cured meats and terrines, cornichons, marinated Australian olives, grilled Mediterranean vegetables

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



DINNER & LUNCH PACKAGE (MIN 50 GUESTS)

TWO COURSE PLATED PACKAGE | 80 PP

Two canapés per person on arrival
Two course alternate drop menu (choice of entree and main or main & dessert)
Choice of two sides for the table to share
Tea, coffee and petit fours
Furniture*, linen, votive candles
One car park for event organiser at the cultural precinct car park

THREE COURSE PLATED PACKAGE | 100 PP

Two canapés per person on arrival
Three course alternate drop menu
Choice of two sides for the table to share
Tea, coffee and petit fours
Furniture*, linen, votive candles
One car park for event organiser at the cultural precinct car park

BEVERAGE PACKAGE OPTIONS (See page 13 for more information)

Starting from:

Two hour premium beverage package | 30 pp
Three hour premium beverage package | 38 pp
Four hour premium beverage package | 45 pp

* Standard furniture layout is 1.8m banquet rounds or 1m wide longs, surcharges will apply for different table formations.

* Please ensure that canapés chosen for arrival cover all dietary requirements. QAGOMA is unable to cater for individual preferences in a cocktail environment. Please speak to your Event Sales Officer for further information.



PLATED MENU

ENTREE

Brisbane Valley quail, cauliflower, avocado, grape, red elk (gf)
Hervey Bay scallops, pickled ginger, green tomato, kelp (gf)(df)
Borrowdale pork belly, morcilla, apple, choucroute
Torched Mooloolaba prawns, ajo blanco, jamón, melon (df)
Shio koji kent pumpkin, cavolo nero, toasted yeast and pepita (vv)(gf)(df)
Smoked lamb belly, sheep's milk labneh, carrot, saltbush (gf)
Fried tofu, broccolini, oyster mushroom, white soy consommé (vv)(df)
Tambourine cheese stracciatella, pickled leek, pea, watercress (v)(gf)

MAIN

Angus striploin, soubise, field mushroom, charred spring onion (gf)(df)
Lamb rump, chickpea, pistachio dukkah, smoked tarator (gf)
Goldband snapper, flageolet bean fricassée, fish roe emulsion (gf)
Free range chicken breast, spinach, buckwheat, grains, sprouts (gf)
Mapo glazed cauliflower, chickpea, almond crème, collard greens (vv)(gf)(df)
Darling Downs beef eye fillet, beetroot, rainbow chard, black garlic (gf)(df)
North QLD barramundi, kipfler potato, broad beans, sage beurre noisette (gf)

SIDES (TWO BOWLS PER TABLE TO SHARE)

Hot | Please choose one:

Roasted new potatoes, rosemary salt (vv)(gf)(df)
Steamed green beans, lemon dressing (vv)(gf)(df)

Cold | Please choose one:

Gem lettuce, oregano mustard dressing (vv)(gf)(df)
Heirloom tomato, caper, sweet basil (vv)(gf)(df)

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



DESSERT

Wattle and ricotta tart, crème fraiche (v)(gf)

Hunted Gathered chocolate, yuzu, biscuit (v)

Guava, fig, strawberry gum, burnt Maleny honey (gf)

Sago, coconut, lychee, mango, kaffir lime leaf (vv)(gf)(df)

Strawberry, mascarpone, Eton mess (v)(gf)

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



FIVE COURSE TASTING MENU WITH MATCHED WINES | 230 PP (MIN 30 GUESTS)

CANAPES ON ARRIVAL

Spanner crab tartlet, beurre noisette
Brioche, crème fraîche, caviar
Champagne Collet Brut NV, Ay, Champagne, FR

FIRST

Southern calamari, broccolini, white soy consommé (df)
Holm Oak Pinot Gris, Tamar Valley, TAS

SECOND

Hervey Bay scallop, green tomato, avocado, fennel (gf)(df)
Huia Sauvignon Blanc, Marlborough, NZ

THIRD

Brisbane Valley Quail, sweet corn, mushroom, red elk (gf)
Protégé Pinot Noir, Tamar Valley, TAS

FOURTH

Guyra lamb strap, spring onion, curd (gf)
Kilikanoon 'Prodigal' Grenache, Clare Valley, SA

FIFTH

Peach melba
Kiku-Masamune Umeshu, Japan

Sample Menu – subject to change with seasons and produce seasonality
Degustation wines are tasting size 75ml pours

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



GOMA CAFE BISTRO

BBQ DINNER PACKAGE | 90 PP (MIN 50 GUESTS)

BBQ DINNER MENU (Roof Terrace or GOMA Bistro events only)

Choose two canapés per person on arrival

Choose four of the following hot dishes

Lemon and thyme marinated chicken (gf)(df)

Lamb belly chimichurri (gf)(df)

Smoky BBQ pork ribs (df)

Master stock glazed beef brisket (df)

Steamed Kingfish, lemongrass, chilli, sesame (gf)(df)

Garlic beef boerewors (df)

Buffalo haloumi and miso eggplant kebabs (v)(gf)

Mapo glazed cauliflower (vv)(df)

Chilli local squid (gf)(df)

Feta and buckwheat stuffed banana peppers (v)(gf)(df)

Heirloom carrots, soy caramel (vv)(gf)(df)

Roasted new potatoes, balsamic onions (vv)(gf)(df)

Choose three of the following salads

Buckwheat, green peas, tendrils, sunflower seeds (vv)(gf)(df)

Edamame beans, feta, mint, rocket, fennel, pepitas (v)(gf)

Cabbage, coconut, fried shallot, chilli, coriander (vv)(gf)(df)

Globe artichoke, mustard leaf, pickled pear, hazelnuts (vv)(gf)(df)

Dutch cream and seeded mustard, bacon, potato (gf)(df)

Seasonal garden salad, classic champagne vinaigrette (vv)(gf)(df)

Included

Smoked tomato relish (vv)(gf)(df)

Green tomato chutney (vv)(gf)(df)

Minted yoghurt (v)(gf)(df)

Selection of mustards (vv)(gf)(df)

Ciabatta dinner rolls (vv)

Choose two of the following desserts

Strawberry and cream trifle

Banana and butterscotch pavlova (gf)

Allpress Espresso tiramisu (v)

Seasonal fruit platter (vv)(gf)(df)

New York cheesecake

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free

*Standard furniture layout is 1.8m banquet rounds or 1m wide longs, surcharges will apply for different table formations

*Please ensure that canapés chosen, cover all dietary requirements. QAGOMA is unable to cater for individual preferences in a cocktail environment. Please speak to your Event Sales Officer for further information.



BEVERAGE PACKAGES

PREMIUM

Novello Sparkling Brut NV, Adelaide Hills, SA
 Trentham Estate Sauvignon Blanc, Murray Darling, NSW
 Budburst Shiraz, Barossa Valley, SA
 Newstead Brewing Co. Newstead Lager
 Newstead Brewing Co. 3 Quarter Time – Session Ale
 Newstead Brewing Co. Electric Arc – Light Lager
 Selection of non-alcoholic beverages

2 Hour premium beverage package | 30 pp
 3 Hour premium beverage package | 38 pp
 4 Hour premium beverage package | 45 pp
 5 Hour premium beverage package | 50 pp
 Champagne upgrade | Additional 35pp

PRESTIGE

Coombe Farm Sparkling Brut NV, Yarra Valley, VIC
 Please select one white wine from the following:
 LaZona Pinot Grigio, King Valley, VIC
 Jules Taylor Sauvignon Blanc, Marlborough, NZ
 Please select one red wine from the following:
 Holm Oak Protégé Pinot Noir, Tamar Valley, TAS
 Kilikanoon Killermans Run Shiraz, Clare Valley, SA
 Newstead Brewing Co. Newstead Lager
 Newstead Brewing Co. 3 Quarter Time – Session Ale
 Newstead Brewing Co. Electric Arc – Light Lager
 Selection of non-alcoholic beverages

2 Hour prestige beverage package | 40 pp
 3 Hour prestige beverage package | 48 pp
 4 Hour prestige beverage package | 55 pp
 5 Hour prestige beverage package | 60 pp
 Champagne upgrade | Additional 25pp

PLATINUM

Champagne Collet Brut NV, Ay, Champagne, FR
 Please select two white wines from the following:
 Huia Sauvignon Blanc, Marlborough, NZ
 Holm Oak Pinot Gris, Tamar Valley, TAS
 Clarence House Chardonnay, Cambridge, TAS
 Please select two red/rose wines from the following:
 Schwarz META Shiraz, Barossa Valley, SA
 Kilikanoon 'Prodigal' Grenache, Clare Valley, SA
 Schwarz Rosé, Barossa Valley, SA
 Newstead Brewing Co. Newstead Lager
 Newstead Brewing Co. 3 Quarter Time – Session Ale
 Newstead Brewing Co. Electric Arc – Light Lager
 Selection of non-alcoholic beverages

2 Hour platinum beverage package | 70 pp
 3 Hour platinum beverage package | 78 pp
 4 Hour platinum beverage package | 85 pp
 5 Hour platinum beverage package | 90 pp

QAGOMA is a fully licensed venue.
 BYO facilities and cash bars are not available.



WELCOME COCKTAIL

ESSENTIALS | 18 PP

PEACH BELLINI

Archie Rose vodka, prosecco, peach puree, basil

APEROL SPRITZ

Aperol, prosecco, orange

DARK & STORMY

Appleton Rum, ginger beer, lime

ARCHIE ROSE COCKTAILS | 20 PP

MYRTLE COLLINS

Archie Rose gin, lemon myrtle, citrus, cucumber, soda

RYE HIGBALL

Archie Rose white rye, ginger ale, lemon



DAY DELEGATE PACKAGE

(\$5,000 MINIMUM GALLERY PROTECTIVE AND SERVICES CHARGE* AND CATERING SPEND)

HALF / FULL DAY DELEGATE PACKAGE | 65PP / 75PP

ARRIVAL

Percolated Genovese coffee and Teardrop tea selection

One bottled water 250mL per person

One whole apple per person

MORNING TEA/AFTERNOON TEA

Percolated Genovese coffee and Teardrop tea selection

Seasonal fruit platter

Please select one from the following options for Morning Tea:

Vienna eclairs (v)(gf)

Assorted mini-Danishes (v)

Seasonal fruit salad, coconut yoghurt (vv)(gf)(df)

Granola, organic honey, yoghurt, raspberries (v)

Berry friand (v)(gf)

Shaved leg ham and brie croissant

Truffle mushroom and spinach croissant (v)

Please select one from the following options for Afternoon Tea:

Sundried tomato, olive, Persian feta and rocket tart (v)(gf)

Bacon, spinach and pumpkin tart (gf)

Pumpkin scones, apricot jam, manchego (v)

Spinach and feta roll (v)

Seasonal fruit skewers (vv)(gf)(df)

Spiced black rice pudding, pepitas, fruit compote (vv)(df)(gf)

Cucumber lady finger ribbon sandwiches (vv)(gf)(df)

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



Photograph by Lover of Mine Photography

QAG WATERMALL

DAY DELEGATE PACKAGE (CONT.)

LUNCH

Antipasto Station

Selection of artisan cheeses, dried fruits, quince paste, chutney, assorted lavosh and water crackers, cured meats and terrines, cornichons, marinated Australian olives, grilled Mediterranean vegetables

Interactive Paella Station (70% / 30% split)

Surf and turf paella – organic chicken, king prawns, black-lip mussels (gf)(df)
Roasted peppers, globe artichoke, garden pea and saffron (vv)(gf)(df)

Sushi Station

Assorted sushi selection, including one vegetarian option (gf)(df)
Accompanied by wasabi, kewpie, ponzu and pickled ginger (v)(gf)(df)

Please select one sweet option from the following:

Assorted macarons (v)(gf)
Berliner doughnut, strawberry jam (v)
Chocolate and raspberry brownie (v)(gf)
Almond, chocolate and coffee opera cake (v)(gf)

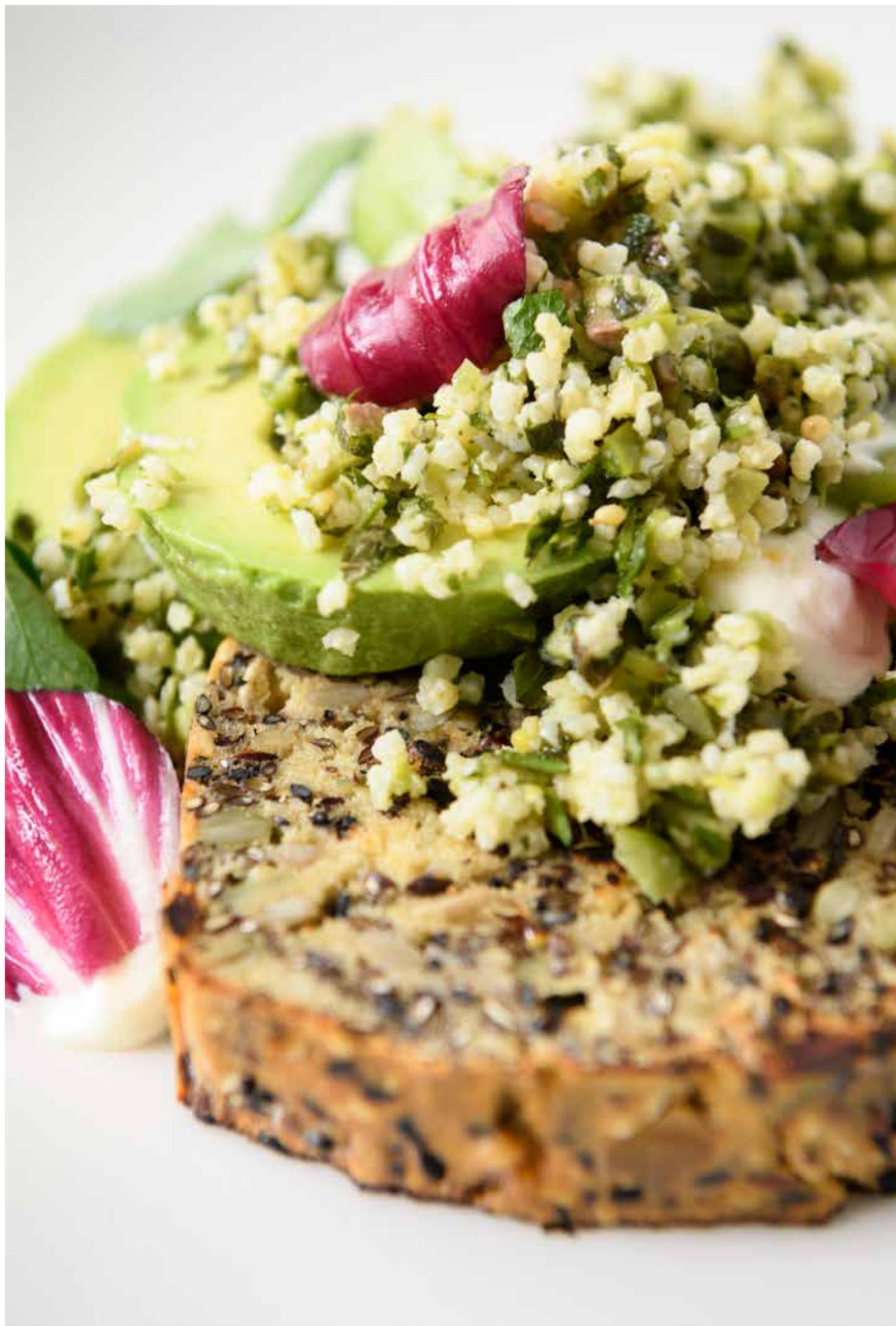
PACKAGE UPGRADES

Add an additional morning/afternoon tea item | 7 pp

Add an additional sweet option | 7 pp

Non-alcoholic beverages available on request, charged on consumption

(vv) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free



BREAKFAST

(\$5,000 MINIMUM GALLERY PROTECTIVE AND SERVICES CHARGE* AND CATERING SPEND)

STAND-UP PLATED BREAKFAST | 40 PP

Continental selections included:

Housemade granola, coconut yoghurt (v)
Assorted pastries/Danishes/friands (v)(gf – friands only)
Seasonal fruit platter (vv)(gf)(df)
Percolated Genovese coffee and Teardrop tea selection
Orange juice

Substantial | Choose two of the following:

Almond milk chia pudding, maple, koshaf (v)(gf)(df)
Warm milk cake, rhubarb, strawberry (v)
Stracciatella, avocado, kiwi, herbed tabouleh (v)(gf)
Salad of salmon, zucchini, almond, citrus, labne, za'atar (gf)
Bacon, fried eggs, tomato relish roll
Sautéed mushroom and spinach croissant with Hollandaise (v)

Add freshly pressed watermelon, orange and strawberry juice | 5 pp

Add freshly pressed green juice | 5 pp

PLATED BREAKFAST | 60 PP

Continental selections included:

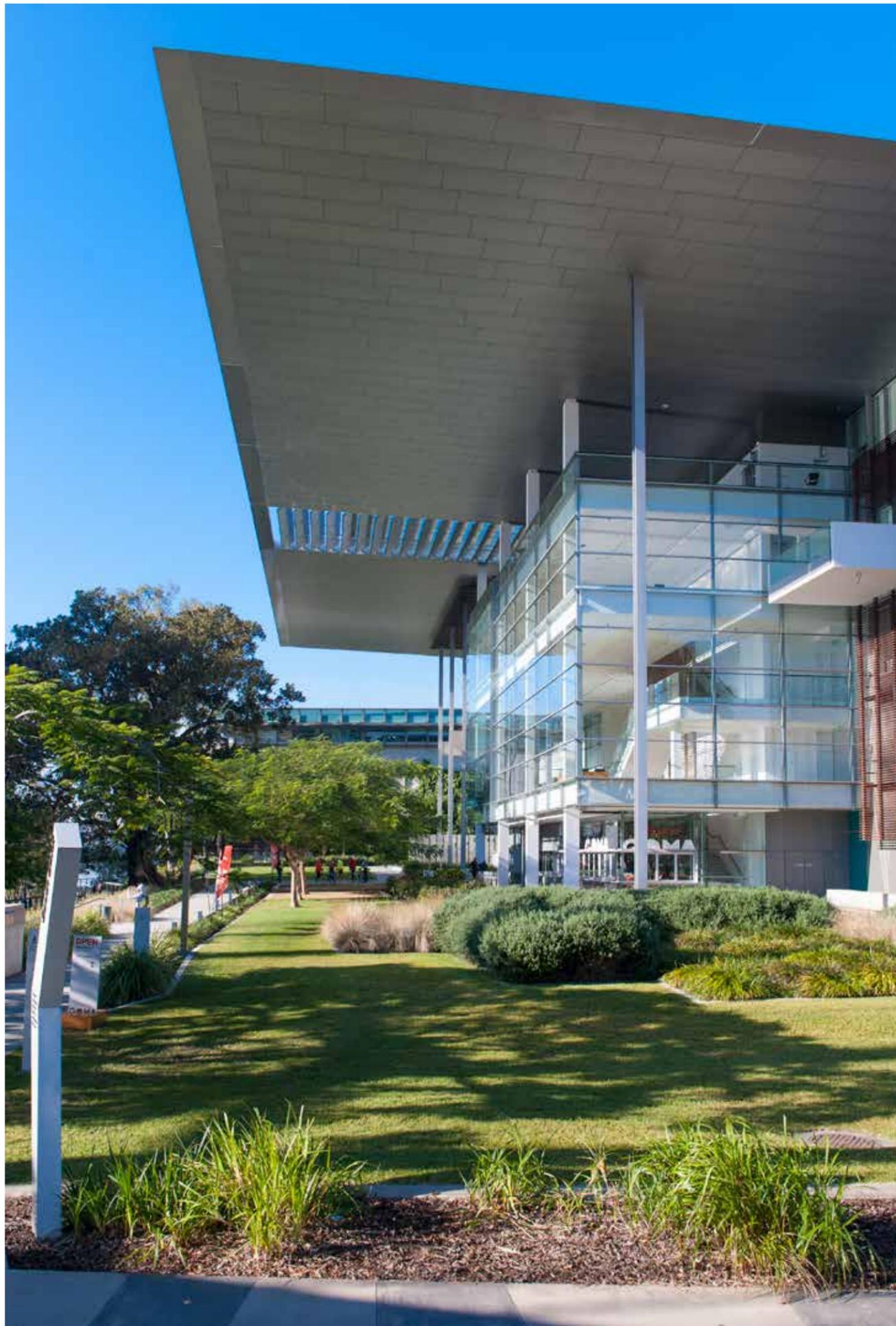
Seasonal fruit platter per table (vv)(gf)(df)
Percolated Genovese coffee and Teardrop tea selection
Orange juice

Please choose two of the following for alternate drop:

Housemade granola, coconut yoghurt (v)
Almond milk chia pudding, maple, koshaf (v)(gf)(df)
Warm milk cake, rhubarb, strawberry (v)
Stracciatella, avocado, kiwi, herbed tabouleh (v)(gf)
Salad of salmon, zucchini, almond, citrus, labne, za'atar (gf)
Bacon, scrambled eggs, tomato, mushroom, sourdough

*Standard furniture layout is 1.8m banquet rounds or 1m wide longs,
surcharges will apply for different table formations

*Minimum Gallery protective and services charge applies



INFORMATION

LOCATION

Within walking distance from the Brisbane CBD, QAGOMA is well serviced by public transport and is situated at Stanley Place in the Cultural Centre at South Brisbane.

TERMS AND CONDITIONS

A full copy of the QAGOMA Conditions of Hire is available on request and must be viewed and agreed to in order to proceed with your event. Current package is valid from 1 January 2022 – 31 December 2022. Prices and menus listed in this package, are subject to change.

PARKING

Undercover paid parking is available at the Cultural Centre in the following locations:

- Queensland Art Gallery/Queensland Museum car park
- Stanley Place/State Library of Queensland car park
- Queensland Performing Arts Centre car park

Please note food & beverage selections and prices subject to change

