



THE **SOUND GARDEN**



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ABOUT US

Set across two levels and characterised by an impressive 7 metre indoor tree, stunning natural stone bars and high glass ceiling, The Sound Garden offers an experience like no other.

Whether it is an intimate gathering in The Green Room, a large event in The Atrium or a casual birthday or corporate gathering, we can tailor a space and package to suit your needs.



FUNCTION SPACES: DOWNSTAIRS

THE GREEN ROOM

A warm and inviting semi-private space ideal for an intimate gathering, the Green Room is complimented by delicate velvet furnishings, opulent leather seating and soft mood lighting.

CAPACITY

14 seated



THE FRONTLINE

An indoor space with an outdoor feel - boasting the best of both worlds, The Frontline has views onto the Mall as well as the stage and live music.

CAPACITY

60 standing



FUNCTION SPACES: UPSTAIRS

THE BACKLINE

Be right amongst the action with direct access to the bar. Ideal for smaller groups looking for a more casual affair.

CAPACITY

30-40 standing (half area)
100 standing (whole area)



THE WALL

The ideal area for groups seeking a more private affair. Located on our top level where our hanging vines and leather booths await.

CAPACITY

60-120 standing



THE BALCONY

Overlooking bustling Brunswick Street Mall the Balcony is perfect for groups wanting an outdoor yet completely covered space. For larger groups, The Balcony can be joined with an indoor area until 9pm.

CAPACITY

70 standing



FUNCTION SPACES CONTINUED

THE ATRIUM

The perfect space for large celebrations the Atrium is the entire top level of The Sound Garden encompassing the Backline, Wall and Balcony. The Atrium offers exclusive access to private bar and is accentuated by our impressive 7 metre indoor tree and hanging gardens.

CAPACITY

350-400 standing

FOOD OPTIONS



GROUP BOOKINGS

Platters are available for casual group bookings and are designed for sharing amongst smaller groups. Platters will be delivered to your group and placed on tables for guests to help themselves.

WOODSTOCK SELECTION \$600

Ideal for groups up to 20

• **Chef's selection of pizza or charcuterie platter**

- Mushroom arancini balls - smokey tomato sauce, parmesan, basil (v)
- Wagyu cheeseburger sliders - grilled beef pattie, cheese, pickles, onion, ketchup
 - Vietnamese pork spring rolls - soy & sesame dressing (df)
 - Lamb skewers - labna, sumac, iskender tomato sauce (gf)
- Buffalo chicken wings - American style hot sauce, ranch dressing, celery, carrot

ADDITIONS

- 20 x Fish & chip boats - beer battered fish, chips, tartare sauce, lemon \$140
 - 20 x Cheeseburger sliders - beef pattie, pickle, ketchup \$140
- 20 x Olympus haloumi sliders - rocket, tomato, cashew pesto (v) \$140
 - 20 x Pork belly bao buns - Asian slaw, kecap manis, coriander \$140
- 20 x Any hot or cold canape item - see 'coachella canapes' page \$80
- 20 x Any substantial canape item - see 'coachella canapes' page \$140
 - Chef's selection of pizza \$27 each



GROUP BOOKINGS CONTINUED

Platters are available for casual group bookings and are designed for sharing amongst smaller groups. Platters will be delivered to your group and placed on tables for guests to help themselves.

BIG DAY OUT BOARDS

Ideal for groups of up to 8-10

PEARL JAM'S PIZZAS \$110

chefs selection of hand stretched pizzas

ABBA'S ANTIPASTO \$150

cured meats, cheese, olives, house made breads, dips

GRANDMASTER FLASH GRAZING \$180

pork spring rolls, mushroom arancini, sausage rolls,
satay chicken skewers, popcorn pork

BEASTIE BOYS BOARD \$160

chicken gyoza, pork & mushroom wonton, popcorn pork,
jade scallop & prawn dumpling, pork & mushroom shumai

WU TANG WINGS \$120

5kg of crispy fried wings with a selection of sauces



COACHELLA CANAPES

We have created the perfect bite sized and substantial dishes allowing you to formulate your own menu for your guests to enjoy. Our friendly staff will serve these on platters, roaming your function. Please advise of any allergies or intolerances and we will work with you to customise a menu to suit.

PRICING

- | | |
|--|--------|
| • 4 PIECE any 4 hot, cold or sweets | \$16PP |
| • 6 PIECE any 6 hot, cold or sweets | \$24PP |
| • 6 PIECE + 1 SUBSTANTIAL any 6 hot, cold or sweets + 1 substantial | \$31PP |
| • 8 PIECE + 1 SUBSTANTIAL any 8 hot, cold or sweets + 1 substantial | \$39PP |
| • 8 PIECE + 2 SUBSTANTIAL any 8 hot, cold or sweets + 2 substantial | \$46PP |
| • CUSTOM PACKAGE - speak with our team to create a custom package for your event | |

COLD ITEMS

- Freshly shucked oysters w Champagne dressing (gf, gf)
- Chermola spiced chicken tart w peppered fig (gf)
- Mooloolaba king prawns w cocktail sauce, lemon (df, gf)
- Seared beef w bush tomato relish, rosemary croute (df)
- Harissa spiced chicken w peppered fig, brioche croute
- Tomato caramelised onion & goat's cheese tart (v)
- Sushi platter w soy sauce, wasabi - choice of smoked salmon & avocado, tuna & avocado, chicken & avocado or vegetarian (gfo, vgo)

HOT ITEMS

- Pork & fennel sausage roll w tomato relish
- Buffalo chicken wings w American style hot sauce, ranch dressing, celery, carrot
- Mushroom arancini w smokey tomato sauce, parmesan, basil (v)
- Wood fired haloumi w Sunshine Coast honey, lemon (gf, v)
- Wood fired lamb skewers w labna, sumac, iskender tomato sauce (gf)
- Pork spring rolls w sweet chili sauce (vgo)
- Pumpkin arancini w pumpkin puree, crisp basil (gf, vg)
- Braised beef pie w tomato relish (gfo)
- Honey soy chicken skewer w sesame (gf)
- Homemade falafel w tahini sauce, dukkah, lemon (vg)
- Fried cauliflower w ras el hanout, tahini, lemon (vg)
- Marinated beef skewer w sesame ginger dressing, coriander (gf)

SUBSTANTIAL

- Vietnamese rice paper rolls w hoisin sauce - choice of duck, chicken or vegetable (gfo, vgo)
- Pork belly bao buns w Asian slaw, hoisin sauce
- Cheeseburger slider w pickle, ketchup
- Olympus haloumi slider w rocket, tomato, cashew pesto (gfo)
- Beer battered fish & chips w chunky chips, tartare, lemon
- Tacos w tomato, coriander, salsa - choice of pulled pork or soy mince (vgo, gf, df)
- Gnocchi boats w truffle mushrooms, brown butter, parmigiano, reggiano, crisp sage (v)

SWEETS

- Macarons - nutella or passion fruit
- Mini lemon meringue tart
- Chocolate brownie
- Caramel slice
- Peanut butter chocolate truffle

All of our food may contain nuts, gluten and shellfish.

v = vegetarian

vgo = vegan option

gfo = gluten free option

vg = vegan



SOUNDWAVE STATIONS

Food stations will be set up in your allocated function space and will be ready on arrival. Food stations are designed to add onto packages, and are ideal for larger events. Minimum guest numbers apply.

MEZZE STATION \$15PP

cured meats, local cheese, olives, dried & fresh fruits, house made breads, pickles, dips

SEAFOOD STATION \$30PP

Freshly shucked oysters, Mooloolaba king prawns, mixed sushi, Arak marinated salmon tart, stuffed black mussels with rice, yellowfin tuna

NACHO STATION \$15PP

Build your own nachos

Corn chips, guacamole, corn salsa, smoked tomato sauce, jalapenos, black beans, pulled pork

DESSERT STATION \$20PP

Peanut butter & chocolate truffles, macarons, mini lemon meringue tart, chocolate brownie, caramel slice, orange & almond slice, fresh seasonal fruit



SPLENDOUR SWEETS

CELEBRATION CAKES

12 INCH (FEEDS 16) \$90

- Red velvet cake - bright red layered cake with cream cheese icing
- Triple chocolate mousse cake - rich belgian dark chocolate layered mousse & chocolate genoise
- Baked vanilla cheesecake - fresh berries

TIERED CAKE \$ POA

- Custom decoration and theming available at extra cost. please call to enquire.

CUPCAKES (MINIMUM 20) \$6 EACH

- Rich Belgian dark chocolate
- Red velvet & cream cheese icing

CAKEAGE

Cakes are welcome however please note the following fees apply.

We may also request a small sample to hold for testing if required.

Cocktail functions

Applies to confirmed guest numbers

\$3pp - our team will cut and plate the cake and serve to your group

\$9pp - our team will cut and plate the cake and serve with coulis & vanilla bean ice cream

Group bookings

\$50 flat rate - our team will cut the cake and serve on a plate or platter for guests to help themselves. Napkins or plates and cutlery will be provided.



BEVERAGE OPTIONS



BURNING MAN BEVERAGES

BEVERAGE PACKAGES

Beverage packages will run for a set amount of time, whether a portion of or your whole event. Beverage packages apply to and will be charged based on confirmed or actual guest numbers (whichever is higher). Upgrades and add ons must be applied to the whole group. Minimum numbers apply.

Two hours \$50pp | Three hours \$60pp | Four hours \$75pp

STANDARD PACKAGE

Selected tap beer, house wine, house sparkling, soft drink & juice.

PREMIUM PACKAGE

Additional \$20pp

All tap beers, all wine by the glass, premium sparkling, soft drink & juice.

ADDITIONAL ITEMS

- House spirits \$30pp
- Premium spirits \$40pp

COCKTAIL ON ARRIVAL

Additional \$20pp

- Espresso martini
- French martini
 - Mojito
- Cosmopolitan
- Aperol spritz

Don't see your favourite cocktail? Enquire with our team!

CASH BAR

Your guests purchase their own beverages from the bar.

BAR TAB

Completely under your control. You can set the limit, the choices available, time restriction and whom has access to the tab



FAQ'S

CAN DIETARY REQUIREMENTS BE CATERED TO?

We recommend picking items that will cater to a broad range of dietary requirements in your initial menu selection. Please inform your function manager of any dietary requirements, and they will assist in refining your selection and suggesting substitutes if required. Whilst all care is taken, our kitchen does use items containing gluten, nuts and shellfish.

CAN I PLAY MY OWN MUSIC OR PROVIDE MY OWN ENTERTAINMENT?

On Friday & Saturday nights we will have our own entertainment on in the venue. As the venue is open plan and none of our spaces are completely private, you are not able to provide your own entertainment or play your own music.

For functions & events outside of these times you may be able to have your own music or entertainment, however this would be approved on a case-by-case basis. Please speak to your function manager before locking in any entertainment.

CAN I BRING DECORATIONS?

Decorations such as balloons or signs are allowed, however we ask that there is no glitter or confetti, or nothing that needs to be adhered to the walls or ceiling. Please confirm decorations with your function manager prior to your event.

As storage space is limited, all decorations must be taken with you at the end of the function or can be thrown out by staff. The

Sound Garden is not responsible for damage, loss or theft of decorations before, during or after your event.

Any largescale decorations (e.g. balloon arches) or equipment hire (e.g. photobooths) must be confirmed with your function manager prior to your event. Your function manager will confirm power access in the space and will liaise directly with the supplier regarding bump-in/out and access times.

You will have access to your function space 30 minutes prior to the function start time for decorating. Please confirm liaison directly with your function manager if more time is required.

CAN MINORS ATTEND?

Minors are permitted to attend functions so long as they are accompanied by a parent or guardian. Minors are required to leave the venue at 9pm. Please let your function manager know if there will be minors attending your event.

CAN I BRING MY OWN FOOD OR BEVERAGES?

No. The Sound Garden is fully licensed, so no external food or beverages are to be brought onto the premise with the exception of celebration cakes. If you are intending to bring a cake, please let your function manager know prior to your event date. Cakeage fees will apply.

CAN I PARK AT THE VENUE?

The Sound Garden does not have any on site parking, and street parking is limited. We recommend parking in The Fort carpark operated by Cornerstone Parking – access is via Warner Street. This is a paid carpark and The Sound Garden does not validate parking.

The Fortitude Valley train station and multiple bus routes are located within 5 minutes' walk of The Sound Garden.

NEXT STEPS

Once you have viewed the venue and are happy with the space, a deposit and signed contract are required to confirm your booking. Tentative bookings will not be made and spaces will not be held until a deposit invoice and contract have been requested from your function manager.

Once a tentative booking has been made, you will have 7 days to sign and return the contract and pay the deposit. If this is not completed in the allocated time, the tentative hold will be removed and the spaces released.

TERMS AND CONDITIONS

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book in advance to ensure you get your desired function area and date. A tentative booking will (on request) be held for a maximum of seven (7) days. In order to confirm your function booking, Terms and Conditions must be signed and a deposit paid (amount which is to be confirmed by functions coordinator), which will contribute to your minimum spend. Upon receipt of payment, your function booking will be confirmed and it will be assumed these terms and conditions apply.

CANCELLATIONS

We appreciate that circumstances may occur which could make it necessary for your function to be cancelled. In all circumstances, written notice is required and the following cancellation fees apply:

- 60 days or more – deposit will be refunded if space is re-booked.
- 15 days – 59 days – 50% of deposit will be refunded if space is re-booked. Remaining 50% will be retained by the venue as a cancellation fee.
- 14 days – 7 days – deposit will not be refunded.
- Less than 7 days – full food and beverage cost will incur/no monies will be refunded.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests ten (10) business days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, seven (7) business days prior to your function. Final numbers and dietary requirements need to be confirmed five (5) business days from your function. Your function coordinator will then create your tax invoice.

After this the total account for the function will be based on confirmed numbers or actual attendance whichever is greatest (where applicable). In the event that guest numbers change significantly, we reserve the right to amend quoted prices, terms and conditions, your nominated room or area prior to the commencement of the event. Please note, once a deposit has been paid and/or function confirmed, it is assumed that these terms and conditions apply regardless of whether or not the form has been completed/signed.

FINAL PAYMENT

Once your guest numbers have finalised, a tax invoice will be issued with your expected outstanding payment. This payment is required three (3) business days prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged and finalised on conclusion of your event.

FOOD AND BEVERAGE POLICY

Due to the nature of the venue's Liquor License and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises. Menu costs and prices are subject to change at any time - customers will be notified if they are affected by any changes. We will honor initial pricing for up to twelve (12) weeks.

ROOM ASSIGNMENT

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated room becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated room for the function. The venue cannot be held responsible for changes in weather; we will do our utmost to accommodate your function, however should space not present itself, please be aware that a private area may not be available.

DRESS STANDARDS

Dress standards do apply. Please contact the venue with any enquiries.

IDENTIFICATION REGULATIONS

Current Queensland Government regulations apply for all functions. The regulation states that a current Australian State or Territory issued Drivers License (with a photograph), 18 Plus Card or current Australian or International Passport are the only valid forms of identification accepted to enter the licensed premises and purchase liquor or tobacco.

RESPONSIBLE ADULTS AND MINORS

Those unable to present identification or those under the age of 18 years are welcome to attend a function under the following strict regulations:

- Minors must be accompanied and supervised at all times by a parent or guardian.
- A responsible adult accountable for supervising a minor is defined by Liquor Act 1992 as a parent, step-parent, guardian or other adult who has parental responsibility for the minor whilst they are on licensed premises.
- Minors or those without identification MUST NOT consume any form of alcoholic beverages or tobacco or approach the bar.
- Minors or those without identification are not permitted outside of the function area and are obligated to leave the premises by 9pm sharp.
- No adult is to purchase liquor for a minor or those without identification. Those who purchase alcohol for minors or those without identification and/or any minor caught consuming alcohol or cigarettes will be asked to vacate the premises immediately.
- It is a requirement of the venue that all minors or those without identification wear identification supplied by the venue at all times so they are identifiable as being under age or without identification. Those who remove their identification will be asked to leave the premises.

CAKEAGE

A cakeage fee applies to all bookings wishing to bring external cakes into the venue; this covers basic requirements. Additionally, the supplier of the cake must agree to the venue taking a small sample of the food (100 -150g approx.) to be held for subsequent testing should a food poisoning issue arise from food consumed at the function. This sample will be taken from the food item at the time it is consumed, not at the time it arrives on site. This is necessary because there may be a delay of several hours between when the food item is brought to site and when it is consumed. It could be subject to temperature abuse during this period.

PATRON CARE

Our obligations under the Liquor Act state that we are not permitted to serve or continue service of alcohol to patrons who, in our opinion, are intoxicated. Management reserves the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

PROPERTY AND DAMAGES

The venue will take all due care with clients/guests and third party property. However, we do not take responsibility for any items that have been left behind, lost, stolen and/or damaged during your function. The organiser is financially responsible for any damage to the venue's property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

DECORATIONS

You are welcome to supply additional decorations to compliment your chosen theme in your booked function space only. Please check with your Function Coordinator before attaching fixtures to venue's property. The venue takes no responsibility for damaged decorations or furnishings that are not compatible with the decorations you have supplied.

ADDITIONAL EQUIPMENT AND ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from your Function Coordinator. The venue takes no responsibility if your provided equipment is incompatible throughout your function (prior testing can be arranged on request). If you wish to arrange a DJ, band or any other form of entertainment, they must be approved by your Function Coordinator. Your Function Coordinator can obtain a quote on your behalf from any of our preferred suppliers on request. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.



THE **SOUND GARDEN**

ENQUIRIES & VIEWINGS

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

Please email you details to functionsqld@mantlegroup.com or by the contact us page via our website www.thesoundgarden.com.au/functions-bookings/

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TheSoundGardenBNE



@thesoundgardenbne