

Functions Package


ELECTRIC AVENUE
KITCHEN & BAR

Canvas

Mr Badgers
• DELICATESSEN •

GOODFELLAS
GROUP

THE ANTIQUE TOY ROOM



Standing | Canapés & drinks.

Guests: Minimum 15 - Maximum 20

On the right hand side of our bar area, for those in search of a more intimate yet casual environment the Toy Room offers a space ideal for a private cocktail style function.

MRS MERINO'S DINING ROOM



Seated | Set menu & drinks.

Guests: Minimum 10 - Maximum 12

Standing | Canapés & drinks.

Guests: Minimum 10 - Maximum 15

Surrounded and emerged in Electric Avenue's finest antique collection and with a feature gold mirror for in ultimate privacy.

ELECTRIC AVENUE DINING ROOM



Seated | Set menu & drinks.

Guests: Minimum 12 - Maximum 18

Standing | Canapés & drinks.

Guests: Minimum 15 - Maximum 30

For something special but still part of the action our Electric Avenue Dining Room is the perfect option. The Dining Room offers luminous privacy drapes.

MRS J. RABBITS &/OR THE ATTIC



Seated | Set menu & drinks.

Guests: Minimum 15 - Maximum 20

Standing | Canapés & drinks.

Guests: Minimum 30 - Maximum 60

Mrs J. Rabbits offers a unique space which includes its own private bar, it is perfect for an 'old world' cocktail style function.

ELECTRIC AVENUE &/OR MRS J RABBITS



Standing | Canapés & drinks.

Guests: Minimum 50 - Maximum 150

Ideal for those wanting a totally unique, glamorous and exceptionally comfortable welcome reception or cocktail party for a perfect birthday, engagement party or an extra special wedding reception.

For larger groups, a combination of **The Toy Store, **Mrs Merino's**, and **Electric Avenue Dining Rooms** can be hired for a cocktail-style event for 40 - 60 people.*



THE TAILORS



Seated | Set menu & drinks.

Guests: Minimum 12 - Maximum 28

Standing | Canapés & drinks.

Guests: Minimum 20 - Maximum 60

Transformed into an illegal 1920s speakeasy, our shady associates can sneak up to 60 confidantes into the room for you to indulge in Brisbane's most lawless liquors - but make sure the cops don't follow you in!

THE SECRET GARDEN



Seated | Set menu & drinks.

Guests: Minimum 12 - Maximum 20

Standing | Canapés & drinks.

Guests: Minimum 20 - Maximum 50

Step outside into The Secret Garden, adorned in flowers, fauna and boasting a retractable roof. Transforming seasonally from a cosy, starlit winter snug to a bright and airy summer terrace, it's perfect all year round.

THE TAILORS & THE SECRET GARDEN



Standing | Canapés & drinks.

Guests: Minimum 60 - Maximum 120

Featuring stunning art deco lighting with access to 2 private bars. The Tailors is adorned with gold furnishings and finishes designed to reflect the glamour of the 1920's era. Guests can also enjoy food and drinks in the Secret Garden.

CANVAS CLUB



Standing | Canapés & drinks.

Guests: Minimum 100 - Maximum 150

If you're looking for somewhere unique and exciting with a twist, Canvas Club is the perfect place for you. With 3 different spaces, a spacious dance floor and private booths, the space caters for a multitude of events. Guests can enjoy the entire venue as they sip on refreshing drinks and dance the night away.

Mr Badgers

• DELICATESSEN •

THE PALACE TRAM



Seated | Set menu & drinks.

Guests: Minimum 12 - Maximum 18

Alongside the bar lies The Palace - the lifesize model of a Brisbane tram carriage is perfect for seated and standing events, complete with banquette seating, brass lamps and windows overlooking the bar area.

MR BADGERS



Seated | Set menu & drinks.

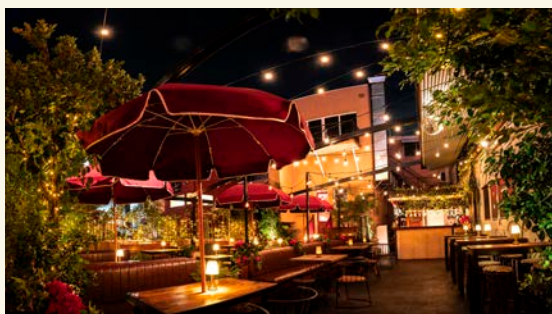
Guests: Minimum 10 - Maximum 20

Standing | Canapés & drinks.

Guests: Minimum 20 - Maximum 60

Join us down at the 'station that never sleeps', where spirits are high and drinks never run dry! The perfect space for any private party, on the platform and in the palace tram carriage.

THE COPACABANA CLUB



Seated | Set menu & drinks.

Guests: Minimum 20 - Maximum 50

Standing | Canapés & drinks.

Guests: Minimum 50 - Maximum 120

Step through the secret door and into The Copacabana Club. Tropical vibes, twinkling lights, and a retractable roof make it the perfect setting for any celebration.

MR BADGERS & THE COPACABANA CLUB



Standing | Canapés & drinks.

Guests: Minimum 100 - Maximum 200

A place of fun and adventure, Mr Badgers and The Copacabana Club allowing you and your guests to temporarily escape the hustle and bustle of the city. With two floors available, for both standing and seated events. A utterly unique space, and dining experience like no other.

SIT DOWN MENUS

FEASTING SHARE MENUS

Our signature feasting menu is designed to showcase the best of the chef's current offerings, at each venue, served grazing style on the table. This menu is inclusive of bar snacks, starters, shared dishes + desserts.

LUNCH & DINNER

\$75 pp • Feasting menu
+ Dessert \$10

ELECTRIC AVENUE & MRS J RABBITS

- SNACKS -

Selection of Cheese and Charcuterie with Olives, Homemade Dip, Bread & Crackers (GF*/V*)

- TO START -

Scotch Egg • Spiced Lamb, Dijon Mustard, Parmesan
Lemon Pepper Calamari • Sea Salt, Tartare Sauce, Lemon (GF)
Seasonal Harvest Salad • Green Leaves, French Vinaigrette, Pine Nuts, Ricotta Salata (GF / V)

- MAINS & SIDES -

Black Angus Beef Striploin (*Medium Rare*) • with Red Wine Jus, Dijon Mustard (GF / V*)
Rustic Fries & Seasonal Garlic Greens (GF / V)

CANVAS CLUB & THE TAILORS

- SNACKS -

Selection of Olives, Salsa Roja, Homemade Dip, Bread & Tortilla Chips (GF* / V*)

- TAPAS PLATES -

Bombas • Crispy Spanish Manchego & Potato Croquette (V)
Patatas Bravas • Triple Cooked Potatoes, Salsa Bravas Sauce (GF / VEG)
Chorizo al vino tinto • Red Wine Glazed Chorizo with Pan Catalan Bread
Seasonal Pincho Skewers • Red Vino Vinaigrette de España

- TAQUERIA PLATES -

Crispy Artichoke Taco • Queso, Barbocoa Salsa, Chives, Coriander (GF / V / VEG*)
Pork Cochinita Tacos • Slow cooked Yucatan-style Pork Shoulder, Pickled Red Onion & Salsa Roja (GF)

MR BADGERS & THE COPACABANA CLUB

- SNACKS -

Selection of Cheese and Charcuterie with Olives, Homemade Dip, Bread & Crackers (GF*/V*)

- STARTERS -

Calamari Fritti • Housemade Tartare Sauce (GF)
Chicken Wings • Choice of Homemade Sauce
Pumpkin, Porcini Mushroom, Arancini • Parmesan Aioli and a Balsamic Glaze (GF / V)

- PIZZA & SIDES -

A Selection of Our Signature Grandma's Deep-Dish Pizzas with a Crispy Parmesan Crust (V*)
Green Leaf Salad & Rustic Fries (GF / V)

*We can accommodate most dietary requirements upon request.

COCKTAIL FOOD MENU

GROUPS OVER 15 GUESTS

\$45 pp • 5 canapés

\$55 pp • 5 substantial items

\$40 pp • 3 canapés + 1 substantial items

\$45 pp • 2 canapés + 2 substantial items

\$50 pp • 2 canapés + 3 substantial items

\$55 pp • 3 canapés + 3 substantial items

CANAPÉS

Beef Rendang Curry Puffs, Homemade Tomato Relish
Pumpkin & Porcini Mushroom Arancini, Garlic Aioli (GF, VG)
Mac & Cheese Croquette, Sriracha Mayonnaise (V)
Chicken & Mushroom Gyoza, Soya Sauce (DF)
Chorizo & Haloumi Skewers • Balsamic Glaze • (GF / V*)

SUBSTANTIAL ITEMS

Salt and Pepper Calamari, Shallot and Lemon Aioli (GF, DF)
Mini Beef Cheese Burger with Mustard and Tomato Sauce (GF*, VG*)
Ricotta and Spinach Rolls, Homemade Tomato Relish (V)
Peking Duck Spring rolls **/OR** Vegetarian Spring Rolls, Sweet Chilli Sauce (VG*)
Japanese Karaage Crispy Chicken with Homemade Spiced Kewpie Mayonnaise

ADD ON MENU OPTIONS

PIZZA PLATTER

+ \$120 per pizza platter • 4 Large Pizzas

**please select 4 x pizza options from the menu below:*

Margherita • Tomato Sugo, Mozzarella, Garlic Oil, Basil (GF*, V, VG*)
Veggie • Tomato Sugo, Mozzarella, Mushroom, Red Capsicum, Red Onion, Feta (GF*, V, VG*)
Pepperoni • Tomato Sugo, Mozzarella, Pepperoni, Parmesan (GF*)
BBQ Pollo • Chicken, Bacon, Mushroom, Mozzarella, BBQ sauce, Parmesan (GF*)
Spicy Salami • Salami, Bacon, Pepperoni, Onion, Jalapeño, Mozzarella, Sriracha (GF*)

DESSERT CANAPÉS

Chocolate Fudge Caramel Brownie (GF, V) • + \$10 per head
New York Baked Cheesecake (V) • + \$10 per head
Assorted Macarons (V) • + \$10 per head

MENU CHANGES SEASONALLY

Modifications to our food menu offerings are available; however, an administration fee will apply.

COCKTAIL PLATTERS & BOARDS

***Note:** Platters **NOT** available on Friday & Saturday nights in The Tailors & Mr J Rabbits

PARTY PLATTER

\$260 per platter • Choice of 60 pieces

Homemade Spring Rolls • Vegetable, Sweet Chilli Sauce • (VG)

Mac & Cheese Croquettes • Sriracha Mayo • (V)

Pumpkin Arancini • Porcini Mushroom, Truffle Aioli • (GF / V)

FAVOURITES PLATTER

\$280 per platter • Choice of 60 pieces

Homemade Spring Rolls • Peking Duck, Sweet Chilli sauce • (VG*)

Beef Rendang Curry Puffs • Homemade Tomato Relish • (V*)

Crispy Chicken Wlgs • Fried Chicken, Spiced Aioli

GOURMET PLATTER

\$290 per platter • Choice of 60 pieces

Chorizo & Haloumi Skewers • Balsamic Glaze • (GF / V*)

Ricotta & Spinach Pastizzi • Homemade Tomato Relish • (V)

Salt & Pepper Calamari • Lemon Aioli • (GF / DF)

Add on: +\$10 per slider: Mini Beef Cheese Burger • Lettuce, Mustard, Tomato Sauce • (GF* / V* / VG*)

PIZZA PLATTER

\$120 per pizza platter • 4 Large Pizzas

**please select 4 x pizza options from the menu below:*

Margherita • Tomato Sugo, Mozzarella, Garlic Oil, Basil (GF*, V, VG*)

Veggie • Tomato Sugo, Mozzarella, Mushroom, Red Capsicum, Red Onion, Feta (GF*, V, VG*)

Pepperoni • Tomato Sugo, Mozzarella, Pepperoni, Parmesan (GF*)

BBQ Pollo • Chicken, Bacon, Mushroom, Mozzarella, BBQ Sauce, Parmesan (GF*)

Spicy Salami • Salami, Bacon, Pepperoni, Onion, Jalapeño, Mozzarella, Sriracha (GF*)

GRAZING BOARDS

SOUVOURY & SWEET

\$290 per board • SAVOURY GRAZING BOARD

Cheese & Charcutrie • A Selection of Cured Meats, Cheese, Homemade Dip
Marinated Olives, Pickles, Assortments, Crackers & Bread

\$290 per board • SWEET GRAZING BOARD

Dessert • A Selection of Cold Desserts, Chocolate Fudge Brownie,
New York Baked Cheese Cake & Assorted Macarons

DRINKS MENU

BAR ON CONSUMPTION

For a flexible beverage option you can opt for a pre-paid bar tab, cash bar option or combination of both.

BEER & WINE

Sparkling

- Cloud St. Brut, VIC | \$12 / \$55
- Dal Zotto Prosecco, VIC | \$13 / \$60

White Wine

- Tai Tira Sauvignon Blanc, NZ | \$14 / \$65
- La La Land Pinot Gris, SA | \$13 / \$60

Red Wine

- Fat Bastard Pinot Noir, FR | \$14 / \$65
- Two Hands Shiraz, VIC | \$16 / \$75

Rosé

- Reverie Debussy Rose, FRA | \$14 / \$65

Selection of Premium Beers & Ciders

- House Lager | \$12 • House Pale Ale | \$13
- Seasonal Mid | \$11 • House Ginger Beer | \$13
- House Apple Cider | \$13 • HN Non Alcoholic | \$11

Non-Alcoholic

- Soft Drinks & Juices | \$5.5

SPIRITS

For more variety for your guests we offer the option of adding spirits to your bar tab on a consumption basis.

Our house spirits are comprised of:

- Greenpoint Vodka | \$13
- Imperfect Spirits Gin | \$13
- Jose Cuervo Tequila | \$13
- Angostura White Rum | \$13
- Angostura Dark Rum | \$13
- Makers Mark Bourbon | \$13
- Kraken Spiced Rum | \$13
- Bushmills Black Whisky | \$13

COCKTAILS

For more custom experience we offer 4 cocktail options to add to your menu.

**Please select 4 x cocktail options from the menu below:*

Our signature cocktails to choose from:

Bellini • Prosecco, Peach Liqueur, Lemon | \$16

Kir Royale • Prosecco, Crème De Cassis Berry Liqueur | \$16

Aperol Spritz OR Hugo Spritz • Aperol / Elderflower, Prosecco, Soda Water | \$20

Caipiroska • Vodka, Lime, Sugar | \$22

Dark And Stormy • Dark Rum, Lime Juice, Ginger Beer, Angostura Bitters | \$22

Tom Collins • Gin, Lemon, Sugar, Soda Water | \$22

Negroni • Gin, Campari, Sweet Vermouth | \$23

Margarita • Tequila, Lime Juice, Triple Sec, Salt | \$24

Old Fashioned • Whisky, Sugar, Orange, Bitters | \$24



MENU CHANGES SEASONALLY

Modifications to our standard drinks menu offerings are available; however, an administration fee may apply.

TERMS & CONDITIONS

Our Event Process

Designed to provide an exclusive and seamless experience, our event process allows you to select your ideal venue with its unique ambiance, followed by your choice of food and beverage offerings. On the day of your event, simply arrive and enjoy.

Our standard function setup and process are included as part of the booking and will not incur any additional charges.

For those looking to add a more bespoke touch, we offer tailored package upgrades to enhance your event.

Custom Upgrades & Additions:

- Customized area layout (excluding gift table, cake table, and dance floor) – from \$100
- Personalised food menu modifications beyond our standard or seasonal offerings – from \$100
- Personalised drink selections beyond our standard or seasonal offerings – from \$50
- Additional in-person consultations beyond the initial booking visit or meetings with guest-organised external suppliers – from \$100
- Event amendments after the confirmation date specified in the confirmation email – from \$100

Additional Event Staffing: For enhanced service beyond the standard allocation, additional staff can be arranged, including drink tray service, extra bartenders, or wait staff, to elevate your event experience. – from \$150

Deposit: To secure your booking, a \$250 booking fee is required. Once the booking fee has been received, your booking will be confirmed and the Terms & Conditions will be deemed accepted. The booking fee must be paid within 7 days of making your booking. If payment is not received within this timeframe, the booking will be cancelled and the date may be released to other enquiries.

Food & Beverage: We require final food and beverage selection, a minimum of 2 weeks prior to the event. Please note, the menus are subject to seasonal changes. Food packages must be included for all Friday & Saturday night functions. Please see food package options for a package that suit you.

The venue does not permit food or beverages to be brought onto the premises - with cakes being the only exception. Full cakeage \$5 per person. No cakeage required if you are happy to cut the cake yourselves and bring your own napkins.

Final Numbers: A guaranteed minimum number of guests must be given 10 days prior to your booking. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater.

Dietary Requirements: Final dietary requirements are required 2 weeks prior to the reservation date.

Final details: All final details for your event are due 10 days prior to your event, including but not limited to schedule, setup, final numbers, and dietaries. Any changes made after this date will incur an admin fee.

Minimum Spend & Final Payment: Your minimum spend must be met with food and beverage on one account. Any unused pre-paid bar tab or catering are not transferable or refundable. If the minimum spend is not met at the conclusion of your function, a venue fee will be charged to make up the difference. Full payment is required 7 days prior to the event. All other payments incurred must be finalised at the conclusion of your event.

Underage Guests: Guests under the age of 18 years of age must always be supervised by a parent or guardian, and are allowed in our venues until 10pm.

Bump In & Bump Out: Bump in is available before the event start time and all items must be bumped out at the conclusion of your event. Please discuss with your event coordinator if you require staff support at any time during your bump in. Any arrangements outside of these terms must be agreed in writing. Any items left at the venue for longer than 48 hours will be disposed of.

Decorations: We are happy for you to decorate your function space however nothing is to be nailed, screwed, stapled, or adhered to any surface. Confetti, glitter, bubbles, are not permitted. Cleaning fees of \$250 may apply if venue is left in an unacceptable state.

Venue Layout: Each room will be arranged according to its standard layout based on guest numbers. Any modifications beyond this will incur a setup fee.

Suppliers/Contractors: All external suppliers and contractors must be approved by your coordinator.

Music & Entertainment: If the client wishes to use the venues audio visual facilities, the 'presentation' must be supplied on their own laptop for connection. The laptop and file must be tested prior to the function date. In the instance that external live entertainment is contracted for a performance, they are responsible to supply their own equipment.

Insurance, Indemnity, Damage & Public liability: This policy indemnifies the venue (its staff, agents, and contractors) from and against all liabilities, damage and claims due to, or incidental to, the conduct and security of event guests and any property loss / damage to event guests. The venue will ensure every care is taken when looking after people and their possessions, however, will not take responsibility for any loss or damage of items before, during or after an event. The client is liable to the venue for themselves and their guests for any accidental or negligent damage or loss to the property.

Respecting Our Staff: Our staff members are a professional and energetic group of individuals who strive to ensure our patrons receive the best possible service & have a wonderful experience. We will not tolerate any patron acting in a disrespectful manner to any of our staff either by the use of abusive and inappropriate language or inappropriate physical contact. Any patron showing disrespectful behaviour to any of our staff will be asked to leave the premises immediately.

Prices & Surcharges: There is a 2% surcharge charged for payments made via credit card. Due to labour costs, functions held on a Saturday will attract a 5% surcharge and Sunday's will attract a 10% surcharge and 20% on public holidays on the total account. All prices quoted are GST inclusive and are confirmed when the deposit is paid. Every possible effort is taken to maintain prices, but these are subject to change at management's discretion to allow for market cost variations and the introduction of any statutory taxes.

Verbal Advice: Whilst all verbal advice is given based upon the best intention and information available, under no circumstances should verbal advice be acted upon or be deemed final without written confirmation.

Accurate information: All information provided for your event is to the best of your knowledge and is in no way misleading.

Postponement or Cancellation policy: Cancellations or postponements made after the deposit has been received will be subject to the following:

1. For cancellation notice in writing more than 6 months prior to the date of the function, the deposit will be credited for use in any of the Goodfellas Group venues.
2. For notice in writing within 6 months prior to the date of the function 100% deposit is forfeited
3. Postponement more than 3 month prior to the date of the function the deposit will be transferred to the new date.
4. Postponement within 3 month prior to the date of the function 50% of the deposit will be transferred to the new date.
5. Outside services: If any services are booked by the venue on the client's behalf, and subsequently cancelled, any fees or charges incurred by the venue as a result of the cancellation, will be paid by the client in full.

Once final numbers have been confirmed and menu finalised full food package payment minus deposit will be charged. Should your guest numbers be less than confirmed numbers or you cancel within the 7 days of event no refund for your food package will be made.

CONTACT & LOCATION

Adam Pykett & Dan Rodriguez
Goodfellas Group • Functions Managers



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