

THE garden ROOM

Event Packages

EVENT PACKAGES

About The Garden Room

Revel in sweeping views of the Parkland whilst you enjoy exceptional service in a space so versatile, you can bring your dream event to life. Far from your average venue, The Garden Room is unique in being both in the heart of glorious greenery, but on the doorstep of the City, making it an ideal location of choice for events and weddings, small or large.

Our experienced team will ensure that your event runs smoothly, with impeccable service before, during and post-event. With the freshest food, delicious drinks and a setting to die for, what more could your guests, colleagues and clients ask for?

Capacity

Cocktail 220 guests

Banquet 100 guests

Exclusive Venue Hire

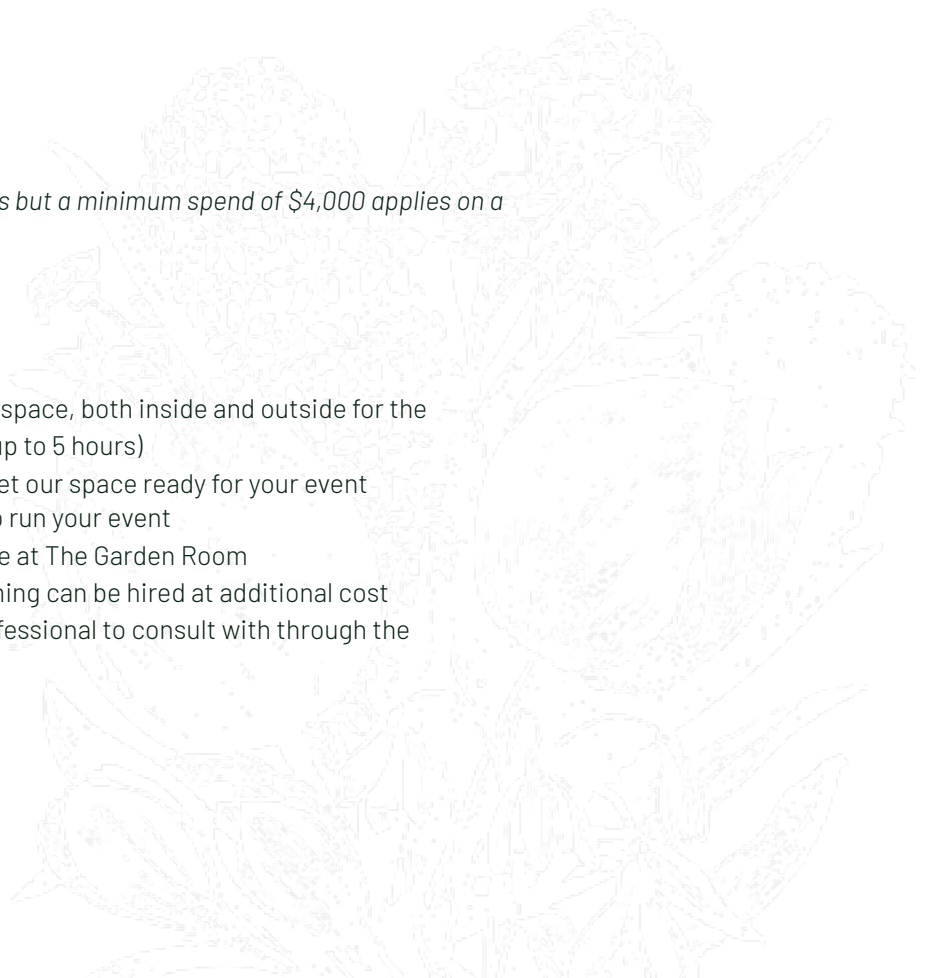
Monday - Thursday / \$400

Friday - Sunday / \$500

We don't have any minimum numbers but a minimum spend of \$4,000 applies on a weekday and \$5,000 on a weekend.

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 run 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



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FORMAL DINING



2 courses / \$55

3 courses / \$70

ENTRÉE

- 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)
- Roasted ballotine of free-range chicken, pumpkin, bread sauce & spiced granola
- 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
- Frozen curd, mandarin & fennel (g)
- 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

Add chef's selection of 4 canapes to start / \$12.5 per person

Add grazing boards to start: Cured meats, antipasto, house made dips & breads / \$8.5 per person

Espresso coffee & selection of teas / \$4 per person

g.



SHARED DINING

2 courses / \$55

3 courses / \$70



ENTREE

(please choose one, served on platters to share)

- Beetroot-cured Atlantic salmon, cucumber & apple salad, creamy dill dressing (g)
- Sous-vide free-range chicken breast, warm potato salad, anchovy vinaigrette & crisp chicken skin (g)(d)
- Pork rillettes, cornichons, Dijon mustard & melba toast
- Pressed pork belly, with Kimchi, pickled cucumber (g)(d)
- Beef Intercostals with chilli dressing & lime (g)
- Marinated mozzarella with shaved zucchini, Grana Padano & basil (v)(g)
- Jamón Serrano with oven-baked ciabatta & fresh Roma tomatoes

MAIN COURSE

(please choose two, served on platters to share)

- Twice cooked pork belly, with soused carrot salad, coriander dressing & carrot vinaigrette (g)
- Hay baked Sommerland heritage chicken with chicken fat rice (g)
- Whole roasted Gooralie Porchetta & salsa Verde (g)(d)
- Paperbark wrapped Humpty Doo barramundi, confit fennel, orange, black olives & tarragon (g)
- Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley (g)

SIDES

(please choose two, served to the middle of the table)

- Cocotte potatoes (v)(d)(g)
- Steamed broccolini (v)(d)(g)
- Asian greens, oyster sauce & sesame seeds (g)(d)
- Fine green beans, almond tarator (v)(d)(g)
- Mixed leaf salad with house dressing (v)(d)(g)



DESSERT

(please choose one, served to the table for guests to share)

- Soft dark Valrhona chocolate, orange palmier
- Passion fruit tarte, passion fruit curd & vanilla labneh
- Vanilla bean panna cotta, raspberries with rose & almond soil (g)
- Key lime pie

A woman with her hair pulled back, wearing a white long-sleeved shirt and a dark apron, stands behind a bar. She is holding a black tray with several drinks: a beer in a glass bottle, a wine glass, and two glasses of orange juice. The bar is illuminated with warm, ambient lighting, and various bar equipment like a coffee grinder and beer taps are visible in the background. The overall atmosphere is cozy and professional.

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garden
ROOM



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