

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 \$750

Minimum food & beverage spend applicable.

Monday - Friday \$5,000 Saturday - Sunday (and all public holidays) \$7,500

Higher minimum spends may apply in peak periods

INCLUSIONS

- o Exclusive use of the entire space, both inside and outside for the duration of your package (up to 5 hours)
- o All set up & pack down to get our space ready for your event
- o All service staff required to deliver your event
- o Use of all furniture available at The Garden Room
- o Additional furniture & theming can be hired at additional cost
- An experienced event professional to consult with through the planning of your event
- o Tables set with linen and linen napkins for all seated events



FORMAL DINING



2 courses \$75.0 3 courses \$90.0

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 (a)

Meredith sheep's milk yoghurt charred broccoli, garlic chips & green sauce (vg) 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



ADD ON

Chef's selection of 4 canapes to start \$20.0 per person

Grazing station on arrival \$16.5 per person

(Selection of cheese, cured meats, antipasto,

house made dips & breads)

Espresso coffee & selection of teas \$4.5 per person

Coffee & tea station \$3.5 per person

ADD A SIDE TO YOUR MAIN

\$7.5 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







SELECTION OF 6 CANAPES

\$40.0 per person

(please choose three hot & three cold)

Cold Selection

Mini ratatouille tartlet with whipped Meredith goat's curd (v)

Vietnamese rice paper roll, spicy Nham Jim dipping sauce (v)(d)(g)

Sauteed mushroom crostini with sultanas, pine nuts & white truffle dressing (v)

Cape grim beef tartare with potato fondant & Dijon (g)(f)

Peking duck, pancake, cucumber, shallots, spiced plum & hoi sin sauce (d)

Pulled poached chicken Waldorf milk bur

Hot smoked salmon on rye with dill crème fraiche

Crostini of Fraser Isle spanner crab mayonnaise, fennel & apple salac

Hot Selection

Three cheese arancini with smoked paprika aïoli (v)(q)

Japanese fried Sommerland heritage chicken with

seaweed mayonnaise (q)(d)

Twice cooked Gooralie free range pork belly, warm apple sauce

with thyme (a)(d)

Tempura nori salmon, saffron mayonnaise (d,

Zucchini &corn pakora, with coriander yogurt (v)(g)

Mac 'n ' cheese bites with parmesan aioli (v)

Buttermilk fried clams with salt & spiced vinegar (g)

Spiced lamb köfte, mint scented labneh (a

Steamed chick & prawn siu mai with ponzu dipping sauce (d

GRAZING STATION

\$16.50 per person

Cured deli meats, antipasto, house made dips & breads

Selection of cheese, crackers & condiments

BIGGER OPTIONS

\$7.5 per person

Cold poached Old prawn milk bun with tarragon mayonnaise
Fried katsu curry chicken slider with kewpie mayonnaise,
pickled ginger & white slaw
Pork & prawn spring roll with fermented chilli soy
Peking duck bao: salted cucumber, coriander & hoi sin Mayo
Crispy pork belly slider, Thai red curry caramel & red cabbage slaw
Creamy mushroom & tarragon vol-au-yont with baby spinach (v)



FORK & TALK

\$15.0 per person

Twice cooked hoisin pork with Asian greens, jasmine rice (g)(d)Beer battered white reef fish, chips & homemade tartare sauce (g)Chicken katsu Japanese curry with pickled daikon & steamed jasmine rice (g)(d)Bangers & mash: gourmet sausage & Parsi with caramelised onion gravy & spiced apple compote Sauteed pumpkin gnocchi with toasted pine nuts, sage & parmesan (v)

*Gf option available

SWEET CANAPE

\$7.5 per person

Tarte au Citron & Chantilly (v)Dark chocolate pot with cookies & cream (g)(f)Sugar dusted mini churros, vanilla dipping custard & preserved strawberry compote (v)Vanilla panna cotta (v)(g)Double espresso profiterole (v)

LATE NIGHT MUNCHIES

\$13.5 per person

Traditional baked ham & vintage cheddar station with pickles, house relish and crusty bread

Slider station: Australian beef & cheese burger | Korean grilled chicken with kimchi & kewpie mayonnaise | Marinated field mushroom, baby spinach & swiss cheese (v)

Pizza station: Meredith goat's cheese, pumpkin & sage | Italian pork & fennel sausage with homemade BBQ sauce | Classic margarita



BEVERAGE PACKAGES

PACKAGE 1

Dal Zotto Pucino Prosecco, King Valley, VIC
Tai Nui Sauvignon Blanc, Marlborough, NZ
R!ot rose, Grenache, SA
Amelia Park Trellis Cabernet Merlot, Margaret River, WA

Great Northern Crisp draught, Pure blonde & Cascade Light

Soft drinks, sparkling mineral water & orange juice

2 hours \$40.0 3 hours \$48.0 4 hours \$55.0 5 hours \$61.0

PACKAGE 2

Paul Louis Blanc de Blanc, Loire Valley, France
Tai Nui Sauvignon Blanc, Marlborough, NZ
R!ot rose, Grenache, SA
Snake & Herring Tough Love Chardonnay, Margaret River WA
Amelia Park Trellis Cabernet Merlot, Margaret River, WA
St John's Road Blood & Courage Shiraz, Barossa Valley, SA

Great northern super crisp draught, Cascade light Your choice of one imported beer below Corona, Peroni, Asahi, Stella Artois

Soft drinks, sparkling mineral water & orange juice

 2 hours
 \$45.0

 3 hours
 \$54.0

 4 hours
 \$62.0

 5 hours
 \$69.0

Drinks on consumption also available. Minimum spends will apply

Something special on arrival \$16.5 each (min order 20 Pimm's Original, lemonade, cucumber & fruit Aperol spritz, Prosecco, Aperol, Soda water & oranges

Espresso coffee & selection of teas \$\\$ Coffee & tea station \$



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