

THE garden ROOM

Event Packages

CEREMONY & EXCLUSIVE VENUE HIRE FEE \$1,850

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

- 4:30pm Ceremony (4:00pm Guest Arrival)
- Chairs set up for ceremony with aisle (picnic benches or bentwood chairs)
- Signing table with linen and 2 x chairs
- Exclusive use of the entire space, both inside and outside for the duration of your package (up to 5 hours from 5:00pm)
- All set up & pack down to get our space ready for your event
- All service staff required to deliver 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
- Tables set with linen and linen napkins for all seated events

VENUE HIRE EXTENSION \$1,000 (minimum food and beverage spend)

Extension from 10:00pm to 11:00pm



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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 (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)

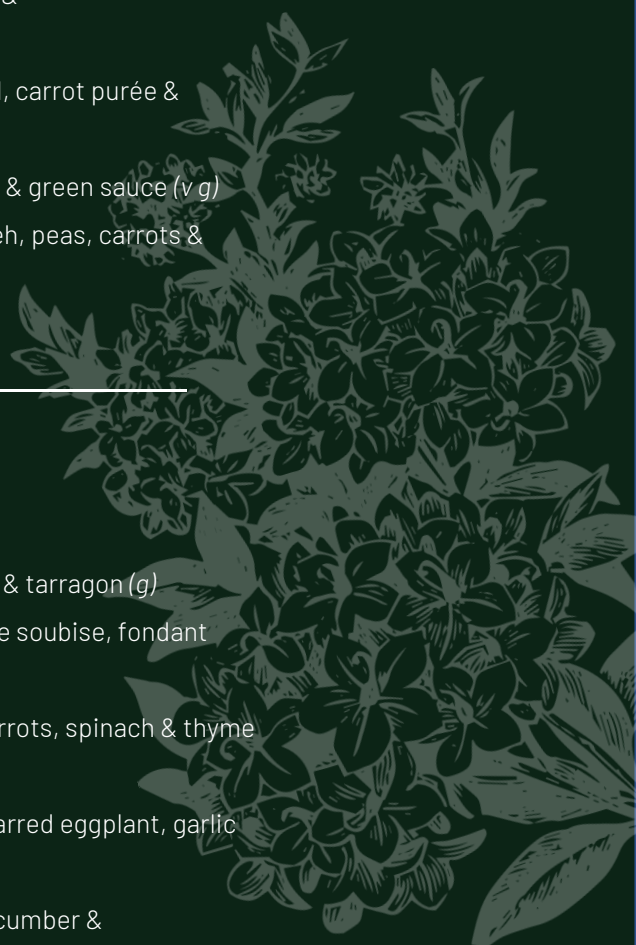
Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley gel (g)

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

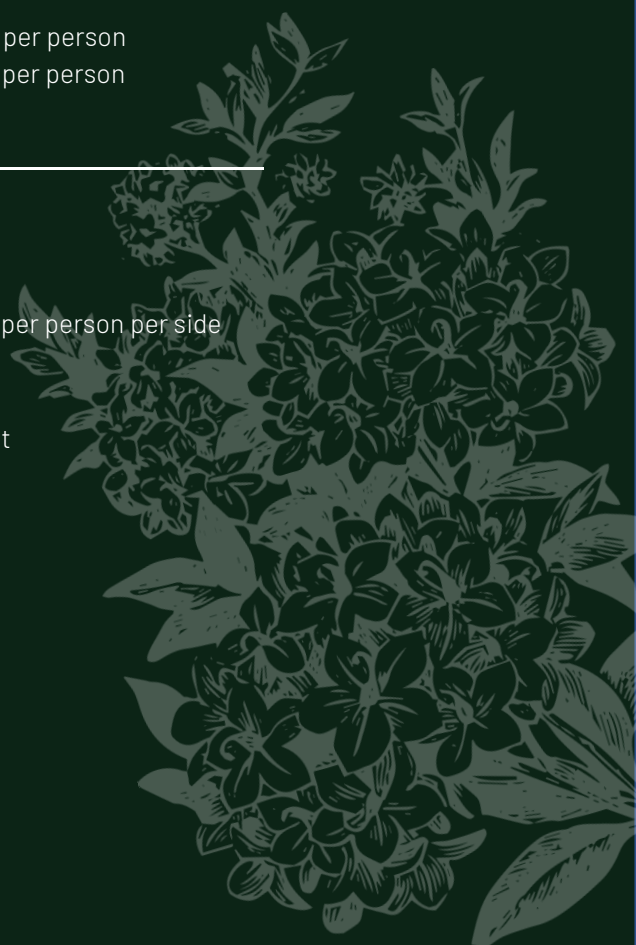
Soft dark Valrhona chocolate, orange palmier
Key lime pie
Lemon posset with fennel biscotti
Vanilla bean panna cotta, raspberries with rose & almond soil (g)
Selection of Australian farmhouse cheeses with lavosh & dried fruits
Passion fruit tarte, passion fruit curd & vanilla labneh

ADD ON

Chef's selection of 4 canapes to start	\$20.0 per person
Grazing station on arrival (Selection of cheese, cured meats, antipasto, house made dips & breads)	\$16.5 per person
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 & caraway glazed carrots	
Kipfler potatoes with extra virgin olive oil & rosemary sea salt	
Buttered broccollini with roasted almonds	
Garden herb roasted seasonal vegetables	



Shared Dining



2 courses \$75.0

3 courses \$90.0

ENTRÉE

(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)

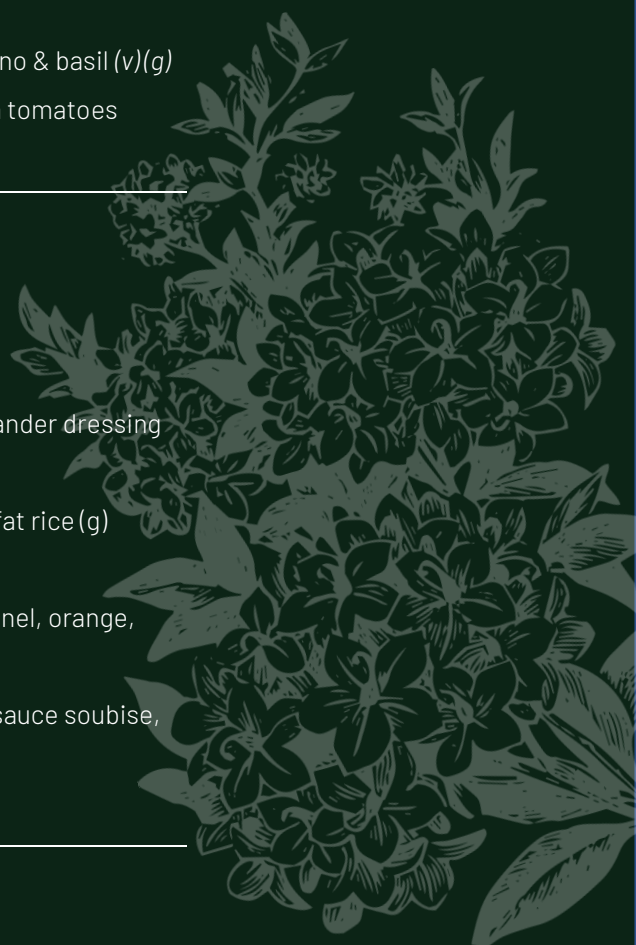
Twice cooked pork belly, with soused carrot salad, coriander dressing & carrot vinaigrette (g)

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 to share)

- 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 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



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THE
garden

café
weddings
events

g



THE
garden
ROOM



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