



GAMBARO HOTEL
BRISBANE • AUSTRALIA

2015 Function
MENUS AND PACKAGES

Functions at Gambaro Hotel

Experience the food and service that has been serving Brisbane's Best Seafood for 60 years. Originating in 1953 and expanding ever since, this traditional, yet modern dining experience will never disappoint.

Meticulous attention to detail and unsurpassed elegance will ensure that your special event will be a significant highlight for you and those around you.

Choose from a range of set, buffet and canapé menus, designed to cater to the most discerning tastes.

Regardless of your vision, the team at Gambaro Hotel has the experience, dedication and facilities to create a day far superior than your expectations.

If you have guests travelling for your function or would like to be conveniently close to the function centre, stay in Brisbane's newest luxury hotel.

With forty nine of the sixty eight rooms having balconies you will be presented with views over the hills of Paddington, capturing the entertainment on Caxton Street or for the die-hard sports fans the rooms facing Suncorp Stadium are within arms reach.

Boasting private access to the Michael's room, the large JG Suite can transform into a green room or perfect for your guest of honor.

Package Inclusions

Gambaro Hotel packages offer the following inclusions:

- Alternate drop service
- Clothed tables in white linen
- Linen napkins
- Black or white chair covers
- Tea light candles or candelabras on each table for night events
- Microphone and PA system
- Printed menu per table

Our function coordinator will work closely with you to coordinate food, beverage and floor plans for your event.

If you require entertainment or additional styling options we are more than happy to assist.



Cocktail Dining Menu

Menu One - \$36.00 per person

8 pieces per person, choice of 5 canapes

Menu Two - \$49.00pp

12 pieces per person, choice of 8 canapes

COLD CANAPÉS

Rare Roasted Beef with horseradish cream
Pesto Baby Bocconcini and sundried tomato on bruschetta
Prawns, mango-coriander salsa
Smoked Salmon, lemon cream and chives
Cajun Chicken with tomato relish
Mushroom, semidried tomato quiche
Crabmeat and avocado salad
Smoked salmon & seaweed wakame on noodle spoon
Tasmanian Oysters, eschallot vinegar
Peking duck rice paper rolls, bean sprout with sweet chilli dipping sauce
Chicken tikka & coriander
Vegetarian rice paper rolls with hoi sin sauce (v)

HOT CANAPÉS

Mozzarella, pinenut and Basil Arancini (v)
Caramelised Onion, tomato and olive Tartlet (v)
Duck & Plum spring rolls, sweet n' sour sauce
Tempura whiting fillet, nam jim sauce
Spinach and Fetta Spanakopita
Crumbed Prawn Cutlets with Spiced Thousand Island Sauce
Prawn tempura with sweet chilli and coriander dip
Crumbed Oysters, garlic aioli
Smoked Salmon tartlet, dill mayonnaise
Herb marinated roasted Lamb Cutlets (gf)
Thai green Chicken Curry Puffs
Tomato and mozzarella Arancini (v)
Sundried tomato & pinenut polenta with brie and caramelised onion (v)
Crumbed haloumi fingers with tomato relish (v)



Cocktail Dining Menu - Continued

Substantial Additions

Based on a 1 hour service duration

FOOD STATIONS

Antipasto Station - \$12.00 per person

Char grilled vegetables, bocconcini, salami, Kalamata olives and rosemary and olive grissini

Cheese & Tasting Dessert Station - \$14.00 per person

Selection of 3 boutique cheeses;

Triple Cream Brie, Aged Cheddar, Cow's Milk Blue

Served with fresh medjool dates, walnuts, grapes and water crackers

Baked Ham Station - \$5.00 per person

Served with freshly baked bread rolls, mustards and horseradish

(Minimum 100 guests)

INDIVIDUAL SERVES - \$13.00 per person

Crumbed Barramundi and Chip Cones

Singapore Style Hokkien Noodle boxes

Tandoori Chicken Tikka Curry and Saffron Rice

Beef Stroganoff and Steamed Rice

Veal Tortellini with garlic cream and parmesan



Breakfast Menu

Light Breakfast - \$25.00 per person

Continental Breakfast - \$30.00 per person

Plated Breakfast - \$40.00 per person

Served at table or stand up buffet style

LIGHT BREAKFAST

Selection of cereals

Fresh fruit platter

Juice

Freshly brewed tea and coffee

CONTINENTAL BREAKFAST

Selection of cereals

Fresh fruit platter

Croissants

Danish pastries

Mini muffins

Juice

Freshly brewed tea and coffee

PLATED BREAKFAST

Fresh fruit platter

Croissants

Danish pastries

Homemade pork and fennel sausage with bacon, scrambled eggs and tomato

Mini muffins

Juice

Freshly brewed tea and coffee



Sit Down Menu

2 course lunch & dinner menu - \$65.00 per person

3 course lunch & dinner menu - \$85.00 per person

Served alternate drop

ENTRÉES

Ricotta and spinach tortellini, garlic cream, pine nuts, basil oil and parmesan

Pesto marinated chicken salad, asparagus spears, goats cheese, caper vinaigrette

Smoked chicken salad, apricot-mango chutney, toasted almonds and citrus vinaigrette

Thai beef salad, rice vermicelli, coriander, cashew nuts and green pawpaw

Peppered lamb loin, salad of Persian fetta, chickpeas and roasted peppers, tzatziki Dressing

Seared Tasmanian salmon fillet, spinach and white beans, balsamic reduction

Hickory smoked rainbow trout, salsa of avocado and red capsicum, horseradish crème fraiche

MAIN COURSES

Crisp skin barramundi fillet, potato puree, green beans, lemon beurre blanc

Seared Atlantic salmon, peas, broadbean, artichoke vignole and herb dressing

Panfried chicken breast, sweet corn capsicum salsa, saute potatoes, tomato

Rack of Victorian sovereign lamb, braised lentils and salsa verde

Roast Barker's Creek pork cutlet Apple slaw, roast sweet potatoes

Stanbroke Black Angus marble score 3+ eye fillet (200g) thyme onion lyonnaise potato, red wine beef jus

DESSERTS

Vanilla panacotta with strawberry salad

Apple and Raspberry Crumble, vanilla ice cream, crème anglaise

Sticky Date-Banana Pudding, custard, walnuts and butterscotch sauce

Chocolate brownie with orange and double cream

Shared Platter of Boutique Australian Cheeses - Maffra cloth aged Cheddar, Jindvick triple cream Brie, Gorgonzola Dolce - Blue, Medjool

Dates, Grapes and Walnuts

Freshly brewed tea and coffee



Gambaro Kids' Menu

\$22.50 per child 12 yrs and under

Please choose 1 of each course served single drop

MAIN

Pasta napolitana, oodles of linguinni pasta tossed through homemade tomato sauce, basil and parmesan cheese

Cheesy penne pasta w cheesy parmesan sauce, basil and shallots

Grilled chicken breast served with salad and chips

Battered fish fingers served with tomato sauce, chips and salad

Char grilled mini steak served with salad and chips

Kids crumbed hot mix fried fish fingers, prawn cutlets, scallops, calamari, chips and salad

DESSERT

Ice Cream with chocolate topping

Fresh Fruit Salad and ice cream

Unlimited softdrink and juice



Chef's Deluxe Seafood Buffet

\$89.00 per person

\$45.00 per child 4-14yrs

Minimum of 70 guests required.

COLD BUFFET

Continental meat platters

Smoked turkey breast

Salami and mortadella

Roast chicken

Whole baked honey ham

SEAFOOD

Fresh Crystal Bay prawns with cocktail sauce

Freshly shucked oysters

Whole baked Tasmanian salmon

Sand crab

SALADS

Italian salad with bocconcini

Kipfler potato salad with eggs and bacon

Green bean and flaked almond

Rocket, pear and shaved parmesan

HOT BUFFET

Roast rib fillet of grain fed beef with portobello mushroom sauce

Chicken cacciatore with tomato, roasted peppers & olives

Seafood marinara

Sautéed Parisienne potatoes

Seasonal vegetables

*Fresh cooked sand crab available for additional \$10 per person

*Moreton Bay Bugs available for additional \$15 per person

DESSERT BUFFET

Selection of assorted desserts

Fresh fruit platter

Cheese platter with walnuts, fruit and crackers

Freshly brewed coffee, tea and chocolates



Please note: Due to liquor licensing restrictions we are unable to show beverage prices online.
Please contact our functions team should you wish to obtain pricing.

Packages

PACKAGE ONE

XXXX Summer Bright Lager
XXXX Gold
Hahn Light
Toohey's New
Toohey's Extra Dry
Mortar & Pestle Cabernet Merlot
Mortar & Pestle Semillon Sauvignon Blanc
Mortar & Pestle Sparkling
Selection of soft drinks and juice

PACKAGE TWO

XXXX Summer Bright Lager
XXXX Gold
Hahn Light
Toohey's New
Toohey's Extra Dry
Hamuera Sauvignon Blanc [also Pinot Gris & Chardonnay on request]
Redbank the Long Paddock Shiraz
Redbank Emily Sparkling
Selection of soft drinks and juice

PACKAGE THREE

Tailored beverage packages can be selected from our restaurant wine cellar.
Price per head will be calculated on your wine and beer selections.



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Beverage Selection Preview

You select which beverages are available to your guests, and finalise your account upon the completion of your event. |

XXXX Summer Bright Lager

XXXX Gold

Hahn Light

Toohey's New

A selection of imported beers

Mortar & Pestle Semillon Sauvignon Blanc

Mortar & Pestle Cabernet Merlot

Mortar & Pestle Sparkling

Hamuera Sauvignon Blanc (also Pinot Gris & Chardonnay on request)

Redbank the Long Paddock Shiraz

Redbank Emily Sparkling

Veuve D'Argent Brut Blanc de Blanc (France)

Soft Drinks

Juices

GAMBARO'S WINE CELLAR

Premium wines can be selected from our restaurant wine cellar, charged on consumption at normal restaurant prices.
All cellar wines must be pre-selected and pre-ordered for your private event.





GAMBARO HOTEL

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