



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 5 star boutique 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 canapés

Menu Two - \$49.00pp

12 pieces per person, choice of 8 canapés

COLD CANAPÉS

Bresaola w ricotta and truffle honey on crostini
Mooloolaba prawns w romesco on tortilla
Huon smoked salmon, lemon cream, chives en croute
Tasmanian Oysters w vinaigrette (df)(gf)
Mediterranean tart w goats cheese, roast pepper and
tapenade (v)
Crab and avocado salad on gem lettuce (gf)

HOT CANAPÉS

BBQ chicken skewers w oregano, chilli, garlic, sherry glaze
Pea, pecorino and mint arancini (v)
Margherita pizzettas (v)
Prosciutto and rocket pizzettas
Fritto misto w chilli aioli
Crumbed prawn cutlets w house made tartare sauce
Italian meatballs w sugo and basil
Baked caprese w tomato, mozzarella and basil
Smoked salmon on rosti w gribiche sauce
Grilled asparagus and prosciutto
Italian fish cakes w lemon



Cocktail Dining Menu - Continued

Substantial Additions

Based on a 1 hour service duration

FOOD STATIONS

Antipasto Station - \$12.00 per person

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

Cheese Tasting Station - \$14.00 per person

Selection of 3 boutique cheeses

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

Baked Ham Station - from \$5.00 per person

(Minimum 50 guests for \$7pp and minimum of 100 guests for \$5pp)

Served with freshly baked bread rolls, mustards and horseradish

Fresh Gambaro Seafood Platters - \$19.50 per person

Fresh Ocean King Mooloolaba prawns, natural oysters w lemon and
Cabernet Sauvignon red wine vinegar and eshallot,
Hervey Bay scallops ceviche

Marinated Roasted Lamb Cutlet Platters - \$19.50 per person

INDIVIDUAL SERVES

\$13.00 per person, per item

Crumbed barramundi and hand cut chip cones

Wagyu beef sliders with house made BBQ sauce

Fish sliders with cabbage slaw and baha sauce

Singapore style hokkien noodle boxes

Chicken tikka curry and saffron rice (gf)

Beef stroganoff and steamed rice (gf)

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 (gf)

Juice

Freshly brewed tea and coffee

CONTINENTAL BREAKFAST

Selection of cereals

Fresh fruit platter (gf)

Croissants

Danish pastries

Mini muffins

Juice

Freshly brewed tea and coffee

PLATED BREAKFAST

Fresh fruit platter (gf)

Croissants

Danish pastries

Homemade pork and fennel sausage with bacon, scrambled eggs and tomato (gf)

Mini muffins

Juice

Freshly brewed tea and coffee



Sit Down Menu

2 course lunch & dinner menu - \$69.00 per person

3 course lunch & dinner menu - \$89.00 per person

Served alternate drop

ENTRÉES

Penne with cotechino, broccoli and pecorino

Cornfed chicken breast with tomato basil and feta salad (gf)

Mooloolaba prawn salad with orange, fennel, olive and faro

Parma prosciutto with pear, rocket, parmesan and grissini

Hot smoked salmon with kipler potato, beetroot and tarragon (gf)

MAIN COURSES

Grilled barramundi with soft polenta, grilled zucchini and lemon (gf)

Roast chicken Maryland with caponata (gf)

Seared Atlantic salmon, peas, broadbean, artichoke vignole and herb dressing (gf)

Rack of lamb, roast carrot puree and lentils (gf)

Roast Barker's Creek pork cutlet apple slaw, roast sweet potatoes (gf)

Stanbroke eye fillet (200g) with potato mash, sautéed mushrooms and red wine jus (gf)

DESSERTS

White chocolate & berry tart

Warm baked apple strudel, vanilla ice cream & cinnamon anglaise

Chocolate & raspberry mouse cake with raspberry coulis

Vanilla panacotta with strawberry salad (gf)

Date-Banana Pudding, custard, walnuts and butterscotch sauce

Shared platter of boutique Australian cheeses

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 linguini pasta tossed through homemade tomato sauce, basil and parmesan cheese (v)

Cheesy penne pasta w cheesy parmesan sauce, basil and shallots (v)

Grilled chicken breast served with salad and chips (gf)

Crumbed fish fingers served with tomato sauce, chips and salad

Char grilled mini steak served with salad and chips (gf)

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

Smoked turkey breast (gf)

Salami and mortadella (gf)

Roast chicken (gf)

Whole baked honey ham (gf)

SEAFOOD

Fresh prawns with cocktail sauce (gf)

Fresh Tasmanian oysters (gf)

Whole baked Tasmanian salmon (gf)

Chargrilled baby octopus (gf)

SALADS

Italian salad with bocconcini (gf)

Kipfler potato salad with eggs and bacon (gf)

Green bean and flaked almond (gf)

Rocket, pear and shaved parmesan (gf)

HOT BUFFET

Roast rib fillet of grain fed beef with Portobello mushroom sauce (gf)

Chicken Cacciatore with tomato, roasted peppers and olives (gf)

Seafood Marinara

Sautéed rosemary potatoes (gf)(v)

Seasonal vegetables (gf)(v)

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 (gf)

Cheese platter with walnuts, fruit and crackers

Freshly brewed coffee, tea and chocolates



Beverage Packages

PACKAGE ONE

James Boags Light
XXXX Gold Hahn
Super Dry

Morgan's Bay Sparkling Cuvee NV
Morgan's Bay Sauvignon Blanc NV
Morgan's Bay Cabernet Merlot
Selection of soft drinks and juice

2 hours - \$30.00 per person
3 hours - \$35.00 per person
4 hours - \$41.00 per person
5 hours - \$46.00 per person

PACKAGE TWO

James Boags Light
XXXX Gold Hahn
Super Dry

Redbank The Long Paddock Sauvignon Blanc
(Pinot Gris & Chardonnay on request)
Redbank The Long Paddock Shiraz
Redbank Emily Sparkling
Selection of soft drinks and juice

2 hours - \$37.00 per person
3 hours - \$42.00 per person
4 hours - \$48.00 per person
5 hours - \$52.00 per person

PACKAGE THREE

*Please choose 4 beers and 1 white wine and 1 red wine from
the selection below*

James Boags Light
XXXX Gold
James Boag's Premium
Hahn Super Dry
Heineken Lager

Chandon NV
Crowd House Sauvignon Blanc or Vasse Felix Chardonnay
Langmeil Valley Floor Shiraz or Crowd House Pinot Noir
Selection of soft drinks and juice

3 hours - \$57.00 per person
4 hours - \$62.00 per person
5 hours - \$69.00 per person

Choose an additional beer for \$4.00 per hour,
per beer type, per person

PACKAGE FOUR

Non-Alcoholic

Coca Cola
Diet Coca Cola
Lemonade
Ginger Ale
Lemon Squash
Lemon Lime and bitters
Tonic Water
Soda Water

1 Hours - \$10.00 per person
3 Hours - \$15.00 per person

Please note. No split packages allowed
Not applicable with a Bar Tab with alcoholic beverages

HOUSE SPIRIT PACKAGE

*Available after main course is served for a maximum
of 3 hours*

1 hour - \$25.00 per person
2 hours - \$45.00 per person
3 hours - \$65.00 per person

CONSUMPTION PACKAGE

Please speak to your Event Coordinator regarding
beverages on consumption.

* **Please note:** Due to liquor licensing regulations, at least one light beer must be selected and this has been included in our packages.
Gambaro Group practices the responsible service of alcohol (RSA)





GAMBARO HOTEL

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