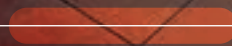


# Gambaro

SEAFOOD RESTAURANT



# FUNCTIONS 2024



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# CONFERENCING AT GAMBARO'S

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 premier 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 is within arm's reach. Boasting private access to Michael's room, the large JG suite can transform into a green room, perfect for your guest of honor.

Michael's room is located on level one of the Gambaro function centre room and offers a modern, professional and sophisticated setting for your special event. Boasting an abundance of natural light via floor-to-ceiling glass windows and a shared private terrace provides a great space to enjoy the views over Caxton street and Suncorp Stadium. An audio-visual projector connects to the ceiling and a full service bar is available in the room. The award-winning Gambaro Seafood Restaurant provides catering for this space. There is a minimum spend of \$3000 on food and beverage to secure this room. Josie's room on level 1 of the Gambaro function centre offers a modern and sophisticated setting featuring crystal chandeliers, private and adjoining balconies. With an abundance of natural light, the floor to ceiling glass windows can be fully opened to enjoy Brisbane's perfect climate and views over Suncorp Stadium and paddington. There is a minimum spend of \$8,000 on food and beverage to secure this room.

As the Josie's room does not have a permanent bar, we ask that a selection is made from the restaurant wine list (approximately 4 wines and an assortment of beers). Basic spirits will be also be available for guests to purchase on the night. Should you prefer to go with a beverage package, we can certainly arrange to incorporate spirits or even a more 'premium' selection of beer and wine - see our beverage packages on page 29.

Gambaro hotel packages offer the following inclusions:

- Function supervisor to assist you with requests on the day
- Experienced function coordinator to assist with the planning of your event
- Tea & coffee station
- Iced water
- Mints
- Conference pens and notepads
- Clothed tables in white linen
- Black or white chair covers

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.



## BREAKFAST

**PLATED BREAKFAST** - Minimum 40 people  
Served at the table - \$50 per person

- Selection of chilled juices (Apple & orange)
- Freshly baked pastries (croissants, mini muffins and Danish pastries)
- Fresh seasonal fruits
- Freshly brewed coffee & tea station
- **Hot plated breakfast - Single drop**
- Scrambled eggs, bacon, pork breakfast sausage, roast vine tomato & grilled sourdough

## DAY DELEGATES

### HALF DAY DELEGATES PACKAGE

For Groups Of 25 Or More People - \$60 Per Person  
Available From 8:00am – 5:00pm Daily, For Groups Of 25 Or More People

### FULL DAY DELEGATE WITH LIGHT LUNCH

For Groups Of 25 Or More People - \$70 Per Person  
Available From 8:00Am – 5:00Pm Daily, For Groups Of 25 Or More People

#### Morning Tea

- Assorted Danish pastries
- Leg ham & brie croissant, basil pesto
- Fresh seasonal fruits

#### Lunch

- Grilled Mediterranean vegetables, hummus, rocket & garlic yoghurt on ciabatta w
- Baked leg ham, tomato relish, Swiss cheese, mesclun & whole grain mustard aioli on baguette
- Smoked Chicken Caesar wrap, cos lettuce, grated egg, & parmesan
- Fresh Seasonal Fruits

#### Afternoon tea

- Mini blueberry muffins (DF, GF)
- Sausage roll & tomato relish (DF)



## DELEGATE PACKAGES

### PREMIUM DAY DELEGATE PACKAGES

For Groups Of 25 Or More People - \$85 Per Person  
Available From 8:00am – 5:00pm Daily, For Groups Of 25 Or More People

#### Morning Tea

- Assorted Danish pastries
- Leg ham & brie croissant, basil pesto
- Fresh seasonal fruits

#### Lunch

- Assorted bread rolls

##### **Please select three salads**

- Char grilled broccolini, with cos, pepitas & roasted tomatoes. (GF, DF, V)
- Roast Pumpkin, pinenuts, spinach with house dressing. (GF, DF, V)
- Potato Salad, with egg, bacon & house dressing. (GF)
- Roast Corn, with avocado, chickpeas, cherry tomatoes, red onion, chilli, mint & coriander. (V, VG)
- Traditional Greek salad, oregano, Kalamata olives, lemon & feta. (V, GF)

##### **Please select two hot dishes**

- Sweet & sour market fish, steamed rice, coriander & chilli. (DF)
- Roast Angus beef striploin, roasted potatoes, rocket & jus. (GF, DF)
- Chicken Piccata, penne pasta, Napoli sauce, basil & Parmesan
- Ricotta spinach Tortellini, with tomato butter sauce. (V)
- Pan Roasted Salmon, grilled vegetables, with lemon butter sauce. (GF, DFO)
- Roast Chicken Breast, truffle mushroom cream, caramelized onion & rocket. (GF)

#### Afternoon Tea

- Mini blueberry muffins (GF)
- Sausage roll & tomato relish (DF)
- Fresh seasonal fruits



## DELEGATE PACKAGES

### EXECUTIVE DAY DELEGATE PACKAGE

Available From 8:00Am – 5:00Pm Monday – Friday

**1 Course Lunch** - \$89 Per Person: Includes Morning Tea, Main Course And Afternoon Tea

**2 Course Lunch** - \$99 Per Person: Includes Morning Tea, 2 Course Lunch And Afternoon Tea

#### Morning Tea

- Assorted Danish pastries
- Leg ham & brie croissant, basil pesto
- Fresh seasonal fruits

**Lunch Set Menu** - Lunch can be served in the restaurant or function room

(please select 1 entrée and 1 main or 2 entrées and 2 mains for alternate drop)

#### Éntree

- Salt Baked Beetroot, vegan “goats’ cheese”, roasted cashews, shallot, chili, mint, maple & sherry pickled dates. (CONTAINS NUTS, GF, VG, V, DF)
- South Australian Kingfish crudo, orange, lime, jalapeno, shallot tomato, coriander & herb oil. (GF, NF, DF)
- Mooloolaba Ocean King Prawn cocktail, baby gem lettuce, Marie Rose & lemon. (NF)

#### Mains

- Mushroom Risotto, with button mushrooms, mascarpone, parmesan & oil. (V, GF)
- Michael’s Special, crumbed Barramundi fillet, Parmesan & aioli.
- Grilled Barramundi, fennel, orange, dill with lemon butter sauce. (GF)
- Roast Chicken Breast, truffle mushroom cream & rocket. (GF)

#### Shared Sides

(please select 2 sides)

- Hand cut chips & aioli (GF, DF, NF)
- Roast Pumpkin with garlic and parsley yoghurt. (GF)
- Seasonal greens, lemon & extra virgin olive oil (GF, DF, NF)

#### Afternoon tea

- Mini blueberry muffins (GF)
- Sausage roll & tomato relish (NF)
- Fresh seasonal fruits



## FUNCTION & SPECIAL EVENTS AT GAMBARO'S

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

### **PACKAGE INCLUSIONS**

Gambaro hotel packages offer the following inclusions:

- Function supervisor to assist you with requests on the day
- Experienced function coordinator to assist with the planning of your event
- Buffet, single or alternate drop service
- Black or white tablecloths
- White linen napkins
- Black or white chair covers
- Printed menus

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 RECEPTION

**Package One** - \$36 per person – 6 pieces per person (please select 6 canapés)

**Package Two** - \$48 per person – 9 pieces per person (please select 6 canapés)

**Package Three** - \$58 per person – 12 pieces per person (please select 8 canapés)

### Cold Canapés

- Parmesan wafer, semi dried cherry tomato, oregano and Parmesan cream (v,nf)
- Natural rock oysters, mignonette & lemon (df,nf)
- Crab & pea crostini, crème fraiche & lemon (nf)
- Cold Smoked Tasmanian Salmon, blini, chives & sour cream (gfo)
- Rice paper rolls, Ocean King prawns, market vegetables & house sweet chilli. (gf,df)
- Mooloolaba Ocean King prawn cocktail & sauce Marie Rose. (gf,nf)

### Hot Canapés

- Tandoori Chicken Skewer, marinated in Tandoori spices & dressed with mint yoghurt. (gf)
- Truffled mushroom arancini & aioli. (v,nf)
- Vegetarian Rice Paper Rolls (v,vg)
- Panko crumbed prawns & lemon mayonnaise (df)
- Italian meat balls, sugo & parmesan (gf)
- Angus beef tenderloin, streaky bacon, mushroom, ketchup & chives (gf,df)
- Angus beef slider, BBQ sauce, mustard mayo, cheese & dill pickle (gfo)



## PLATTERS OPTIONS

### Antipasto platter \$180 (suitable for up to 10 pax)

- Assorted Italian charcuterie (prosciutto, salami, mortadella) (GF)
- Marinated olives, grilled eggplant, grilled zucchini, pickled onion & red pepper. (GF,V)
- Crostini & grissini

### Seafood platter \$380 (suitable for up to 10 pax)

- Smoked salmon, Ocean King prawns, Pacific or Rock oysters & crumbed calamari, Baby cos lettuce, cocktail sauce, mignonette, lemon & condiments (GF)

### Dessert platter \$20 per person

- Assorted macarons, Opera cake, assortment of petit fours & mini boutique Éclairs

## SUBSTANTIAL FORK DISHES

### \$16.00 Per Person, Per Item

- Crumbed Barramundi, hand cut chips & tartar sauce (GF)
- Fish tacos, beer battered Barramundi, lettuce, tartar sauce, pickled shallot & coriander
- Sweet & sour market fish, chili, coriander & steamed rice (GF)
- Meatballs served in sugo & short pasta (GF,V)
- Karaage chicken thigh, Kewpie mayonnaise & pickled radish (GF,DF)
- Beef Short Rib Bao, slaw, pickles & horseradish mayonnaise. (DF)





## BANQUET MENU

**BANQUET MENU - Level 1 only, minimum 40 people.**

**2 Course menu - \$89.00 Per person**

**3 Course menu - \$99.00 Per person**

### Entrée

Please select 2 for alternate drop

- Salt baked beets, vegan “goats’ cheese”, roasted cashews, shallot, chili, maple & sherry dates (v,vg)
- Mooloolaba Ocean King Prawn cocktail, baby gem lettuce, Marie Rose & lemon. (NF)
- Free range chicken, corn salsa, pickled enoki, truffle crème fraiche, dressed with herbs. (GF)
- Smoked lamb loin, pumpkin hummus, red pepper chutney & petit herbs. (GF,DF)

### Mains

Please select 2 for alternate drop

- Mushroom Risotto with button mushrooms, mascarpone, parmesan & oil. (v,GF,VG)
- Charred beef tenderloin, potato gratin, broccolini, roast vine tomato & jus. (GF)
- Pan roasted Barramundi, pea, nori & spring onion mash, roast vine tomato & lemon cream sauce. (GF)
- Roasted Tasmanian salmon with harissa pearl cous cous, grilled seasonal greens, tomato-butter sauce
- Roast free range chicken supreme, potato gratin, green beans, roast vine tomato & jus. (GF)

### Dessert

Please select 2 for alternate drop ( only if dessert is selected )

- Summer berry pavlova, mascarpone cream & strawberry coulis. (GF,v)
  - Orange & vanilla panna cotta, granola & strawberries. (v)
  - Chocolate fondant & raspberry sorbet. (v,DF)
  - Sticky Date Pudding with caramel sauce. (v)
- or
- Selection of shared petit four platters



## GROUP BOOKINGS AT GAMBARO SEAFOOD RESTAURANT

The award-winning Gambaro Seafood Restaurant is ideal for your private celebration or working break fast/lunch/dinner. Our set menus ensure efficient service for 14 or more guests. A range of private dining spaces are also available seating 15-70 guests which include large plasma screens for presentations. Please see our popular set menu options in the pages following. Our menus are flexible, and our executive chef is more than happy to create new menus to suit your tastes, budget or theme.

### GAMBARO SEAFOOD RESTAURANT

The Gambaro Seafood Restaurant provides a contemporary exhibition of finishes and furnishings by renowned Australian interior designer Marian Iam. The warm and inviting atmosphere is a celebration of home-grown excellence and our commitment to complete quality assurance from paddock to plate.

### FUNCTION CENTRE

Gambaro Seafood Restaurant & Function Centre is one of Brisbane's most esteemed restaurant and function venues, having been in existence now for over 60 years. Located on bustling Caxton street in Petrie terrace, the CBD-fringe, Gambaro is within easy walk to Brisbane's Suncorp Stadium and is part of the award-winning Gambaro hotel. The Gambaro function centre combines attention to detail, luxurious state-of-the-art facilities, multi-award winning dining and personable service to create an event experience like no other.

### GAMBARO PRIVATE DINING ROOM

Our Gambaro private dining room is a private area located behind our award winning Gambaro Seafood Restaurant, privatised by frosted glass door dividers and our exclusive wine cellar. This space is able to cater up to 30 guests (sit down) with a private courtyard attached. There is a minimum spend to secure this room.



## SET MENUS

\*Menus subject to seasonal change  
For bookings 12 and above

### Two courses | \$85.50 Per person

#### Entrée

Shared Plates

- Mooloolaba Ocean King Prawn Cocktail, Baby gem lettuce, Marie Rose sauce & lemon (NF)
- Salt Baked Beets Vegan Goat's cheese, roasted cashews, shallots, chili, mint & sherry pickled dates. (CONTAINS NUTS, GF, VF, V, DF)
- Flash Fried Local Squid, lemon & aioli. (DF, NF, GF)

#### Main

Please choose 2 dishes to be served alternate drop

- Chicken Schnitzel, caper butter, broad leaf & Parmesan
- Pan Roasted Barramundi, fennel, orange, dill with lemon butter sauce. (GF)
- Char Grilled Sirloin, 250gm Café de Paris, broad leaf & Parmesan (GF, NF)
- Mushroom Risotto with button mushrooms, mascarpone, parmesan & oil. (V, GF, DF, VG)

#### Shared sides

Please choose 2 sides from the below

- Hand cut chips with aioli (GF, DF, NF)
- Steamed seasonal greens with lemon & extra virgin olive oil (VG, GF, NF)
- Roast Pumpkin with garlic and parsley yoghurt. (GF)



## SET MENUS

\*Menus subject to seasonal change

**Three courses | \$95.50 Per person**

### Entrées

Share Plates

- Mooloolaba Ocean King Prawn Cocktail, Baby gem lettuce, Marie Rose sauce & lemon (NF)
- Salt Baked Beets Vegan Goat's cheese, roasted cashews, shallots, chili, mint & sherry pickled dates. (CONTAINS NUTS, GF, V, VG, DF)
- Flash Fried Local Squid, lemon & aioli (DF, NF, GF)

### Main

Please choose 2 dishes to be served alternate drop

- Chicken Schnitzel Caper butter, broad leaf & Parmesan
- Pan Roasted Barramundi, fennel, orange, dill with lemon butter sauce. (GF)
- Char Grilled Sirloin, 250gm Café de Paris, broad leaf & Parmesan (GF, NF)
- Mushroom Risotto, with button mushrooms, mascarpone, parmesan & oil. (V, GF, VG)

### Shared Sides

Please choose 2 sides from the below

- Hand cut chips with aioli (GF, DF, NF)
- Steamed seasonal greens with lemon & extra virgin olive oil (VG, GF, NF)
- Roast Pumpkin with garlic and parsley yoghurt. (GF)

### Dessert

To be served alternate drop

- Orange & Vanilla Pana Cotta with granola & mixed berries (V)
- Sticky Date Pudding with caramel sauce (VG)



## SET MENUS

### Shared three courses | \$110.00 Per person

Shared platters served to the table

#### Entrees

Share Plates

- Crumbed Fried Seafood (NF)

#### Main

Share Plates

- Gambaro's Seafood Platter
- Moreton Bay Bugs, Sand Crab, Oysters, Mooloolaba Ocean King Prawns with Gambaro's Special Seafood Sauce (GF)

#### Shared sides

- Hand Cut Chips w Aioli (GF,V)
- Roast Pumpkin with garlic and parsley yoghurt. (GF)

#### Dessert

To be served alternate drop

- Orange & vanilla with granola & mixed berries (V,GF)
- Sticky Date Pudding with caramel sauce (VG)

## BEVERAGE PACKAGES

### HOUSE BEVERAGE PACKAGE

2 Hours - \$30.00 Per Person  
3 Hours - \$35.00 Per Person  
4 Hours - \$41.00 Per Person  
5 Hours - \$46.00 Per Person

Morgan's Bay Sparkling Cuvee Nv  
Morgan's Bay Sauvignon Blanc Nv  
Morgan's Bay Cabernet Merlot

James Boags Light  
Xxxx Gold Hahn  
Super Dry

Selection Of Soft Drinks And Juice

### DELUXE BEVERAGE PACKAGE

3 Hours - \$57.00 Per Person  
4 Hours - \$62.00 Per Person  
5 Hours - \$69.00 Per Person

James Boag's Light  
James Boag's Premium  
Xxxx Gold  
Heineken Lager

Chandon Nv  
Crowed House Sauvignon Blanc  
Crowed House Pinot Noir

Selection Of Soft Drinks And Juice

### PREMIUM BEVERAGE PACKAGE

2 Hours - \$37.00 Per Person  
3 Hours - \$42.00 Per Person  
4 Hours - \$48.00 Per Person  
5 Hours - \$52.00 Per Person

Redbank The Long Paddock Sauvignon Blanc  
Redbank The Long Paddock Shiraz  
Redbank Emily Sparkling

James Boag's Light  
Xxxx Gold Hahn  
Super Dry

Selection Of Soft Drinks And Juice

### 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

### NON ALCOHOLIC

1 Hours - \$10.00 Per Person  
3 Hours - \$15.00 Per Person

Coca Cola  
Diet Coca Cola  
Lemonade  
Ginger Ale  
Lemon Squash  
Lemon Lime And Bitters  
Tonic Water  
Soda Water

Please Note. No Split Packages Allowed  
Not Applicable With A Bar Tab With Alcoholic Beverages

### 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). The information in this package is subject to change and is to be used as a guide only. Information is correct at time of production and is subject to change without notice. Terms and conditions apply.

Please contact staff for more information.  
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*Gambaro*  
— SEAFOOD RESTAURANT —

F U N C T I O N S 2 0 2 4

[www.gambaro.com.au](http://www.gambaro.com.au)