

BOOK YOUR NEXT EVENT@



{THE VENUE}

Many of our rooms can be adjoined to cater for larger groups, we can comfortably accommodate up to 260 people for cocktail functions, 200 people for seated functions and 160 for weddings. If you wish to discuss what options are available for your next event, please do not hesitate to call to arrange a meeting with one of our events co-ordinators.

Room hire is calculated on a minimum spend basis. Your events coordinator will formulate a quote based on your event requirements.

{THE DRAWING ROOM} Colonial style room with open fireplace, VJ walls, which can be cordoned off for private use for up to 25 guests.

{THE URBAN ROOM} Large function space for up to 60 guests. Complete privacy available. Area can be increased by opening concertina doors into The Downs Room for extra guests.

{THE FRONT ROOM} A non-private room overlooking the bar, with an open fireplace. Great to use for your gift table, signing table, cake table or pre-dinner cocktail area when you have exclusive use of the venue.

{THE CENTRAL ROOM} The most central room of the restaurant that can be utilised as extra space for larger groups.

{THE VERANDAH} Semi private area overlooking the gardens for up to 45 people. This area is fully weather proof and air conditioned for your comfort. Best utilised during the day with beautiful views of the gardens and park across the road.

{THE DECK} Magnificent outdoor entertaining area, perfect for an afternoon/evening soiree throughout the spring and summer months. The deck is uncovered, however a marquee can be hired to suit your occasion. This area is great for pre-dinner cocktails/canapés, and can be used for receptions for up to 60 people.



{THE DRINKS}

Please note that the following drinks packages are only available as an extra option to any of our food packages.

{BAR TABS}

Any dollar amount can be booked as a tab for your function. You can advise whether you wish for the types and selection of drinks to be limited, or that the bar be completely open. We recommend a limited selection from our current menu.

{BEVERAGE PACKAGES}

The following beverage packages are priced per person per hour for a maximum of five hours. Please be aware that you will be charged for the amount of guests confirmed for the entirety of your designated time regardless of when your guests leave. Please also note that if any of your guests are deemed to be unduly intoxicated they will be refused service, as per the requirements under Queensland Law.

{STANDARD BEVERAGE PACKAGE}

(Selection of wines and beers may be altered. Please request with your functions co-ordinator for options.)

Includes house selection of one sparkling, one white and one red wine, Cascade premium light, XXXX GOLD and Coors as well as assorted soft drinks and juices.

1 hour - \$22.9 | 2 hours - \$31.9 | 3 hours - \$39.9

{PREMIUM BEVERAGE PACKAGE}

(Selection of wines and beers may be altered. Please request with your functions co-ordinator for options.)

Includes premium selection of one sparkling, one white and one red wine, Cascade premium light, Hahn 3.5 and Corona as well as assorted soft drinks and juices.

1 hour - \$25.9 | 2 hours - \$34.9 | 3 hours - \$42.9

Urban Grounds Cafe strongly believes in the responsible service of alcohol. If any member of a function is deemed to be unduly intoxicated or disorderly, service will be refused discreetly, and if any patron is deemed to be in breach of the liquor act, they will be removed from the premises, regardless of any remaining credit that may be on the functions tab, or time remaining on their package. Any patron offering alcoholic beverages to minors will be refused service and may be removed from the premises if our requests are disregarded. The behaviour of the few should not disrupt your function, and it is our policy to endeavour to ensure the enjoyment of all of our patrons.

EVENT STYLES & MENUS



BIRTHDAYS | BABY SHOWERS | ENGAGEMENTS | ANNIVERSARIES | BUSINESS MEETINGS | LAUNCHES | HIGH TEAS | CORPORATE PRESENTATIONS |

TALK TO US ABOUT YOUR NEXT EVENT
0746 599 200 urbangroundscafe@gmail.com

HIGH TEA \$29.5 – Min. 8 People

Served traditionally on high tea stands, with sweet and savoury options available. Extensive table set up, iced water, orange and apple juices and flowers from our garden. Bottomless freshly brewed coffee and an assortment of traditional leaf teas available upon request.

The following will be presented on stands in the centre of your tables.

- » Assorted Mixed Sandwiches
- » Scones with Jam & Cream
- » House Made Individual Quiche
- » Triple Chocolate Brownie Bites
- » Roasted Italian Sausage Rolls
- » Three Cheese Arancini
- » Sweet Cake Selection

COCKTAIL PARTY \$27.9 per person Minimum 30 people

Choice of any three cocktail menu options delivered by wait staff throughout your event. Canapes can be added to this package to be served on arrival.

EXAMPLE MENU

Chilli and salt tiger prawns with house made short pasta, spinach, lemon, cherry tomato and confit garlic

Handmade potato gnocchi with garlic roasted wild mushrooms and burnt sage butter

Poached chicken salad with fresh herbs, coconut, sweet potato, peanut, beans and citrus

Creamy risotto with garlic butter mushrooms, soft herb and green pea finished with Parmesan cheese and truffle oil

Harissa lamb cutlets, couscous, spinach, green beans, toasted pistachio, dried tomato and yoghurt

COCKTAIL PARTY DESSERTS

**\$13.9 per person
Min. 30 people**

(Only available as part of a cocktail party function)

Choice of any two delivered by wait staff throughout the your event.

EXAMPLE MENU

60% Choc-rum mousse, macerated berries, fresh cream and almond biscuit

Mini chocolate assiette with choc mousse, choc icecream, pudding, bitter soil & raspberry coulis

Frozen Peanut Butter & Caramel Marquise

Decadent choc brownie parfait with choc pearls, fudge sauce and dark chocolate gelato

BANQUET

\$55 Per Person {Min. 20 people}

Specifically tailored by our talented chefs to ensure best use of our seasonal menu so that your guests can sample all of the delights on offer. Food will be arranged on platters and placed throughout your tables for everyone to enjoy.

EXAMPLE MENU

- » Assorted House Breads with Pomodori Mix and Bunnyconnellen Olives
- » Herb & Haloumi Chicken Breast
- » Lamb Breast Roulade
- » Crispy Skin Cone Bay Barramundi
- » King Prawn Pasta with Chilli, Salt, Lemon, Confit Garlic, Cherry Tomato
- » Pistachio and Raisin Cous Cous
 - » Watercress Salad
 - » Brocolini & Asparagus
- » Roasted Kipfler Potato & Harvest Carrots
- » Assorted Condiments including Fresh Herb Chiffonnade, Red Wine Jus, Mustard Aioli & Shaved Parmesan Cheese

DESSERT

- » Apple and Raisin Galette
- » Tasmanian Washed Rind and Cloth Aged
 - » Cheddar Cheeses with Accompaniments
 - » Sticky Date Pudding
 - » Butterscotch, Custard & Fresh Pouring Cream



CANAPE PACKAGE

SELECTION OF TWO CANAPES
(four pieces per person)
\$9.9p/head

SELECTION OF THREE CANAPES
(six pieces per person)
\$13.5p/head

SELECTION OF FOUR CANAPES
(eight pieces per person)
\$18.0 p/head

Canape package is great for casual mingling events OR as an add on to another one of our packages.

CANAPE MENU

POLENTA CHIPS
THREE CHEESE TARTS
ITALIAN SAUSAGE ROLLS
SALT AND PEPPER SQUID
RICE PAPER ROLLS
HALOUMI CRUMBED CHICKEN TENDERS
GLAZED PORK BELLY BITES
COCONUT CRUMBED PRAWNS



LUNCH & DINNER LIMITED CHOICE MENU PACKAGE

This package is best for groups between 20 & 40 guests wishing to dine a la carte. Providing your guests with a limited menu allows the chefs to prepare and serve your meals in a timely manner whilst providing your guests with a choice of meal at your event. Please see our regular dining menus for meal options. Our function coordinator will assist in fine tuning the details of your event.

VIEW OUR MENUS ONLINE AT www.urbangrounds.com.au

ALTERNATE DROP LIMITED CHOICE A LA CARTE

STANDARD MENU OPTIONS

Alternate Drop
2 courses \$44.9 or 3 courses \$54.9

EXAMPLE MENU

ENTREES | Choose two

Szechuan Pepper Calamari
Mushroom & Pea Risotto
Pumpkin & Lemongrass Soup
Asian Chicken Salad

MAIN MEALS | Choose two

Prawn parpadelle
Gourmet Wagyu Roast Beef
Grilled or crumbed perch fillet
Grilled Chicken Breast
Mushroom and Green Pea Risotto

DESSERTS | Choose two

from our Le Cake fresh cake selection to be served with ice cream and mixed berry compote

PREMIUM MENU OPTIONS

Alternate Drop
2 courses \$49.9 or 3 courses \$59.9

EXAMPLE MENU

ENTREES

Szechuan Pepper Calamari
Mushroom and Green Pea Risotto

MAIN MEALS

Beef City Platinum Rib Fillet
Cone Bay Barramundi

DESSERTS

Decadent Chocolate Parfait
Apple and Raisin Galette

