

Gambaro

restaurant & function centre

Functions at Gambaro Function Centre 2011

Located on two levels above Gambaro Restaurant, the established Gambaro Function Centre provides professional service, value for money, and a range of options and individuality, to ensure your function is an enjoyable and successful occasion for all.

Choose Gambaros for its fine cuisine, excellent service and extensive menu options, and also:

- A central inner city location
- Large dance floors
- Cocktail bars
- Adjoining balconies with spectacular views of the city, Caxton Street and Suncorp Stadium
- Stylish, air-conditioned rooms
- Microphone & Lectern

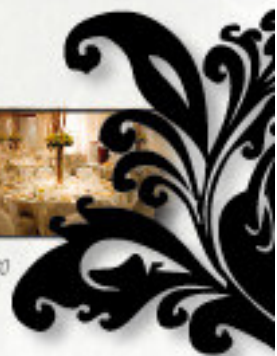
With over 21 years of experience in functions, Gambaro Function Centre is the perfect place to hold:

- Birthday Parties
- Corporate Functions
- Product Launches
- Christmas Parties
- Cocktail Parties
- Themed Occasions
- Weddings

Only upon viewing our rooms will you fully appreciate the magnificent features we have to offer.

Please find enclosed our delicious range of menus. All menus are flexible and our Chef is more than happy to create new menus to suit your tastes, budget, and special dietary requirements.

***Note- all menus subject to change.**



Function Menu

**Create your own tantalising set menu or alternate drop
selected from the following meal choices**

Entrees

Rich brandy laced Crab bisque with sour dough croutons

Potage Bonne femme with Leek-Potato & Sour Cream

Cauliflower & Parmesan soup with Chives

**Hearty Roasted Pumpkin & Leatherwood Honey soup
with Crème Fraiche**

\$15.50

Ricotta & Spinach Tortellini

Garlic & tomato cream, basil & Parmesan

\$22.50

Pesto Chicken Salad

Char-grilled ribbon vegetables, extra virgin olive oil and balsamic dressing

\$22.50

Asian Chicken Salad

wilted bok choy & bean sprouts, drizzled with soya, sweet chilli & sesame dressing

\$22.50

Slivers of Peppered Lamb Loin

eggplant & pawpaw chutney, seeded mustard & honey yoghurt dressing

\$22.50

Herb crusted Barramundi fillet

fire roasted peppers & courgettes, lime beurre blanc

\$22.50

Cajun dusted Tasmanian Salmon fillet

cassoulet of white beans, asparagus spears & fig vincotto

\$22.50

Hickory Smoked Salmon

salsa of avocado, gherkin and red capsicum, horseradish crème fraiche

\$22.50

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Main Courses

Fillet of Oven baked N T Barramundi

rocquet & macadamia nut pest crust, lemon beurre blanc
\$34.50

Seared fillet of Tasmanian Salmon

leek & potato gnocchi, salad of char-grilled capsicum
\$34.50

Pan fried Chicken Breast

caramelised red onion & fig jam, balsamic jus
\$30.50

Pan seared Loin of Victorian Lamb

borlotti bean & sweet pepper ragout, rosemary jus
\$37.50

Oven baked Rack of Lamb

Char-grilled eggplant babaghannouj, semidried tomatoes & thyme glaze
\$37.50

Slow Roasted MSA Rib fillet of Grain fed Beef

truffle & chive potato mash, sauce of exotic mushrooms
\$34.50

Baked Eye Fillet of 100 day Black Angus Beef

sweet potato mash, onion jam & port wine reduction
\$39.50

Risotto of Mediterranean Vegetables & mushrooms

Parmesan cheese, pine nuts, pesto oil
\$26.50

All Main Courses are served with seasonal vegetables & potatoes

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DESSERT

Individual Tiramisu

layered with liqueur soaked savouyarde, mascarpone,
served with Kahlua custard
\$12.50

Homemade Individual Pavlova

passionfruit coulis, whipped cream, seasonal fruit salad
\$12.50

Mango & Macadamia nut Cheesecake

puree of Bowen mango & macadamia nut gelato
\$12.50

Sticky Banana & Date Pudding

butterscotch sauce and vanilla custard
\$12.50

Traditional Italian Cassata

seasonal fruit salad & strawberry coulis
\$12.50

Chocolate Decadence

dark chocolate leaves layered with rich chocolate mousse,
served with Baileys anglaise
\$12.50

Platter of Boutique Australian Cheeses

Wine Glass Bay Cheddar
Yarra Valley double brie
King Island Bass Strait blue
Medjool Dates, Grapes and Walnuts
\$14.50

Gourmet Cocktail Menu

Cold Canapés

- Medium rare roasted lamb loin, minted pawpaw relish
- Semidried tomato & avocado salsa on rye crostini (v)
- Prosciutto, brie & medjool date on melba toast
- Pesto baby bocconcini and sundried tomato on bruschetta (v)
- Smoked salmon & capers with homemade aioli
- Cajun spiced chicken & tomato chutney on croute

Hot Canapés

- Cocktail spring rolls with sweet n sour sauce (v)
- Chicken satay skewers with coriander & peanut sauce
- Fresh fish goujons with tartare sauce
- Mini crumb fried scallops
- Crumbed prawn cutlets with homemade tartare sauce
- Crisp vegetable samosas with eggplant kasoundi (v)
- Assorted homemade mini pizza's (v)
- Fried tofu with nam jim sauce (v) (gf)
- Sticky ginger & sweet soy glazed chicken lollipops (gf)

Create your own menu from the above selection
\$18 pp choice of 4 varieties (ideal for 1-1 ½ hours)
\$24 pp choice of 6 varieties (ideal for 2-2 ½ hours)
\$36 pp choice of 8 varieties (ideal for 3-3 ½ hours)

Vegetable Crudités and 2 Homemade Dips **\$9.50 per person**
Batons of carrots, celery, cucumber, cherry tomatoes

Antipasto Platter **\$11.50 per person**
Char grilled vegetables, bocconcini, salami,
Kalamata olives & rosemary & olive grissini

Cheese Platter **\$14.50 per person**
Selection of 3 boutique cheeses;
Triple Cream Brie, Aged Cheddar, Cow's Milk Blue
served with fresh medjool dates, walnuts, grapes & water crackers

Deluxe Cocktail Menu

Cold Canapés

- Assorted Sushi – salmon & vegetarian sushi with soy dipping sauce (v)
- Crabmeat and avocado salad on crisp rounds
- Smoked salmon & seaweed wakame on noodle spoon
- Prawn and mango salsa in savoury rounds
- Seared scallops with red pepper relish
- Tasmanian oysters, salmon caviar, soy, in noodle spoon
- Vietnamese rolls of peking duck, bean sprout with sweet chilli dipping sauce
- Chicken tikka & coriander in canapé cup
- Vegetarian rice paper rolls w hoi sin sauce (v)
- Mediterranean vegetable frittata (v)

Hot Canapés

- Prawn tempura with sweet chilli and coriander dip
- Grilled rock oysters kilpatrick on noodle spoon (gf)
- Herb marinated roasted lamb cutlets (gf)
- Arancini of risotto with mozzarella & tomato (v)
- Sundried tomato & pinenut polenta with brie & caramelised onion (v)
- Crumbed haloumi fingers with tomato relish (v)
- Prawn & scallop skewers with garlic aioli dip (gf)

Create your own menu from the above selection

\$22 pp choice of 4 varieties

\$33 pp choice of 6 varieties

\$44 pp choice of 8 varieties

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Substantial Addition

Baked Ham Station	\$350.00
Served w freshly baked bread rolls, mustards and horseradish (8-10kg Ham with 100 bread rolls)	
Crumbed Barramundi & Chip Cones	\$15.00 pp
Singapore Style Hokkien Noodle boxes	\$12.00 pp
<u>Chafing Dishes</u>	
Tandoori Chicken Tikka Curry & Saffron Rice	\$15.00 pp
Beef Stroganoff & Steamed Rice	\$15.00 pp
Veal Tortellini with garlic cream & parmesan	\$12.00 pp

PLEASE NOTE: These are substantial additions only and are designed to use in conjunction with the Canape Menu and not a stand alone menu.

If you have any queries, our Functions Manager is happy to assist.

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Buffet Menus

Bon Appetite Buffet

\$65.00 per person
\$32.50 per child 8-14 yrs
\$20.00 per child 3-8 yrs

Minimum of 70 Guests

Selection of Assorted Breads & Butter

Cold Buffet

Continental Meat Platters including
Smoked Turkey breast
Salami & Mortadella
Roast Chicken
Smoked Champagne Ham

Salads

Mediterranean Salad with Fetta Cheese
Potato Salad with Eggs and Bacon
Apple and walnut Waldorf salad
Tossed Green Salad
Pasta Salad with fire roasted peppers and olives

Hot Buffet

Roast Sirloin of Grain fed Beef with seeded mustard sauce
Oven baked Chicken with tomato cream, asparagus spears & toasted almonds
Roast rosemary infused baby potatoes
Panache of Seasonal Vegetables

Dessert Buffet

Selection of assorted desserts
Fresh Fruit platter
Cheese platter with walnuts, fruit and crackers

Freshly Brewed Coffee and Tea
Chocolates

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Chef's Gourmet Buffet

\$72.00 per person
\$36.00 per child 8-14 yrs
\$20.00 per child 3-8 yrs

Minimum of 70 Guests

Selection of Assorted Breads & Butter

Cold Buffet

Continental Meat Platters including
Smoked Turkey breast
Salami & Mortadella
Roast Chicken
Smoked Champagne Ham

Mooloolaba Ocean King Prawns with Cocktail sauce

Salads

Mediterranean Salad with Fetta Cheese
Potato Salad with Eggs and Bacon
Apple and walnut Waldorf salad
Tossed Green Salad
Pasta Salad with fire roasted peppers and olives

Hot Buffet

Roast Sirloin of Grain fed Beef with seeded mustard sauce
Oven Baked Chicken with tomato cream, asparagus spears & toasted almonds
Veal Tortellini with garlic & parmesan cream
Roast rosemary infused baby potatoes
Panache of seasonal vegetables

Dessert Buffet

Selection of Assorted Desserts
Fresh Fruit Platter
Cheese Platter with walnuts, fruit and crackers

Freshly Brewed Coffee and Tea
Chocolates

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Chef's Deluxe Seafood Buffet

\$84.50 per person
\$42.25 per child 8-14 yrs
\$20.00 per child 3-8 yrs

Minimum of 70 Guests

Selection of Assorted Breads & Butter

Cold Buffet

Continental Meat Platters including
Smoked Turkey breast
Salami & Mortadella
Roast Chicken

Whole Baked Honey Ham

Seafood

Mooloolaba Ocean King Prawns with cocktail sauce
Freshly Shucked Oysters
Fresh Cooked Sandcrab
Whole Baked Tasmanian Salmon

Salads

Mediterranean Salad with Fetta Cheese
Potato Salad with eggs and bacon
Apple and Walnut Waldorf salad
Tossed Green Salad
Pasta Salad with fire roasted peppers and olives

Hot Buffet

Roast Sirloin of Grain fed Beef with seeded mustard sauce
Oven baked Chicken with tomato cream, asparagus spears & toasted almonds
Veal Tortellini with garlic & parmesan cream
Roast rosemary infused baby potatoes
Panache of seasonal Vegetables

Dessert Buffet

Selection of Assorted Desserts
Fresh Fruit platter
Cheese Platter with Walnuts, fruit and crackers

Freshly Brewed Coffee and Tea
Chocolates

***Moreton Bay bugs available at additional \$10 per person**

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Beverages

Option One - Package

Local Beer (4X Gold, Tooheys New and Hahn Premium Light)
House White, Red and Sparkling Wine
Soft Drink

1 Hour	-	\$16.50 per person
2 Hours	-	\$24.50 per person
3 Hours	-	\$32.00 per person
4 Hours	-	\$36.50 per person
5 Hours	-	\$45.00 per person

To upgrade to ***Premium Beer Beverage Package***
including Crown Lager and Tooheys Extra Dry & Summer Bright
just add \$2.50 per hour per person to your chosen package price

Option Two - On Consumption

You decide what beverages are available to your guests,
and finalise account at completion of function.

Option Three - Running a TAB

You decide what beverages are available to your guests,
you set a fixed amount i.e. \$1,500.00 and the Supervisor
will inform you at advised increments

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Beverages on Consumption

Basic Spirits	\$7.50
Beers	\$5.00-\$8.00
Lemon Lime & Bitters	\$3.50
Soft Drink - Glass	\$3.50
Soft Drink - Jug	\$7.50
Coffee/Tea	\$3.50
Wine (Bottled) – Glass	\$6.50
Champagne - Glass	\$6.50
House Wines	\$28.50/bottle

NOTE: A wide selection of Spirits, Beer, Wine, Liqueurs are available.