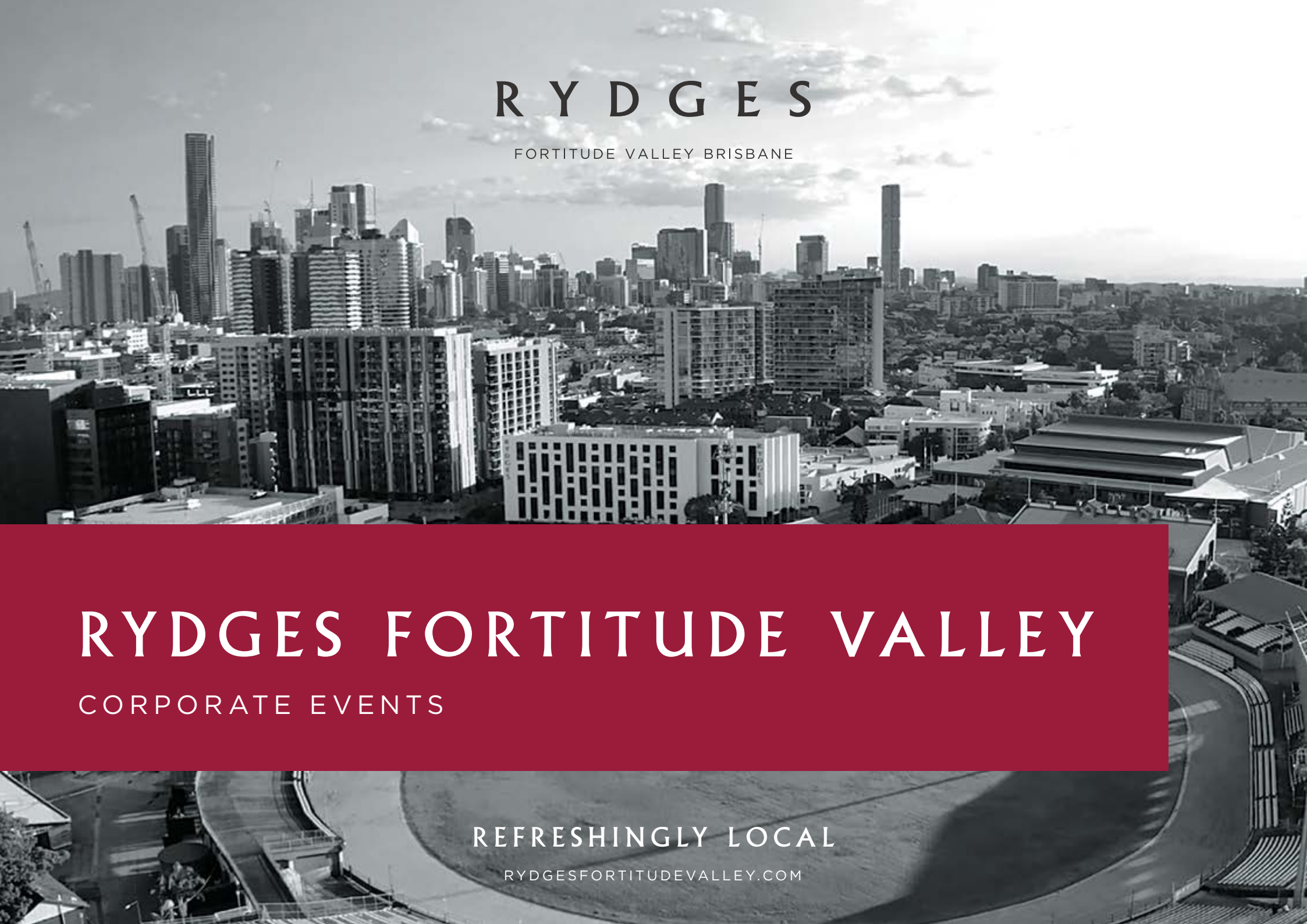


An aerial photograph of the Brisbane city skyline, featuring numerous high-rise buildings and a mix of urban development. A prominent red banner is overlaid across the middle of the image, containing white text. The sky is filled with soft, white clouds.

RYDGES

FORTITUDE VALLEY BRISBANE

RYDGES FORTITUDE VALLEY

CORPORATE EVENTS

REFRESHINGLY LOCAL

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BREAKFAST

NETWORKING BREAKFAST

\$25 per person

Ham and cheese croissant
Selection of assorted pastries
Yoghurt cup
Selection of seasonal sliced fruit

Add on a sweet or savoury hot option for \$8 per person.

Beverages

Orange and apple juice
Selection of Aurora teas, and coffee

PLATED BREAKFAST Minimum 10 pax

\$38 per person

Includes yoghurt, a selection of sliced local fruit, orange and apple juice, a selection of Aurora teas, and coffee.

Choice of two hot dishes below served as an alternate drop

'Six Acres' big country breakfast

Crispy bacon, chipolata sausage, aromatic roma tomato, hash brown, herb marinated mushrooms, scrambled eggs, toasted Vienna bread

The big omelette

Three free range eggs, cherry tomato, fetta, baby spinach and your choice of:
Smoked ham, smoked salmon¹ or haloumi cheese. (Choose 1 for the group)

Avocado and cherry tomato bruschetta

Soft poached eggs, balsamic reduction and mozzarella

Stack of milk pancakes

Berry compote, double cream, macadamia crumble, maple syrup

Alternatively buffet breakfast is available in Six Acres Restaurant from 6.30am - 10.30am.

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

Please note all menu items are subject to change based on availability. 10% Sunday surcharge. 15% public holiday surcharge.



DAY DELEGATE PACKAGES

DAY DELEGATE PACKAGE FROM \$88 PER PERSON

HALF DAY DELEGATE PACKAGE FROM \$83 PER PERSON

Meeting Inclusions

- ✓ Coffee and a selection of Aurora teas
- ✓ Notepad and pen station
- ✓ Chilled water and mints
- ✓ Wi-Fi
- ✓ One whiteboard or flipchart with pens on request
- ✓ Data projector and screen (or if in The Library a 75-inch TV)
- ✓ Personalised directional signage

Morning and Afternoon Tea - your choice of one item below served with seasonal sliced fruit

- Warm banana bread with double cream
- Assorted sweet pastries and mini muffins
- Portuguese custard tarts
- Bacon and egg English muffins
- Assorted mini quiches and pies
- Toasted ham and cheese croissants
- Mini guacamole cups
- House made scones with jam and cream
- Warm churros with cinnamon sugar and cream
- Brownies with chantilly cream
- Mini pavlovas with kiwi fruit and cream

Lunch

- 'Make Your Own' salad or sandwich
(Optional upgrade to the warm poké bowl, Bar Gusto pizza or hot buffet)

All lunches include the following:

A selection of seasonal fruit, cheeseboard with lavosh, grissini and dried fruit, chefs selection of mini tartlets and cakes and juice and soft drink

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

Please note all menu items are subject to change based on availability. 10% Sunday surcharge. 15% public holiday surcharge.



UPGRADE YOUR PACKAGE

WARM POKÉ BOWL

\$5 per person

Choose one protein for the group:

Teriyaki chicken	Chicken curry
Roasted lamb and rosemary jus	Pulled BBQ pork
Sliced steak with caramelised onion	Grilled haloumi
Tofu	Sweet soy salmon ^M

Served with brown rice, fresh cucumber, edamame, carrots, avocado

BAR GUSTO PIZZA

\$5 per person

Available Tuesday-Saturday.

Includes chef's selection of gourmet pizzas and salads.

HOT BUFFET

\$10 per person

Choice of two hot dishes

Smoked chicken breast, paprika crust
Barramundi^A fillets, coconut cream, lime and fresh chives
Penne matriciana, pancetta and cheddar
Classic rigatoni bolognese, Grana Padano and black pepper
North African spiced chicken, preserved lemon and black olives
Grilled Atlantic salmon^M, grilled lemon and fresh spring onion
Basil pesto risotto, peas, herbs and parmesan
Roast beef, mustard, roasted garlic and rosemary
Lamb rump, confit garlic and lemon thyme

Choice of two sides

Roasted pumpkin	Root vegetables in olive oil
Broccoli, almond flakes and confit garlic	Crunchy fries, truffle oil and parmesan
Honey glazed sweet potatoes	Creamy mashed potatoes
Steamed greens, aromatic butter	

All lunches include the following:

A selection of seasonal fruit, cheeseboard with lavosh, grissini and dried fruit;
chef's selection of mini tartlets and cakes; juice and soft drink.

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

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BARISTA COFFEE

\$15 per person

One coffee per session - arrival, morning and afternoon tea

ADDITIONAL COFFEE BREAK ITEM

\$7 per person

Include one of the below items:

- Warm banana bread with double cream
- Assorted sweet pastries and mini muffins
- Portuguese custard tarts
- Bacon and egg English muffins
- Assorted mini quiches and pies
- Toasted ham and cheese croissants
- Mini guacamole cups
- House made scones with jam and cream
- Warm churros with cinnamon sugar and cream
- Brownies with chantilly cream
- Mini pavlovas with kiwi fruit and cream

BAR GUSTO HAPPY HOUR

\$35 per person

Includes a drink on arrival, charcuterie board and pizza platter

SIX ACRES 2 OR 3 COURSE DINNER

Seasonal menu. Alternate drop.

3 COURSE \$87 PER PERSON

2 COURSE \$76 PER PERSON

The alternate drop menu is inspired by the Six Acres Restaurant seasonal menu. Reach out to our Sales Team for the current menu.

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

Please note all menu items are subject to change based on availability. 10% Sunday surcharge. 15% public holiday surcharge.



ALTERNATE DROP MENU

3 COURSE \$87 PER PERSON

2 COURSE \$76 PER PERSON

Entrées

Double roasted Byron Bay pork belly, pumpkin purée and crunchy fetta salad

Lemon myrtle marinated lamb rump, aromatic potato salad and rosemary jus

Tasmanian smoked salmon¹, crispy capers, crostini and sour cream

Wild forest mushroom risotto, parmesan puff and crème fraiche herbs

Potato gnocchi, matriciana sauce, double smoked bacon and parmesan

Fiordilatte mozzarella, roma tomato salad, olive oil, fresh basil and herbs

Baked pumpkin and spinach tart, fresh cabbage and edamame salad

Mains

Char-grilled chicken breast, sweet potatoes, chorizo and red wine jus

Smoked lamb rump, creamy mash, ratatouille, rosemary jus

Atlantic salmon^M, rosemary chat potatoes, greens, fresh lemon and crème fraiche

Angus sirloin steak, truffled mash potatoes, broccolini, confit garlic and rosemary

Spinach, mushroom and ricotta ravioli, spicy Napoli sauce, fresh basil parmesan cheese

Classic lamb shank in pink pepper jus, mash potatoes

Barramundi^A fillet, pumpkin puree, peperonata and cherry tomato ragu, grilled lemon, herbs and butter

Desserts

Mixed berry pavlova, passion fruit and double cream

Vanilla bean panna cotta, biscotti and strawberries

Italian tiramisu topped with cocoa powder and espresso syrup

White chocolate and star anise crème brûlée

Mini cheese plate

Lunch and dinner functions include the use of a data projector and screen*, white linen table cloths and napkins.

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

*Private event space only. Menu changes seasonally. This is an example. Table cloths in Six Acres are on request for an additional charge. 10% Sunday surcharge. 15% public holiday surcharge.



Get in touch with our team:
Functions_RydgesFortitudeValley@evt.com | 07 3188 3000 (select option 2).

REFRESHINGLY LOCAL
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FARMERS TABLE

\$83 per person

Showcasing the finest, locally sourced ingredients, the farm-to-table concept is a testament to our dedication of providing a nourishing and memorable dining experience, setting the stage for meaningful connections and unforgettable events.

Warm bread rolls, cultured butter
Roasted pumpkin, spinach, beetroot, pepita seeds and honey mustard dressing
Calamari^I, aioli mayonnaise and fresh chives
Tomato and fetta bruschetta
Black angus sirloin
Char-grilled chicken breast
Fish^M of the day
Crunchy potato fries, truffle oil and parmesan
Steamed greens with aromatic butter
Mixed berry pavlova, passion fruit and double cream

Add on seasonal seafood for \$21 per person (Minimum 10 pax)

SHARED PLATTERS

Charcuterie & Cheese - \$21 per person

Selection of cured meats, cheeses and dips
Marinated olives
Exotic fruit
Grissini, lavosh
Marinated vegetables

Signature Platter - \$26 per person

Selection of gourmet pizzas
Mini garlic foccacia, chorizo, olives, rocket, truffle oil
Heirloom tomato bruschetta, mozzarella, balsamic vinegar, basil
Truffle and porcini mushroom arancini, pumpkin puree, manchego cheese, basil
Crunchy fries with aioli

Seafood Tasting - \$40 per person

Natural oysters^A
Crispy calamari^I
Freshly cooked and cold prawns^M
Seared tuna^I, soy and ginger marinade, watermelon, black olives, summer radish, lime

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

Please note all menu items are subject to change based on availability. 10% Sunday surcharge. 15% public holiday surcharge.



BEVERAGES & BITES PACKAGES

ONE HOUR STANDARD PACKAGE

\$58 per person or \$44 per person (food only)

Your choice of four hot, cold or dessert canapés.

TWO HOUR STANDARD PACKAGE

\$70 per person or \$50 per person (food only)

Your choice of four hot, cold or dessert canapés, one substantial canapé and a pre-set grazing platter.

THREE HOUR STANDARD PACKAGE

\$94 per person or \$64 per person (food only)

Your choice of four hot, cold or dessert canapés, two substantial canapés and a pre-set grazing platter.

UPGRADE YOUR PACKAGE

Upgrade to a Premium Package incl. your choice of premium canapés and beverages

ONE HOUR PREMIUM PACKAGE

\$75 per person or \$49 per person (food only)

Your choice of four hot, cold or dessert canapés.

TWO HOUR PREMIUM PACKAGE

\$88 per person or \$55 per person (food only)

Your choice of four hot, cold or dessert canapés, one premium substantial canapé and a pre-set grazing platter.

THREE HOUR PREMIUM PACKAGE

\$109 per person or \$69 per person (food only)

Your choice of four hot, cold or dessert canapés, two premium substantial canapés and a pre-set grazing platter.

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

Please note all menu items are subject to change based on availability. 10% Sunday surcharge. 15% public holiday surcharge.



CANAPÉS

HOT CANAPÉS

Hot crumbed stuffed olives served with basil pesto dressing

Crispy prawns^I wrapped in potato with sweet chilli sauce

Mini assorted sausage rolls, spinach & fetta rolls with barbeque & tomato sauce

Calamari^I with aioli mayonnaise & chives

Chicken satay skewers

Vegetarian arancini with caramelised onion jam

Chicken & leek mini pies

Barbeque pork buns

Pulled pork blini

Truffle mushroom arancini

Crumbed Camembert cheese

Crispy pork belly marinated in soy & honey reduction

COLD CANAPÉS

Smoked salmon^I, dill & cranberry jam

Tuna^I tartare with wasabi mayonnaise

Mini bruschetta with peas, mint & crumbled fetta

Vegetarian frittata with tomato chutney

Pork & chive gyoza dumplings with sweet soy reduction

Vegetarian mini falafel with yoghurt sauce

Smoked salmon^I & cream cheese bruschetta

SUBSTANTIAL CANAPÉS

Classic beef pie with mini garden salad & bbq sauce

'Six Acres' sliders - choose between:
Cheeseburger slider
Chicken & slaw slider
Mushroom slider

Classic bolognese penne & Grana Padano cheese

Risotto, pumpkin, mushrooms & fresh herbs

Pumpkin gnocchi with spicy Napoli sauce

Mediterranean salad, crumbled fetta & roasted vegetables

Char-grilled marinated chicken skewers with couscous & sweet chilli sauce

Caesar salad with bacon, egg & croutons

Quiche lorraine & Greek salad

Chorizo & potato frittata with sweet potato fries

DESSERT CANAPÉS

Mini pavlovas

Mini vanilla panna cotta

Nutella pizza

Tiramisu

PREMIUM HOT & COLD CANAPÉS (upgrade)

Beef & chicken skewers, sweet chilli & roasted sesame dressing

Sweet corn & zucchini fritters with sour cream & chives

Bruschetta, cherry tomato, fresh basil with balsamic reduction

Vegetarian arancini with caramelised onion jam

Classic mini beef pies & sausage rolls with smoky barbeque sauce

Spinach & ricotta mini rolls with sour cream

Melted cheese bites with tomato relish & fresh herbs

Crispy mini squid^I with spicy aioli

Fresh natural oysters^A with lime & lemon

Smoked salmon^I & roe^A with aioli mayonnaise

Garlic & sweet chilli prawns^M

PREMIUM SUBSTANTIAL CANAPÉS (upgrade)

Beef carpaccio, truffle mayonnaise, crostini & parmesan cheese

Roasted pork belly, creamy mash potatoes with vanilla jus

Pan-fried fish^M, cous cous salad, fresh lemon aioli & chives

Slow cooked rosemary lamb, salad with red wine sauce

Potato salad boat, creamy fetta, cherry tomatoes & roasted mushrooms

Seared medium rare tuna^I, tartare sauce, lime & toasted sesame seeds

Seafood origin: A=Australian; I=Imported; M=Mixed origin.
Please note all menu items are subject to change based on availability.

BEVERAGE PACKAGES

STANDARD

1 hour \$32 per person
2 hours \$38 per person
3 hours \$47 per person

SPARKLING

Zilzie Sparkling (AU)

WHITE

Zilzie Sauvignon Blanc (AU)

RED

Zilzie Shiraz (AU)

BEER

Great Northern
Balter Cerveza
XXXX Gold

NON-ALCOHOLIC

Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

PREMIUM

1 hour \$45 per person
2 hours \$52 per person
3 hours \$58 per person

SPARKLING

Zilzie Sparkling (AU)

WHITE

Zilzie Sauvignon Blanc (AU)

RED

Zilzie Shiraz (AU)

BEER

Stone & Wood Pacific Ale
Asahi
Peroni

Balter Cerveza

XXXX Gold

Somersby Apple Cider

Tivo Blood Orange Spritz

NON-ALCOHOLIC

Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

Add basic spirits \$5pp per hour

DELUXE

1 hour \$58 per person
2 hours \$68 per person
3 hours \$78 per person

Choose 2 Reds, 2 Whites, and 1 Sparkling.

SPARKLING

Dal Zotto Pucino Prosecco (VIC)

WHITE

Peregrine Mohua Sauvignon Blanc (NZ)
Mandala Chardonnay (VIC)
Santolin Pinot Grigio (VIC)
Nick Spencer Hilltops Rosé (NZ)

RED

Dune 'The Empty Quarter' GSM (SA)
Credaro Kinship Cabernet Sauvignon (WA)
MDI Sangiovese (VIC)
Doña Paula High Altitude Malbec (ARG)
Torbreck Woodcutter's Shiraz (SA)

BEER

Stone & Wood Pacific Ale
Asahi
Peroni

Balter Cerveza
XXXX Gold

Somersby Apple Cider
Tivo Blood Orange Spritz

NON-ALCOHOLIC

Asahi 0%
Zero Hour Non-alcoholic Sparkling
Assorted soft drinks & juices
Still & sparkling water

Add basic spirits \$5pp per hour

Beverages on consumption and bar tabs also available.

Ask our friendly team for a full beverage menu.

Beverages are subject to change. Minimum spend limits may apply. 10% Sunday surcharge. 15% public holiday surcharge.

REFRESHINGLY LOCAL

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Get in touch with our team:
Functions_RydgesFortitudeValley@evt.com | 07 3188 3000 (select option 2).

BAR GUSTO

Bar Gusto hosts a dining area, alongside an open-air deck, indoor bar and a 30-seat private space for smaller events, or collectively the venue can host 190 seated or 250 standing guests, making it the perfect location for your next celebration in Brisbane, big or small.

Bar Gusto is a celebration of two rich and diverse cultures colliding in the heart of Bowen Hills.

From the moment you step through the doors, you're transported to a vibrant space where the aroma of authentic Italian dishes mingles with the enticing frivolity of staff that greet you, making every visit feel like you're at home.

For a more information on how Bar Gusto could be the ideal host for your next event, please see our Social Event Packages kit, or visit bargusto.com.au.

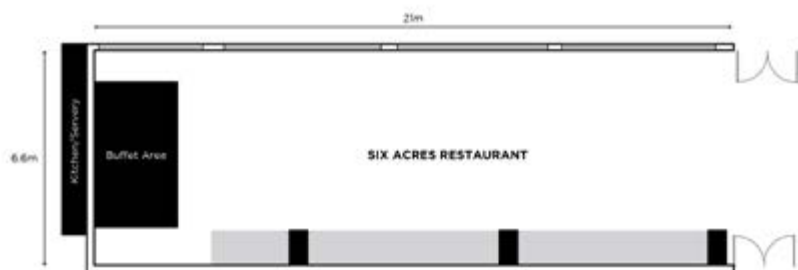


SIX ACRES

Six Acres Restaurant can host a number of events from small groups through to exclusive sit-down banquet dinners. With a variety of plated or share style menu options for groups including beverage packages, Six Acres' seasonally changing menu ensures that you are always ordering in-season, quality produce.

Every dish is created with care and expertise to ensure each ingredient acts in harmonious nature with all the elements on your plate, creating an explosion on your palate.

We're here to help you tailor the perfect dinner to impress friends, family, and colleagues alike!



Ready to book in your event or have a query for our team?
Get in touch via email - Functions_RydgesFortitudeValley@evt.com.
Or call 07 3188 3000 (select option 2).

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