



Let us host your next event

Our riverfront dining space is perfect for your birthday party, product launch corporate function or other special event. Whether you prefer a cocktail style affair or a seated event we will lay the space out to suit your style.

All our food is freshly prepared in our kitchen using fresh and homemade produce. There are plenty of options and we can tailor make a menu to suit any taste and budget.



Spaces

Riverside Deck (subject to weather)

- **capacity 25 guests (standing)**
 - ideal for small cocktail parties 'under the stars' including birthdays, social get togethers, small business gatherings
 - direct boardwalk, river, Story Bridge and New Farm views
 - minimum spend \$ 750 (tue/wed/thu) | \$1250 (fri/sat/sun) for exclusive use of space
- **capacity 14 guests (seated)**
 - ideal for boutique, small wedding ceremonies, special dinner 'under the stars'
 - minimum spend \$ 750 (tue/wed/thu) | \$1250 (fri/sat/sun) for exclusive use of space

Riverview Main Deck (partially subject to weather)

- **capacity 60 guests (standing)**
 - ideal for large cocktail parties including birthdays, engagement parties, weddings, corporate events, Christmas parties
 - river, Story Bridge and New Farm views with direct access to walkway linking to Yungaba public lawn
 - can be screened off from 'Main Dining Room' for acoustic privacy
 - can be combined with 'Riverside Deck' to increase capacity and utilise various pre-existing seating arrangements including high bar and riverside bar space with views across the river
 - can be combined with 'Main Dining Room' to increase capacity
 - can be configured to suit requirements, picnic table arrangement remains
 - part deck can be reserved for up to 35 guests
 - projector hire available upon request
 - minimum spend evening |\$2500 (sun-thu) | \$3500 (fri/sat) | for exclusive use of space

Main Dining Room

- **capacity 50 guests (seated)**
 - ideal for high tea events, product and fashion launches, large seated parties including birthdays, engagement parties, weddings, corporate events, Christmas parties
 - river, Story Bridge and New Farm views
 - directly adjacent gardens with peaceful outlook
 - can be partially or fully combined with 'Riverview Main Deck'
 - minimum spend evening |\$2500 (sun-thu) | \$3500 (fri/sat) | for exclusive use of space

PLEASE NOTE:

NO BAR SERVICE AVAILABLE FOR NON-EXCLUSIVE EVENTS

DRINK SELECTION MUST BE CONFIRMED PRIOR TO EVENT



Functions - Set Menu (minimum 25 guests) (capacity 85 pax)

One Course \$35

Two Course \$45

Three Course \$55

Alternate Drop - Entrée, Main and Dessert (select two options from our set menu below)

Entrée

Saffron Risotto with cherry tomato, zucchini and aged parmesan | V

Duck Pate, apple champagne paste and rosemary lavosh

Pacific Island Fish Salad, king fish, lime, coconut and fresh herbs

Baby Beetroot Lasagna with lemon thyme goats cheese and walnut puree

Mooloolaba Prawns, pea puree and potatoes with bravas seasoning

Pork Belly, cauliflower puree and star anise jus

Main Course

Southwest Coq Au Vin, chicken Maryland, field mushrooms, baked polenta and sautéed spinach

Queensland Barramundi with parsnip puree, snow pea tendril salad and lemon dill butter

Lamb Back Strap Moroccan spices, cous cous, green beans and date jus

Pork Collar served with wasabi mash and snow peas | GF

Eggplant Yemista, roasted stuffed eggplant with rice, pine nuts, mint & halloumi and a side of garden salad | V

Beef Sirloin 250g serve, confit garlic mash, green beans and café de Paris butter | GF

Dessert

Citrus Tart, mint sugar and orange mascarpone

Chocolate Terrine with caramel & almond praline, raspberries and double crème

Tiramisu, classic Italian dessert made with 100% Arabica espresso, chocolate shavings and orange zest

Cheese Platters (to share), organic brie, blue d'auvergne, goats chevre, lavosh, apple champagne paste

Extras

Breadboard / Dinner Rolls – \$3 pp

Tea & Coffee – \$4 pp

Barista made coffee or tea

Cheese Platters – \$8 pp

Cheese platters to share - organic brie, blue d'auvergne, goats chevre, lavosh, apple champagne paste

Kids Spaghetti Bolognese - \$10pp (up to 12 years old)

Functions – Cocktail Party (min 25 guests) (capacity 120 pax)

MENU A (6 CANAPES) \$26PP

Cold Canapés

Semi-dried trussed tomatoes with orange balsamic glaze on baby baguette | GF | V
Duck liver pate with red onion jam and cornichons
Spanish roasted vegetable tortilla with spicy harissa | GF | V

Hot Canapés

Queensland Barramundi bite with confit garlic aioli
Cumin and coriander chicken skewer with pomegranate molasses | GF
Mini quiche lorraine



MENU B (10 CANAPES) \$38PP

Menu A plus...

Cold Canapés

Tasmanian salmon mousse and black caviar tartlet
Mini rice paper rolls with carrot, avocado and fresh mint

Hot Canapés

Beef and pork albondigas with piperade
Field mushroom and aged parmesan arancinis

MENU C: PLATINUM CANAPÉS (10 CANAPES) \$48PP

Cold Canapés

Fresh oysters with wasabi dressing | GF
Prosciutto with semi-dried tomato and balsamic glaze | GF
Pork terrine with apple champagne paste
Goats curd and pickled beetroot tartlet | GF | V
Sugar cured beef eye fillet with sour Thai dressing

Hot Canapés

Tamarind pork with green papaya
Mooloolaba prawn skewer
Seared scallop with fennel risotto | GF
Vol-au-vent filled with beef and mushroom ragout
Potato and feta croquette with lime aioli | V



KIDS SPAGHETTI BOLOGNAISE \$10PP (UP TO 12 YEARS OLD)

Note: Any food package selected must be taken up for all guests. Certain exclusions apply



WALK AND TALK MEALS \$16PP

Select a choice of two:

Beef burger with blue cheese, hinterland bacon, cornichons, rocket and house-made aioli

Karaage chicken burger with garden salad and wasabi mayonnaise

Thai chicken curry with basmati rice | GF

Beef and mushroom ragout with baby chat potatoes | GF

Roast pepper linguini with parmesan crackers | V

Valencia paella with seafood and smoked chorizo

DESSERT BUFFET/CANAPES \$10PP

A selection of petite four and house-made desserts

Beverage Packages

Basic \$30 per person, 2 hours (\$10 any additional hour)

Beer: Cascade Premium Light, Coopers Mild Ale, Peroni Nastro Azzuro

Wine: Terroir Sauvignon Blanc (NZ), Ingram Road Chardonnay (Vic), Chalk Hill 'Luna' Shiraz (SA), Pitchfork Cabernet Merlot (WA), Cornaro Prosecco D.O.C (Veneto, Italy)

Classic \$35 per person, 2 hours (\$15 any additional hour)

Beer: Cascade Premium Light, Coopers Mild Ale, Peroni Leggera, Peroni Nastro Azzuro, Asahi,

Wine: Opawa Sauvignon Blanc (NZ), Canal Grando Pinot Grigio (Italy), Chalk Hill 'Luna' Shiraz (SA), Sidewood Pinot Noir (SA), Jansz Cuvee Brut (Tas)

Basic Spirits

Premium \$45 per person, 2 hours (\$20 any additional hour)

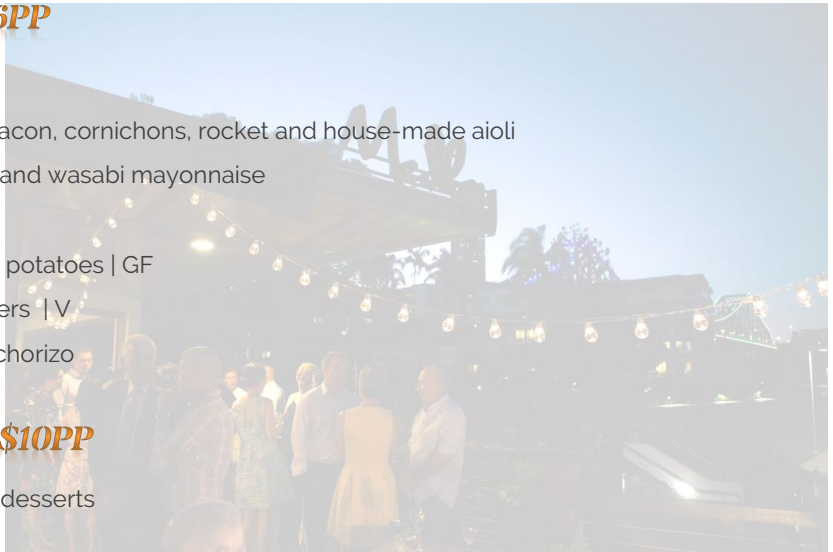
Champagne Palmer on arrival

Boutique Beers from Local Microbreweries: Stone & Wood, Burleigh Brewing Co. Triopical Pale Ale, Little Creatures IPA, Monteith's Red IPA, The Hills Cider Co. Apple/Pear Cider

Selected Quality Wines: 'The Throne' Sauvignon Blanc (NZ), Jim Barry 'The Lodge' Shiraz (SA), Domain Roux Beaujolais (France), Rocca di Castagnoli Chianti (Italy), Chalk Hill 'Luna' Shiraz (SA), Jansz Cuvee Brut (Tas)

Premium Spirits

Note: Any beverage package selected must be taken up for all guests. Certain exclusions apply.



High Tea \$34pp

(available 7am - 11:30am Monday to Friday or 2:30pm-5pm)

Savoury: Mini quiche lorraine, salmon and cream cheese blinis, gourmet finger sandwiches

Sweet: Homemade scones served with cream and jam, petit four, homemade muffins

Freshly pressed orange or apple juice

Extra Beverages:

Barista made coffee or a selection of organic teas \$4pp

Corte del Pozzo (Organic Biodynamic) Prosecco (Italy) \$9pp

Sauvignon Blanc (Marlborough, NZ) \$9pp

Tasmanian Cuvee Brut \$12pp

Seating/table arrangements can be confirmed prior, otherwise arrangements will be made on the day subject to space availability. We will lay out your high tea with white linen tablecloths and you can customise the set up with individual decorations. All food will be presented on tiered stands with side plates provided for all guests.

Our Partners

Event Styling:

Styled Events / The Styled Group

Contact: Chanelle Maracic - 38523339

Marriage Celebrant:

Neal Foster The Marriage Celebrant

Contact: Neal Foster - 0408977966

Terms & Conditions

Staffing

Bar & Service staff are provided

Security staff is charged additional, if required. Security may be required for functions over 60 guests or at the discretion of management.

Booking, Deposit & Payment

Approximate numbers must be indicated at time of booking and final numbers must be confirmed seven (7) days prior to function.

Final numbers must be within 10% range of original numbers indicated.

A \$100 deposit is required for weekend group breakfast bookings. A \$200 deposit is required for a group booking up to 25 people and a \$500 deposit for larger functions is required to confirm booking. The deposit is not refunded in an event of cancellation within ten (10) working days of confirmed date.

The balance is payable within three (3) working days of the function. Payments by EFTPOS will incur a 2% surcharge. Direct Debit payments do not incur a surcharge. One bill per function.

Agreement

All terms regarding food and drink provision to be agreed to prior to event and charged accordingly. Certain extras may be provided subject to availability. Suitable drink substitutions may be made to beverage packages on the day of the event only if required.

Menu Selection

Menu selection must be finalised seven (7) days in advance along with any specific dietary requirements.

Note: The menu is subject to seasonal change.

Exclusive Use

For exclusive use of the restaurant, minimum spend is applicable depending on the time and the day of the week.

Sunday to Wednesday Evening \$3500

Thursday Evening \$4500 | Friday Evening \$6000 | Saturday Evening \$7500

Monday to Friday Morning or Monday to Thursday Lunchtime \$2000 | Friday Lunchtime \$3000

Note: The restaurant cannot be booked exclusively on the weekend for breakfast or lunch.

Function Times and Noise

The function commences and concludes at the agreed times. If extension is required at the conclusion of the event, it may be granted at the discretion of management and an additional fee may incur.

Background music only is permitted with music exceeding 75 Db, measured 3m from the source, not permitted.

In consideration to our resident neighbours, evening functions must conclude at 10pm sharp and guests are required to leave the premises quietly to minimise disturbance.

Customer Conduct

It is expected that guests at the function remain orderly.

Unruly or intoxicated behaviour will not be tolerated as part of Medley's Responsible Service of Alcohol program.

Glass and property damage caused by guests will be charged to the organiser.

Business Interruption

In the event of business interruption due to unforeseen circumstances, resulting in cancellation of booking, all payments made to that date will be refunded.

