



Functions

Functions



Let us host your next event

Our Story

The iconic grounds of Yungaba, where Medley is today located, had served for many years as an Immigration Centre. Yungaba was constructed in 1887 and provided shelter to countless immigrants who decided to make Queensland their new home.



So as to preserve the rich history of the site, at Medley we feel it is our duty to provide a renewed place for cultural exchange, this time through food. Migration gave Australia a great gift; diversity of culture and cuisine. New ingredients, different cooking techniques and exotic spiced introduced to the island continent have made for an exciting culinary evolution. At Medley we celebrate this great gift of cultural exchange through our 'World Inspired Food' and warm hospitality.

"Hospitality is the contemporaneous exchange designed to enhance mutual wellbeing for the parties involved through the provision of food, drink and accommodation."

We believe in genuine and warm hospitality driven by the motive of duty to please others, deeply inherent in human nature.

Our Venue

Our riverfront dining space is perfect for your birthday party, product launch or corporate function. Whether you want the event to be seated or standing up with finger food we will lay the space out to suit your style.

All our food is freshly prepared in our kitchen using fresh and homegrown produce. There is plenty to choose from and we can tailor make a menu to suit your tastes and budget.

Spaces

Events 365 days a year*

*Exclusive use minimum spend applies

*20% surcharge on all items public holidays



Riverside Deck

(subject to weather)



25 Standing, 14 Seated



Minimum spend \$1500 (\$2000*)

- Direct river view, and view of the Story Bridge
- This space is ideal for small cocktail parties such as birthday parties, social get togethers and small business gatherings
- Seated is ideal for boutique weddings and special occasion dinners
- wet weather contingency part Riverview Deck

Riverview Main Deck & Riverside Deck



80 Standing



Minimum spend \$6500 (\$8000*)

- River views and direct access to walkway linking Yungaba public lawn
- This space is ideal for large cocktail parties such as birthday parties, engagement parties, and corporate events
- Includes exclusive use of Riverside Deck also

Alfresco Dining Room



40 Seated



Minimum spend \$4000 (\$5000*)

- River views and directly adjacent garden with peaceful outlook
- This space is ideal for high tea events, product and fashion launches, larger seated parties such as corporate dinners, Christmas parties and milestone birthdays

Entire Venue

- For larger corporate events, engagement parties and weddings



120 Standing, 60 Seated (combined cocktail/sit-down), 80 Exclusively Seated (some outdoor seating required)



Minimum spend \$10500 (\$13000*)

*during the peak season (mid-November to end of December)

Sit-Down Menu



Two Course (entrée & mains) \$85pp

Three Course (entrée, mains & dessert) \$105pp

Four Course (share platters, entrée, mains & dessert) \$130pp

Alternate Drop - Entrée, Main and Dessert

Choose two options for each selected course

- Share Platters -

Gourmet Breads (v) (gfo)

w/ house made dips | balsamic | olive oil

Meze/Antipasto Platters (gfo)

Chef's selection of antipasto | char-grilled vegetables | marinated olives

- Entrée -

Select two options from the set menu's below:

Salmon Tartare (gf) (pesc)

compressed watermelon | lime creme
fraiche radish | miso glazed

King Fish Ceviche (gf) (pesc)

jalapeno salsa | yuzu ginger soy | micro
herbs | negi aroma oil

BBQ Duck (gf) (df)

pickled carrot | parnsip puree | black
berries | blood orange glaze

Thai Noodle Salad (gf)(df)(vegan)

Asian slaw | rice noodles | nam jim
dressing

**Heirloom tomatoes & bocconcini
(gf) (v)**

roasted bocconcini | tomato salsa | basil
oil | balsamic reduction | garlic crostini

Pork Belly (gf)

pickled slaw | yellow hummus | minted
jus

Wharf Street Sirloin (gf)

pan-seared sirloin | brown butter
asparagus | yuzu miso aioli

Spinach & Feta Ravioli (v)

creamy truffle sauce | pecorino cheese

Peking Duck (df)

five-spice marinade | wok fried Asian
greens | red currant jus

or

*gf - gluten free, gfo - gluten free option, df -
dairy free, v - vegetarian*

*Please note: Certain exclusions such as dietary
requirements may apply but will need to be
communicated prior to the event*

Sit-Down Menu

- Mains -



Select two options from the set menu below:

French Beef Brisket (gf) (df)

Manuka glaze carrots | fried leek | broccolini | cauliflower puree | bordelaise sauce

The Dirty Bird (gf)

Five spice duck breast | potato galette | fried sage | fennel | mushroom marsala sauce

Tataki Angus Sirloin (gf)

Edame w/ dashi | beetroot puree | potato basket | garlic teriyaki sauce

Coral Coast Barramundi (gf) (pesc)

Fusion blood orange | butternut pumpkin mousse | grilled broccolini | bearnaise

Australian Wild Mushroom Ragout (v) (vegan)

Linguine | truffle pumpkin sauce | basil | dried chilli

Harissa Moon Pumpkin (vegan) (gf) (df)

Spiced beetroot hummus | salted green salad | fried guidillas | cashew creme

- Desserts -

Select two options from the set menu below:

Raspberry Baked Cheesecake (gf)

Caramel Flan (gf)

Compressed Pineapple Spear (gf) (df)
pandan sponge cake w/ coconut jelly

Coconut & Mango Pudding (v) (df)
(vegan)

Chocolate Lava Cake

- Extras -

Breadboard / Dinner Rolls - \$6pp

Cheese Platters to share - \$15pp

(under12yo)

Kids Pasta Bolognese - \$15pp

Cakeage - \$6pp sit-down
(served w/ coulis & fresh cream and
seasonal fruit)

gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian

Please note: Certain exclusions such as dietary requirements may apply but will need to be communicated prior to the event

Sit-Down Menu



- Zen Garden Banquet \$95pp -

served w/ a bowl of rice to share

Aburaage Yaki (v) (gf)

fried tofu (2) | miso aioli | shallots

Edamame (v) (gf)

pan-fried beans | togarashi | brown butter

Vegetable Gyoza (v)

vegetarian dumpling (2) | soy & siracha dressing

Eringi (vegan) (gf) (df)

king oyster mushroom skewer (1) | teriyaki baste

Butta Barra (gf)

pork belly skewer (1) | yuzu miso

Chicken Karaage

fried chicken fillets | togarashi spice | kewpie mayo

Mushroom Udon (v)

udon noodles | brown butter glaze | dashi

Salmon Nama (pesc) (gf) (df)

salmon sashimi (3) | wasabi | pickled ginger

Seasonal Fruit Skewers | Crème Caramel | Matcha Sponge Cake

gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian



Sit-Down Menu

- Mediterranean Banquet \$95pp -

COMING SOON!



gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian

Cocktail Party Menu

- Canapés -



*Selection of a minimum 8 canapés or
a minimum 6 canapés if combined with Walk 'n' Talk meal*

Classic Canapes \$8ppp per canape

- Cold -

Smoked Salmon Mousse on cucumber w/ vegan wasabi aioli (df) (pesc)

Thai Beef Salad (v) (gf)

Pork Belly Tostada, chipotle mayo, avocado (gf) (df)

Pancetta Crisps w/ goat cheese & fig (gf)

- Hot -

BBQ Pork Spring Rolls w/ hoisin and plum sauce (df)

Vegetable Samosa w/ vegan mayo (v) (df)

Pumpkin Arancini w/ aioli (v) (gf)

Mini Chicken Teriyaki Skewers w/ kewpie mayo (gf)

Chilli Con Carne Potato Bites (gf)

Premium Canapés \$11ppp per canape

- Cold -

Blue Swimmer Crab w/ apple salsa on cucumber (gf)

Cajun Chicken Guacamole Bites (gf) (df)

Mini Mexican Basket (vegan)

Chilli Prawn Noodle Salad (pesc)

Salmon Sashimi w/ black caviar, yuzu miso aioli (pesc) (gf)

Savoury Cream Cheese Mousse w/ red onion jam (v)

- Hot -

Prawn Dumpling (pesc)

Spicy Chicken Karaage w/ haloumi and celery skewer

Pulled Beef Asado Taco (df)

Spinach & Feta Ravioli on sugo spoons (v)

Spinach & Mushroom Puffs (vegan)

Feta & French Onion Tartlet (v)

gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian

Cocktail Party Menu



- Walk 'n' Talk Meals \$25pp -

*Minimum 1 meal per person
(select two options for alternate drop)*

Beef Rendang w/ rice and naan bread (df) (gfo)

Green Vegetable Curry w/ rice (v) (gf) (df)

Singaporean Noodles (df) (vegan)

Chorizo and Tomato Pasta

Teriyaki Chicken Poke Bowl

Nasi Goreng w/chicken

- Dessert Buffet \$16PP -

Selection of Petit Fours (gfo)

Chocolate Mousse (gfo)

Optional Inclusion: BYO cake (cut and served bite size)



gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian

-Extras-



Sliders/Bao on Platters to Share

1 platter of 30 sliders/bao - \$450

Select an option from the menu below:

Sliders (gfo)

Wagyu Beef | cheese | cornichons mayo | lettuce

Pulled Pork Asado | house bbq sauce | cheddar | slaw

Crispy Halloumi | tomato | beetroot hummus (v)

Baos

Korean Fried Chicken | slaw | sesame seed dressing (df)

Crab | pickled cabbage | Russian sauce (pesc)

Five Spice Pulled Pork | cos lettuce | plum sauce (df)

Function Platter \$135ea

Chef's selection of cheese and antipasto (gfo)

(recommended for each 20-30 guests)

Function Fruit Platter \$95ea

assorted fresh seasonal fruit (gf)

(recommended for each 20-30 guests)

Cakeage \$5.5pp

(includes storage, presenting, cutting ceremony,

cutting and plating, boxing up leftovers)

served w/coulis & fresh cream

gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian

High Tea



High Tea \$55pp

Minimum catering 25 guests (cocktail or sit-down)

Available Monday to Friday morning, Monday to Sunday afternoon

- Savoury -

Chef's Selection of Gourmet Finger Sandwiches (gfo)

Smoked Salmon Blini (gfo)

Mushroom Vol-au-vent (v)

- Sweet -

House-made Scones served w/ jam and cream

Assorted petit four (gfo)

Chocolate mousse (gf)



- Extras -

Unlimited Tea / Coffee, 2 hours - \$10pp

Unlimited Tea/Coffee & Bottomless Prosecco / Mimosas,
2 hours - \$30pp

Beverage Packages



Basic \$40pp

2 hours (\$12 any additional hour)

- Beer: Peroni, Peroni Mid, Asahi, Cascade Light, Lychee Gold Premium Cider, Lychee Gold Low Alcohol Cider
- Wine: Serenissimo Prosecco (IT), Cray Point Sauvignon Blanc (NZ), Canal Grando Pinot Grigio (IT), Chalk Hill Shiraz (SA), Pitchfork Cabernet Merlot (WA)

Classic \$50pp

2 hours (\$18 any additional hour)

- Beer: Peroni, Peroni Mid, Asahi, Cascade Light, Lychee Gold Premium Cider, Lychee Gold Low Alcohol Cider
- Wine: Jansz Cuvee Brut (TAS), Sidewood Sauvignon Blanc (SA), Canal Grando Pinot Grigio (IT), Sidewood Pinot Noir (SA), Chalk Hill Shiraz (SA)
- Basic Spirits: Ballentines Whisky, Jack Daniels Whisky, Jim Beam Bourbon, Bundaberg Rum, Tanqueray Gin, Absolut Vodka

Premium \$65pp

2 hours (\$25 any additional hour)

- Champagne Palmer on arrival
- Beer: Peroni, Mid, Asahi, Cascade Light, Burleigh Tropical Pale Ale Stone & Wood, Lychee Gold Premium Cider, Lychee Gold Low Alcohol Cider
- Selected Quality Wines: Jansz Cuvee Brut (TAS), Jansz Premium Rose (TAS), Opawa Sauvignon Blanc (NZ), Jim Barry Riesling (SA), Andre Goichot Beaujolais (FR), Wild Duck Creek Shiraz (VIC)
- Premium Spirits: Chivas Regal Whisky, Maker's Mark Bourbon, Grey Goose Vodka, Four Pillars Gin, Havana Club Rum, liqueurs
- Mocktails: Basil Pop!, Virgin Mojito
- Cocktails: Aperol Spritz, Classic Mojito

Please Note:

*Soft drinks, juices, tea and coffee are included with all beverage packages
Complimentary drinks for kids under the age of 12 if a beverage package is selected*

Partners



Musicians

ELIAS EL GRECO
Solo Guitar
Elias 0417742485
eliaselgrecomusic@gmail.com
W | grecosol.com

STEVE CARLYLE
Solo Artist / Acoustic Covers
Steve 0409 556 945
W | stevecarlyle.com.au

MAURICIO HOSI
Solo Artist / Jazz Guitarist
Mauricio 0432 612 736
W | facebook.com/Mauricio-Hosi-1589174887784762/

RICARDO BONA
Accordion Pop/Classical
Ricardo 0420 286 916
W | ricardobona.com

TONY SALVATUCCI
Keyboard/Vocals
Tony 0411 673 378

LIAM KIRK (LIFE IS A MYTH)
Multi-instrumentalist
Liam 0472 641 789
W | lifeisamythmusic.com

RANEESHA SABERI
Guitarist/vocalist
Raneesha 0472 641 789

Celebrants

BRISBANE CITY CELEBRANTS
Jamie Eastgate 0433 774 789
Cara Hodge 0433 423 888
marryme@brisbanecitycelebrants.com.au
W | brisbanecitycelebrants.com.au

NEAL FOSTER THE MARRIAGE CELEBRANT
Neal Foster 0408 977 966

Cakes

CHEEKY LITTLE BAKER
Sarah Dean 0400564847
cheekylittlebaker@outlook.com
W | facebook.com/cheekylittlebakerbrisbane/

Decorations

THAT PARTY SHOP
0402 857 001
party@thatpartyshop.com.au
W | thatpartyshop.com.au/

Flowers

SHELIA CHAN FLORA DESIGNS
Shelia Chan 3367 2294
sheilachanfloradesigns@gmail.com
W | sheila-chan-flora-designs.site

Terms & Conditions



Staffing

- Bar Service provided & Wait Staff are provided for service
- Security Staff is charged additional, if required
- Security may be required for functions over 60 guests or at the discretion of management

Booking and Deposit

- Approximate catering numbers must be indicated at time of booking and final catering numbers must be confirmed a minimum seven (7) days prior to function
- A \$250 deposit is required to guarantee a booking for less than 30 guests and a \$500 deposit is required to secure a booking for more than 30 guests
- The deposit is not refunded in an event of cancellation within seven (7) days of confirmed date and a cancellation fee of \$500 applies
- For reasons of Covid and Government regulation restricting ability to host event we will seek to reschedule in the first instance otherwise a full refund is provided if we are unable to host the event (NB: reduced catering capacity due to Government restrictions not covered in this instance - see Agreement)

Payment

- One bill per function unless agreed otherwise with any shortfall covered by Organiser from splitting bills
- Cash Bar available only if minimum spend is met. Orders taken at bar
- Bar Cards available for individual drinks tabs to be settled at the conclusion of the event by guests
- Host/Organiser **must** cover any shortfall in payment
- Preferred method of final payment (balance) is in-house via EFTPOS on the day of the function. Please note, a credit card surcharge applies (see in-house)

Agreement

- All terms regarding food and drink provision to be agreed to at least seven (7) days prior to event and charged accordingly
- Final catering numbers to be agreed upon as above and charged for with regards food if less guests in attendance on the date of event
- For any shortfall in guest numbers for Sit-down Group Bookings a \$30 per person fee applies (exceptions for late illnesses, etc will be approved by Shift Supervisor subject to appropriate notice and information being provided)
- Certain extras including beverage packages may be provided and late additions catered for subject to ability to cater
- BYO decorations permitted subject to no damage to property
- All types of confetti and penetrations to walls not permitted
- Standard Group menus and Beverage menus provided
- Custom designed food menus can be provided for a flat fee of \$10pp
- Suitable drink substitutions may be made to Beverage packages on the day of the event only if required
- The menu is subject to seasonal changes and stock availability
- Changes to Covid restrictions enforced by the Government that still allow us to host event but may restrict numbers will be discussed and arrangements mutually agreed upon between Event Organiser and Medley
- Any leftover food can not be packaged for guests to take home and will be disposed of if not consumed on the day of the event
- BYO cake remains the responsibility of the organiser and will be disposed of if not taken the day of the event

Covid-safe/Health & Safety Guidelines

- Appropriate physical distancing must be adhered to by all guests at all times
- Sanitiser is available for all guests to use at entrance, bathrooms and reception counter
- Please practice good hygiene at all times
- Guest must refrain from attending if they feel sick or are displaying symptoms of Covid and Management can refuse the right of entry
- Catering capacity may change at any time due to Government restrictions and every effort is made to seek a mutually agreeable outcome (see Agreement)

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, loud music exceeding 75Db from the source is not permitted
- Last alcoholic beverages will be served at 9:45pm
- In consideration of our resident neighbours guests are required to maintain a reasonable conversation level with no loud yelling permitted
- Service concludes at 10pm sharp. Evening functions are allowed a grace period of 30 minutes and guests are required to leave the premises quietly by 10:30pm, minimising disturbance to neighbours

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
- Intentional glass and property damage caused by guests will be charged to the Event 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