



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

Nestled along the serene banks of the Brisbane River, Medley Kangaroo Point offers an exquisite backdrop for any event, weaving together a sense of understated elegance with the vibrant energy of the locale. The venue's charm lies in its seamless blend of historic architecture and contemporary design, creating an ambiance that is both inviting and sophisticated. As you step into Medley Kangaroo Point, you are greeted by an atmosphere that encourages relaxation and connection. The expansive views of the river, coupled with the lush greenery, provide a tranquil setting that enhances any gathering, whether it be an intimate celebration or a grand affair. The attentive staff, with their meticulous attention to detail, ensure that every aspect of your event is executed flawlessly, allowing you to focus on what truly matters - creating cherished memories with your guests. Hosting your event at Medley Kangaroo Point is more than just a logistical choice; it's an invitation to experience a space where every moment is thoughtfully curated. The venue's versatile spaces cater to a wide array of occasions, from elegant soirées to corporate functions, each tailored to reflect the unique vision of the host. By choosing Medley Kangaroo Point, you are not just selecting a venue, but embracing a timeless experience that leaves a lasting impression on all who attend.

Spaces

Events 365 days a year*

* Agreed minimum spend applies

* 20% surcharge on all items public holidays



Riverside Deck

(subject to weather)



25 Standing, 14 Seated



Minimum spend Mon-Sun \$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 Main Deck cordoned off to tree side

Riverview Main Deck & Riverside Deck



80 Standing



Minimum spend Sun-Thu \$4000 (\$5000*)

Minimum spend Fri -Sat \$6500 (\$8000*)

- River views and Story Bridge glimpses with 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
- Dry bars provided
- Second bar set up in space, if required
- Space for musician(s), cake table, platter station, gift table and more

Alfresco Dining Room



40 Seated



Minimum spend Sun-Thu \$3000 (\$4000*)

Minimum spend Fri-Sun \$4000 (\$5000*)

- River views and Story bridge glimpses, directly adjacent garden with peaceful outlook
- This space is ideal for high tea events, presentation luncheons, larger seated parties such as corporate lunch and dinners, Christmas parties and milestone birthdays, intimate dinners
- U-shape, two table, two table + head table, three table garden view arrangement possible

Book the whole Venue!



Entire Venue

- For larger corporate events, birthday parties, engagement parties, weddings and more



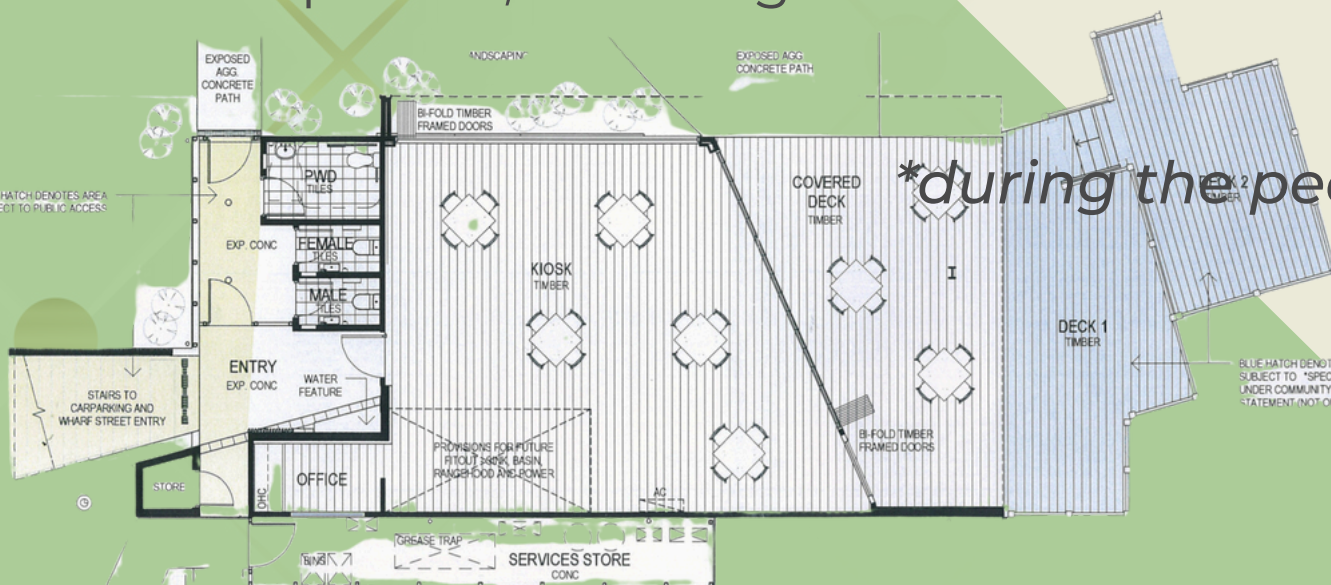
100-120 Standing, 60 Seated (combined cocktail/sit-down),
70-80 Exclusively Seated (some outdoor, undercover seating required)



Minimum spend Sun-Thu \$7000 (\$9000*)

Minimum spend Fri-Sat \$10500 (\$13000*)

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



- Combined cocktail/sit-down parties, including on-site wedding ceremonies
- This space is ideal for exclusive wedding events, corporate lunch/dinner events, birthdays, Christmas parties, fashion parades, product launches, art gallery showings and lots more
- Space for wedding ceremony (see wedding add-on package) which includes, arch, floor runner, chair setup, registry signing table, easel, artificial flower arrangements for arch, 6 chairs and easel
- Space for musician(s), cake table, platter station, gift table, photo booth, art/sculpture showcase, etc
- Space for dance floor, subject to final guest numbers
- Dry bars for cocktail parties
- U-shape, two table or two table and head table arrangement possible
- Variety of outdoor seating arrangements maintained
- Second bar set up in space, if required
- Book a private fireworks show on the riverfront to make it extra special!

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 -

Bread & Dips (v) (gfo)

with 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 Teriyaki Bites (gf) (pesc)

teriyaki flavoured salmon bites | garlic
soy | honey

Coconut Prawns (gf) (pesc)

prawn cutlets | avocado salsa | spicy
coconut broth | micro herbs

Confit Duck (gf) (df)

seared duck | olive mash | black berries
red wine infused orange glaze

Pumpkin Salad (gf)(df)(vg)

roasted pumpkin | spiced chickpeas
kale | pesto | maple granola

Wild Rice Salad (gf) (v)

co
rice | hummus | sauteed root
vegetables | spinach

Pork Belly Bites (gf)

crispy maple pork belly bites
chipolata slaw | micro herbs

Beef Chilli (gf)

stir-fired tender beef | chilli | capsicum
onion

Sun-dried Tomato & Spinach Ravioli (v)

sundried tomatoes | garlic | parmesan
spinach | Dijon mustard

Chicken Satay (df)

Asian spice marinade | peanut dipping
sauce | micro herbs

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

*Please note: Dietary requirements can be
catered for separately subject to minimum
notice period for details to be finalised by Event
Organiser*

gf - gluten free, gfo - gluten free option, df - dairy free, v - vegetarian, vo - vegetarian option, vg - vegan

Sit-Down Menu



- Mains -

Select two options from the set menu below:

Brisket Steak (gf) (df)

250gr slow-cooked brisket steak | asparagus | carrots | truffle pumpkin mash
mushroom & garlic sauce

Lamb Shoulder (gf)

250gr slow-roast lamb shoulder | pickled cucumber salad | minted yoghurt dressing

Brisket Bowl (gf)

slow-cooked brisket | French onion jus | spiced kipfler potatoes | feta

Coral Coast Barramundi (gf) (pesc)

pan-seared barramundi | parsnip puree | root vegetables | bearnaise | lemon

Vegan Parmi (vg) (vo)

crispy eggplant schnitzel | Napoli sauce | vegan cheese

Cauliflower Fried Rice (vg) (gf)

mushrooms | carrots | kimchi | garlic | ginger

- Desserts -

Select two options from the set menu below:

Butterscotch-spiced Trifle (gf)

Salted Caramel Cheesecake (gf)

Peanut Butter Cookie Bar (vg)

Chocolate Lava Cake

- Extras -

Breadboard / Dinner Rolls - \$6pp

Cheese Platters to share - \$15pp

(under12yo)

Kids Burger - \$15pp

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

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

Sit-Down Menu



- Asian Banquet \$95pp -

served w/ bowls of rice to share

Halloumi Chips (v) (gf)

Medley Vegetables (v) (gf) (df)
pumpkin mousse | beetroot hummus

Vegetable Samosa (v)
tomato chutney | micro herbs

Potato Skewers (vg) (df)
spiced roasted potatoes | vegan aioli

Beef Skewers (gf)
beef skewer | fried onion | HP aioli

Chicken Popcorn (gf)
buttermilk boneless chicken | honey mustard aioli

Thai Green Curry (v)
Thai curry paste | coconut cream | mixed vegetables

Salmon Lentil Bowl (pesc) (gf)
Tasmanian salmon | lentils | feta | cherry tomato | rocket

Vanilla Sponge Cake | Fruit Skewers | Pudding





Sit-Down Menu

- Mediterranean Banquet \$115pp -

A taste of the Mediterranean and beyond...

Baked Filo Feta (v)

feta baked in filo | zaatar | honey

House-made Falafel (v)

with tahini sauce

Slow-cooked Aubergine (v) (gf)

white bean puree | roasted shallots | tamarind

Capsicum Yemista (v) (gf)

stuffed capsicum | herb-spiced beans | rice

Lamb Pinchos (gfo)

babaganoush | pita

Chicken Supreme (gf)

Mediterranean-style chicken supreme | creamy greens | cumin-roasted carrots

Greek Orzo (v)

olives | basil | feta | cherry tomato sauce

Grilled Salmon

herb & spice-marinated grilled salmon | white pearl couscous | sundried tomato
rocket | green yoghurt dressing

Fruit Skewers (gf) | Greek Yoghurt Panna Cotta (gf) | Cake Revani

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Cocktail Party Menu

- Canapés -



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

Classic Canapés \$8ppp per canape

- Cold -

Smoked Crostini w/ crème fraîche | horseradish sauce (gfo) (pesc)
Thai Beef Salad w/ nam jim dressing (gf)
Pear Crisps w/ blue cheese cream and hazelnuts (gf)
Mushroom Pate w/ caramelised onion chutney (vg) (gf)

- Hot -

BBQ Pork Spring Rolls w/ plum sauce (df)
Vegetable Samosa w/ tomato chutney (v) (df)
Pumpkin Arancini w/ vegan aioli (vg) (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 (vg)
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 -

Chicken Momo w/ mild tomato chutney
Mushroom & Spinach Puffs (vg)
Feta & French Onion Tart (v)
Mini Beef Tacos (gf)
Ravioli w/ brussels sprouts and burnt butter sauce on sugo spoons (v)
Coconut Shredded Prawn Cutlet w/ lime aioli (gf)
Feta & French Onion Tartlet (v)

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Cocktail Party Menu



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

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

Goat Curry w/ rice and naan bread (df) (gfo)

Asian-style Street Fried Noodles (gfo) (v)

Teriyaki Chicken Poke Bowl

Mexican Burrito Bowl (gfo)

Pasta Carbonara

- Dessert Buffet \$16PP -

Selection of Petit Fours (gfo)

Strawberry Mousse (gf)

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



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-Extras-



Sliders/Bao on Platters to Share

1 platter of 30 sliders/bao - \$450

Select an option from the menu below:

Sliders (gfo)

Pulled Beef | cheese | burger sauce | lettuce

Five-Spiced Pulled Pork | chipotle mayo | slaw

Grilled Halloumi | tomato relish | lettuce (v)

Baos

Hosian Chicken | pickled cucumber | mayo (df)

Prawn Cutlet | cocktail sauce | fried shallots (pesc)

Spiced Pork Belly | pickled carrot & ginger | bbq sauce

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

-Wedding add-on-

On-site Wedding Ceremony - \$850

on our riverside terrace

Set Up Includes:

- Easel for guest BYO welcome sign
- Set 3 rows of white Americana chairs
- Neutral colour floor runner
- Gold arch for own floral arrangements or decorations
- Up to 1 hour timeframe

Add-on Flowers

\$150 Extra

Extra Set Up Includes:

- Artificial white flowers for easel, arch and 6 chairs

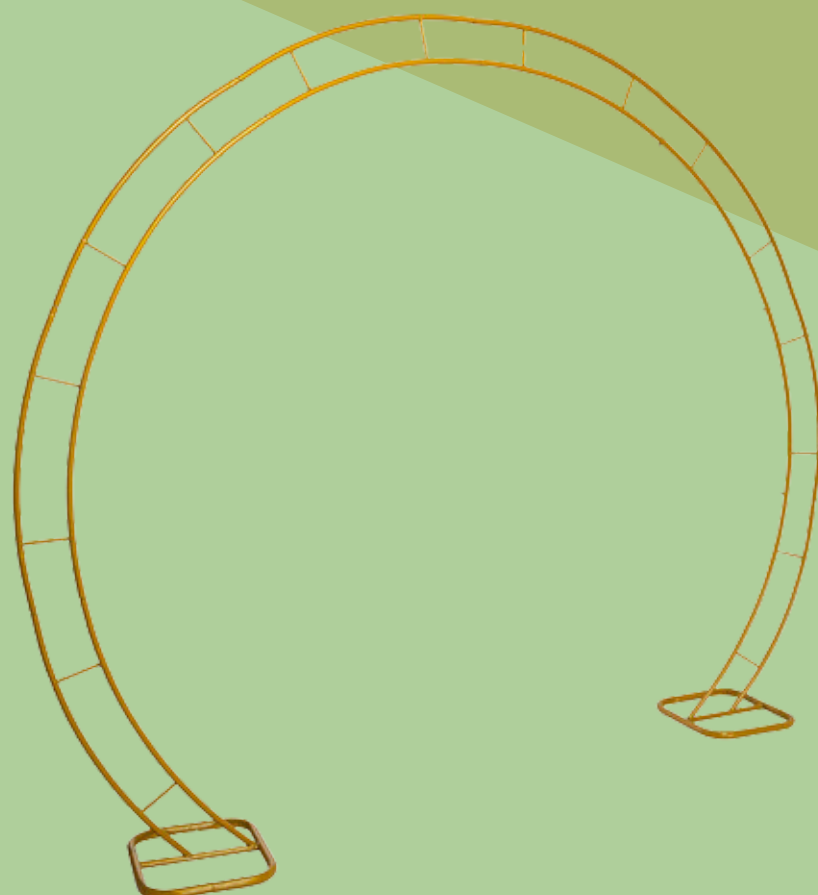
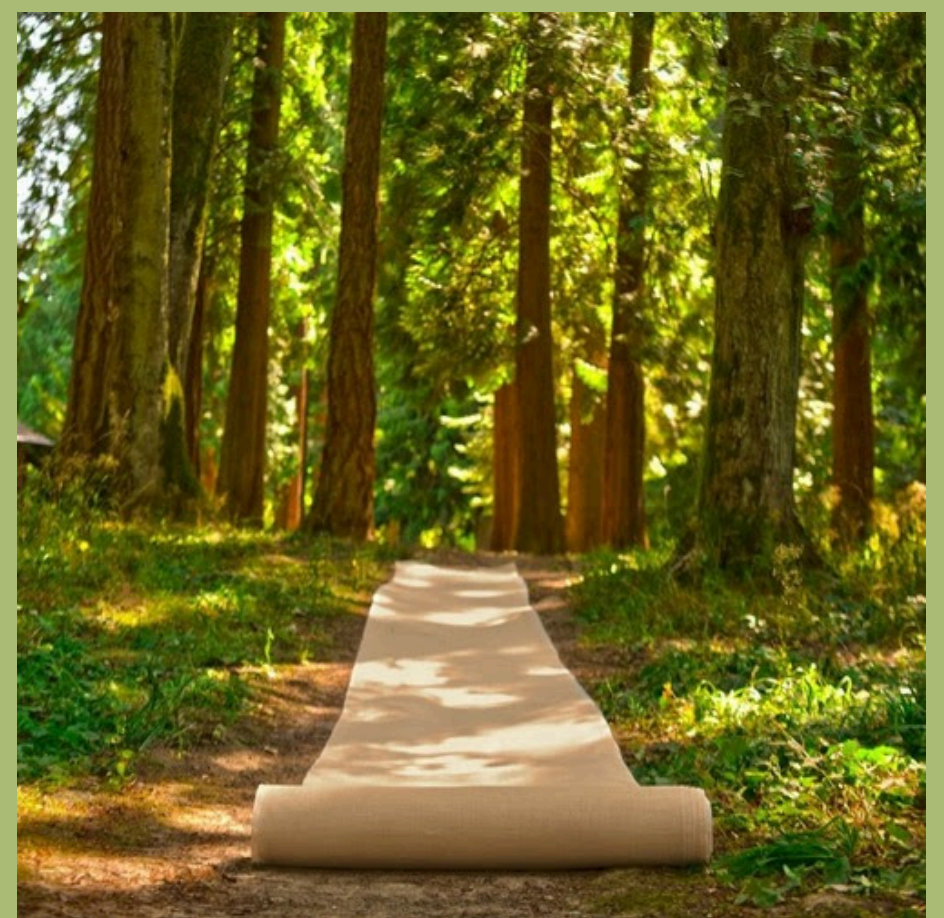


White Americana Chairs

folded and stored away or used elsewhere, as required after ceremony

Neutral Colour Floor Runner

1.0mx10m Natural Burlap Aisle Runner / Fabric Roll folded and stored away after ceremony



Gold Arch

2.2m Circle wedding Arch
Gold - Heavy Duty 2 Row
open base design



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 \$45pp

2 hours (\$12 any additional hour)

- Beer: Peroni, Peroni 3.5%, Asahi, Cascade Light, Lychee Gold Premium Cider, Hills Apple or Pear Cider
- Wine: Serenissimo Prosecco (IT), Cray Point Sauvignon Blanc (NZ), Canal Grando Pinot Grigio (IT), Curator Hamlet's Shiraz (SA), Pitchfork Cabernet Merlot (WA)

Classic \$60pp

2 hours (\$18 any additional hour)

- Beer: Peroni, Peroni 3.5%, Asahi, Cascade Light, Hills Apple or Pear Cider
- Wine: Jansz Cuvee Brut (TAS), Sidewood Sauvignon Blanc (SA), Canal Grando Pinot Grigio (IT), Sidewood Pinot Noir (SA), Curator Hamlet's Shiraz (SA)
- Basic Spirits: Ballentines Whisky, Jack Daniels Whisky, Jim Beam Bourbon, Bundaberg Rum, Tanqueray Gin, Absolut Vodka

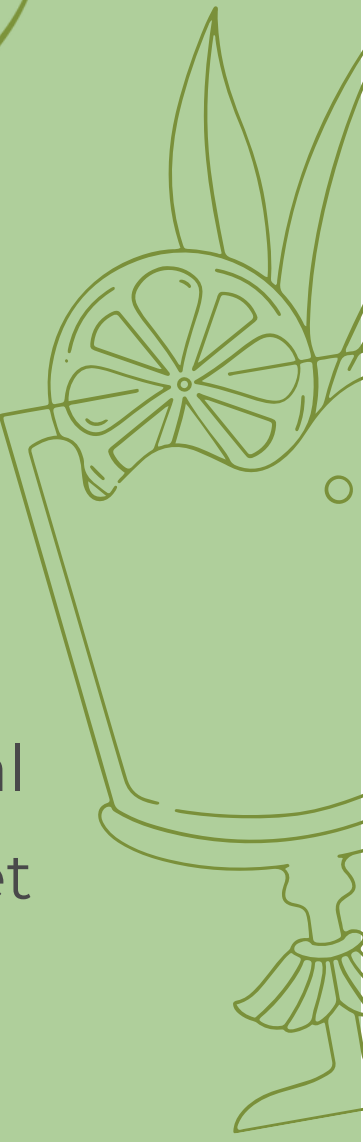
Premium \$70pp

2 hours (\$25 any additional hour)

- Champagne Palmer on arrival
- Beer: Peroni, Peroni 3.5%, Asahi, Cascade Light, Burleigh Tropical Pale Ale Stone & Wood, Hills Apple or Pear 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/

FLAVIO CORREA
Music from the heart
Flavio 0416 177 546
W | flaviocorrea.com/

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

Want to be our partner?

Register your interest at
enquiries@medleykp.com.au
We look forward to hearing from you!

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 non-refundable in an event of cancellation within twenty-one (21) days of confirmed date for all events
- 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 Group bookings of up to 30 guests only for individual drinks tabs to be settled at the conclusion of the event by guests
- Event 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). EFT payments prior can be arranged between parties, with known total due to be settled by event date (prior to event)

Agreement

- All terms regarding food and drink provision to be agreed to a minimum 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 our ability to cater
- BYO decorations permitted subject to no damage to property
- All types of confetti and penetrations to walls strictly not permitted
- Beverage menus provided
- Bump-in time to be agreed prior if bump-in is required by host/organiser or related parties. 30min bump-out time permitted post event subject to agreement
- 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, unless otherwise agreed
- BYO cake remains the responsibility of the organiser and will be disposed of if not taken on the day of the event, unless otherwise agreed

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 must be ordered by 9:50pm
- In consideration of our resident neighbours guests are required to maintain a reasonable conversation level so as not to cause any disturbances
- 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