



LITTLE GABBA

EVENTS & FUNCTIONS





YOUR EVENT + LITTLE GABBA

A sophisticated sanctuary on Brisbane's southside with lots of lush greenery, copper finishes, and a Head chef with over 20 years restaurant and catering experience, Little Gabba is the perfect location for your next event.

The entire space can be hired for private functions of up to 130 guests, at any time of day. We cater for birthdays, engagement parties, special occasions, hen's parties, corporate functions, business meetings, workshops, masterclasses, product launches – you name it.

With no room hire fees and flexible packages to meet any size event and budget, you can create something special, without breaking the budget.

Situated on the Woolloongabba fringe, we are conveniently located a short walk from public transport, with some on-site and street parking available.

EAT

FOOD PACKAGES

Light: choose 4 canapés

Standard: choose 2 canapés + 2 mini meals

Deluxe: choose 3 canapés + 2 mini meals

\$20 pp

\$25 pp

\$30 pp

CANAPES

- Roasted pumpkin & thyme arancini (V)
- Chargrilled sourdough bruschetta w tomato, basil (V)
- Asian prawn gyoza, soy sauce
- Vegetarian spring roll (V)
- Petite quiche (V)
- San Daniele prosciutto-wrapped rockmelon

MINI MEALS

- Battered fish & chip bamboo cone, aioli
- Mini wagyu beef burger, American mustard
- Spinach & ricotta ravioli in tomato ragu(V)
- Coriander & corn fritter, guacamole, tomato-cucumber salsa (V)
- Asian spice chicken skewers, Asian slaw

BOARDS

(Each board serves 8-10 people)

CHEESE

Selection of cheeses from around the world, fresh and dried fruit, nuts, quince paste, pickles, preserves and speciality crackers.

\$80

ANTIPASTO

Selection of cheeses and cured meats, dried fruit, nuts, pickles, preserves and speciality crackers.

\$85

CHARCUTERIE

Selection of cured meats from around the world, pate, dried fruit, pickles, preserves and speciality crackers.

\$90

GRAZING TABLE

The grazing table includes a range of sweet and savoury options like cold meats, cheese, pickles, preserves, dips, fresh and dried fruit, nuts and speciality crackers

Small (serves 15-20 people)

Medium (serves 25-30 people)

Large (serves 35-40 people)

\$400

\$600

\$800

CORPORATE PACKAGES

MORNING TEA

\$17 pp

Mini muffins, cheese and ham croissants and fresh fruit. Plus tea, coffee or soft drink.

LIGHT LUNCH

\$20 pp

Selection of bite-size sandwiches, Turkish rolls or panini with mixed fillings of vegetables, cured meats and cheese. Plus tea, coffee or soft drink.

AFTERNOON TEA

\$17 pp

Selection of marinated olives, roasted and pickled veg, cheese and cured meat, nuts, dried fruit and bread. Plus tea, coffee or soft drink.

DRINK

You can opt for one of the drinks packages below, run a bar tab, or we have a variety of drinks on offer to pay-as-you-go.

Drinks packages include house wine (red, white & sparkling), beer, cider, soft drink and juices

2 HOURS

\$39 pp OR \$55 incl. basic spirits

3 HOURS

\$49 pp OR \$65 incl. basic spirits

4 HOURS

\$59 pp OR \$75 incl. basic spirits

Menu is seasonal. Items/ prices are subject to change.

DRINKS LIST

BEER & CIDER

Beer and cider on tap (all from local micro brewery)
Lager, american pale ale, pacific ale, IPA, apple cider, ginger beer

\$9 schooner

WINE

Our wines are all organic Australian wines from the Orange region
Savignon-semilion, chardonay, pinot gris, rose, granache blend, shiraz, cab-merlo

\$9 glass

SPARKLING WINE

Prosecco and sweet moscato

\$9 glass

SPIRITS

Vodka, gin, tequila, sambuca, white rum, dark rum, spiced rum, scotch whisky, irish whisky, bourbon and more

\$9 w mixer
(ex. red bull)

COCKTAILS

Mojito

\$13

Aperol Spritz

\$15

French Martini

\$18

Espresso Martini

\$18

Long Island Iced Tea

\$21

Dark and Stormy

\$18

Negroni

\$21

Pimms

\$13

TO BOOK OR ENQUIRE:

Email hello@littlegabba.com or head to littlegabba.com/contact and fill in the form.