



*Gambero*  
GROUP

F U N C T I O N S 2 0 2 0

## GROUP BOOKINGS AT BLACK HIDE STEAKHOUSE

### **BLACK HIDE CAXTON**

Located on popular Caxton street in Brisbane, Black Hide's mission is to serve its guests an out of this world culinary experience when it comes to steak cuisine. A superb function venue in Brisbane, Black Hide steakhouse features private dining rooms ideal for special event celebrations, corporate functions, business meetings or simple gatherings with friends and family. Our menu is perfect for banquet dining, and menus can be created to suit your function, event or special occasion. Enjoy professional and friendly service, the most outstanding cuts of beef, tantalising share plates and one of Brisbane's most impressive wine lists.

### **KNIFE ROOM**

Positioned adjacent to the main restaurant, the knife room has a wall dedicated to Black Hide's knife ambassadors, creating a unique feature and talking point. The room can cater up to 30 guests sit down, or 50 guests cocktail style (stand-up). The knife room can also be combined with the Black Hide room, for use as a pre-dinner drinks area for social or corporate dinners, or as a breakout area for business or boardroom meetings.

### **PDR**

The Black Hide room is the perfect setting for special event celebrations, and corporate functions. The designer fit-out and luxurious finishing's creating a 5-star ambience that is both enduring and enchanting. Let our experienced team spoil you with personalised service, attention to detail and world-class food and wine.

### **WAGYU ROOM**

An intimate ambience set amongst contemporary furnishings, the Wagyu room is perfect for business meetings, small presentations and special dinners. Enjoy the personalised service and enchanting atmosphere whilst you explore the wonders of our menu. The Wagyu room seats up to 6 guests.

### **STANBROKE ROOM**

Sophisticated and intimate, yet spacious and comfortable enough to make you and your guests feel special; the stanbroke room is the ideal venue to impress and reward your dining party. The stanbroke room seats up to 8 guests and is perfect for special intimate meals with family and friends, or important business meetings



## SET MENUS

\*Menus subject to seasonal change

### Two courses | \$84.50 Per person

#### To start

Shared

- Artisan sourdough with butter, balsamic, evoo

#### 1st course

Share plates

- Italian meatballs w basil, sugo
- Sand Crab Arancini, roast tomato, soft herbs (df)
- Calamari w radicchio, zucchini, balsamic and aioli (df)

#### 2nd course

Please choose one of the following or 2 to be served alternate drop

- Angus sirloin 300gm (marble score 3+)
- Angus eye fillet 200gm (marble score 3+)
- Wagyu rump cap 250gm (marble score 5+)

Cooked medium and served with Wagyu fat roasted potatoes, rosemary, garlic  
A selection of sauces and condiments provided

#### Shared sides

- Hand cut chips w aioli (v)(gf)(df)
- Roast Pumpkin w/ garlic yoghurt (v) (gf)
- Mixed leaf salad (v)(gf)(df)



## SET MENUS

\*Menus subject to seasonal change

### Three course | \$92.50 Per person

#### To start

Shared

- Artisan sourdough with butter, balsamic, evoo

#### 1st course

Share plates

- Italian meatballs w basil, sugo
- Sand Crab Arancini, roast tomato, soft herbs (df)
- Calamari w radicchio, zucchini, balsamic and aioli (df)

#### 2nd course

Please choose one of the following or 2 to be served alternate drop

- Angus sirloin 300gm (marble score 3+)
- Angus eye fillet 200gm (marble score 3+)
- Wagyu rump cap 250gm (marble score 5+)

Cooked medium and served with Wagyu fat roasted potatoes, rosemary, garlic  
A selection of sauces and condiments provided

#### Shared sides

- Hand cut chips w aioli (v)(gf)(df)
- Roast Pumpkin w/ garlic yoghurt (v) (gf)
- Mixed leaf salad (v)(gf)(df)

#### 3rd course

Served alternate drop

- Flourless Chocolate Cake creme fraîche, berries (v)(gf)
- Grilled Pineapple, coconut, rum, kaffir lime (v)(gf)(df)



## SET MENUS

\*Menus subject to seasonal change

### Three course menu with cheese | \$99.50 Per person

#### To start

Shared

- Artisan sourdough with butter, balsamic, evoo

#### 1st course

Share plates

- Italian meatballs w basil, sugo
- Sand Crab Arancini, roast tomato, soft herbs (df)
- Calamari w radicchio, zucchini, balsamic and aioli (df)

#### 2nd course

Please choose one of the following or 2 to be served alternate drop

- Angus sirloin 300gm (marble score 3+)
- Angus eye fillet 200gm (marble score 3+)
- Wagyu rump cap 250gm (marble score 5+)

Cooked medium and served with Wagyu fat roasted potatoes, rosemary, garlic

A selection of sauces and condiments provided

#### Shared sides

- Hand cut chips w aioli (v)(gf)(df)
- Roast Pumpkin w/ garlic yoghurt (v) (gf)
- Mixed leaf salad (v)(gf)(df)

#### 3rd course

Shared platter

- Cheeseboard w muscatels, rocket salad



# SET MENUS

\*Menus subject to seasonal change

## Four courses | \$119 per person

### To start

Shared

- Artisan sourdough with butter, balsamic, evoo
- Selection of marinated olives:

Wild olives w rosemary, chilli, garlic

Sicilian olives w preserved lemon, thyme, garlic (v)(gf)(df)

### 1st course

Share plates

- Freshly shucked natural oysters, shallot red wine vinegar
- Grilled mooloolaba ocean king prawns

### 2nd course

Share plates

- Italian meatballs w basil, sugo
- Sand Crab Arancini, roast tomato, soft herbs (df)
- Calamari w radicchio, zucchini, balsamic and aioli (df)

### 3rd course

Please choose one of the following or 2 to be served alternate drop

- Angus sirloin 300gm (marble score 3+)
- Angus eye fillet 200gm (marble score 3+)
- Wagyu rump cap 250gm (marble score 5+)

Cooked medium and served with Wagyu fat roasted potatoes, rosemary, garlic  
A selection of sauces and condiments provided

### Shared sides

- Hand cut chips w aioli (v)(gf)(df)
- Steamed seasonal vegetables w lemon dressing (v)(gf)
- Mixed leaf salad (v)(gf)(df)

### 4th course

Single or alternate drop

- Flourless Chocolate Cake creme fraîche, berries (v)(gf)
- Grilled Pineapple, coconut, rum, kaffir lime (v)(gf)(df)
- Or Shared cheeseboard w muscatels



## SPECIAL OCCASIONS CAKES

### **CAKES**

**Special occasion cakes - \$13 per person | minimum of 6 guests**

**Special request - \$ tba per person | minimum of 6 guests**

- Vanilla sponge cake w seasonal berries
- Chocolate mud cake with ganache, buttercream or fondant

All orders placed offer a choice of candles or sparklers

Our special occasion cakes are made to order by our pastry chefs,

All requests to be placed and paid for 7-3 days prior to your booking.



## BEVERAGE PACKAGES - CAXTON STREET

### HOUSE BEVERAGE PACKAGE

2 Hours - \$30.00 Per Person  
3 Hours - \$35.00 Per Person  
4 Hours - \$41.00 Per Person  
5 Hours - \$46.00 Per Person

Morgan's Bay Sparkling Cuvee Nv  
Morgan's Bay Sauvignon Blanc Nv  
Morgan's Bay Cabernet Merlot

James Boags Light  
Xxxx Gold Hahn  
Super Dry

Selection Of Soft Drinks And Juice

### DELUXE BEVERAGE PACKAGE

3 Hours - \$57.00 Per Person  
4 Hours - \$62.00 Per Person  
5 Hours - \$69.00 Per Person

James Boags Light  
James Boag's Premium  
Xxxx Gold  
Heineken Lager

Chandon Nv  
Crowed House Sauvignon Blanc  
Crowed House Pinot Noir

Selection Of Soft Drinks And Juice

### PREMIUM BEVERAGE PACKAGE

2 Hours - \$37.00 Per Person  
3 Hours - \$42.00 Per Person  
4 Hours - \$48.00 Per Person  
5 Hours - \$52.00 Per Person

Redbank The Long Paddock Sauvignon Blanc  
Redbank The Long Paddock Shiraz  
Redbank Emily Sparkling

James Boags Light  
Xxxx Gold Hahn  
Super Dry

Selection Of Soft Drinks And Juice

### HOUSE SPIRIT PACKAGE

Available after main course is served for a maximum of 3 hours

1 Hour - \$25.00 Per Person  
2 Hours - \$45.00 Per Person  
3 Hours - \$65.00 Per Person

### NON ALCOHOLIC

1 Hours - \$10.00 Per Person  
3 Hours - \$15.00 Per Person

Coca Cola  
Diet Coca Cola  
Lemonade  
Ginger Ale  
Lemon Squash  
Lemon Lime And Bitters  
Tonic Water  
Soda Water

Please Note. No Split Packages Allowed  
Not Applicable With A Bar Tab With Alcoholic Beverages

### CONSUMPTION PACKAGE

Please speak to your event coordinator regarding beverages on consumption.

\* Please note: due to liquor licensing regulations, at least one light beer must be selected, and this has been included in our packages. Gambaro group practices the responsible service of alcohol (rsa) the information in this package is subject to change and is to be used as a guide only. Information is correct at time of production and is subject to change without notice. Terms and conditions apply.

Please contact staff for more information.  
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