



Gambero
GROUP

F U N C T I O N S 2 0 2 1

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
- Cauliflower Arancini, cauliflower, truffle, pecorino
- Calamari w green chili mayonnaise, cumin, curry leaves

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
- Cauliflower Arancini, cauliflower, truffle, pecorino
- Calamari w green chili mayonnaise, cumin, curry leaves

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

- Burnt Basque Cheesecake, seasonal fruits
- Banoffee Tart, banana, caramel, chocolate



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
- Cauliflower Arancini, cauliflower, truffle, pecorino
- Calamari w green chili mayonnaise, cumin, curry leaves

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, lavosh

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
- Cauliflower Arancini, cauliflower, truffle, pecorino
- Calamari w green chili mayonnaise, cumin, curry leaves

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

- Burnt Basque Cheesecake, seasonal fruits
- Banoffee Tart, banana, caramel, chocolate

- Or Shared cheeseboard w muscatels

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
Crowd House Sauvignon Blanc
Crowd 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.
Phone 07 3369 9500 | 33 Caxton Street,
Petrie Terrace, Brisbane Queensland 4000
www.Gambarohotel.com.au



BLACK HIDE TREASURY BEVERAGE PACKAGE

3 Hour Beverage Package - \$59 Per Person

4 Hour Beverage Package - \$63 Per Person

5 Hour Beverage Package - \$69 Per Person

Wine Selections

- Nv Domaine Chandon Brut, Vic
- Crowded House Sauvignon Blanc, Marlborough Nz Or Heirloom Chardonnay, Adelaide Hills Sa
- Langmeil 'Valley Floor' Shiraz, Barossa Valley Sa Or Red Claw Pinot Noir, Mornington Peninsula, Vic

Beer Selections

- James Squire 150 Lashes Pale Ale, New South Wales
- Peroni Nastro Azzuro, Italy
- Asahi Super Dry, Japan
- Heineken 3, Holland

Non Alcoholic

- Selection Of Soft Drinks And Juices

Upgrade Your Package To

- Domaine Chandon by Moet & Chandon Champagne for an additional \$35 Per Person



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