



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 150 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 Woollangabba fringe, we are conveniently located a short walk from public transport, with on-site and street parking available.

PACKAGES

EAT

Pick your package size and then choose from the selection of canapés and mini meals below.

Light: choose 4 canapés

\$15 pp

Standard: choose 2 canapés + 2 mini meals

\$19 pp

Deluxe: choose 3 canapés + 3 mini meals

\$24 pp

CANAPES

- Three cheese & herb arancini (parmesan, mozzarella, tallegio) (V)
- Chargrilled sourdough bruschetta w tomato, basil (V)
- Asian prawn gyoza w soy sauce
- Grilled haloumi w mint salsa & lemon (V)
- Sundried tomato & fetta quiche (V)
- San Daniele prosciutto-wrapped rockmelon

MINI MEALS

- Battered fish & chip bamboo cone w aioli
- Mini wagyu beef burger w American mustard
- Wild mushroom risotto w 18 month grana padano (V)
- Coriander & corn fritter w guacamole & tomato-cucumber salsa (V)
- Five spice chicken skewers w Asian slaw

GRAZE

CHEESE BOARD

\$50

Selection of cheeses from around the world, figs, marinated olives, lavosh, crusty bread, mixed nuts and quince paste (feeds 8-10 people)

ANTIPASTO BOARD

\$55

Selection of marinated olives, roasted and pickled veg, cheese and cured meat, nuts, dried fruit and bread (feeds 8-10 people)

CHARCUTERIE BOARD

\$60

Selection of cured and smoked meats, roasted and pickled vegetables, crusty bread and bread sticks (feeds 8-10 people)

GRAZING TABLE

\$20pp

A multi-level, expertly styled table of gourmet cheeses and dips, cured meats, breads and seasonal produce. (min 20 people).

PACKAGES

CORPORATE

MORNING TEA

Mini muffins, cheese and ham croissants and fresh fruit

\$9 pp

LIGHT LUNCH

Selection of bite-size sandwiches, Turkish rolls or panini with mixed fillings of vegetables, cured meats and cheese

\$10 pp

AFTERNOON LUNCH

Selection of marinated olives, roasted and pickled veg, cheese and cured meat, nuts, dried fruit and bread.

\$9 pp

DRINK

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

2 HOURS

\$29 pp | \$44 incl. basic spirits)

House wine (red, white & sparkling), beer, soft drink and juices

3 HOURS

\$39 pp | \$54 incl. basic spirits)

House wine (red, white & sparkling), beer, soft drink and juices

TO BOOK OR ENQUIRE:

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