



FUNCTIONS

PLANNING AN EVENT?

We can do it for you!

Set across two levels and characterised by an impressive 7 metre indoor tree, stunning natural stone bars and high glass ceiling, The Sound Garden offers an experience like no other.

Whether it is an intimate gathering in The Green Room, a large event in The Atrium overlooking the Brunswick Street Mall or a VIP experience in our luxe leather booths, we can tailor a space and package to suit your needs.



THE SOUND GARDEN

enquiries@thesoundgarden.com.au • Phone (07) 3333 5545
312 Brunswick Street, Fortitude Valley • thesoundgarden.com.au

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All of our food may contain nuts, gluten and shellfish.

SPACES



12-14
GUESTS

THE GREEN ROOM

A warm and inviting semi-private space ideal for an intimate gathering, The Green Room is complemented by delicate velvet furnishings, opulent leather seating and soft mood lighting.



150
GUESTS

THE ATRIUM

The perfect space for large celebrations, The Atrium encompasses entire top level of The Sound Garden, offering exclusive access to a private bar and private balcony.



40-60
GUESTS

THE FRONTLINE

Boasting the best of both worlds, the frontline has views out onto the mall, as well as the live stage. An area where cocktail style events will thrive and also have the additional ability to be extended to enhance the existing space.



30-70
GUESTS

BACKLINE

Be right amongst the action with direct access to the bar, positioned directly under the canopy of our impressive 7 metre tree.



8-70
GUESTS

BOOTHS

Nothing makes a statement quite like our luxe leather booths. Perfect for an intimate gathering or VIP experience for a truly memorable event.



40-120
GUESTS

THE WALL

The ideal area for large groups seeking a more private affair. Located on our top level where our hanging vines and leather booths await. Picturesque and perfect for those more intimate bookings.

Minimum spends apply.

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FOOD

THE WOODSTOCK SELECTION

 **GROUPS OF
20+**

 **\$500**

**CHEF'S SELECTION OF PIZZA
OR CHARCUTERIE PLATTERS**

ARANCINI BALLS

smokey tomato sauce, parmesan, basil

WAGYU CHEESE BURGER SLIDERS

grilled beef pattie, cheese, pickles, onion, ketchup

VIETNAMESE PORK SPRING ROLLS

soy & sesame dressing

FLASH FRIED CALAMARI

tossed in five spice salt, aioli, lemon

BUFFALO CHICKEN WINGS

American style hot sauce, ranch dressing,
celery, carrot

ADDITIONS

20 X FISH & CHIP BOATS \$120

beer battered Atlantic cod, chips, tartare sauce,
lemon

**20 X CHEESEBURGER
SLIDERS \$120**

beef pattie, pickle, ketchup

20 X OLYMPUS HALOUMI SLIDERS \$120

rocket, tomato, cashew pesto

20 X PORK BELLY BAO BUNS \$120

Asian slaw, kecap manis, coriander

20 X ANY HOT OR COLD CANAPE ITEM \$80

see 'Coachella Canapes' page

20 X ANY SUBSTANTIAL CANAPE ITEM \$120

see 'Coachella Canapes' page

**CHEF'S SELECTION OF
PIZZA \$22 EACH**

CELEBRATION CAKES

12 INCH (FEEDS 16) \$55.0

RED VELVET CAKE

bright red layered cake with cream cheese icing

TRIPLE CHOCOLATE MOUSSE CAKE

rich Belgian dark chocolate layered mousse &
chocolate genoise

BAKED VANILLA CHEESECAKE

fresh berries

TIERED CAKE \$POA

Custom decoration and
theming available at extra
cost. Please call to enquire.

**CUPCAKES \$5.5 EACH
(MINIMUM 20)**

rich Belgian dark chocolate
or red velvet & cream
cheese icing



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FOOD

THE BIG DAY OUT BOARDS

one metre boards served to your table



**IDEAL GRAZING FOR
SMALLER GROUPS**



PEARL JAM'S PIZZAS **\$110**
chefs selection of Italian hand stretched pizzas

ABBA'S ANTIPASTO **\$150**
antipasto selection- cured meats, cheese, olives,
house made breads, dips



GRANDMASTER FLASH GRAZING **\$135**
pork spring rolls, mushroom arancini, sausage
rolls, satay chicken skewers, popcorn pork



BEASTIE BOYS BOARD **\$155**
chicken gyoza, pork & mushroom wonton,
char siu pork ribs, jade scallop & prawn dumpling,
pork & mushroom shumai

WU TANG WINGS **\$120**
5kg of crispy fried wings with a selection of sauces

SOUNDWAVE STATIONS

food station to be set up in your function space



**GROUPS
OF 60+**

ANTIPASTO STATION **\$15PP**
cured meats, local cheese, olives, dried & fresh
fruits, house made breads, pickles, dips

PAELLA STATION **\$15PP**
chicken, chorizo, vegetables, saffron rice

SINGAPORE NOODLES STATION **\$18PP**
vermicelli noodles, char siu pork, seasonal veg,
mild curry & spices


THE DESSERT STATION **\$20PP**
chocolate slice, orange & almond cake, pistachio
slice, seasonal fruits, scones, muffins, truffles,
breads, macarons

FOOD

FESTIVAL FEAST

A seasonal banquet selection comprising of your choice of foods served ready to share.

 **GROUPS OF 30+**

 1 course (just main)	\$35pp
2 course (main & entrée or dessert)	\$48pp
3 course	\$55pp

SHARED ENTREES *please choose two options*

ARANCINI smokey tomato sauce, parmesan, basil

MUSHROOM ARANCINI

WOODFIRED HALOUMI caramelised fig, Sunshine Coast honey, lemon

HOUSE BAKED FOCACCIA BREAD

SHARED MAINS

choice of two meats served with seasonal vegetables, roast potatoes and salad

ROAST RIVERINE SIRLOIN

BERKSHIRE PORK SHOULDER

SOVEREIGN LAMB LEG

CIDER INFUSED PORK BELLY

WAGYU BEEF BRISKET

WHOLE BABY BARRA

BEEF TOMAHAWK +\$15pp

SHARED DESSERTS

SELECTION OF CHEF'S SELECTION PETIT FOURS

OR

ASSORTMENT OF LOCAL CHEESE lavosh, quince, olives, seasonal fruits

Vegetarian & vegan options available on request

ALT-ROCK DROP

 **GROUPS OF 20+**

 **\$45pp**

Choose two selections from each menu to be served alternate drop

ENTREES

WOOD FIRED HALOUMI caramelised fig, Sunshine Coast honey, lemon

MUSHROOM ARANCINI smokey tomato sauce, parmesan, basil

WOODFIRED CAULIFLOWER kale chips, burnt carrot puree, dukkah

ADANA LAMB SKEWERS smoked capsicum sauce, sumac onions, sunflower shoots

MAINS

BEER BATTERED FISH & CHIPS cod, chunky chips, house salad, tartare, lemon

300G RIVERINE RUMP chips, house salad, mushroom sauce

PORK & VEAL SAUSAGES creamy mash potato, woodfired vegetables, cabernet jus

WILD MUSHROOM GNOCCHI assorted mushrooms, pumpkin puree, spinach, blistered tomato, sweet potato crisps

Vegetarian & vegan options available on request

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COACHELLA CANAPES

We have created the perfect bite sized and substantial dishes allowing you to formulate your own menu for your guests to enjoy. Our friendly staff will serve these on platters, roaming your function.



COLD ITEMS

FRESHLY SHUCKED OYSTERS (df, gf)

champagne dressing

MOOLOOLABA KING PRAWNS (df, gf)

cocktail sauce, lemon

SEARED BEEF (df)

bush tomato relish, rosemary croute

HARISSA SPICED CHICKEN

peppered fig, brioche croute

SPANISH CHORIZO (gf)

corn & capsicum salsa tartlet

SLOW ROASTED TOMATO CAMELISED ONION & GOAT'S CHEESE TART (v)

balsamic glaze

BALSAMIC ONION, CAPSICUM & ZUCCHINI FRITTATA (gf, v)

goat's cheese

PISTACHIO CRUSTED GOAT'S CHEESE (gf, v)

burnt carrot, crispy basil

HOT ITEMS

FLASH FRIED CALAMARI (vlg)

tossed in five spice salt, aioli, lemon

BUFFALO CHICKEN WINGS (vlg)

American style hot sauce, ranch dressing, celery, carrot

ARANCINI BALLS (v)

smokey tomato sauce, parmesan, basil

CHAR SIU SPARE RIBS

Berkshire pork, sticky char siu, chilli, peanuts, shallots

WOOD FIRED HALOUMI (gf) (v)

Sunshine Coast honey, lemon

WOOD FIRED LAMB SKEWERS (df) (gf)

Smoked capsicum sauce, sumac onions, mustard cress

PULLED PORK

plantain banana, guacamole, aji

SUBSTANTIAL

PORK BELLY BAO BUNS

Asian slaw, kecap manis, coriander

CHEESEBURGER SLIDER

beef pattie, pickle, ketchup

VEGAN BUDDAH BOWL

snow pea tendrils, kale, wild rice, avocado, chickpeas, edamame beans, pickled cabbage, smoked tomato, sunflower seeds, sesame dressing

MUSHROOM GNOCCHI (vg)

assorted mushrooms, pumpkin puree, spinach, tomato, sweet potato crisps

OLYMPUS HALOUMI SLIDER

rocket, tomato, cashew pesto

BEER BATTERED FISH & CHIPS

cod, chunky chips, salad, tartare, lemon

SWEETS

Mini raspberry cheesecake

Red velvet cupcake

Chocolate & pistachio torte

Macarons: chocolate, pistachio or raspberry

Mini lemon meringue tart

Chocolate brownie

Banana slice

Caramel slice

Chocolate peanut butter truffle

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vlg = very low gluten, vg = vegan



PRICING

4 PIECE \$14 ^{PP}	any 4 small bites or sweets
6 PIECE \$21 ^{PP}	any 6 small bites or sweets
6 PIECE + 1 \$28 ^{PP}	any 6 small bites or sweets + 1 substantial
8 PIECE \$25 ^{PP}	any 8 small bites or sweets
8 PIECE + 1 \$32 ^{PP}	any 8 small bites or sweets + 1 substantial
8 PIECE + 2 \$38 ^{PP}	any 8 small bites or sweets + 2 substantial
10 PIECE \$31 ^{PP}	any 10 small bites or sweets
12 PIECE \$36 ^{PP}	any 12 small bites or sweets

PACKAGES

THE BIRTHDAY PACKAGE

 IDEAL FOR GROUPS OF 5+

 \$100

BOTTLE OF BUBBLES & PETIT FOURS SELECTION

includes a bottle of Chandon and an assortment of petit fours

UPGRADE TO MOET +\$65

UPGRADE TO VEUVE +\$80

THE CHARCUTERIE PACKAGE

 IDEAL FOR GROUPS OF 5-10

 \$150

BOTTLE OF BUBBLES, CHARCUTERIE PLATTER & PETIT FOURS

includes a bottle of Chandon, charcuterie platter and an assortment of petit fours

UPGRADE TO MOET +\$65

UPGRADE TO VEUVE +\$80

THE COCKTAIL PACKAGE

 IDEAL FOR GROUPS OF UP TO 10

 \$90PP

Available on Saturdays and Sundays until 6pm

2 HOUR COCKTAIL PACKAGE

SET COCKTAIL MENU

Espresso Martini
French Martini
Aperol Spritz
Margarita

CHEFS SELECTION PLATTER

UPGRADE COCKTAILS

above cocktails PLUS any cocktails from the Greatest Hits menu +\$20PP

SNACKS & MIMOSAS

 MINIMUM GROUPS OF 4

 SEE BELOW

Available daily from 11am-4pm

CHEFS SELECTION OF INDIVIDUAL MINI BOARDS / TASTING PLATE

PACKAGE 1 \$49PP

1x drink on arrival (mimosa/spritz, espresso martini, glass of wine, glass of beer, non-alcoholic)

PACKAGE 2 \$75PP

2 hour beverage package (all tap beer, tap wine, prosecco, spritz's, mimosas, non-alcoholic)

PACKAGE 3 \$95PP

2 hour beverage package (all tap beer, all wine by the glass, chandon, espresso martini, spritz's, mimosas, French martini)

BREAKFAST FUNCTIONS

Looking to host a breakfast meeting or private presentation? Why not have the whole venue to yourself? With unlimited tea, coffee and breakfast, what more can you ask for?

OPTION 1



CONTINENTAL BREAKFAST

Fruit juice, croissants, fresh fruits, jams, Danish pastry, bircher muesli.

OPTION 2



FULL ENGLISH BREAKFAST

Smoked bacon, scrambled eggs, breakfast beans, pork & sage sausages, roast tomatoes, sautéed mushrooms, chunky sourdough.

OPTION 3



BAGEL & WRAP BREAKFAST

Mixture of bagels & wraps, with selections of salmon, smoked bacon, ham, cured meats, Italian sausage, smoked brisket, char-grilled vegetables, guacamole and cream cheese.

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BEVERAGE PACKAGES

STANDARD PACKAGE

Local tap beer, house wine, house sparkling, soft drink & juice.



2 HOURS \$40^{PP}
3 HOURS \$50^{PP}
4 HOURS \$65^{PP}
5 HOURS \$75^{PP}

PREMIUM PACKAGE



Premium tap beers, all wine by the glass, premium sparkling, soft drink & juice.

ADD ONS must be added for all guests

House spirits + \$20^{PP}

Premium spirits + \$30^{PP}

* Minimum numbers apply

CASH BAR

Your guests purchase their own beverages from the bar.

BAR TAB

Completely under your control. You can set the limit, the choices available, time restriction and whom has access to the tab

BOOKING FORM

Name:

Function Date:

Occasion:

Approx Guests:

Event Time:

Finish:

Food and Beverage Selection:

Agreed Minimum Spend:

Organiser's Name:

Company Name:

Mobile Number:

Work Number:

Email:

Deposit Enclosed: \$

Mastercard Visa Amex Direct Deposit Cash

Cardholder's Name:

Cardholder's Signature:

Card Number:

Expiry:

CCV:

I give consent to The Sound Garden to deduct this amount as a deposit for booking a function space.

Pre payment will be deducted from the final due balance.

By signing this form you agree that you have read and accept The Sound Gardens' function terms and conditions.

Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%).

TERMS & CONDITIONS

To confirm your function booking please read through the following terms and conditions and tick the authorisation box.

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book in advance to ensure you get your desired function area and date. A tentative booking will (on request) be held for a maximum of seven (7) days. In order to confirm your function booking, Terms and Conditions (below), Function Booking Form must be complete along with a 20% deposit of the minimum spend. Upon receipt of payment, your function booking will be confirmed.

CANCELLATIONS

We appreciate that circumstances may occur which could make it necessary for your function to be cancelled. In all circumstances, written notice is required and the following cancellation fees apply:

- 30 days or more – deposit will be held for six (6) months towards a future booking.
- Less than 30 days but more than four (4) days – deposit will not be refunded.
- Less than four (4) days – client will incur full food and beverage spend charge.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests ten (10) days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, seven (7) days prior to your function. Final numbers and dietary requirements need to be confirmed five (5) days from your function. Your function coordinator will then create your tax invoice.

After this the total account for the function will be based on confirmed numbers or actual attendance whichever is greatest (where applicable). In the event that guest numbers change significantly, we reserve the right to amend quoted prices, terms and conditions, your nominated room or area prior to the commencement of the event. Please note, once a deposit has been paid and/or function confirmed, it is assumed that these terms and conditions apply regardless of whether or not the form has been completed/signed.

FINAL PAYMENT

Once your guest numbers have finalised, a tax invoice will be issued with your expected outstanding payment. This payment is required three (3) days prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged and finalised on conclusion of your event.

FOOD AND BEVERAGE POLICY

Due to the nature of the venue's Liquor License and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

ROOM ASSIGNMENT

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated room becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated room for the function. The venue cannot be held responsible for changes in weather; we will do our utmost to accommodate your function, however should space not present itself, please be aware that a private area may not be available.

DRESS STANDARDS

Dress standards do apply. Please contact the venue with any enquiries.

IDENTIFICATION REGULATIONS

Current Queensland Government regulations apply for all functions. The regulation states that a current Australian State or Territory issued Drivers License (with a photograph), 18 Plus Card or current Australian or International Passport are the only valid forms of identification accepted to enter the licensed premises and purchase liquor or tobacco.

RESPONSIBLE ADULTS AND MINORS

Those unable to present identification or those under the age of 18 years are welcome to attend a function under the following strict regulations:

- Minors must be accompanied and supervised at all times by a parent or guardian.
- A responsible adult accountable for supervising a minor is defined by Liquor Act 1992 as a parent, step-parent, guardian or other adult who has parental responsibility for the minor whilst they are on licensed premises.
- Minors or those without identification MUST NOT consume any form of alcoholic beverages or tobacco or approach the bar.
- Minors or those without identification are not permitted outside of the function area and are obligated to leave the premises by 9pm sharp.
- No adult is to purchase liquor for a minor or those without identification. Those who purchase alcohol for minors or those without identification and/or any minor caught consuming alcohol or cigarettes will be asked to vacate the premises immediately.
- It is a requirement of the venue that all minors or those without identification wear identification supplied by the venue at all times so they are identifiable as being under age or without identification. Those who remove their identification will be asked to leave the premises.

CAKEAGE

A minimum of \$3 per head cakeage fee applies to all bar bookings and events wishing to bring external cakes in to the venue; this covers basic requirements. \$8 per head cakeage fee applies for cakes brought into the restaurant; this cover basic requirements and the inclusion of coulis and cream.

Additionally, the supplier of the cake must agree to the venue taking a small sample of the food (100 -150g approx.) to be held for subsequent testing should a food poisoning issue arise from food consumed at the function. This sample will be taken from the food item at the time it is consumed, not at the time it arrives on site. This is necessary because there may be a delay of several hours between when the food item is brought to site and when it is consumed. It could be subject to temperature abuse during this period.

PATRON CARE

Our obligations under the Liquor Act state that we are not permitted to serve or continue service of alcohol to patrons who, in our opinion, are intoxicated. Management reserves the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

PROPERTY AND DAMAGES

The venue will take all due care with clients/guests and third party property. However, we do not take responsibility for any items that have been left behind, lost, stolen and/or damaged during your function. The organiser is financially responsible for any damage to the venue's property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

DECORATIONS

You are welcome to supply additional decorations to compliment your chosen theme in your booked function space only. Please check with your Function Coordinator before attaching fixtures to venue's property. The venue takes no responsibility for damaged decorations or furnishings that are not compatible with the decorations you have supplied.

ADDITIONAL EQUIPMENT AND ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from your Function Coordinator. The venue takes no responsibility if your provided equipment is incompatible throughout your function (prior testing can be arranged on request). If you wish to arrange a DJ, band or any other form of entertainment, they must be approved by your Function Coordinator. Your Function Coordinator can obtain a quote on your behalf from any of our preferred suppliers on request. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.

I have read and understand the terms & conditions above

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