



BOULEVARD GARDENS

Function Packages

2025

Welcome to Boulevard Gardens

BOULEVARD GARDENS IS AN ELEGANT AND SECLUDED GARDEN VENUE TO HOST YOUR DREAM FUNCTION. WITH PERSONALISED SERVICE WE ENSURE YOUR EVENT IS A MEMORABLE OCCASION.

ENJOY CANAPÉS AND COCKTAILS IN YOUR OWN PRIVATE COURTYARD, OR ENJOY A CULINARY DINING EXPERIENCE IN ONE OF OUR FUNCTION SPACES.

WHETHER YOU'RE HOSTING AN INTIMATE GATHERING, OR A LARGER CELEBRATION, YOU CAN CHOOSE FROM AN EXTENSIVE RANGE OF MENUS AND STYLING TO SUIT EVERY TASTE AND BUDGET.

BOULEVARD GARDENS IS THE PERFECT LOCATION FOR YOUR NEXT SPECIAL EVENT WITH A BREATHTAKING GARDEN BACKDROP.

LET US ASSIST IN BRINGING YOUR DREAM EVENT TO LIFE; AN EVENT THAT IS TRULY WORTH CELEBRATING.

- THE BOULEVARD GARDENS TEAM

Function packages

FUNCTION PACKAGE INCLUSIONS

FOUR HOUR EVENT SPACE HIRE
EASEL AND FRAME FOR PHOTOGRAPHS OR SIGNS
ALL TABLES CLOTHED IN WHITE OR BLACK LINEN
WHITE OR BLACK LINEN NAPKINS
WHITE OR BLACK CHAIR COVERS
YOUR CHOICE OF COLOURED TABLE RUNNERS FROM OUR RANGE
YOUR CHOICE OF TABLE DECORATIONS FROM OUR RANGE
DANCE FLOOR
LECTERN AND A CORDLESS MICROPHONE FOR SPEECHES
PA SOUND SYSTEM
AIRCONDITIONING
COMPLIMENTARY ON SITE PARKING
A DEDICATED TEAM OF EVENT COORDINATORS
PROFESSIONAL FUNCTION SUPERVISOR

MINIMUM SPEND

MONDAY - THURSDAY - \$7,500

FRIDAY - SUNDAY - \$10,000



IMAGE: NICK MURRAY PHOTOGRAPHY



Catering

BOULEVARD GARDENS BELIEVES THAT EVERY MEAL SHOULD BE A CELEBRATION, AND WITH PASSIONATE PROFESSIONAL CHEFS IN THE KITCHEN, WE STRIVE TO CREATE A MENU THAT YOU AND YOUR GUESTS WILL LOVE.

WE CATER TO YOUR WISHES, WHETHER YOU DREAM OF A COCKTAIL STYLE RECEPTION WITH FLAVOURSOME CANAPÉS AND FEASTING STATIONS OR ENVISION A SIT/DOWN DINNER WITH MULTIPLE COURSES OR A BUFFET.

YOU MAY ALSO REQUEST TO WORK ALONGSIDE OUR HEAD CHEF TO ARRANGE YOUR OWN CUSTOM MENU.

MINIMUM SPENDS APPLY.

VENDOR MEALS AVAILABLE FOR \$49.00 PER PERSON.

Boulevard Classic Plated Menu

YOUR CHOICE OF A TWO COURSE OR A THREE COURSE MENU

2 COURSE - \$95.00 P/P
ANTIPASTI, MAINS, CHOICE OF ENTREES/DESSERTS

3 COURSE - \$105.00 P/P
ANTIPASTI, ENTREES, MAINS, DESSERTS

TO START

ANTIPASTI PLATTERS: CHEF'S SEASONAL ANTIPASTI PLATTERS SERVED WITH A DELICIOUS SELECTION OF SOFT & HARD CHEESES, PREMIUM CRACKERS & DIPS, AND MUCH MORE!

OUR BESPOKE ANTIPASTI PLATTERS ARE SERVED DURING BEFORE GUESTS ARE SEATED FOR YOUR EVENT.

ENTRÉE

FRESHLY BAKED BREAD ROLLS +
2 CHOICES SERVED ALTERNATE DROP

PENNE PASTA: SERVED WITH HOME-MADE RICH TOMATO SAUCE & PARMESAN CHEESE

HOME-MADE TOMATO SOUP: LIGHTLY SPICED & AND TOPPED WITH SOUR CREAM

CHICKEN SATAY: HOME-MADE & SERVED ON JASMINE RICE WITH A SPICY PEANUT SAUCE

HOME-MADE POTATO & LEEK SOUP: SERVED WITH BACON CHIPS

CALAMARI RINGS: WITH TARTARE SAUCE, LEMON & A PETIT SALAD

RAVIOLI: STUFFED WITH SPINACH & RICOTTA, BURNT BUTTER SAUCE, CAPERS & PARMESAN CHEESE

CHICKEN CAESAR SALAD: SERVED WITH BACON, CROUTONS, CAESAR DRESSING TOPPED WITH CHICKEN

MAIN

2 CHOICES SERVED ALTERNATE DROP

LAMB SHANKS: SLOW COOKED WITH ROSEMARY, TOMATO, RED WINE SERVED WITH CREAMY MASH

BARRAMUNDI: WILD CAUGHT, PAN FRIED SERVED WITH A LEMON BUTTER SAUCE

WAGYU BEEF: SMEARED WITH MUSTARD AND SLOW COOKED SERVED WITH A SHIRAZ JUS

CHICKEN BREAST: PAN FRIED & RUBBED WITH LEMON AND GARLIC

SALMON: PAN FRIED & FINISHED WITH HONEY & SOY GLAZE

PORK LOIN: OVEN ROASTED WITH SALTY CRACKLE, MAPLE JUS AND SMASHED APPLE

MAINS ARE SERVED WITH ROSEMARY POTATOES & SEASONAL VEGETABLES.

DESSERT

2 CHOICES SERVED ALTERNATE DROP

CHOCOLATE MOUSSE: TOPPED WITH CHANTILLY CREAM & ROASTED ALMONDS

PAVLOVA: SERVED WITH FRESH FRUIT SALAD, BERRY COULIS & FRESH CREAM

MUD CAKE: DARK & RICH MISSISSIPPI MUD CAKE WITH CHANTILLY CREAM

STICKY DATE PUDDING: A LIGHT SLIGHTLY SPICED SPONGE SERVED WITH BUTTERSCOTCH SAUCE

CHEESECAKE: NEW YORK CHEESECAKE SERVED WITH CHANTILLY CREAM

PANNA COTTA: SERVED WITH MIXED BERRIES & FRESHLY WHIPPED CREAM

+ SELECTION OF NATURAL & HERBAL TEA BLENDS & FRESHLY BREWED COFFEE

Boulevard Premium Plated Menu

YOUR CHOICE OF A TWO COURSE OR A THREE COURSE MENU

2 COURSE - \$110.00 P/P - 3 COURSE - \$120.00 P/P
CANAPES, MAINS, CHOICE OF ENTREES/DESSERTS CANAPES, ENTREES, MAINS, DESSERTS

TO START

HOT AND COLD CANAPÉS: CHEF'S
PREMIUM SELECTION OF DELICIOUS HOT
AND COLD CANAPÉS SERVED OVER HALF
AN HOUR

OUR DELICIOUS CANAPÉ PLATTERS ARE
SERVED BEFORE GUESTS ARE SEATED FOR
YOUR EVENT.

ENTRÉE

FRESHLY BAKED BREAD ROLLS +
2 CHOICES SERVED ALTERNATE DROP

GOAT CHEESE TART: CARAMELISED ONION
PETIT SALAD & BALSAMIC GLAZE

CALAMARI RINGS: WITH ROASTED GARLIC
AIOLI, LEMON & A PETIT SALAD

CHICKEN TENDERLOINS: WITH FRESH HERBS &
PANZANELLA SALAD

BRAISED PORK BELLY: SERVED WITH SWEET
POTATO SMEAR & MASTER STOCK REDUCTION

SALMON POTATO CAKE: HOME MADE SERVED
WITH AIOLI & A PETIT GREEN SALAD

THAI CHICKEN CURRY: SERVED WITH JASMINE
RICE & FRESH CORIANDER

PENNE PASTA: SERVED WITH A RICH CHICKEN
& MUSHROOM SAUCE, TOPPED WITH
PARMESAN CHEESE

CHICKEN & ROASTED PUMPKIN RISOTTO:
ARBORIO RICE SLOW COOKED WITH A CREAM
SAUCE & PARMESAN CHEESE

MAIN

2 CHOICES SERVED ALTERNATE DROP

PORK FILLET MEDALLIONS: WITH PORT WINE
& MUSHROOM SAUCE

PAN SEARED SALMON: FINISHED WITH A
HOME-MADE SOYA & HONEY GLAZE

SLOW COOKED BEEF CHEEKS: MARINATED IN
RED WINE SERVED FRESH HERBS

AGED SIRLOIN STEAK: FROM THE GRILL SERVED
WITH A RED WINE JUS

BARRAMUNDI & PRAWNS: FINISHED WITH
LEMON & BUTTER GLAZE

DUCK BREAST DELUXE: PAN FRIED WITH
ORANGE & GRAND MARNIER GLAZE

TWICE COOKED PORK BELLY: BASTED IN OUR
MASTER STOCK, SERVED ON ASIAN GREENS

EYE FILLET STEAK: WRAPPED IN BACON
SERVED MEDIUM RARE WITH A MUSHROOM &
MARSALA SAUCE (EXTRA \$5.00 P/P)

MAINS ARE SERVED WITH PARMESAN CRUSTED
POTATO PAVE & SEASONAL VEGETABLES.

DESSERT

2 CHOICES SERVED ALTERNATE DROP

CHOCOLATE BROWNIE: DARK & RICH SERVED
WITH RASPBERRY SORBET

CHEESECAKE: BAKED NEW YORK CHEESECAKE
SERVED WITH CHANTILLY CREAM

TIRAMISU: AN ITALIAN CLASSIC - LAYERS OF
COFFEE-INFUSED SPONGE BETWEEN VELVETY
MASCARPONE & A SPRINKLE OF GRATED
CHOCOLATE

STICKY DATE PUDDING: A LIGHT SLIGHTLY
SPICED SPONGE SERVED WITH
BUTTERSCOTCH SAUCE

MUD CAKE: DARK & RICH MISSISSIPPI MUD
CAKE WITH CHANTILLY CREAM

+ SELECTION OF NATURAL & HERBAL TEA
BLENDS & FRESHLY BREWED COFFEE

Boulevard Classic Buffet Menu

BUFFET MENU SERVED WITH OR WITHOUT DESSERTS

BUFFET WITH CAKE - \$115.00 P/P - BUFFET WITH DESSERTS - \$125.00 P/P
ANTIPASTI, BUFFET ANTIPASTI, BUFFET, DESSERTS

TO START

ANTIPASTI PLATTERS: CHEF'S SEASONAL ANTIPASTI PLATTERS SERVED WITH A DELICIOUS SELECTION OF SOFT & HARD CHEESES, PREMIUM CRACKERS & DIPS, AND MUCH MORE!

OUR BESPOKE ANTIPASTI PLATTERS ARE SERVED BEFORE GUESTS ARE SEATED FOR YOUR EVENT.

PROTEIN

FRESHLY BAKED BREAD ROLLS +
2 CHOICES SERVED BUFFET STYLE

ROAST LEG OF LAMB: TENDER, SLOW
COOKED LAMB SERVED WITH MINT JELLY

SLOW COOKED WAGYU BEEF: RUBBED WITH
MUSTARD, SERVED MEDIUM WITH A HOME-
MADE JUS

BAKED HAM: SMEARED WITH ORANGE
MARMALADE GLAZE AND BAKED SLOW

ROAST PORK: TOPPED WITH CRISPY CRACKLE
SERVED WITH APPLE SAUCE

PAN FRIED BARRAMUNDI FILLETS: SERVED
WITH BURNT BUTTER, LEMON & CAPERS

BUFFET SERVED WITH ROASTED POTATOES
& SEASONAL VEGETABLES.

SIDE

YOUR CHOICE OF 1 HOT AND 2 COLD SIDES
SERVED BUFFET STYLE

HOT

POTATO GNOCCHI: IN A CREAMY SAUCE WITH
GARLIC, SHALLOTS, BABY SPINACH, PARMESAN
CHEESE & WINE

RIGATONI PASTA: SERVED WITH BASIL,
MUSHROOMS, GARLIC & OLIVES

YELLOW CURRY BARRAMUNDI: A LIGHT BUT
DELICE CURRY FINISHED WITH GARDEN HERBS

MEDITERRANIAN CHICKEN THIGHS: WITH
OLIVES, SUN DRIED TOMATOES & MUSHROOMS

COLD

FETA SALAD: WITH ROCKET, BEETROOT & PINE
NUTS

GARDEN SALAD: WITH TOMATOES, RED ONION,
CUCUMBER & FRENCH DRESSING

POTATO SALAD: WITH BACON CHIPS, SHALLOTS
& MAYONNAISE

ROASTED PUMPKIN SALAD: WITH RED ONION,
CHERRY TOMATOES, PEANUTS & DRESSING

CAESAR SALAD: WITH EGG, BACON, CROUTONS
& ANCHOVY MAYO

DESSERT

2 CHOICES SERVED ALTERNATE DROP

CHOCOLATE MOUSSE: TOPPED WITH
CHANTILLY CREAM & ROASTED ALMONDS

PAVLOVA: SERVED WITH FRESH FRUIT SALAD,
BERRY COULIS & FRESH CREAM

MUD CAKE: DARK & RICH MISSISSIPPI MUD
CAKE WITH CHANTILLY CREAM

CHEESECAKE: WEDGES OF NEW YORK
CHEESECAKE SERVED WITH CHANTILLY CREAM

PANNA COTTA: SERVED WITH MIXED BERRIES
& FRESHLY WHIPPED CREAM

+ SELECTION OF NATURAL & HERBAL TEA
BLENDS & FRESHLY BREWED COFFEE

Boulevard Cocktail Menu

CANAPÉS AND A FORK DISH SERVED COCKTAIL STYLE

\$105.00 P/P
CANAPES, FORK DISH

CANAPES

6 CHOICES SERVED COCKTAIL STYLE

CHICKEN TARTLETS: A CRISP TART PASTRY SHELL FILLED WITH CHICKEN & ALL THINGS GOOD

BOURBON & BBQ MEATBALLS: ROASTED & ROLLED IN OUR HOME-MADE SPICY BOURBON & BBQ SAUCE

PANKO WHITING FILLETS: SERVED WITH TRADITIONAL TARTARE SAUCE & A WEDGE OF LEMON

VEGETARIAN SPRING ROLLS: SERVED WITH CHILLI SAUCE

CHICKEN & MUSHROOM MINI PIES: IN A LIGHT PASTRY

MUSHROOM ARANCINI BALLS: SERVED ON AIOLI WITH A BALSAMIC GLAZE

RARE ROAST BEEF: TOPPED WITH HOME-MADE TOMATO RELISH ON A CROSTINI

CHICKEN SATAY: HOME-MADE & SERVED ON JASMINE RICE WITH A SPICY PEANUT SAUCE

SALT AND PEPPER SQUID: SERVED WITH AIOLI

FORK DISH

1 CHOICE SERVED COCKTAIL STYLE

RIGATONI PASTA: WITH ROAST TOMATOES, OLIVES, BASIL, MUSHROOMS & GARLIC IN A RICH TOMATO SAUCE

PAN FRIED BARRAMUNDI: SERVED WITH LEMON BUTTER SAUCE & RICE

CHICKEN THIGHS: WITH MUSHROOMS IN A CREAMY SAUCE SERVED WITH STEAMED RICE

TENDER STRIPS OF BEEF: STIR FRIED WITH A SELECTION OF VEGETABLES WITH JASMINE RICE

SPINACH AND RICOTTA RAVIOLI: IN A RICH CREAM SAUCE

CRISPY FISH AND CHIPS: SERVED WITH TRADITIONAL TARTARE SAUCE

Boulevard High Tea

HIGH TEA SERVICE OVER A 2 HOUR PERIOD

\$71.00 P/P

TO START

A GLASS OF MIMOSA, SPARKLING WINE
OR JUICE ON ARRIVAL

HIGH TEA

A SELECTION OF DELICIOUS RIBBON SANDWICHES

HOT FINGER FOODS INCLUDING MINI QUICHES &
GOURMET PIES

LIGHT AND FLUFFY SCONES WITH BUTTER, CHANTILLY
CREAM & A SELECTION OF JAMS

A SELECTION OF MINI CAKES AND SLICES

TEA AND COFFEE

SELECTION OF NATURAL & HERBAL TEAS &
FRESHLY BREWED COFFEE

Menu & beverage upgrades

GRAZING STATIONS

FROM \$495.00

ADDITIONAL CANAPE/ ANTIPASTI PLATTERS

FROM \$195.00 PER PLATTER

REFRESHING COCKTAILS

FROM \$60.00 PER JUG

IMAGE: NAUNA PHOTOGRAPHY





Dietary & cultural menus

OUR CHEF AND THE KITCHEN TEAM HAPPILY CREATE CULTURAL AND DIETARY MENUS.

ALL SPECIAL DIETARIES WILL BE CATERED FOR SEPARATELY OR ALTERNATIVELY YOU CAN WORK ALONGSIDE OUR CHEF AND CREATE AN ALL DIETARY MENU FOR YOUR RECEPTION (E.G. ALL VEGETARIAN MENU).

PLENTY OF CULTURAL MENUS ARE ALSO AVAILABLE. PLEASE GET IN TOUCH WITH OUR EVENTS TEAM TO REQUEST MORE INFORMATION.

Beverage options

CLASSIC BEVERAGE PACKAGE

WINE

HARDYS THE RIDDLE SPARKLING BRUT: SA
HARDYS THE RIDDLE SAUVIGNON BLANC: SA
HARDYS THE RIDDLE CHARDONNAY: SA
HARDYS THE RIDDLE SHIRAZ CABERNET: SA
HARDYS THE RIDDLE CABERNET RERLOT: SA
HARDYS THE RIDDLE MOSCATO: SA

BEER + CIDER

CASCADE PREMIUM LIGHT
XXXX SUMMER
XXXX GOLD
GREAT NORTHERN ORIGINAL
SOMERSBY CIDER

NON ALCOHOLIC

SOFT DRINKS + JUICES

3 HOURS \$45.00 P/P
4 HOURS \$55.00 P/P
5 HOURS \$65.00 P/P

PREMIUM BEVERAGE PACKAGE

WINE

TATACHILLA BRUT NV SPARKLING: SA
GRANT BURGE SEMILLON SAUVIGNON BLANC: SA
GRANT BURGE PINOT GRIGIO: SA
GRANT BURGE CHARDONNAY: SA
GRANT BURGE MERLOT: SA
GRANT BURGE SHIRAZ: SA

BEER + CIDER

CASCADE PREMIUM LIGHT
XXXX SUMMER
XXXX GOLD
GREAT NORTHERN ORIGINAL
SOMERSBY CIDER
CORONA EXTRA
PERONI LEGGERA
JAMES SQUIRE 150 LASHES

NON ALCOHOLIC

SOFT DRINKS + JUICES

3 HOURS \$55.00 P/P
4 HOURS \$65.00 P/P
5 HOURS \$75.00 P/P

CUSTOMISED BAR TAB

CHOOSE YOUR DRINKS

OUR BAR TABS CAN BE CUSTOMISED TO SUIT YOUR WISHES.

YOU MAY GO WITH A SOFT DRINK BAR TAB OR AN OPEN BAR OR ANYTHING IN BETWEEN. YOU JUST LET US KNOW WHAT SUITS YOU AND YOUR GUESTS THE BEST!

OUR BAR TAB MINIMUM SPENDS DEPEND ON THE DAY AND THE TIME OF YOUR RECEPTION

MINIMUM SPENDS:

MON-THURS DINNER/ MON-SUN LUNCH
\$1200.00

FRI-SUN DINNER
\$2000.00

Kids packages

KIDS MENU

YOUR CHOICE OF 1 MAIN AND DESSERT SERVED TO ALL KIDS

\$49.00 P/P

MAIN

CRUMBED CHICKEN SERVED WITH CRUNCHY CHIPS

CRUMBED FISH SERVED WITH CRUNCHY CHIPS

GOURMET HAM AND PINEAPPLE PIZZA SERVED WITH CRUNCHY CHIPS

RAVIOLI WITH RICH TOMATO SAUCE AND PARMESAN CHEESE

DESSERT

ICE CREAM AND A SELECTION OF SWEETS

AVAILABLE FOR CHILDREN UNDER THE AGE OF 12

SOFT DRINK PACKAGES

A SELECTION OF SOFT DRINKS AND JUICES

3 HOURS \$20.00 P/P

4 HOURS \$25.00 P/P

5 HOURS \$30.00 P/P

AVAILABLE FOR ADOLESCENTS AGED 12 - 17.



IMAGE: SUGARBLUSH PHOTOGRAPHY



Our spaces

THE COURTYARD

OUR GARDEN COURTYARD IS DECORATED WITH WATER FEATURES, FAIRY LIGHTS AS WELL AS FESTOON LIGHTS AND COMES WITH A FULLY EQUIPPED COURTYARD BAR. OUR GARDEN IS THE CLOSEST THING YOU GET TO A RAINFOREST IN BRISBANE CITY!

THIS IS THE PERFECT SPACE FOR YOUR COCKTAIL HOUR, AN ELEGANT HIGH TEA OR AN ENCHANTING TWILIGHT DINNER.

COCKTAIL STYLE: 200 SIT DOWN: 80

Our spaces

THE WALTER TAYLOR ROOM

THE WALTER TAYLOR ROOM IS AN ELEGANT EVENT SPACE WITH A STUNNING CHANDELIER AND BEAUTIFUL VIEWS OF THE GARDENS. THIS SPACE COMES WITH MANY BEAUTIFUL DETAILS SUCH AS THE MANTELPiece, WHITE CURTAIN BACKDROP AND A FLOWER WALL.

YOU CAN DANCE YOUR NIGHT AWAY ON THE DANCE FLOOR AND VISIT YOUR PRIVATE BAR IF YOU GET THIRSTY. WITH THE WALTER TAYLOR ROOM YOU ALSO GET ACCESS TO OUR GARDEN COURTYARD DURING YOUR VENUE HIRE PERIOD.

COCKTAIL STYLE: 200 SIT DOWN: 120



IMAGE: NICK MURRAY PHOTOGRAPHY



IMAGE: EVERNEW STUDIO



IMAGE: EVERNEW STUDIO

Our spaces

THE TERRACE ROOM

OUR TERRACE ROOM IS A MORE INTIMATE EVENT SPACE AND COMES WITH A SEPARATE COCKTAIL LOUNGE AREA. BRING YOUR DANCING SHOES AS THE SPACE COMES WITH A LARGE DANCE FLOOR AND BUILT IN DISCO LIGHTS.

COCKTAIL STYLE: 120 SIT DOWN: 70



IMAGE: CHRIS HALL PHOTOGRAPHY

THE EDEN ROOM

THE STUNNING EDEN ROOM IS THE PERFECT SPACE FOR SMALLER AND INTIMATE EVENTS. THIS SPACE HAS A PRIVATE BALCONY OVERLOOKING THE GARDENS.

COCKTAIL STYLE: 60 SIT DOWN: 40



Celebrate at

BOULEVARD GARDENS

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