



AQUILA

Kitchen • Bar • Catering • Events

82 Eagle Street, Brisbane CBD

Functions & Events



Ph: 07 3221 2221

email: events@aquila.net.au

[Aquilabrisbane](https://www.aquilabrisbane.com.au)



About Aquila



Located on busy Eagle Street in Brisbane's CBD, Aquila is the perfect space for private functions and events for every occasion including intimate & private dinners, birthdays, cocktail parties, corporate seminars, networking events & Weddings.



Aquila boasts a modest floor space with a capacity of 200 standing guests or up to 100 for seated arrangements. Our superstar team is dedicated to providing you and your guests with the best experience possible.



Offering a range of flexible packages and services to suit all of your needs, Aquila has been a regular favourite for repeat functions and events from our corporate and private clients.



Fully inclusive in all offerings are:

- Private bar
- Outdoor or indoor dining
- A/V equipment - Projector screen, roaming microphone, Aux hook up to music & spotify
- Custom made menus with our team of Chefs that can cater to all dietary requirements.





Seated Dining

Breakfast, Lunch or Dinner, Aquila offers a custom private dining option, with menus designed personally by our head Chef. Choose from a set menu, a la carte or Shared style dinner. See our example offerings below.

AQUILA
Kitchen • Bar • Catering • Events

BREAKFAST & BEVERAGE SET MENU \$25 per person
(menu can be altered to suit dietary specifications on request)

BREAKFAST (Choice of 1)

Greek Yoghurt Bowl- Plain, berry or passion fruit yoghurt with toasted muesli & fresh fruit

Acai Berry Bowl- Blended acai, raw cacao, banana, coconut, muesli, coconut & fresh fruit

Breakfast Burger - Fried egg, bacon, cheddar & tomato relish on a toasted milk bun

Smashed Avo on Toast - Organic sourdough toast, smashed avocado, feta, lemon & red pepper hummus (v)

Eggs Your Way - (2 x eggs) Choose poached | fried | scrambled, on organic sourdough & house tomato relish
(Add up to 2x options either bacon or sliced avocado)

BEVERAGES (Choice of 1)

CUP or MUG COFFEE
Flat White, Cappuccino, Long Black, Latte, Hot Chocolate, Mocha, Espresso, Piccolo, Doppio, Short Macchiato, Long Macchiato, Chai Latte, Cold Brew
(specialty milk options: skim, almond, zymil, oat, soy)

LEAF TEA POT
English breakfast, earl grey, chamomile, green tea, peppermint, lemongrass & ginger

COLD DRINKS
Apple Juice, Orange Juice, Pineapple Juice, Sparkling Water

AQUILA
Kitchen • Bar • Catering • Events

DINNER SET MENU
2X COURSE \$45 PER PERSON - 3X COURSE \$55 PER PERSON
(menu can be altered to cater to dietary requests)

STARTER (Choice of 1)

Wild Mushroom Gnocchi
Field, button & porcini mushrooms, confit garlic, kale, white wine & butter sauce tossed with our pan fried gnocchi

Salt & Pepper Fried Calamari (g/f)
Flash fried squid pieces, sriracha mayo, asian slaw & lime

Baked Pumpkin & Broccoli Salad
Baked pumpkin, sweet potato & broccoli, rocket, quinoa, semi dried tomato, hummus, lemon & spinach

MAIN (Choice of 1)

Prawn & Chorizo Risotto
Smoked chorizo, prawn, roasted peppers, garlic, onion, spanish vinegar, lemon and rocket

Grilled Salmon
Grilled Salmon, potato puree, broccoli, green beans & lemon butter sauce

Aquila Steak Frites
Darling Downs' Grass Fed 300g Rib Fillet cooked to your liking with fries & green leaf salad
Choose mushroom sauce, peppercorn sauce or Dijon mustard (gf)

DESSERT (Choice of 1)

Cheese plate
selection of 2x cheeses, warm flat bread, crackers, grapes, dried fruit, fig & ginger jam

The Brownie
Warm raspberry brownie with vanilla bean ice cream & dark chocolate nibbles

AQUILA
Kitchen • Bar • Catering • Events

LUNCH/DINNER MEAL OPTIONS

Moroccan Lamb Salad
Spinach, slow roasted lamb, semi dried tomato, olives, couscous, tzatziki, onion

Spanish Rice Salad
Cajun chicken, brown rice, lettuce, tomato, onion, corn, black beans, avocado, chipotle mayo

Baked Pumpkin & Broccoli Salad
Baked pumpkin, sweet potato & broccoli, rocket, quinoa, semi dried tomato, hummus, lemon & spinach

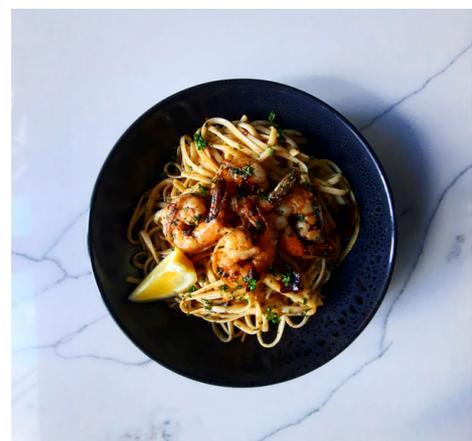
Roasted Lamb & Beetroot Salad
Roasted Lamb, beetroot, pearl couscous, feta, rocket, red onion and caramelised balsamic

Wild Mushroom Risotto
Mixed mushrooms, garlic, onion & spinach risotto

Spanish Prawn Risotto
prawn cutlets, roasted peppers, garlic, onion, spanish vinegar, lemon and rocket

Roast Lamb
Slow roasted lamb shoulder, roast potato, green pea puree, baked onion & jus

Roast Chook, Chunky Veg & Jus
Baked chicken breast, chunky roasted vegetables & rosemary jus



Cocktail & Canapé Dining



Canapés

Choose 4x items \$22 per person
Or Choose Individual items at \$6 per person

Bruschetta Toastade (G/F on Request)
Mini slices of toasted sourdough, topped with tomato bruschetta

Arancini (Vegetarian on request)
Crumbed & fried risotto balls with Chef's selection of flavour

Salt & Pepper Calamari (G/F)
Seasoned fried tender squid pieces with lemon & aioli

Fries (G/F)
Crunchy fries seasoned with rosemary, garlic & salt served with aioli

Chickie Nuggies (vegan, g/f)
Fried chickpea nuggets with house made sweet & sour dipping sauce

Karaage Cauliflower Bites (Vegetarian)
Fried Cauliflower florets with sriracha mayo

Grilled Haloumi Pita (Veg)
Toasted flat bread filled with haloumi & lemon

Moroccan Chicken Skewers (G/F)
Tender marinated chicken fillet pieces with tzatziki

Aquila Cheeseburger Sliders
Beef brisket patty, lettuce, cheddar, pickles, special sauce



Pizza Platters

\$24 each (12 inch base, 8 slices)
G/F & VEGAN AVAILABLE

Margherita (V)
Bocconcini, tomato sugo, mozzarella, fresh basil

Roast Pumpkin (V)
Pumpkin, Rocket, pesto, confit garlic, almonds, dukkha, mozzarella, parmesan

Pepperoni
Spicy pepperoni, tomato sugo, mozzarella

BBQ Chicken and Bacon
Chicken breast, wood smoked bacon, paprika, cherry tomato, rocket, tomato sugo, mozzarella

Etna
Hot salami, capsicum, semi dried tomato, chilli, tomato sugo, mozzarella

Platters

Serves are \$10 per person
(Dietary specifics available on request)

Anitpasta
Selection of cured meats, roasted vegetables, sliced breads & house made dips

Cheese Plate
Platter of 2 cheeses, dried and fresh fruit, sliced breads & crackers, nuts & jam

Sweets Plate
Selection of cakes, slices & pastries served platter style



Beverage Options



Basic Package

2hr \$40pp | 3hr \$50pp | 4hr \$60pp

- HOUSE WINES-

Sparkling, White or Red

- BEERS -

Tap Lager, Stone & Wood Pac Ale, Mid Strength Schooners,
Bulmers Cider 330ml & XXXX Gold 330ml

- NON - ALCOHOLIC -

Soft Drink, Juice, Iced Tea



Premium Package

2hr \$55pp | 3hr \$65pp | 4hr \$75pp

-WINES-

Sparkling, White, Red, Rose & Moscato

-BEERS -

All Tap & Bottled Beers & Ciders

-HOUSE SPIRITS -

Vodka, Bourbon, Gin, Rum, Scotch

- NON - ALCOHOLIC -

Soft Drink, Juice, Iced Tea



Cocktails

2hr extra \$15pp | 3hr extra \$25pp | 4hr extra \$35pp

Add to any package a choice of 2x Cocktails from our list.

Bloody Mary

Cosmopolitan

South Side

Aperol Spritz

Mojito

Hugo

French Martini

Margarita

Drinks on Consumption

If you would prefer to buy your drinks on consumption, we can offer the following -

1 - Set up a Bar tab to a specific amount, once limit is reached, guests can purchase themselves.

2 - Purchase drinks on consumption from our regular drinks menu





Aquila To You

Aquila now offers the option of bringing the restaurant experience directly to you! Our team can cater an event or party in your own home or a private venue. Hire your own private Chef & waitstaff to take care of everything, we can even make specialty cakes for Birthdays & Celebrations!

Contact us today to enquire about our options and availability via - catering@aquila.net.au



Bookings, Terms &



Conditions

For sole venue use on weekends, we require a minimum spend of \$5000
(which includes full food and beverage spend on the night)

Weekday event minimum spends are subject to availability

Available event hours are 7 days a week from 7am til 12 midnight at the latest

Cancellations must be pre organised with our event co-ordinators in advance
or fees will be applied

Final guest numbers and dining options must be finalised with our event co-ordinators no later than 7 days out from the event

For all bookings & enquiries, get in touch with us today via:

events@aquila.net.au

07 3221 2228

82 Eagle St, Brisbane CBD

AQUILA
Kitchen • Bar • Catering • Events

OWNED AND OPERATED BY BROMINI PTY LTD
ABN : 30116639911