

# AQUILA

Kitchen • Bar • Catering • Events

**82 Eagle Street, Brisbane CBD**



## *Functions & Events*



Ph: 07 3221 2221

email: [events@aquila.net.au](mailto:events@aquila.net.au)

Aquilabrisbane



# 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.



PLEASE NOTE: With QLD Government Covid Restrictions operating on & off throughout 2021, our capacity & dining options are subject to change.





# 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.

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**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

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**DINNER SET MENU**  
2X COURSE \$45 PER PERSON • 3X COURSE \$65 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 & Broccolini Salad  
Baked pumpkin, sweet potato & broccolini, 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, broccolini, 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

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**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 & Broccolini Salad  
Baked pumpkin, sweet potato & broccolini, rocket, quinoa, semi dried tomato, hummus, lemon & spinach

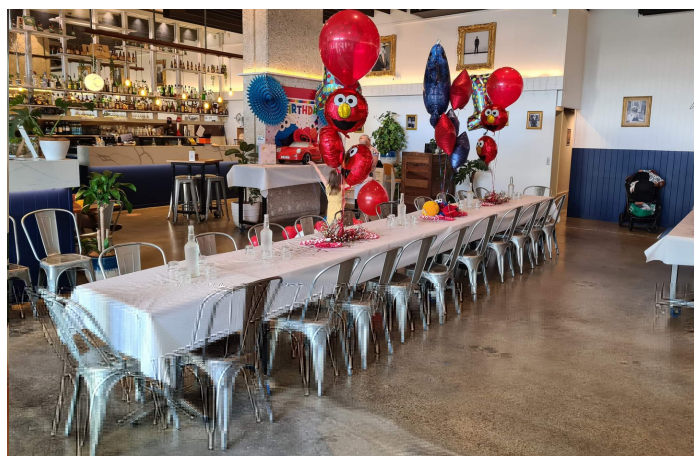
Roasted Lamb & Beetroot Salad  
Roasted Lamb, beetroot, pearl couscous, feta, rocket, red onion and caramelised balsamic

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

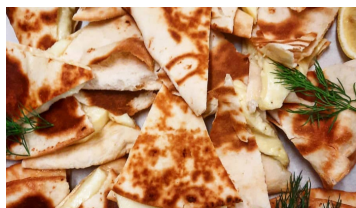




# Cocktail & Canapé Dining



## Canapés



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

**Prawn Roll**  
Prawn cutlets wrapped in crispy pastry with sriracha mayo & lime

**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

**The Veg Kebab (G/F, VEGAN)**  
Grilled & skewered marinated vegetables

**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

**Fried Chicken Sliders**  
Southern spiced chicken breast, Smokey BBQ sauce, slaw

## Pizza Platters



\$22 each (12 inch base, 8 slices)  
G/F & VEGAN AVAILABLE

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

**The Mushroom (V)**  
Wild mushrooms, confit garlic, truffle oil, 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](mailto:catering@aquila.net.au)





# Bookings, Terms & Conditions



PLEASE NOTE: With QLD Government Covid Restrictions operating on & off throughout 2021, our capacity & dining options are subject to change.

For sole venue use on weekends, we require a minimum spend of \$3000 (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](mailto:events@aquila.net.au)

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**OWNED AND OPERATED BY BROMINI PTY LTD**  
**ABN : 30116639911**