

Ph: 07 3221 2221

email: events@aquila.net.au



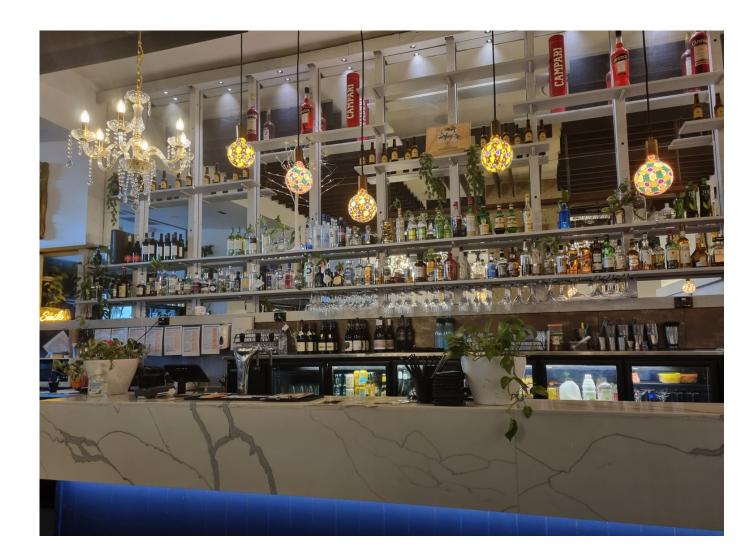




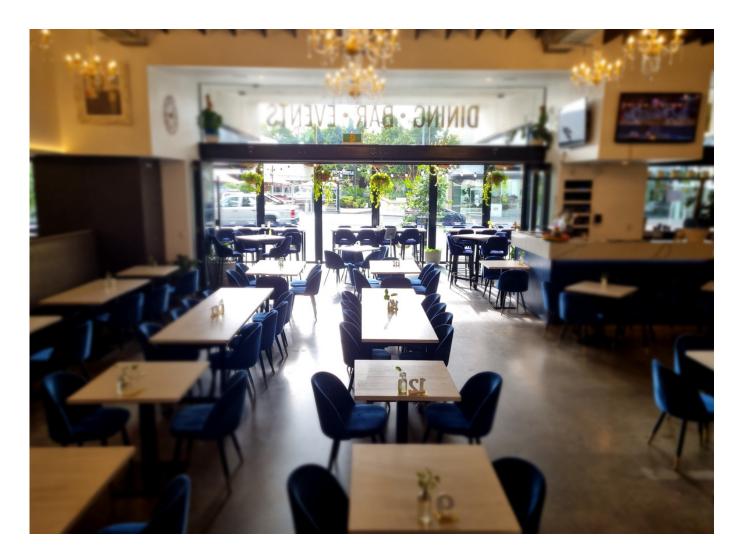
Located on busy Eagle Street in Brisbane's CBD, Aquila is the perfect space for private functions and events for every occasion including intimate & private dinners, birthdays, cocktail parties, corporate seminars, networking events & Weddings.

Aquila boasts a modest floor space with a capacity of 200 standing guests or up to 120 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.







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)
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	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
	COLD DRINKS



AQUILA DINNER SET MENU 2X COURSE \$45 PER PERSON - 3X COURSE \$55 PER PERS enu can be altered to cater to dietary req STARTER (Choice of 1) Wild Mushroom Gnocchi is, confit garlic, kale, white wine & butter sauce tossed with Field, button & porcini i 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, lemon & spinach MAIN (Choice of 1) Prawn & Chorizo Risotto peppers, garlic, onion, spanish vinegar, lemon and rocke **Grilled Salmon** ato puree, broccolini, green beans & lemon butter sauce Grilled S: Aquila Steak Frites g Downs' Grass Fed 300g Rib Fillet cooked to your liking with fries & green leaf salad Darling oom 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













<u>Canapés</u>

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

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)

Pizza Platters

\$22 each (10 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

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

Tender marinated chicken fillet pieces with tzatziki

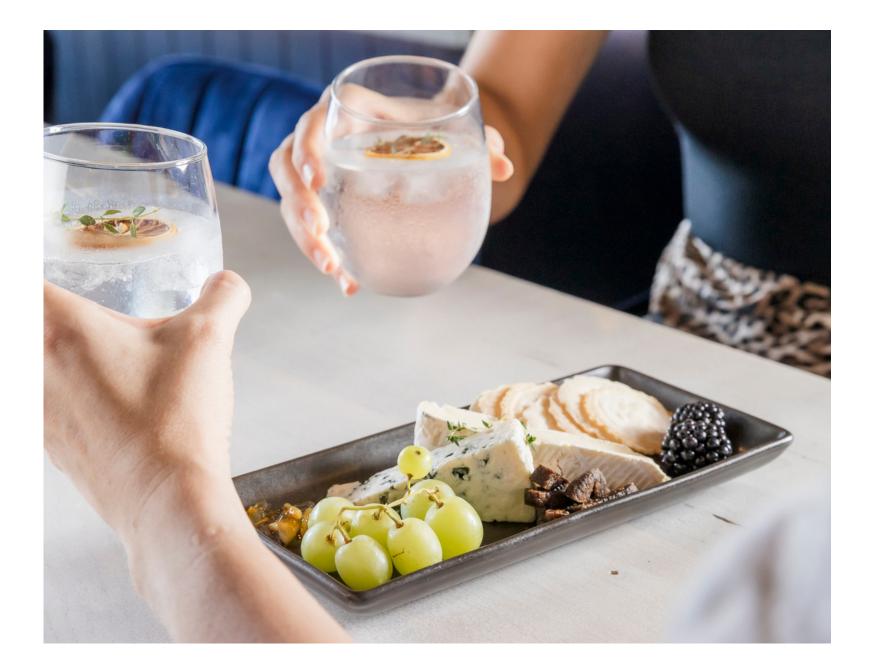
Aquila Cheeseburger Sliders Beef brisket patty, lettuce, cheddar, pickles, special sauce

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

Anitpasto 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









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

- HOUSE WINES-Sparkling, White & Red - BEERS -

Tap Lager, Stone & Wood Pac Ale, Mid Strength Schooners Bottled Cider, Corona, XXXX Gold

- NON - ALCOHOLIC -Soft Drink, Juice, Iced Tea

<u> Premium Package</u>

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



-WINES-Sparkling, White, Red & Rose -BEERS -All Tap & Bottled Beers & Ciders -HOUSE SPIRITS -Vodka, Bourbon, Gin, Rum, Scotch - NON - ALCOHOLIC -









Cocktails

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

Add to any package a choice of 4x Cocktails from our list.

Cosmopolitan South Side Espresso Martini **French Martini**

Aperol Spritz Hugo Margarita Mimosa

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

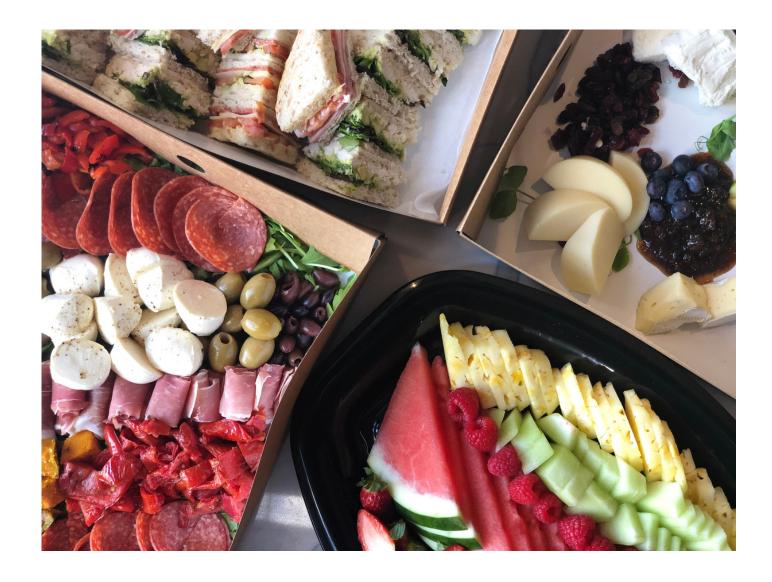


















Jerms & Conditions

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 coordinators 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

CUSTOMER / COMPANY NAME :

DATE OF EVENT :

SIGNATURE & DATE SIGNED :

