



FUNCTIONS PACKAGE

ALEMPÉ
HOSPITALITY GROUP

ABOUT CALIDA

Host your next unforgettable event at Calida offering the perfect backdrop for any occasion, blending the warmth of Latin culture with a relaxed, welcoming ambiance.

Choose from a range of inviting spaces tailored to suit every event size and vibe and enjoy the South Bank atmosphere, where you and your guests can savour the sights and sounds of the city.

For a more intimate experience, settle into our cosy booths or take a front-row seat to all the fiery action near the open kitchen.

For larger groups, our semi-private dining area offers a refined yet lively space that's perfect for corporate functions, special celebrations, or family get-togethers.

We'll ensure every detail shines, turning any event into a vibrant and delicious affair.

Let us bring the fun, flavour, and warmth of Calida to your next event – where the only thing more unforgettable than the food is the company.



SMALL BOOTHS **5 SEATED**



Our cosy booths are the perfect spot for intimate gatherings, seating up to 5 guests comfortably.

Tucked away yet close enough to feel the restaurant's vibrant energy, these booths offer a warm and inviting space for sharing plates, toasting to good times, and savouring every moment with friends or family.

SEMI PRIVATE DINING **10-20 SEATED**

Our semi-private dining space offers an ideal setting for groups of 10 to 20 guests, blending intimacy with a lively Latin atmosphere. Perfect for celebrations, team dinners, or family gatherings, this space lets you enjoy an exclusive experience while still being part of the atmosphere.



GREY STREET
UP TO 40 SEATED



Dine al fresco for up to 40 guests seated and soak in the buzz of South Bank's lively atmosphere. Perfect for larger gatherings, our outdoor space combines the energy of Brisbane's vibrant scene with warm Latin-inspired hospitality complete with comfy lounge seating and stunning mural.

INSIDE
30 SEATED, 80 COCKTAIL



Experience the lively energy of our open kitchen with indoor dining for up to 30 guests.

Watch the chefs bring Latin flavours to life as you enjoy the cosy ambiance and incredible dishes. Prefer a cocktail party? This versatile space transforms beautifully, accommodating up to 80 guests for an unforgettable evening of mingling, bites, and cocktails in a vibrant, warm setting.

WHOLE VENUE **150 SEATED, 220 COCKTAIL**

For an event that truly makes an impression, consider exclusive hire of Calida. With the entire restaurant as your canvas, you'll have room to host up to 150 seated guests or 220 for a lively cocktail-style celebration. It's a perfect choice for weddings, corporate functions, or large-scale celebrations where guests can enjoy the full Latin-inspired experience, complete with our signature dishes, handcrafted cocktails, and vibrant atmosphere—all tailored to make your event unforgettable.



BAR 60 SEATED, 80 COCKTAIL



The bar area at Calida offers an energetic yet intimate setting, perfect for mingling and celebrating with Latin-inspired flair. Ideal for up to 60 seated guests or 80 in a cocktail-style setup, it's a fantastic choice for birthday parties, corporate gatherings, or casual get-togethers. Guests will enjoy easy access to Calida's signature cocktails and curated wine selection, all while savouring small plates and bites that keep the party going.

BANQUETS

GAUCHO **\$75PP**

On Arrival

Empanadas Argentinas

crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja - DF

&

Pan Blanco Tostado

crusty bread w/ beef jus - VEO/ GFO

To Start

Pork Belly & Morcilla

grilled and brushed w/ sherry caramel - GF/ DF

Choice of or Alternate Drop

SIRLOIN 300g

kidman beef, qld. 120 day grain-fed - GF/ DF

Pescado a la Parrilla

grilled barramundi, sautéed white beans, mushrooms & tomatoes, smoked caper butter
GF/ DFO

Or

Costilla de Res (+5pp supplement)

pressed beef short rib in a sticky Pedro Ximénez glaze
w/ shallot thyme purée & fried basil - GF/ DFO

For the table;

Shoestring Fries

w/ roasted garlic aioli - VEO/ GF

Mixed Leaf Salad

tender leaves dressed with house dressing - VE/ GF/ DF

Add dessert for \$6pp

Alfajores

dulce de leche sandwich cookie - V

SELECCION PREMIUM **\$99**

On Arrival

Marinated Olives

warm marinated olives w/ chilli & smoked paprika - VE/

GF

&

Empanadas Argentinas

crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja - DF

1st Course

Ceviche

fresh salmon, leche de tigre, pickled pineapple, chilli, and fresh radish w/ beetroot & fennel crackers - GF/ DF

2nd Course

Brocheta de Carne

s. kidman tenderloin skewers glazed in miso & beef tallow
- GF/ DF

Main Course (1 per person)

SIRLOIN 300g

kidman beef, qld. 120 day grain-fed - GF/ DF

For The Table

Shoestring Fries

w/ roasted garlic aioli - VEO/ GF

Verduras

grilled baby broccolini w/ romesco sauce - VE/ GFO

Mixed Leaf Salad

tender leaves dressed with house dressing - VE/ GF/ DF

ADD ONS

RUMP 400g +\$9

kidman premium, qld. 4-5mbs wagyu, grain-fed - GF/ DF

EYE FILLET 180g +\$6

centre-cut kidman beef, qld. 120 day grain-fed - GF/ DF

FLANK 400G +\$5

kidman beef, qld. 120 day grain-fed - GF/ DF

WAGYU RIB EYE 250G +\$30

diamantina wagyu, qld. 4-5mbs, 350 day grain-fed - GF/ DF

PICANHA 300G +\$13

diamantina wagyu rump cap, qld. 4-5mbs, 350 day grain-fed - GF/ DF

WAGYU DENVER CUT 200g +\$29

sanchoku pure full-blood wagyu, qld. 9+ mbs 450 day grain-fed - GF/ DF

V – Vegetarian VE – Vegan VEO – Vegan Option
GF – Gluten Free GFO – Gluten Free Option
DF – Dairy Free DFO – Dairy Free Option

DRINK PACKAGES

SALUD! **\$65P/P 2 HOURS**

Beer

Estrella Damm
Jetty Road Pale Ale

Wine

2022 Cinsault Grenache Rosé Mazi Mataro
McLaren Vale, AUS

2023 Sauvignon Blanc Coates
Adelaide Hills, AUS

2022 Pinot Noir Black Cottage
Marlborough, NZ

Non-Alcoholic

Deakin Estate
Sauvignon Blanc

Deakin Estate
Shiraz

Heaps Normal
0% XPA

Soft Drinks

MENDOZA **\$85P/P 2 HOURS**

Beer

Estrella Damm
Jetty Road Pale Ale

Wine

NV Prosecco Farina Extra Dry
Veneto, ITA

2022 Cinsault Grenache Rosé Mazi Mataro
McLaren Vale, AUS

2023 Pinot Gris Nashdale Lane
Orange, AUS

2023 Sauvignon Blanc Coates
Adelaide Hills, AUS

2022 Malbec Ben Marco
Mendoza, ARG

2022 Pinot Noir Black Cottage
Marlborough, NZ

Cocktails

Sangria del Mar
Margarita de Roca

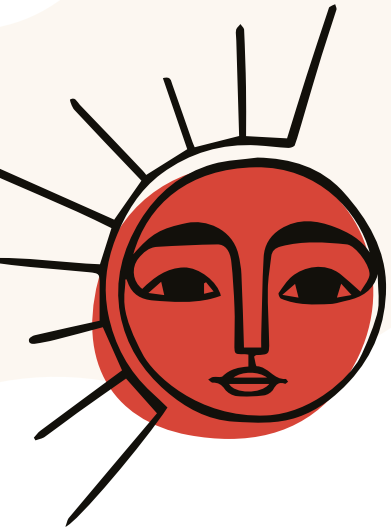
Non-Alcoholic

Deakin Estate
Sauvignon Blanc

Deakin Estate
Shiraz

Heaps Normal
0% XPA

Soft Drinks





TERMS AND CONDITIONS

All bookings are provisional until the event order is signed and returned with credit card details as security at least 7 days prior to the event our function spaces are allocated on a first confirmed basis.

A cancellation fee of 25% will apply in the event of cancellation within 7 days of the event unless otherwise specified.

Final numbers, dietary requirements and beverage requests to be confirmed at least 48 hours prior to the event.

Final confirmed numbers will be the numbers catered for and, therefore, the numbers charged for.

Minimum of 12 people for all function menus food service will commence within 15 minutes of the time specified on the event order.

Menus are subject to change depending on product availability.

One bill per table – no split bills.

During peak trade/days, your 3 hour timeslot will be allocated either seating time of 4pm-7pm or 7.30pm-10.30pm. These seating times are final and the premises must be vacated at your allocated departure time unless an alternative arrangement is agreed upon. Your functions coordinator will advise you of availability upon enquiry. Please ask us for a quote for events requiring upwards of 3 hours.

CONTACT US

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Calida is an Alemré Hospitality Group Restaurant.
Learn more about Alemre at alemre.com

