



**FUNCTIONS PACKAGE**

**ALEMPÉ**  
HOSPITALITY GROUP

## ABOUT CALIDA

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Host your next unforgettable event at Cálida 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 Cálida to your next event – where the only thing more unforgettable than the food is the company.



## SMALL BOOTHS **5 SEATED**

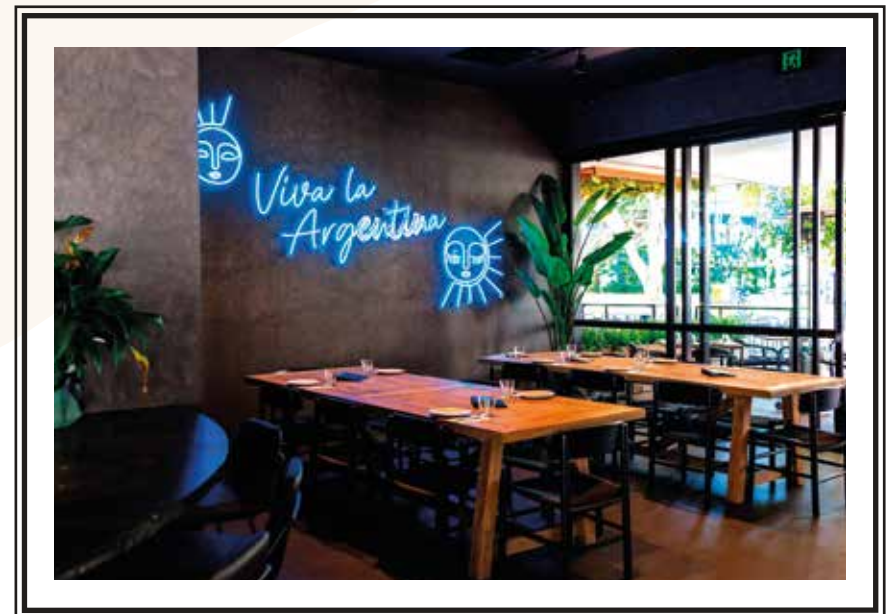


Our cosy booths are the perfect spot for intimate gatherings, seating up to 5 guests comfortably.

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 Cálida. 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 Cálida 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 Cálida'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/ smoked beef tallow butter  
DFO/GFO/VEO

#### **To Start**

##### **Chorizo & Morcilla**

skewered & grilled pork sausages dressed with PX syrup - GF/DF

#### **Choice of or Alternate Drop**

##### **SIRLOIN 300g**

augustus grain-fed beef, qld. 2+mbs - GF/DF

##### **Pescado a la Parrilla**

grilled salmon served over a creamy shellfish bisque, crab butter, fried capers, herbs, radish & wakame - GF

Or

##### **Costilla de Res (+5pp supplement)**

pressed beef short rib in a sticky Pedro Ximinez glaze w/ mashed potato - GF

#### **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**

beef eye fillet skewers glazed in miso & beef tallow

GF/ DF

#### **Main Course (1 per person)**

##### **SIRLOIN 300g**

augustus grain-fed beef, qld. 2+mbs - GF/ DF

#### **For The Table**

##### **Shoestring Fries**

w/ roasted garlic aioli - VEO/ GF

##### **Verduras**

grilled baby broccolini w/ burnt butter, muscatel & pine nut dressing - VE/ GFO

##### **Mixed Leaf Salad**

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

### ADD ONS

#### **WAGYU RUMP 400g +\$9**

sanchoku pure wagyu, qld. 4-5mbs - GF/ DF

#### **EYE FILLET 180g +\$6**

diamantina classic centre-cut, qld. 2+mbs  
GF/ DF

#### **FLANK 400G +\$5**

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

#### **WAGYU PICANHA 300G +\$25**

diamantina pure wagyu rump cap by stan-broke, qld. 6+mbs - GF/ DF

#### **WAGYU DENVER CUT 200g +\$35**

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

### CASA **\$55P/P 2 HOURS**

+\$25p/h extra

#### **Wine**

##### **Glera (Prosecco)**

La Riva Dei Frati Prosecco, Veneto, ITA

##### **Pais (Sparkling Rosé)**

Miguel Torres Santa Digna Estelado,  
Curicó, CHI

##### **Torrontés**

Alamos, Mendoza, ARG

##### **Malbec**

Tilia, Mendoza, ARG

#### **Beer**

##### **Estrella Damm**

##### **Jetty Road Pale Ale**

#### **Non-Alcoholic**

##### **Soft Drinks & Juices**



### MEDIO **\$65P/P 2 HOURS**

+\$30p/h extra

#### **Wine**

##### **Glera (Prosecco)**

La Riva Dei Frati Prosecco, Veneto, ITA

##### **Pais (Sparkling Rosé)**

Miguel Torres Santa Digna Estelado,  
Curicó, CHI

##### **Grenache Syrah Cinsault**

AIX, Provence, FRA

##### **Chardonnay**

Trevelen Farm, Stirling Ranges, WA

##### **Sauvignon Blanc**

Forest Hill 'Highbury Fields', Mount Barker, WA

##### **Pinot Grigio**

Breganze Savardo, Veneto, ITA

##### **Pinot Noir**

Opawa, Marlborough, NZ

##### **Shiraz**

Longmeil Valley Floor, Barossa Valley, SA

##### **Shiraz**

Shiraz Jim Barry McRae Wood, Clare Valley, SA

#### **Beer**

##### **Estrella Damm**

##### **Jetty Road Pale Ale**

#### **Non-Alcoholic**

##### **Soft Drinks & Juices**

##### **Heaps Normal**

0% XPA

##### **Sauvignon Blanc**

Deakin Estate

##### **Shiraz**

Deakin Estate

### MENDOZA **\$80P/P 2 HOURS**

+\$35p/h extra

#### **Wine**

##### **Glera (Prosecco)**

La Riva Dei Frati Prosecco, Veneto, ITA

##### **Pais (Sparkling Rosé)**

Miguel Torres Santa Digna Estelado,  
Curicó, CHI

##### **Chardonnay**

Catena, Mendoza, ARG

##### **Sauvignon Blanc**

Craggy Range, Marlborough, NZ

##### **Pinot Gris**

Catalina Sounds, Marlborough, NZ

##### **Malbec**

Catena, Mendoza, ARG

##### **Pinot Noir**

Dalrymple, Pipers River, TAS

##### **Shiraz**

Domaine Vincent, Paris, FRA

##### **Grenache Syrah Cinsault**

AIX, Provence, FRA

#### **Beer**

##### **Estrella Damm**

##### **Jetty Road Pale Ale**

#### **Non-Alcoholic**

##### **Soft Drinks & Juices**

##### **Heaps Normal**

0% XPA

##### **Sauvignon Blanc**

Deakin Estate

##### **Shiraz**

Deakin Estate

##### **Mocktails**





# TERMS AND CONDITIONS

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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](http://alemre.com)

