

A hand holds a bottle of Wirra Wirra Hiding Champions Sauvignon Blanc wine. Next to it is a glass of white wine. In the foreground, a plate holds a small appetizer of meat and vegetables on a bread slice, resting on a napkin with the word 'CÁLIDA' repeated. The background is dark and textured.

CÁLIDA

ARGENTINIAN
STEAK & BAR

FUNCTIONS
& EVENTS

ALEMRÉ
HOSPITALITY GROUP

ABOUT CÁLIDA

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.

With a dining and beverage package offering to suit every occasion, lovers of cocktails, canapés, fresh seafood, wine and steak will find their perfect fit.



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.

PREMIUM ADD ONS

Available to add on for any of our packages

ON ARRIVAL

Spritz on Arrival

From \$16 per guest

A Signature Spritz for each guest from our list!

Must be pre-selected and ideally one option for the whole group.

Margarita on Arrival

From \$20 per guest

Treat everyone to a Classic Margarita for each person on arrival!

Caviar & Bubbles

From \$20 per guest

Oscietra 'Panchenko' caviar from Georgia, plus your choice of local or regional bubbles from your chosen venue.

Or

add a 250g Oscietra Caviar Station to your function from **\$10 per guest**

Minimum numbers apply.

STATIONS

Fresh Oyster Station

From \$19 per guest

(minimum numbers apply: 24 people x 3 each)

A cold bar display of shucked oysters over ice with assorted dressings & accompaniments.

Oysters & Accoutrement

\$65 per dozen *(minimum 6 dozen)*

Never-ending Oysters & Accoutrement

\$75 per person *(minimum 12 people)*

Add-ons

Pol Roger Champagne

\$22 per person

House Spirits

\$11 per person

Ketel One Vodka, Teremana Tequila, Tanqueray Gin, Johnnie Walker Black Label, Nusa Caña Tropical White Rum, Nusa Caña Dark Rum, Bulleit Bourbon

Cheese & Charcuterie

From \$19 per guest *(Minimum numbers apply)*

A selection of local & imported cheeses, cured meats, dips, and conserved vegetables. Served with honey, fresh & dried fruit, pickled & quince paste. Includes fresh crusty bread & an assortment of lavash & flatbreads.

Cold Canapé Bar

From \$17 per guest

A manned station producing plates of delicious cold canapés.

Sample Cold Canapé Pack Menu

Fresh Oyster with Finger Lime Dressing • Prawn Cocktail, Wattleseed • Mary Rose, Paprika • Hand-Stuffed Peppers with Tuna • Salmon Ceviche with Lemon Myrtle Vinaigrette • Confit Duck & Bush Pepper, Pickles & Crisp Bread • Wild Kangaroo & Native Anise Myrtle Salami • Brie,

PLATTERS

Cold Seafood

\$250 *(Minimum 10 guests)*

Includes cooked prawns, smoked salmon, fresh ceviche, crab salad, and lobster sliders.

Grazing Platter

\$90 each *(Minimum 10 guests)*

Includes shaved cured meats, Russian dressing, tomato relish, marinated vegetables, mixed Australian olives, local selection of cheeses & quince paste.

Deluxe Grazing Upgrade

\$120 each *(Minimum 10 guests)*

Includes everything in the \$90 platter plus a hand-picked selection of our premium fried snacks & sausage rolls with bush tomato relish.



BANQUETS

GAUCHO \$79PP

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 Ximenez 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 \$7pp

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 +\$11

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

EYE FILLET 180g +\$8

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

FLANK 400G +\$7

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

WAGYU PICANHA 300G +\$27

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

Children 12 years & under \$30pp

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

Prosecco

Colli Vicentini, ITA

Premium Moscato

Angas, SA

Pinot Gris

Invinity, NZ

Malbec

Tilia, Mendoza, ARG

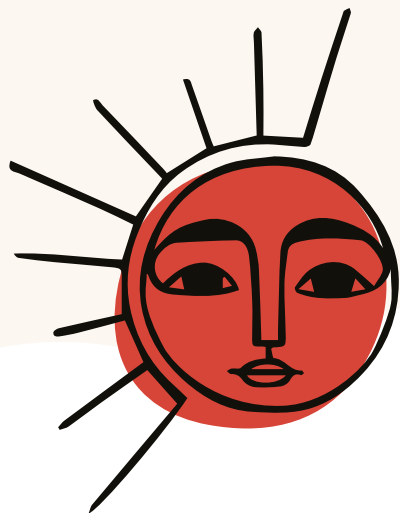
Beer

Estrella Damm

'La Mona' Pale Ale

Non-Alcoholic

Soft Drinks & Juices



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

+\$30p/h extra

Wine

Prosecco

Colli Vicentini, ITA

Premium Moscato

Angas, SA

Pinot Gris

Invinity, NZ

Tempranillo Rose

Oates Ends, WA

Chardonnay

Emmalene, SA

Sauvignon Blanc

Invinity, NZ

Pinot Gris

Invinity, NZ

Pinot Noir

Gala, TAS

Shiraz

Coates 'Gardens of Perfume & Spices', SA

Beer

Estrella Damm

'La Mona' Pale Ale

Non-Alcoholic

Soft Drinks & Juices

Heaps Normal

0% XPA

Limoncello Spritz 0%

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

+\$35p/h extra

Wine

Brut

Louis Bouillot, FRA

Premium Moscato

Angas, SA

GSM Rose

Famille Perrin, FRA

Chardonnay

Catena, Mendoza, ARG

Sauvignon Semillon Blanc

Picardy, WA

Pinot Grigio

Le Pezze, ITA

Malbec

Tilia, ARG

Pinot Noir

Domaine Marie, FRA

Shiraz

Domaine Jean Louise Chave, FRA

Beer

Estrella Damm

'La Mona' Pale Ale

Non-Alcoholic

Soft Drinks & Juices

Heaps Normal

0% XPA

Limoncello Spritz 0%

Non-Alcoholic Bellini

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

Phone

07 2141 5715

Email

info@calidarestaurant.com.au

Website

calidarestaurant.com.au

Address

164C Grey St,
South Brisbane 4101



@calida.bne

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

