



CÁLDA

ARGENTINIAN
STEAK & BAR

FUNCTIONS & EVENTS

ABOUT CÁLIDA

Host your next event at Cálida Steak & Bar as 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.

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.



SEMI PRIVATE DINING

10-20 SEATED

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.



60 SEATED, 80 COCKTAIL
BAR



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



Perfect for larger gatherings, our al-fresco space combines the lively South Bank atmosphere with warm hospitality, complete with comfy lounge seating.

Experience the energy of our open kitchen with our indoor dining area.

Prefer a cocktail party? This versatile space can accommodate up to 80 guests cocktail-style for an evening of mingling, canapes and cocktails in a vibrant, warm setting.



30 SEATED, 80 COCKTAIL
INSIDE

WHOLE VENUE

150 SEATED, 220 COCKTAIL

For an event that truly makes an impression, consider exclusive hire of Cálida.

It's the perfect choice for weddings, corporate functions, or large-scale celebrations where guests can enjoy the full experience, complete with our signature flair & vibrant atmosphere – all tailored to make your event unforgettable.

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.



PREMIUM ADD-ONS

COLD SEAFOOD BUFFET

\$40 PER GUEST | MIN. 25 GUESTS

Includes freshly shucked oysters, chilled prawns, cured salmon, fresh ceviche & lobster sliders.



CHARCUTERIE PLATTER

\$30PP | MIN. 15 GUESTS

Includes shaved Spanish & local cured meats, mixed olives, a selection of cheeses, quince paste, crackers & fresh fruit.

FRESH OYSTER STATION

FROM \$19PP | MIN 3 EACH

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





THE CALIDA EXPERIENCE 180PP

A SIX-COURSE WINE & WAGYU TASTING MENU, PERFECTLY PAIRED WITH A SELECTION OF SEASONAL WINES.

WAGYU CAVIAR TOAST

sanchoku pure rump cap, mb 6-7 on toasted brioche with crème fraîche & sturgeon baerii caviar.

CARNE TATAKI

wagyu rump mb 4-5 with ponzu dressing.

EMPANADAS ARGENTINAS

slow cooked wagyu beef neck mb 9+ with chimichurri rojo.



FILETE DE COSTILLA

wagyu rib eye mb 6+ with shallot purée, & malbec jus.

WAGYU BRISKET PARMENTIER

slow braised wagyu brisket mb 8-9 with bone marrow mash & red wine jus.

COFFEE SEMIFREDDO

with chocolate hazelnut sauce & toasted hazelnuts.

A minimum of 12 guests are required to book this experience.

BANQUETS

GAUCHO **\$69PP**

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter
– VEO, GFO, DFO

EMPANADAS ARGENTINAS

with crushed beef, smoked paprika, red peppers, onion,
green olives & chimichurri rojo – DF

CHORIZO & MORCILLA

skewered & grilled pork sausage dressed with arrope – GF, DF

CERDO

confit pork belly with sticky sherry glaze & celeriac remoulade – GF, DF

COSTILLAS ASADAS

chargrilled angus beef ribs & tomatillo salsa – GF, DF

PAPAS FINAS

shoestring fries with roasted garlic aioli – VEO/ GF

ADD DESSERT | \$5PP

ALFAFJORES

dulce de leche sandwich cookie – V



BANQUETS

LA MESA CALIDA \$79

ACEITUNAS

warm marinated olives by Mount Zero – VE, GF

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter
– VEO, GFO, DFO

EMPANADAS ARGENTINAS

with crushed beef, smoked paprika, red peppers,
onion, green olives & chimichurri rojo – DF

CRUDO

Õra King salmon, PX dressing, avocado purée
& guajillo chilli oil – GF, DF

CUADRIL DE WAGYU

sanchoku pure wagyu rump, mb 4-5

PAPAS FINAS

shoestring fries & roasted garlic aioli – VEO, GF

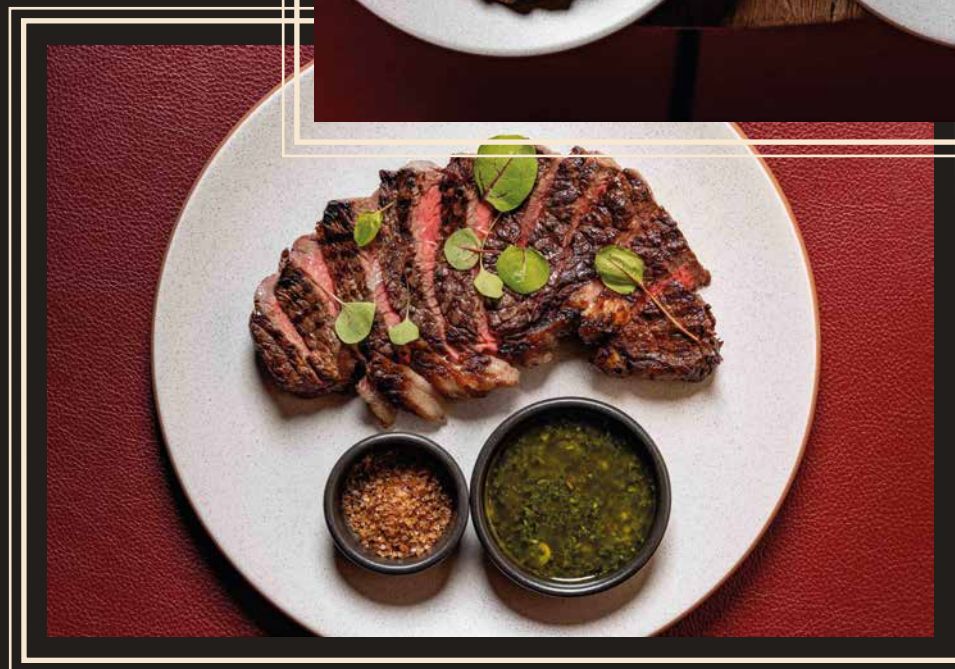
MIXED LEAF SALAD

tender leaves dressed with house dressing
– VE, GF, DF

ADD DESSERT FOR \$5PP

ALFAJORES

dulce de leche sandwich cookie – V



BANQUETS

EL ASADO FIESTA \$99

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter
– VEO, GFO, DFO

OSTRAS DEL PACÍFICO

pacific oysters with cava vinager & olive oil

BISTEC TARTAR

black angus tenderloin, shallot, mustard & cured
egg yolk with beetroot & fennel crackers – GF, DF

EMPANADAS ARGENTINAS

with crushed beef, smoked paprika, red peppers,
onion, green olives & chimichurri rojo – DF

GAMBAS

tiger prawns oven roasted in spicy nduja butter – GF

TOMAHAWK

diamantina angus pure mb 3+, carved at your table

VERDURAS

grilled broccolini with burnt butter & pine nut
dressing – VE, GFO

ALFAJORES

dulce de leche sandwich cookie – V



BANQUETS

SELECCION PREMIUM \$120

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter

– VEO, GFO, DFO

OSTRAS DEL PACÍFICO

pacific oysters with cava vinager & olive oil

EMPANADAS ARGENTINAS

with crushed beef, smoked paprika, red peppers, onion, green olives & chimichurri rojo – DF

SCALLOPS

baked on-shell with chimichurri butter
& crispy jamón Ibérico - GF

PINCHO

lamb rump skewers with chimmichurri – GF

PICANHA DE WAGYU

sanchoku pure rump cap, mb 6-7

PAPAS FINAS

shoestring fries with roasted garlic aioli – VEO, GF

MIXED LEAF SALAD

tender leaves dressed with house dressing – VE, GF, DF

ALFAJORES

dulce de leche sandwich cookie – V



CHILDREN 12 YEARS & UNDER \$30PP

DRINK PACKAGES

2 HOURS



CASA \$55PP

+\$25P/H extra

VINO

Blanc de Noir

Tissot Marie Brut, Jura, FRA

Sparkling Rosé

Deviation Road, Longwood, SA

Moscato

Dunes & Greene 'Split Pick', SA

Torrontés

Alamos, Mendoza, ARG

Malbec

Tilia, Mendoza, ARG

CERVEZA

Estrella Damm

Jetty Road Pale Ale

SIN-ALCOHOL

Soft Drinks & Juices

MEDIO \$65PP

+\$30p/h extra

VINO

Blanc de Noir

Tissot Marie Brut, Jura, FRA

Sparkling Rosé

Deviation Road, Longwood, SA

Moscato

Dunes & Greene 'Split Pick', SA

Conde Valdemar Rose Grenache

Rioja, ESP

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

CERVEZA

Estrella Damm

Jetty Road Pale Ale

SIN-ALCOHOL

Soft Drinks & Juices

Heaps Normal

0% XPA

Non 1 Wines Salted Raspberry

Non 3 Wines Toasted Cinnamon & Yuzu

MENDOZA \$80PP

+\$35p/h extra

VINO

Blanc de Noir

Tissot Marie Brut, Jura, FRA

Sparkling Rosé

Deviation Road, Longwood, SA

Moscato

Dunes & Greene 'Split Pick', SA

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

Syrah

Domaine Vincent, Paris, FRA

Rose Grenache Syrah Cinsault Mourvèdre

Famille Perrin Reserve Côtes du Rhône, Rhone, FRA

CERVEZA

Estrella Damm

Jetty Road Pale Ale

SIN-ALCOHOL

Mocktails, Soft Drinks & Juices

Heaps Normal 0% XPA

NON 1 Wines Salted Raspberry

NON 3 Wines Toasted Cinnamon & Yuzu

TERMS AND CONDITIONS

PROVISIONAL BOOKINGS

All bookings remain provisional until the Event Order is signed and returned, along with valid credit card details as security, no later than 7 days prior to the event. Function spaces are confirmed on a first-secured basis.

CANCELLATIONS

A cancellation fee of 25% of the estimated total will apply to any cancellation made within 7 days of the booking.

Final Numbers & Dietary Requirements

Final guest numbers, dietary requirements, and beverage selections must be confirmed at least 48 hours prior to the event. We cannot guarantee accommodation of any changes made after this time. Final confirmed numbers will be the minimum number catered and charged for.

MINIMUM GUESTS

A minimum of 12 guests is required to book any of our function menus.

MENU AVAILABILITY

Menus are subject to seasonal changes and may vary depending on product availability.

BILLING & SURCHARGES

We offer one bill per table – no split bills.

A 10% weekend surcharge applies on Saturdays and Sundays.

A 20% public holiday surcharge applies on all public holiday bookings.

SEATING TIMES

During peak trading periods, function bookings are allocated a 3-hour seating window of either 4.00pm–7.00pm or 7.30pm–10.30pm. These seating times are final, and the venue must be vacated at the allocated departure time unless a different arrangement has been agreed to in writing.

CONTACT US

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



GAUCHO *BANQUET MENU*

ON ARRIVAL

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter
– VEO, GFO, DFO

EMPANADAS ARGENTINAS

with crushed beef, smoked paprika, red peppers, onion, green olives & chimichurri rojo – DF

TO START

CHORIZO & MORCILLA

skewered & grilled pork sausage dressed with arrope – GF, DF

CHOICE OF:

PESCADO A LA PARILLA

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

or

300G SIRLOIN

augustus grain-fed beef, QLD. 2+mbs – GF, DF

FOR THE TABLE

PAPAS FINAS

shoestring fries with roasted garlic aioli – VEO/ GF

MIXED LEAF SALAD

tender leaves with house dressing – VE, GF, DF
