



CÁLDA

ARGENTINIAN
STEAK & BAR

FUNCTIONS & EVENTS



ALEMPRÉ
HOSPITALITY GROUP

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.



BANQUETS

GAUCHO **\$69PP**

PAN BLANCO TOSTADO

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

JAMÓN SERRANO

with extra virgin olive oil – GF, DF

EMPANADAS ARGENTINAS

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

CERDO

confit pork belly with sticky sherry glaze & fresh lime
– GF, DF

SALCHICHA

chargrilled wagyu beef sausage, red wine jus, guindillas
& caramelised onion – GF, DF

SHOESTRING FRIES

served with roasted garlic aioli – VEO, GF

ADD DESSERT \$5PP

ALFAJORES

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

JAMÓN SERRANO

with extra virgin olive oil – GF, DF

EMPANADAS ARGENTINAS

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

CEVICHE

tuna, leche de tigre, shallots, orange, coriander & crackers – GF, DF, I

RUMP STEAK

sanchoku pure wagyu rump, mb 4-5

SHOESTRING FRIES

served with roasted garlic aioli – VEO, GF

MIXED LEAF SALAD

tender leaves with house dressing – VE, GF

ADD DESSERT \$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

OSTRAS DEL PACÍFICO

pacific oysters served natural, Kilpatrick or with
house cucumber gin granita & salmon roe - A

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, A

TOMAHAWK

diamantina angus pure mb 3+, carved at your table

VERDURAS

grilled broccolini with burnt butter & roasted pine nuts
– VEO, GFO

ALFAJORES

dulce de leche sandwich cookie – V



BANQUETS

SELECCION PREMIUM \$120

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter

– VEO, GFO

OSTRAS DEL PACÍFICO

pacific oysters served natural, Kilpatrick or with cucumber gin granita & salmon roe – GF, DF, A

EMPANADAS ARGENTINAS

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

SCALLOPS

baked on-shell with chimichurri butter & crispy chorizo

– GF, I

PINCHO

lamb rump skewers with chimmichurri – GF

RUMP CAP

sanchoku pure wagyu rump cap, mb 6-7 – GF, DF

SHOESTRING FRIES

served with roasted garlic aioli – VEO, GF

MIXED LEAF SALAD

tender leaves with house dressing – VE, GF

ALFAJORES

dulce de leche sandwich cookie – V



CHILDREN 12 YEARS & UNDER \$30PP

DRINKS PACKAGE

2 HOURS

MEDIO PACKAGE \$65PP

+\$30p/h extra

VINO

Prosecco

Pavan, Veneto, ITA

Sparkling Rosé SWAP

Deviation Road, Longwood, SA

Moscato

Santero, Piedmont, ITA

Grenache Rosé

Wirra Wirra, McLaren Vale, SA

Chardonnay

Vasse Felix 'Filius', Margaret River, WA

Sauvignon Blanc

Nautilus Estate, Marlborough, NZ

Pinot Grigio

Corte Giara, Veneto, ITA

Pinot Noir

Tarra Warra Estate, Yarra Valley, VIC

Syrah

Vasse Felix, Margaret River, WA

CERVEZA

Estrella Damm Lager 4.6%

Rosa Blanca Hoppy Lager 3.4%

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SIN-ALCOHOL

Soft Drinks & Juices

Heaps Normal 0% XPA

Agua Fresca



PACKAGE UPGRADES

SPIRITS ADD-ON

\$15PP | 2 HOURS

\$20PP | 3 HOURS

BASIC SPIRITS:

Vodka | Tequila | Gin

Whiskey | Rum

COCKTAILS ADD-ON

\$17PP | 2 HOURS

\$22PP | 3 HOURS

COCKTAIL MENU:

Traditional Margarita

Aperol Spritz

Elderflower Spritz

Negroni

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

