



Aviary

R O O F T O P B A R

BOOKINGS AND EVENTS PACKAGES





WELCOME TO AVIARY ROOFTOP BAR

Picture you and your friends sipping on decadent cocktails, enjoying handmade Italian pizzas, and sharing tapas-style dishes at a rooftop bar with sweeping views of the iconic Surfers Paradise skyline in one direction, and the Gold Coast Hinterland in the other.

Nestled on top of the Mantra at Sharks hotel, from the moment the lift doors open you will be greeted by a contemporary, coastal design with a playful edge – so dress to impress!

Aviary Rooftop Bar is strictly an 18+ venue.

Aviary has a variety of spaces that can be reserved for a minimum spend deposit. This deposit must be processed at the time of booking and is redeemable on food and beverage in Aviary Rooftop Bar on the day/evening of your booking.

Bookings can be for up to 250 attendees across a variety of non-exclusive and exclusive options.

Please enquire directly to info@aviaryrooftopbar.com.au or phone 07 5532 1155 for pricing of exclusive venue hire & use.

FOOD PACKAGES



MINIMUM OF 10 GUESTS REQUIRED.

PIZZA PACKAGE

- \$20 per person

Your choice of five pizza options.

PIZZA & ANTIPASTO PACKAGE

- \$25 per person

Antipasto platters for the group on arrival and your choice of five pizza options.

STARTERS & PIZZA PACKAGE

- \$29 per person

Your choice of two starters and five pizza options.

STARTERS, PIZZA & ANTIPASTO PACKAGE

- \$35 per person

Antipasto platters for the group on arrival, plus your choice of two starters and five pizza options.

GLUTEN-FREE PIZZA

- \$3 per person

ADDITIONAL STARTER OPTIONS

- \$5 per person (can only be added to packages containing starters)



**G-BREAD (VE)**

Baked baguette with garlic butter, Tuscan herbs

G-CHEEZY (V)

Baked baguette with garlic butter, mozzarella, parmesan, Tuscan herbs

OVEN ROASTED BROCCOLINI (V, GF)

Artichoke tapenade, pine nuts, pecorino, crispy garlic

ROCKET & PICKLED FENNEL SALAD (V, GF)

With shaved parmesan, blood orange dressing

ROASTED CHORIZO (GF)

Hung yoghurt, crispy kale, mountain pepper

SALT & PEPPER CALAMARI (GF)

Lemon myrtle, togarashi pepper, pickled ginger, kewpie, lime

HOUSE MADE MEATBALLS (GF)

In tomato sugo with grana padano

TUSCAN CHICKEN SKEWERS (GF)

Merlot salt, lemon, radicchio, pesto remoulade

PORTUGUESE PRAWNS (GF)

Barrero spiced prawns, chorizo dust, peri-peri aioli, lemon

PORK BELLY PORCHETTA BITES (GF)

Pork belly bites with thyme, rosemary, vincotto, apple purée, pickled fennel

CARDI BRIE (V, GFR)

Baked brie, balsamic glaze, roasted walnuts, cranberry, thyme & carasau bread

AVIARY ANTIPASTO (GFR)*

Three cheeses & three meats with crisps, dried fruit, nuts, quince paste, Sambuca olives

***only available in Antipasto packages**

STARTER OPTIONS



PIZZA OPTIONS



BLAME IT ON THE MARGHERITA (V)

House red sauce, fresh mozzarella, olive oil, basil

SMOKE ON THE WATER

House red sauce, smoked burrata, prosciutto, rocket, balsamic reduction, merlot salt

BLOODY VALENTINE

House red sauce, prosciutto, Fresno chilli, worcestershire, radicchio, celeriac remoulade, pecorino

LINDSAY LO-HEN

Smoky red sauce, buffalo chicken breast, bacon, red onion, sweet corn, mozzarella, rocket, celeriac remoulade

RED HOT CHILLI PEPPERS

House red sauce, pepperoni, truffle salami, pork & fennel sausage, mozzarella, kalamata, Fresno chilli

RISKY BRISKET

Crème fraîche base, Tuscan prawns, slow cooked beef brisket, smoked pancetta, wild mushrooms, crispy garlic, scamorza

PRAWN HUB

Crème fraîche base, creamy garlic prawns, bacon, confit lemon, parsley, red Leicester cheddar

PATATAS BRAVAS

House smoky red sauce, crispy potatoes, chorizo, parmesan, chipotle aioli, rocket

PORK DIRTY TO ME

Mexican pork carnitas, mozzarella, scamorza, corn, Fresno chilli, pickled onion, requesón, coriander, lime

RETURN OF THE MAC

Red sauce, smashed sausage patty, red onion, pickles, mozzarella, special sauce, sesame seeds

THE GOAT (V)

Smoked goat's cheese, honey, wild mushroom medley, crispy garlic, mozzarella, caramelised onion, pine nuts, rocket

BÁNH ME

Chinese BBQ base, char siu pulled pork, coriander, mozzarella, cashews, crispy shallots, smashed cucumber

PUMP IT UP! (VE)

Roast pumpkin base, sage, pine nuts, plant-based mozzarella, caramelised onion, radicchio, balsamic glaze, vegan parmesan

THAT DON'T IMPRESS ME MUSH

Lavish white truffle base, wild mushroom medley, pork & fennel sausage, caramelized onion, ricotta, radicchio

Please advise if you have any dietary requirements, as our pizzas & selected entrée items are cooked in the same oven.

GF gluten-free | **GFR** gluten-free on request
V vegetarian | **VE** vegan



CHRISTMAS OPTION



MINIMUM OF 10 GUESTS REQUIRED.

SANTA PACKAGE

- \$45 per person

Your choice from two starters, five pizza options, festive cocktail on arrival, mince tart desserts & santa hat per person.



DRINKS PACKAGES



MINIMUM OF 20 GUESTS REQUIRED.

All drinks packages must be accompanied by a food package.
Soft drinks & juices are included in package.

2 HOUR PACKAGE

- \$49 per person | add spirits, ginger beer & cider for \$25 per person

3 HOUR PACKAGE

- \$59 per person | add spirits, ginger beer & cider for \$30 per person

We adhere to safe responsible service of alcohol and do not offer shots with our spirits package.

BEER

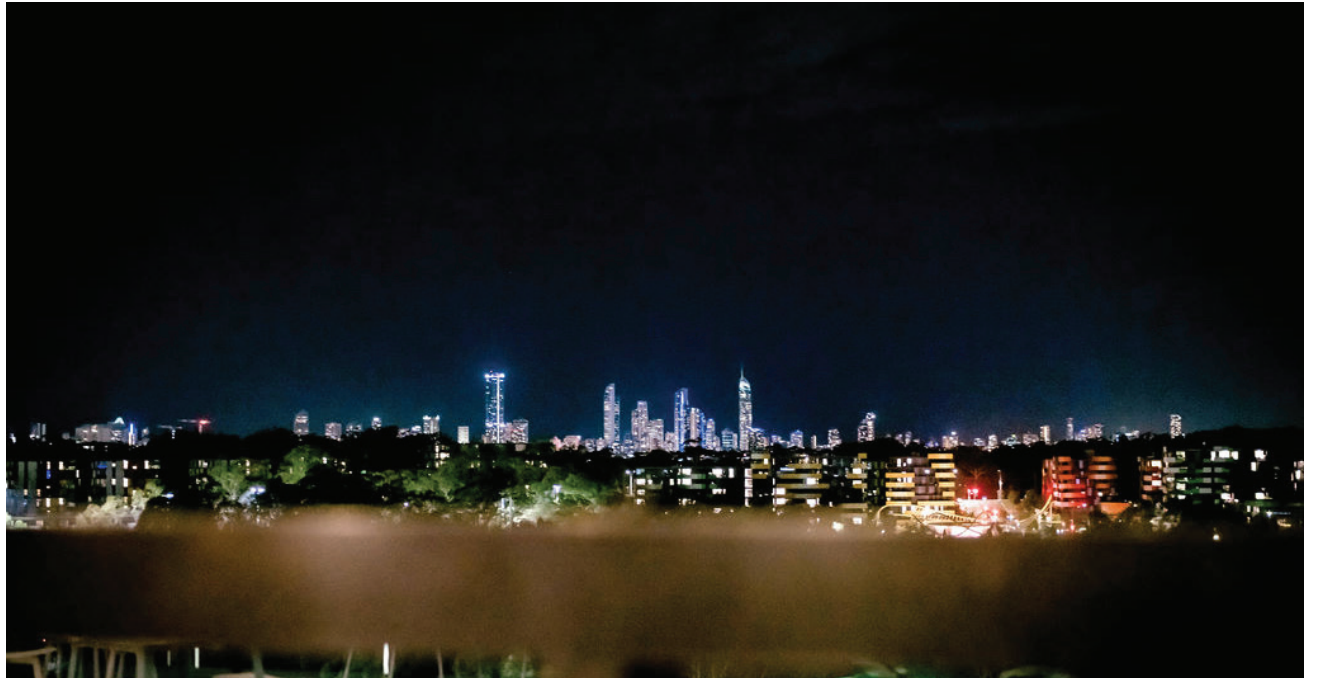
Better Beer Lager, Green Beacon Subtropic Hazy Pale, Corona, Burleigh Big Head. Stone & Wood Pacific Ale, Peroni 3.5%, Cascade Light, Peroni 0.0%

WINE

Divici Prosecco, Black Cottage Sauvignon Blanc, Cantina Tollo Pinot Grigio, Christobel Moscato, Molly Dooker Shiraz, Wynns The Gables Cabernet Sauvignon

SPIRITS

Ketel One Vodka, Flor de Caña 4-Year White Rum, Flor de Caña Añejo Clásico 5-Year Rum, Four Pillars Rare Dry Gin, Buffalo Trace Bourbon, Chivas Regal Scotch



GRAZING PACKAGES



Aviary can provide a deluxe grazing table as an upgrade to your event.

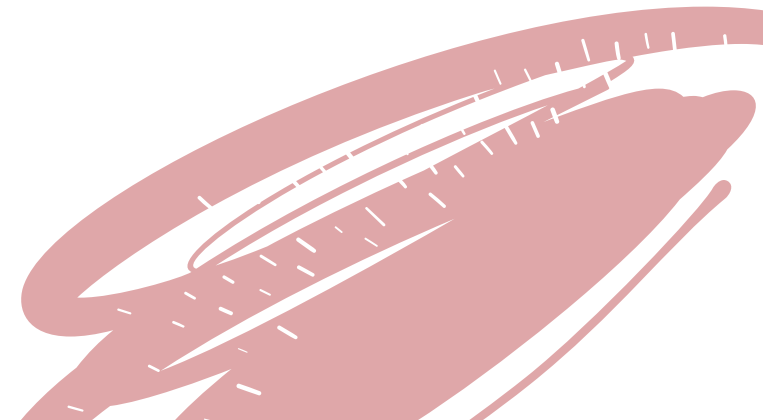
Please note that your event must be classed as an exclusive Nest event or exclusive venue hire in order to book a grazing table.

GRAZING TABLE

- \$8 per person attending the event

GRAZING TABLES INCLUDE:

Speciality cheeses, antipasti vegetables, olives, cured meats, salumi, dips, nuts, artisan loaves, sweet treats & crackers



GROUP BOOKINGS



At Aviary, there's a range of event spaces available for hire that can all cater to a variety of group sizes:

THE DECK

Capacity: 30 to 60 people

THE NEST

Capacity: 40 to 80 people

ENTIRE VENUE (EXCLUSIVE HIRE)

Capacity: Up to 250 people



EVENT SPACES – THE DECK



Suitable for events of 30 to 60 people.

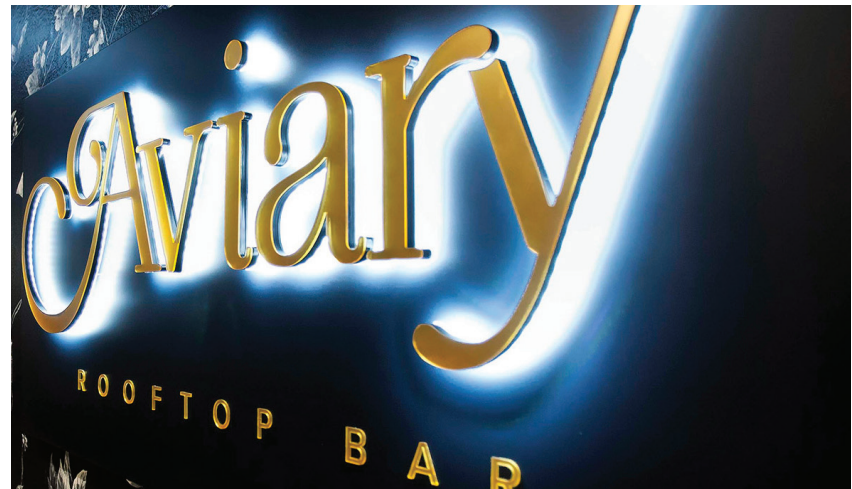
EVENT SPACES – THE NEST



Half section: suitable for events of 30 to 50 people.

Full section: suitable for events of up to 80 people.

EVENT SPACES - FULL VENUE



Suitable for events of up to 250 people.



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For any enquiries related to pricing, bookings & events, please contact us directly at info@aviaryrooftopbar.com.au or phone 07 5532 1155.

AVIARY ROOFTOP BAR
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