



# 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](mailto:info@aviaryrooftopbar.com.au) or phone 07 5532 1155 for pricing of exclusive venue hire & use.

# FOOD PACKAGES



MINIMUM OF 20 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

**\$30 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

**\$5 per person**

## ADDITIONAL STARTER OPTIONS

**\$3 per person**

Can only be added to packages containing starters.





# STARTER OPTIONS

## BEEF SLIDERS

Angus beef patty, pepper cheddar, rocket & Aperol aioli on a brioche bun

## ARANCINI (GF)

Butternut pumpkin, parmesan, garlic aioli

## ROASTED CHORIZO (GF)

Davidson plum dressing, labneh, crispy kale

## SALT & SZECHUAN PEPPER SQUID

Crispy garlic, sticky chilli caramel, kaffir lime aioli, shrimp crisps

## LAMB KOFTA MEATBALLS

Persian marinara sauce, hung yoghurt, pomegranate

## MEZCAL PORK BELLY BITES

Tajin salt, apple & agave purée, pickled fennel

## KAMIKAZE CHICKEN SKEWERS (GF)

Teriyaki chicken skewers, charred spring onion, radicchio, togarashi, kewpie

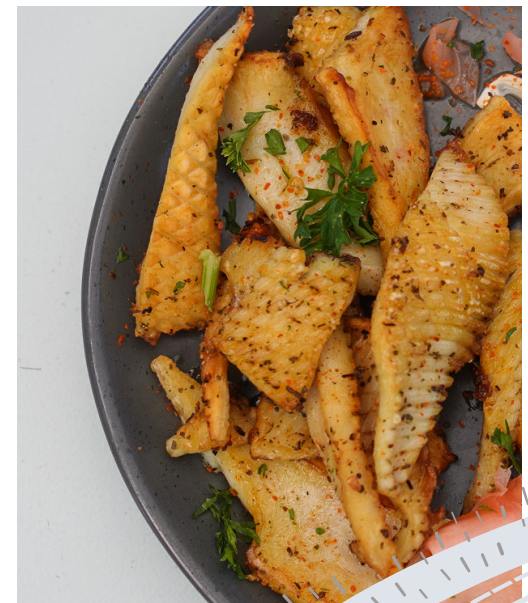
## HOT HONEY KING PRAWNS

'Nduja butter, garlic, lemon, aperol aioli, chorizo dust

*15% surcharge applies on public holidays.*

*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  
**DF** dairy-free | **V** vegetarian | **VE** vegan



# 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

## **RICK & MORTY**

White base, shaved mortadella, burrata, pistachio, basil pesto, truffle potato crisps

## **QUEEN BRIE**

Tuscan chicken breast, creamy double brie, native Davidson plum, caramelised onion, white base, mozzarella, rocket

## **RED HOT CHILLI PEPPERS**

House red sauce, pepperoni, pork & fennel sausage, mozzarella, kalamata, Fresno chilli, hot honey

## **BUDGIE SMUGGLER**

Seared rump steak, BBQ prawns, bacon, garlic base, mushrooms, mozzarella, crispy kale, hollandaise

## **SIDE CHICK**

Bourbon BBQ chicken breast, mushrooms, bacon, pineapple, caramelised red onion, hollandaise

## **SAMURAI SENSEI**

Katsu curry sauce base, chicken katsu pieces, red onion, mozzarella, kewpie, fried shallots, pickled ginger, furikake

## **PRAWN HUB**

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

## **THAT DON'T IMPRESS ME MUSH**

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

## **TATERS GONNA TATE**

Crispy potatoes, chorizo, mesquite pulled pork, scamorza, chipotle aioli

## **RETURN OF THE MAC**

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

## **THE GOAT (V)**

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

## **GANGNAM STYLE**

Seared bulgogi beef steak strips, gochujang chilli caramel, wild mushrooms, house pickled onions, spring onion, sriracha aioli, sesame

## **PUMP IT UP! (VE, DF)**

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



# DRINKS PACKAGES



MINIMUM OF 20 GUESTS REQUIRED

**All drinks packages must be accompanied by a food 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

Soft drinks & juices are included in package.

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

## BEER

Asahi Super Dry, Balter XPA, Corona, Coopers Pale Ale, 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, Kellybrook Pinot Noir

## SPIRITS

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





# LUXURY EXTRAS



## MINIMUM OF 40 GUESTS REQUIRED

Aviary can provide a range of luxurious add-ons to upgrade your event.

**DONUT WALL**  
\$6 per person

**CANOLI STATION**  
\$6 per person

**GRAZING TABLE**  
\$8 per person

Includes specialty cheeses, antipasti vegetables, olives, cured meats, salumi, dips, nuts, artisan breads, sweet treats, and crackers.

**Exclusive Nest event or exclusive venue hire required for grazing table.**

**CHRISTMAS PACKAGE**  
\$19 per person

Includes a festive cocktail upon arrival & Santa hat for each guest.

**Must be accompanied by a food package.**

**CHAMPAGNE TOWER**  
5 Tier: \$550 (55 guests)  
6 Tier: \$910 (91 Guests)  
7 Tier: \$1400 (140 Guests)

Make a statement with beautifully showcased glasses of ice-cold prosecco.

# 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](mailto:info@aviaryrooftopbar.com.au) or phone 07 5532 1155.

**AVIARY ROOFTOP BAR**  
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