

CÁLDA

ARGENTINIAN
STEAK & BAR

FUNCTIONS & EVENTS

ALEMPRÉ

HOSPITALITY GROUP



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

15-20 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

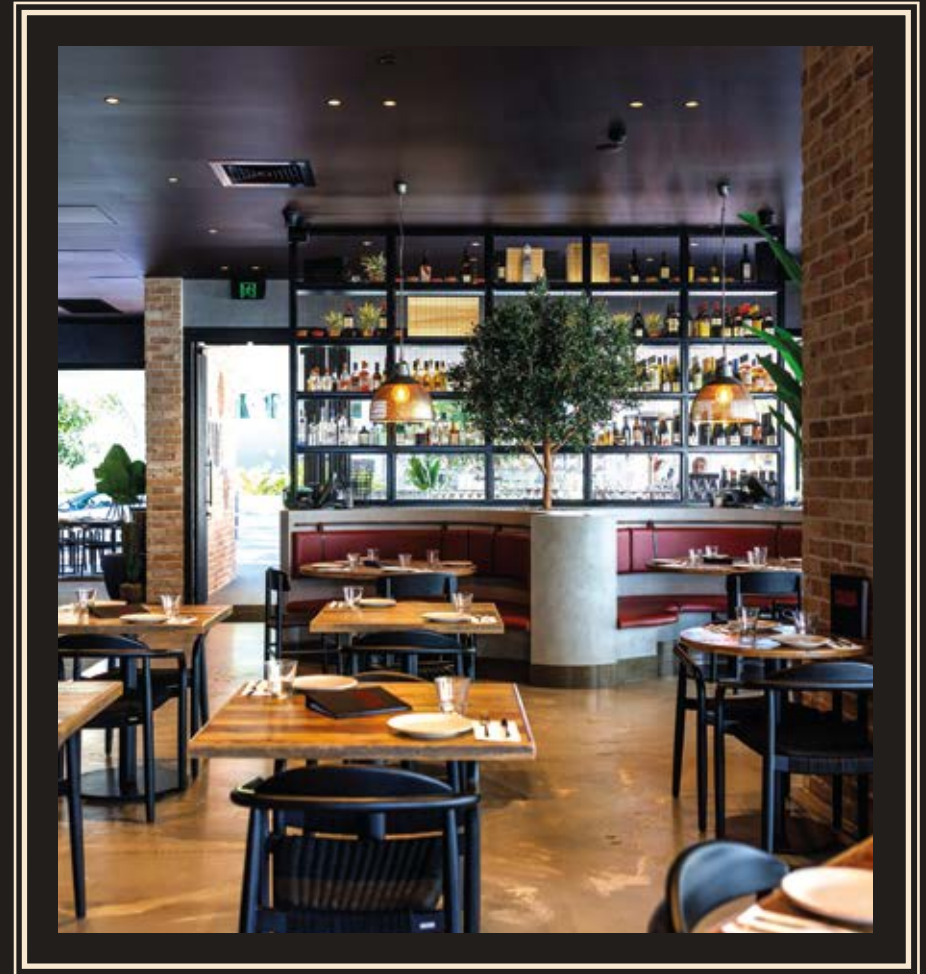
UP TO 40 SEATED



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.



LA MESA CALIDA BANQUET \$79PP

ACEITUNAS

warm marinated olives by Mount Zero – VE, GF

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter – VEO, GFO

PINCHO DE POLLO

aji amarillo-marinated grilled chicken with mojo verde & fresh lemon
– 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

300g sir harry's wagyu rump, mb 4-5, served with chimichurri & smoked salt – GF, DF

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



EL ASADO FIESTA BANQUET \$99PP

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter
– VEO, GFO

OSTRAS DEL PACÍFICO

pacific oysters served natural with fresh lemon, with cucumber gin granita & salmon roe; or kilpatrick-style with crispy chorizo & worcestershire - GF, DF, A

BISTEC TÁRTAR,

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, DFO, A

TOMAHAWK

diamantina angus pure mb 3+, carved at your table & served with chimichurri & smoked salt – GF, DF

VERDURAS

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

ALFAJORES

dulce de leche sandwich cookie – V



SELECCION PREMIUM BANQUET \$120PP

PAN BLANCO TOSTADO

crusty bread with smoked beef tallow butter
– VEO, GFO

OSTRAS DEL PACÍFICO

pacific oysters served natural with fresh lemon, with cucumber gin granita & salmon roe; or kilpatrick-style with crispy chorizo & worcestershire - 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

PICANHA DE WAGYU

250g sanchoku pure rump cap, mb 6-7, served with chimichurri & smoked salt – GF, DF

SHOESTRING FRIES

served with roasted garlic aioli – VEO, GF

MIXED LEAF SALAD

tender leaves with house dressing – VE, GF

CHOCOFLAN

chocolate custard flan with a chocolate cake base & dulce de leche gelato – GF



CHILDREN 12 YEARS & UNDER \$30PP

MEDIO BEVERAGE PACKAGE \$65PP
+\$30P/H extra

VINO

Prosecco

Pavan, Veneto, ITA

Corryton Burge Versus Sparkling White

Eden Valley, SA

Moscato

Santero, Piedmont, ITA

Grenache Rosé

Wirra Wirra, McLaren Vale, SA

Pinot Grigio

Corte Giara, Veneto, ITA

Sauvignon Blanc

Nautilus Estate, Marlborough, NZ

Chardonnay

Vasse Felix 'Filius', Margaret River, WA

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%

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

PROJECTOR & SCREEN USE

A projector and screen are available for use during your function, subject to availability. If required, please advise our team during the initial booking stage so we can reserve the equipment for your event.

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

