

THE STORY BEHIND CIRCA COOROY...

Circa is housed inside a former garage that Craig and Maeva McCabe have meticulously renovated and refitted. Located in leafy and laid-back Maple Street, Cooroy Circa is complete with an onsite bakery, coffee roastery and French-styled cafe, serving up all your faves that you have grown to know and love.

This huge multi functional space also, at lunch and by night, transforms into a bustling sit-down restaurant equipped with a wood-fired pizzeria and a fully licensed bar.

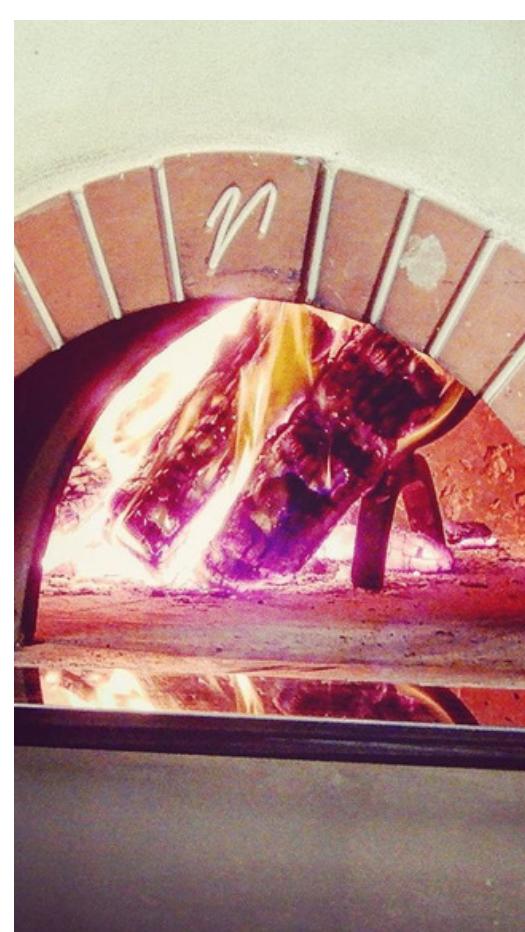
Circa exudes the stylish ambience of a modern workshop, with concrete floors, marble bars, glass and bricks walls, lighting and eclectic artwork. The décor provides the perfect setting for the fresh, seasonal menus designed by Awarded hat Chef Craig McCabe to showcase the bounteous produce of local Queensland farms. It's a menu complemented by a wine and cocktail list composed by renowned Australian sommelier, Thierry Galichet.



THE BAKERY

Amazing bakers and pastries chefs are at your service to delivers the best products you will taste, from long fermentation sourdough bread to beautiful french butter base patisseries, they will make you feel like in France in the heart of Cooroy.





ITALIAN PIZZERIA

We offer traditional Napolitan style wood fired Pizza made with thin sourdough base.
Perfect option for a small easy going cocktail party or a family friends reunion.

THE BAR

We are serving a small selection of amazing wines from France, Italy, Australia and New Zealand, beers and spirit are also available in packages and a la carte. We will try to stay open minded if you wish to have any special beverage at your event as we do not allow BYO.





CAFE LUNCH & MORNING TEA

Morning tea \$9 per person

Small barista coffee or tea and a viennoiserie

Please choose from the choice below

Berries Danish

Croissant

Pain au chocolat

Pain au raisins

Casual Lunch \$16 per person

Small barista coffee or tea and a home made sandwich roll

Please choose from the choice below

Chicken and avocado

Pulled pork, coleslaw, mayonnaise

Roasted vegetables and feta cheese

Minimum booking for 15 peoples

Sitting exclusively in the cafe unless group over 30 peoples

Private Restaurant seating available at extra fees.

STAND UP CANAPÉS

OPTION #1

5 canapé's per person
\$35 per person

OPTION #2

5 canapé's per person
Petit fours
Circa Espresso coffee
\$50 per person

CANAPES CHOICE

Pizzetta - Tomato & Fior di Latte tartlets
Arrancini - Crumbed risotto balls filled with blue cheese & peas
Sweet & Sour Pork Belly w/ seared Scallops
Polpetti - Italian meat balls w/ tomato sugo
Salmon Rillettes on Croute w/ pickled cumber
Chicken Brochettes w/ marinated vegetables
Oysters Shucked - Natural or w/ Mignonette dressing
Blinis w/ hot smoked salmon & dill creme fraiche
Mushroom & Taleggio Tartlet
Mini Jacket Potatoes w/ sour cream & chives



SIT DOWN FUNCTION

Minimum 20 people reduced menu
choice of 3 (pre selected from the menu follow)

OPTION #1

Entree - Dessert \$35

OPTION #2

Entree - Main \$55

OPTION #3

Main - Dessert \$50

OPTION #4

Entree - Main - Dessert \$65

Alternate drop option available
less 5% on above options

Set menu available
less 10% on above options (minimum 60 people)

Menu items may change due to seasonal availability.

Our menu contains allergens and is prepared in a kitchen
that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs,
we cannot guarantee that our food will be allergen free



SIT DOWN MENU CHOICE

Please choose 3 options for each course from the menu below.

STARTERS

- Oysters - Natural or w/ mignonette dressing
- Carpaccio - Lemon & rocket. House made grissini
- Steak Tartare - shallots, capers, tabasco, chives, egg yolk
- Chargrilled Mooloolaba King prawns w/ garlic & parley butter
- Spaner Crab soufflé w/ shellfish bisque
- Rustic Terrine of rabbit & Pork w/ cornichons & sourdough
- Ravioli of scallops w/ fresh tomato, coriander & basil dressing
- Risotto of asparagus, peas & sugar snaps
- Confit Pork Belly, poached pear & fennel salad. Vino cotto
- Duck Liver Parfait, pickled grapes & baguette

MAINS

- Spatchcock w/ Peri Peri sauce & wild rice salad
- Risotto of Moreton Bay Bugs
- Crispy Skin Fillet of Barramundi, Puy Lentils, Heirloom beets & carrots salad. Spiced yoghurt
- Roasted Pork Tenderloin, mashed potatoes, celery, pear & hazelnut salad
- Chargrilled Rump of Lamb w/ polenta & sauteed green beans
- Roasted Fillet of Salmon, creamed spinach & gratinated potatoes
- Braised Beef Short Rib, kipfler potatoes & glazed French e'shallots. Sauce Bordelaise
- Fillet of Beef cooked medium, brussels, poitrine fume & dijon mustard sauce
- Spiced Rack of Lamb, aubergine & herb salad w/ garlic yoghurt
- Confit Leg of Duck, potatoes, fennel a La Grecque, orange, olives & parsley. Five spice jus

DESSERTS

- Bouche d'Affinois (Triple Cream Brie) pear compote, muscatels & baguette
- Creme brûlée w/ biscotti
- Apple Tart Tatin, vanilla bean ice cream, caramel sauce
- Sticky Date Pudding, condensed milk ice cream
- Pain Perdu, confit orange, warm vanilla custard
- Baked chocolate Tart, mascarpone cream
- Almond Milk Rice Pudding w/ muscovado sugar & blueberry's
- Bomboloni - Italian doughnuts w/ pastry cream filling & chocolate sauce
- Eton Mess - broken meringue, strawberry's and creme Chantilly
- Tiramisu - Biscuits soaked in espresso w/ whipped mascarpone

WEDDING CAKES

*Our French Patissier chef Cesar, is able to make the most unbelievable wedding cakes.
Follow are the option we offer:*

OPTION #1 \$11pp

3 Tiers naked wedding cake

OPTION #2 \$12pp

- Croque en Bouche (Traditional French wedding cake)
choux pastrie filled with crème pâtissière, and topped up with caramel or
- Macarons tower

OPTION #3 \$13pp

Fraisier wedding cake

OPTION #4 \$10pp

Bring your own cake

All cakes can come in the flavours of your choice,
And will be served with fresh fruits, cream and ice cream.

Gluten free option available at extra fees.



DRINKS PACKAGE

Arrival: Glass of Sparkling \$10.00 per person

2-hour Beverage Package \$40.00 per person

3-hour Beverage Package \$55.00 per person

4-hour Beverage Package \$65.00 per person

5-hour Beverage Package \$70.00 per person

6-hour Beverage Package \$75.00 per person

All of our beverage packages include a free flowing amount of wine and beer.
You are also welcome to order drinks upon consumption or a cash bar basis.

Standard Beverage Package (prices as listed above)

Veuve Elise, Sparkling Brut, NV, France

Totara Sauvignon Blanc, 2017, NZ

Sand Piper, Shiraz, 2017, Australia

Cascade lights, xxxx gold, Peroni Nastro Azurro

Soft drinks and juices

Premium Beverage Package (\$10 per/hr guest supplement)

Veuve Elise, Sparkling Brut, NV, France

Black Cottage sauvignon blanc, 2017, Marlborough, NZ

Tar and Roses Pinot Grigio, 2018, Australia

Lavau, Rose, 2016, France

Pennys Hill, Cabernet Sauvignon, 2016, Australia

In Dreams, Pinot Noir, 2017, Australia

Cascade Light, XXXX Gold, Peroni Nastro, James squire 150 lashes, Apple Cider

Soft drinks and juices

Premium Beverage Package (\$20 per/hr guest supplement)

Canaletto Prosecco, NV, IT

Frogmore Creek Chardonnay, 2016, Australia

Riff, Pinot Grigio, 2016, IT

Pouilly Fume' (Sauvignon Blanc) 2015, France

AIX, Rose', 2016, France

Yangarra, Shiraz, 2015, Australia

Craggy Range, Pinot Noir 2016, NZ

Pennys Hill, Cabernet Sauvignon, 2016, Australia

Cascade Light, Peroni Leggera, Stone and Wood Pacific Ale, Asahi Super Dry, Apple Cider

Soft drinks and juices

TERMS AND CONDITIONS

TENTATIVE BOOKINGS

Bookings will be considered tentative until a deposit has been paid. Circa reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.

BOOKING CONFIRMATION

Confirmation of a booking occurs on receipt of a 30% deposit payment and a signed agreement. Payment of a deposit is acceptance of these terms & conditions. We request that all deposits are paid within 7 days of booking.

FINAL PAYMENT

Full payment (EFT, Cash, Direct Debit, Bank Cheque or Credit Card) is required seven (7) clear working days prior to your event alongside final guest numbers for your function.

CANCELLATION

If an event is cancelled within 7 working days of the confirmed date Circa will offer no refund. An alternate date for the function can be scheduled. It must take place within 30 days of original date. Deposits will only be refunded in full if event is cancelled, in writing, more than 14 working days prior to the confirmed event.

MINIMUM SPEND

To confirm exclusive use of your event space a minimum spend may apply. Please note, the minimum spend can only consist of food and beverage items. Minimum spend refers to a 5 hour party duration. To enquire about a minimum spend, please contact our events team.

EVENT MANAGER A personal event manager will be allocated to your event upon confirmation. Your coordinator will liaise with you in the lead up to your function and confirm all details prior to the event date. A floor manager will then be appointed to look after your event.

MENU PACKAGES

Because we use seasonal, sustainable and organic produce in all of our event packages, our menus are subject to change. If changes need to be made to your confirmed menu prior to your event date due to availability of produce, we will advise you immediately and be in touch to discuss the necessary changes. Menu selection must be finalized 2 weeks prior to your event.

DIETARY REQUIREMENTS

It is the responsibility of the client to inform Circa of any guest dietary requirements including allergies before the event date. These details must be confirmed on the Final Event Sheet and signed by the client one week prior to the event date. Whilst all care is taken in relation to food allergies and intolerance advised to us by our clients, due to the fact that our kitchens prepare all food types, we take no responsibility for any adverse reaction by any guest to the food prepared by in our kitchens.

DAMAGES

The Client is responsible to Circa for any damage caused in public areas by the client or their guests, agents, employees etc. and indemnity against third parties as a result of negligence.

NOISE RESTRICTIONS

Due to licensing regulations, amplified entertainment is not allowed at the venue. Music played through our in house sound system or any acoustic music is subject to comply with noise restrictions as set out in the entertainment policy guidelines.

LICENSING LAWS

As part of our duty of care to all patrons, we reserve the right to refuse service to intoxicated guests, those under 18 years, or those who are supplying alcohol to minors or intoxicated guests. Due to licensing laws, food and alcohol cannot be brought on to the premises.

OUTSIDE CONTRACTORS

For all functions, plans must be approved by the venue a minimum of 14 days before the function.

The outside contractors must liaise with the venue in all matters of delivering, set up and break down.

Outside contractors appointed by the client, or by the venue on behalf of the client, must at all times abide by the venue's regulations and instructions.



Our members of staff are true professionals.

We understand the need for flexibility, timely responses, and exemplary service. We pride ourselves on working closely with our clients, understanding budgets (large and small) and creating bespoke, individually tailored events, which are sure to impress.

The events packages within this booklet are intended as a guide to what Circa offers, but please do not hesitate to contact us if you would like us to customize your event and tailor our packages to your specific needs.

If you have any questions or would like to make a further enquiry, please don't hesitate to contact us on the contact lines below.

We look forward to welcoming you for a coffee and cake at Circa, as we discuss your requirements.

Cecile Potelle

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