



# Events @ Putia



## Our Venue

---

Putia Restaurant is available for you to hire so that you can enjoy the ambiance of the space with your guests in private. Putia is a fully licensed restaurant and offers a great selection of catering options for your event. This space, offering alfresco dining at its best, can hold up to 120 people cocktail style, or 60 people seated comfortably. Please refer to our catering packages to select which option best suits your needs, or ask Putia to customise a menu especially for your event.



## Functions Spaces

---

**Wine bar**- 40 Stand up \$2500

Business gatherings, Christmas parties and milestone birthdays

**Courtyard** – 100 stand up, 60 seated, minimum spend \$2500

This space is ideal for large cocktail parties such as birthday parties, engagement parties, and corporate events

**Beer Garden** – 30 stand up, \$1000

This space is ideal for small cocktail parties such as birthday parties and social get togethers.

## Location

---

Putia sits at shop 4 /17 Royal Parade, Banyo 4014, Brisbane Queensland, centrally located in the heart of Banyo on the north side of Brisbane, directly opposite the Banyo train station, 5 minutes from the bus stop, 15 minutes from Brisbane airport and 10 minutes from the Sunshine coast Gateway motorway, Putia is easily accessible from all directions and offers easy-to-find street parking.

## Impress Your Guests

---

Let us take care of you and your special event at Putia Pure Food Kitchen, a multi-purpose space for dining, learning and creating. Book Putia for private dinners, events, workshops, corporate team building classes, tasting events and demonstrations. Putia is also available for hire for functions, weddings and birthdays and has a warm inviting space for hire for filming, photo shoots and food styling.

## Cooking Classes

---

Putia Cooking Classes is a fantastic space for your event. Our hands-on and demonstration cooking classes are perfect for corporate occasions from team building to product launches and Christmas parties; and for personal celebrations from hen's parties to birthdays and end-of-year break-ups. Our inside dining area provides a theatrical space, with a full view of the open kitchen, where your guests are entertained in a complete culinary experience. Our hands-on classes cater for up to 30 people.

## how to book

---

Contact us today. For more information on how Putia can host your event contact:

Email: [eat@putiapurefood.com.au](mailto:eat@putiapurefood.com.au)

Phone our office on (07) 3267 8247



## In-House Dining @ Putia

Our menus for breakfast, lunch and dinner events are uniquely tailored to suit each function.  
Contact us to discuss your event and menu.

### Set Menu Breakfast - \$22pp

---

*Choice of breakfast and a regular coffee*

#### Breakfast Options

Signature Putia Benedict

Eggs your way and Bacon

Power Punch Muesli

*\*\* Groups over 15 guests must get the Set Menu. Available until 11:30am*

### Sit Down Lunch - \$42pp

---

*Share plates as starters, choice of main course and dessert*

#### Entree

Arancini and Polenta Chips to share

#### Choice of Main

Braised Lamb

Sustainably caught Market Fish

Signature Home-made Gnocchi

#### Dessert

See our cake display cabinet

*\*\* Groups over 15 guests must get the Set Menu. Available from 11:30am – 2pm*

*\*\* Groups over 30 must get alternative drop or pre-order of meals*



## Dinner Options

Option 1 - \$45pp  
Putia Antipasto platters  
& Main course

Option 1 - \$65pp  
Entrée / Main course / Dessert

Option 1 - \$70pp  
Putia Antipasto platters  
Entree/Main course/Dessert

### Entree

---

Pulled slow braised beef brisket, watercress salad, pickled wild mushrooms on toast (gfa)

Fresh crab and Queensland caught fish cakes served with dill mayonnaise, cucumber pickle (gf)

Twice baked cauliflower cheese souffle served with candied walnuts, beetroot relish, green salad (v)

Chilled soup of summer roasted vegetables served with garden fresh salsa, warm toasted garlic bread (gfa, v)

Broad bean, pea & cashew pate served with spiced crunchy chickpeas, pickled watermelon, melba toast (vgn,gf)

### Mains

---

Crispy pork belly served with a celeriac and white bean puree, crispy chorizo and glazed apple (gf)

Middle eastern pulled lamb shoulder served with summer pumpkin risotto, pomegranate and zaatar butter, crispy onion rings (gf)

Sustainably caught salmon, zucchini and feta fritters, roasted asparagus, bush lemon hollandaise, light summer garden green leaves (gf)

Pan seared line fish served with an artichoke, green olive and lemon puree, drunken cherry tomatoes, shaved fennel salad (gf)

Crispy chicken parmigiana served with a modern Cesear salad, crunchy lemon soaked capers and shaved parmesan (gf)

Signature home-made potato and herb gnocchi ( will vary according to weekly special ) (gf, v)

Summer provencal tart served with a green gazpacho, a charred red capsicum salsa and fresh pea shoots ( gf, v)

Lentil and Sweet potato braise served with a pumpkin relish, sesame cheese, green goddess, crunchy shallot on house made potato flat bread ( vgn, gfa )

### Dessert

---

Berry vanilla custard slice, whipped cream, berry reduction (v)

Rum charred bananas with butterscotch sauce, vanilla ice cream and house-made peanut butter crumble (v, gf)

Chocolate cupcakes with chocolate fudge ganache, sour cherries and fairy floss (v,gf)

Terrine of summer fruit, coconut yoghurt, toasted coconut and passionfruit sorbet (gf, vgn )



## Boutique Cocktail Party

*All our food is freshly prepared in our kitchen using fresh and house made produce. We have plenty to choose from and we can tailor a menu to suit your taste and budget.*

### Classic Menu - \$32

---

#### Cold Canapés

Tomato and basil tartare on bruschetta (vgn, gf)

Spanish vegetable frittata with harissa aioli and pistachio crunch (v, gf)

Wild mushroom and goats cheese tart with walnut and herb crumble (v, gf)

#### Hot Canapés

Charred pumpkin and roasted capsicum arancini (v, gf)

Baked cauliflower and cheese tarts with black Italian truffles (v, gf)

Fish and potato cake w harissa aioli (gf)

### Premium Menu - \$45

---

***Everything from the Classic Menu, plus:***

#### Cold Canapés

Crab and chive tartlets w a spiced chive and lemon aioli

Spiced Duck rilette en crouete with caramelised red wine pear relish

#### Hot Canapés

Pulled lamb, mint yoghurt, crunchy nut crackers, pomegranates (gf)

Crispy prawn toasts, saffron aioli



## Walk and Talk - \$18pp

---

### *Handheld small plates*

Select one option from the menu below:

Pork belly, sweet potato puree, Asian herb, Bang Bang sauce

Argentinean beef, chimichurri, creamed polenta

Baked salmon, Israeli couscous, preserved lemon, mint yoghurt

Potato gnocchi, Mediterranean roast vegetables, goats cheese

Indian chicken curry, coconut basmati rice, minted yoghurt

Braised pork sliders, American jack cheese, slaw, bbq sauce (2 per person)

Mini wagyu burgers, cheddar, besan fried onion rings, bbq sauce (2 per person)

Mexican braised brisket tacos, avocado, queso and pico de gallo

## Dessert Station \$14pp

---

- Selection of petit four and cupcakes
- Mini macaroons
- BYO cake (cut)



# High Tea Menu

*Minimum 25 people*

## Putia In-House High Tea – 38pp

---

*4 savoury and 4 sweet items with Coffee or Tea and fresh Orange Juice*

### Savoury

Finger Sandwiches

Spanakopita

Spanish vegetable frittata with harissa

Ham and cheese mini croissants

### Sweet

Mini housemade muffins

Fresh scones with cream and jam

Macaroons

Petit Fours

### EXTRAS

Tiered fruit platter - \$95ea

Large cheese platter - \$95ea

Cured Meats platter - \$95ea

Kids Meals - \$12pp

Cakeage - \$3pp



# Putia Pick Up Catering

*Designed for 8 – 10 People @ \$95 per platter  
(prices do not include delivery fees)*

## CHEESE PLATTER (gluten free available upon request)

Chef's choice of three artisanal cheese accompanied with lavosh, peppered fig paste, assorted fresh and dried fruits and crusty loaf

## ANTIPASTO (gluten free available upon request)

3 artisanal meats, marinated olives, Italian cheese, roasted vegetables, crudités, house made pesto, crusty bread, Australian Extra virgin olive oil and aged balsamic dipping

## SANDWICH & WRAPS

Chef's selection of assorted finger sandwiches and wraps

(Includes vegetarian options and gluten free available upon request)

## SALADS

Chef's selection of 2 salads

(Includes vegetarian options and gluten free available upon request)

## HOT FINGER FOOD

Chef's selection of 4 finger food items

(Includes vegetarian options and gluten free available upon request)

## COLD FINGER FOOD

Chef's selection of 4 finger food items

(Includes vegetarian options and gluten free available upon request)