

BAKEHOUSE
BAKEHOUSE
STEAKHOUSE

BAKEHOUSE FUNCTIONS

CREATE MEMORIES
AT ICONIC
BAKEHOUSE



WELCOME TO THE HISTORIC BAKEHOUSE STEAKHOUSE

The Bakehouse Steakhouse offers a perfect venue for every type of event. Enter the pink door nestled within the historic 1800's brick façade and you will find a fun, fresh and vibrant event space that is sure to excite any guest. From corporate meetings and events to birthday celebrations and weddings, Bakehouse Steakhouse offers something for everyone.

Whether it be an intimate gathering or a large event, Bakehouse Steakhouse brings together amazing food, drinks and beautifully designed spaces to create a memorable event no matter what the occasion.



The Main Dining Room



The Bakehouse Main Dining Room is an iconic space in Ipswich. As a place that holds a century of memories, its fresh new design blends perfectly with the historic components of the building. Whether you want to hire the space or share it with other guests the cathedral-like space is perfect for;

- Large corporate & charity events •
- Organization ceremonies • Wedding Receptions •
- Work Christmas Parties • Graduation Dinners •

CAPACITY: 150 COCKTAIL |
110 SEATED (Separate tables)

The Courtyard



Our Aperitivo Courtyard is a funky, cali-styled space that is something unique for Ipswich. Fresh white furniture with pops of pink, palm trees and an outdoor tiki bar makes this space truly something special.

Make the space exclusive to your event by hiring our the space. It is perfect for all types of events including;

- Birthday Dinners • Corporate Events •
- Drinks • Stand-up Cocktail Events •

CAPACITY: 80 COCKTAIL
65 SEATED
(Picnic tables and tall bar tables)

THE PRIVATE DINING ROOM



The Bakers Private Dining Room mixes heritage with quirky interiors to offer an amazing space for intimate dinners and meetings. Whether it be a celebration with family and friends or corporate get-together, the Bakers Private Room is distinctly appointed to make your lunch or dinner something truly special. It is an ideal space for;

- Birthday Dinners • Team Dinners •
- Corporate Lunches/Dinners •
- Private Small Events •

CAPACITY: 20 SEATED
Minimum 12p to book

Grazer's Table

*A buffet style feast served on platters for
you and your guests to share*

*20 people minimum
payment*



6 opp

Charcuterie Board Starter

Italiano Salami, Beechwood Smoked Pancetta, 500 day Vintage Cheddar, Triple Cream Brie, chef's selection of marinated vegetables and dips

Main Table Spread

Argentinian Wagyu Flank

sliced wagyu steak perfectly grilled and topped with chimichurri

Chicken Roulade

Sundried tomato and Haloumi stuffed chicken breast wrapped in prosciutto

Sides served with mains

Freshly tossed Salad

Seasonal Vegetables w/ lemon chilli butter

Parmesan Truffle Mashed Potato

House Seasoned Crispy Fries

Dessert Add \$10

Chocolate brownie – New York Cheesecake – Lemon Meringue Tart – Banoffee Pie

Bakehouse Canape Boards

Individual boards to share



Each of our carefully crafted boards comes with their own unique flavour, choose from a variety of options

Succulent Beef Sliders 115

Beef and Cheese Sliders 115

Chicken Sliders 115

Smoked Salmon Creme Fraiche Blinis 120

Peking Duck Spring Rolls with plum sauce 110

Rare Wagyu Beef Crostini with chutney 120

Garlic and chili Chicken Skewers 115

Oysters with our citrus & chili vinaigrette 55per doz

Mediterranean Fried Squid with romesco sauce 90

Slow Cooked Beef Cheek Crostini with herb goats cheese 105

Crispy Fried Cauliflower with a hot honey sauce 90

Whipped Carrot, Feta and dukkah Tartlet 90

Crab Salad Crostini 110

Each board is served on platters and served cocktail style to your event,

Board serving quantity varies to each board

Please pre-order for your event via email

bookings@bakehousesteakhouse.com

Set Menu

*Sit down alternate drop
set menu*



2 COURSE \$55

3 COURSE \$68

STARTERS (CHOOSE 2)

Flash Fried Squid

Soft Shell Crab

Bakehouse Charcuterie Plate

MAIN (CHOOSE 2)

300G Sirloin

Choice of sauce, served with chips and soft leaves

Chicken Breast Roulade

Stuffed with halloumi and sundried tomato, wrapped in prosciutto, served with truffle mash, seasonal greens, and a creamy basil sauce

14hr Slow Cooked Beef Cheek

Served on a bed of parmesan truffle mash, blistered cherry tomatoes, topped with a veal and red wine jus

Additional

Reef Fish

Served with chef's choice of sides tailored to accompany the choice of available fish fresh off the boat - Market Price

DESSERT (CHOOSE 2)

Alternate drop dessert

Chocolate brownie

New York Cheesecake

Lemon Meringue Tart

Banoffee Pie

Table Set Up

Your event can be set up and decorated by the event staff
Fee's involved ask for a quote at booking@bakehousesteakhouse.com

White Table Cloths
Round Woven Place Mats/Tan round faux leather place mats
Candles, tea light or taper
Linen napkins, pink, navy blue or taupe
Faux flowers various colours
Glassware - wine or champagne glasses
Balloons on table top stands, choice of colour
(All table décor has limited numbers for large reservations)
Table number stands (up to 10)

Personalized menus for your event can also be ordered in advance
(3 weeks from event minimum)

Christmas Party Décor may also be available during November/December ask staff for more details.



More Info

Space Hire

All rooms and areas are able to be hired exclusively for your event.

All function rooms have a hire fee and minimum spend cost, this varies depending on time of booking

Deposits

To lock in your space for hire or your function menu we do require a deposit to be taken.

Each event hire or menu has a different cost. Please email us for exact costs

Deposits are non-refundable two weeks out from your event.

Deposits can be paid in-store or over the phone.

General

All function menu's must be ordered in advance for kitchen preparation purposes as all menu items aren't kept on hand. Please inform us if there are any allergies or dietary requirements when booking so we are able to cater to your needs

Drinks Packages

We don't currently offer any drinks packages, we can however do a bar tab with your choice of drinks at a tab limit of your choosing.

Balloon/Decor Hire

If you have a space hired for your event we do allow you to decorate it however you wish with no charge. We do only ask that all décor be taken down at the end of your event.

If you are hiring someone to bring balloons or other décor for you we do require a pick up and drop off time so are staff are prepared for you event.

Cake

If you wish to bring a cake, we do charge a \$1 per person fee, this includes space in our fridge for the cake, plates, cutlery, napkins, a cake knife, and candles if needed.

\$5 charge if you wish for the cake to be cut by our chefs and served with cream and berries.

Music

All area's of the restaurant have our restaurant music playing. Depending on the area you have reserved, we are able to turn this off and you may bring your own speaker for your event.

If booked in courtyard music must be kept to a medium/low volume due to hotel above.

Fee's involved ask for a quote at booking@bakehousesteakhouse.com