

A photograph of a pizza being cooked in a wood-fired oven. The pizza is on a stone surface, and the oven's interior is illuminated by bright, orange flames. The text "FIRE BABY" is overlaid in the center in a white, serif font.

# FIRE BABY

Event Packages 2026

# FB

## Welcome to Fire Baby

At Fire Baby, we believe fire has the power to transform gatherings into extraordinary experiences. More than just a venue, Fire Baby is a celebration of warmth, connection, and creativity. Our spaces blend exposed brick and striking modern design with the raw energy of flame, creating an atmosphere that feels both elevated and inviting.

From the vibrant buzz of our bar to the relaxed elegance of our dining areas, every detail has been crafted to spark conversation and leave a lasting impression. Whether hosting a corporate function, a milestone celebration, or an intimate private dinner, Fire Baby provides the perfect backdrop - where contemporary style meets timeless hospitality, and every event is brought to life with passion, flavour, and fire.





## Level One

### FIRE BABY

Level One at Fire Baby set the stage for unforgettable events with its expansive, contemporary design and refined yet relaxed atmosphere. The space features striking details with warm brick accents, bold, green-tiled bar, and a playful display of pendant lighting, that bring a modern edge to its welcoming charm. The open layout allows for versatility, whether hosting cocktail receptions, corporate functions, or private celebrations. Guests can enjoy a seamless flow between the vibrant bar and dining spaces, with stylish furnishings and curated finishes creating an elevated yet approachable setting. Level One combines sophistication with character, making it the ideal backdrop for events that demand both polish and personality.

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#### LEVEL ONE CAPACITY

Cocktail | 200  
Banquet seated | 50 pax

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#### HOURS OF HIRE

Up to 5 Hours

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## The Buchanan Room

An intimate and sophisticated space, The Buchanan Room at Fire Baby is designed for private dining, executive meetings, and exclusive celebrations. The Buchanan Room is a bespoke space by Fire Baby Building Designer Phil Buchanan featuring a striking wine wall, a curated display of premium spirits, and a dramatic modern chandelier, the room blends elegance with contemporary design. The richly patterned flooring and sleek furnishings create a refined atmosphere, while the warm lighting enhances a sense of privacy and luxury. Perfect for boardroom-style gatherings, intimate dinners, or tasting experiences, this space offers a truly elevated setting where every detail speaks to quality and exclusivity.

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### MAXIMUM CAPACITY

Boardroom | 22 pax  
Classroom | 16 pax  
Cabaret | 24 pax  
Banquet | 40 pax

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### HOURS OF HIRE

Full Day 8 Hours | Min. 3 hours hire

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### ROOM INCLUSIONS

Smart TV, WIFI

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## Ember AT FIRE BABY

Step into Ember, Fire Baby's refined dining space where the glow of fire and great food bring people together. With its wood-fired kitchen and thoughtfully curated menu, Ember offers a warm, inviting backdrop for group celebrations - whether it's a shared long lunch, an intimate dinner with friends, or a special occasion worth lingering over.

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CONTACT US FOR CUSTOMISED QUOTE

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# FOOD



## Canapés Selections

### CANAPE PACKAGES

Choose 4 Premium + 2 Substantial Canapes

Choose 6 Premium + 2 Substantial Canapes

### PREMIUM CANAPÉS

Natural oyster with champagne mignonette (GF, C)

Chicken karaage with furikake seasoning

Mushroom arancini with truffle mayo (V)

Halloumi slider, pesto & rocket (V)

Salmon blinis with dill & lemon crème fraîche

Prawn cigars with lemon mayo

Vegetarian spring rolls with nuoc mam dressing (V)

### SUBSTANTIAL CANAPES

Wagyu beef slider

Mushroom & halloumi slider with pesto mayo (V)

Fish & chips with lemon & tartare

Wild mushroom & truffle risotto (V, GF, C)

Karaage bao bun with sesame slaw

Choose 4 Signature + 2 Substantial Canapes

Choose 6 Signature + 2 Substantial Canapes OR build your own.

### SIGNATURE CANAPES

Prawn cocktail cornetto

Smoked lamb rib + FireBaby BBQ sauce

Mushroom pithivier with truffle mayo (V)

Kingfish sashimi with tamarind dashi & pickle (GF, C)

Beef wagyu yakitori with dashi mayo (GF, C)

BBQ scallops with tarragon butter & aruga caviar (GF, C)

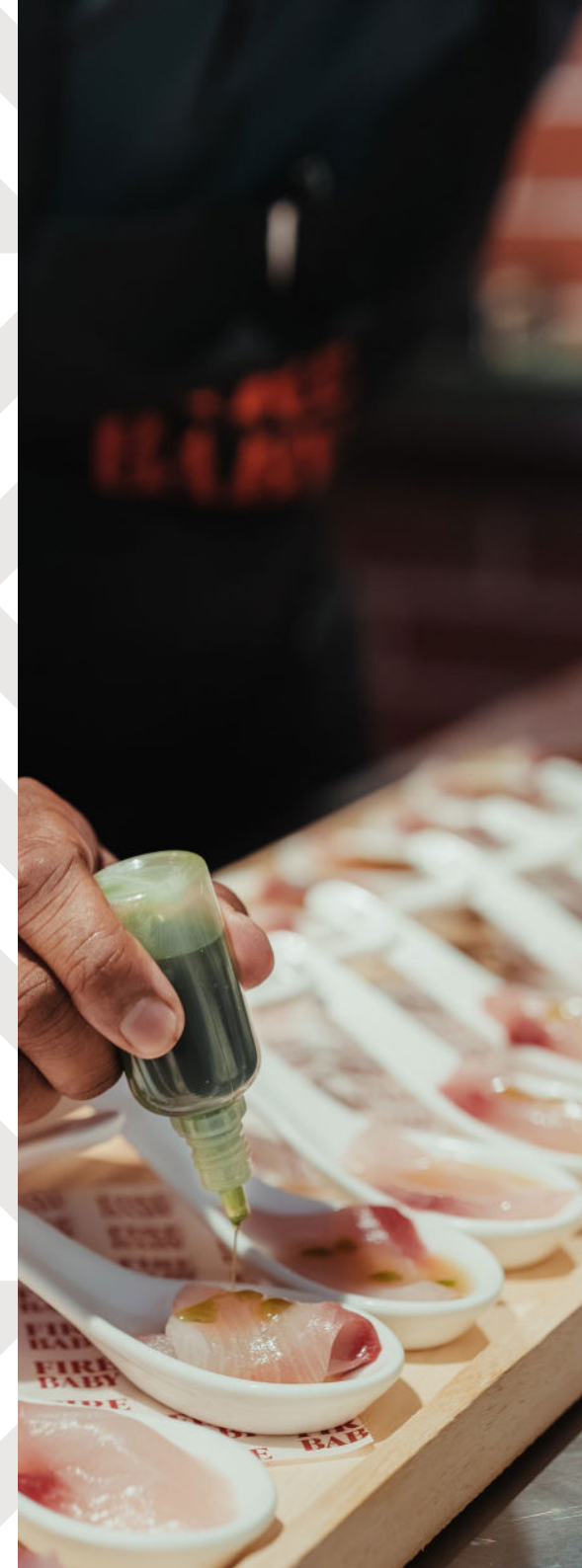
Rockerfeller oyster creamed spinach & pangrattato

### DECEDENT DESSERT CAKES | Serves 12

Basque cheesecake

Mix berry & white chocolate cheesecake

Salted caramel cheesecake





## Cheese Board

Minimum 10 Guests

Dive into a luxurious selection of perfectly aged cheeses, from the rich, sharp Cloth Bound Cheddar, to the creamy, melt-in-your-mouth Triple Brie. The bold, tangy Gorgonzola and delicate, nutty Tête de Moine florets bring depth and character to this spread. Paired with sweet, plump muscatels, crisp lavosh, nutty buckwheat crisps, and a dollop of tangy quince paste, this board is a symphony of textures and flavors. Sliced green apples and juicy strawberries bring a fresh burst of sweetness, while toasted walnuts add the perfect crunch.

## Charcuterie Board

Minimum 10 Guests

Prepare your tastebuds for an irresistible array of charcuterie and gourmet nibbles. Silky, melt-in-your-mouth prosciutto and peppery, savory salami are the stars, but the journey doesn't stop there. Sweet, savory beef crostini topped with tangy onion jam, crispy mushroom arancini filled with creamy cheese, and indulgent Fire Baby chorizo sausage rolls will have you reaching for more. Tangy guindilla peppers and spicy piccalilli kick things up a notch, while smoky fire-roasted capsicum dip offers the perfect contrast. House-made olives and toasted sourdough round out this vibrant feast with layers of rich, bold flavour.

## Dessert Board

Minimum 10 Guests

Satisfy your sweet tooth with a decadently dreamy assortment: delicate macaroons bursting with flavour, velvety tiramisu with layers of coffee-soaked sponge and mascarpone, and silky chocolate bon bons that melt in your mouth. Sweet strawberries, citrusy orange cake, and an array of playful candies deliver just the right amount of sweetness to end your event on a high note.

Add on options

## Pizza Station

Each of our wood-fired pizzas is crafted to perfection, with a crisp, golden crust and vibrant, fresh toppings. Choose from:

### MARGHERITA

A classic, with tangy tomato sauce, creamy mozzarella, and fresh basil, simple but utterly satisfying.

### VEGETARIANA

A feast for the senses, topped with roasted vegetables, rich tomato sauce, and melting mozzarella.

### CAPRICCIOSA

A symphony of flavors with salty ham, earthy artichokes, briny olives, and meaty mushrooms.

### CALABRESE

A spicy kick of Calabrese sausage, fiery chili oil, and a burst of heat in every bite.

### QUATTRO FORMAGGI

A cheese lover's dream, with mozzarella, gorgonzola, ricotta, and parmesan, melted into a creamy, cheesy delight.

### PATATE E SALSICCIA

Savory roasted potatoes and fennel sausage, offering a hearty, comforting slice.

### ORTOLANA

A garden-fresh delight with roasted vegetables, mozzarella, and a drizzle of balsamic glaze for a sweet finish.

### FUN GUY

An earthy, indulgent creation with wild mushrooms, creamy ricotta, and a touch of fragrant truffle oil.





# Banquet Menu

Minimum 20 Guests

## ENTREE - SHARED STARTERS

Start the feast with a delicious spread of small bites, designed to awaken the palate and set the tone.

### FIRE BABY MARINATED OLIVES

A blend of Sicilian, Kalamata, and Australian wild olives.

### HOUSE-MADE PUFF BREAD

Served with garlic rosemary oil, fire-roasted capsicum, and whipped feta dip

## MAINS - SHARED PIZZAS

Our signature wood-fired pizzas, served banquet-style to share.

Note: Pizzas may vary depending on seasonal produce and availability.

### MARGHERITA

San Marzano tomato sauce, mozzarella, basil, parmesan, evo

### ORTOLANA

Mozzarella, zucchini, eggplant, capsicum, olives, parsley

### PATATE E SALSICCIA

Mozzarella, provolone, roast potato, salsiccia, rosemary

### PEPPERONI

Pepperoni San Marzano tomato sauce, mozzarella, parmesan

### LA GABBY

Mozzarella, roast potato, pancetta, honey, toasted walnuts



FIRE BABY



A photograph of two hands holding glasses of amber-colored beverages against a brick wall background. The hand on the left is a woman's hand with red nail polish and several gold bangles, holding a tall, faceted glass with a sprig of rosemary and a black straw. The hand on the right is a man's hand in a grey sweater, holding a shorter, faceted glass with ice and a slice of citrus. The word "BEVERAGES" is overlaid in large white serif font across the center of the image.

# BEVERAGES



## Beverages

### CONSUMPTION BAR TAB

Indulge your guests with a tailored selection of premium beer, wine, spirits, and cocktails, available on a consumption-based tab curated by the event host. Exclusive wristbands will be provided for all pre-arranged tabs to ensure seamless service. Minimum spend requirements apply.

# FB

## Premium Drinks Package

Minimum 30 Pax

### WINES

NV Bandini Prosecco

2024 Catalina Sounds Sauvignon Blanc

2023 Save Our Souls Rosé

2023 Torbreck "Woodcutters" Shiraz

### BEERS

Great Northern Crisp Lager, QLD

Great Northern Original Lager, QLD

Balter XPA, QLD

Balter Eazy Hazy, QLD

### NON-ALCOHOLIC

Assorted soft drinks

Selection of juices





## Deposits & Cancellations

A deposit of is required to secure the event space.

14+ days before event: Refunds may be given at management's discretion, excluding the deposit.

Within 14 days of event: All payments and deposits are non-refundable.

For further event information contact us at [events@firebaby.com.au](mailto:events@firebaby.com.au)

# FIRE BABY

We look forward to  
working with you on  
your next event.

Contact us at [events@firebaby.com.au](mailto:events@firebaby.com.au)