









# Welcome

Leonards & DAWN offer unique and flexible event spaces in the heart of Brisbane's CBD, featuring multiple cocktail bars, seating and dining areas, a private dining room and an outdoor courtyard.

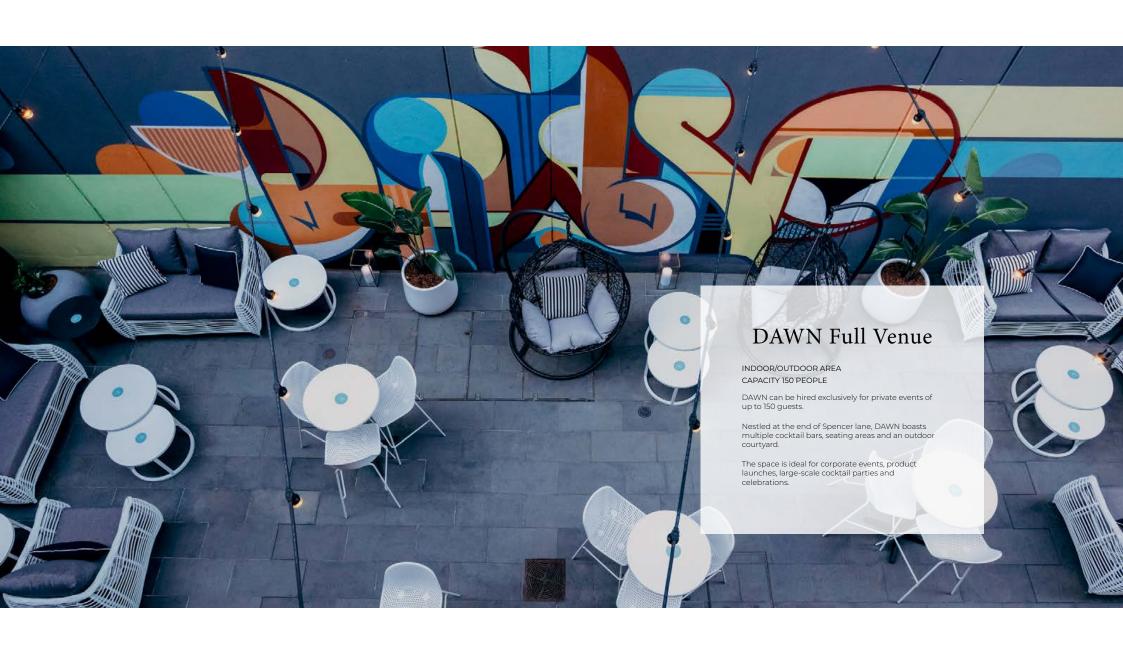
Our spaces are ideal for hosting a range of events and celebrations, including corporate events, launch parties, private dining, birthdays, engagement parties and weddings.

The kitchen, headed up by chef Enda Gaffey, features crowd-pleasing modern seasonal dishes alongside a killer wine and cocktail list curated by global award-winning mixologist Marco Nunes.

Whether you're planning a big party or looking for an intimate dining experience, Leonards & DAWN has the perfect space for you.

For enquiries, please contact events@leonardsanddawn.com.au







### DAWN Main Bar

STANDING CAPACITY 50 PEOPLE SEATING CAPACITY 36 PEOPLE

Drawing inspiration from the French Riviera, DAWN's elegant cocktail bar is light and breezy with marblegrey tables, plush green lounges and scalloped chandeliers.

## DAWN Courtyard

STANDING CAPACITY 40 PEOPLE SEATING CAPACITY 25 PEOPLE

Nestled at the end of Spencer Lane, away from the city's hum, sit back and relax under the string of golden lights in the DAWN outdoor courtyard.

Complete with outdoor projector screen above a vibrant laneway wall mural by artist Lee Harnden.

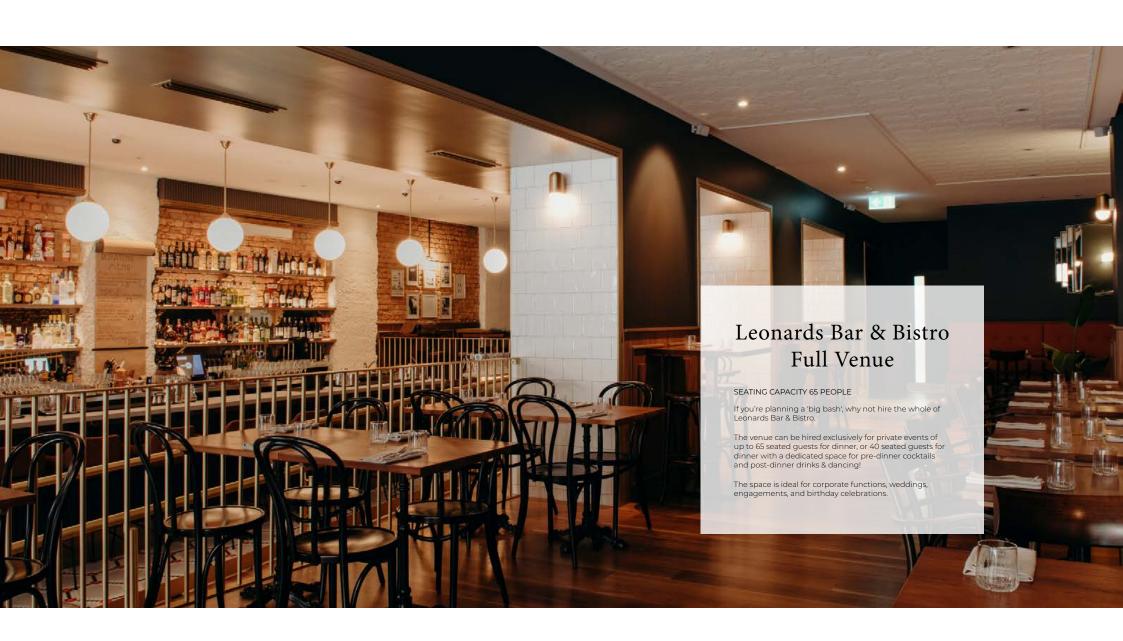
## DAWN Upstairs

STANDING CAPACITY 60 PEOPLE SEATING CAPACITY 40 PEOPLE

Available for exclusive hire for events of up to 60 guests, a private staircase leads you to DAWN Upstairs.

Complete with its own cocktail bar, the space is the ideal backdrop for an engagement party, private birthday party, product launch or networking event.







### Leonards Bistro

#### SEATING CAPACITY 40 PEOPLE

Leonards is inspired by the chic, modern bars and bistros of New York and Paris.

Boasting exposed brick walls, New York subway tiles and tan bench seating paired with bentwood chairs, the bistro area is a semi private space available for up to 40 guests.

This unique space is available for breakfast, lunch and dinner.

### Leonards Bar

STANDING CAPACITY 40 PEOPLE SEATING CAPACITY 25 PEOPLE

The bar area is a semi private space, available for up to 40 guests.

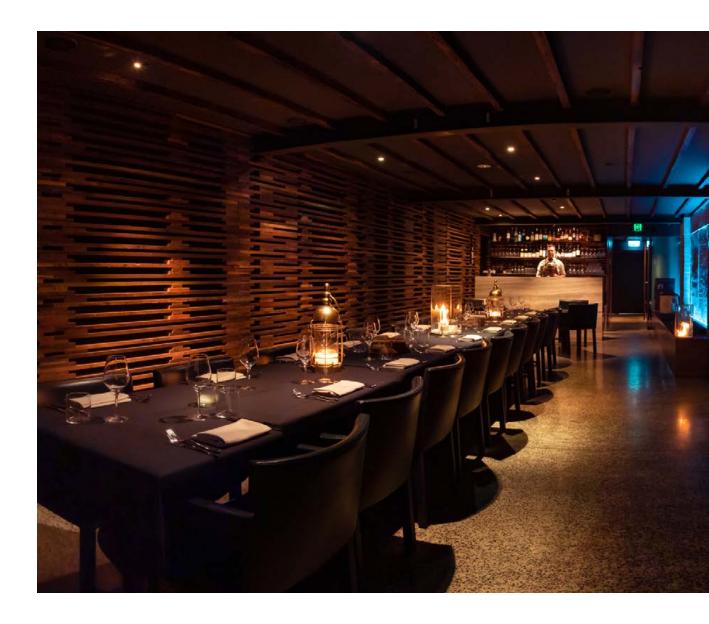
High tables and bar stools make this informal setting ideal for office parties, reunions and celebrations.

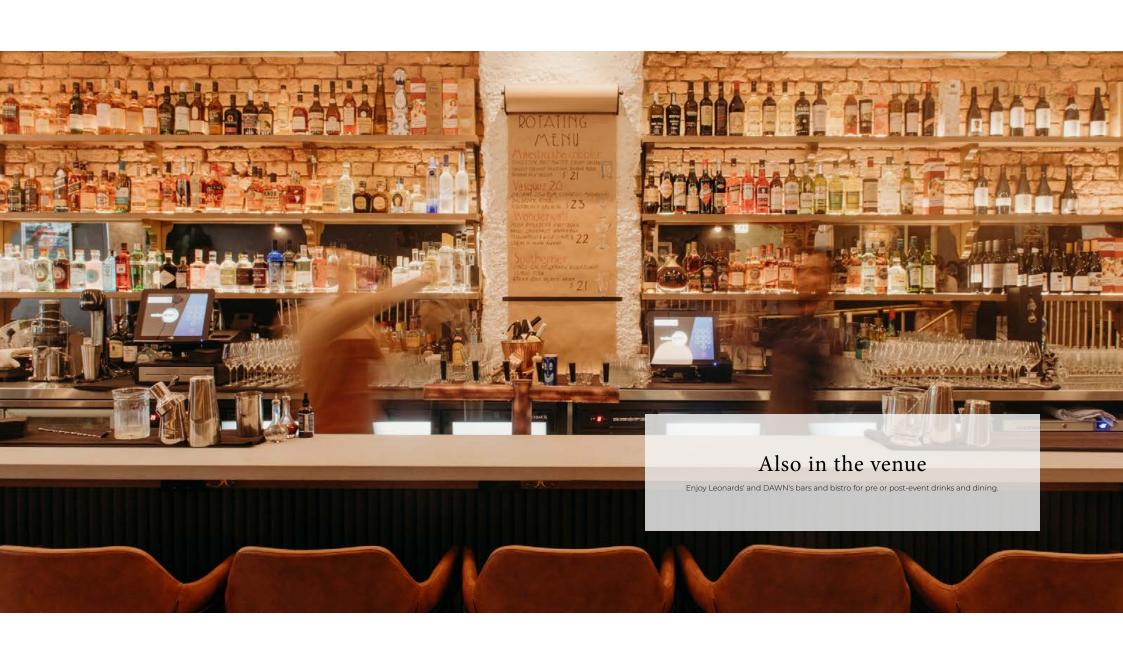
## Leonards Private Dining Room

SEATING CAPACITY 26 PEOPLE

Leonards Private Dining Room is the ideal space for a private dining, special celebrations, business lunches or birthdays.

The space features 100-year old stone walls, polished concrete floors, wood panels that offer a glimpse into the restaurant's wine cellar, and your own private bar.









#### CANAPÉS

SEAFOOD	\$6 PER PIECE, 10X MINIMUM
Torched ocean trout w horseradish crème fraîche and fennel	(gf, pesc)
Scallop ceviche, mango limoncello, pink pepper, lemon balm	(gf, df, pesc)
Saltbush and mountain pepper calamari, chili mayo, lemon	(gf, df, pesc)
Hot smoked ocean, caramelised fennel, tempura shallots	(gf, pesc)
MEAT	\$6 PER PIECE, 10X MINIMUM
Steak tartare, sourdough toast, grilled onion pickle, cured egg yolk	(gfo, dfo)
Devils on horseback - slow cooked bacon, smoked date puree and goats cheese	(gf, dfo)
Poached chicken tenderloin, shaved cabbages, honey fermented garlic cream	(gf, dfo)
Pork rillettes, rye crisp, pickle gel, cornichon	(df)
Chicken liver parfait, rosé jelly, pink pepper dust, house lavosh	
VEGETARIAN	\$6 PER PIECE 10X MINIMUM
Chickpea blini with smoked aubergine, confit garlic, poached and puffed quinoa	(gf, df, pb)
House made kettle fried potato crisps with truffled wild forest mushroom mousse	(gf, v)
Fried organic tofu w sticky shiitake tsuyu and pickled ginger	(gf, df, pb)
Haloumi zucchini cakes, chilli dressing and burnt lime	(v)

 $gf-gluten\,free \,|\,df-dairy\,free \,|\,v-vegetarian \,|\,pb-plant\,based\,(vegan)\,|\,pesc-pescatarian \,|\,o-option$ 

SUBSTANTIAL	\$8 PER PIECE 10X MINIMUM
Slow cooked Bacon and aged cheddar croquette with fermented garlic aioli	
Pork terrine, hot mustard, lacto fermented pickle, rye bread	(df,gfo)
Egyptian broad bean falafel, sumac tzatziki, compressed cucumber	(gf,df,pb)
Crumbed whiting, preserved lemon, sauce gribiche	(pesc)
DESSERT	\$6 PER PIECE 10X MINIMUM
Olive oil cake with lemon curd and toasted meringue and mint	(gf,dfo,v)
Strawberry tartlet, crème pâtissière, fresh mint	(gfo,v)
Dark chocolate and hazelnut mousse, shortbread, drunken cherries	(gf)



#### SHARING PLATTERS (FOR 6 - 10 PEOPLE)

We recommend 2 platters per 10 people

GOURMET CHEESE	\$120
A selection of locally-made and imported cheeses, non-pasteurized where possible, presented on timber boar	rds.
Served with quince paste, Australian bush honey and platters of oat cookies, lavosh sand crackers.  Self-serve with cheese knives and small plates.	(v, gfo)
CHARCUTERIE AND CURED MEATS	\$130
A selection of preserved meats and cured sausages, served alongside pate, rillette and terrine, seasonal fruits, pickled vegetables and crackers. Sourced from local artisan producers where possible	(gfo, dfo)
GRAZING BOARDS	\$140
Beautifully styled grazing boards featuring charcuterie options, firm and soft cheeses, pickled vegetables and seasonal fruit and dried fruit. Served alongside assorted dips, Leonards marinated olives, crackers	
and house spiced nuts.	(gfo, vo)
VEGETARIAN ASSORTMENT	\$110
A Selection of seasonal vegetable crudités, house made breads. Egyptian falafel,	
truffled arancini, mushroom pate, hummus and baba ghanoush	(v, gfo, dfo)

PARTY NIBBLES	\$130
Enjoy a few of our specialised classics. Native spiced calamari, crunchy fried chicken, pork and beef sausage rolls, falafel arancini and skin on fries	(gfo, dfo)
PISSALADIÈRE	\$55
House baked focaccias topped with gourmet cheeses, cured meats home-made spreads and dips. Vegetarian and vegan options are also available.	(vo, pbo)
PASTRIES AND SWEET TREATS	\$70
Home-made Danish pastries cookies and croissants, sweet and savoury fillings. Perfect for a mid-morning or afternoon functions to keep the mood elevated	(vo)
FRUITS OF THE SEASON	\$70
A selection of freshly cut seasonal fruit, compote and jellies. Dried fruits and berries served alongside house cultured yoghurt and chocolate dipping sauce.	(v, dfo, pbo)

gf - gluten free | df - dairy free | v - vegetarian | pb - plant based (vegan) | pesc - pescatarian | o - option

#### PRIVATE DINING ROOM

Dine in style with your own private bar and wait staff Seats up to 26

Minimum spend \$2,000

#### PRIVATE DINING ROOM - SET MENUS

2 courses	\$60 pp
3 courses	\$75 pp
Canapés on arrival and 3 courses	\$90 pp

#### STARTER

Country terrine with cornichons and pickles, traditional baguette	(gfo)
Chicken liver parfait with pink pepper corns, cornichons, traditional baguette	(gfo)
Haloumi zucchini cakes with sweet chilli and burnt lime dressing, petit salad	(v)

#### MAINS

Pan roasted ocean trout with pesto potatoes, salsa fresca, persillade	(gf, pesc)
Duck confit with lyonnaise potatoes, braised red cabbage, pickled currants	(gf, dfo)
Steak Frites 120 day grain fed sirloin steak, sauce bearnaise, skin on fries	(gf, dfo)

#### DESSERTS

Lemon meringue tart with lemon curd and olive oil cake	(v)
Profiteroles ~ Choux pastry, homemade milk ice-cream, warm chocolate sauce	(v)
Rhubarb panna cotta with strawberries, poached rhubarb and oat streusel	(gfo)





#### PRIVATE DINING ROOM - BANQUETTE DINING EXPERIENCE\*

#### 10 - 26 guests from \$85 pp

Our Banquette Menu consists of a Grazing Table; your choice of main dishes and sides; and a pair of petit desserts.

#### GRAZING TABLE (GFO, VO)

Traditional baguette with cultured butter and Australian EVOO

A selection of four cheese varieties

Shaved cured meats and salamis

Terrines, crispbreads and crackers

Pickled and fermented vegetables

Pickled and fermented vegetables, relish, chutneys and condiments

#### MAIN COURSE

10 - 16 guests | 2 selections 17 - 24 guests | 3 selections

wSlow roast rolled pork belly porchetta with savoury grilled pears	(gf, dfo
Smoked and roast fillet of ocean trout with fennel and citrus salad, house cultured crème fraîche	(gf, dfo
Whole piri piri char grilled chicken with burnt lemon and creamy cabbage slaw	(gf, df
Roast whole beef rump cap with home style roast market vegetables	(gf, dfo
$Couscous, goats\ milk\ Gouda, sundried\ to mato,\ raisins,\ and\ pine\ nut\ filo\ strudel\ with\ garden\ leaf\ persillade\ sauce$	
and crumbled chevre, with sautéed Dutch carrots and asparagus	(v



#### SIDES

10 - 16 guests | 2 selections 17 - 26 guests | 3 selections

Cumin spiced roast carrots with hung yoghurt and pomegranate	(dfo, pbo)
Roast sweet potatoes and grilled Manchego butter	(gf, dfo)
Sautéed French beans with almond garlic paste and pickled currants	(v, dfo, pbo)
Fresh cos lettuce wedges with creamy buttermilk dressing, cheddar cheese and sourdough crumble	(v, dfo, pbo)

#### DESSERTS

#### 10 - 24 guests : 2 selections

Hazelnut chocolate mousse, chocolate pearls, cacao nibs	(gfo, v)
Rhubarb panna cotta with strawberries, poached rhubarb and oat streusel	(gfo)
Lemon meringue tart with lemon curd and olive oil cake	(v)

\* Banquette dining is also available for private events in DAWN, on Spencer

 $gf - gluten \ free \ | \ df - dairy \ free \ | \ v - vegetarian \ | \ pb - plant \ based \ (vegan) \ | \ pesc - pescatarian \ | \ o - option \ | \ o - optio$ 

### Drinks Packages

PACKAGE 1 ~ CLASSIC

2 hrs \$45 pp | 3 hrs \$55 pp | 4 hrs \$65 pp

SPARKLING

Veuve Tailhan 'Blanc de Blancs', BRUT - France

WHITE - SELECT UP TO 2

Santi Sortesele, PINOT GRIGIO - Veneto, Italy

Momo, SAUVIGNON BLANC - Malborough, NZ

Battle of Bosworth, CHARDONNAY - McLaren Vale, SA

ROSÉ

Rameau D'or, ROSÉ - Provence, France

**RED - SELECT UP TO 2** 

Aquilani, SANGIOVESE - Tuscany, Italy
Riversdale, PINOT NOIR - Tamar Valley, TAS

Wildflower, CABERNET SAUVIGNON - WA

BEER - SELECT UP TO 2

Asahi Super Dry Lager Stone & Wood Pacific Ale Young Henry's Australian Pale Ale Matso's Alcoholic Ginger Beer

COCKTAIL

Birdy

Select Aperitivo mixed with Fluffy Pineapple Juice

NON ALCOHOLIC

Soft Drinks, Sparkling and Filtered Still Water

PACKAGE 2 ~ PREMIUM

2 hrs \$55 pp | 3 hrs \$65 pp | 4 hrs \$75 pp

SPARKLING

Veuve Tailhan 'Blanc de Blancs', BRUT - France

WHITE - SELECT UP TO 2

5452 By KT, RIESLING - Clare Valley, SA

Salviano, ORVIETO CLASSICO SUPERIORE - Umbria, Italy

Battle of Bosworth, CHARDONNAY (Organic) - McLaren

Vale, SA

ROSÉ

Rameau D'or, ROSÉ - Provence, France

RED - SELECT UP TO 2

Craggy Range 'Appellation' PINOT NOIR - Martinborough,

ΝZ

 $\textbf{Cullen,} \ \mathsf{CABERNET} \ \mathsf{SAUVIGNON} \ \textbf{-} \ \textit{Margaret River, SA}$ 

Head Red, SHIRAZ - Barossa Valley, SA

**BEER - SELECT UP TO 2** 

Asahi Super Dry Lager

Stone & Wood Pacific Ale

Young Henry's Australian Pale Ale

Matso's Alcoholic Ginger Beer

Monteiths Cider

COCKTAIL

Birdy

Select Aperitivo mixed with Fluffy Pineapple Juice

Kir Royal

Creme de Cassis mixed with French Sparkling Wine

NON ALCOHOLIC

Soft Drinks, Sparkling and Filtered Still Water



#### PACKAGE 3 ~ DELUXE

2 hrs \$75 pp | 3 hrs \$95 pp | 4 hrs \$115 pp

#### ON ARRIVAL

Leonards Bar Shorties Bottled Cocktail Selection:

#### Leo's Martini

Tanqueray gin – Leo's Bomba Dry Aperitif – Green Mandarin Aroma

#### Seasonal Negroni

Tanqueray Rangpur Gin – House Sweet Vermouth Blend - Rhubarb and Mandarin Consommé

#### Whiskey Old Fashioned

Wild Turkey 101 Bourbon – Rich Sugar – Creole Bitters – Absinthe Authentique Rinse

#### Cocotte

Rosé Aperitif – Strawberry Oleo Saccharum – Balsamic Cask Maturation – Black Sesame Paint

#### CHAMPAGNE

Taittinger, BRUT RESERVE NV - Reims, France

#### WHITE - SELECT UP TO 2

Rieslingfreak No 2., RIESLING - Clare Valley, SA Yangarra, GRENACHE BLANC - Mclaren Vale, SA Joseph Drouhin, MACON-VILLAGES - Burgundy, France

#### ROSÉ

Rameau D'or, ROSÉ - Provence, France

#### RED - SELECT UP TO 2

 $\textbf{Craggy Range 'Appellation',} \ \texttt{PINOT NOIR} \ \textbf{-} \ \textit{Martinborough,}$ 

Mitchell Seven Hill, CABERNET SAUVIGNON - Clare Valley,

SA

Two Hands Angels Share, SHIRAZ - Mclaren Vale, SA

#### BEER - SELECT UP TO 2

Young Henry's Australian Pale Ale

Asahi Super Dry Lager Matso's Ginger Beer
Stone & Wood Pacific Ale Monteiths Cider

#### COCKTAIL

Birdy Kir Royal

Creme de Cassis mixed with French Sparkling Wine

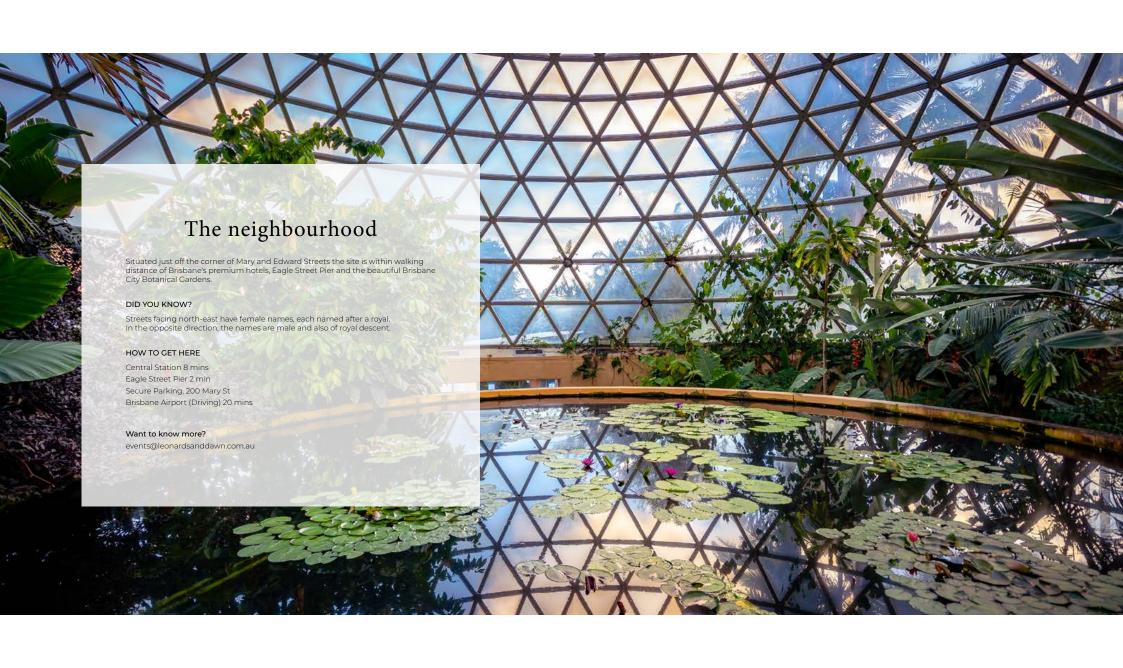
#### NON ALCOHOLIC

Soft Drinks, Sparkling and Filtered Still Water

Select Aperitivo mixed with Fluffy Pineapple Juice

Tailored Wine/Beer/Cocktail Pairings Available on Request

House spirits available on any packages at an additional \$15per person per hour



# T&Cs

#### DEPOSIT

A 50% deposit is required to secure your booking. Balance due fourteen (14) days prior to the event date.

#### SURCHARGES

Visa and Mastercard incur a 1.1% surcharge, AMEX transactions incur a 1.5% surcharge, and a 10% surcharge will apply on Sundays and public holidays.

#### MINIMUM SPEND

All functions may be subject to a minimum spend in busy periods that will be outlined in your agreement prior to booking.

#### FINAL NUMBERS

Final numbers are to be confirmed fourteen (14) days prior to the event date.

#### CANCELLATION POLICY

Cancellation fourteen (14) days or more in advance of event date: 100% refund of deposit

Cancellation within fourteen (14) days of event date: 50% refund of deposit

#### COVID CONTINGENCY CLAUSE

In the event of a local COVID 19 outbreak and the Queensland Government imposes restrictions on gatherings at hospitality venues that directly impacts the client's event date, Leonards and DAWN will honour the client's booking, without penalty, and reschedule to a mutually agreed date within the following twelve (I2) months.

#### DAMAGES

The client will be liable for cost of repair to any damages to property, including fixtures and fittings, by any guests, or any persons attending the function. Nothing is to be nailed, screwed, stuck, stapled to the walls, doors or any other surfaces.

#### AV CAPACITY

AV is available in the Private Dining Room and DAWN Upstairs subject to AV requirements.

#### DECORATIONS

Streamers and balloons are allowed, however strictly no glitter or confetti filled balloons. Table scatters, sparkles, confetti, party poppers, etc. are not permitted. Nothing is to be stuck on walls, doors or any other surfaces.

#### RESPONSIBLE SERVICE of ALCOHOL

Leonards & DAWN and its staff follow the Queensland Liquor Licensing Laws for the Responsible Service of Alcohol. Service of alcohol is at the discretion of the server. Guests under the age of 18, must be accompanied by parent/ guardian for the duration of any function.

#### CHANGES TO MENU

Menus are intended as samples only, and due to availability may be subject to change.

#### FOOD

Menu selection is required fourteen (14) days prior to the event date. Please also advise of any dietary requirements as we cater for all.

#### BEVERAGES

Beverage selection is required fourteen (14) days prior to the event date.

#### BYC

Leonards and DAWN does not permit BYO food or beverage with the exception of celebratory cakes.

#### CAKEAGE

Option 1 - Cut the cake yourself - \$2.50 pp Option 2 - Cake is cut for you and presented with fresh fruit/cream - \$4.50 pp



