

OLE

- THE -
SANGRIA BAR
at Ole Restaurant

FUNCTIONS PACKAGE

ALEMPRÉ
HOSPITALITY GROUP



FUNCTIONS SPACES



BANQUET TABLES

OUR HIGH TOP BANQUET TABLES CAN SEAT GROUPS OF 12-20 GUESTS.

CELEBRATE YOUR FIESTA IN THE HEART OF THE ACTION AND SOAK IN THE ATMOSPHERE OF OLÉ!

OUR BANQUET TABLES CAN SEAT GROUPS OF UP TO 25 ON ONE LARGE TABLE.

WE HAVE MULTIPLE BANQUET TABLES AVAILABLE THROUGHOUT OLÉ RESTAURANT AND SANGRIA BAR. PLEASE CONTACT YOUR FUNCTIONS COORDINATOR FOR OUR OPTIONS.

12-25 PEOPLE (SEATED ONLY)



OLÉ TERRACE (EXCLUSIVE HIRE AVAILABLE)

OVERLOOKING SOUTHBANK PARKLANDS AND ITS STUNNING MURALS, HOST YOUR NEXT FIESTA ON OUR UNDERCOVER TERRACE! OPEN AND BREEZY FOR SUMMER WITH AMPLE HEATING DURING WINTER MONTHS, THE TERRACE IS OLÉ'S MOST POPULAR DINING SPOT.

PLEASE NOTE, IN CASE OF INCLEMENT WEATHER AFFECTING THIS SPACE, WE WILL ENDEAVOUR TO ALLOCATE A MORE SUITABLE SPACE TO HOLD YOUR EVENT WHERE POSSIBLE.

20 – 30 GUESTS (SEATED)
40 – 80 GUESTS COCKTAIL (STANDING)



SANGRIA BAR

OVERLOOKING GREY STREET, SANGRIA BAR BOASTS BOTH INDOOR AND AL FRESCO TABLES, WITH COLOURFUL MURALS AND EXCLUSIVE BAR ACCESS.

SANGRIA BAR HAS HIGH-TOP TABLES ONLY, PERFECT FOR A TRUE COCKTAIL STYLE CELEBRATION!

FOR GUESTS REQUIRING LOW TABLES, PLEASE ENQUIRE ABOUT AVAILABILITY OF OUR OLÉ TERRACE.

50 – 80 GUESTS COCKTAIL (STANDING, INSIDE ONLY)
50 – 100 GUESTS COCKTAIL (STANDING, WHOLE VENUE)



EXCLUSIVE USE

EXCLUSIVE USE OF OUR WHOLE RESTAURANT IS ALSO AVAILABLE FOR UP TO 200 GUESTS. PLEASE CONTACT YOUR FUNCTION COORDINATOR FOR QUOTES AND AVAILABILITY.

ALL FUNCTION SPACES ARE QUOTED BASED ON 3 HOUR USE OF THE AREA. FOR EXTENDED TIMES, PLEASE CONTACT US FOR A QUOTE.





PACKAGE 1

\$39pp

Tapas

MIXED OLIVES

Marinated mixed olives **VG, GF**

PAN CON TOMATE

Crusty bread, tomato, garlic & olive oil **V, GFO**

JAMÓN SERRANO

Spanish mountain ham **DF, GF**

CROQUETAS DEL DÍA

Croquetas of the day

PATATAS BRAVAS

Traditional potatoes,
brava sauce, aioli **V, LG, DF**

CHORIZO A LA BRASA

Grilled semi-curado Chorizo,
Pimientos, pickled guindillas **DF, GF**

PINCHO DE POLLO AL AJILLO

Grilled chicken skewer w/ mojo verde **GF, DF**

PACKAGE 2

\$59pp

Grande

MIXED OLIVES

Marinated mixed olives **VG, GF**

PAN CON TOMATE

Crusty bread, tomato, garlic & olive oil **V, GFO**

JAMÓN SERRANO

Spanish mountain ham **DF, GF**

TORTILLA DE PATATAS

Our famous Spanish omelette,
Crusty bread, tomato, garlic & olive oil **V, DF, GFO**

PATATAS BRAVAS

Traditional potatoes,
brava sauce, aioli **V, LG, DF**

CORDERO

Whole lamb shoulder,
slow-cooked w/ lamb gravy **GF, DFO**

VERDURAS ASADAS

Seasonal roasted vegetables for the table **GF, DF**

PAELLA VERDURAS

Vegetarian paella of mushrooms, pimientos,
Broad beans, green peas, cherry tomatoes
& saffron rice **VG, GF, DF**





PACKAGE 3

\$69pp

MENU AVAILABLE FOR OLÉ TERRACE
AND SANGRIA BAR COCKTAIL FUNCTIONS ONLY

Cocktail

**YOUR CHOICE OF ANY 5 ITEMS FROM THE
EL APERITIVO & 2 ITEMS FROM THE *LAS COMIDAS***

***MENU SUBJECT TO CHANGE/ AVAILABILITY**

EL APPERITIVO

Cucumber & tomato Gazpacho

Pacific oysters, aged sherry & salmon roe

Fried 'Huevos Tontos' w/ preserve aoli

Ceviche, fresh chilli, lime & olive oil

Baked goats' cheese en crouete w/ romesco

Croquetas Del Dia

Seasonal vegetable 'pincho' w/ chimichurri

White anchovy 'montadito', crusty baguette, tomato

Spanner crab, saffron aoli, herbs + pickled cucumber

'Pincho de Pollo'; marinated chicken skewer

"Valdivieso" raw milk Manchego, quince

Chorizo 'pincho', green olive, pimienta

LA COMIDAS

'Gambas', grilled tiger prawn w/ mojo verde

12 month cured Manchego, serrano ham, fresh fig

Marinated & chargrilled Lamb rump 'pincho'

Seared scallop, scampi caviar + grated bottarga

Paleta de Bellota Iberico, fresh pear, crusty bread

Whipped blue cheese, pedro ximinez, toasted walnut

ADD ONS

FOR EVERY PACKAGE

Add Paella

SUITABLE FOR UP TO 4 PEOPLE

MARISCO - 54

King prawns, calamari, mussels, clams, green peas,
cherry tomato, pimientos, saffron rice **GF, DF**

POLLO - 50

Chicken, chorizo, morcilla, mushrooms, green peas,
cherry tomato, pimientos, saffron rice **GF, DF**

VERDURAS - 48

Mushrooms, pimientos, broad beans, green peas,
cherry tomato, artichokes, saffron rice **VG, GF, DF**

MIXTA - 62

Chicken, king prawns, chorizo + calamari, green peas,
pimientos, cherry tomato, saffron rice **GF, DF**

Add Dessert

CHURROS - 4.50PP

Churros, cinnamon sugar.

Served with warm chocolate **(VG, DF)**

or Dulche de Leche





CLÁSICO BEVERAGE PACKAGE

3 HOURS - 45PP

BLANCO OR TINTO SANGRIA (JUG)

CANTARRAS

Verdejo, Rueda ESP

EL CIRCO

Tempranillo, Cariñena ESP

OLÉ LAGER (TAP)
OLÉ PALE ALE (TAP)
ESTRELLA DAMM
COOPERS LIGHT SA

SOFT DRINK OR JUICE

SEDIENTO BEVERAGE PACKAGE

3 HOURS - 50PP

(less \$5pp when bought in conjunction with Grande Food Package)

YOUR CHOICE OF SANGRIA (JUG)

LONIA CAVA

Cava Penedes, ESP

CANTARRAS

Verdejo, Rueda ESP

OPAWA

Sauvignon Blanc, Marlborough NZ

EL CIRCO

Tempranillo, Cariñena ESP

PALLISER 'PENCARROW'

Pinot Noir, Martinborough NZ

ESTRELLA GALICIA (BTL)

Pale Lager, Galicia, ESP

AMBAR 1900

Pale Ale Zaragoza, ESP

CORONA

Mexico City, MEX

COOPERS LIGHT

SA

SOFT DRINK OR JUICE







CONTACT US

PHONE

07 3846 1201

WEBSITE

WWW.OLERESTAURANT.COM.AU

ADDRESS

SHOP B12 LITTLE STANLEY STREET,
SOUTH BANK QLD 4101

 **OLÉ SPANISH RESTAURANT**  **@OLÉRESTAURANT_** **#OLÉRESTAURANT**

WE WOULD LOVE TO HOST YOUR NEXT
EVENT, PLEASE EMAIL OUR FRIENDLY TEAM.

FUNCTIONS@ALEMRE.COM

BOOKING TERMS & CONDITIONS

ALL BOOKINGS ARE PROVISIONAL UNTIL THE EVENT ORDER IS SIGNED AND RETURNED WITH CREDIT CARD DETAILS AS SECURITY AT LEAST 7 DAYS PRIOR TO THE EVENT.

OUR FUNCTION SPACES ARE ALLOCATED ON A FIRST CONFIRMED BASIS.

A CANCELLATION FEE OF 25% WILL APPLY IN THE EVENT OF CANCELLATION WITHIN 7 DAYS OF THE EVENT UNLESS OTHERWISE SPECIFIED.

FINAL NUMBERS, DIETARY REQUIREMENTS AND BEVERAGE REQUESTS TO BE CONFIRMED AT LEAST 48 HOURS PRIOR TO THE EVENT.

FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.


MINIMUM OF 12 PEOPLE FOR ALL FUNCTION MENUS

FOOD SERVICE WILL COMMENCE WITHIN 15 MINUTES OF THE TIME SPECIFIED ON THE EVENT ORDER.

MENUS ARE SUBJECT TO CHANGE DEPENDING ON PRODUCT AVAILABILITY.

ONE BILL PER TABLE – NO SPLIT BILLS.

DURING PEAK TRADE/DAYS, YOUR 3 HOUR TIMESLOT WILL BE ALLOCATED EITHER SEATING TIME OF 4PM-7PM OR 7.30PM-10.30PM. THESE SEATING TIMES ARE FINAL AND THE PREMISES MUST BE VACATED AT YOUR ALLOCATED DEPARTURE TIME UNLESS AN ALTERNATIVE ARRANGEMENT IS AGREED UPON. YOUR FUNCTIONS COORDINATOR WILL ADVISE YOU OF AVAILABILITY UPON ENQUIRY.



For more information on our other venue options & function information visit

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