



## OVERVIEW



# JAMES ST, BRISBANE

## LOCATION

The Lodge James St offers a sense of elevated approachability across both hospitality and retail. Melding fashion, food and wine, the venue treats customers to a truly memorable experience. The heritage Queenslander building gives guests the opportunity to browse the latest fashion collection in the adjoining retail store then indulge in an array of delectable dishes, curated by accomplished Executive Chef Matt Lambert.

## OUR SPACES

The restaurant can cater to everything from a casual cocktail through to a celebratory dinner to larger, personalised events with a range of spaces throughout the venue. The ground floor comprises of a corner bar with banquette seating and a vibrant dining room whilst level one is home to a stylish bar, private dining room and a spectacular wrap around balcony that allows for panoramic views of the James Street strip.

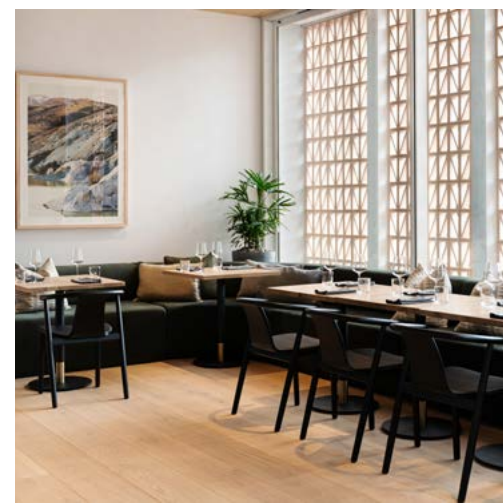
## CONTACT

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# LEVEL ONE

## OVERVIEW

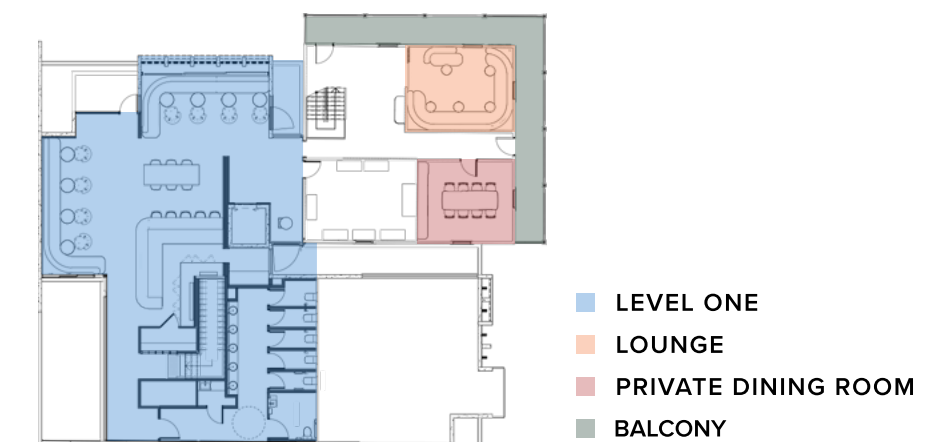
*Suitable for 45-120 guests*

Bring everyone together to celebrate your special occasion! Level one is perfect for larger celebrations, accommodating up to 120 guests cocktail style and 45 guests seated with exclusive access to the Balcony, Lounge, level one dining and private bar.

## MINIMUM SPENDS

Please enquire with our events team as they vary depending on time of the year and day of the week.

*NOTE: 5% service fee applies for groups of 10 or more*



*Level one - Balcony, Private dining, & Lounge.*





LOUNGE & BALCONY

# LOUNGE

## OVERVIEW

*Suitable for 25 guests*

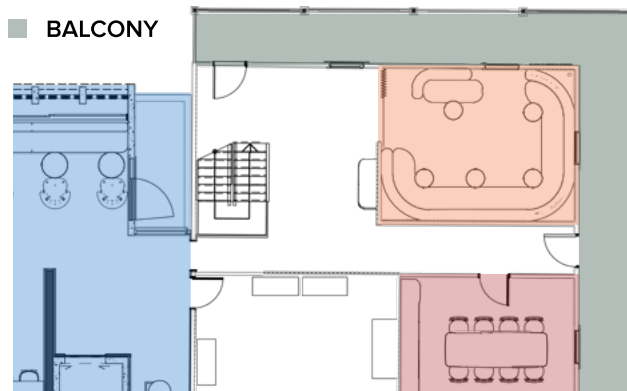
For something a little bit special, our Lounge is situated on level one with floor to ceiling windows, sleek wooden accents and bar access. This space accommodates up to 25 guests cocktail style and can be booked with our Balcony for additional space.

## MINIMUM SPENDS

Please enquire with our events team as they vary depending on time of the year and day of the week.

*NOTE: 5% service fee applies for groups of 10 or more*

- LEVEL ONE
- LOUNGE
- PRIVATE DINING ROOM
- BALCONY



Level one - Lounge.



# BALCONY

## OVERVIEW

*Suitable for 30 guests*

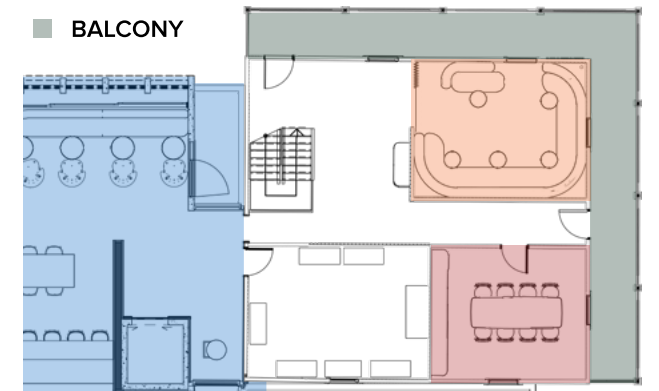
Our Balcony is the one of the most unique function spaces on James St with wraparound views of James St, this area can accommodate up to 30 guests cocktail style and can be booked exclusively or in conjunction with our Lounge.

## MINIMUM SPENDS

Please enquire with our events team as they vary depending on time of the year and day of the week.

*NOTE: 5% service fee applies for groups of 10 or more*

- LEVEL ONE
- LOUNGE
- PRIVATE DINING ROOM
- BALCONY



Level one - Balcony.







PRIVATE DINING



# PRIVATE DINING ROOM

## OVERVIEW

*Suitable for 10 guest*

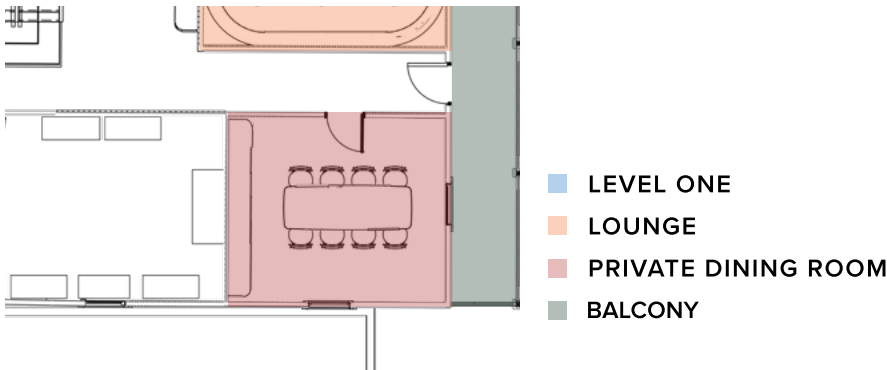
The most intimate of our dining spaces, the private dining room is perfectly suited if you're looking to elevate your dining experience.

Accommodating up to 10 guests, this level one space boasts views of the Balcony and terrace greenery complemented beautifully by natural light.

## MINIMUM SPENDS

Please enquire with our events team as they vary depending on time of the year and day of the week.

*NOTE: 5% service fee applies for groups of 10 or more*



Level one - Private dining.



PRIVATE DINING



# MAIN DINING ROOM

## OVERVIEW

*Suitable for 32 guest*

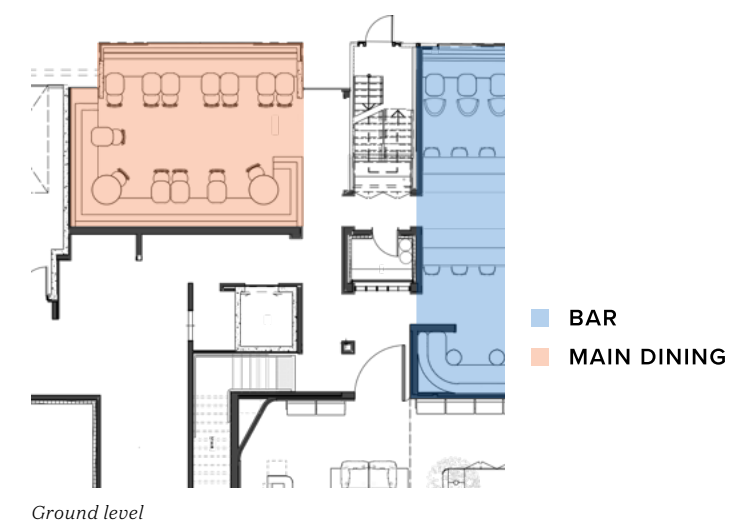
Perfectly positioned on Robertson St, our dining room captures the excitement of everything the James St precinct has to offer.

Seating 32 guests comfortably, this area features an eye catching flagstone wall, sleek timber finishes and bounds of natural light from the full height glazing.

## MINIMUM SPENDS

Please enquire with our events team as they vary depending on time of the year and day of the week.

*NOTE: 5% service fee applies for groups of 10 or more*





GROUND LEVEL



MAIN DINING ROOM



PRIVATE DINING

# WHOLE VENUE

## OVERVIEW

*Suitable for 250 guest*

If you're looking for the best of everything, our entire venue is available for hire to truly immerse yourself in The Lodge experience.

Combining the best of everything from the first and second floor, this venue is suitable for any and all events. With two exclusive bars and multiple spaces, it accommodates 250 guests cocktail style with ease.

## MINIMUM SPENDS

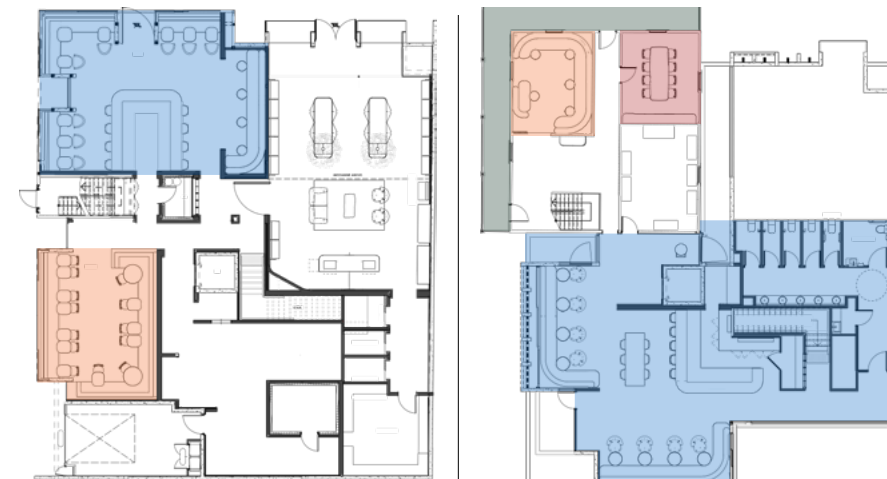
Please enquire with our events team as they vary depending on time of the year and day of the week.



LOUNGE



LEVEL ONE



Ground level

Level one



DINING OPTIONS



CANAPÉS MENU

- Raw oysters, mignonette
- Fried oysters, yoghurt tartare sauce or curry mayo
- Grilled oysters, chili or lemon butter
- ‘Fish & Chips’, batter chip, cured reef fish, tartare, herbs
- ‘Chips and dip’, chip bites with kiwi onion dip
- Heritage pork rilette, sage short bread, seasonal jam
- Poached prawn, cocktail sauce
- King prawn tart, bonito creme, chilli, lime
- Heirloom gazpacho, herb
- Buttered Moreton Bay “bug roll” lemon
- Devilled eggs, trout roe, chives
- Pea tart, mint, fried enoki
- Mushroom tart
- Mince and cheese pie croquettes
- Gunner game pie
- Cold pork pie, apple ketchup

ONE

- Caviar tart | \$55 per person
- Trout roe tart | \$26 per person



CANAPÉS

OVERVIEW

Our selections of canapés are the perfect accompaniment to round off your celebration with us. Choose from the below to create a custom menu, our chefs can cater for any dietary requirements for you and your guests.

PRICE

- 3 choices, 6 pieces per person (hot or cold) | \$30pp
- 4 choices, 8 pieces per person (hot or cold) | \$42pp
- 5 choices , 10 pieces per person (hot or cold) | \$54pp

ADD ONS

- Lodge Bar Wagyu beef slider | \$12 per piece
- Fried chicken slider, bread and butter pickles | \$12 per piece
- Spanner crab risotto, peas, fennel, lemon | \$12 per piece
- Vegan and vegetarian option available upon request*
- King prawn slider, chives, lemon | \$24 per piece

BESPOKE CANAPÉS

- Prices upon enquiry*
- Cheese table | Cured meat table | Crudites table | Oyster bar



DINING OPTIONS

SET MENU 1

\$95 per person  
Available for groups of 8 or more  
Guests choose one dish from each course on the day

ENTREÉ

Heirloom tomatoes, textures of tofu, basils  
Blue swimmer crab stuffed zucchini blossom, crayfish bisque  
Grilled peach Grimaud duck sausage, smoked ricotta, jus

MAIN

Market fish, fava bean, clam beurre blanc, chervil  
Spaghetti, spanner crab, lemon, butter, garlic, chilli  
Presse of lamb shoulder, alliums, rosemary, sweet bread, jus

SIDES

Duck fat roasted potatoes  
Lodge Bar salad, ricotta, smoked seeds

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit  
Carrot cake sundae, granita, candied hazelnuts, marscapone ice cream  
Triple cream Brie - Woombye QLD, blueberry pavé, lavosh



SET MENU 2

\$115 per person  
Available for groups of 8 or more  
Guests choose one dish from each course on the day

ENTREÉ

Heirloom tomatoes, textures of tofu, basils  
Cured swordfish, hearts of palm, smoked swordfish terrine  
Blue swimmer crab stuffed zucchini blossom, crayfish bisque  
Grilled peach, Grimaud duck sausage, smoked ricotta, jus

MAIN

Market fish, fava bean, clam beurre blanc, chervil  
Spaghetti, spanner crab, lemon, butter, garlic, chilli  
Wagyu eye fillet, roasted shallots, thyme oil, jus  
Presse of lamb shoulder, alliums, rosemary, sweet bread, jus

SIDES

Duck fat roasted potatoes  
Lodge Bar salad, ricotta, smoked seeds

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit  
Milk chocolate torte, dark chocolate brittle, mint ice cream  
Carrot cake sundae, granita, candied hazelnuts, marscapone ice cream  
Triple cream Brie - Woombye QLD, blueberry pavé, lavosh



SET MENUS

OVERVIEW

Our group set menus showcase some of the greatest hits from our a la carte menu. A three course dining experience with multiple options to ensure that each guest is catered to. Optional addons and upgrades available.

MINIMUM SPENDS

Please enquire with our events team as they vary depending on time of the year and day of the week.  
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HERE AND NOW MENU

\$150 per person  
Available for tables of any size

ONE

Trout roe tart, egg yolk, yoghurt, chives  
Grilled oyster, smoked wagyu fat, thyme oil  
Buttered Moreton Bay ‘bug roll’, lemon  
Ora King salmon skewer, Granny Smith apple,miso

TWO

Cured swordfish, hearts of palm, smoked swordfish terrine

THREE

Blue swimmer crab stuffed zucchini blossom, crayfish bisque

FOUR

Roasted wagyu eye fillet, herb crust, citrus cream,jus  
Served with duck fat roasted potatoes

FIVE

Mango, lime parfait, pistachio dacquoise, pistachio sorbet

PETIT FOURS



HERE AND NOW

OVERVIEW

Our Here and Now menu is designed to offer every guest a variety of our best dishes. Served as a five course tasting style menu, it showcases what the Lodge Bar experience is all about.

Optional add ons and upgrades available.

MINIMUM SPENDS

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BEVERAGE OPTIONS



BEVERAGE PACKAGE

<b>STANDARD</b>	\$75 - 3 hours   \$90 - 4 hours	<b>PREMIUM</b>	\$115 - 3 hours   \$135 - 4 hours
<b>Ruggeri Prosecco Superiore Quartese Brut</b> Veneto, ITA		<b>SPRITZ ON ARRIVAL</b> Aperol, prosecco, soda or Limoncello, prosecco, soda	
<b>Rodd &amp; Gunn ‘Southern Alps’ Pinot Gris</b> Central Otago, NZ		<b>Quartz Reef Brut</b> Central Otago, NZ	
<b>Rodd &amp; Gunn ‘Wairau Sunset’ Rosé</b> Marlborough, NZ		<b>Clos Clare Watervale Riesling</b> Clare Valley, AUS	
<b>Rodd &amp; Gunn Single Vineyard Pinot Noir</b> Central Otago, NZ		<b>Domaine Bouchard Pere et Fils Chardonnay</b> Bourgogne, FRA	
Heads of Noosa Japanese style lager BrewDog Punk XPA Balter Captain Sensible 3.5% Hills Apple Cider Soft Drinks, Juices Antipodes Water		<b>Chateau Peyrol Rosé</b> Provence, FRA	
		<b>Urlar Pinot Noir</b> Wairarapa, NZ	
		<b>Rusden School Days Shiraz/Viognier</b> Barossa Valley, AUS	
		Heads of Noosa Japanese style lage Peroni BrewDog Punk XPA Balter Captain Sensible 3.5%, Hills Apple Cider Soft Drinks, Juices Antipodes Water	

*Menus subject to change based on availability*