



BABYLON
BRISBANE
FUNCTIONS



A BIT ABOUT US

Babylon is inspired by the once-thriving metropolis and one of the Seven Wonders of the Ancient World, the Hanging Gardens of Babylon. Our unique riverside location is the perfect place to host your next event.

Through an assortment of laneways and private dining spaces leading to our outdoor terraces, Babylon has an overall capacity of 1000 guests. Each space invites a fun, social style of eating and drinking, with fresh produce at the forefront of our food philosophy.

The team at Babylon are experienced and passionate individuals who are committed to bringing events of any size to life.



THE MENU

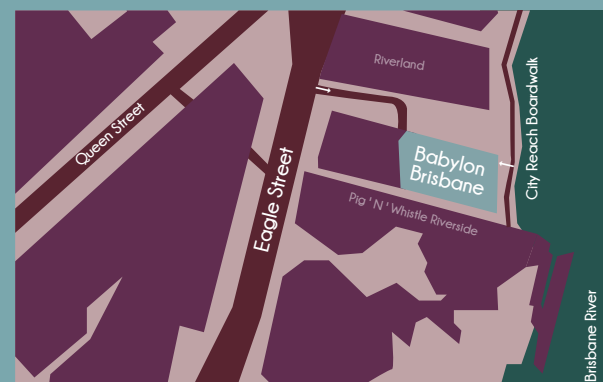
Babylon's menu is designed to share, allowing you to uncover the flavours and textures of true Levant cuisine. Our collection of abundant, seemingly endless little dishes, better known as meze, sit alongside rich and colourful plates inspired by flora, fauna and the ocean.

Peruse Babylon's wine list, a hand-picked selection of new-world and old-world varietals or order from our signature cocktail menu.

HOW TO GET HERE

145 Eagle Street, Brisbane. Q 4000

Access from Eagle Street and City Reach Boardwalk





FUNCTION SPACE



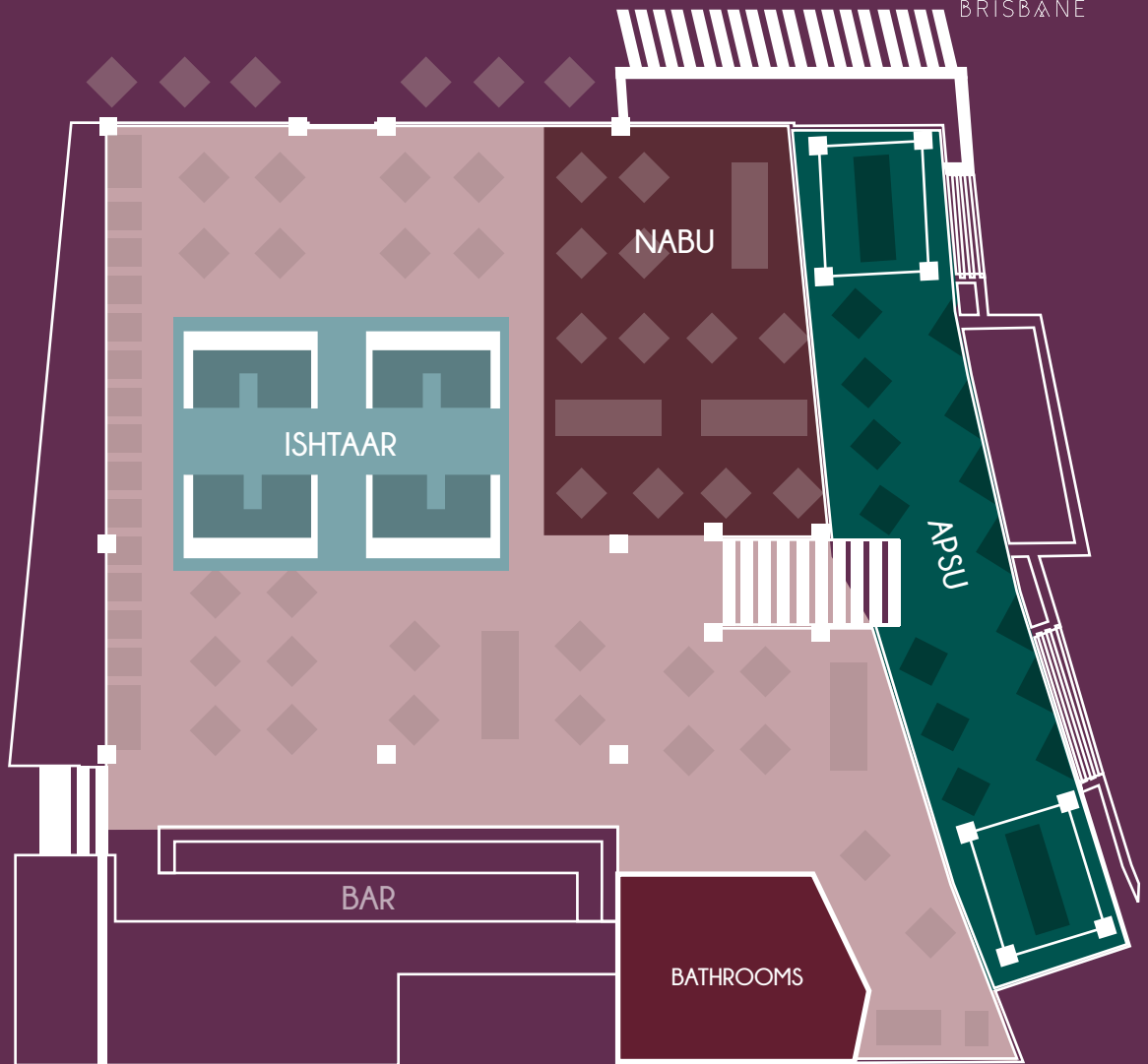
KSAR

For a more intimate affair, Ksar is the perfect dining location for groups of up to 14 guests. Enjoy an exclusive space for you and your party.

GROUP DINING



Boasting multiple semi-private spaces, please enquire with our team for more information.



FUNCTION SPACES



ISHTAAR

Nestled in the heart of Babylon Garden, Ishtar offers a space that is sure to impress, perfect for seated events of 4-32 guests.



APSU

Located on the lower deck of Babylon Gardens, Apsu offers views of the Brisbane River and Story Bridge. This semi-private space is ideal for cocktail style events of up to 80 guests.



NABU

Located on the upper deck of Babylon Gardens, Nabu boasts uninterrupted views of the Brisbane River and Story Bridge. It is perfect for cocktail style events of up to 100 guests.



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RESTAURANT SET MENUS

- TASTE MENU \$79^{PP}

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER
 HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
 TRADITIONAL LENTIL KOFTE, POMEGRANATE,
 PARSLEY, WHITE COS, LEMON
 LOCAL JUMBO PRAWNS, MANGO, KATAFI PASTRY,
 CHERMOULA YOGHURT, TOUM, LEMON BALM
 PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY,
 FIG JAM, WILD HERB FLOWERS
 FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD,
 QUKES, MELON, PARSLEY
 SPICED FRIED CAULIFLOWER, RAS EL HANOUT,
 LEMON, BLACK TAHINI, ALMOND, PARSLEY
 WOOD ROASTED CHICKEN, PRESERVED LEMON
 YOGHURT, HOUSE PICKLES, BROWN BUTTER
 LOKUM & ROSEMARY MUHALLABIA, PISTACHIO,
 STRAWBERRY

- PREMIUM TASTE MENU \$89^{PP}

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER
 HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI
 TRADITIONAL LENTIL KOFTE, POMEGRANATE,
 PARSLEY, WHITE COS, LEMON
 YELLOWFIN TUNA, HARISSA, SESAME, SHALLOT,
 PICKLED BEETROOT, BASIL OIL
 PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY,
 FIG JAM, WILD HERB FLOWERS
 FATTOUSH, RADISH, TOMATO, FRIED PITA BREAD,
 QUKES, MELON, PARSLEY
 SPICED FRIED CAULIFLOWER, RAS EL HANOUT,
 LEMON, BLACK TAHINI, ALMOND, PARSLEY
 WOOD FIRED ANGUS BEEF, HÜNKAR BEĞENDI STYLE,
 CHILLI BUTTER, RADISH
 BAKLAVA CHEESECAKE, WALNUT CRUMBLE, HONEY,
 FILLO PASTRY, PISTACHIO

APPLICABLE TO ALL GROUPS OF 4 AND ABOVE

A 10% surcharge on Sundays and 15% surcharge on public holidays applies to all food and beverage prices.

DELUXE SET MENU

– DELUXE TASTE MENU \$99^{PP}

HOUSE MADE BREAD, ZA'ATAR SPICED BUTTER

HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI

TRADITIONAL LENTIL KOFTE, POMEGRANATE, PARSLEY, WHITE COS, LEMON

ABROLHOS SCALLOP CHIPOTLE, TARAMA, CAVIAR, CRUMB

PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS

APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING

SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY

SWORDFISH SHISH KEBAB, CHERMOULA, ALMONDS, SAYADIEH RICE

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT

SLOW COOKED LAMB SHOULDER, GARLIC LABNEH, ZHUG SAUCE, JUS

CHOCOLATE TAHINI, CARAMEL SPONGE, SESAME, TURKISH COFFEE ICE CREAM

BAKLAVA

APPLICABLE TO ALL GROUPS OF 4 AND ABOVE

A 10% surcharge on Sundays and 15% surcharge on public holidays applies to all food and beverage prices.

TERMS & CONDITIONS

BABYLON
BRISBANE

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book in advance to ensure you get your desired function area and date. A tentative booking will (on request) be held for a maximum of seven (7) days. In order to confirm your function booking, Terms and Conditions must be signed along with a deposit (amount which is to be confirmed by functions manager) which contributes to the minimum spend or venue hire fee. Upon receipt of payment, your function booking will be confirmed.

CANCELLATIONS

We appreciate that circumstances may occur which could make it necessary for your function to be cancelled. In all circumstances, written notice is required and the following cancellation fees apply:

- 30 days or more - deposit will be held for six (6) months towards a future booking.
- Less than 30 days but more than four (4) days - deposit will not be refunded.
- Less than four (4) days - client will incur full food and beverage spend or minimum spend charge.

FINAL GUEST NUMBERS AND DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests and menu selection ten (10) business days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, no less than seven business (7) days prior to your function. Your function coordinator will then create your tax invoice.

After this the total account for the function will be based on confirmed numbers or actual attendance whichever is greatest (where applicable). In the event that guest numbers change significantly, we reserve the right to amend quoted prices, terms and conditions, your nominated room or area prior to the commencement of the event. Please note, once a deposit has been paid and/or function confirmed, it is assumed that these terms and conditions apply regardless of whether or not the form has been completed/signed.

FINAL PAYMENT

Once your guest numbers have been finalised, a tax invoice will be issued with your expected outstanding payment (confirmed food and beverage packages or total minimum spend, whichever is greater). This payment is to be received by the venue no less than three (3) days prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged and finalised on conclusion of your event.

SURCHARGES & SERVICE CHARGES

A 10% surcharge is applied on Sunday's and a 15% surcharge is applied on public holidays. Large group bookings in the restaurant will incur an optional 10% service charge which is applied to the final bill.

FOOD AND BEVERAGE POLICY

Due to the nature of the venue's Liquor License and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

Menu items and pricing are subject to change at any time. In the event of a price change, we will honour the original pricing for 12 weeks from the date of booking. You will be notified of any menu changes effecting your booking.

Whilst all care is taken to cater to specific dietary requirements and allergies or kitchen does use products containing nuts, gluten and shellfish and cross contamination may occur.

ROOM ASSIGNMENT & WET WEATHER

In the event that confirmed guest numbers drop below the minimum requirement and/or the allocated space becomes unavailable due to circumstances outside the venue's control, we reserve the right to change the allocated space for the function. The venue cannot be held responsible for changes in weather; we will do our utmost to accommodate your function, however should space not present itself, please be aware that a private area may not be available.

Babylon Gardens is a predominately outdoor venue with minimal wet weather coverage. Where possible, the venue will accommodate the function in a covered area, however this may reduce the size of the space allocated.

DRESS STANDARDS

Dress standards do apply. Please contact the venue with any enquiries.

IDENTIFICATION REGULATIONS

Current Queensland Government regulations apply for all functions. The regulation states that a current Australian State or Territory issued Drivers License (with a photograph), 18 Plus Card or current Australian or International Passport are the only valid forms of identification accepted to enter the licensed premises and purchase liquor or tobacco.

RESPONSIBLE ADULTS & MINORS

Those unable to present identification or those under the age of 18 years are welcome to attend a function under the following strict regulations:

- Minors must be accompanied and supervised at all times by a parent or guardian.
- A responsible adult accountable for supervising a minor is defined by Liquor Act 1992 as a parent, step-parent, guardian or other adult who has parental responsibility for the minor whilst they are on licensed premises.
- Minors or those without identification MUST NOT consume any form of alcoholic beverages or tobacco or approach the bar.
- Minors or those without identification are not permitted outside of the function area and are obligated to leave the premises by 9pm sharp.
- No adult is to purchase liquor for a minor or those without identification. Those who purchase alcohol for minors or those without identification and/or any minor caught consuming alcohol or cigarettes will be asked to vacate the premises immediately.
- It is a requirement of the venue that all minors or those without identification wear identification supplied by the venue at all times so they are identifiable as being under age or without identification. Those who remove their identification will be asked to leave the premises.

CAKEAGE

A minimum of \$5 per head cakeage fee applies to all bar bookings and events wishing to bring external cakes in to the venue; this covers basic requirements. \$5 per head cakeage fee applies for cakes brought into the restaurant; this cover basic requirements and the inclusion of coulis and cream.

Additionally, the supplier of the cake must agree to the venue taking a small sample of the food (100 -150g approx.) to be held for subsequent testing should a food poisoning issue arise from food consumed at the function. This sample will be taken from the food item at the time it is consumed, not at the time it arrives on site. This is necessary because there may be a delay of several hours between when the food item is brought to site and when it is consumed. It could be subject to temperature abuse during this period.

PATRON CARE

Our obligations under the Liquor Act state that we are not permitted to serve or continue service of alcohol to patrons who, in our opinion, are intoxicated. Management reserves the right to exercise regulatory conditions at any time during a function if it is believed that the alcohol consumption rate is excessive.

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WINE BY THE GLASS

WHITE

2023 SEVENHILL 'INIGO' RIESLING *Clare Valley, SA*

2022 GRANIT VERMENTINO *Multi Region*

2022 DOWIE DOOLE SAUVIGNON BLANC *Adelaide Hills, SA*

2022 VILLA MARIA 'RESERVE' SAUV BLANC' *Marlborough, NZ*

2022 CLARK ESTATE PINOT GRIS *Marlborough, NZ*

2021 MOUNTADAM CHARDONNAY *Eden Valley, SA*

ROSÉ & RED

2022 DOWIE DOOLE ROSÉ *McLaren Vale, SA*

2020 CHANT DES NAIADES ROSÉ *Provence, France*

2021 MOHUA PINOT NOIR *Central Otago, NZ*

2021 SONS OF EDEN 'KENNEDY' GSM *Barossa Valley, SA*

2020 PASAELI '6N' KARAZAKIS MERLOT *Kaz Mountains, Turkey*

2022 ALAMOS MALBEC *Mendoza, Argentina*

2020 ELDERTON ESTATE SHIRAZ *Barossa Valley, SA*

2018 KAESLER 'STONEHORSE' SHIRAZ *Barossa Valley, SA*

BAR TAB - Our bar tabs are completely customisable and can be pre-paid prior to your event or set up at the time of your booking with credit card and ID. Guests are welcome to select any combination of beer, wine and spirits.

A 10% surcharge on Sundays and 15% surcharge on public holidays applies to all food and beverage prices.

CHRISTMAS COCKTAIL EVENT PACKAGES

– 2HR CANAPE & BEVERAGE PACKAGE \$80^{PP}

HALLOUMI SKEWER, HONEY, MINT (GF, V)

CHICKEN, PISTACHIO, SPICED CARAMELISED ONION, FETA

KADINBUDU, CRUMBED CUMIN BEEF, KASHAR CHEESE RICE BALLS

CHICKEN HARISSA SKEWER, SUMAC, ONION, TOUM (GF)

WOODFIRED BEEF, EGGPLANT, ROASTED TOMATO, CRISPY BREAD

SUBSTANTIAL

SPINACH & FETA GOZLEME (V)

BEVERAGES

SELECT TAP BEER, HOUSE WINE & SPARKLING, SOFT DRINK, JUICE

– 3HR CANAPE & BEVERAGE PACKAGE \$110^{PP}

HALLOUMI SKEWER, HONEY, MINT (GF, V)

CHICKEN, PISTACHIO, SPICED CARAMELISED ONION, FETA

KADINBUDU, CRUMBED CUMIN BEEF, KASHAR CHEESE RICE BALLS

CHICKEN HARISSA SKEWER, SUMAC, ONION, TOUM (GF)

WOODFIRED BEEF, EGGPLANT, ROASTED TOMATO, CRISPY BREAD

HARISSA GRILLED PRAWNS, LEMON TOUM (DF, GF)

CHOCOLATE TAHINI TART

SUBSTANTIAL

SPINACH & FETA GOZLEME (V)

BEVERAGES

SELECT TAP BEER, HOUSE WINE & SPARKLING, SOFT DRINK, JUICE