



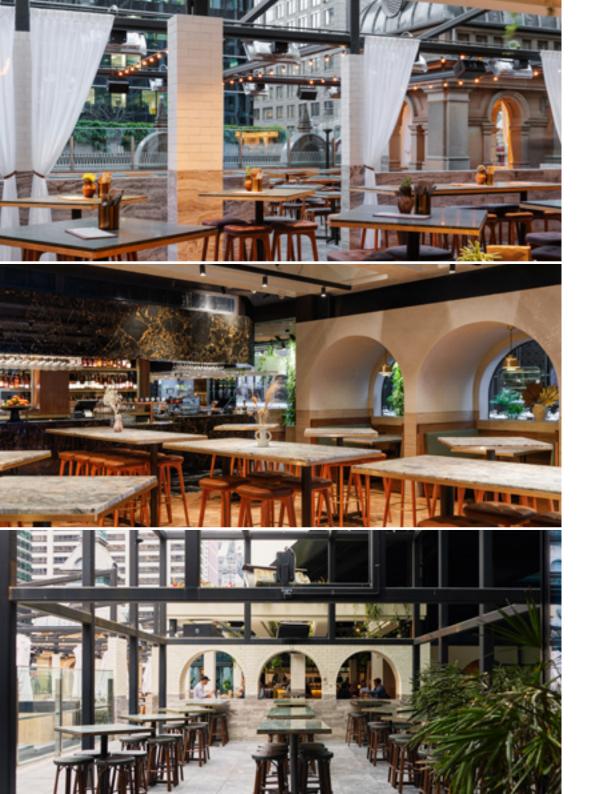
# BABYLON

# **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 rooftop location is the perfect place to host your next event.

Through an assortment of laneways and private dining rooms leading to an outdoor terrace, Babylon has an overall capacity of 800 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.



# FUNCTION SPACES - COCKTAIL EVENTS

## HANGING GARDEN

The Hanging Gardens is inspired by the once-thriving metropolis and one of the Seven Wonders of the Ancient World. The Hanging Garden is Babylon's undercover rooftop courtyard featuring heaters to keep you warm and cosy, even on the chilliest of nights. With a cocktail-style capacity of 100 guests, our space is perfect for everything from corporate events, to birthday celebrations. The Hanging Gardens also offers a private bar and waitstaff, ensuring that your guests are taken care of throughout your event.

## CAPACITY

Standing: 100 pax

## SIPPAR

The Sippar is perfect for those seeking a semi-exclusive and sophisticated atmosphere. Our space boasts a capacity of 80 guests cocktail style. As you step inside, you'll be greeted by the warm and inviting atmosphere created by our stunning herringbone wooden floors. Our space is located indoors, but features a beautiful glass wall that exposes our outdoor terrace, allowing you to enjoy the best of both worlds.

## CAPACITY

Standing: 80 pax

## SKY TERRACE

The Sky Terrace is a stunning event space, featuring a unique and captivating design with festoon lights, providing a warm and inviting ambiance that is perfect for any occasion. With its partial cover, our space offers the perfect balance of indoor and outdoor elements for up to 50 guests cocktail style

## CAPACITY

Standing: 50 pax







# FUNCTION SPACES - SEATED EVENTS

## DINING 1

Guests looking to experience the best from Babylon's menu can reserve a semiprivate dining room. The Dining Rooms are located within the realm of Babylon.

## CAPACITY

Seated: 50 pax

## DINING 2

Dining room 2 offers a space that is sure to impress, perfect for seated events.

## CAPACITY

Seated: 40 pax

## LARSA

Navigate through Babylon's boundless rooms and laneways to discover this exclusive dining space, resonant with Middle Eastern culture. The Larsa is Babylon Rooftop's exclusive dining room with capacity for 18 guests.

## CAPACITY

Seated: 18 pax



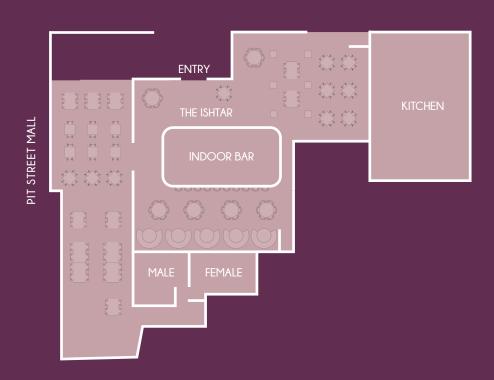
# FUNCTION SPACES Cont'd

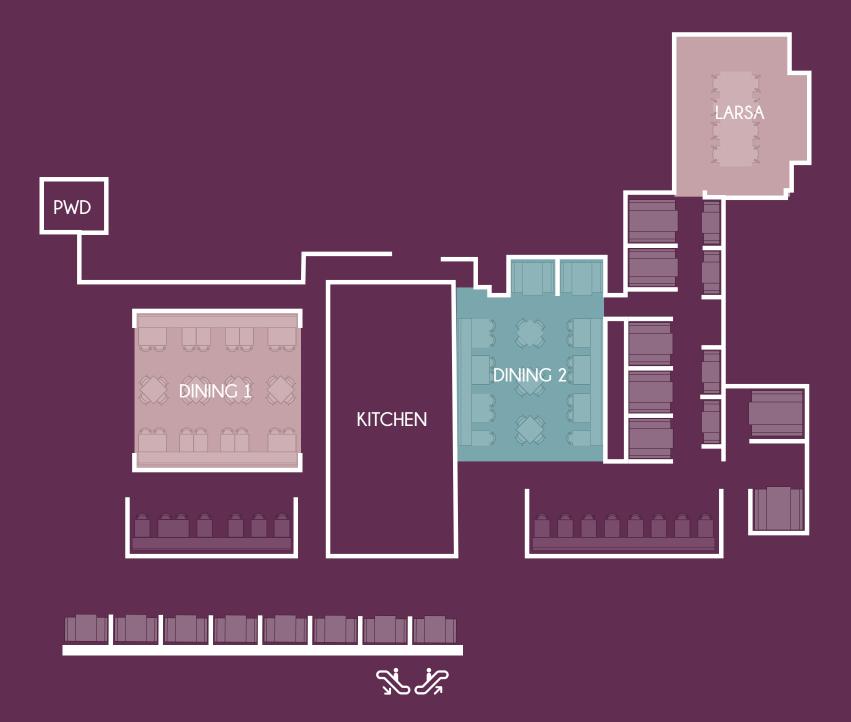
## THE ISHTAR

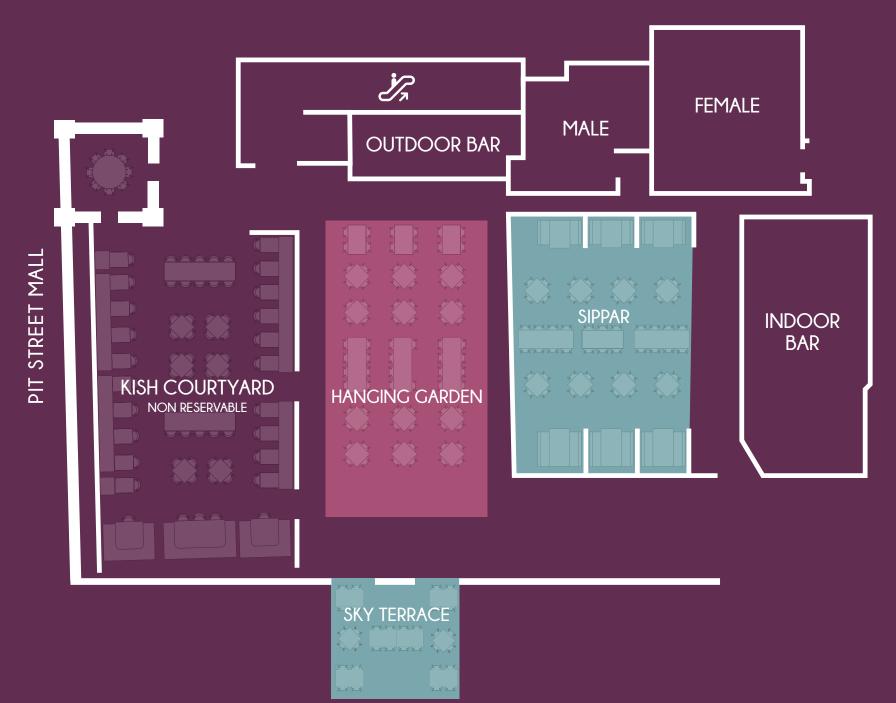
Ishtar offers ample space for corporate events, product launches, and other grand celebrations, with a capacity of up to 450 guests in cocktail style. This private event space provides a luxurious and sophisticated atmosphere, perfect for those looking to impress their guests. The private grand marble bar is sure to dazzle, and the expansive rooftop terrace offers lavish space for larger groups. The private bathrooms provide added convenience and privacy for your guests, ensuring that they feel comfortable throughout the event.

## CAPACITY

Standing: 400 pax









# FOOD PHILOSOPHY

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. Many of our dishes are cooked over wood fire and charcoal on Babylon's custom-built three metre-long Mangal and rotisseries.

Peruse Babylon's wine list, a hand-picked selection of over 300 new-world and old-world varietals. Order from our signature cocktail menu. Finally, sit back and relax, and let your senses be delighted.



# CANAPÉS

We have created the perfect bite sized and substantial canapes allowing you to formulate your own menu. Canapés are catered to confirmed guest numbers.

## FLORA

<ul> <li>Falafel, tahini sauce, pickled chilli (gf, vg)</li> </ul>	\$ :
<ul> <li>Hummus, fried bread, dukkah (vg)</li> </ul>	\$ 5
• Feta & parsley cigars (v)	\$ :
<ul> <li>Halloumi skewer, honey, mint (gf, v)</li> </ul>	\$ :
• Stuffed dates, goat's cheese, honey, walnuts (gf, v)	\$ :
• Lentil kofte, white cos, amber, pomegranate (vg)	\$ 5
• Babganoush tartlet, fennel pollen (gf, v)	\$ 4

#### FAUNA

•	Chicken, pistachio, spiced caramelised onion, feta (gf)	\$5
•	Woodfired beef, eggplant, roasted tomato, crispy bread (df)	\$6
•	Chicken harissa skewer, sumac, onion, toum (gf)	\$7
•	Pulled lamb croquette, black tahini	\$7
•	Kadinbudu, crumbed cumin beef, kashar cheese rice balls	\$5
•	Lamb kofte, mint yoghurt, aleppo chilli	\$5

#### SWEET

•	Chocolate tahini tart (gf)	\$ 5
•	Baklava	\$ 5
•	Turkish delight (vg)	\$3

## OCEAN

<ul> <li>Oyster, finger lime dressing (gf, df)</li> </ul>	\$
<ul> <li>½ shell scallop, tarama, sumac, salmon caviar (gf)</li> </ul>	\$1
<ul> <li>Cured salmon &amp; tarama tarts, salmon roe, dill (gf)</li> </ul>	\$
<ul> <li>Harissa grilled prawns, lemon toum (df, gf)</li> </ul>	\$
<ul> <li>Arak marinated salmon tart, avruga caviar, capers (df, gf)</li> </ul>	\$
<ul> <li>Midye dolma, stuffed black mussels, aromatic rice</li> </ul>	\$

#### SUBSTANTIAL

• Spinach & feta gozleme (v)	\$
<ul> <li>Pulled lamb on pide, sumac onion, peppers</li> </ul>	\$
<ul> <li>Adana kebab, eggplant yoghurt, iskender sauce</li> </ul>	\$
Shish tawook, kisir, labneh	\$1
<ul> <li>Cumin rice pilaf, cashew nut, pea (vg)</li> </ul>	\$
• Cheese & spinach pide (v)	\$
<ul> <li>Spiced chicken pide, capsicum, sumac onion</li> </ul>	\$

# GRAZING MENU

Grazing menus are designed to be ordered in conjunction with canapes for a more substantial option. Grazing menus will be set up at the beginning of your event in your allocated function space for guests to help themselves.

## EASTERN \$26PP

Falafels, hummus, cacik, turkish tabbouleh, eggplant salad, marinated olives, feta, flatbread

(v) Vegetarian | (gf) Gluten Free | (df) Dairy Free | (vg) Vegan)

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

All of our food may contain nuts, gluten and shellfish. Although all care is taken, trace elements are unavoidable in all meals.

MENU SELECTION & PRICING please note that menus and costs are subject to change at any time. Customer will be notified if they are affected by changes.



# RESTAURANT SET MENU

Set menus are available in the indoor restaurant.

### TASTE MENU \$79PP

House made bread, za'atar spiced butter
Hummus, macadamia, dukkah, olive oil, leblebi
Babaganoush, fennel pollen, pomegranate
Yellowfin tuna, harissa, sesame, shallot, pickled beetroot, basil oil
Jersey cows tilba haloumi, local honey, fig jam, viola
Fattoush salad, radish, melon, qukes, tomato, mint
Spiced fried cauliflower, ras el hanout, black tahini, almond
Wood fired roasted chicken, chermoula, preserved lemon, pickles, brown butter
Chocolate tahini, caramel sponge, sesame, Turkish coffee ice cream

#### + \$10PP TO SUBSTITUTE

Wood fired roasted chicken for slow cooked lamb shoulder

- applies to all members on the table for pre-order only

## PREMIUM TASTE MENU \$89PP

House made Turkish bread, za'atar smoked butter
Hummus, macadamia, dukkah, olive oil, leblebi
Babaganoush, fennel pollen, pomegranate
Yellowfin tuna, harissa, sesame, shallot, pickled beetroot, basil oil
Wagyu beef nayyeh, pickles, pul biber, iskender, caviar
Jersey cows tilba haloumi, local honey, fig jam, viola
Fattoush salad, radish, melon, qukes, tomato, mint
Spiced fried cauliflower, ras el hanout, black tahini, almond
Angus beef, hünkar beğendi style, isot butter, pickled radish
Baklava



# SET MENU Cont'd

## DELUXE TASTE MENU \$110PP

House made Turkish bread, za'atar smoked butter
Hummus, macadamia, dukkah, olive oil, leblebi
Babaganoush, fennel pollen, pomegranate
Wagyu beef nayyeh, pickles, pul biber, iskender, caviar
Jersey cows tilba haloumi, local honey, fig jam, viola
Abrolhos scallop, pull biber butter, tarama, caviar, dill
Mandarin & pomegranate tabbouleh, bell peppers, freekeh, green tomato, citrus dressing
Spiced fried cauliflower, ras el hanout, black tahini, almond
Poached aquna murray cod, tomato, mushroom, dukkah
Shish tawook, wood grilled chicken, kisir, tomato, garlic labna
Slow cooked lamb shoulder, garlic labna, zhug sauce, lamb jus
Chocolate tahini, caramel sponge, sesame, Turkish coffee ice cream
Baklava

## OPTIONAL ADD ON FOR ALL SET MENUS

+ \$150 OPTIONAL ADD ON

Wood fired Tomahawk 1.2kg, smoked harissa butter, zhug sauce, jus

+ \$10PP OPTIONAL ADD ON

Basbousa petit four & tea and coffee
- optional per person upgrade available to be ordered on the day





# BEVERAGES

#### BEVERAGE PACKAGES

#### SIGNATURE

2HR \$55PP | 3HR \$69PP 4HR \$95PP

#### BEER

All draft beer available

#### SPARKLING

NV Alpha Box & Dice 'Tarot' Prosecco Murray Darling, South Australia

#### WHITES

Dowie Doole Sauvignon Blanc Adelaide Hills, South Australia

Clark Estate Pinot Gris Marlborough, New Zealand

#### ROSÉ

Innocent Bystander Rosé Yarra Valley, Victoria

#### RED

Martingale Estate Pinot Noir Yarra Valley, Victoria

SOFT DRINKS & JUICES

#### PREMIUM

2HR \$65PP | 3HR \$85PP 4HR \$110PP

#### BEER

All draft beer available

#### SPARKLING

Veuve Ambal Blanc De Blanc Brut Mousseux, France

#### WHITES

Snake and Herring "Tough Love" Chardonnay Margaret River, Western Australia Seven Hill Riesling Clare Valley, South Australia

#### ROSÉ

La Tonnelle Rosé Provence, France

#### REDS

Parker Estate Cabernet Sauvignon Coonawarra, South Australia lacqueline's Ridge Shiraz

Barossa Valley, South Australia

SOFT DRINKS & JUICES

#### LUXURY

3HR \$110PP | 4HR \$150PP BEER

All draft beer available

#### SPARKLING

NV Taittinger Cuvée prestige Champagne, France

#### WHITES

Dog Point Sauvignon Blanc Marlborough, New Zealand Rockford "Hand Picked" Riesling Eden Valley, South Australia

#### ROSÉ

AIX Rosé Provence, France

#### REDS

St Huberts Pinot Noir Yarra Valley, Victoria Penfolds Bin 28 Shiraz Coonawarra, South Australia

SOFT DRINKS & JUICES

## SPIRITS - 2HR \$20PP | 3HR \$30PP

The spirits package is available as an addition to a beverage package and applies to all guests.

TANQUERAY GIN
SKYY VODKA
MAKER'S MARK BOURBON
IOHNNIE WALKER BLACK WHISKY

<sup>\*</sup> The spirits package will coincide with your beverage package start time. When considering your package start time and duration, please note that spirits will not be available from 10pm; only beer and wine. Due to RSA, we cannot offer shots or doubles and all drinks will be served with a mixer.

# BEVERAGES Cont'd

## BEVERAGE PACKAGE OPTIONAL ADD ONS

## COCKTAILS ON ARRIVAL

#### AVAILABLE ON ALL TABS AND OR PACKAGES

Yuzu & Peach Gin Spritz	\$20PP
Bloody Shiraz Spritz	\$20PP
Aperol Spritz	\$20PP
Espresso Martini	\$20PP
Negroni	\$20PP

<sup>\*</sup>Glassware is subject to change for large volume orders and traditional glassware may be replaced with rocks glasses

#### PRE ORDER WINE

PRE-ORDER A MINIMUM OF 10 BOTTLES IN ANY VARIETY FROM THE BELOW TO RECEIVE THE DISCOUNTED PRICE.

NV Taittinger Cuvee Prestige Champagne France	\$120 PER BOTTLE
Louis Roederer Collection Champagne France	\$130 PER BOTTLE
AIX Rosé Magnum Provence, France (pre-order of 5 magnums required)	\$150 PER BOTTLE
John Duval "Entity" Shiraz Barossa Valley, South Australia	\$120 PER BOTTLE
Dowie Doole Reserve Shiraz McLaren Vale South Australia	\$115 PER BOTTLE
Mitchell 'McNicol' Riesling Clare Valley South Australia	\$90 PER BOTTLE

<sup>\*</sup>All pre-order products will be applied to your bill, whether consumed or not. We do not have a takeaway license. If you consume your pre-order, you can purchase more on consumption on the night at retail price.

#### BAR TAB

The value of the tab will be calculated based on the minimum spend agreed upon, subtracting the cost of the food you choose. It can be increased during the event if needed. Prior to the event, we require you to pre-select 3-6 types of wine from the wine menu and inform us if you want spirits included. All tap beers will be included in the tab. Wine will be charged per bottle but served by the glass by your waitstaff. We do not require a pre-order of specific quantities unless you choose from the pre-selected wine list. Please note that cocktails cannot be included in your selections; they are only offered upon arrival.



# BABYLON ENQUIRIES & VIEWINGS: HOW TO GET HERE: We invite you to schedule a private viewing with one of our dedicated event Main entry: coordinators to discuss your vision for your special event. Express Escalator from Pitt Street Mall Please email you details to bookings@babylonrooftop.com.au or \*For direct lift access: enter via Castlereagh by the contact us page via our website: <u>babylonrooftop.com.au</u> Street, adjacent to Cerrone and take lift to Level 7. CHECK OUT OUR SOCIALS: BABYLONROOFTOP BABYLONROOFTOP