

A woman in a red and gold costume is performing fire juggling in a club. She is holding a large, ornate metal structure with multiple circular rings, from which several flaming torches are suspended. The scene is dimly lit, with the primary light source being the fire. In the background, other club-goers are visible, including a woman in a white dress on the right and a man in a pink shirt on the left.

BABYLON
BRISBANE



BABYLON

BRISBANE

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.

Whether you're looking to lose yourself in one of our semi-private Restaurant dining rooms, or enjoy the best Brisbane has to offer in our lively Babylon Gardens, each space invites a fun, social style of eating and drinking.

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



RESTAURANT FUNCTION SPACES

KASR

Immerse yourself in a private dining experience like no other. Accentuated by opulent gold finishings, Kasr can accommodate anything from intimate dining experiences amongst friends to corporate meetings requiring a private space.

CAPACITY

14 seated

ROOM FEATURES

- Mounted TV screen for presentations on request
- Private wait staff for duration of event
- Room hire fee applies



ESAGILA

Larger groups can indulge on a set menu in one of our semi-private Esagila spaces. The Esagila rooms can be booked individually for groups of up to 20 or together for up to 40 guests.

CAPACITY

Esagila 1: 18-20 seated

Esagila 2: 20-24 seated



RESTAURANT FUNCTION SPACES *Cont'd*

RESTAURANT BAR

Boasting floor to ceiling windows and flooded with natural light, the restaurant bar is ideal for more casual dining or small cocktail style affairs.

CAPACITY

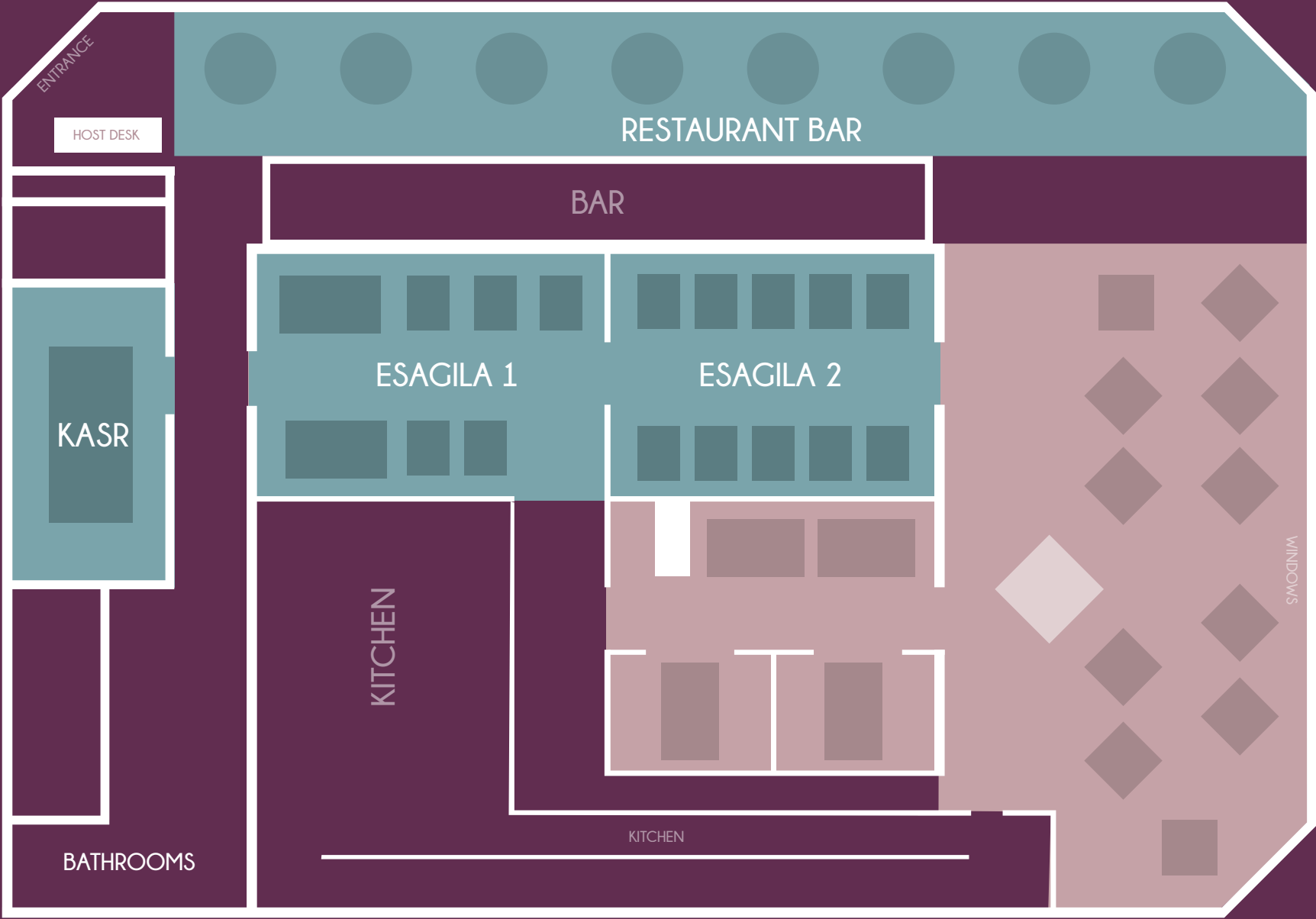
Seated: 30 pax (high tables & stools)

Standing: 50 pax

SPACE FEATURES

- Access to balcony for outdoor mingling
- Shared bar and amenities

INDOOR RESTAURANT





BABYLON GARDENS FUNCTION SPACES

APSU

Located on the lower deck of Babylon Gardens Apsu can be split in half for smaller events or booked as a whole for larger groups.

CAPACITY

Half - 40 Standing

Full - 80 Standing

SPACE FEATURES

- Views of Brisbane River & Story Bridge
- Semi-private when whole deck is booked
- Shared bar and amenities



NABU

Located on the main level of Babylon Gardens, Nabu is ideal for larger cocktail style events. The space can be extended or booked in conjunction with Apsu for larger groups.

CAPACITY

100 Standing

Up to 200 standing when booked with Apsu

SPACE FEATURES

- Uninterrupted views of the Brisbane River & Story Bridge
- Wheelchair accessible
- Shared bar and amenities



BABYLON GARDENS FUNCTION SPACES *Cont'd*

ENKI

Tucked away on Babylon Gardens main level, Enki is the perfect spot for groups wanting to be a little further from the action.

CAPACITY

50 standing

SPACE FEATURES

- Wheelchair accessible
- Shared bar & amenities
- View of Brisbane River & Story Bridge



ISHTAAR

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

CAPACITY

Seated: 40 pax

SPACE FEATURES

- Outdoor yet covered space
- Shared bar & amenities

BABYLON GARDENS



FOOD OPTIONS



FOOD PHILOSOPHY

Gatherings in Middle Eastern culture are traditionally food centric. They are enjoyed and shared with family and friends, evoking a strong sense of comfort. We believe sharing Babylon's menu will help better uncover the rich flavours and textures of the Levant cuisine which stretches modern Iraq, Jordan, Lebanon, Palestine, Syria and Turkey.

You have embarked on a journey through the Middle East the moment you walk through Babylon's doors. The venue has been built upon the greatest expression of Middle Eastern hospitality, food. Our kitchen boasts an authentic team who have created a menu rich with dishes inspired by childhood memories growing up in Turkey and traditional Levantine food.



CANAPÉS

Canapés are recommended for cocktail style functions, and are served on platters roaming throughout your event. We recommend selecting items that will cater to a broad range of dietary requirements. A minimum order of 20 of each canapé selection is required.

FLORA

- Crispy feta, nigella seeds (v) \$4
- Falafel, tahini sauce, pickled chilli (df, vg) \$4
- Hummus, fried bread, dukkah \$4
- Halloumi skewer, honey, mint (gf, v) \$5
- Stuffed dates, goat's cheese, honey, walnuts (gf, v) \$5
- Lentil kofte, white cos, amber, pomegranate (df, vg) \$4
- Babganoush tartlet, fennel pollen (gf, v) \$4

FAUNA

- Chicken harissa skewer, sumac, onion, toum (gf) \$6
- Chicken, pistachio, spiced caramelised onion, feta \$4
- Adana lamb kebab, labneh, sumac, iskender (gf) \$6
- Kadinbudu, crumbed cumin beef, kashar cheese rice balls \$4
- Lamb kofte, mint yoghurt, aleppo chilli \$5
- Woodfired beef, eggplant, roasted tomato, crispy bread \$4

OCEAN

- Oyster, finger lime dressing (gf, df) \$5
- Harissa grilled prawns, lemon toum (df, gf) \$9
- Arak marinated salmon tart, avruga caviar, capers (df, gf) \$6
- Midye dolma - stuffed black mussels with aromatic rice \$5
- Grilled octopus, chickpea puree, turkish sausage, tomato salsa, cruton \$6
- Fish kofte, dill, lemon yoghurt \$6

SUBSTANTIAL

- Spinach & feta gozleme (v) \$9
- Lamb gozleme, labneh, iskender sauce \$9
- Shish tawook, kisir, labneh \$9
- Cumin rice pilaf, cashew nut, pea (vg) \$9

SWEET

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

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.

IZMIR \$15PP

Hummus, cacik, eggplant, Turkish tabbouleh, eggplant salad, feta, flatbread, midye dolma

KAYSERI - \$19PP

Bastirma, falafel, hummus, cacik, eggplant, Turkish tabbouleh, eggplant salad, feta, shanklish, flatbread, midye dolma

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

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.



SET MENU

Set menus are available in the indoor restaurant spaces or Ishtar only. Set menu applies to confirmed or actual guest numbers (whichever is higher), and the same menu is applied to the whole group. Dietary requirements can be catered to outside of the set menu if required.

TASTE MENU \$79PP

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, aukes, 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 \$89PP

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, kataifi pastry, chermoula yoghurt, toum, lemon balm
Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers
Fattoush, radish, tomato, fried pita bread, aukes, 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

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.



SET MENU *Cont'd*

DELUXE TASTE MENU \$99PP

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

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.



BEVERAGE OPTIONS



BEVERAGES

BEVERAGE PACKAGES

Beverage packages to confirmed or actual guest numbers (whichever is higher) and the same beverage package must apply to the whole group. Minimum numbers apply.

SIGNATURE

2HR \$50PP | 3HR \$65PP
4HR \$80PP

BEER

XXXX Gold Lager 3.5%

Stone & Wood Pacific Ale 4.4%

SPARKLING

NV Alpha Box & Dice 'Tarot' Prosecco
Murray Darling

WHITES

Jacqueline's Ridge Sauvignon Blanc
Marlborough, NZ

RED

2018 Kaesler 'Stonehorse' Shiraz
Barossa Valley, SA

SOFT DRINKS & JUICES

PREMIUM

2HR \$60PP | 3HR \$75PP
4HR \$90PP

BEER

All draft beer & cider available

SPARKLING

Nv Alpha Box & Dice 'Tarot' Prosecco
Murray Darling

WHITES

2024 Riversdale Sauvignon Blanc
Marlborough, NZ

2022 Clark Estate Pinot Gris
Marlborough, NZ

ROSÉ

2023 Fine Pastel Rosé
Granite Belt, QLD

REDS

2018 Kaesler 'Stonehorse' Shiraz
Barossa Valley, SA

2021 Mohua Pinot Noir
Central Otago, NZ

SOFT DRINKS & JUICES

LUXURY

2HR \$80PP | 3HR \$100PP
4HR \$140PP

BEER

All draft beer, cider & ginger beer available

SPARKLING

NV Piper Heidsieck Cuvee Brut
Champagne, France

NV Alpha Box & Dice 'Tarot' Prosecco
Murray Darling

WHITES

WHITE WINE BY THE GLASS
Please contact your functions manager for
full list

ROSÉ

ROSÉ BY THE GLASS
Please contact your functions manager for
full list

REDS

RED WINE BY THE GLASS
Please contact your functions manager for
full list

SOFT DRINKS & JUICES



BEVERAGES *Cont'd*

COCKTAILS ON ARRIVAL

Available with bar tab or beverage package options

NANAYA'S GRAPEFRUIT SPRITZ **\$22PP**

Elderflower liqueur, grapefruit, prosecco, lemon

PEACH & APRICOT SPRITZ **\$22PP**

Peach liqueur, apricot, prosecco, lemon

PATARA SUNSET **\$25PP**

Malfy Rosa gin, elderflower liqueur, grapefruit, honey

**Glassware is subject to change for large volume orders and traditional glassware may be replaced with rocks glasses*

BEVERAGE PACKAGE UPGRADES

GINGER BEER **\$5PP**

Add alcoholic ginger beer to any beverage package

Must be applied to whole group

HOUSE SPIRIT UPGRADE **\$25PP**

Add house spirits to any beverage package

Must be applied to whole group

PREMIUM SPIRIT UPGRADE **\$35PP**

Add premium spirits to any beverage package

Must be applied to whole group

BAR TAB

An on consumption bar tab is available in lieu of a beverage package to make up any outstanding minimum spend.

Bar tabs are completely within your control, and you can set the spend limit as well as limit what is available for your guests to order. Spend limit on bar tab can be increased on the night of your event if required.

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



FAQ'S

DO YOU HAVE WET WEATHER OPTIONS?

Babylon Gardens is an outdoor venue with limited covered space. In the case of wet weather, we will move your booking to a covered area, however the size of the space allocated to your group may be reduced.

DO YOU PROVIDE TABLE SERVICE FOR DRINKS?

Our indoor restaurant is fine dining, and full table service for food and beverages is provided to sit down events at all times. Cocktail style bookings in the Restaurant Bar are required to order over the bar.

Our outdoor Babylon Gardens is bar service only for both seated or cocktail style events. Tray service for drinks may be provided at an extra cost, please enquire with your Function Manager for pricing.

DO YOU HAVE PRIVATE EVENT SPACES?

Due to the open plan layout of the venue, none of our spaces in Babylon Gardens are completely private and all have shared bar access. Where possible, we will provide bollards and signs to allocate a space for your guests.

We have a number of semi-private rooms available in the restaurant, and Ksar is our only completely private space. Ksar is available for sit down groups of up to 14 guests only.

DO YOU HAVE ON-SITE PARKING?

No. There are a number of paid car parks located within a few minutes' walk of the venue and we recommend Secure Parking (145 Eagle Street) or Wilson Parking (Riverside Centre). These are paid car parks and the venue does not validate parking.

We are located within a few minutes' walk of multiple bus routes and ferry terminals.

DO YOU ALLOW EXTERNAL DECORATIONS?

Functions are welcome to bring decorations such as balloons, table decorations or signage. No glitter or confetti is allowed.

We do not have a storage space, so all decorations are required to be removed from the venue or thrown out at the end of your event. Babylon Brisbane does not take any responsibility for lost, stolen or damaged decorations before, during or after your event.

If you are hiring equipment externally (such as a photo booth) please let your function manager know prior to confirming. Access to power is limited, and bump-in/out times will need to be confirmed.

You will have access to your function space up to 30 minutes prior to your function start time. If you require access earlier than this, please confirm with your Function Manager.

DO YOU ALLOW SPEECHES OR ALLOW OWN MUSIC?

As our venue is open plan, we may not be able to accommodate speeches, and functions are unable to play their own music. If you are wanting to do a speech, please liaise with your function manager who will assess on a case-by-case basis. We do not have AV equipment available for use, however we may be able to hire in externally.

For functions held during times we have entertainment we will not be able to lower the volume to accommodate for speeches.

DO YOU ALLOW EXTERNAL FOOD OR BEVERAGES?

No. We are a fully licensed venue and cannot allow external food or beverages.

The exception to the above is celebration cakes, however please note a cakeage fee applies. Please let your function manager know if you are wanting to bring a cake.

DO YOU ALLOW MINORS?

Minors are welcome in the venue whilst accompanied by a parent or guardian until 9 pm. Please note, we do not provide high chairs or a children's menu in either Babylon Gardens or the Restaurant.

DO YOU CATER TO DIETARY REQUIREMENTS?

We recommend selecting items that cater to a broad range of dietary requirements in your initial food selection. Most dietary requirements can be catered to, so please liaise directly with your function manager for specific selections. In order to cater to dietary requirements advance notice is required.

Whilst all care is taken, our kitchen does use gluten, nuts, dairy and shellfish so cross contamination may occur.

NEXT STEPS

Once you have viewed the venue and are happy with the space, a deposit & signed contract are required to confirm your booking. Tentative bookings will not be made and spaces will not be held until a deposit invoice and contract has been requested from your function manager.

TERMS AND CONDITIONS

Please read the Terms & Conditions carefully. Payment of the deposit will assume the Terms & Conditions have been agreed to by all parties.

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:

- 60 days or more – deposit will be refunded if space is re-booked.
- 15 days – 59 days – 50% of deposit will be refunded if space is re-booked. Remaining 50% will be retained by the venue as a cancellation fee.
- 14 days – 7 days – deposit will not be refunded.
- Less than 7 days – full food and beverage cost will incur/no monies will be refunded.

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 an 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.

BABYLON

BRISBANE

ENQUIRIES & VIEWINGS:

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

Please email you details to functionsqld@mantlegroup.com or by the contact us page via our website: babylonbrisbane.com.au

CHECK OUT OUR SOCIALS:



BABYLONBRISBANE.COM.AU



[BABYLONBRISBANE](https://www.instagram.com/babylonbrisbane)

COME PLAY AT BABYLON innocent bystander

HOW TO GET HERE:

Access from Eagle Street and City Reach Boardwalk

