

A woman in a red and gold costume is performing a fire show. She is holding a multi-ring fire poi with several fire rings attached by chains. The fire is bright and glowing, creating a dramatic effect against the dark background. She is looking upwards and to the side. In the background, there are other people, some of whom are smiling. The overall atmosphere is festive and energetic.

BABYLON

BRISBANE



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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, Ksar 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, Ishtaar offers a space that is sure to impress, perfect for seated events.

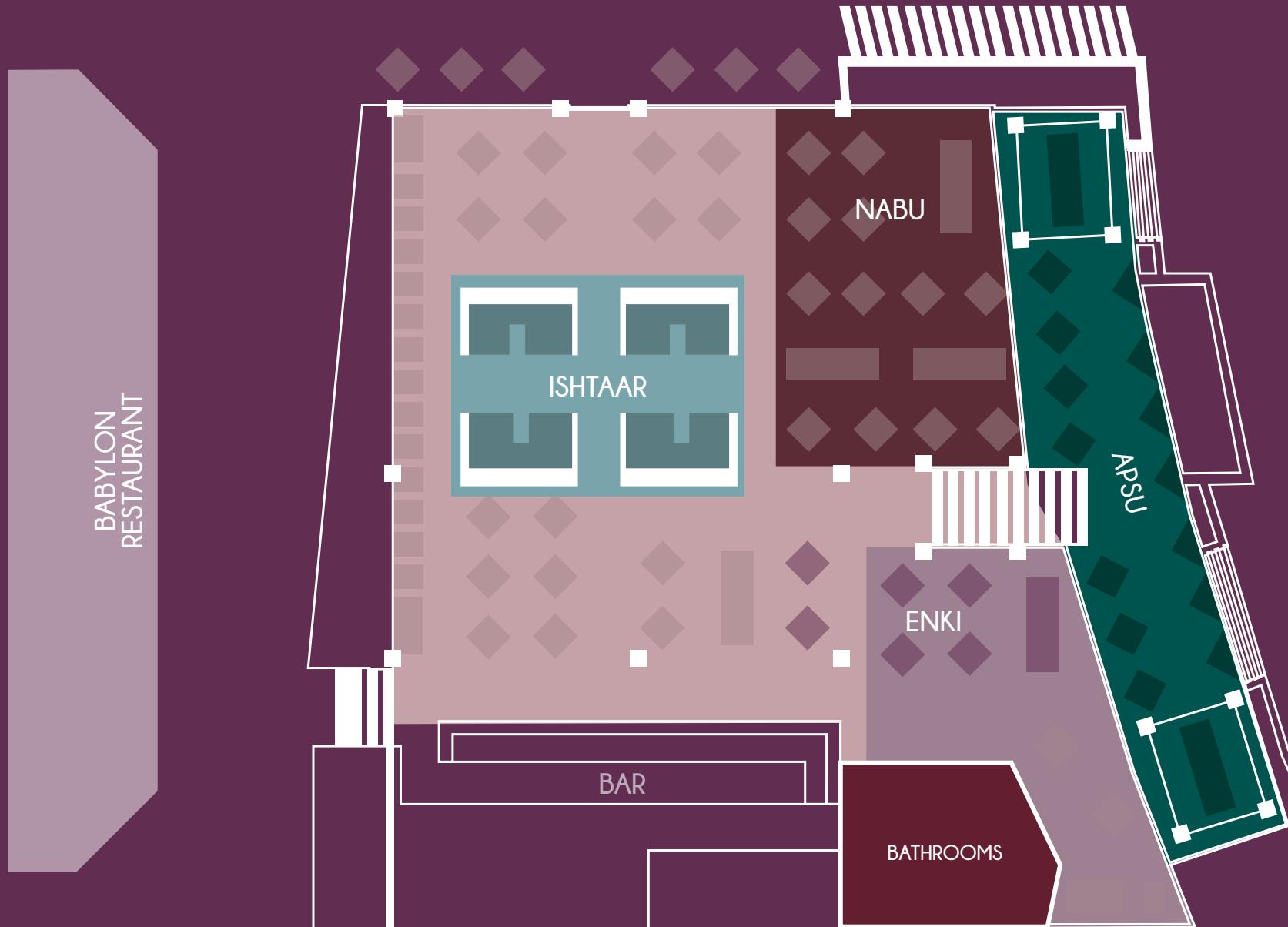
CAPACITY

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

GRAZING MENU

Grazing menus are designed to be ordered in conjunction with canapés 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, dolmades

KAYSERI - \$19PP

Pastirma, falafel, hummus, cacik, eggplant, Turkish tabbouleh, eggplant salad, feta, shanklish, flatbread, dolmades

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



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

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 Ishtaar 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.

TA STE MENU \$89PP

House made bread, za'atar spiced butter
Hummus, macadamia dukkah, olive oil, leblebi
Traditional lentil kofte, pomegranate, coriander, white cos, lemon
Cured salmon, za'atar creme fraiche dressing, caviar, dill, finger lime
Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers, persimmon
Fattoush, radish, tomato, fried pita bread, qukes, melon, parsley, mint yoghurt
Spiced fried cauliflower, ras el hanout, lemon, black tahini, almond, parsley
Wood roasted chicken, preserved lemon yoghurt, house pickles, brown butter
Baklava cheesecake, walnut crumble, honey, filo paastry, pistachio

PREMIUM TA STE MENU \$99PP

House made bread, za'atar spiced butter
Hummus, macadamia dukkah, olive oil, leblebi
Traditional lentil kofte, pomegranate, coriander, parsley, white cos, lemon
Prawns, sujuk, yellow split pea, bisque, lemon, chilli butter, dill
Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers, persimmon
Fattoush, radish, tomato, fried pita bread, qukes, melon, parsley, mint yoghurt
Spiced fried cauliflower, ras el hanout, lemon, black tahini, almond, parsley
Wood fired angus beef, hünkar begendi style, chilli butter, pickled radish
Chocolate tahini, caramel sponge, sesame, turkish coffee ice cream



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SET MENU Cont'd

DELUXE TASTE MENU \$109PP

House made bread, za'atar spiced butter
Hummus, macadamia dukkah, olive oil, leblebi
Traditional lentil kofte, pomegranate, coriander, white cos, lemon
Abrolhos scallop, chipotle butter, tarama, caviar, crumb
Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers, persimmon
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, garlic labneh, carrots, black garlic, hot honey
Kataifi nest, pistachio cream, rhubarb compote



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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

821 South Sauvignon Blanc,
Marlborough, NZ

RED

South Rock 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

821 South Sauvignon Blanc,
Marlborough, NZ

Gabbiano Pinot Grigio DOC, Delle
Venezie, Italy

ROSÉ

Sud Rose, Languedoc, France

REDS

Kaesler 'Stonehorse' Shiraz Barossa
Valley, SA

St Huberts Pinot Noir, Yarra Valley,
VIC

SOFT DRINKS & JUICES

LUXURY

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

BEER

All draft beer, cider & ginger beer available

SPARKLING

NV Moët & Chandon Imperial Brut NV,
Epernay, France

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.



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.

CHECK OUT OUR SOCIALS:



BABYLONBRISBANE.COM.AU



BABYLONBRISBANE

COME PLAY AT BABYLON *innocent bystander*

HOW TO GET HERE:

Access from Eagle Street and City Reach Boardwalk

