# BABYLON

## BRISBANE

*FUNCTION PACK*

# WELCOME TO BABYLON

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.





# ESAGILA

Larger groups can indulge in 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.

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| ESAGILA 1 | 20 | N/A | N | N | N | N |
| ESAGILA 2 | 24 | N/A | N | N | N | N |
| ESAGILA 1 & 2 | 40 | N/A | N | N | N | N |



# 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.

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| INDOOR | 14 | N/A | Y | N | N | N |

# INDOOR RESTAURANT





# ASPU

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. When booked exclusively, Apsu provides a semi-private setting ideal for stylish outdoor functions.

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| APSU HALF | N/A | 40 | N | N | N | N |
| APSU FULL | N/A | 80 | N | N | N | N |

** Can be combined with Nabu & Enki for 200 guests*



# NABU

Located on the main level of Babylon Gardens, Nabu is ideal for larger cocktail-style events. Enjoy uninterrupted views of the Brisbane River and Story Bridge, with wheelchair access and convenient shared bar and amenities.

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| OUTDOOR | N/A | 80 | N | N | N | N |

** Can be combined with Apsu & Enki for 200 guests*



# ENKI

Tucked away on Babylon Gardens' main level, Enki is the perfect spot for groups wanting to be a little further from the action. This semi-private space also offers picturesque views of the Story Bridge and Brisbane River.

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| OUTDOOR | N/A | 40 | N | N | N | N |



# ISHTAAR

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

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| OUTDOOR | 32 | N/A | N | N | N | N |




# BABYLON GARDENS EXCLUSIVE

Take over Babylon Gardens for your next event. Enjoy a private bar, dedicated bathrooms, mixed seating, and iconic Story Bridge and Brisbane River views - perfect for up to 400 guests cocktail-style.

| SPACE TYPE | | | | | | |
|---|---|---|---|---|---|---|
| OUTDOOR | N/A | 400 | N | N | N | N |

# BABYLON GARDENS



# CANAPES

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 | 6.25 EACH

Crispy feta, feta coated in toasted nigella seeds (V)
Falafel, tahini sauce, pickled chilli (GF, VG)
Hummus, fried bread, Sukkah
Halloumi skewers, honey, mint (GF,V)
Stuffed dates, goat's cheese, honey, walnuts (DF, V)
Lentil kofte, white cos, amber, pomegranate (DF, VG)
Babaganoush tartlet, ezme, lemon (GF,V)

## FAUNA | 6.25 EACH

Chicken harissa skewer, sumac, onion, toum
Smoked chicken tarlets, spiced caramelised onion, pistachio, feta
Adana lamb kebab, labneh, sumac, Iskander
Lamb kofte, mint yoghurt, aleppo chilli
Woodfired beef, eggplant, roasted tomato, crispy bread
Spiced beef tartlets, black garlic, beetroot puree, labneh

## OCEAN | 6.25 EACH

Harissa grilled prawns, lemon toum (A)
Salmon mousse tartlets, dill, fish roe (A)
Grilled octopus, hummus, beef sausage, tomato salsa, en croute (M)
Fish kofte, dill, lemon yoghurt (A)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
A - Australian Seafood I - Imported Seafood | M - Mixed Seafood Origin

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.



# CANAPES Continued

## SUBSTANTIAL | 13 EACH

Spinach & feta gozleme, lemon (V)

Lamb gozleme, labneh, iskender sauce

Shish tawook, kisir, labneh (A)

Cumin rice pilaf, cashew nut, pea

## SWEET | 6.25 EACH

Chocolate tahini tart

Baklava

Turkish delight

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# 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, dolmades

## KAYSERI $19PP

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

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# RESTAURANT 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.

## TASTE MENU $90PP

Homemade turkish bread, za'atar spiced butter (V)
Hummus, macadamia dukkah, olive oil, leblebi (LD, LG, V, VG)
Traditional lentil kofte, pomegranate, coriander, white cos, lemon (LD, V, VG)
Scallops abrolhos, chipotle butter, taramasalata, salmon caviar, pangrattato (LDO, LG)
Pan fried halloumi, honey, fig jam, wild herb flowers, seasonal fruit (LG, V)
Fattoush, radish, tomato, fried pita bread, qukes, melon, parsley, mint yoghurt (LD, LGO, V)
Spiced fried cauliflower, ras el hanout, lemon, black tahini, almond, parsley (LD, LGO, V, VG)
Whole wood roasted chicken, preserved lemon, yoghurt, house pickles, brown butter (LDO, LG)
Baklava cheesecake, brown butter and pear puree, filo pastry, pistachio (LGO, V)

## DELUXE TASTE MENU $110PP

House made bread, za'atar spiced butter
Hummus, macadamia dukkah, olive oil, leblebi
Traditional lentil kofte, pomegranate, coriander, parsley, white cos, lemon
Char Grilled King Prawns, Garlic Butter, Zhug, Lemon Labneh, Chilli Butter, Fish Roe
Pan fried halloumi, locally sourced honey, fig jam, wild herb flowers, persimmon
Apricot & Cauliflower Tabbouleh, Almonds, Parsley, Lemon Dressing (LD, LG, V, VG)
Spiced fried cauliflower, ras el hanout, lemon, black tahini, almond, parsley
Swordfish shish kebab, chermoula, almonds, sayadiyeh rice (LDO, LG, M)
Shish tawook wood fired chicken skewers, kisir, tomato, garlic yoghurt (LGO)
Wood fired angus beef, hünkar beğendi style, chilli butter, pickled radish
Chocolate tahini, caramel sponge, sesame, turkish coffee ice cream

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# 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.

## PACKAGE 1

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

### SIGNATURE

BEER
XXXX Gold Lager 3.5%
Stone & Wood Pacific Ale 4.4%
James Squire Orchid Cider

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

WHITES
821 South Sauvignon Blanc, Marlborough, NZ

RED
Sout Rock Shiraz, Barossa Vallet, SA

SOFT DRINKS & JUICES

## PACKAGE 2

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

### PREMIUM

BEER
All draft beer and cider available

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

WHITES
821 South Sauvignon Blanc, Marlborough, NZ

ROSÉ
Sud Rosé, Languedoc, France

REDS
Kaesler 'Stonehorse' Shiraz Barossa Valley, SA
St Huberts Pinot Noir, Yarra Valley, VIC

SOFT DRINKS & JUICES

## PACKAGE 3

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

### LUXURY

BEER
All draft beer and cider 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



# BEVERAGE PACKAGE OPTIONAL ADD ONS

## 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 ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

A 10% surcharge on Sundays and 15% surcharge on public holidays applies to all food and beverage prices. Babylon Rooftop practices responsible service of alcohol at all times.

# BABYLON

## BRISBANE

### CONTACT US

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