

ISLES LANE
BAR & KITCHEN

ENTERTAINING PACKAGE

AN EXTENSION OF HOME, THE OFFICE & THE PARK

BROUGHT TO YOU BY CELISSA, ISLES LANE IS AN EXTENSION OF HOME, THE OFFICE, AND THE PARK. WHETHER IT BE BIRTHDAYS, WEDDING RECEPTIONS, END OF FINANCIAL YEAR CELEBRATIONS, CHRISTMAS PARTIES, OR SIMPLY A SOCIAL SOIREE WITH A GROUP OF YOUR FRIENDS, ISLES LANE CAN DELIVER MEMORABLE EXPERIENCES FOR ANY OCCASION RIGHT IN THE MIDDLE OF BRISBANE'S CBD.

LIKE THE ICONIC POST OFFICE SQUARE, ISLES LANE DRAWS NATURAL LIGHT AND GREENERY INWARDS, CREATING AN OPEN, MODERN AND VERDANT SPACE. REFERENCING DINING ROOMS OF OLD BISTROS COMBINED WITH LARGE OPEN SUNROOMS AND LUSH GREENHOUSES, ISLES LANE FEELS LESS LIKE A PUB AND MORE LIKE A BIG WELCOMING OPEN SPACE THAT EVERYONE WILL FEEL AT HOME IN.

BEHIND THE BAR, GUESTS WILL SPY SOME OF THE CITIES MOST INTERESTING RIESLINGS, ROSES, PROSECCOS AND CHAMPAGNES, ALONG WITH HANDLES OF GREAT WELL-KNOWN BEERS (AND SOME INTERESTING ROTATIONAL BREWS). WHILE ON THE PLATE, YOU CAN EXPECT MODERN, GASTROPUB VIBES TO THE TABLE IN WAVES OF FRESH AND SEASONAL PRODUCE FROM THE GARDEN, PASTURE, SEA AND SKY.





FUNCTIONS & EVENTS AT ISLES LANE

GROUP BOOKINGS

PERFECT FOR CASUAL CATCH UPS WHERE YOU'RE JUST AFTER A SEMI-PRIVATE AREA FOR YOU AND YOUR FRIENDS TO HANG OUT. WITH ACCESS TO THE CITIES XGET HOSTING YOUR NEXT GET TOGETHER AT ISLES LANE IS SURE TO MAKE A LASTING IMPRESSION.

PRIVATE PARTIES

WHETHER IT'S A BIRTHDAY, ENGAGEMENT, HENS/BUCKS PARTY OR A MILESTONE EVENT, OUR TEAM WOULD LOVE TO HELP PLAN YOUR PARTY. WITH ITS CENTRAL LOCATION AND VERSATILE INDOOR /OUTDOOR AREAS, YOU WILL HAVE THE ADDED LUXURY OF EASY ACCESS FOR YOUR GUESTS WHILST HAVING THE PARK ON YOUR DOORSTEP.

LARGE SCALE EVENTS

LET YOUR IMAGINATION RUN WILD AND VISUALISE ANYTHING FROM A HAMPTON STYLE GARDEN PARTY, INNER CITY WEDDING TO A GALA DINNER UNDER THE STARS. ADAPTABLE TO HOST A MULTITUDE OF EVENT STYLES, THE POSSIBILITIES WHEN HOSTING YOUR NEXT SPECIAL OCCASION AT ISLES LANE ARE ENDLESS.

ISLES MASTER CLASSES

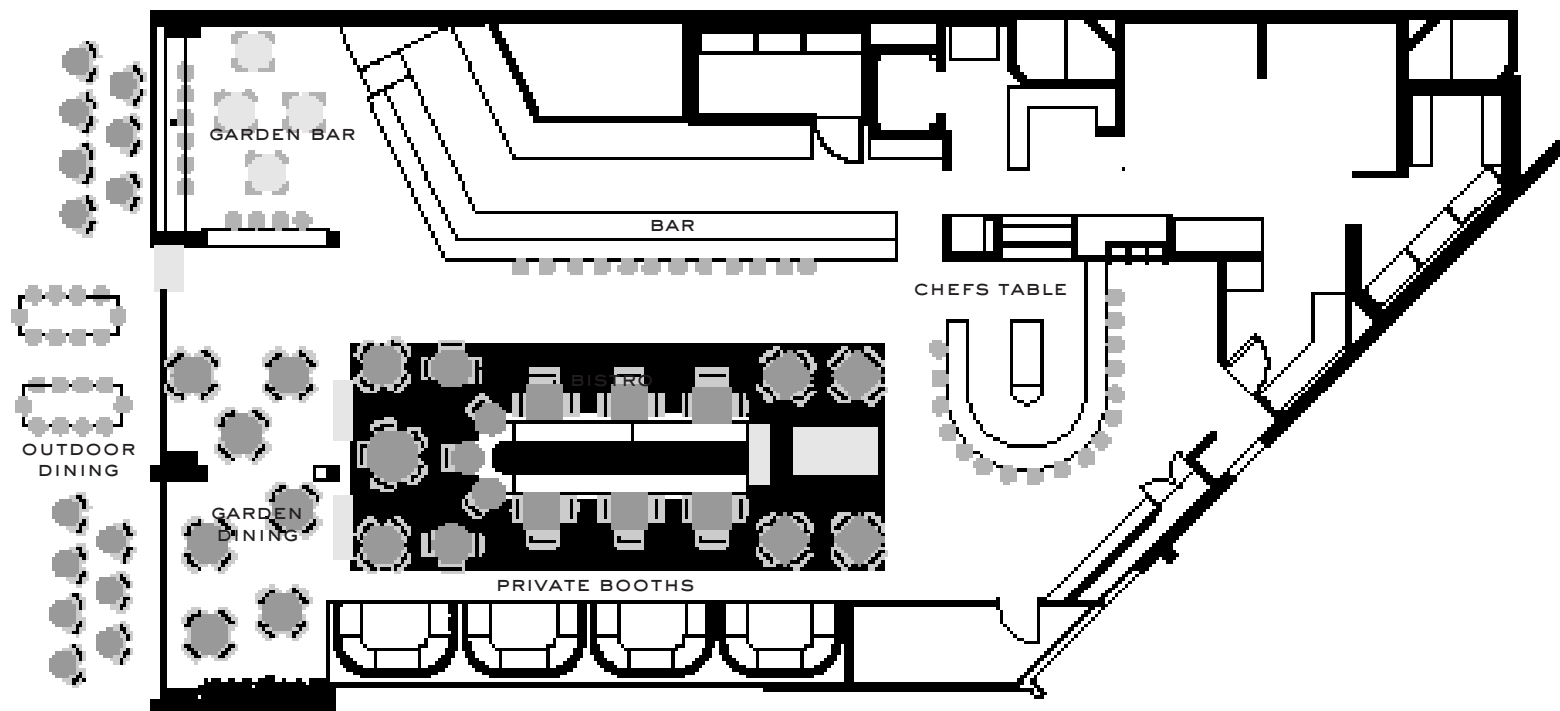
START OF YOUR EVENING WITH A MEMORABLE EXPERIENCE AT THE ISLES LANE CHEFS TABLE. WE OFFER A SELECTION OF POPULAR TASTINGS AND MASTERCLASSES AVAILABLE FOR GROUP BOOKINGS OF 8-16 IN ADDITION REGULAR EXCLUSIVE EVENTS.

ISLES LANE HIGH TEA

FOR INTIMATE CELEBRATIONS, BABY OR BRIDAL SHOWERS, HENS PARTIES OR JUST A SIMPLE FUN DAY OUT WITH THE GIRLS.

CAPACITY

ISLES LANES OFFERS A VARIETY OF AREAS AVAILABLE FOR GROUP BOOKINGS, SEMI-PRIVATE PARTIES AND EXCLUSIVE EVENTS. PLEASE NOTE THAT THE BELOW IS A GUIDE TO GIVE YOU AN IDEA OF THE DIFFERENT AREAS AVAILABLE AT ISLES LANE. WE ARE SUPER FLEXIBLE AND CAN CONFIGURE OUR VENUE TO CATER FOR A RANGE OF SET UP STYLES.



ENTIRE VENUE
300 COCKTAIL
200 SIT DOWN

**ENTIRE VENUE & POST OFFICE
SQUARE PARK**
700 COCKTAIL

POST OFFICE SQUARE

PARK
400 COCKTAIL
250 SIT DOWN

CHEFS TABLE
16 SIT DOWN

PRIVATE BOOTHS (4)
7 SIT DOWN/BOOTH

GARDEN DINING
28 SIT DOWN

GARDEN BAR
28 SIT DOWN

OUTDOOR DINING
40 SIT DOWN

BISTRO
75 SIT DOWN

BAR
15 SIT DOWN



CANAPES

COLD 5 EACH

BLOODY MARY OYSTER SHOOTER
BEETROOT VODKA CURED SALMON CROSTINI
BEEF CARPACCIO WITH BEER PICKLED SHALLOT
AND CRISPY CAPER
KING PRAWN W/ YUZU AND LEMON BALM
TOMATO AND GOAT CHEESE CROSTINI

HOT 5 EACH

BONE MARROW ARANCINI
CRISPY TOFU W/ AVOCADO AND WASABI
BEEF BRISKET SPRING ROLL W/ HOUSE
SMOKED BBQ SAUCE
TERIYAKI GLAZED PORK MEATBALLS
W/ CASHEWS AND SESAME

SUBSTANTIAL 10 EACH

HONEY SOY PORK BELLY BAO
NASI GORENG CUPS WITH SLOW POACHED EGG
PUMPKIN, QUINOA & WASABI ALMONDS
BANNOCK BRAE BEEF AND MUSHROOM PIE

14 EACH

ISLES LANE PRAWN ROLL (4 SERVICE CHARGE)





FUNCTION PLATTERS

SMALL PLATTER FEEDS 3-6 PEOPLE

LARGE PLATTER FEEDS 8-12 PEOPLE

CHEESE PLATTER SMALL 60 / LARGE 120

SELECTION OF LOCAL CHEESES, QUINCE PASTE, FRESH FRUIT, HONEY & WALNUTS SERVED WITH HOUSE BAKED CIABATTA AND LAVOSH

ANTIPASTO PLATTER SMALL 60 / LARGE 120

SELECTION OF CURED MEATS, TWO TYPES OF DIPS, MARINATED OLIVES AND PICKLED VEGETABLES SERVED WITH HOUSE BAKED CIABATTA, CRACKERS AND BREAD STICKS

SEA PLATTER SMALL 60 / LARGE 120

CRAB BLINI
SALMON CEVICHE W/ SQUID CRACKER
FISH FINGERS W/ LEMON PEPPER
CHARGRILLED PINEAPPLE AND PRAWN SKEWERS
CRISPY FRIED BABY CALAMARI

LAND PLATTER SMALL 60 / LARGE 120

SOUTHERN STYLE FRIED CHICKEN
CRISPY FRIED PORK BELLY BITES
BRISKET BEIGNETS
MIDDLE EASTERN LAMB KOFTAS
CHICKEN LIVER PARFAIT ON TOAST

VEGGIE PATCH PLATTER SMALL 60 / LARGE 120

FRIED CAULIFLOWER FLORETS (VEGAN)
VEGGIE FILO BASKETS (VEGAN)
CRISPY TOFU W/AVOCADO PUREE & SESAME (G.F.VEGAN)
HALOUMI CHIPS (G.F)
CRISPY PHILLY CHEESE STUFFED MUSHROOM



LADIES DAY OUT

THE PERFECT SETTING FOR A BABY SHOWER, BRIDAL SHOWER, HENS PARTY OR SIMPLY JUST A DAY OUT WITH THE GIRLS.

SELECT ONE OF THE FOLLOWING PACKAGES:

ISLES LANE PROSECCO SET \$39PP

GLASS OF ISLES LANE PROSECCO WITH 10 BITES

ISLES LANE ROSE SET \$49PP

GLASS OF ISLES LANE ROSE WITH 10 BITES

ISLES LANE COCKTAIL OR CHAMPAGNE SET \$59PP

BARTENDERS CHOICE OF COCKTAIL OR A GLASS OF FRENCH CHAMPAGNE WITH 10 BITES

SAVORY BITES

SELECTION OF ISLES LANE MINI ROLLS
TASMANIAN SALMON QUICHE
SPINACH & FETA SCROLL
LAMB SAUSAGE ROLL
MINI CREAM CHEESE BAGEL

SWEET BITES

MINI SCONES & JAM
LEMON TART
CHOCOLATE MACADAMIA BROWNIE
MINI PAVLOVA
MACADAMIA NOUGAT

MASTER CLASSES

COCKTAIL MASTERCLASS \$55 P/P

- ONE HOUR CLASS WITH YOUR OWN MIXOLOGIST
- ONE COCKTAIL ON ARRIVAL AND TWO DELICIOUS COCKTAILS MADE AND ENJOYED BY YOU

COCKTAIL MASTERCLASS PREMIUM \$75 P/P

- ONE HOUR CLASS WITH YOUR OWN MIXOLOGIST
- ONE COCKTAIL ON ARRIVAL AND TWO DELICIOUS COCKTAILS MADE AND ENJOYED BY YOU
- CHARCUTERIE BOARD OF CURED MEATS, CHEESES, CHUTNEYS AND CRACKERS

ISLES LANE WINE TASTING EXPERIENCES STARTING AT \$50

AN ISLES LANE WINE EXPERT WILL DELIVER A 1 HOUR DISCUSSION BASED ON YOUR SELECTED EXPERIENCE. THE EXPERIENCES ARE AVAILABLE FOR GROUPS OF 8-16 PEOPLE AND YOU ARE FREE TO CHOOSE FROM STRUCTURES BASED AROUND STYLE, VARIETAL AND REGION. THE PACKAGE IS PAIRED WITH A CHARCUTERIE BOARD OF CURED MEATS, CHEESES, CHUTNEYS AND CRACKERS.

THE GREAT WHITE - KING OF THE OCEAN

THERE ARE TWO WHITE WINES THAT ARE DESTINED TO GO WITH SEAFOOD. CLARE VALLEY RIESLING (LIME FLAVOURS) AND HUNTER VALLEY SEMILLON (LEMON FLAVOURS). THESE TWO WINES STYLES ALSO HAPPEN TO BE THE GREATEST WINES TO CELLAR.

THE TIMELINE OF WINE

MOST WINE IN AUSTRALIA IS CONSUMED WITHIN 48 HOURS OF PURCHASE. THE ART, PATIENCE (AND SPACE) OF CELLARING WINE SEEMS TO BE AN ALMOST LOST ART FOR A YOUNGER GENERATION OF DRINKERS. HERE WE POTENTIALLY LOOK AT A NUMBER OF VERSIONS OF THE SAME WINE WITH DIFFERENT AGES - LEARNING WHAT CELLARING DOES TO WINE AND INDEED WHETHER PEOPLE PREFER THE COMPLEXITY OF AGE OR THE YOUTHFUL EXUBERANCE OF YOUTH!

HERE VERSUS THERE

WHAT IS IT THAT MAKES EUROPEAN WINES SO COVETED? WHY DO PEOPLE FALL HEAD OVER HEELS FOR THE OLD WORLD AND ARE THE DIFFERENCES REAL? HERE IN A FUN AND INFORMAL BLIND TASTING WE COMPARE WINES OF THE OLD WORLD TO THOSE OF THE NEW WORLD (PARTICULARLY AUSTRALIA AND NEW ZEALAND). PEOPLE CAN GUESS WHERE THEY THINK THE WINE IS FROM AND THEN THE WINE IS REVEALED AT THE END. DEMYSTIFYING PERCEPTIONS AND MAKING IT A BIT OF FUN WHILE HOPEFULLY LEARNING SOMETHING.

BANQUET

OUR BANQUET MENU IS BASED AROUND OUR SHARE PLATE MENU AND CAN BE PRE-ORDERED FOR GROUPS OF 10 OR MORE.

2 COURSE MEAL FROM \$59PP

INCLUDES A CHOICE OF 2 ITEMS FROM OUR SMALL PLATE MENU, A CHOICE OF 2 PROTEINS, 3 SALAD OR VEGGIE PATCH DISHES AND 2 CONDIMENTS TO SHARE.

3 COURSE MEAL: FROM \$69PP

INCLUDES A CHOICE OF 2 ITEMS FROM OUR SMALL PLATES MENU, A CHOICE OF 2 PROTEINS AND 3 SALAD OR VEGGIE PATCH DISHES, A CHOICE OF 1 DESSERT AND 2 SAUCES AND CONDIMENTS TO SHARE.

ANY ADDITIONS TO THE ABOVE WILL BE BASED ON POA.



VEGGIE PATCH & SALADS

ROASTED CAULIFLOWER, CUMIN YOGHURT, CARAMELISED MILK CRUMB, BROWN BUTTER (V)

SAUTEED POTATOES W/ FRESH HERB CITRUS (GF, V)

ROASTED HEIRLOOM CARROTS, CARROT PUREES, PICKLED FENNEL (V)

ROAST BUTTERNUT PUMPKIN, RICOTTA CREAM, PISTACHIO & PEPITA CRUMB (V)

BROCCOLINI, BRUSSEL SPROUTS, BEANS, PUFFED RICE, MISO (DF, GF)

PUMPKIN, PUFFED QUINOA, AVOCADO, CANDIED PEPITA (DF, V)

HEIRLOOM TOMATO, GOAT'S CHEESE, NASTURTIUM, SORREL (V)

SMALL PLATES

HOUSEMADE FLATBREAD W/ RICOTTA, CHIMICHURRI, HUMMUS (V)

HALLOUMI CHIPS, LEMON (GF)

BEER BATERED FRIES & BURGER MAYO (V)

CHEF'S CROQUETTES

SALMON CEVICHE, WASABI MAYO, AVOCADO AND SQUID INK CRISP

POPCORN CHICKEN W/ HOUSE SMOKY BBQ SAUCE

HEIRLOOM TOMATO & GOAT'S CHEESE BRUSCHETTA, TOASTED SOURDOUGH (V)

PROTEINS

POULTRY

HARISSA CHICKEN, SMOKEY LENTILS, PRESERVED LEMON YOGURT (GF)

PASTURE

BEEF BRISKET, CHIMICHURRI, FERMENTED CHILLI, BURNT ONIONS (DF, GF)

WHOLE LAMB SHOULDER, THYME, ROSEMARY, CONFIT GARLIC (DF, GF)

WHOLE LAMB LEG, SRI LANKAN SPICE, TOASTED ALMOND PILAF (DF, GF)

CRISPY PORK BELLY, CARAMELISED PEAR PURÉE, COMPRESSED APPLE (DF, GF)

SEA

BAKED TASMANIAN SALMON, HOUSE PICKLES, SORREL, DRIED ANCHOVY (DF, GF)

GRILLED MARKET PRAWNS, YUZU AIOLI (GF)

ISLES LANE CONDIMENTS & SAUCES

BONE MARROW MUSTARD SEED JUS
SMOKY BBQ SAUCE
ISLES LANE CHIMICHURRI
LEMON AIOLI
HUMMUS
RED WINE JUS

DESSERTS

ISLES LANE EATON MESS
BRULEE WITH HOUSE MADE BISCOTTI
BANOFFEE PIE WITH ALMOND CRUMB
BERRY PARFAIT
SELECTION OF AUSTRALIAN CHEESE,
APPLE, QUINCE, TRUFFLE HONEY,
DANNY'S SOURDOUGH

BEVERAGE PACKAGES

STANDARD PACKAGE

TAP BEER

GREAT NORTHERN SUPER CRISP, STONE & WOOD GARDEN ALE

SPARKLING

BRUTO PROSECCO

WHITE WINE

ASTROLABE SAUVIGNON BLANC / SEMILLON

RED WINE

CHAIN OF FIRES SHIRAZ/CABERNET

SOFT DRINKS

ALL STANDARD SOFT DRINKS

\$30PP 2 HOURS

\$39PP 3 HOURS

\$49PP 4 HOURS

SUPERIOR PACKAGE

TAP BEER

GREAT NORTHERN SUPER CRISP, STONE & WOOD GARDEN ALE, COOPERS PALE ALE

SPARKLING

JAMSHEED CANDYFLIP PETILLANT-NATUREL

WHITE WINE

DEVIATION ROAD SAUVIGNON BLANC

RED WINE

FIRST DROP MOTHERS MILK SHIRAZ

SOFT DRINKS

ALL STANDARD SOFT DRINKS

\$39PP 2 HOURS

\$49PP 3 HOURS

\$59PP 4 HOURS

PREMIUM PACKAGE

TAP BEER

SAPPORO, STONE & WOOD PALE ALE, STONE & WOOD GARDEN ALE

SPARKLING

CANELLA PROSECCO SUPERIORE

WHITE WINE

AD HOC WALLFLOWER RIESLING, PEDESTAL CHARDONNAY & DEVIATION ROAD SAUVIGNON BLANC

RED WINE

FIRST DROP MOTHERS MILK SHIRAZ, SCOTT BASE SINGLE VINEYARD PINOT NOIR

SOFT DRINKS

ALL STANDARD SOFT DRINKS

\$49PP 2 HOURS

\$59PP 3 HOURS

\$69PP 4 HOURS

UPGRADE OPTIONS

ADD COCKTAIL ON ARRIVAL \$10PP

ADD AN ADDITIONAL HOUR \$12PP

BAR TABS

WE CAN ASSIST YOU IN SETTING UP A BAR TAB FOR YOUR GUESTS WITH ANY COMBINATION OF BEER, WINE, SPIRITS OR COCKTAIL AS AN ALTERNATIVE TO THE ABOVE PACKAGES. MINIMUM SPENDS APPLY.

*MINIMUM 30 GUESTS



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LOCATION

300 QUEEN STREET
BRISBANE, QLD 4000

PARKING
VALIDATED PARKING OPTIONS ARE AVAILABLE FOR ISLES LANE CUSTOMERS AT POST OFFICE SQUARE CAR PARK LOCATED ON 223-235 ADELAIDE STREET.

TRAIN
CENTRAL STATION IS LOCATED ONLY A COUPLE OF HUNDRED METERS FROM ISLES LANE BAR & KITCHEN.



MINIMUM SPEND

ISLES LANE RESERVES THE RIGHTS TO APPLY A MINIMUM FOOD AND BEVERAGE SPEND WHEN A DESIGNATED AREA OR THE WHOLE VENUE IS SPECIFICALLY ALLOCATED FOR A FUNCTION. IN THE EVENT THAT THE QUOTED MINIMUM SPEND IS NOT MET, THE DIFFERENCE WILL BE CHARGED AS VENUE HIRE.

RESERVATIONS & CANCELATIONS

A NON- REFUNDABLE DEPOSIT OF 20% OF THE MINIMUM SPEND IS REQUIRED AT THE TIME OF BOOKING A PRIVATE/SEMI-PRIVATE AREA FOR A PRIVATE PARTY. IF NO MINIMUM SPEND IS APPLIED TO YOUR RESERVATION, WE'LL ASK YOU TO PROVIDE A CREDIT CARD GUARANTEE AT THE TIME OF BOOKING. CANCELLATIONS MUST BE MADE IN WRITING TO THE FUNCTIONS MANAGER.

FINALISING YOUR BOOKING

WE REQUIRE YOUR FINAL NUMBERS AND CATERING ORDERS TO BE FINALIZED A MINIMUM OF 14 DAYS PRIOR TO THE FUNCTION DATE. CATERING, BEVERAGE PACKAGES & BAR TABS ARE TO BE PAID IN FULL 7 WORKING DAYS PRIOR TO YOUR FUNCTION. YOU'RE WELCOME TO UPGRADE AND ADD TO YOUR BAR TAB DURING YOUR EVENT, HOWEVER THE FINALE BALANCE MUST BE SETTLED AT THE END OF THE EVENT VIA CREDIT CARD.

MINORS

UNDER 18'S ARE PERMITTED IN THE VENUE AS LONG AS THEY ARE SUPERVISED AT ALL TIMES BY A PARENT OR LEGAL GUARDIAN. ISLES LANE'S POLICY ALLOWS MINORS TO ATTEND FUNCTIONS UNTIL 10PM. PLEASE REFER TO OUR FUNCTIONS TEAM FOR FURTHER DETAILS.

RESPONSIBLE SERVICE OF ALCOHOL

IN ACCORDANCE WITH THE LIQUOR ACT & THE RESPONSIBLE SERVICE OF ALCOHOL, ALL GUESTS DEEMED INTOXICATED WILL BE REFUSED SERVICE AND MAY BE ASKED TO LEAVE THE PREMISES. ALL GUESTS MUST HOLD A VALID FORM OF IDENTIFICATION.