



FUNCTIONS & EVENTS

2026 PACKAGES

AN EXTENSION OF HOME, THE OFFICE & THE PARK



Isles Lane is an extension of home, the office, and the park.

Whether it be a birthday, wedding reception, end of financial year celebration, Christmas party or simply a social soiree with a group of friends, Isles Lane promises to create lasting memories for any occasion, right in the heart of Brisbane's CBD.

Much like the iconic Post Office Square, Isles Lane embraces natural light and greenery, shaping a contemporary, open, and lush environment. Inspired by the charm of classic bistros and the expansive allure of sunlit spaces, Isles Lane's Bar & Kitchen vibes transport you to a setting where everyone can feel right at home.

Behind the bar, guests will discover an enticing array of the city's most captivating rieslings, roses, proseccos, and champagnes, complemented by handles of well-known beers and intriguing rotational brews.

On the culinary front, anticipate a modern Mediterranean-style experience with a bounty of fresh, seasonal delights sourced from the garden, pasture, sea, and sky, bringing a touch of Isles Lane's unique flavor to your plate.





FUNCTIONS & EVENTS

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 only green space, Post Office Square. Get 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.

CANAPE MENU

COLD

\$5.0 each

Min order 20 people

Lemon Scented Goats Cheese, charred crostini, fried onion, crisp mint

Barramundi Brandade preserved lemon, parsley, onion, crisp pita

Charred Wagyu, harissa yoghurt on charred Turkish

Pulled Spiced Chicken Breast preserved lemon, parsley, crisp pita, aioli

HOT

\$5.0 each

Moroccan spiced pulled beef on charred Turkish w/ mint labneh

Individual Chicken Souvlaki, cucumber, tzatziki, tomato

Prawn Skewer, lemon crumbed prawns, preserved lemon aioli, chilli sprinkle

Spinach & Fetta Filo, crisp filo triangles filled w/ spinach & fetta cheese

SUBSTANTIALS

\$20.0 each

Min order of 10 pieces per flavour

Pumpkin & sage risotto (VGO)

Gnocchi, spicy Napoli sauce, crispy bacon(VGO)

Couscous salad, grilled chicken

Balsamic Roasted Salmon, greek salad

Flank steak, potato cake, chermoula



FUNCTION PLATTERS

CHEESE PLATTER

Serves 10 | \$175.0

Selection of cheeses, quince paste, fresh fruit, nuts, grilled Turkish bread & lavosh (GFO/V)

ANTIPASTO PLATTER

Serves 10 | \$160.0

Selection of cured meats, chef's selection of two dips, marinated olives & grilled vegetables served with charred Turkish bread, crackers, bread sticks (GFO/V)

LAHME PLATTER

50 piece platter | \$195.0

Meatballs & provolone, Souvlaki chicken, wagyu bites, harissa pork belly, battered barramundi & dips

MEZZE PLATTER

40 piece platter | \$155.0

Haloumi skewers, spicy herbed falafel, spinach & fetta filo, arancini, vegetable pakora & dips

PIZZETTE PLATTER

36 piece | \$105.0

Chef's selection of assorted pizza flavours (vegetarian options included)

BRUSCHETTA

Per piece | \$8.5 each

Select from:

Pork belly, spicy raddiccio, tomato concass

Caprese, tomato & fresh mozzarella

Roast beef, rocket, horseradish creme

SLIDERS

Per piece | \$8.5 each

Min order of 10 pieces per flavour

Cheeseburger, shredded lettuce, beef patty, cheese, burger sauce, pickle

Chicken Slider, fried chicken breast, shredded lettuce, pineapple relish & aioli

Vegetarian Slider, falafel, shredded lettuce, tomato, spiced yoghurt



BANQUET MENU

Our Set Menu's can be pre-ordered for groups of 10 or more.

2 COURSE MEAL

\$69.0 pp

Includes a choice of 2 items from our small plate menu, a choice of 2 proteins to be served as alternate drop & 2 shared salads

3 COURSE MEAL

\$79.0 pp

Includes a choice of 2 items from our small plate menu, a choice of 2 proteins to be served as alternate drop, 2 shared salads & 2 alternate drop deserts.



SMALL PLATE SELECTION

Housemade Arancini w/aioli & parmesan

Chicken Souvlaki, olives, cucumber, onion, tzatziki, tomato, pita.

Chorizo Bites, pomegranate glaze (GF)

Haloumi Frites, truffle aioli, jalapeño jam (GF/V)

PROTEIN PLATE SELECTION (ALT DROP)

Prosciutto Wrapped Chicken, spiced pumpkin puree, asparagus, heirloom carrot salad

Sirloin 250g, chips & salad served w/ your selection of sauce (complimentary) whipped truffle butter, red wine jus, mushroom, pepper (GF)

Barramundi, pearl couscous, blistered cherry tomato, broccolli (A)

Pomegranate Glazed Eggplant, pistachio couscous, mint labneh, herb salad

SALAD SELECTION

Cracked wheat, salad mix, cucumber, capsicum, olives, herbs, roasted almonds, mint yoghurt (vgo)

Roasted carrots, sweet potato, puffed wild rice, pomegranate, hummus, mint yoghurt (vg, vgo)

Greek salad, cos lettuce, cherry tomatoes, cucumber, red onion, feta (vgo, gf)

Italian green salad, rocket, radicchio, red onion, Dijon mustard vinaigrette (vgo, vg, gf)

DESSERT SELECTION

Loukoumades, pistachio, gelato, honey

Baklava, vanilla ice cream

Tiramisu, macerated berries

Vanilla Pannacotta w/ berry coulis, filo tuille

*Any additions to the above will be based on POA.

**Above menu is based on the current menu & may be subject to change

BEVERAGE PACKAGES

STANDARD PACKAGE

\$55.0 pp | 2 hours

\$65.0 pp | 3 hours

\$80.0 pp | 4 hours

Tap Beer

XXXX Gold 3.5%

Mid Daze Lager 3.5%

Breezy Pale Ale 4.5%

Sparkling

NV Bruto Procsecco (King Valley, VIC)

White Wine

Pitchfork Sauvignon Blanc Semillon (Margaret River (WA, AU)

Red Wine

Earth Works Sauvignon (Barossa Valley, SA)

Soft Drinks

All standard soft drinks

UPGRADE OPTIONS

Cocktail on arrival | from \$22 pp

Add an additional hour | from \$15.0 pp

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.*



ADDITIONAL INFORMATION

CONTACT

Phone: (07) 3124 7270

Email: hello@islelane.co

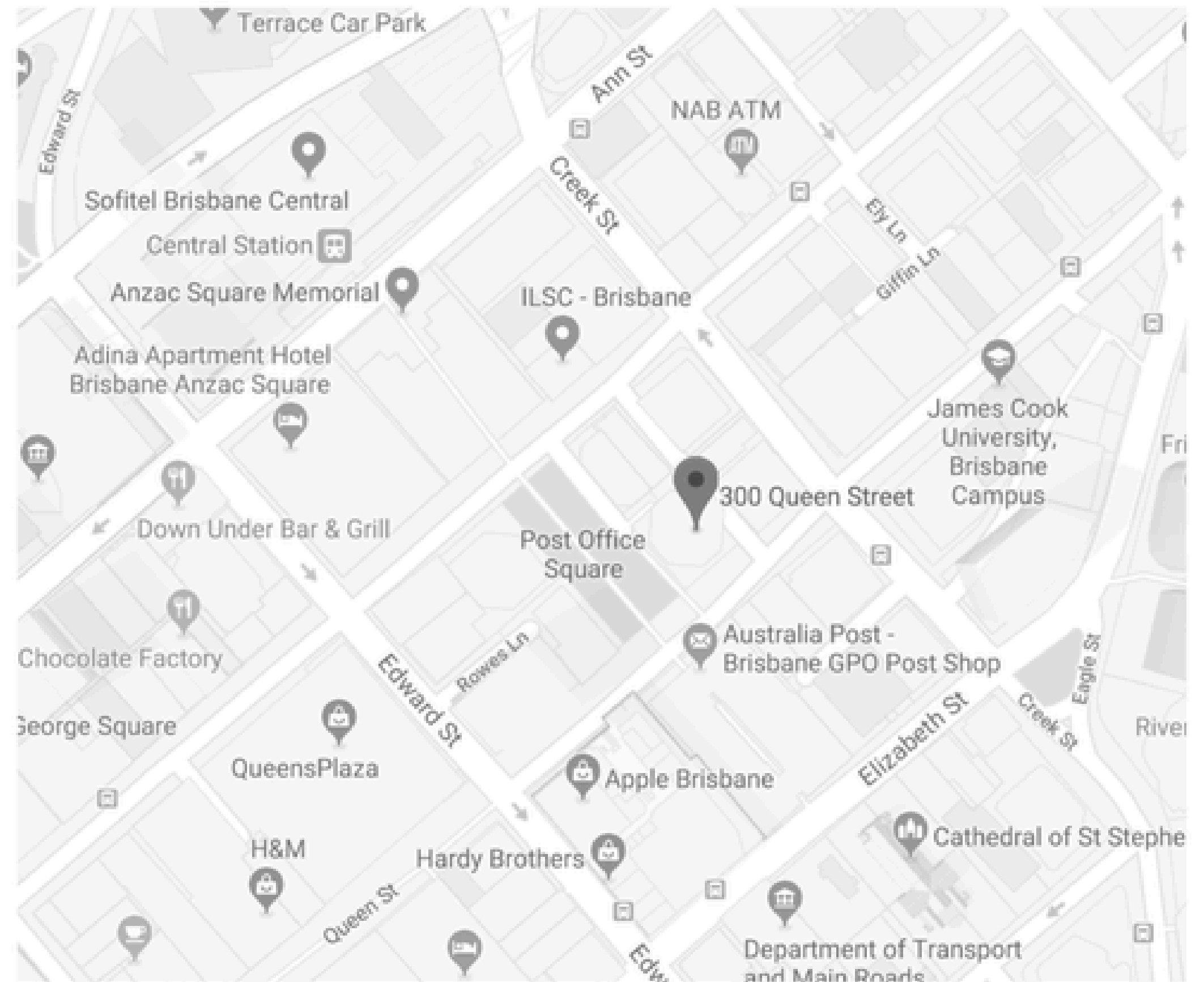
Website: www.islelane.co

LOCATION

300 Queen Street,
Brisbane City, QLD 4000

Parking: Visit SecureParking.com.au to book your space at the Post Office Square Car Park (enter via Adelaide Street).

Train: Central station is located only a couple of hundred metres from Isles Lane.



TERMS & CONDITIONS

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. \$5000 MINIMUM SPEND APPLIES TO WEEKENDS.

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 FINALISED 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.

