



ISLES LANE

BAR & KITCHEN



FUNCTIONS & EVENTS

2022 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 can deliver memorable experience 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.





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 city's 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.

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.

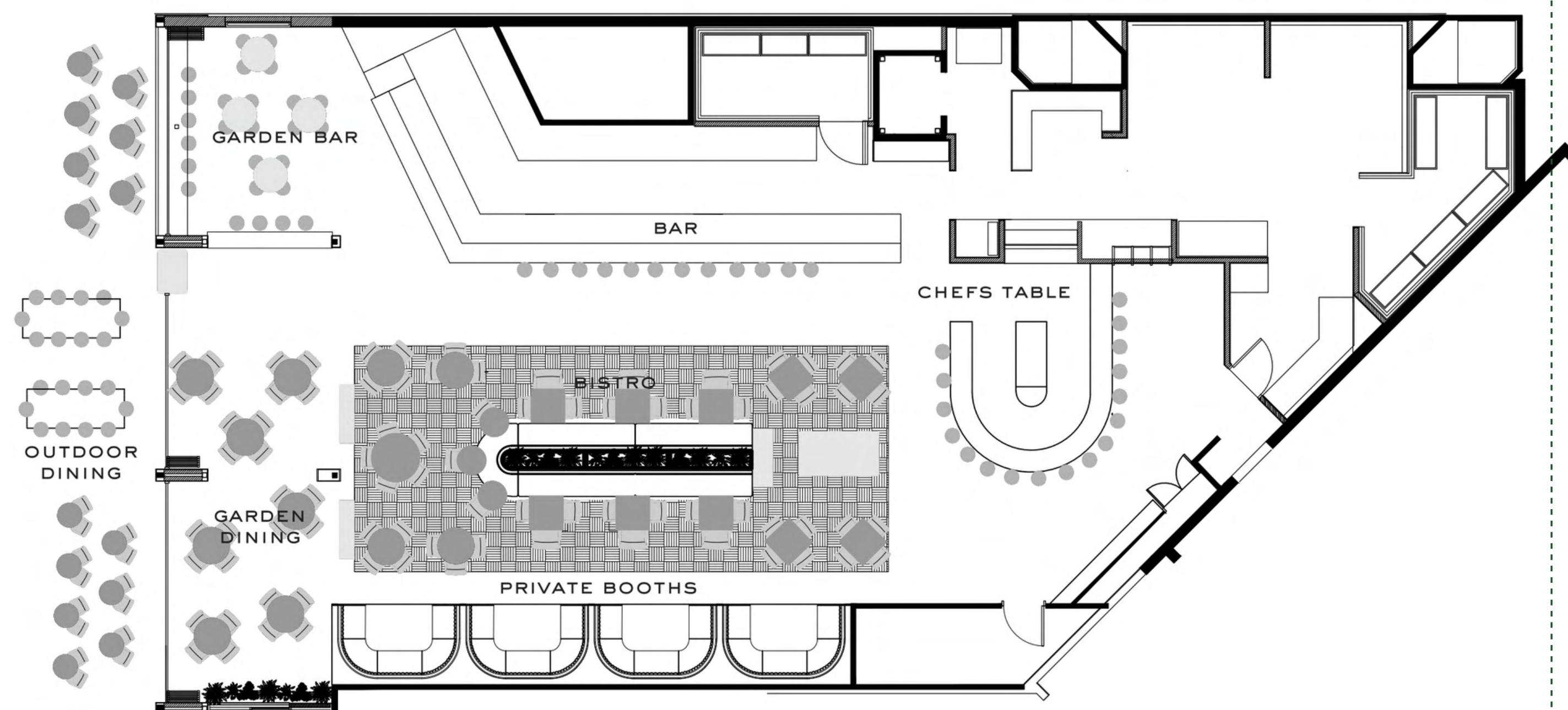
ISLES LANE HIGH TEA

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 the below is a guide to give you an idea of the different areas available at Isle Lane. We are 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

7 sit down

GARDEN DINING

28 sit down

OUTDOOR DINING

40 sit down

BISTRO

75 sit down

BAR

15 sit down

COLD

\$5.0 each

Tasmanian pacific oysters with mignonette (GF)

Beef carpaccio with beer pickled shallot and crispy capers (GFO)

Char grilled king prawns with yuzu and lemon balm (GF)

Duck breast, Japanese pickles and nori (GF)

Tomato & goats cheese crostini

HOT

\$5.0 each

Mediterranean arancini with tomato relish (V)

Crispy tofu with avocado & wasabi

Slow cooked crispy skinned pork belly, green pepper corn salsa verde skewer

Crab provenciale croquette

Karaage chicken with ponzu & togarashi

SUBSTANTIALS

\$10.0 each

Nasi goreng cups with karaage chicken (VGO)

Chicken roast pumpkin and sage risotto (VGO)

Guanciale gnocchi (VEGAN upon request)

Honey soy pork belly bao buns

Flank steak soft taco with pico de gallo and chipotle mayo (2)



FUNCTION PLATTERS

CHEESE PLATTER

Serves 10 | \$120.0

Selection of local cheeses, quince paste, fresh fruit, honey & walnuts served with house baked ciabatta, lavosh (GFO/V)

ANTIPASTO PLATTER

Serves 10 | \$120.0

Selection of cured meats, chef's selection of two dips, marinated olives and pickled vegetables served with house baked ciabatta, crackers, bread sticks (GFO/V)

SEA & LAND PLATTER

60 piece platter | \$159.0

Salmon ceviche with squid ink crisp, arancini, chargrilled prawn, crispy pork belly, pork meatballs, crispy chicken bites

PLANT BASED PLATTER

40 piece platter | \$110.0

fried cauliflower florets, crispy tofu with avocado puree & sesame, halloumi chips, crispy philly cheese stuff mushrooms

PIZZA PLATTER

40 piece platter | \$85.0

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

BAO BUNS

Per piece | \$7.5 each

Select from:

Pork belly with asian slaw

Spicy glazed tofu with asian slaw

Karaage chicken with ponzu and togarashi

SLIDERS

Per piece | \$7.0 each

Served on a brioche bun with your choice of filling:

Wagyu beef with Swiss cheese and house-made smokey relish

Mushroom with gruyere cheese and truffle mayonnaise



BANQUET MENU

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

2 COURSE MEAL

from \$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 and 2 shared salads

3 COURSE MEAL

from \$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 and 2 alternate drop deserts.



SMALL PLATE SELECTION

seasonal arancini

house baked sourdough focaccia, olive tapenade (v, df)

house baked sourdough focaccia, garlic, pecorino (v, df)

eggplant bruschetta, squid mayo, tomato, shallots (v)

antipasti plate selection of salumi, cheese, olives and pickles (gf)

PROTEIN PLATE SELECTION

Lamb rump, potato, shoulder croquette, pea, beer fermented mustard seed jus

Prosciutto wrapped chicken breast, potato terrine, asparagus & red win jus

Crispy skin pork belly, celeriac puree, roasted celeriac, compressed apple & ver jus sauce

Pan seared Salmon, herb crushed potato, roasted red pepper sauce, broccolini & puffed wild rice

Mushroom & truffle gnocchi, crispy sour dough crumb, shaved ruffle pecorino

SALAD SELECTION

israeli cous cous salad, cauliflower, cucumber, zucchini, mint, capers, pepitas, citrus yogurt (v,gf)

Honey roasted carrots, quinoa, almonds, fennel & caramelised yoghurt dressing

heirloom cherry and roma tomato salad, buffalo mozzarella, sourdough crostini, extra virgin olive oil dressing (v,df)

italian green salad, raddichio, romaine, rocket, red onion, balsamic and lemon dressing (v,df,gf)

DESSERT SELECTION

individual seasonal cheese plate

citrus tart with passion fruit coulis and biscuit crumb

Butterscotch sticky date pudding w/ salted caramel sauce

*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

\$35.0 pp | 2 hours
\$44.0 pp | 3 hours
\$52.0 pp | 4 hours

Tap Beer

Peroni Nastro Italian Lager 5.1% (Vigevano, IT)
Stone & Wood Pacific Ale 4.4% (Byron Bay, NSW)
Sapporo Japanese Lager 4.9% (Sapporo, JP)

Sparkling

NV Bruto Prosecco (King Valley, VIC)

White Wine

The Stump Jump Sauvignon Blanc

Red Wine

Battle of Bosworth Shiraz

Soft Drinks

All standard soft drinks

SUPERIOR PACKAGE

\$45.0 pp | 2 hours
\$55.0 pp | 3 hours
\$65.0 pp | 4 hours

Tap Beer

Includes all monthly rotating tap beer.
Ask us what is pouring this month.

Sparkling

Canella Prosecco Superiore D.O.C.G. (Veneto, IT)

White Wine

Bladen Sauvignon Blanc (Marlborough, NZ)

Red Wine

Jim Barry Cabernet Sauvignon

Soft Drinks

All standard soft drinks

OPTIONAL ADD-ONS

UPGRADE OPTIONS

Cocktail on arrival | from \$14 pp
Add an additional hour | from \$12.0 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.*





CONTACT

Phone: (07) 3124 7270

Email: hello@islelane.co

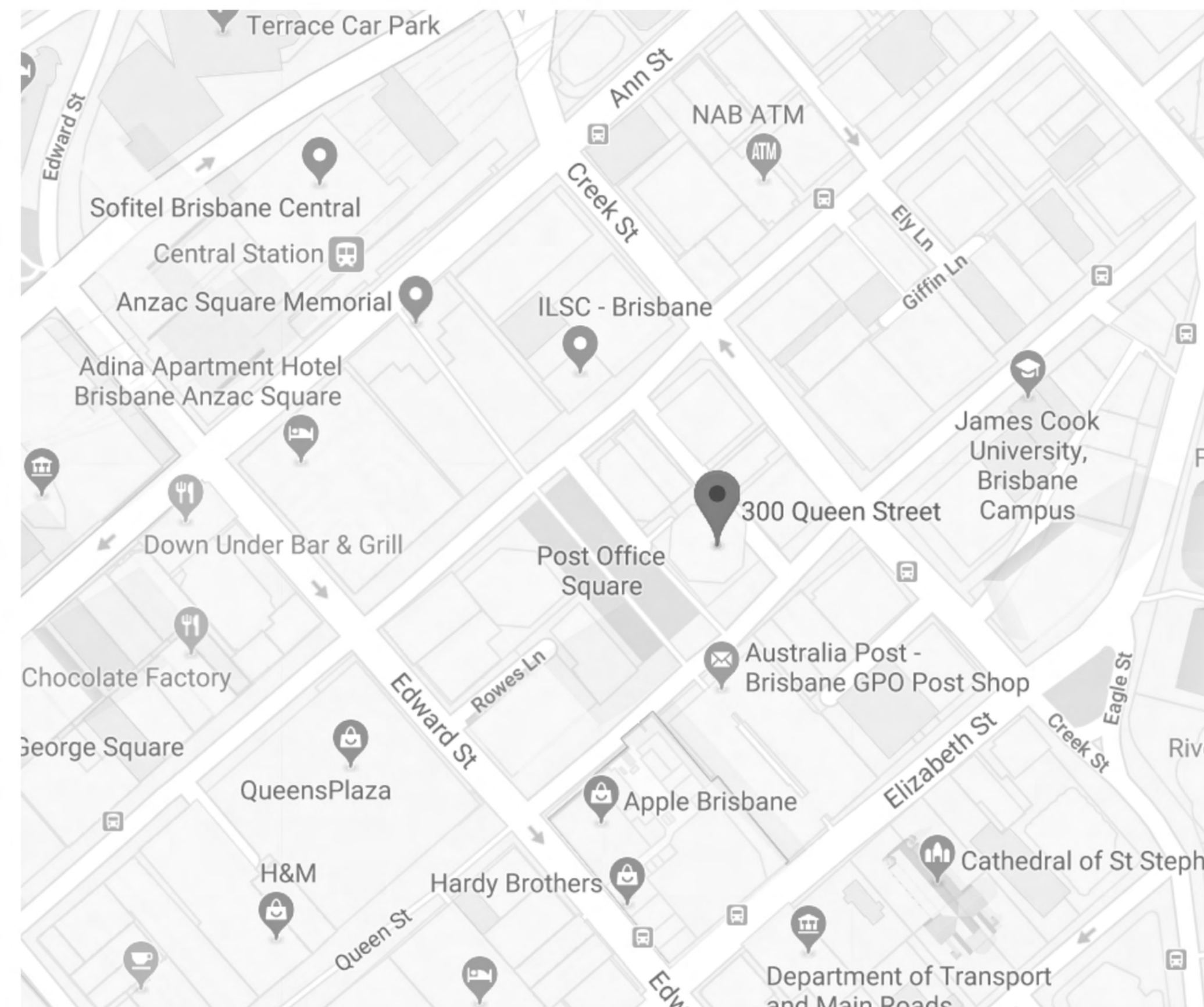
Website: www.islelane.co

LOCATION

300 Queen Street,
Brisbane City, QLD 4000

Parking: Validated parking options are available for Isle Lane customers at Post Office Square Car Park located on 223-235 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.

