

FUNCTION PACKAGE



THE VENUE SPACES

CELEBRATE IN STYLE AMONGST THE CLOUDS AT BRISBANE'S NEWEST ROOFTOP OASIS. WITH AN INTERIOR AND MENU DESIGNED TO EVOKE THE FEELING OF THE MEDITERRANEAN COAST, IRIS IS THE PLACE TO BE FOR YOUR NEXT CELEBRATION.

PRIVATE DINING ROOM

For something more intimate, choose the Iris private dining room. Capacity: 10 guests seated

THE RESTAURANT

For celebrations that require a little privacy, but still want the theatre of the rooftop. Capacity: 50 guests seated

IRIS CABANAS

Enjoy the atmosphere of the bar and restaurant while also having your own dedicated lounges in the cabanas, overlooking Newstead and beyond. Capacity: from 10 - 40 guests

THE IRIS TERRAZA

Boasting breathtaking views of the Story Bridge, Brisbane City Skyline and beyond, this space is the ultimate location for your next event. Capacity: Up to 50 guests seated or 100 guests cocktail.

ROOFTOP EXCLUSIVE

For larger events that are sure to impress, secure the entire rooftop for your next celebration.





CANAPÉ SELECTIONS

A minimum of 20 guests are required for our canapé packages.

40pp 5 Bite Size + 2 Substantials

52pp 6 Bite Size + 3 Substantials

BITE SIZE

Pumpkin guacamole tostadas, tomatillo verde (VV+GF)

Crispy cauliflower beignet, tahini yoghurt (V, DF)

Porcini and truffle arancini, Queso Ibérico (V)

Grilled courgettes, fresh ricotta, caper and raisin (V+GF)

Pepper, green olive and anchovy skewers (GF+DF)

Prawn and cherry tomato cocktail, gazpacho dressing (GF+DF)

Kingfish with tomato jellies + cucumber

Tomato migas, Crème Fraîche, shaved bottarga

Crispy pork kromeski with chipotle aioli

Serrano Jamon and Manchego croquettes

SUBSTANTIAL

Patatas bravas, Pecorino di Fossa, cheese and fried rosemary (V+GF)

Wild mushroom and globe artichoke pizzetta (V)

Caramelised onion and red pepper tartlets (DF)

Cumin fried fish soft tacos, cabbage and fennel slaw

Moroccan spiced chicken wingettes, tahini yoghurt (GF)

Latin spiced beef skewers, chimmi rojo

Smoked mortadella and provolone cheese sliders

*Please note, menu is subject to seasonal changes.





SEATED SELECTION

THE IRIS BANQUET 69pp

Pumpkin guacamole tostadas with tomatillo verde (VV+GF)

Serrano Jamon and Manchego croquettes

Cantabrian anchovies, tomato migas bread, crème fraîche

Cumin spiced fried fish soft tacos, cabbage and fennel slaw

Spring tabouleh, cracked wheat, pomegranate and sumac (V)

Fino glazed pork belly with macadamia nut dukkah

Slow cooked lamb shawarma, coriander, tahini yoghurt, grilled bread

Patatas bravas, Pecorino di Fossa cheese and fried rosemary (V+GF)

Spiced cauliflower, spinach and chickpeas, red sorghum dukka (VV+GF)

Toffee apple churros tart with Fior di latte ice cream





BEVERAGE SELECTIONS

WITH AN AWARD-WINNING BAR TEAM AND AN EXPERTLY CURATED BEVERAGE OFFERING, CHOOSE FROM THREE BEVERAGE PACKAGES, OR CONSUMPTION BAR TAB. PLEASE NOTE, A MINIMUM OF 20 GUESTS ARE REQUIRED FOR ALL OF OUR BEVERAGE PACKAGES.

Please note, all wines are subject to change due to availability.

STANDARD BEVERAGE PACKAGE

2HRS / 40PP 3HRS / 50PP 4HRS / 60PP 5HRS / 70PP

SPARKLING AND WHITE

Ate Sparkling (SA)
Ate Pinot Grigio (SA)

RED + ROSÉ

Ate Rose (SA)
Ate Shiraz (SA)

NON-ALCOHOLIC

Soft drinks Juices **BEER AND CIDER**

Estrella Damm

Black Hops

Gage Road Side Track

Stone & Wood East Point

Gage Road Hello Sunshine

Lager Spain

Hazy Pale Ale Burleigh Heads

Extra Pale Ale Fremantle

Light Byron Bay

Cider Fremantle

PREMIUM BEVERAGE PACKAGE

2HRS / 55pp

3HRS / 65pp

4HRS / 75pp

5HRS / 85pp

SPARKLING

Ca Di Alte Prosecco (ITA)

WHITE WINE (SELECT TWO)

Shaw and Smith Sauvignon Blanc (SA)}
Voyager Estate 'girt by sea' Chardonnay (WA)
Nick O'Leary Riesling (NSW)
Fattori Pinot Grigio (ITA)

ROSÉ

Cullen Dancing in the Moonlight (WA)

RED WINE (SELECT TWO)

Cotes du Rhone Villages GSM (FRA)
Penny's Hill 'Malpas Road' Merlot (SA)
Lenton Brae Cabernet Sauvignon (WA)
Whistler Wines 'Thank God It's Friday' (SA)
Spring Vale Melrose Pinot Noir (TAS)

NON-ALCOHOLIC

Soft drinks

BEER AND CIDER

Estrella Damm Lager Spain Burleigh Heads Black Hops Hazy Pale Ale Balter Extra Pale Ale Burleigh Heads Gage Road Side Track Extra Pale Ale Fremantle Stone & Wood East Point Light Byron Bay Gage Road Hello Sunshine Cider Fremantle



BEVERAGE SELECTION

DELUXE BEVERAGE PACKAGE

2HRS / 70pp 3HRS / 85pp 4HRS / 100pp 5HRS / 115pp

SPARKLING ROSÉ BEER AND CIDER

Marc Bredif Vouvray Brut (FRA)

Cloudy Bay 'Pelorus' (NZ))

AIX en Provence (FRA)

RED WINE (SELECT TWO)
WHITE WINE (SELECT TWO)

Cullen Sauvignon Blanc (WA)

Hoddles Creek Pinot Gris (VIC)

Nick Spencer Chardonnay (NSW)

Oakridge Estate Pinot Noir (VIC)

Voyager Estate Shiraz (WA)

Remejeanne Un Air GSM (FRA)

Fabien Jouves Malbec (FRA)

Torbreck Steading Blanc

Marsanne Roussane Viogner (SA)

Fabien Jouves Malbec (Fabien Jo

Marsanne Roussane Viogner (SA)

Clos Clare Riesling (SA)

Jacques Beaujolais (FRA)

Estrella Damm Spain Lager Stone & Wood Pacific Ale Byron Bay Corona Lager Mexico Hazy Pale Ale Burleigh Heads Black Hops Balter Extra Pale Ale Burleigh Heads Gage Road Side Track Extra Pale Ale Fremantle Stone & Wood East Point Byron Bay Light

Cider

Fremantle

NON-ALCOHOLIC

Gage Road Hello Sunshine

Soft drinks Juices

CONSUMPTION BAR TAB

For a flexible beverage option you can opt for a consumption bar tab. Choose your desired beers & wines from our extensive beverage list.





ADDITIONAL EXTRAS

COCKTAILS 14

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUEST TO IRIS.

Minimum order 15, choose one from the list below.

VENETIAN SPRITZ

Select Apertivo, Soda, Prosecco, Olive

COSMO HIGHBALL

Belvedere, Cointreau, Lime, Cranberry Juice and Soda

VIBE CHECK

Strawberry, Pink Grapefruit, Aperol, Cardamom Pink Pepper, Tromba Blanco

PINK PINA COLADA

Coconut, Pineapple, Bacardi Carta Blanca, Aperol, Pink Grapefruit

SPIRITS

SPIRITS CAN BE ADDED ON TO YOUR PACKAGE FOR 12 PER PERSON / PER HOUR

Belvedere Vodka Naked Grouse Scotch

Bombay Sapphire Gin Jamesons Irish Whiskey

Bacardi Carta Blanca Rum Woodford Reserve Bourbon

Bacardi Ocho Rum Canadian Club Whisky

Sailor Jerrys Spiced Rum Herradura Plata







TO SPEAK WITH OUR DEDICATED EVENTS TEAM, PLEASE EMAIL INFO@IRISROOFTOP.COM.AU OR PHONE (07) 3131 8999

WWW.IRISROOFTOP.COM.AU

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