

IRIS

ROOFTOP

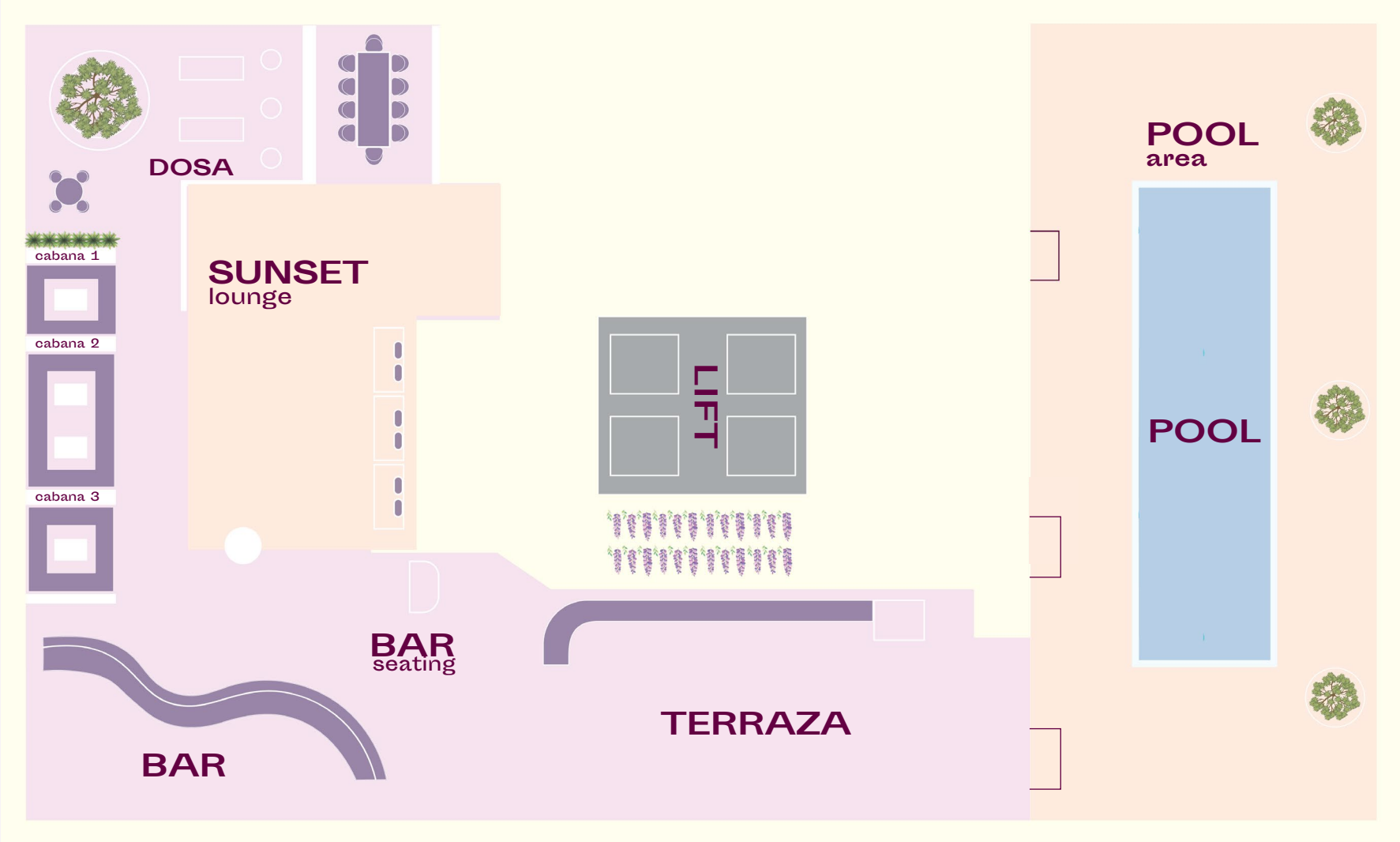
FUNCTION PACKAGE







# VENUE OVERVIEW



# OUR SPACES

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## POOLSIDE

With sweeping views from the Brisbane Airport through to the Brisbane City skyline, Poolside celebrations at Iris leave an everlasting impression. This space can accommodate up to 80 guests.



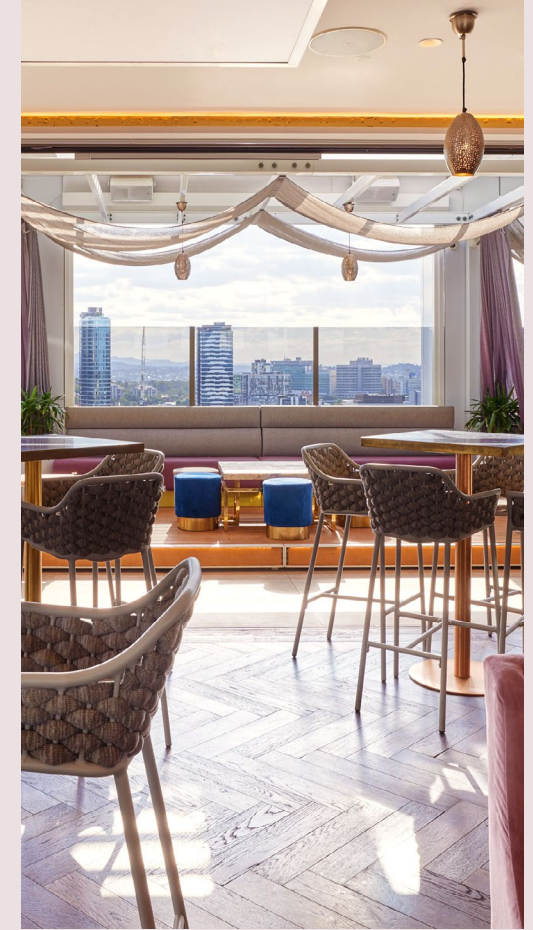
## PRIVATE DINING ROOM

Our Private Dining Room is a hidden gem tucked away amongst our Sunset Lounge. Our Private Dining space allows guests to sit amidst our wine cellar in complete privacy and accommodates up to 14 guests.



## IRIS CABANAS

Enjoy the atmosphere of Iris while having your own dedicated lounges in the cabanas. Overlooking Newstead and beyond our cabanas can accommodate up to groups of 10 to 40 guests.



## THE SUNSET LOUNGE

The Sunset Lounge is the definition of bringing the outside in, with uninterrupted Brisbane city skyline views. With a combination of high and low seating, this space is perfect for a cocktail event of up to 140 guests.



# IRIS CABANAS | BOTTLE SERVICE

## IRIS CABANA PLATTER MENU

### 80 GRAZING PLATTER (FOR 10 GUESTS)

Sliced house meats, relish, marinated vegetables, pitted green olives  
Selection of cheeses, quince paste, chargrilled sourdough + olive oil

### 120 DELUXE GRAZING PLATTER (FOR 15 GUESTS)

Sliced house meats, relish, marinated vegetables, pitted green olives  
Selection of cheeses, quince paste, chargrilled sourdough + olive oil  
Chilli beef empanada w tomatillo verde, mushroom croquettes w truffle aioli



## CABANA BOTTLE SERVICE MENU

Experience Iris bottle service and enjoy a spirit of your choice served with your favourite mixers.

1. Select your preferred bottle of spirit
2. Select 3 mixers.

### VODKA

|                                |     |
|--------------------------------|-----|
| Belvedere .....                | 300 |
| Belvedere Magnum, 1,75L .....  | 600 |
| Grey Goose.....                | 350 |
| Grey Goose Magnum, 1,75L ..... | 700 |

### GIN

|                             |     |
|-----------------------------|-----|
| Bombay Sapphire .....       | 280 |
| Four Pillars Rare Dry ..... | 350 |
| Hendricks .....             | 375 |
| Tanqueray 10 .....          | 425 |

### RUM

|                            |     |
|----------------------------|-----|
| Bacardi Carta Blanca ..... | 280 |
| Bacardi Ocho .....         | 280 |
| Ron Zacappa 23yo .....     | 480 |
| Sailor Jerrys .....        | 280 |

### MIXERS

Pepsi, Pepsi Max, Soda, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Apple Juice, Ginger Beer

### SCOTCH

|                                 |     |
|---------------------------------|-----|
| Naked Grouse .....              | 280 |
| Chivas 18 .....                 | 385 |
| Macallan 12yo Double Cask ..... | 550 |
| Laphroaig 10yo .....            | 475 |

### AMERICAN WHISKEY

|                        |     |
|------------------------|-----|
| Woodford Reserve ..... | 280 |
|------------------------|-----|

### TEQUILA & MEZCAL

|                       |     |
|-----------------------|-----|
| Herradura Plata ..... | 300 |
|-----------------------|-----|

### COGNAC

|                   |     |
|-------------------|-----|
| Hennessy V.S..... | 280 |
|-------------------|-----|



# CANAPÉ PACKAGE

Minimum of 20 guests\*

## 2 Hour Cocktail Package

**42** PER GUEST

4 Bitesize  
2 Substantial items

## 3 Hour Cocktail Package

**58** PER GUEST

5 Bitesize  
2 Substantial items  
1 Dessert

## 4 Hour Cocktail Package

**70** PER GUEST

6 Bitesize  
3 Substantial items  
2 Desserts

### BITE SIZE

Mushroom and manchego croquettes w  
truffle aioli <sup>(V)</sup>

Sherry glazed cherry tomato tartlets,  
green herb sauce <sup>(V)</sup>

Tiger prawn a la plancha, ajo blanco <sup>(GF)</sup>

Ōra King salmon ceviche w kiss peppers +  
cucumber <sup>(GF, DF)</sup>

Tomato migas, smoked salmon pearls +  
crème fraîche

Chili beef empanada w chimichurri verde

Apple cider glazed chorizo pinchos <sup>(GF, DF)</sup>

### SUBSTANTIAL ITEMS

Chickpea fritters w char-grilled red pepper romesco  
<sup>(V, GF, DF)</sup>

Patatas bravas w saffron aioli + spicy tomato <sup>(V, GF)</sup>

Australian bay lobster, chicken, chorizo + tomato  
paella <sup>(GF, DF)</sup>

Spanish-style fried chicken w garlic + lemon aioli

Wagyu beef pinchos w chimichurri verde <sup>(GF, DF)</sup>

### SWEET

Fried Spanish doughnuts w  
hot chocolate sauce

Whipped basque cheesecake w  
confit orange zest



GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | GFO - GLUTEN FREE OPTION AVAILABLE  
SEASONAL CHANGES MAY APPLY. SAMPLE MENU ONLY.



# IRIS BANQUET

## FEASTING MENU | 85 PER GUEST

Groups of 8 and more are required to dine off Iris' signature banquet.

### TO START

Croquettes of the day

Ōra King salmon crudo, chorizo oil, pickled red onion + kiss peppers <sup>GF, DF</sup>

Chorizo glazed in cider <sup>GF, DF</sup>

### TO FOLLOW

Spanish-style roasted chicken with grilled sweet corn salsa + chimichurri rojo

Slow roasted lamb shoulder + escalivada + lamb sauce

Patatas Bravas baked + fried with pecorino, paprika, spicy sauce + saffron aioli <sup>GF, V</sup>

Heritage tomato salad with pickled red onion, chives + shallots <sup>GF, VV</sup>

### TO FINISH

Basque cheesecake filled doughnuts + burnt orange caramel

Olive oil parfait, chocolate mousse + smoked almond praline <sup>GFO</sup>



## 20 UPGRADE

Whole Infinity blue Barramundi w local prawns cutlets, cauliflower + brown butter

Toffee apple churro tart with fior di latte ice cream

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN  
GFO - GLUTEN FREE OPTION AVAILABLE  
SEASONAL CHANGES MAY APPLY. SAMPLE MENU ONLY.



# BEVERAGE PACKAGES

Minimum of 20 guests\*

## IRIS BEVERAGE PACKAGE

2HRS / 45<sup>PP</sup> 3HRS / 55<sup>PP</sup> 4HRS / 65<sup>PP</sup>

### SPARKLING

NV Até Sparkling SA

### WHITE

Até Pinot Grigio SA

### ROSÉ

Até Rosé SA

### RED

Até Shiraz SA

### BEER AND CIDER

Selection of premium beer & ciders

### NON-ALCOHOLIC

Soft drinks & juice

## PREMIUM BEVERAGE PACKAGE

2HRS / 55<sup>PP</sup> 3HRS / 65<sup>PP</sup> 4HRS / 75<sup>PP</sup>

### SPARKLING

Dal Zotto Prosecco VIC

### WHITE

Breganze 'Savardo' Pinot Grigio ITA

### ROSÉ

Alkoomi Rosé, WA

### RED

Credaro 'Kinship' Shiraz WA

### BEER AND CIDER

Selection of premium beer & ciders

### NON-ALCOHOLIC

Soft drinks & juice

## DELUXE BEVERAGE PACKAGE

2HRS / 75<sup>5P</sup> 3HRS / 85<sup>PP</sup> 4HRS / 95<sup>PP</sup>

### SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

### WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ  
Murdoch Hill Chardonnay, SA

### ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

### RED

Craggy Range 'Appellation' Pinot Noir NZ  
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

**Selection of premium beers & ciders,  
non-alcoholic soft drinks & juices**



## CONSUMPTION BEVERAGE

For a flexible beverage option, opt for a consumption bar tab. Choose your desired beers, wines, spirits and cocktails from our extensive beverage list.





# COCKTAILS / SPIRITS

OUR FUNCTION COCKTAILS ARE A GREAT WAY TO WELCOME YOUR GUESTS TO IRIS. 17 PER DRINK

MINIMUM OF 15 PER FLAVOUR

## APEROL SPRITZ

An aperitif cocktail consisting of prosecco, Aperol + soda water

## REBUJITO

Bright, verdant with a slight kick, Tio Pepe Fino sherry, green apple, cucumber, mint, elderflower tonic + black pepper

## ROSÉ SANGRIA

Light, refreshing + fruity, Até rosé, Bacardi raspberry, Wildflower pink gin, rose, triple sec, watermelon, lemon + soda

## TOMMY'S MARGARITA

A twist on the classic, tequila, lime juice + agave nectar

### CUSTOM COCKTAILS | 20 PER DRINK

Tailor your own custom arrival cocktail to suit your preferred flavours, corporate colours or event theme.



## SPIRITS

Spirits can be added to your package, charged on a consumption basis.

Belvedere Vodka  
Bombay Sapphire Gin  
Bacardi Carta Blanca Rum  
Bacardi Ocho Rum  
Sailor Jerrys Spiced Rum

Naked Grouse Scotch  
Jamesons Irish Whiskey  
Woodford Reserve Bourbon  
Canadian Club Whisky  
Herradura Plata



# TERMS & CONDITIONS

## Minimum spends

Our minimum spends vary depending on the date and time of your proposed event. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

## Confirmation of booking & payment requirements

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking.

## Public holiday

Events will incur a surcharge of 15% if held on a public holiday

## Dietary requirements

We cater to all dietary requirements, and require a list of any dietary requirements 10 days prior to your event.

## Parking

Hotel X has limited on site parking facilities. \$40 per car for your visit or \$60 valet is payable to Hotel X Reception. Entry is via Brunswick St and is subject to availability. Alternatively Secure Parking has facilities on Brunswick St and Martin St, both within walking distance from Hotel X.

## Music and entertainment

Please note that noise limits and operating hours apply. All external entertainment must be approved by your Event Coordinator. No external speakers.

## Venue access

The venue will be made available for bump in 1 hour prior to your event start time. Should you require additional time please discuss with your Event Coordinator and depending on availability we will work with you on achieving this.

## HOTEL X accommodation

Need accommodation for your event and booking for less than 10 guests? Book at Hotel X and enjoy an exclusive discount off the best flexible rate.







**IRIS**

ROOFTOP

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

**[WWW.IRISROOFTOP.COM.AU](http://WWW.IRISROOFTOP.COM.AU)**

**[@IRISROOFTOP](https://www.instagram.com/IRISROOFTOP)**