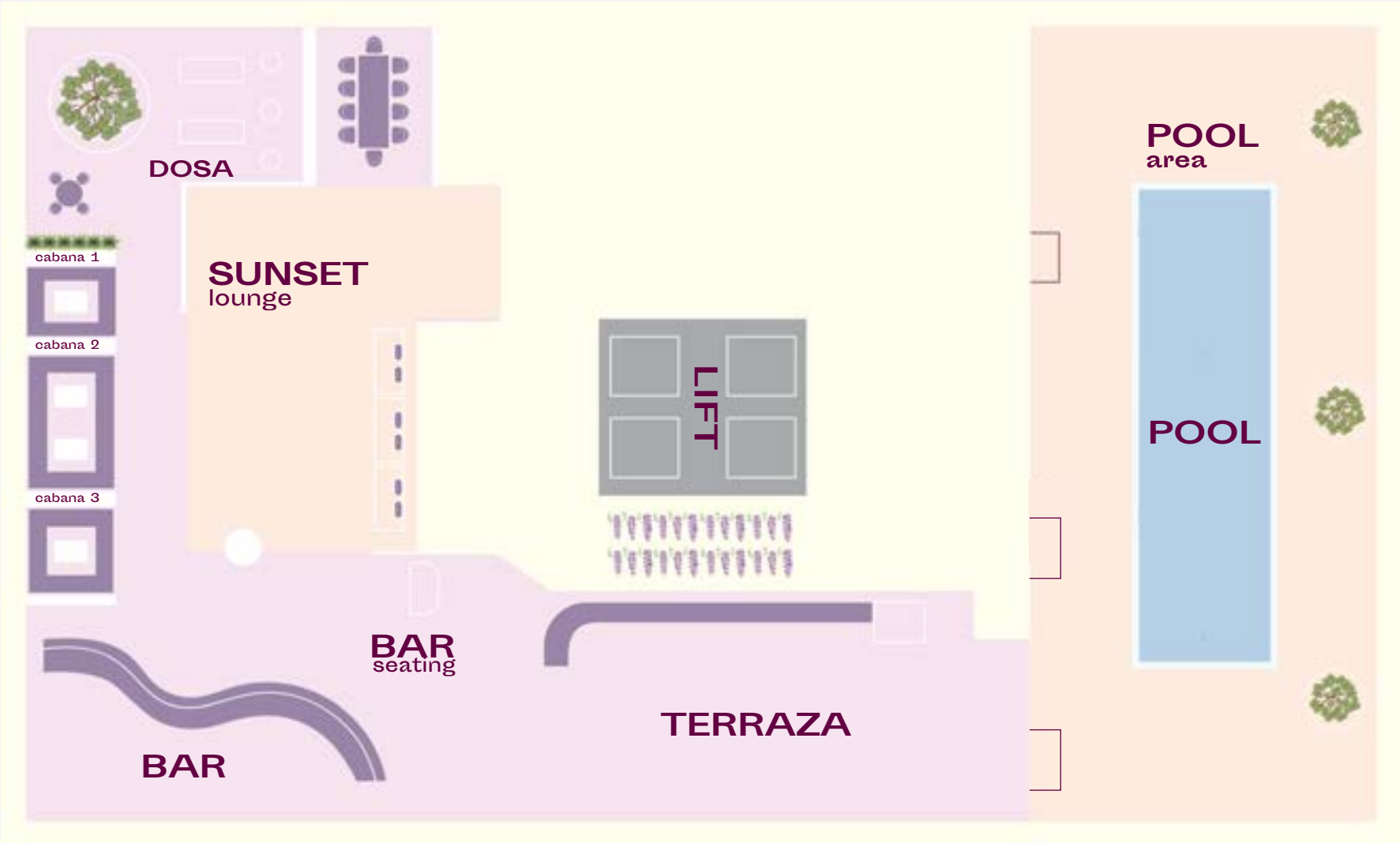




VENUE OVERVIEW



OUR SPACES



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

85 GRAZING PLATTER (FOR 6-8 GUESTS)

Sliced cured meats + Manchego w quince paste, marinated + pickled vegetables, grilled bread

150 DELUXE GRAZING PLATTER (FOR 10 GUESTS)

Sliced cured meats + Manchego w quince paste, marinated + pickled vegetables, grilled bread

Tomato + oregano croquettes w lemon aioli ^(GF, DF, V)

Lamb empanada, chimichurri verde + lime crema



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
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TEQUILA & MEZCAL

Herradura Plata	300
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COGNAC

Hennessy V.S.....	280
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CANAPÉ PACKAGE

Minimum of 20 guests*

2 Hour Package

45 PER GUEST

3 Bite size
2 Grazers / substantial
1 Sweet

3 Hour Package

60 PER GUEST

5 Bite size
3 Grazers / substantial
1 Sweet

4 Hour Package

75 PER GUEST

6 Bite size
4 Grazers / substantial
1 Sweet

BITE SIZE

Tomato + oregano croquettes w lemon aioli ^(DF, GF, V)

Sherry glazed cherry tomato tartlets, green herb sauce ^(V)

Tiger prawn a la plancha, lime crema ^(GF)

Ōra King salmon ceviche w kiss peppers + cucumber ^(GF, DF)

Tomato migas, smoked salmon pearls + crème fraîche

Lamb empanada, chimichurri verde + lime crema

Apple cider glazed chorizo pinchos ^(GF, DF)

GRAZERS / SUBSTANTIAL

Chickpea fritters w char-grilled red pepper romesco ^(V, GF, DF)

Patatas bravas w saffron aioli + spicy tomato ^(V, GF)

Australian Bay Lobster + tomato paella ^(GF, DF)

Spanish-style fried chicken w garlic + lemon aiol ^(GF, DF)

Wagyu beef pinchos w chimichurri verde ^(GF, DF)

Smoked chorizo sausage roll w green tomato relish

Calamari w paprika + rosemary, softly fried saffron batter

SWEET

Fried Spanish doughnuts w hot chocolate sauce ^V

Whipped basque cheesecake tartlets w confit orange zest ^V



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

Õra King salmon crudo, chorizo oil, pickled red onion + kiss peppers ^{GF, DF}

Chorizo glazed in cider ^{GF, DF}

TO FOLLOW

Spanish-style roasted chicken w grilled sweet corn salsa + chimichurri rojo ^{GF, DF}

Slow roasted lamb shoulder w escalivada + lamb sauce ^(GF, DF)

Patatas bravas w saffron aioli + spicy tomato ^(V, GF)

Heritage tomato salad w pickled red onion, chives + shallots ^{GF, VV, DF}

TO FINISH

Basque cheesecake filled doughnuts + burnt orange caramel

Olive oil parfait, chocolate mousse + smoked almond praline ^{GFO}



20 UPGRADE

Infinity Blue barramundi w confit fennel, mussels + saffron cream ^{GF}

Toffee apple churro tart w fior di latte ice cream ^V



BEVERAGE PACKAGES

Minimum of 20 guests*

IRIS BEVERAGE PACKAGE

2HRS / 45^{PP} 3HRS / 55^{PP} 4HRS / 65^{PP}

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^{PP} 3HRS / 65^{PP} 4HRS / 75^{PP}

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^{5P} 3HRS / 85^{PP} 4HRS / 95^{PP}

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 OR PHONE (07) 3131 8999**

WWW.IRISROOFTOP.COM.AU

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