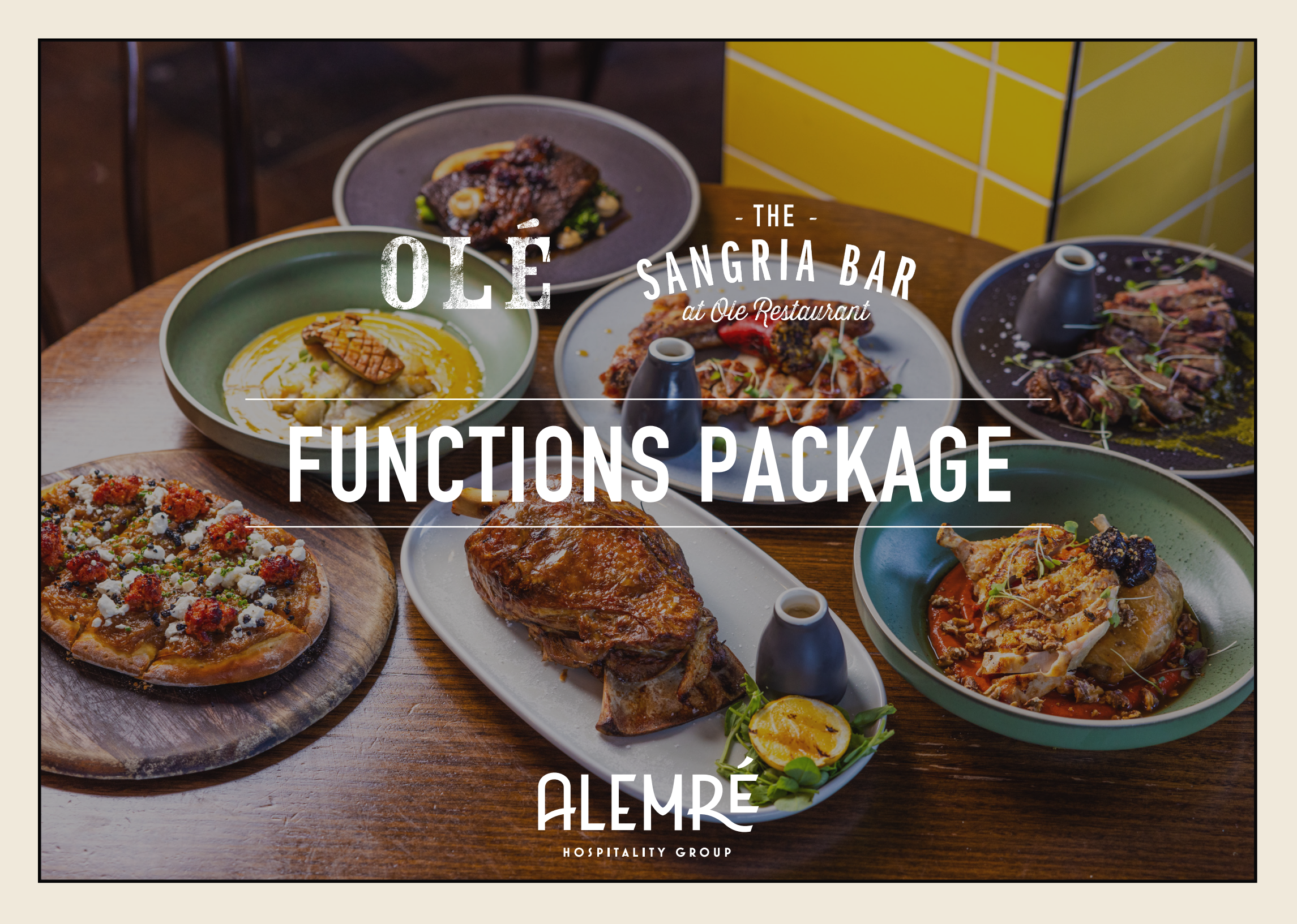




OLÉ

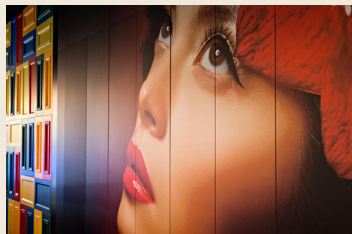
- THE -
SANGRIA BAR
at Ole Restaurant

FUNCTIONS PACKAGE

ALEMPÉ

HOSPITALITY GROUP

FUNCTION SPACES



BANQUET TABLES

OUR HIGH TOP BANQUET TABLES CAN SEAT GROUPS OF 12-25 GUESTS.

CELEBRATE YOUR FIESTA IN THE HEART OF THE ACTION AND SOAK IN THE ATMOSPHERE OF OLÉ!

OUR BANQUET TABLES CAN SEAT GROUPS OF UP TO 25 ON ONE LARGE TABLE
WE HAVE MULTIPLE BANQUET TABLES AVAILABLE THROUGHOUT OLÉ RESTAURANT AND SANGRIA BAR. PLEASE CONTACT YOUR FUNCTIONS COORDINATOR FOR OUR OPTIONS.

12-25 PEOPLE (SEATED ONLY)



OLÉ TERRACE (EXCLUSIVE HIRE AVAILABLE)

OVERLOOKING SOUTHBANK PARKLANDS AND IT'S STUNNING MURALS. HOST YOUR NEXT FIESTA ON OUR UNDERCOVER TERRACE! OPEN AND BREEZY FOR SUMMER WITH AMPLE HEATING DURING WINTER MONTHS, THE TERRACE IS OLÉ'S MOST POPULAR DINING SPOT.

PLEASE NOTE, IN CASE OF INCLEMENT WEATHER AFFECTING THIS SPACE, WE WILL ENDEAVOUR TO ALLOCATE A MORE SUITABLE SPACE TO HOLD YOUR EVENT WHERE POSSIBLE.

20 - 30 GUESTS (SEATED)
40 - 80 GUESTS COCKTAIL (STANDING)



SANGRIA BAR

OVERLOOKING GREY STREET, SANGRIA BAR BOASTS BOTH INDOOR AND AL FRESCO TABLES, WITH COLOURFUL MURALS AND EXCLUSIVE BAR ACCESS.

SANGRIA BAR HAS HIGH-TOP TABLES ONLY, PERFECT FOR A TRUE COCKTAIL STYLE CELEBRATION!

FOR GUESTS REQUIRING LOW TABLES, PLEASE ENQUIRE ABOUT AVAILABILITY OF OUR OLÉ TERRACE.

50 - 80 GUESTS COCKTAIL (STANDING, INSIDE ONLY)
50 - 100 GUESTS COCKTAIL (STANDING, WHOLE VENUE)



EXCLUSIVE USE

EXCLUSIVE USE OF OUR WHOLE RESTAURANT IS ALSO AVAILABLE FOR UP TO 200 GUESTS. PLEASE CONTACT YOUR FUNCTION COORDINATOR FOR QUOTES AND AVAILABILITY..

ALL FUNCTION SPACES ARE QUOTED BASED ON 3 HOUR USE OF THE AREA. FOR EXTENDED TIMES, PLEASE CONTACT US FOR A QUOTE.

PREMIUM ADD ONS

AVAILABLE TO ADD ON FOR ANY OF OUR PACKAGES

ON ARRIVAL

SPRITZ ON ARRIVAL

FROM \$16 PER GUEST

a signature spritz for each guest from our list!
*must be pre-selected and ideally one option
for the whole group.*

MARGARITA ON ARRIVAL

FROM \$20 PER GUEST

treat everyone to a classic margarita for each person on arrival!

CAVIAR & BUBBLES

FROM \$20 PER GUEST

oscietra 'panchenko' caviar from georgia, plus your choice
of local or regional bubbles from your chosen venue.
or add a 250g oscietra caviar station to your function
from \$10 per guest minimum numbers apply.

STATIONS

FRESH OYSTER STATION

FROM \$19 PER GUEST

(minimum numbers apply: 24 people x 3 each)

a cold bar display of shucked oysters over ice with assorted
dressings & accompaniments.

OYSTERS & ACCOUTREMENT

\$65 PER DOZEN (minimum 6 dozen)

NEVER-ENDING OYSTERS & ACCOUTREMENT

\$75 PER PERSON (minimum 12 dozen)

ADD-ONS

POL ROGER CHAMPAGNE \$22 PER PERSON

HOUSE SPIRITS \$11 PER PERSON

ketel one vodka, teremana tequila, tanqueray gin, johnnie walker
black label, nusa caña tropical white rum, nusa caña dark rum,
bulleit bourbon

CHEESE & CHARCUTERIE

FROM \$19 PER GUEST (minimum numbers apply)

a selection of local & imported cheeses, cured meats, dips,
and conserved vegetables. served with honey, fresh & dried
fruit, pickled & quince paste. includes fresh crusty bread & an
assortment of lavash & flatbreads.

COLD CANAPÉ BAR

FROM \$17 PER GUEST

a manned station producing plates of delicious cold canapés.

SAMPLE COLD CANAPÉ PACK MENU

fresh oyster with finger lime dressing • prawn cocktail, wattleseed
mary rose, paprika • hand-stuffed peppers with tuna
• salmon ceviche with lemon myrtle vinaigrette • confit duck
& bush pepper, pickles & crisp bread • wild kangaroo & native
anise myrtle salami • brie, truffle honey, pickled walnut
• prosciutto & fig jam tartlet • stracciatella tartlet

PLATTERS

COLD SEAFOOD

\$250 (minimum 10 guests)

includes cooked prawns, smoked salmon, fresh ceviche,
crab salad, and lobster sliders.

GRAZING PLATTER

\$90 EACH (minimum 10 guests)

includes shaved cured meats, russian dressing, tomato relish,
marinated vegetables, mixed australian olives,
local selection of cheeses & quince paste.

DELUXE GRAZING UPGRADE

\$120 EACH (minimum 10 guests)

includes everything in the \$90 platter plus a hand-picked
selection of our premium fried snacks & sausage rolls
with bush tomato relish.



TAPAS

\$59PP

ACEITUNAS ALIÑADAS

marinated australian olives **VE, GF, DF**

PAN CON TOMATE

crusty bread, tomato, garlic,
olive oil **VE, GFO**

JAMÓN SERRANO RESERVA

spanish mountain ham **GFO, DF**

CROQUETAS DEL DÍA

croquetas of the day

PATATAS BRAVAS

traditional potatoes, brava sauce, aioli
V, VEO, LG, DF

TORREZNOS

crispy pork belly w/ seville orange glaze,
crushed green olives **LG, DF**

PINCHO CORDERO

grilled lamb skewers w/ smoked paprika
& chimichurri **GF, DF**

DEGUSTACIÓN

\$69PP

PAN CON TOMATE

crusty bread, tomato, garlic,
olive oil **VE, GFO**

ACEITUNAS FRITAS

cheese stuffed fried olives **V**

PINCHO CORDERO

grilled lamb skewers w/ smoked paprika
& chimichurri **GF, DF**

COLIFLOR FRITA

fried cauliflower tossed in a spicy garlic &
paprika dressing, yogur de romero **V, VEO, LG, DFO**

PATATAS BRAVAS

traditional potatoes, brava sauce, aioli
V, VEO, LG, DF

POLLO A LA PLANCHA

grilled whole chicken, braised chickpeas, ras el
hanout, walnut, paprika oil & grilled lemon
GF, DF

ENSALADA VERDE

mixed leaf salad, house dressing **VE, GF, DF**

FESTIVAL

\$89PP

JAMÓN SERRANO RESERVA

muñoz rojo serrano ham, crusty bread, tomato,
garlic, olive oil **GFO, DF**

TORTILLA DE PATATAS

our famous spanish omelette, guindillas,
crusty bread, tomato, olive oil **V, GFO, DF**

WAGYU CECINA

thinly sliced air dried wagyu, rocket,
tahini dressing, fried capers, chives **GF, DF**

CROQUETAS DEL DÍA

croquetas of the day

TORREZNOS

crispy pork belly w/ seville orange glaze,
crushed green olives **LG, DF**

MIXTA PAELLA

chicken, king prawns, calamari & semi-curado
chorizo, green peas, cherry tomato, saffron rice
GF, DF

BROCCOLINI CON ROMESCO

grilled broccolini, romesco sauce,
crushed pistachio **VE, GFO, DF**

V - Vegetarian / VO - Vegetarian Option / VE - Vegan / VEO - Vegan Option / LG - Low Gluten / GF - Gluten Free /
GFO - Gluten Free Option/Bread Available / DF - Dairy Free / DFO - Dairy Free Option





ADD ONS

FOR EVERY PACKAGE

Add Paella

FOR 2-3 PPL TO SHARE

MARISCO - 61

king prawns, calamari, mussels, clams, green peas,
cherry tomato, pimientos, saffron rice **GF, DF**

POLLO - 54

chicken, semi-curado chorizo, morcilla, mushrooms,
green peas, cherry tomato, pimientos, saffron rice **GF, DF**

VERDURAS - 50

mushrooms, asparagus, artichokes, broccolini, green peas,
cherry tomato, pimientos, saffron rice **VE, GF, DF**

MIXTA - 67

chicken, king prawns, calamari & semi-curado chorizo,
green peas, cherry tomato, saffron rice **GF, DF**

Add Dessert

CHURROS +5PP

churros, cinnamon sugar **VEO, DF**
warm chocolate or dulce de leche



CLÁSICO BEVERAGE PACKAGE

2HRS - \$55 PP

+\$20p/h extra

CAVA

Lonia, Penedès, ESP

VERDEJO

Cantarranas, DO Ruedo, ESP

TEMPRANILLO

Castilla de Piedra, DO Toro, ESP

ROSADO GARNACHA

Conde Valdemar, Rioja, ESP

TINTO - CLASSIC RED

red wine, licor 43, triple sec, spiced syrup, mixed fruit

BLANCO - CLASSIC WHITE

white wine, licor 43, mixed fruit, soda, lemonade

ESTRELLA DAMM LAGER 5.4%

Barcelona, ESP

AETHER BREWING MID LAGER 3.5%

Northgate, QLD

SOFT DRINKS AND JUICES

SEDIENTO BEVERAGE PACKAGE

2HRS - \$65 PP

+\$25p/h extra

PROSECCO DOC

Canti, Veneto, ITA

ALBARIÑO

San Campio, Rías-Baxias, ESP

CHARDONNAY

Vasse Felix 'Filius', Margaret River, AUS

PINOT GRIGIO

Casa Lunardi, Veneto, ITA

TEMPRANILLO

Castilla de Piedra, DO Toro, ESP

MENCIA

Pitacum, DO Bierzo, ESP

SHIRAZ

Dandelion Lionness Barossa Valley, SA

ROSADO GARNACHA

Conde Valdemar, Rioja, ESP

TINTO - CLASSIC RED

red wine, licor 43, triple sec, spiced syrup, mixed fruit

BLANCO - CLASSIC WHITE

white wine, licor 43, mixed fruit, soda, lemonade

MELOCOTÓN Y FRESA - PEACH & STRAWBERRY

rosé wine, peach liquor, strawberry puree, apple

MARACUYA - PASSIONFRUIT

white wine, licor 43, passionfruit pulp & liqueur, apple

ESTRELLA DAMM LAGER 5.4%

Barcelona, ESP

AETHER BREWING MID LAGER 3.5%

Northgate, QLD

AETHER BREWING PALE ALE 4.2%

Northgate, QLD

THE HILLS CIDER 5.0%

Adelaide Hills, SA

SOFT DRINKS AND JUICES

HEAPS NORMAL QUIET XPA NON-ALCOHOLIC

Marrickville, NSW





PRIMERA BEVERAGE PACKAGE

2HRS - \$85 PP

+\$30p/h extra

PROSECCO DOC

Canti, Veneto, ITA

ALBARIÑO

Terras Gauda, Rias Baxias, ESP

SAUVIGNON BLANC

Opawa, Marlborough, NZ

VIURA (SPANISH CHARDONNAY)

Manuel Quintano, Rioja, ESP

PINOT GRIS

Famille Hugel Gentil, Alsace, FR

MALBEC

Tilia, Mendoza, ARG

PINOT NOIR

Opawa, Marlborough, NZ

ROSÉ

Triennes, Cote de Provence, FRA

TINTO - CLASSIC RED

red wine, licor 43, triple sec, spiced syrup, mixed fruit

BLANCO - CLASSIC WHITE

white wine, licor 43, mixed fruit, soda, lemonade

MELOCOTÓN Y FRESA - PEACH & STRAWBERRY

rosé wine, peach liquor, strawberry puree, apple

MARACUYA - PASSIONFRUIT

white wine, licor 43, passionfruit pulp & liqueur, apple

ESTRELLA DAMM LAGER 5.4%

Barcelona, ESP

AETHER BREWING MID LAGER 3.5%

Northgate, QLD

AETHER BREWING PALE ALE 4.2%

Northgate, QLD

THE HILLS CIDER 5.0%

Adelaide Hills, SA

SOFT DRINKS AND JUICES

HEAPS NORMAL QUIET XPA NON-ALCOHOLIC

Marrickville, NSW

NV NON WINE CINNAMON

AUS

NV NON WINE PEACH

AUS

MOCKTAILS







CONTACT US

PHONE

07 3846 1201

WEBSITE

WWW.OLERESTAURANT.COM.AU

ADDRESS

SHOP B12 LITTLE STANLEY STREET,
SOUTH BANK QLD 4101

 OLÉ SPANISH RESTAURANT  @OLÉRESTAURANT_ #OLÉRESTAURANT

WE WOULD LOVE TO HOST YOUR NEXT EVENT,
PLEASE EMAIL OUR FRIENDLY TEAM.

INFO@OLERESTAURANT.COM.AU

BOOKING TERMS & CONDITIONS

ALL BOOKINGS ARE PROVISIONAL UNTIL THE EVENT ORDER IS SIGNED AND RETURNED WITH CREDIT CARD DETAILS AS SECURITY AT LEAST 7 DAYS PRIOR TO THE EVENT

OUR FUNCTION SPACES ARE ALLOCATED ON A FIRST CONFIRMED BASIS.

A CANCELLATION FEE OF 25% WILL APPLY IN THE EVENT OF CANCELLATION WITHIN 7 DAYS OF THE EVENT UNLESS OTHERWISE SPECIFIED.

FINAL NUMBERS, DIETARY REQUIREMENTS AND BEVERAGE REQUESTS TO BE CONFIRMED AT LEAST 48 HOURS PRIOR TO THE EVENT.

FINAL CONFIRMED NUMBERS WILL BE THE NUMBERS CATERED FOR AND, THEREFORE, THE NUMBERS CHARGED FOR.

MINIMUM OF 12 PEOPLE FOR ALL FUNCTION MENUS

FOOD SERVICE WILL COMMENCE WITHIN 15 MINUTES OF THE TIME SPECIFIED ON THE EVENT ORDER.

MENUS ARE SUBJECT TO CHANGE DEPENDING ON PRODUCT AVAILABILITY.

ONE BILL PER TABLE - NO SPLIT BILLS.

DURING PEAK TRADE/DAYS, YOUR 3 HOUR TIMESLOT WILL BE ALLOCATED EITHER SEATING TIME OF 4PM-7PM OR 7.30PM-10.30PM. THESE SEATING TIMES ARE FINAL AND THE PREMISES MUST BE VACATED AT YOUR ALLOCATED DEPARTURE TIME UNLESS AN ALTERNATIVE ARRANGEMENT IS AGREED UPON. YOUR FUNCTIONS COORDINATOR WILL ADVISE YOU OF AVAILABILITY UPON ENQUIRY. PLEASE ASK US FOR A QUOTE FOR EVENTS REQUIRING UPWARDS OF 3 HOURS.

