# OLÉ

## **FUNCTIONS & EVENTS**



#### WHERE SPANISH SPIRIT MEETS CELEBRATION

Our story begins in the heart of South Bank – where the flavours of Spain meet Brisbane's riverside energy. Born from a love of shared plates, lively conversation, & late-night flestas, OLÉ captures the warmth & vibrancy of Spanish dining at its finest.

Since opening, OLÉ has become a place where friends, families, & colleagues come together to savour bold flavours, sip sangria, & celebrate life's moments with gusto.

It's a space that feels alive – filled with laughter, colour, & the unmistakable rhythm of Spain.

From intimate gatherings to large-scale celebrations, every event at OLÉ is crafted with passion, flavour, & flair – ensuring your guests experience an occasion that's **as spirited as it is unforgettable.** 





## 25 SEATED | 50 STANDING

Celebrate your fiesta in the heart of the action and soak in the atmosphere of OLÉ!

Perfect for birthday lunches, family gatherings or work events, our high-top banquet tables can seat groups of 12–25 guests.



## THE SANGRIA BAR

INSIDE: 30-40 SEATED | 50-80 STANDING FULL AREA: 80-90 SEATED | 100-120 STANDING

Host your next fiesta in our iconic Sangria Bar on Grey Street. Whether you're planning a dynamic cocktail-style event, a sit-down dinner or something in between, this is the place!

Breezy in summer, warm & inviting through winter – it's OLÉ's most sought-after spot.

## OLÉ TERRACE

### **30-40 SEATED | 40-80 STANDING**

Overlooking the South Bank Parklands and vibrant murals on Little Stanley Street, our restaurant terrace is the perfect spot to plan your next event!

Great for large groups and sit-down dinner events. Enquire now to bring your next function to life!



#### **200 GUESTS**

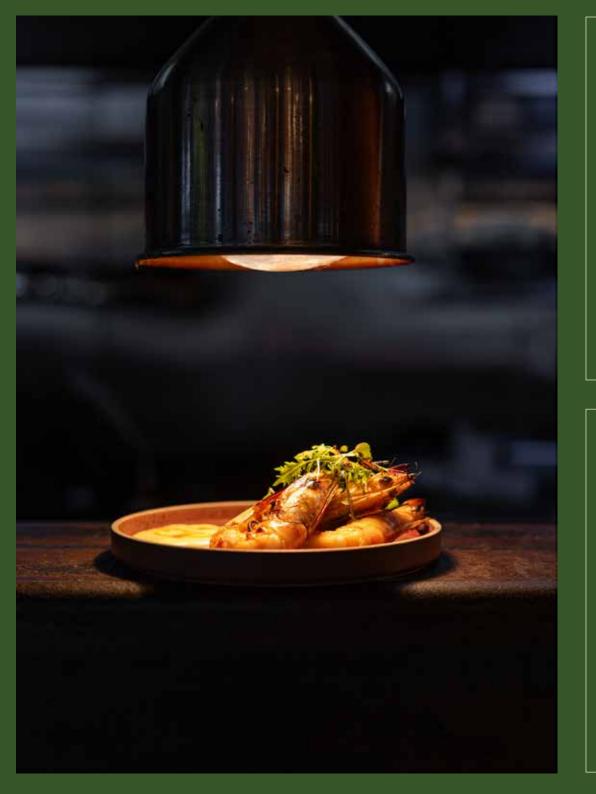
Exclusive use of our whole restaurant is also available for up to 200 guests.

Please contact our functions coordinator for quotes & availability.









## **TAPAS \$59**PP

ACEITUNAS ALIÑADAS marinated australian olives
PAN CON TOMATE on sourdough & olive oil
JAMÓN SERRANO RESERVA muñoz rojo serrano
CROQUETAS mushroom & manchego
PATATAS BRAVAS traditional potatoes, brava sauce
TORREZNOS crispy pork belly, seville orange glaze
PINCHO CORDERO grilled lamb rump & chimichurri
ADD CHURROS | +7PP

## FIESTA \$69PP

ACEITUNAS ALIÑADAS marinated australian olives
PAN CON TOMATE on sourdough and olive oil
COLIFLOR FRITA fried cauliflower, yogur de romero
GAMBAS butterflied jumbo prawn, herb butter
POLLO A LA PLANCHA grilled whole chicken
ENSALADA VERDE mixed leaf salad, house dressing
CHURROS served with dulce de leche or
warm chocolate sauce

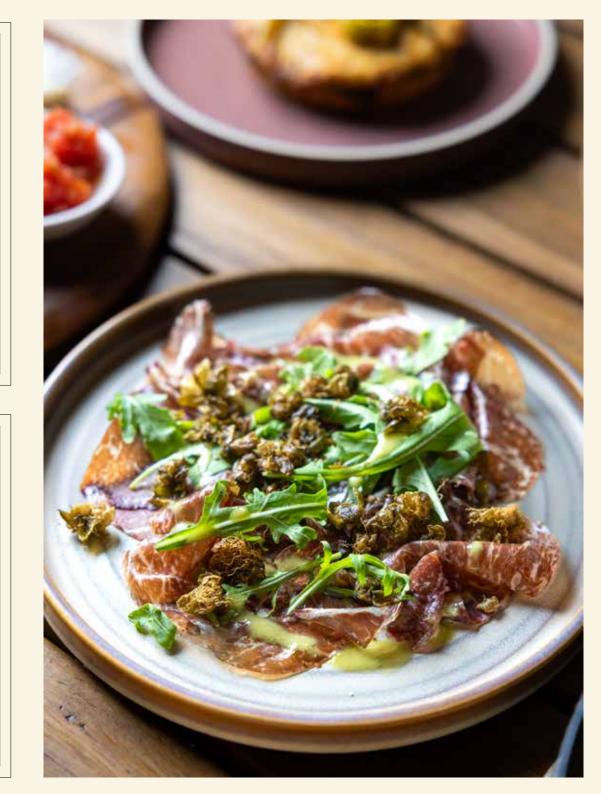
## CELEBRACIÓN \$89PP

OSTRAS pacific oysters, cava vinegar
WAGYU CECINA air dried wagyu beef mbs 7–9
PAN CON TOMATE on sourdough with olive oil
CEVICHE tuna, orange, chilli & crisp bread
PINCHO CORDERO grilled lamb rump & chimichurri
PATATAS BRAVAS traditional potatoes, brava sauce
MIXTA PAELLA chicken, chorizo, prawn, calamari
TARTA DE SANTIAGO warm almond tart, berry coulis

## GRANDE \$99PP



OSTRAS pacific oysters, cava vinegar
JAMÓN SERRANO RESERVA muñoz rojo serrano
PAN CON TOMATE on sourdough with olive oil
CROQUETAS mushroom & manchego
GAMBAS butterflied jumbo prawn, herb butter
SCALLOPS half shell scallop, chimichurri butter
CORDERO slow roasted lamb shoulder, lamb jus
ENSALADA VERDE mixed leaf salad, house dressing
ADD TARTA DE SANTIAGO | +7PP





# PACKAGE ADD-ON: FRESH OYSTER STATION

FROM \$19 PER GUEST MIN. 10 GUESTS AT 3 EACH



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



## PACKAGE ADD-ON:

ASSORTED SEAFOOD STATION

FROM \$40 PER GUEST



treat your party guests to a personal, buffet-style assortment of seafood favourites! includes freshly shucked oysters, cooked prawns, cured salmon, fresh ceviche & lobster sliders.

# PACKAGE ADD-ON: GRAZING PLATTER ON ARRIVAL

\$30 PER GUEST | MIN. 10 GUESTS



includes spanish cured meats, mixed australian olives, a selection of spanish & local cheeses, quince paste, sourdough, crackers & fresh fruit.



THE PAELLA EXPERIENCE \$35 PER GUEST | MIN. 20 GUESTS

spain's most iconic dish cooked right in front of you and served straight from our gigantic paella pan!







## CLÁSICO PACKAGE

#### VINO (WINE)

CAVA Lonia, Penedès, ESP VERDEJO Cantarranas, DO Rueda, ESP TEMPRANILLO Manuel Quintano, Rioja, ESP ROSADO GARNACHA Conde Valdemar, Rioja, ESP

### CERVEZA (BEER)

ESTRELLA DAMM LAGER 5.4% Barcelona, ESP AETHER BREWING MID LAGER 3.5% Northgate, QLD

## SANGRÍA

TINTO – CLASSIC RED red wine, Licor 43, triple sec, spiced syrup, mixed fruit

BLANCO – CLASSIC WHITE white wine, Licor 43, mixed fruit, soda, lemonade

SIN ALCOHOL (NO ALCOHOL)
SOFT DRINKS & JUICES



## SEDIENTO PACKAGE \$65PP | 2 HRS \$80PP | 3 HRS

#### VINO (WINE)

PROSECCO Casa Gheler, Veneto, ITA
ALBARIÑO San Campio, Rías-Baixas, ESP
CHARDONNAY Vasse Felix 'Filius', WA, AUS
PINOT GRIGIO Casa Lunardi, Veneto, ITA
TEMPRANILLO Manuel Quintano, Rioja, ESP
MENCIA Pitacum, DO Bierzo, ESP
SHIRAZ Dandelion Lioness Barossa Valley, SA
ROSADO GARNACHA Conde Valdemar, Rioja, ESP

#### CERVEZA (BEER)

ESTRELLA DAMM LAGER 5.4% Barcelona, ESP
AETHER BREWING MID LAGER 3.5% Northgate, QLD
AETHER BREWING PALE ALE 4.2% Northgate, QLD
AETHER BREWING GINGER BEER 4.3% Northgate, QLD

#### SANGRÍA

**TINTO – CLASSIC RED** red wine, Licor 43, triple sec, spiced syrup, mixed fruit

**BLANCO – CLASSIC WHITE** white wine, Licor 43, mixed fruit, soda, lemonade

FRAMBUESA Y VAINILLA – RASPBERRY & VANILLA white wine, Licor 43, apple, lemon, raspberry, vanilla CASSIS Y FRUTAS DEL BOSQUE – CASSIS & BERRIES rosé wine, cassis, apple, mixed berries, lemon

SIN ALCOHOL (NO ALCOHOL)
HEAPS NORMAL QUIET XPA 0% NSW
SOFT DRINKS & JUICES

## PRIMERA PACKAGE \$85PP | 2 HRS \$125PP | 3 HRS

#### VINO (WINE)

PROSECCO Casa Gheler, Veneto, ITA
ALBARIÑO San Campio, Rías-Baixas, ESP
SAUVIGNON BLANC Opawa, Marlborough, NZ
VIURA (ESP 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

#### CERVEZA (BEER)

ESTRELLA DAMM LAGER 5.4% Barcelona, ESP
AETHER BREWING MID LAGER 3.5% Northgate, QLD
AETHER BREWING PALE ALE 4.2% Northgate, QLD
AETHER BREWING GINGER BEER 4.3% Northgate, QLD

#### SANGRÍA

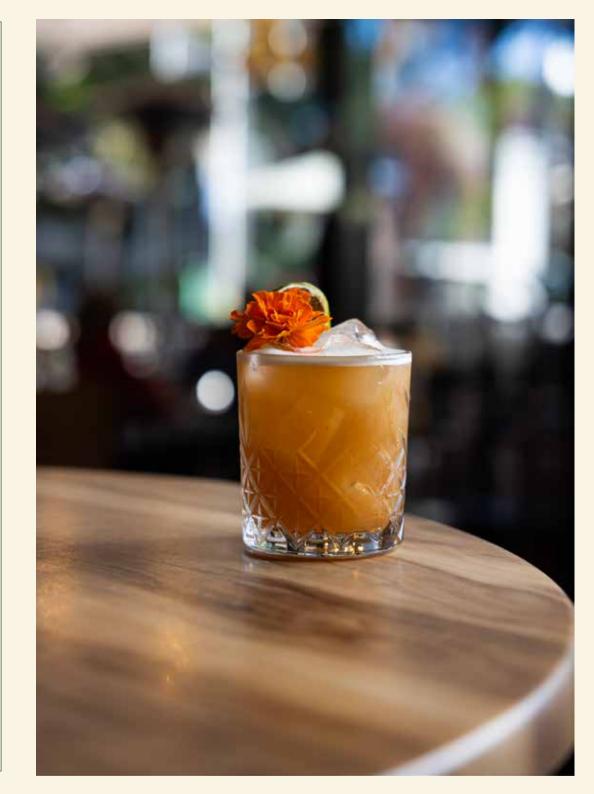
**TINTO – CLASSIC RED** red wine, Licor 43, triple sec, spiced syrup, mixed fruit

**BLANCO – CLASSIC WHITE** white wine, Licor 43, mixed fruit, soda, lemonade

FRAMBUESA Y VAINILLA - RASPBERRY & VANILLA white wine, Licor 43, apple, lemon, raspberry, vanilla CASSIS Y FRUTAS DEL BOSQUE - CASSIS & BERRIES rosé wine, cassis, apple, mixed berries, lemon

SIN ALCOHOL (NO ALCOHOL)
HEAPS NORMAL QUIET XPA 0% NSW
NV NON WINE CINNAMON AUS
NV NON WINE PEACH AUS
MOCKTAILS, SOFT DRINKS & JUICES





## **BOOKING & CONTACT INFORMATION**

#### **CONTACT US**

**Phone**: 07 3846 1201

Website: www.olerestaurant.com.au
Address: Shop B12, Little Stanley Street,

South Bank QLD 4101

Facebook: OLÉ Spanish Restaurant

**Instagram**: @olesouthbank

All function spaces are quoted based on 3-hour use of the area. For extended times, please contact us.

Please note that weekend surcharges will apply to all bookings made on Saturdays and Sundays.

We do not split bills for functions groups, and please be aware that menus may change depending on product availability.

To learn more, visit our website or send your enquiry directly to **functions@alemre.com**.





