

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 fiestas, 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.**



BANQUET TABLES

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!



EXCLUSIVE HIRE

200 GUESTS

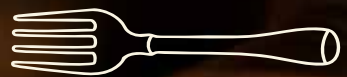
Exclusive use of our whole restaurant is also available for up to 200 guests.

Please contact our functions coordinator for quotes & availability.





THE FOOD





TAPAS

\$59PP

ACEITUNAS ALIÑADAS marinated spanish olives

PAN CON TOMATE grated tomato, garlic & olive oil on sourdough

JAMÓN SERRANO RESERVA muñoz rojo serrano

CROQUETA OF THE DAY

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 spanish olives

PAN CON TOMATE grated tomato, garlic & olive oil on sourdough

COLIFLOR FRITA fried cauliflower, yogur de romero

GAMBAS butterflied jumbo prawn, herb butter

PATATAS BRAVAS traditional potatos & brava sauce

POLLO ASADO grilled half chicken & roasted baby chats

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 grated tomato, garlic & olive oil on sourdough

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

CROQUETA OF THE DAY

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

TARTA DE SANTIAGO warm almond tart, berry coulis





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
MIN. 10 GUESTS**



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.



PACKAGE ADD-ON: 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!



THE DRINKS



CLÁSICO PACKAGE

\$55PP | 2 HRS **\$75PP | 3 HRS**

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

A minimum of 12 guests applies to all function offerings.

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

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

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

A projector and screen is available for use during your function.

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

