

FUNCTION PACKAGES

2024



THE LODGE BAR
DINING

JAMES ST, BRISBANE AUSTRALIA

OVERVIEW



JAMES ST, BRISBANE

LOCATION

The Lodge Bar & Dining James St offers a sense of elevated approachability across both hospitality and retail. Melding fashion, food and wine, the venue treats customers to a truly memorable experience. The heritage Queenslander building gives guests the opportunity to browse the latest fashion collection in the adjoining retail store then indulge in an array of delectable dishes, curated by accomplished Executive Chef Matt Lambert.

OUR SPACES

The restaurant can cater to everything from a casual cocktail through to a celebratory dinner to larger, personalised events with a range of spaces throughout the venue. The ground floor comprises of a corner bar with banquette seating and a vibrant dining room whilst level one is home to a stylish bar, private dining room and a spectacular wrap around balcony that allows for panoramic views of the James Street strip.

MEET THE TEAM

The Lodge Bar Group's Executive Chef Matt Lambert has followed the same ethos as our other New Zealand restaurants by sourcing the finest local produce Australia has to offer, allowing the quality ingredients to shine. Cameron Douglas, The Lodge Bar Group's Master Sommelier, has curated an expansive wine list with New Zealand wines at the heart of it.

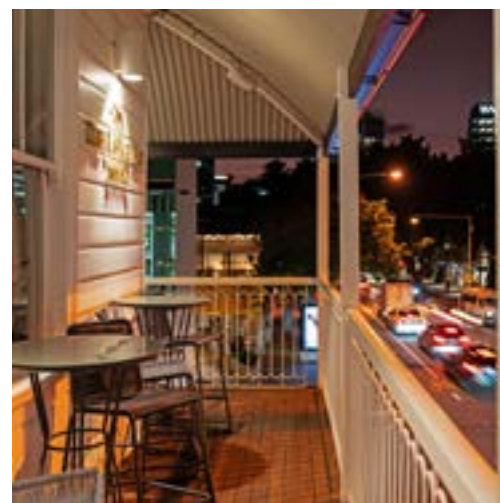
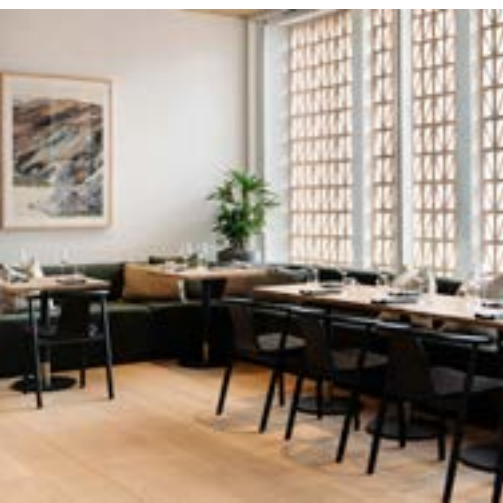
CONTACT

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

(07) 2103 3447





LEVEL ONE

OVERVIEW - 100 GUESTS

Bring everyone together to celebrate your special occasion. Level one is perfect for larger celebrations, accommodating up to 100 guests cocktail style with access to the veranda, private lounge, level one dining and private bar access.

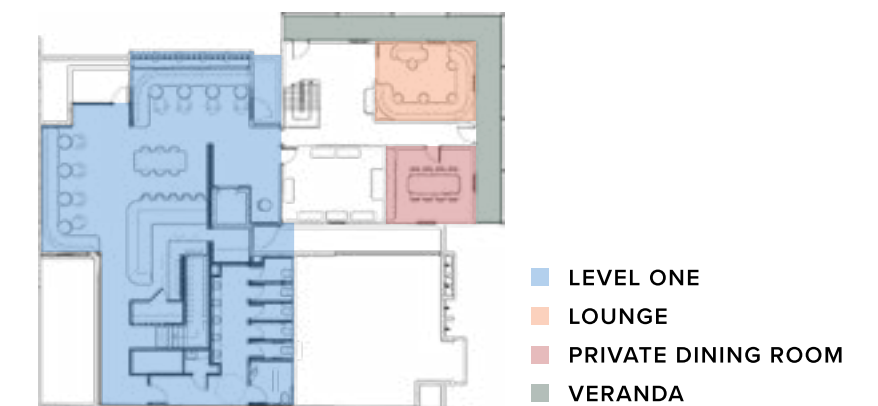
MINIMUM SPEND

Monday – Friday Lunch: **\$10,000**

Monday – Thursday Dinner: **\$15,000**

Friday Night – Sunday: **\$25,000**

10% service fee applies for groups of 12 or more (excluding public holidays).



Level one - Veranda, Private dining, & lounge.



LOUNGE & VERANDA

LOUNGE

OVERVIEW - 25 GUESTS

For something a little bit special, our lounge is situated on level one with floor to ceiling windows, sleek wooden accents and bar access. This space accommodates up to 25 guests cocktail style and can be booked with our veranda for additional space.

MINIMUM SPEND

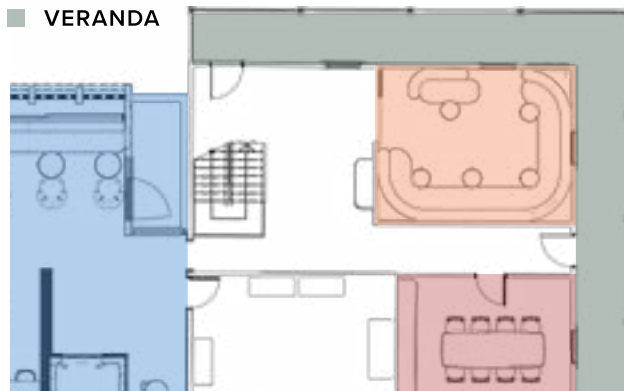
Monday – Thursday Lunch: **\$1,000**

Monday – Thursday Dinner: **\$1,500**

Friday – Sunday: **\$2,000**

**For combined prices please enquire with our reservations team.
10% service fee applies for groups of 12 or more (excluding public holidays).*

- LEVEL ONE
- LOUNGE
- PRIVATE DINING ROOM
- VERANDA



Level one - Lounge.



VERANDA

OVERVIEW - 30 GUESTS

Our veranda is the one of the most unique function spaces on James St. With wraparound views of James St, this area can accommodate up to 30 guests cocktail style and can be booked exclusively or in conjunction with our lounge.

MINIMUM SPEND

Monday - Thursday Lunch: **\$1,000**

Monday - Thursday Evening: **\$1,500**

Friday - Sunday: **\$2,000**

**For combined prices please enquire with our reservations team.
10% service fee applies for groups of 12 or more (excluding public holidays).*



Level one - Vervanda.





PRIVATE DINING



PRIVATE DINING ROOM

OVERVIEW - 10 GUESTS

The most intimate of our dining spaces, the private dining room is perfectly suited if you're looking to elevate your dining experience. Accommodating up to 10 guests, this level one space boasts views of the veranda and terrace greenery complemented beautifully by natural light.

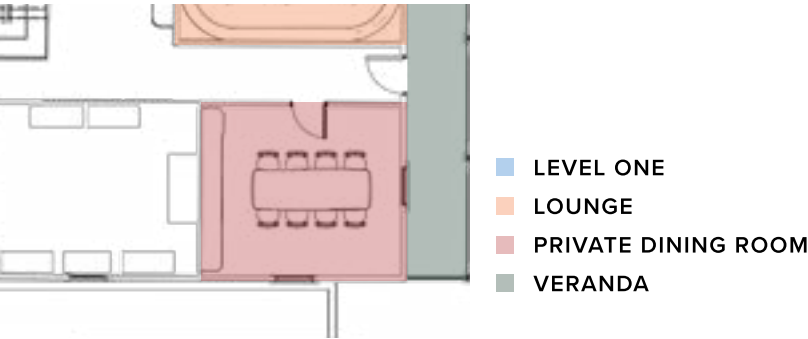
We kindly ask that you select from one of our set menus to secure your reservation. For private dining room reservations we also suggest preselecting an arrival drink and/or some oysters for the table.

This is a great way to set the scene for your dining experience and ensures that service is smooth and prompt for your guests. 3 hours exclusive use of the room.

MINIMUM SPEND

Monday – Sunday : **\$2,000**

10% service fee applies for groups of 8 or more (excluding public holidays).



Level one - Private dining.



GROUND LEVEL



MAIN DINING ROOM

OVERVIEW - 30 SEATED GUESTS

Perfectly positioned on Robertson St, our dining room captures the excitement of everything the James St precinct has to offer.

Seating 30 guests comfortably, this area features an eye catching flagstone wall, sleek timber finishes and bounds of natural light from the full height glazing.

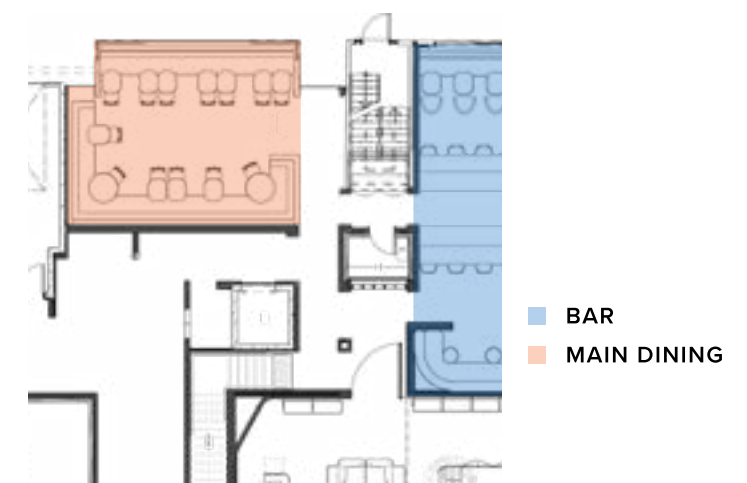
MINIMUM SPEND

Monday - Thursday Lunch: **\$3,000**

Monday - Thursday Evening: **\$4,500**

Friday - Sunday: **\$5,000**

10% service fee applies for groups of 12 or more (excluding public holidays).



Ground level



WHOLE VENUE

OVERVIEW - 200 GUESTS

If you're looking for the best of everything, our entire venue is available for hire to truly immerse yourself in The Lodge Bar & Dining experience.

Combining the best of everything from the first and second floor, this venue is suitable for any and all events. With two exclusive bars, multiple spaces for roaming and accommodates 200 guests cocktail style.

MINIMUM SPEND

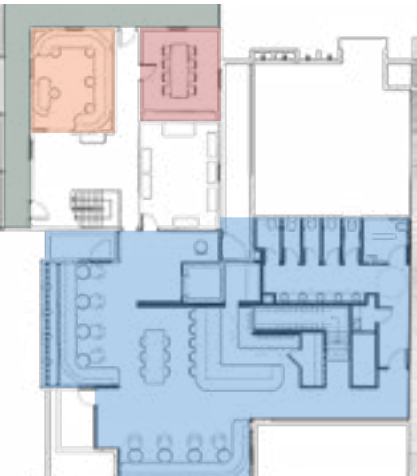
Friday - Sunday: \$22,500 (12-4pm) or \$27,500 (5pm till late)

Monday - Thursday: \$17,500 (12-4pm) or \$20,000 (5pm till late)

10% service fee applies for groups of 8 or more (excluding public holidays).



Ground level



Level one



DINING OPTIONS

CANAPÉS MENU

- Fried oysters, yogurt tartare sauce
- Fried oysters, curry mayo
- Raw oysters, mignonette
- Grilled oysters, chili butter
- Grilled oysters lemon butter
- ‘Fish & Chips’, batter chip, cured reef fish, tartare, herbs
- ‘Chips and dip’, chip bites with kiwi onion dip
- Mince and cheese pie croquettes
- Heritage pork rilette, sage short bread, seasonal jam
- Poached prawn, cocktail sauce
- King prawn tart, bonito creme, chilli, lime
- Yellowfin tuna tartare, peach, black olive, fennel
- Heirloom gazpacho, herb
- Buttered Moreton Bay “bug roll” lemon
- Devilled eggs, trout roe, chives
- Pea tart, mint, fried enoki
- Mushroom tart
- Gunner game pie
- Cold pork pie, apple ketchup
- Lodge Bar burger sliders
- Fried chicken sliders, bread and butter pickles
- Asparagus agnolotti, parmesan, fava beans

CANAPÉS

Our selections of canapés are the perfect accompaniment to round off your celebration with us. Choose from the below to create a custom menu, our chefs can cater for any dietary requirements for you and your guests.

PRICE

3 choices (hot or cold) | **\$30pp (per hour)**

4 choices (hot or cold) | **\$38pp (per hour)**

5 choices (hot or cold) | **\$46pp (per hour)**

ADD ONS | Prices upon enquiry

Caviar tarts | **\$46pp**

Trout roe tart | **\$24pp**

Bay bug slider | **\$22pp**

BESPOKE CANAPÉS | Prices upon enquiry

Cheese table | Cured meat table | Crudites table | Oyster bar

10% service fee applies for groups of 12 or more (excluding public holidays).

DINING OPTIONS

SET MENU 1 *\$85 per person*

Select one dish from each course.

ENTRÉE

Yellowfin tuna tartare, peach, black olive, fennel

Summer corn, buffalo curd, sugar snap peas, basil

Fried bay squid, fermented chilli mayonnaise, lime

MAIN

Grilled market fish, Sauce Provençal, basil

NY strip steak grilled on the embers, mustard jus

Asparagus agnolotti, spanner crab, parmesan, peas

Wood roasted summer vegetables, chickpea farinata, zucchini flower

SIDES

Duck fat roasted potatoes

Lodge Bar salad, ricotta, smoked seeds

Grilled broccolini, parmesan emulsion

DESSERT

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

Milk chocolate torte, dark chocolate brittle, mint ice cream

Carrot cake sundae

SET MENU 2 *\$150 per person*

Here & Now menu.

ONE

‘Fish & Chips’, Moreton Bay ‘bug roll’, Rock oyster green papaya

mignonette

TWO

Yellowfin tuna tartare, peach, black olive, fennel

THREE

Summer corn, buffalo curd, sugar snap peas, basil

FOUR

Eye fillet of Black Angus, herb crust, citrus cream, jus

SERVED WITH

Duck fat roasted potatoes

Grilled broccolini with parmesan emulsion,

FIVE

Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

SET MENUS

Our set menus showcase some of the greatest hits of our a la carte menu. Offered in a three course plus sides or an extended five course menu with petits fours.

We kindly decline alterations to these menus without prior arrangement
10% service fee applies for groups of 12 or more (excluding public holidays).
Menus subject to change based on seasonality and availability



DINING OPTIONS

SHARED MENU

Example menu, subject to change based on seasonality and availability.

ENTREÉ

- Yellowfin tuna tartare, peach, black olive, fennel
- ‘Fish & Chips’, kombu cured reef fish, tartare sauce, pickled onion
- Summer Corn, buffalo curd, sugar snap peas, basil
- Moreton Bay ‘bug roll’, lemon

PASTA

- Asparagus agnolotti, spanner crab, parmesan, peas
- +\$20 per person.

MAIN

- Roasted market fish, golden capsicum, capers, Lot 8 citrus olive oil
- Optimal beef, grilled on the embers, mustard jus
- Whole roasted Elgin Farm chicken, sage stuffing, chicken jus

SIDES

- Duck fat roasted potatoes
- Heirloom tomato salad
- Grilled broccolini, parmesan emulsion

DESSERT

- Passionfruit pavlova, curd, sweetened cream, fresh passionfruit

CHEESE

- Australian artisanal cheese with crackers and seasonal accompaniments
- +\$15 per person.

SHARED MENU

To be enjoyed by the whole table, family style.

PRICE

For groups of 12 or more | **\$85 per person**

*We kindly decline alterations to these menus without prior arrangement
10% service fee applies for groups of 12 or more (excluding public holidays).*





BEVERAGE OPTIONS



BEVERAGE PACKAGES

PRICE

STANDARD | \$33pp (per hour)

- 1 x Sparkling
- 2 x White Wines
- 2 x Red Wines
- Tap Beer
- Antipodes Water
- Juices
- Soft Drinks

PREMIUM | \$44pp (per hour)

- 1 x Sparkling
- 2 x Premium White Wines
- 2 x Premium Red Wines
- Tap Beer
- Antipodes Water
- Juices
- Soft Drinks

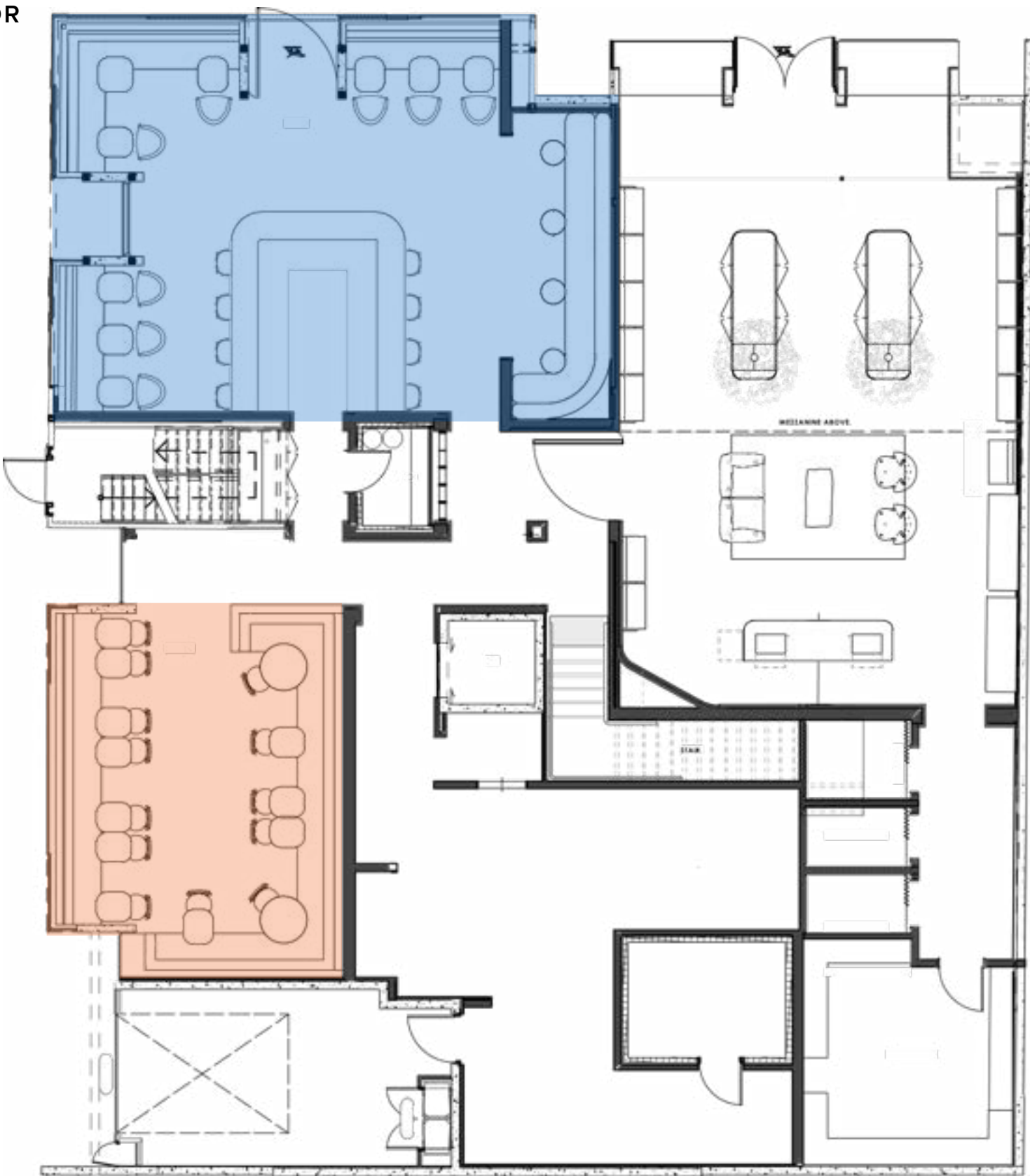
NON ALCOHOLIC | \$13pp (per hour)

- 1 x Mocktail on arrival
- Unlimited Soft drinks & Juice
- Unlimited Sparkling Water

ADD ONS

- Champagne on arrival | **\$35pp**
- Cocktail on arrival | Price on request

GROUND FLOOR

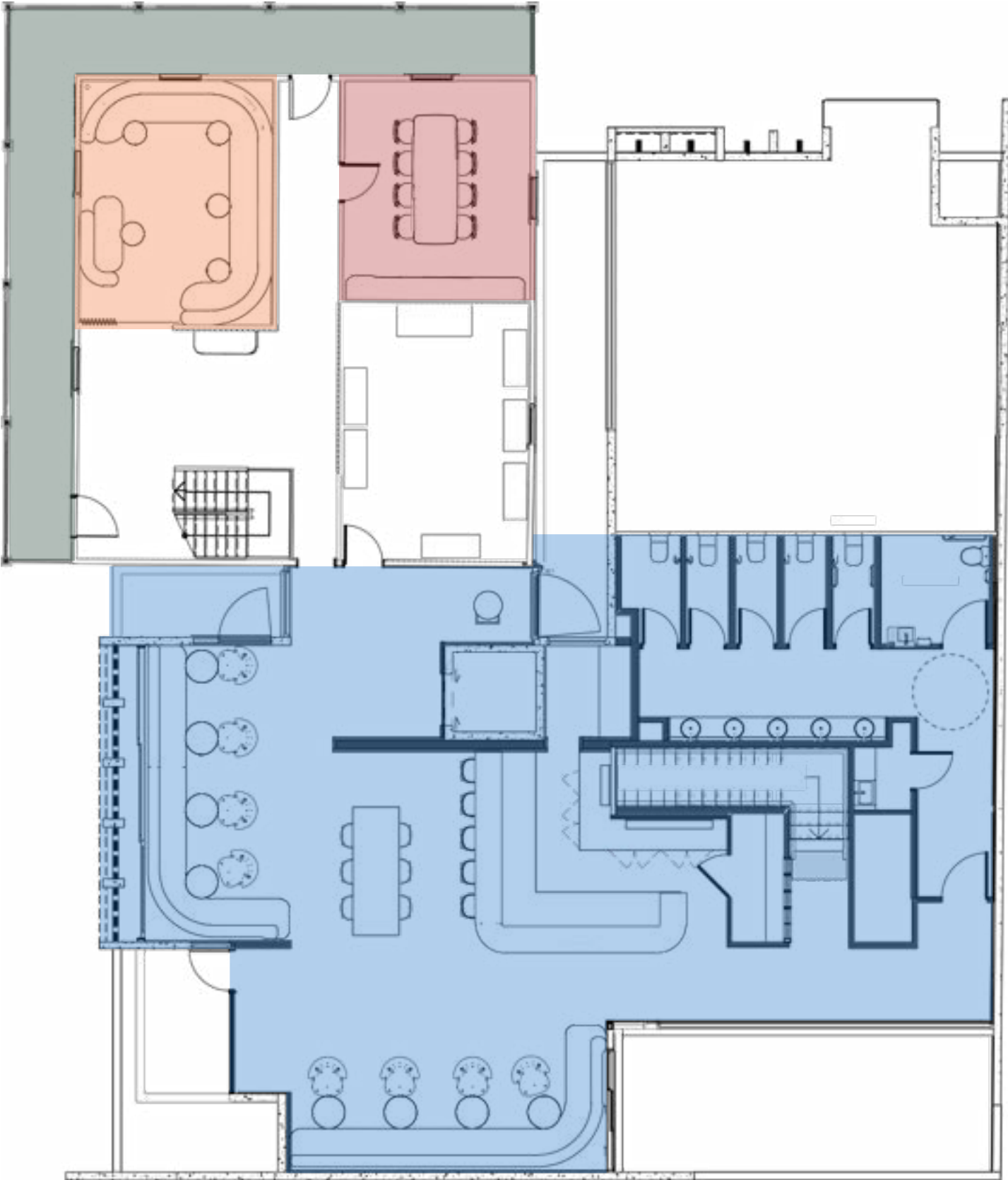


FLOOR PLAN
GROUND FLOOR

- BAR
- MAIN DINING



FIRST FLOOR



FLOOR PLAN
FIRST FLOOR

- LEVEL ONE
- LOUNGE
- PRIVATE DINING ROOM
- VERANDA

