

LEONARDS
— BAR & BISTRO —

LEONARDS & DAWN

Functions & Events



D A W N



Welcome

Leonards & DAWN offer unique and flexible event spaces in the heart of Brisbane's CBD, featuring multiple cocktail bars, seating and dining areas, a private dining room and an outdoor courtyard.

Our spaces are ideal for hosting a range of events and celebrations, including corporate events, launch parties, private dining, birthdays, engagement parties and weddings.

The kitchen, headed up by chef Enda Gaffey, features crowd-pleasing modern seasonal dishes alongside a killer wine and cocktail list curated by global award-winning mixologist Marco Nunes.

Whether you're planning a big party or looking for an intimate dining experience, Leonards & DAWN has the perfect space for you.

For enquiries, please contact events@leonardsanddawn.com.au



SPACES

DAWN FULL VENUE

Capacity 150 people

DAWN MAIN BAR

Standing capacity 50 people
Seating capacity 36 people

DAWN COURTYARD

Standing capacity 40 people
Seating capacity 25 people

DAWN UPSTAIRS

Standing capacity 60 people
Seating capacity 40 people

LEONARDS BAR

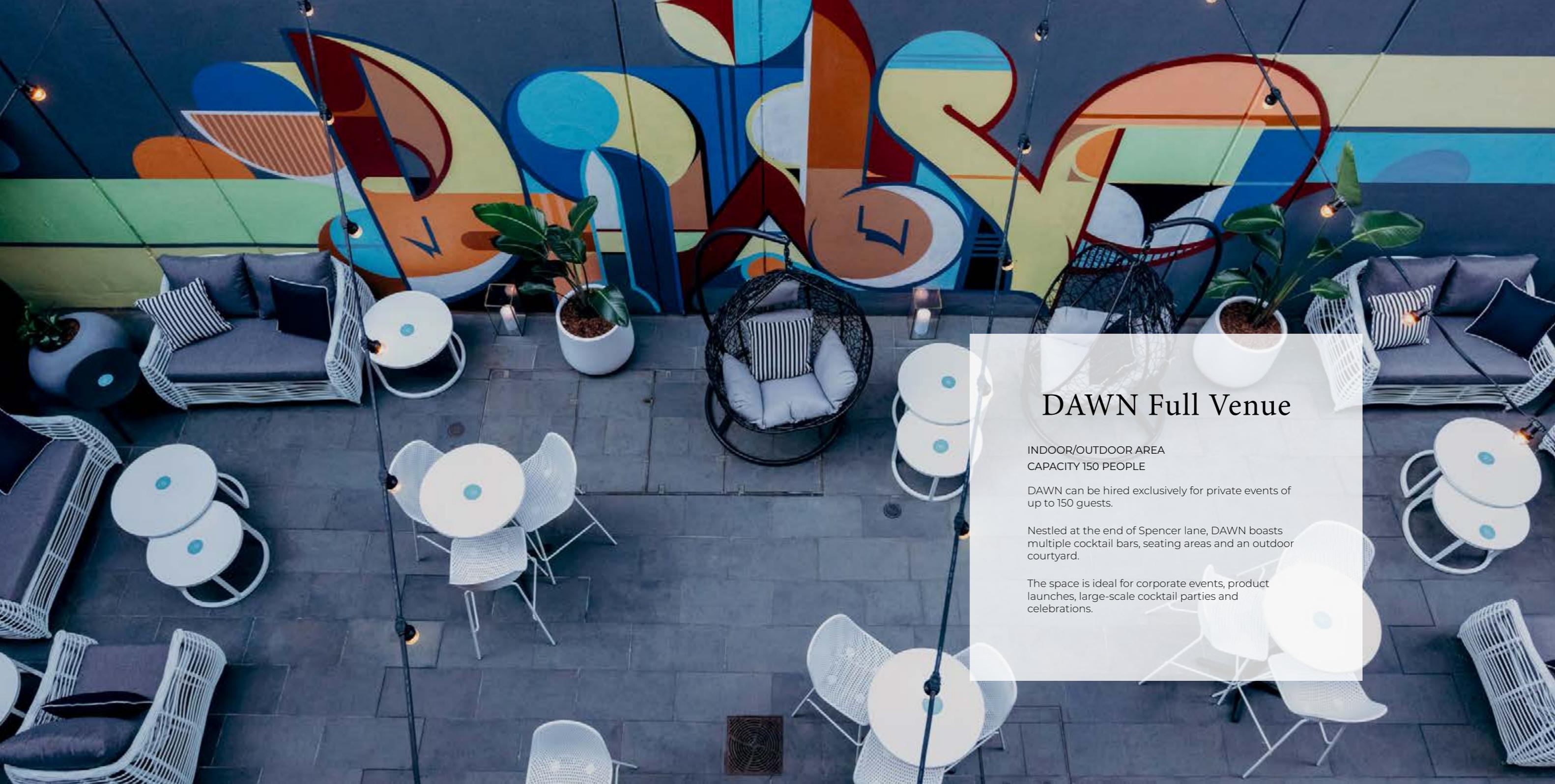
Standing capacity 40 people
Seating capacity 25 people

LEONARDS BISTRO

Seating capacity 40 people

LEONARDS PRIVATE DINING ROOM

Seating capacity 24 people



DAWN Full Venue

INDOOR/OUTDOOR AREA
CAPACITY 150 PEOPLE

DAWN can be hired exclusively for private events of up to 150 guests.

Nestled at the end of Spencer lane, DAWN boasts multiple cocktail bars, seating areas and an outdoor courtyard.

The space is ideal for corporate events, product launches, large-scale cocktail parties and celebrations.



DAWN Main Bar

STANDING CAPACITY 50 PEOPLE

SEATING CAPACITY 36 PEOPLE

Drawing inspiration from the French Riviera, DAWN's elegant cocktail bar is light and breezy with marble-grey tables, plush green lounges and scalloped chandeliers.



DAWN Courtyard

STANDING CAPACITY 40 PEOPLE

SEATING CAPACITY 25 PEOPLE

Nestled at the end of Spencer Lane, away from the city's hum, sit back and relax under the string of golden lights in the DAWN outdoor courtyard.

Complete with outdoor projector screen above a vibrant laneway wall mural by artist Lee Harnden.

DAWN Upstairs

STANDING CAPACITY 60 PEOPLE

SEATING CAPACITY 40 PEOPLE

Available for exclusive hire for events of up to 60 guests, a private staircase leads you to DAWN Upstairs.

Complete with its own cocktail bar, the space is the ideal backdrop for an engagement party, private birthday party, product launch or networking event.





Leonards Bistro

SEATING CAPACITY 40 PEOPLE

Leonards is inspired by the chic, modern bars and bistros of New York and Paris.

Boasting exposed brick walls, New York subway tiles and tan bench seating paired with bentwood chairs, the bistro area is a semi private space available for up to 40 guests.

This unique space is available for breakfast and is perfect for networking events



Leonards Bar

STANDING CAPACITY 40 PEOPLE

SEATING CAPACITY 25 PEOPLE

The bar area is a semi private space, available for up to 40 guests.

High tables and bar stools make this informal setting ideal for office parties, reunions and celebrations.

Leonards Private Dining Room

SEATING CAPACITY 24 PEOPLE

Leonards Private Dining Room is the ideal space for a private dining, special celebrations, business lunches or birthdays.

The space features 100-year old stone walls, polished concrete floors, wood panels that offer a glimpse into the restaurant's wine cellar, and your own private bar.





ROTATING
MENU

Maestro the copier
SQUETTER MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
\$21

Vasquez 20
SQUETTER MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
\$23

Wonderwall
SQUETTER MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
\$22

Southamer
SQUETTER MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
SHERRY, COGNAC, MALT WATER, COGNAC, BERRY
\$21

Also in the venue

Enjoy Leonards' and DAWN's bars and bistro for pre or post-event drinks and dining.



**SAMPLE
MENUS**



CANAPÉS

SEAFOOD

Torched ocean trout w horseradish crème fraîche and fennel
 Scallop ceviche, mango limoncello, pink pepper, lemon balm
 Saltbush and mountain pepper calamari, chili mayo, lemon
 Hot smoked ocean, caramelised fennel, tempura shallots

\$6 PER PIECE, 10X MINIMUM

(gf, pesc)
 (gf, df, pesc)
 (gf, df, pesc)
 (gf, pesc)

MEAT

Steak tartare, sourdough toast, grilled onion pickle, cured egg yolk
 Devils on horseback - slow cooked bacon, smoked date puree and goats cheese
 Poached chicken tenderloin, shaved cabbages, honey fermented garlic cream
 Pork rillettes, rye crisp, pickle gel, cornichon
 Chicken liver parfait, rosé jelly, pink pepper dust, house lavosh

\$6 PER PIECE, 10X MINIMUM

(gfo, dfo)
 (gf, dfo)
 (gf, dfo)
 (df)

VEGETARIAN

Chickpea blini with smoked aubergine, confit garlic, poached and puffed quinoa
 House made kettle fried potato crisps with truffled wild forest mushroom mousse
 Fried organic tofu w sticky shiitake tsuyu and pickled ginger
 Haloumi zucchini cakes, chilli dressing and burnt lime

\$6 PER PIECE 10X MINIMUM

(gf, df, pb)
 (gf, v)
 (gf, df, pb)
 (v)

SUBSTANTIAL

Slow cooked Bacon and aged cheddar croquette with fermented garlic aioli
 Pork terrine, hot mustard, lacto fermented pickle, rye bread
 Egyptian broad bean falafel, sumac tzatziki, compressed cucumber
 Crumbed whiting, preserved lemon, sauce gribiche

\$8 PER PIECE 10X MINIMUM

(df,gfo)
 (gf,df,pb)
 (pesc)

DESSERT

Olive oil cake with lemon curd and toasted meringue and mint
 Strawberry tartlet, crème pâtissière, fresh mint
 Dark chocolate and hazelnut mousse, shortbread, drunken cherries

\$6 PER PIECE 10X MINIMUM

(gf,dfo,v)
 (gfo,v)
 (gf)



SHARING PLATTERS (FOR 6 - 10 PEOPLE)

We recommend 2 platters per 10 people

GOURMET CHEESE

\$120

A selection of locally-made and imported cheeses, non-pasteurized where possible, presented on timber boards. Served with quince paste, Australian bush honey and platters of oat cookies, lavosh sand crackers. Self-serve with cheese knives and small plates.

(v, gfo)

CHARCUTERIE AND CURED MEATS

\$130

A selection of preserved meats and cured sausages, served alongside pate, rilette and terrine, seasonal fruits, pickled vegetables and crackers. Sourced from local artisan producers where possible

(gfo, dfo)

GRAZING BOARDS

\$140

Beautifully styled grazing boards featuring charcuterie options, firm and soft cheeses, pickled vegetables and seasonal fruit and dried fruit. Served alongside assorted dips, Leonards marinated olives, crackers and house spiced nuts.

(gfo, vo)

VEGETARIAN ASSORTMENT

\$110

A Selection of seasonal vegetable crudités, house made breads. Egyptian falafel, truffled arancini, mushroom pate, hummus and baba ghanoush

(v, gfo, dfo)

PARTY NIBBLES

\$130

Enjoy a few of our specialised classics. Native spiced calamari, crunchy fried chicken, pork and beef sausage rolls, falafel arancini and skin on fries

(gfo, dfo)

PISSALADIÈRE

\$55

House baked focaccias topped with gourmet cheeses, cured meats home-made spreads and dips. Vegetarian and vegan options are also available.

(vo, pbo)

PASTRIES AND SWEET TREATS

\$70

Home-made Danish pastries cookies and croissants, sweet and savoury fillings. Perfect for a mid-morning or afternoon functions to keep the mood elevated

(vo)

FRUITS OF THE SEASON

\$70

A selection of freshly cut seasonal fruit, compote and jellies. Dried fruits and berries served alongside house cultured yoghurt and chocolate dipping sauce.

(v, dfo, pbo)

PRIVATE DINING ROOM

Dine in style with your own private bar and wait staff
Seats up to 24
Minimum spend \$2,000

PRIVATE DINING ROOM - SET MENUS

2 courses \$60 pp
3 courses \$75 pp
Canapés on arrival and 3 courses \$90 pp

STARTER

Country terrine with cornichons and pickles, traditional baguette (gfo)
Chicken liver parfait with pink pepper corns, cornichons, traditional baguette (gfo)
Haloumi zucchini cakes with sweet chilli and burnt lime dressing, petit salad (v)

MAINS

Pan roasted ocean trout with pesto potatoes, salsa fresca, persillade (gf, pesc)
Duck confit with lyonnaise potatoes, braised red cabbage, pickled currants (gf, dfo)
Steak Frites 120 day grain fed sirloin steak, sauce bearnaise, skin on fries (gf, dfo)

DESSERTS

Lemon meringue tart with lemon curd and olive oil cake (v)
Profiteroles ~ Choux pastry, homemade milk ice-cream, warm chocolate sauce (v)
Rhubarb panna cotta with strawberries, poached rhubarb and oat streusel (gfo)

gf - gluten free | df - dairy free | v - vegetarian | pb - plant based (vegan) | pesc - pescatarian | o - option



PRIVATE DINING ROOM - BANQUETTE DINING EXPERIENCE*

10 - 24 guests from \$85 pp

Our Banquette Menu consists of a Grazing Table; your choice of main dishes and sides; and a pair of petit desserts.

GRAZING TABLE (GFO, VO)

Traditional baguette with cultured butter and Australian EVOO

A selection of four cheese varieties

Shaved cured meats and salamis

Terrines, crispbreads and crackers

Pickled and fermented vegetables

Pickled and fermented vegetables, relish, chutneys and condiments

MAIN COURSE

10 - 16 guests | 2 selections

17 - 24 guests | 3 selections

wSlow roast rolled pork belly porchetta with savoury grilled pears (gf, dfo)

Smoked and roast fillet of ocean trout with fennel and citrus salad, house cultured crème fraîche (gf, dfo)

Whole piri piri char grilled chicken with burnt lemon and creamy cabbage slaw (gf, df)

Roast whole beef rump cap with home style roast market vegetables (gf, dfo)

Couscous, goats milk Gouda, sundried tomato, raisins, and pine nut filo strudel with garden leaf persillade sauce and crumbled chevre, with sautéed Dutch carrots and asparagus (v)



SIDES

10 - 16 guests | 2 selections

17 - 24 guests | 3 selections

Cumin spiced roast carrots with hung yoghurt and pomegranate (dfo, pbo)

Roast sweet potatoes and grilled Manchego butter (gf, dfo)

Sautéed French beans with almond garlic paste and pickled currants (v, dfo, pbo)

Fresh cos lettuce wedges with creamy buttermilk dressing, cheddar cheese and sourdough crumble (v, dfo, pbo)

DESSERTS

10 - 24 guests : 2 selections

Hazelnut chocolate mousse, chocolate pearls, cacao nibs (gfo, v)

Rhubarb panna cotta with strawberries, poached rhubarb and oat streusel (gfo)

Lemon meringue tart with lemon curd and olive oil cake (v)

* Banquette dining is also available for private events in DAWN, on Spencer

gf - gluten free | df - dairy free | v - vegetarian | pb - plant based (vegan) | pesc - pescatarian | o - option

Drinks Packages

PACKAGE 1 ~ CLASSIC

2 hrs \$45 pp | 3 hrs \$55 pp | 4 hrs \$65 pp

SPARKLING

Veuve Tailhan 'Blanc de Blancs', BRUT - *France*

WHITE - SELECT UP TO 2

Santi Sortesele, PINOT GRIGIO - *Veneto, Italy*

Momo, SAUVIGNON BLANC - *Malborough, NZ*

ROSÉ

Rameau D'or, ROSÉ - *Provence, France*

RED - SELECT UP TO 2

Aquilani, SANGIOVESE - *Tuscany, Italy*

Riversdale, PINOT NOIR - *Tamar Valley, TAS*

BEER - SELECT UP TO 2

Asahi Super Dry Lager

Stone & Wood Pacific Ale

COCKTAIL

Birdy

Select Aperitivo mixed with Fluffy Pineapple Juice

NON ALCOHOLIC

Soft Drinks, Sparkling and Filtered Still Water

Battle of Bosworth, CHARDONNAY - *McLaren Vale, SA*

Wildflower, CABERNET SAUVIGNON - *WA*

Young Henry's Australian Pale Ale

Matso's Alcoholic Ginger Beer

PACKAGE 2 ~ PREMIUM

2 hrs \$55 pp | 3 hrs \$65 pp | 4 hrs \$75 pp

SPARKLING

Veuve Tailhan 'Blanc de Blancs', BRUT - *France*

WHITE - SELECT UP TO 2

5452 By KT, RIESLING - *Clare Valley, SA*

Salviano, ORVIETO CLASSICO SUPERIORE - *Umbria, Italy*

ROSÉ

Rameau D'or, ROSÉ - *Provence, France*

RED - SELECT UP TO 2

Craggy Range 'Appellation' PINOT NOIR - *Martinborough, NZ*

BEER - SELECT UP TO 2

Asahi Super Dry Lager

Stone & Wood Pacific Ale

Young Henry's Australian Pale Ale

COCKTAIL

Birdy

Select Aperitivo mixed with Fluffy Pineapple Juice

NON ALCOHOLIC

Soft Drinks, Sparkling and Filtered Still Water

Battle of Bosworth, CHARDONNAY (Organic) - *McLaren Vale, SA*

Cullen, CABERNET SAUVIGNON - *Margaret River, SA*

Head Red, SHIRAZ - *Barossa Valley, SA*

Matso's Alcoholic Ginger Beer

Monteiths Cider

Kir Royal

Creme de Cassis mixed with French Sparkling Wine



PACKAGE 3 ~ DELUXE

2 hrs \$75 pp | 3 hrs \$95 pp | 4 hrs \$115 pp

ON ARRIVAL

Leonards Bar Shorties Bottled Cocktail Selection:

Leo's Martini

Tanqueray gin – Leo's Bomba Dry Aperitif –
Green Mandarin Aroma

Seasonal Negroni

Tanqueray Rangpur Gin – House Sweet
Vermouth Blend - Rhubarb and Mandarin
Consommé

Whiskey Old Fashioned

Wild Turkey 101 Bourbon – Rich Sugar – Creole
Bitters – Absinthe Authentique Rinse

Cocotte

Rosé Aperitif – Strawberry Oleo Saccharum –
Balsamic Cask Maturation – Black Sesame Paint

CHAMPAGNE

Taittinger, BRUT RESERVE NV - Reims, France

WHITE - SELECT UP TO 2

Rieslingfreak No 2., RIESLING - Clare Valley, SA
Yangarra, GRENACHE BLANC - McLaren Vale, SA

ROSÉ

Rameau D'or, ROSÉ - Provence, France

RED - SELECT UP TO 2

Craggy Range 'Appellation', PINOT NOIR - Martinborough,
NZ

Joseph Drouhin, MACON-VILLAGES - Burgundy, France

Mitchell Seven Hill, CABERNET SAUVIGNON - Clare Valley,
SA

Two Hands Angels Share, SHIRAZ - McLaren Vale, SA

BEER - SELECT UP TO 2

Asahi Super Dry Lager
Stone & Wood Pacific Ale
Young Henry's Australian Pale Ale

Matso's Ginger Beer
Monteiths Cider

COCKTAIL

Birdy
Select Aperitivo mixed with Fluffy Pineapple Juice

Kir Royal
Creme de Cassis mixed with French Sparkling Wine

NON ALCOHOLIC

Soft Drinks, Sparkling and Filtered Still Water

Tailored Wine/Beer/Cocktail Pairings Available on Request

House spirits available on any packages at an additional \$15per person per hour

The neighbourhood

Situated just off the corner of Mary and Edward Streets the site is within walking distance of Brisbane's premium hotels, Eagle Street Pier and the beautiful Brisbane City Botanical Gardens.

DID YOU KNOW?

Streets facing north-east have female names, each named after a royal. In the opposite direction, the names are male and also of royal descent.

HOW TO GET HERE

Central Station 8 mins
Eagle Street Pier 2 min
Secure Parking, 200 Mary St
Brisbane Airport (Driving) 20 mins

Want to know more?

events@leonardsanddawn.com.au

T&Cs

DEPOSIT

A 50% deposit is required to secure your booking. Balance due fourteen (14) days prior to the event date.

SURCHARGES

Visa and Mastercard incur a 1.1% surcharge, AMEX transactions incur a 1.5% surcharge, and a 10% surcharge will apply on Sundays and public holidays.

MINIMUM SPEND

All functions may be subject to a minimum spend in busy periods that will be outlined in your agreement prior to booking.

FINAL NUMBERS

Final numbers are to be confirmed fourteen (14) days prior to the event date.

CANCELLATION POLICY

Cancellation fourteen (14) days or more in advance of event date: 100% refund of deposit

Cancellation within fourteen (14) days of event date: 50% refund of deposit

COVID CONTINGENCY CLAUSE

In the event of a local COVID 19 outbreak and the Queensland Government imposes restrictions on gatherings at hospitality venues that directly impacts the client's event date, Leonards and DAWN will honour the client's booking, without penalty, and reschedule to a mutually agreed date within the following twelve (12) months.

DAMAGES

The client will be liable for cost of repair to any damages to property, including fixtures and fittings, by any guests, or any persons attending the function. Nothing is to be nailed, screwed, stuck, stapled to the walls, doors or any other surfaces.

AV CAPACITY

AV is available in the Private Dining Room and DAWN Upstairs subject to AV requirements.

DECORATIONS

Streamers and balloons are allowed, however strictly no glitter or confetti filled balloons. Table scatters, sparkles, confetti, party poppers, etc. are not permitted. Nothing is to be stuck on walls, doors or any other surfaces.

RESPONSIBLE SERVICE of ALCOHOL

Leonards & DAWN and its staff follow the Queensland Liquor Licensing Laws for the Responsible Service of Alcohol. Service of alcohol is at the discretion of the server. Guests under the age of 18, must be accompanied by parent/guardian for the duration of any function.

CHANGES TO MENU

Menus are intended as samples only, and due to availability may be subject to change.

FOOD

Menu selection is required fourteen (14) days prior to the event date. Please also advise of any dietary requirements as we cater for all.

BEVERAGES

Beverage selection is required fourteen (14) days prior to the event date.

BYO

Leonards and DAWN does not permit BYO food or beverage with the exception of celebratory cakes.

CAKEAGE

Option 1 - Cut the cake yourself - \$2.50 pp
Option 2 - Cake is cut for you and presented with fresh fruit/cream - \$4.50 pp



For event enquiries or to arrange a viewing, please email

events@leonardsanddawn.com.au

1300 676 170

181 Mary St, Brisbane 4000

www.leonardsanddawn.com.au

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D A W N