LEONARDS BAR&BISTRO

Functions & Events









Welcome

Leonards Bar & Bistro offers 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 Jimmy Richardson, 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 has the perfect space for you

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

FUNCTION ROOMS

LEONARDS BAR FULL VENUE

Capacity 150 people

DOWNSTAIRS Standing capacity 50 people

COURTYARD Standing capacity 50 people

Upstairs

Standing capacity 50 people Seating capacity 40 people

LEONARDS BISTRO FULL VENUE Seating capacity 60 people

DINING AREA SEMI-PRIVATE Seating capacity 40 people

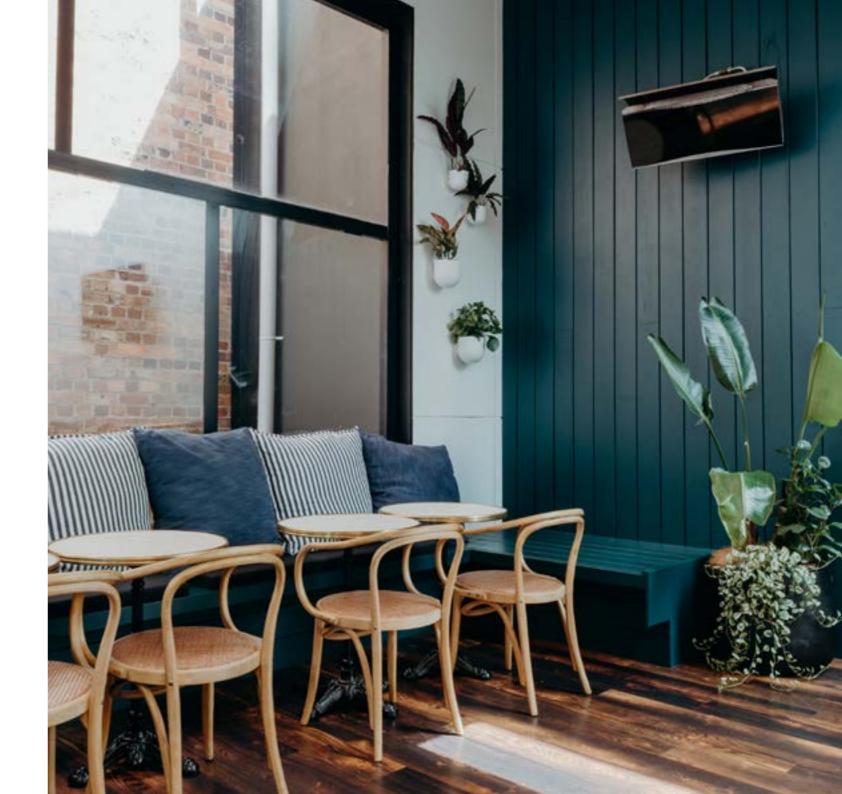
PRIVATE DINING ROOM Standing capacity 40 people Seating capacity 24 people

INCLUDED

- 4 hour venue hire
- Dedicated Event Coordinator
- Complimentary food and beverage menus
- Personalised "welcome" signage
- Ample furniture that can be altered depending on your requirements

ADDITIONAL

- Microphone and Speaker hire \$60
- Extra venue hire \$500/hour
- Cakeage fee \$5/pp



Leonards Full Bar

INDOOR/OUTDOOR AREA CAPACITY 150 PEOPLE

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Leonards can be hired exclusively for private events of up to 150 people

Nestled at the end of Spencer lane, Leonards 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.

Leonards Main Bar

STANDING CAPACITY 50 PEOPLE SEATING CAPACITY 36 PEOPLE

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



Leonards Courtyard

STANDING CAPACITY 40 PEOPLE SEATING CAPACITY 30 PEOPLE

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Nestled at the end of Spencer lane, Leonards 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.

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Leonards 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 Leonards 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 Dining

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 lunch and dinner.



Leonards Private Dining Room STANDING CAPACITY 40 PEOPLE SEATING CAPACITY 24 PEOPLE 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.

Leonards Private Dining Room is the ideal space for private dining, special celebrations, board meetings and business lunches, birthdays or cocktail receptions.

The completely private dining room is located downstairs from the main restaurant, and can be accessed from inside Leonards Bar & Bistro or directly from a discrete private entrance at the end of Spencer Lane.

MENUS





SHARING PLATTERS

Pissaladière

vegetarian pissaladière, pepe saya puff pastry, onion jam, black olives, parmesan – \$55 prosciutto pissaladière, pepe saya puff pastry, onion jam, ricotta – \$80

CHARCUTERIE BOARD

3 australian charcuteries, chicken liver parfait, guindillas, cornichons, garlic dip, sprout bakery baguette – \$180 add cheese - \$60

Add-ons

oyster - natural or dressed \$6ea breadbasket – \$20 shoestring fries – \$14

all menu items and prices are subject to change, based upon availability

C A N A P É S

SMALL \$6/EA (MIN 10 PC)

pickleback oysters, vodka and finger lime, (df) parmesan tartlet, pistachio, kiss peppers (v) 'vegan sushi' soba noodles in nori, green chilli (v/vg) mushroom vol-au-vents, labne and green chilli (v) prawn toast, sesame seed, green onion (df) 'gildas' white anchovy, queen olive, chornichon on a stick (df/gf) churros, chicken parfait, walnut crumb

CANAPES \$8/EA (MIN 10 PC)

scorched scallops, sour plum butter, dill (gf) polenta chip, beef tartare, sour cream (gf) 7-up chicken skewer, fried garlic and rice (gf/df)

SUBSTANTIAL \$10/EA (MIN 10 PC)

chilli beef empanadas, tomato salsa (df) crispy squid skewers, garlic and lime leaf dressing (gf/df) 'choripan' chorizo, warm bun, chimichurri sauce (df) wagyu sliders, pickles, brioche bun (df)

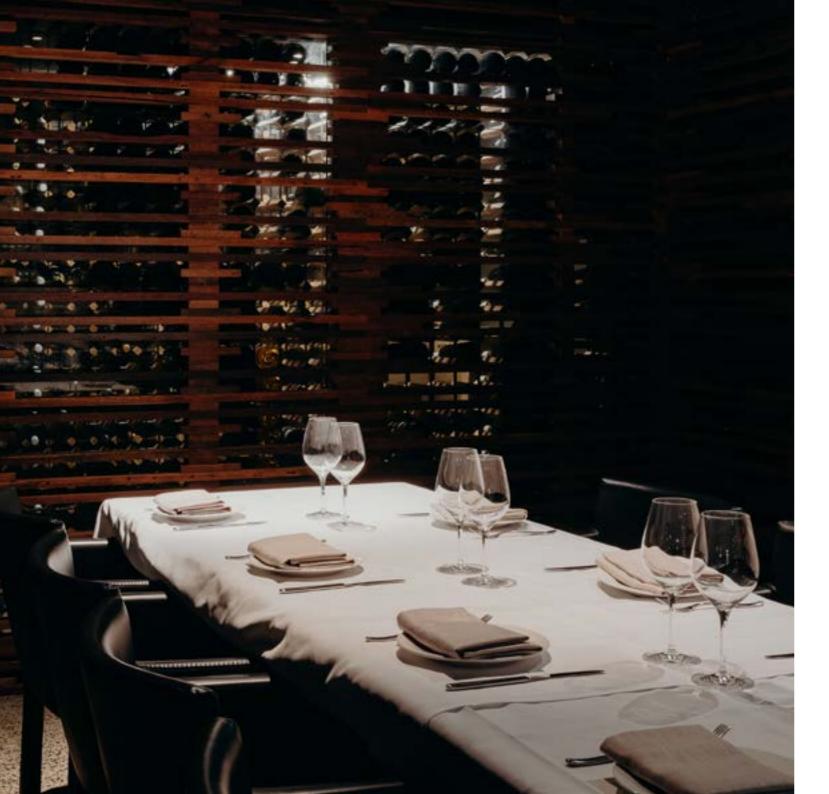
df dairy free | *gf* gluten free | *v* vegetarian | *vg* vegan *all menu items and prices are subject to change, based upon availability*











PRIVATE DINING ROOM

Two options available

- Shared dining menu
- Set menu

PRIVATE DINING ROOM - SHARED DINING EXPERIENCE

\$90 pp

sprout sourdough, meander valley butter sydney rock oysters, blood orange & Campari petuna ocean trout crudo, fig leaf and yuzu dressing black angus OP rib, peppercorn jus shoestring fries oak leaf lettuce, yeast dressing, pepita's chocolate mousse, yogurt, pistachio

\$120 pp

sprout sourdough, meander valley butter ocean trout, fig leaf and yuzu dressing coral trout and umami butter oak leaf lettuce, yeast dressing, pepita's pork tomahawk, caper sauce ox heart tomato, buffalo ricotta, shiso dressing black angus OP rib, peppercorn jus shoestring fries chocolate mousse, yoghurt, pistachio

all menu items and prices are subject to change, based upon availability

PRIVATE DINING ROOM

PRIVATE DINING ROOM - SET MENU

single selection or alternate-drop 2-course (entrée/main or main/dessert, 2 sides) – \$85pp 3-course (entrée, main, 2 sides, dessert) – \$110pp

ENTREES

roasted peppers, tomatoes, olives, basil 'petuna' coral trout crudo, fig leaf and yuzu dressing chicken liver parfait, brioche, corn

MAINS

barramundi, enokis, butter sauce margra lamb collar, falls farm broad beans, sauce robert icon wagyu petit tender marble score 4-5

SIDES

oak leaf lettuce, smoked pork hock dressing, pepitas shoestring fries, tomato salt and white balsamic green tomatoes, stracciatella, shiso dressing

DESSERTS

chocolate mousse, yoghurt and pistachio corsican cheesecake, artichoke jam, strawberries australian cheese plate, fruits and crackers

ADD-ONS

- + oysters (2 per person) \$10 pp
- + additional side \$10 pp
- + cheese \$13 pp

All menu items and prices are subject to change, based upon availability



BEVERAGE PACKAGES



BEVERAGE PACKAGE - CLASSIC

2 HRS \$70 PP

SPARKLING

Coombes NV Estate Sparkling, Yarra Valley, VIC

WHITE 2020 Momo Sauvignon Blanc, Marlborough, NZ

ROSÉ

2020 Les Ligeriens Rose D'Anjou, Loire Valley, FRA

RED

2021 In Dreams Pinot Noir, Yarra Valley, VIC

TAP BEER - SCHOONER

LEONARDS MAIN BAR & COURTYARD Estrella Slipstream Brewing Tropical Pale Ale Fonzie Abbott Golden Boy

LEONARDS UPSTAIRS

Estrella Slipstream Brewing Tropical Pale Ale

PRIVATE DINING ROOM Estrella

Packaged Beer and Cider available on request - please discuss further with your event coordinator.

NON ALCOHOLIC Soft Drinks, Juices, Sparkling and Filtered Still Water

Additional Time: \$35 pp per hour





BEVERAGE PACKAGE - PREMIUM

2 HRS \$100 PP

HOUSE SEASONAL SPRITZ - ON ARRIVAL

Aqua Bianca, Elderflower Cordial, mint, prosecco, soda water

SPARKLING

NV Louis Bouillot Perle D'Ivoire Blanc de Blanc, Burgundy, FRA

WHITE

2022 Carousal Chenin Blanc, Margaret River, WA

ROSÉ

2020 Les Ligeriens Rose D'Anjou, Loire Valley, FRA

RED

2021 Holm Oak Pinot Noir, Tamar Valley, TAS

HOUSE SPIRITS

TAP BEER - SCHOONER

LEONARDS MAIN BAR & COURTYARD

Estrella Slipstream Brewing Tropical Pale Ale Fonzie Abbott Golden Boy

LEONARDS UPSTAIRS

Estrella Slipstream Brewing Tropical Pale Ale

PRIVATE DINING ROOM

Estrella

Packaged Beer and Cider available on request - please discuss further with your event coordinator.

NON ALCOHOLIC

Soft Drinks, Juices, Sparkling and Filtered Still Water

Additional Time: \$50 pp per hour

BEVERAGE PACKAGE ADD-ONS

COCKTAIL ON ARRIVAL - \$20 PP

BELLA BELLA

Ketel One Vodka, Passionfruit Juice, Nectarine & Kaffir Lime Leaf Oleo, Lemon, Coco Tincture, Wonderfoam, Bitters Taste: Citrus, Fresh

DAVE & GOLIATH

Plum Infused Casa Mariol Vermut Negre, Peche Liqueur, Lime, Wonderfoam, Strawberry Gum Taste: Sweet Plum, Aromatic, Smooth

THE LEWIS

West Wind Sabre Gin, Leo's Green Ginger & Salted Candy Soda, Lime, Mint Taste: Ginger, Fresh

HOUSE MARGARITA

Casamigos Blanco Tequila, Orange Colombo Apéritif, Agave Syrup, Lime, Salt Flake Taste: Citrus, Fresh

ST TROPEZ

Aqua Bianca, Elderflower Coridal, Mint, Prosecco, Soda Water Method: built Taste: Light, Floral

BESPOKE COCKTAIL CREATION - \$30 PP

Let our award winning bartenders create an arrival cocktail specific to your event! Please enquire with your event coordinator for more details

All menu items and prices are subject to change, based upon availability



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.

Nix Dance

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 deposit may be required to secure your booking, with final balance due fourteen (14) days prior to the event date.

SURCHARGES

Visa, Mastercard and AMEX incur a 1.1% surcharge. A 10% surcharge applies on Sundays and public holidays.

MINIMUM SPEND

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

CANCELLATION POLICY

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

Cancellation seven (7) days from event date: 50% refund of deposit

Cancellation less than seven (7) days from event date: No refund of deposit

FINAL NUMBERS

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

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 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 Leonards Upstairs subject to requirements.

Microphone, stand and speaker available at \$60 flat fee.

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 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

All menu items and prices are subject to change, based upon availability.

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

CAKEAGE

\$5.00 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

