BABYLON

FUNCTION PACK

WELCOME TO BABYLON

Babylon is inspired by the once-thriving metropolis and one of the Seven Wonders of the Ancient World, the Hanging Gardens of Babylon. Our unique riverside location is the perfect place to host your next event.

Through an assortment of laneways and private dining rooms leading to an outdoor terrace, Babylon has an overall capacity of 800 guests. Each space invites a fun, social style of eating and drinking, with fresh produce at the forefront of our food philosophy.









THE TEAM AT BABYLON ARE EXPERIENCED AND PASSIONATE INDIVIDUALS WHO ARE COMMITTED TO BRINGING EVENTS OF ANY SIZE TO LIFE.



HANGING GARDEN

The Hanging Gardens are inspired by the once-thriving metropolis and one of the Seven Wonders of the Ancient World. The Hanging Garden is Babylon's undercover rooftop courtyard featuring heaters to keep you warm and cosy, even on the chilliest of nights.

With a cocktail-style capacity of 100 guests, our space is perfect for everything from corporate events to birthday celebrations. The Hanging Gardens also offers a private bar and waitstaff, ensuring that your guests are taken care of throughout your event.

SPACE TYPE						
OUTDOOR UNDERCOVER	N/A	100	N	N	N	N



SIPPAR

The Sippar is perfect for those seeking a semi-exclusive and sophisticated atmosphere. Our space boasts a capacity of 80 guests, cocktail style.

As you step inside, you'll be greeted by the warm and inviting atmosphere created by our stunning herringbone wooden floors. Our space is located indoors but features a beautiful glass wall that exposes our outdoor terrace, allowing you to enjoy the best of both worlds.

SPACE TYPE						
OUTDOOR UNDERCOVER	N/A	80	N	N	N	N
HALF HIRE	N/A	40	N	N	N	N





HANGING GARDEN & SIPPAR

The Hanging Gardens and Sippar offer a sophisticated, flexible setting for events of up to 170 guests cocktail-style.

Inspired by the ancient metropolis and one of the Seven Wonders of the World, The Hanging Gardens is Babylon's undercover rooftop courtyard, complete with heaters to keep guests warm and comfortable throughout the evening. The space features its own private bar and dedicated waitstaff—ideal for corporate events, birthdays and celebrations.

Connected to The Hanging Gardens, Sippar offers an indoor semi-exclusive space for up to 40 guests. Defined by warm herringbone timber floors and a striking glass wall overlooking the outdoor terrace, it brings together the comfort of an indoor setting with the atmosphere of the rooftop.

SPACE TYPE						
OUTDOOR UNDERCOVER	N/A	170	N	N	N	N



SKY TERRACE

The Sky Terrace is a stunning event space, featuring a unique and captivating design with festoon lights, providing a warm and inviting ambience that is perfect for any occasion.

With its partial cover, our space offers the perfect balance of indoor and outdoor elements for up to 50 guests, cocktail style.

SPACE TYPE						
OUTDOOR PARTIAL COVER	N/A	50	N	N	N	N



DINING 1

Guests looking to experience the best from Babylon's menu can reserve a semi-private dining room. The Dining Rooms are located within the realm of Babylon.

SPACE TYPE						
INDOOR	50	N/A	Y ($)	N	N	N

($) hired externally



DINING 2

Our second dining room is another semi-private area, perfect for sit-down functions, events or social gatherings.

SPACE TYPE						
INDOOR	45	N/A	Y ($)	N	N	N
DINING 2-4 & LARSA	100	N/A	Y ($)	N	N	N

($) hired externally







DINING SECTIONS 3 & 4

Perfect for intimate celebrations, business lunches and semi-private dinners, these elegant spaces offer a refined setting for guests to gather, dine and connect.

SPACE TYPE						
DINING ROOM 3	18	N	N	N	N	N
DINING ROOM 4	28	N	N	N	N	N

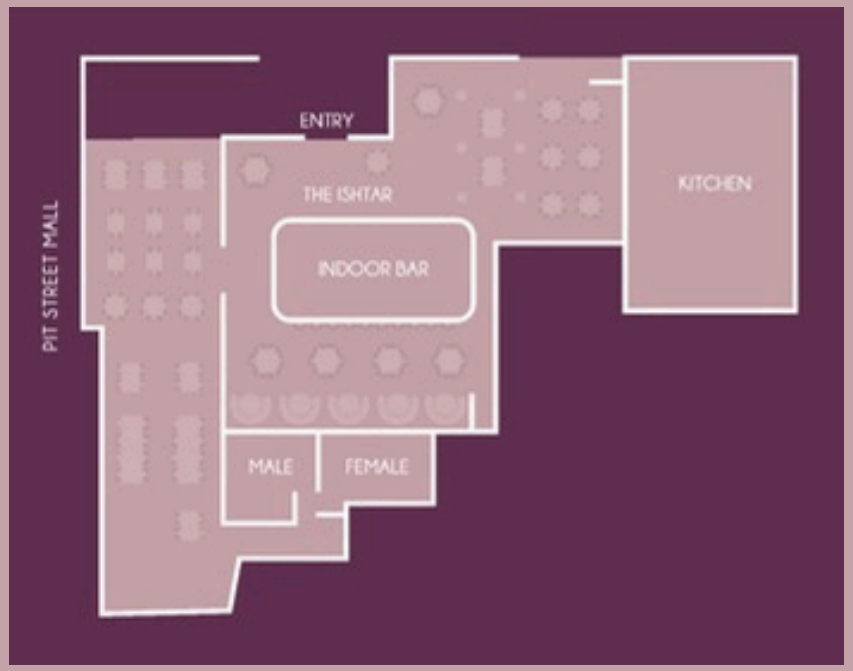
LARSA

Navigate through Babylon's boundless rooms and laneways to discover this exclusive dining space, resonant with Middle Eastern culture.

The Larsa is Babylon Rooftop's exclusive dining room with a capacity for 18 guests.

SPACE TYPE						
INDOOR	18	N/A	Y	N	N	N



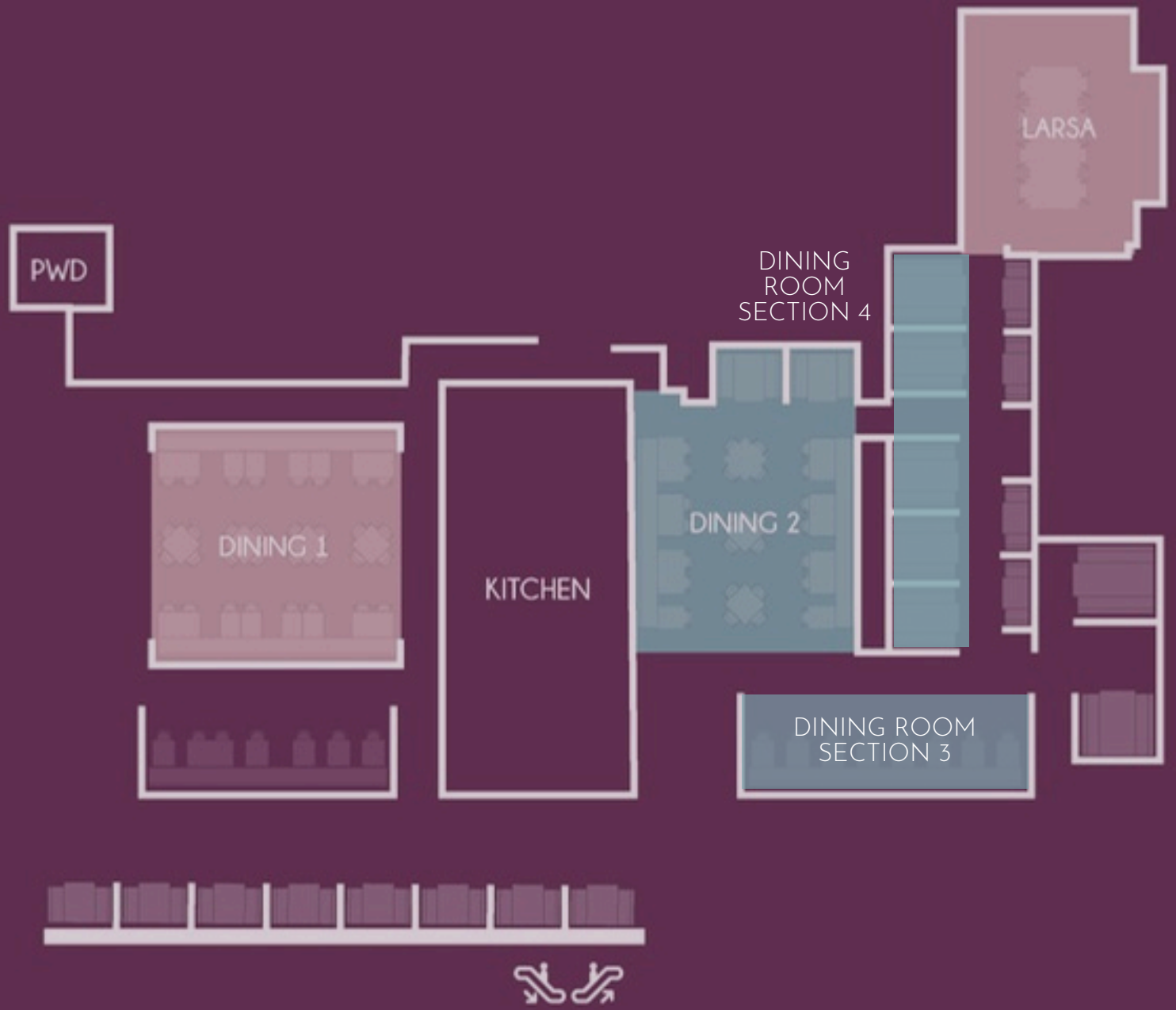


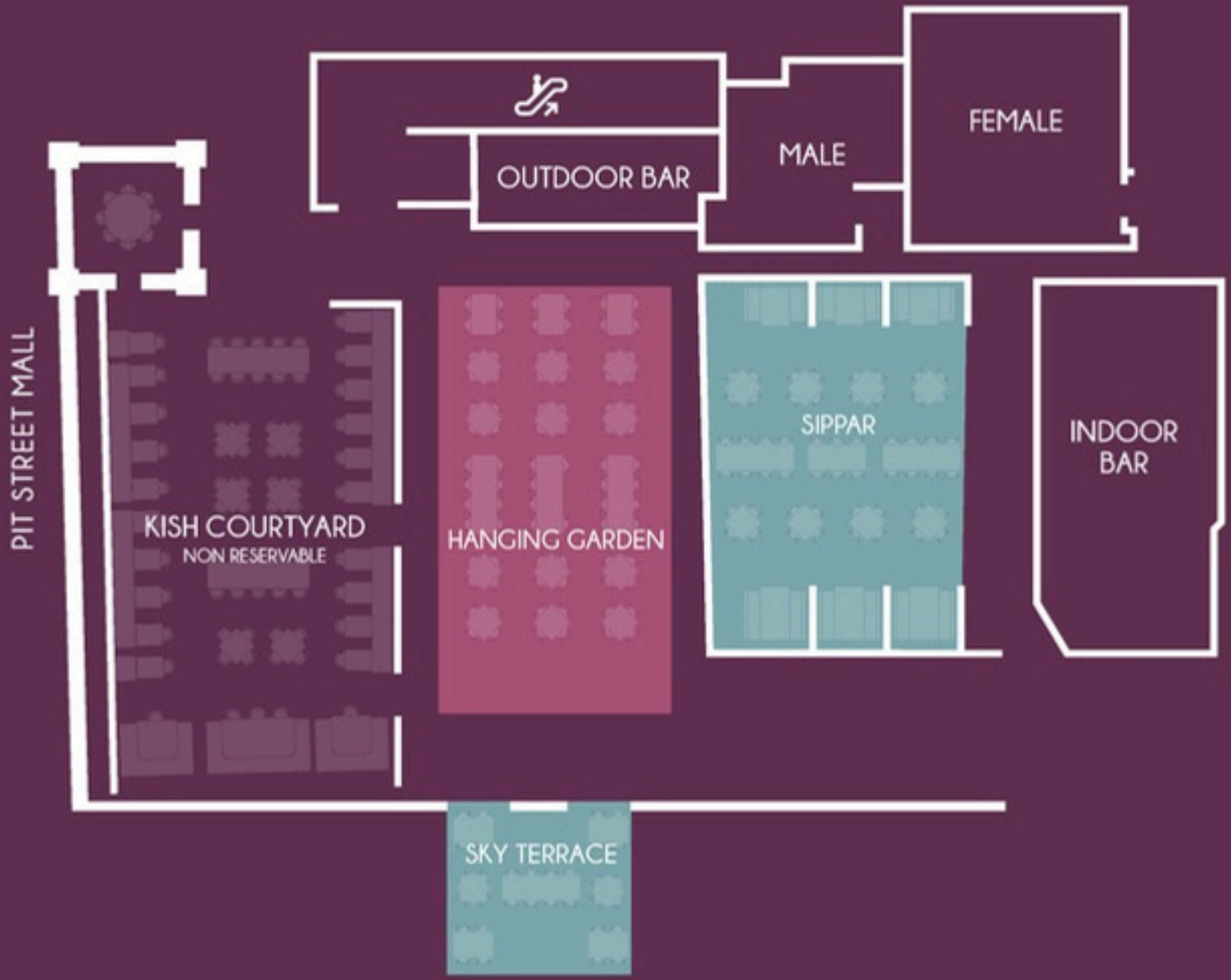
THE ISHTAR

Ishtar offers ample space for corporate events, product launches, and other grand celebrations, with a capacity of up to 400 guests in cocktail style.

This private event space provides a luxurious and sophisticated atmosphere, perfect for those looking to impress their guests. The private grand marble bar is sure to dazzle, and the expansive rooftop terrace offers lavish space for larger groups. The private bathrooms provide added convenience and privacy for your guests, ensuring that they feel comfortable throughout the event.

SPACE TYPE						
INDOOR	N/A	400	Y ($)	Y	Y	Y


LARSA
PWD
DINING ROOM SECTION 4
DINING 1
KITCHEN
DINING 2
DINING ROOM SECTION 3


PIT STREET MALL
KISH COURTYARD
NON RESERVABLE
HANGING GARDEN
SIPPAR
INDOOR BAR
OUTDOOR BAR
MALE
FEMALE
SKY TERRACE

CANAPES

We have created the perfect bite-sized and substantial canapes, allowing you to formulate your own menu. Canapés are catered to confirmed guest numbers.

6 pieces $50pp | 3 cold, 3 hot
8 pieces $61pp | 3 cold, 4 hot, 1 substantial
10 pieces $76pp | 4 cold, 4 hot, 2 substantials
Add on canape **+$8pp |** substantial **+$13.5 |** dessert **+$9.25**
Minimum 20 pax

COLD

Hummus | *fried bread, dukkah* (ld, vg)
Stuffed dates | goats cheese (lg, v)
Feta & parsley | *feta & parsley cigar* (v)
Babaganoush tart | *with pomegranate* (ld, lg vg)
Chicken & pistachio tart | *feta, pistachio* (lg)
Woodfired beef | *fried bread, eggplant puree, semi-dried tomato* (ld)
Sydney Rock oyster | *mandarin granita* (ld, lg, a)
Salmon tartar tart | *pear, cured salmon, fingerlime* (ld, lg, m)

HOT

Falafel | *tahini sauce, pickled chilli* (ld, lg, vg)
Halloumi skewer | *spiced honey, mint* (lg, v)
Chicken harissa skewer | *sumac, onion, toum* (ld, lg)
Lamb kofte | *iskander sauce, herb labna*
Scallops | *pul biber, hamsi butter caviar* (ld, lg, m)
Harissa prawn skewer | *harrisa prawn, sumac onion, pickles* (ld, lg, m)
Spinach gozleme | *spinach, feta* (v)
Beetroot & goats cheese arancini | *toum* (v)
Lamb harissa sausage roll | iskander sauce (lg)

LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: A - Australian | **I** - Imported | **M** - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



CANAPES CONTINUED

SUBSTANTIAL

Spinach & feta pide (v)

Lamb pide | *pulled lamb, capsicum, cheese pide*

Chicken pide | *pulled spiced chicken, mozzarella*

Rice pilav | cumin spiced rice, cashew (v)

Shish tawook | *kisir, tomato, toum*

SWEET

Chocolate tahini tart (lg, v)

Baklava | *walnut, pistachio, chocolate* (v)

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STATIONS

MINIMUM 40 PAX

CHEESE AND CHARCUTERIE STATION $28PP

Chef's selection of 3 cheeses and cold cuts, assorted fresh and dried fruit, grissini, lavosh, fruit chutney, olives, house made hummus, honey (LGO)

DESSERT STATION $28PP

Chocolate chip cookies, muffins, pastries, brownies, strawberries, mini chocolate croissants (V)

COLD SEAFOOD STATION $33PP

Sashimi, tiger prawns, smoked salmon, oysters, mignonette dressing, lemon

VEGAN ANTIPASTO STATION $22PP

House made vegan dips, grilled and pickled vegetables, crudites, olives, sourdough, pita and chips

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PLATTER MENU

$650 FLAT RATE

This menu is designed to cater to 25 guests and is available only in the rooftop event spaces.

Five portions of each dish

Fresh Lebanese flat bread (vg)
Olives & candied walnuts (vg, gf)
Hummus, macadamia, dukkah, olive oil, leblebi (vg, gf)
Spiced fried cauliflower, Ras El Hanout black tahini, almond (vg, gf)
Pan-fried haloumi, pickled grapes (v, gf)
Spinach & feta gozleme (v)
Crispy chicken wings, garlic labneh, baharat spice, shatta sauce (gf)
Lamb kofte, iskender sauce herb yoghurt

Substitutions cannot be made.

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Seafood Origin: A - Australian | **I** - Imported | **M** - Mixed

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RESTAURANT SET MENU

TASTE MENU $99PP

* Please note, all courses are served share-style.

STARTERS

House made Turkish bread
za'atar smoked butter

Hummus *(LD, LG, V, VG)*
macadamia, dukkah, olive oil, leblebi

Babaganoush *(LD, LG, V, VG)*
fennel pollen, pomegranate

Yellowfin tuna
harissa, sesame, shallot, pickled beetroot, basil oil

Jersey cow's tilba haloumi *(LG, V)*
grape, mandarin, spiced honey, hazelnuts

MAINS

Whole wood roasted chicken *(LG, LDO)*
chermoula, preserved lemon, pickles, brown butter

Fattoush salad *(V, VGO)*
radish, melon, qukes, tomato, mint

Spiced fried cauliflower *(V, LG)*
ras el hanout, black tahini, almond

DESSERT

Chocolate tahini *(V)*
caramel sponge, sesame, Turkish coffee ice cream

(LG) Low Gluten | (LD) Low Dairy | (V) Vegetarian | (VG) Vegan | (LGO) Low Gluten Option | (LDO) Low Dairy Option | (VO) Vegetarian Option | (VGO) Vegan Option

A 10% surcharge on Sundays and 15% surcharge on public holidays applies to all food and beverage prices.

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RESTAURANT SET MENU CONTINUED

PREMIUM TASTE MENU $134PP

* Please note, all courses are served share-style.

STARTERS

House-made Turkish bread (VGO, LGO)
za'atar smoked butter

Beetroot hummus (VG, V, LG, LD)
dukkah, mint, olive oil

Babaganoush (VG, LG, LD)
fennel pollen, pomegranate

Wagyu beef nayyeh (LGO, LDO)
pickles, pul biber, iskender, pulla billa, caviar

Yellowfin tuna (LG, LDO, A)
harissa, sesame, shallot, pickled beetroot, basil oil

Jersey cow's Tilba haloumi (V, LG)
harissa labneh, pistachio, mint, hot honey

MAIN

Whole wood-roasted chicken (LG, LDO)
chermoula marinade, lemon, pickles, brown butter

Fattoush salad (VGO, V, LGO, LDO)
radish, melon, qukes, tomato, mint

Spiced fried cauliflower (VG, LG, LD)
ras el hanout, black tahini, almond

DESSERT

Chocolate tahini (V, LG)
meringue, orange gel, turkish ice cream, dates

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RESTAURANT SET MENU CONTINUED

BABYLON INDULGENCE $144PP (MINIMUM 4)*

Please note, all courses are served share-style.

STARTERS

House made Turkish bread *(V)*
za'atar smoked butter

Beetroot Hummus *(LD, LG, V, VG)*
dukkah, mint, olive oil

Babaganoush *(LD, LG, V, VG)*
fennel pollen, pomegranate

Wagyu beef nayyeh *(LGO, LDO)*
pickles, pul biber, iskender, pulla billa, caviar

Zibdiyit mussels *(LG, M)*
harissa butter, saffron, tomato

Vannella burrata *(LG, V)*
preserved lemon, zhoug, mint, broad beans

Abrolhos scallop *(LG, LDO, A)*
baharat butter, chives, finger lime, pomegranate

MAINS

500g Striploin MB5+ *(LG, LDO)*
cafe de Paris butter, jus

Slow-cooked lamb shoulder *(LG, LDO)*
garlic labna, zhug sauce, lamb jus

Green tomato tabbouleh *(V, VG, LD)*
freekeh, capsicum, oranges, shallot, parsley

Spiced-fried cauliflower *(VG, LG, LD)*
ras el hanout, black tahini, almond

DESSERT

Chocolate tahini *(LG, V)*
meringue, orange gel, Turkish ice cream, dates

OPTIONAL ADD ON FOR ALL SET MENUS

+ $185 OPTIONAL ADD ON
Wood fired Tomahawk 1.2kg, smoked harissa butter, zhug sauce, jus

+ $10PP OPTIONAL ADD ON
Tea and Turkish coffee
- optional per person upgrade available to be ordered on the day

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

STANDARD

2HR $55PP | 3HR $69PP | 4HR $95PP

BEER
Hahn Super Dry
Great Northern Super Crisp

SPARKLING
NV Alpha Box & Dice 'Tarot' Prosecco
Murray Darling, South Australia

WHITES
821 South Sauvignon Blanc
Marlborough, NZ
Gabbiano Pinot Grigio DOC
Delle Venezie, Italy

ROSÉ
Sud Rose
Languedoc, France

RED
St Huberts Pinot Noir
Yarra Valley, VIC

SOFT DRINKS & JUICES

OPTIONAL ADD ON FOR ALL BEVERAGE PACKAGES
+ $10PP OPTIONAL ADD ON
James Squire Ginger Beer, Hard Rated (lemon / orange)

PREMIUM

2HR $65PP | 3HR $85PP | 4HR $110PP

BEER
Hahn Super Dry
Great Northern Super Crisp
Balter XPA

SPARKLING
NV Alpha Box & Dice 'Tarot' Prosecco
Murray Darling, South Australia
Chandon Blanc de Blancs NV
Yarra Valley, VIC

WHITES
821 South Sauvignon Blanc
Marlborough, NZ
Pebble Point Chardonnay
Limestone Coast, SA
Paloma Riesling
Clare Valley, SA

ROSÉ
Sud Rose
Languedoc, France

REDS
St Huberts Pinot Noir
Yarra Valley, VIC
Palmetto Shiraz,
Langhorne Creek, SA

SOFT DRINKS & JUICES

EXCLUSIVE

3HR $110PP | 4HR $150PP

BEER
All tap beers

SPARKLING
NV Alpha Box & Dice 'Tarot' Prosecco
Murray Darling, South Australia
Moët & Chandon Imperial Brut NV
Epernay, France

WHITES
Shaw & Smith Sauvignon Blanc
Adelaide Hills, SA
Paloma Riesling
Clare Valley, SA
Castello di Gabbiano Pinot Grigio DOC
Delle Venezie, Italy
Pebble Point Chardonnay
Limestone Coast, SA

ROSÉ
Sud Rose - magnum 1500ml
Languedoc, France

REDS
St Huberts Pinot Noir
Yarra Valley, Victoria
Kaesler Stonehorse Shiraz
Clare Valley, SA

SOFT DRINKS & JUICES



ADDITIONAL BEVERAGE SELECTIONS

SPIRITS – 2HR $20PP | 3HR $30PP

The spirits package is available as an addition to a beverage package and applies to all guests

GORDONS GIN
SMIRNOFF VODKA
JIM BEAM BOURBON
JOHNNIE WALKER RED WHISKY

COCKTAILS ON ARRIVAL

AVAILABLE ON ALL TABS AND/OR PACKAGES

Peach & Hibiscus Spritz $20PP
Limoncello Spritz $20PP
Aperol Spritz $20PP
Espresso Martini $20PP
Tommy's Margarita $20PP

*glassware is subject to change for large volume orders AND traditional glassware may be replaced with rocks glasses

BAR TAB ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

A 10% surcharge on Sundays and 15% surcharge on public holidays applies to all food and beverage prices. Babylon Rooftop practices responsible service of alcohol at all times.

CONTACT US

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