penelope.bistro.com.au @penelope.bistro 07-3473-3588



penelope.

2026 EVENTS PACKAGE

OUR VENUE

Located on 15 James St, Brisbane, Penelope is a classic bistro at heart with a touch of European supper clubs. Part restaurant, part lounge, part bar where the focus is never soley on the food or the drinks or the entertainment; rather, a perfect balance between all three.

Rooted in nostalgia yet undeniably modern, our menu delivers refind bistro classics. Our bar showcases expertly crafted cocktails and an Euro-centric list of wines, while our soundtrack of funk, disco and soul sets the tone for unforgettable nights.



EVENT SPACES

PRIVATE DINING ROOM

Capacity – Up to 8 guests seated

Whether it’s an intimate dinner with friends or a private event, enjoy our private dining room for your next occasion. Located adjacent to the main restaurant, with its own private entrance, ‘wet bar’ for beverage preparation and dedicated sound system. This is a room where stories are told, and memories are made.

EXCLUSIVE USE

Capacity – Up to 55 guests seated

Enjoy a full-scale Penelope dining experience with our exclusive-use option, where the entire venue becomes yours for the night. Whether it’s a private celebration or a corporate gathering, you and your guests can indulge in the charm of our mid-century interiors, personalised service and tailored menus. No interruptions—just great food, curated drinks, and unforgettable moments in a space all your own.

COCKTAIL EVENT

Capacity – Up to 100 guests standing

Enjoy a cocktail-style event at Penelope catering up to 30 guests with the bar area exclusively partitioned for you and your guests. Guests can indulge in a selection of classic bistro canapes, in a space purposely designed for soirees and celebrations.



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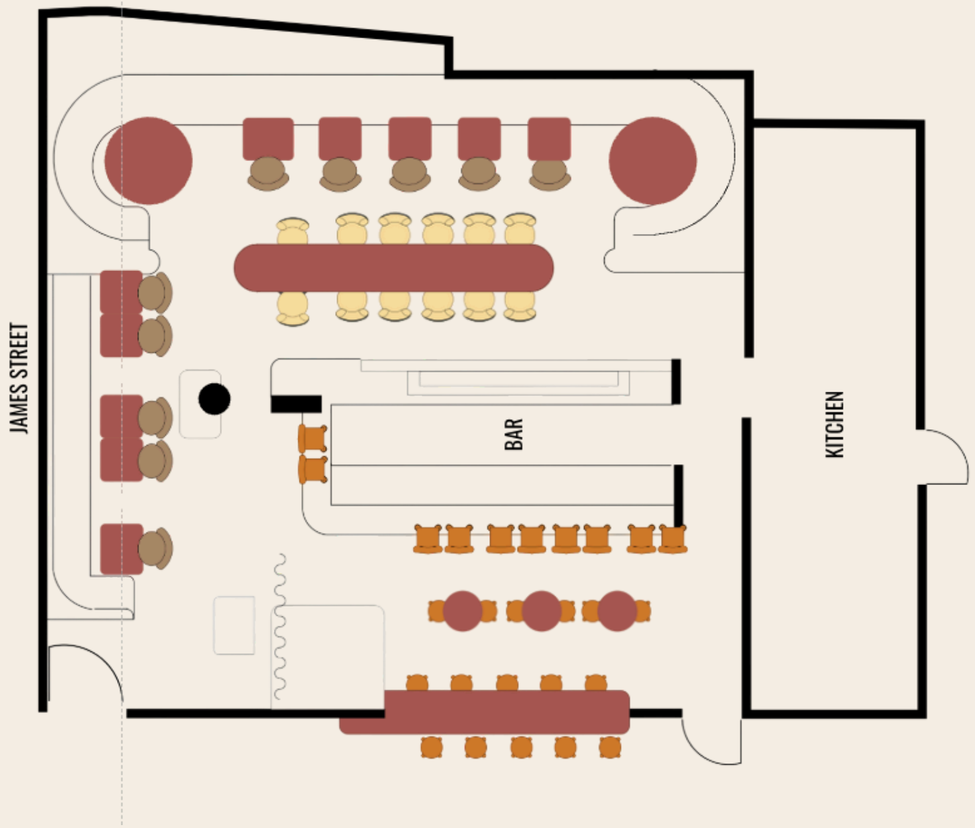
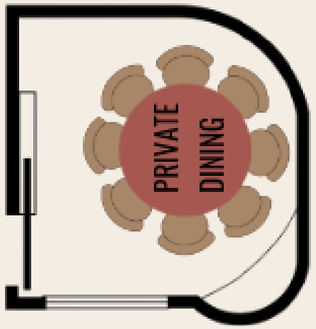
FLOORPLAN

RESTAURANT



PRIVATE DINING ROOM



CANAPES

Choose from three curated canape packages, each featuring a seasonal selection of bistro classic canapes.

5 Canapes | $40 per person
Choice of 3 House Canapes and 2 Premium Canapes

7 Canapes | $55 per person
Choice of 4 House Canapes and 3 Premium Canapes

9 Canapes | $70pp per person
Choice of 4 House Canapes and 5 Premium Canapes

Dietaries will be catered for separately with variations or replacements for each canapé



HOUSE CANAPES

DUCK PÂTÉ | Pickled cherry, baguette
CANTABRIAN ANCHOVY | Tomato & green olive toasts
STRACCIATELLA & HEIRLOOM TOMATO VOL-AU-VENT | Wild mushrooms & truffle parmesan mornay
MUSHROOM SPRING ROLLS | Truffle mayonnaise

PREMIUM CANAPES

MOOLOOLABA PRAWN SPRING ROLLS | Marie Rose Sauce
BEEF TARTARE | Sauce Américaine, cured egg yolk, pressed potato
HOUSE BURGER | Wagyu beef, gruyere, house pickles, brioche
OYSTERS PENELOPE | Champagne & strawberry mignonette
ROSEMARY FRENCH FRIES | Garlic confit aioli
HALF SHELL SCALLOPS | Caviar & Champagne cream
BUTTERMILK FRIED CHICKEN SANDO | Pickles & ranch dressing
OCTOPUS SKEWERS | Smoked romesco sauce
JAMON IBÉRICO DE BELLOTA | Saffron aioli

DESSERT CANAPES

LEMON MERINGUE TARTLET
LITTLE CHOCOLATE CHOIX BUNS
SUMMER BERRY PAVLOVA MERINGUE

ADDITIONS

$6pp - per additional House Canapé
$8pp - per additional Premium Canapé
$6pp - per additional Dessert Canapé

CONSUMPTION BAR TAB

You have the option to put down a bar tab with your balance of the minimum spend. We are happy to set up restrictions on your behalf to suit the tastes of your guests and your budget. Our team will keep you informed of your bar tab throughout your function.

Please select options from the following;

HOUSE MARTINI
Dry $24
Dirty $28

HOUSE COCKTAILS
Margarita $28
Paloma $26
Strawberry Daiquiri $26

BEER & CIDER
Peroni Nastro Azzurro Mid $10
Peroni Rosso $12
Birra Moretti $12
Kronenbourg $14

BASIC SPIRITS
Tito’s Handmade Vodka $15
Bombay Sapphire Gin $15
Patrón Silver Tequila $15
Angel’s Envy Bourbon $15
Bacardi Ocho Dark Rum $15
Plantation 3 Stars White Rum $15
Bladnoch Vinaya Scotch Whiskey $15

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Please select options from the following;

WHITE WINE

Craggy Range ‘Temuna’ Sauvignon Blanc, Martinborough, NZ $95
Kellerei Kaltern Pinot Grigio, Alto Adige, IT, $80
Campi ‘Campo Base’, Soave, Veneto, IT, $85
Stargazer ‘Single Vineyard’ Riesling, Coal River Valley, Tas $100

RED WINE

Mont Joly ‘La Croix Polage’ Gamay, Beaujolais, FR $110
Tenute Rossetti Chianti, Tuscany, IT $90
Teusner 'The G' Grenache, Barossa Valley, SA $85
Bouchard Aine & Fils Syrah, Grenache, Mourvedre, Côtes du Rhône, FR $80

SPARKLING

Ruggeri ‘Quartese’ Prosecco Superiore, Veneto, ITA $95
Laurent Perrier La Cuvée, Tours-sur-Marne, FR $180

ROSÉ WINE

Pontfract Grenache Rosé, Côtes de Provence,FR $110
Maison AIX Syrah, Cinsault, Grenache Rosé, Côtes de Provence, FR $90

TERMS & CONDITIONS

1. DEPOSITS, PAYMENT & MINIMUM SPEND

To confirm a booking at Penelope, clients must fill out the contract and pay, 20% deposits & minimum spends as outlined - these details can be found in the Terms & Conditions of each booking form. A credit card is required upon confirming your booking even if you pay the deposit via direct debit. If the minimum spend is not met at the conclusion of your booking, a venue hire fee will be charged to make up the difference.

2. CANCELLATION

Cancellations are to be made in writing to the bookings@penelopebistro.com.au. The deposit will be refunded if the cancellation occurs two weeks prior to the booking date. In November/December bookings cancelled within 2 weeks of the date of the booking will forfeit deposit in full. Penelope reserves the right to move/cancel any booking due to circumstances beyond our control, such as weather, necessary repairs, etc.

3. FOOD & BEVERAGE

Indication of numbers, menu selection & dietary requirements are due 2 weeks prior. Final booking numbers are due 72 hrs prior. The final numbers indicated at the 72 hrs prior are the final numbers and must be paid for.

4. MUSIC & ENTERTAINMENT

As Penelope is an enclosed venue, guests are not permitted to bring their own music or other audio entertainment. Music and entertainment will be supplied by the venue to cater to all bookings and events.

5. DECORATIONS & BYO

Guests are not permitted to bring decorations without prior approval by the Events Manager. Costumes and paraphernalia are not permitted. Outside food and beverages are not permitted in the venue however celebration cakes can be brought in with prior notice. Cakeage of $50 will be applied.

6. LOSS OR DAMAGES

Penelope does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss or damages caused to the venue by guests.

7. CELEBRATIONS

As a policy, Penelope does not accept bookings for minors, 18th or 21st birthdays.

CONTACT

events@penelopebistro.com.au 07-3473-3588