OLÉ LA VIDA

TAPAS MODERNAS

CELEBRATE THE SPANISH WAY.

Where modern Spanish dining, good wine & the art of celebrating come together.

Inspired by the vibrant dining culture of Spain, Olé La Vida brings a fresh perspective to South Bank. A space shaped by warm textures, considered design & a love for the good life.

Tapas, generous banquets & thoughtfully selected wines set the scene. Long lunches turn into late afternoons, another bottle is opened & there's always room for just one more plate.

From intimate gatherings to full venue celebrations, every event at Olé La Vida is designed to feel effortless yet memorable. A place to eat well, drink well + celebrate life.

MÁS TAPAS. MÁS VINO. MÁS

BUENA VIDA!



FUNCTIONS & EVENTS



THE SPACE



LA VIDA BAR

60 - 70 GUESTS SEATED

80 GUESTS COCKTAIL

A well-stocked bar, warm timber finishes and sunlight spilling into the dining room. La Vida Bar offers a setting for long lunches, cocktail parties and celebrations that call for another round.

With room for 60–70 seated guests or 80 cocktail-style, it’s a space where tapas, vino and conversation take their time.

THE TERRACE

UP TO 80 GUESTS SEATED

100 GUESTS COCKTAIL

Our open-air terrace brings Spanish dining outdoors, with warm timber finishes and space for everything from long lunches to late evenings.

Accommodating up to 80 seated guests or 100 for cocktail-style events, it’s a space made for good food, good company and celebrations that last a little longer.



BANQUET TABLES

10 - 30 GUESTS SEATED

Some occasions call for a longer table.

Located in our main dining room, our banquet tables accommodate 10–30 guests for birthdays, long lunches and celebrations of all kinds.

Spanish tapas, wine for the table and every reason to stay for another.





EXCLUSIVE HIRE

UP TO 200 GUESTS

The whole place to yourself.

For something a little bigger, Olé La Vida is available for exclusive hire, with space for up to 200 guests. Birthdays, corporate events, milestone celebrations or simply an occasion worth making more of.

Our functions team can help tailor the food, drinks and finer details to suit your event.



FUNCTION MENUS



TAPAS MENU

$60PP

ACEITUNAS ALIÑADAS marinated spanish olives VE, GF
PAN CON TOMATE tomato, garlic, olive oil, sourdough VE, GFO
JAMÓN SERRANO RESERVA muñoz rojo serrano, olive oil GF, DF
PATATAS BRAVAS traditional potatoes, brava sauce V, DF, LG
TORREZNOS crispy pork belly, seville orange glaze DF, LG
CORDERO grilled lamb rump skewer & chimichurri GF, DF
ADD CHURROS V| **+7PP**



VERBENA MENU

$75PP

ACEITUNAS ALIÑADAS marinated spanish olives VE, GF
PAN CON TOMATE tomato, garlic, olive oil, sourdough VE, GFO
COLIFLOR FRITA fried cauliflower, yogur de romero V, DFO
GAMBAS butterflied jumbo prawn, herb butter GF, DFO, A
PATATAS BRAVAS traditional potatos & brava sauce V, DF, LG
POLLO ASADO butterflied whole chicken with mojo verde GF, DF
ENSALADA VERDE mixed leaf salad, house dressing VE, GF
CHURROS served with dulce de leche or warm chocolate sauce V

FESTÍN MENU

$90PP

OSTRAS pacific oysters, cava vinegar DF, GF

WAGYU CECINA air dried wagyu beef mbs 7–9 DF, GF

PAN CON TOMATE grated tomato, garlic, olive oil, sourdough VE, GFO

CROQUETA OF THE DAY

MORUNO grilled chicken skewer & mojo rojo GF, DF

GAMBAS butterflied jumbo prawn, herb butter GF, DFO, A

PATATAS BRAVAS traditional potatoes, brava sauce V, DF, LG

MIXTA PAELLA chicken, chorizo, prawn, calamari GF, DF



ENSALADA VERDE mixed leaf salad, house dressing VE, GF

LEMON TART zesty lemon curd & fluffy meringue on a butter pastry base, served with vanilla gelato & milk crumb V



LA VIDA

DRINKS PACKAGE

$70PP | 2 HOURS

$85PP | 3 HOURS

VINO

PROSECCO Casa Gheller, Veneto, ITA
VERDEJO Pandora Rueda, ESP
CHARDONNAY Vasse Felix 'Filius', WA, AUS
ROSADO TEMPRANILLO BOBAL Protocolo, Castilla, ESP
PINOT GRIGIO Casa Lunardi, Veneto, ITA
TEMPRANILLO Bodegas Valdemoreda, Rioja, ESP
MENCIA Meu, Galicia, ESP
SHIRAZ Dandelion Lioness Barossa Valley, SA

CERVEZA

ESTRELLA DAMM LAGER 5.4% Barcelona, ESP
ROSA BLANCA HOPPY LAGER 3.4% Barcelona, ESP
DAMM LEMON (Spanish Shandy) 3.2% Barcelona, ESP

SANGRIA

TINTO – CLASSIC RED
BLANCO – CLASSIC WHITE
RASPBERRY & VANILLA
CASSIS & BERRIES



SIN ALCOHOL

ESTRELLA 0% LAGER Barcelona, ESP
SOFTDRINKS & JUICES



PACKAGE UPGRADES:

SPIRITS ADD-ON
$20PP | 2 HOURS
$25PP | 3 HOURS

COCKTAILS ADD-ON
$27PP | 2 HOURS
$35PP | 3 HOURS

HOUSE POURS
Vodka
Tequila
Gin
Rum
Whiskey

MENU
Classic Margarita
Aperol Spritz
Sangria Blanco
Sangria Tinto
Mocktail

BOOKING AND CONTACT INFORMATION

CONTACT US

WEBSITE: www.olelavida.com.au

EMAIL: info@olelavida.com.au

PHONE: (07) 3846 1201

ADDRESS: Shop B12, Little Stanley Street,
South Brisbane QLD 4101

SOCIALS: @ole_lavida

PROJECTOR + SCREEN USE
A projector + screen are available for use during your function, subject to availability.
If required, please advise our team during the initial booking stage so we can reserve equipment for your event.

CANCELLATIONS
A cancellation fee of 25% of the estimated total will apply to any cancellation made within 7 days of a booking.

GUEST NUMBERS + DIETARY REQUIREMENTS
A minimum of 8 guests are required to book any of our function menus.
Final guest numbers, dietary requirements + beverage selections must be confirmed at least 48 hours prior to the event. We cannot guarantee accommodation of any changes made after this time. Final confirmed numbers will be the minimum number catered + charged for.

MENUS
Menus are subject to seasonal changes + product availability. Food service will commence within 15 minutes of the time specified on the event order.

BILLING + SURCHARGES
We offer one bill per table - no split bills.
A 10% surcharge applies to bookings made on saturdays + sundays.
A 20% surcharge applies to all public holiday bookings.

SEATING TIMES
During peak trading periods, function bookings are allocated a 3-hour seating window of either 4.00pm–7.00pm or 7.30pm–10.30pm. hese seating times are final + the venue must be vacated at the allocated departure time unless other arrangements have been agreed to in writing.