



PERFECT HOSTS FOR EVERY

Event

ISSUE 5 2021





Put

your head in the clouds and dream big.
Imagine a land beyond expectations.
One where anything is possible.
Write your own story or invite us to write
it for you. Make memories. Make friends.
Enjoy a red-carpet welcome, the perfect host,
spaces that fascinate and attention at every turn.

We'll write the ending you hope for...
planned to perfection. Expect the unexpected.
Expect a whole lot more. It's yours.

It's Cloudland.



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The Cellar

The food was delicious and the decor really lovely. I would highly recommend this venue.

– Raewyn Greenhalgh

Food & Beverage

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MADAME HEDGES



// GROUND FLOOR

Designated Outdoor
Smoking Area (DOSA)

AV

Dedicated audio visual
sound system

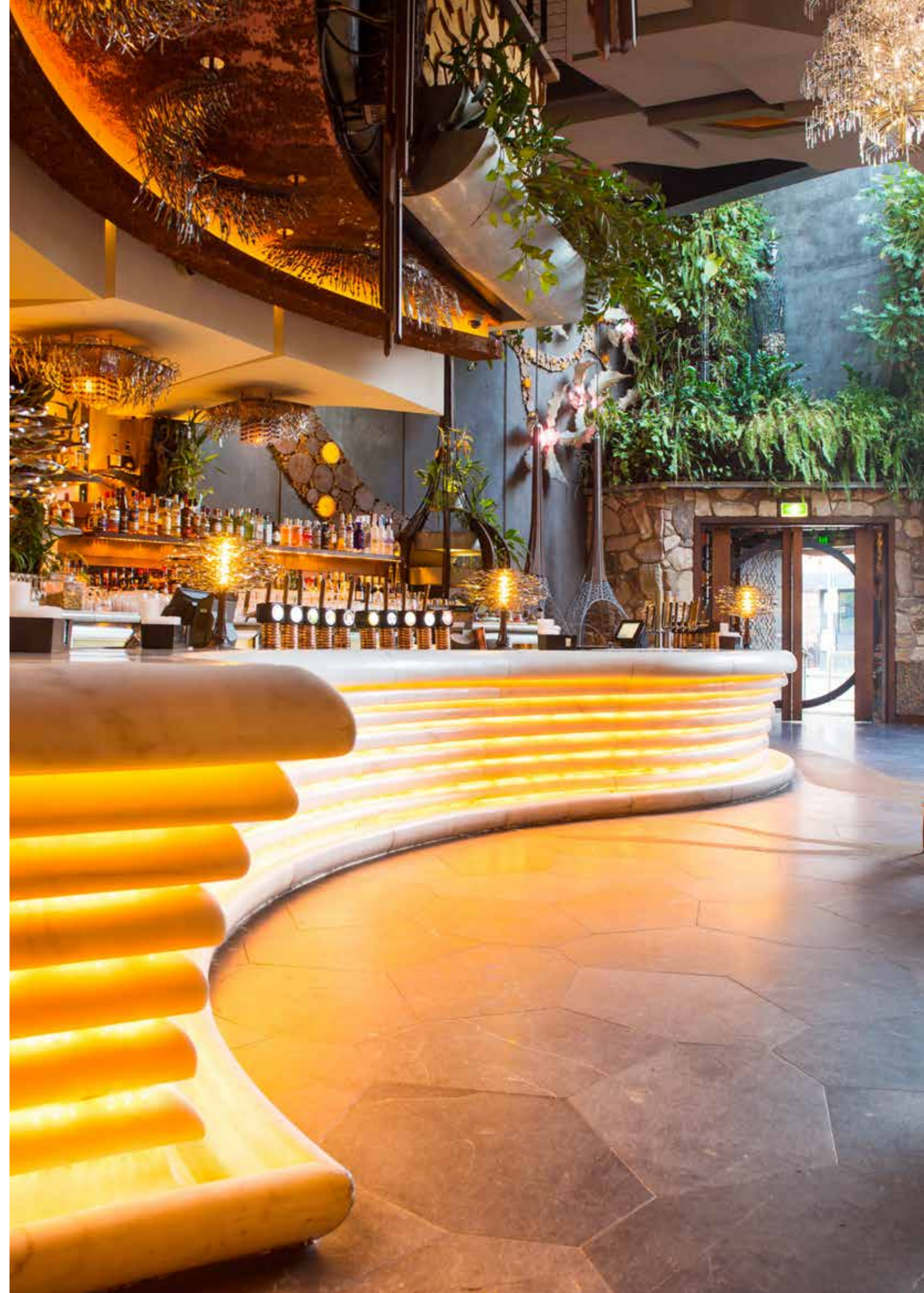
Capacity

200 people banquet

500 people cocktail

Designed as Brisbane's only urban oasis, Madame Hedges features over 5,000 live plants that climb the 25 foot interior walls, a ten metre sparkling waterfall and an array of intricate interior finishes.

Glistening chandeliers, a spiral staircase and mesmerising lights create a stunning ambiance for an unforgettable event.





CRYSTAL PALAIS



// LEVEL TWO

// PRIVATE
BATHROOMS

// ACCESS TO
OUTDOOR
SMOKING AREA

Capacity
250 people cocktail

“I can’t thank
the staff enough.
They were so
great and helpful.
Please pass on a
big thanks.”

– RACQ Insurance

Overlooking the wondrous Madame Hedges, Crystal Palais is ideal for those seeking a unique, glamorous and exceptionally comfortable setting. Created from 19,000 crystal balls, the Crystal Palais provides a space for guests to celebrate in dazzling style. The luxe styled booths surrounding the circular bar provides the perfect atmosphere for a night time event.



ROSE ROOM

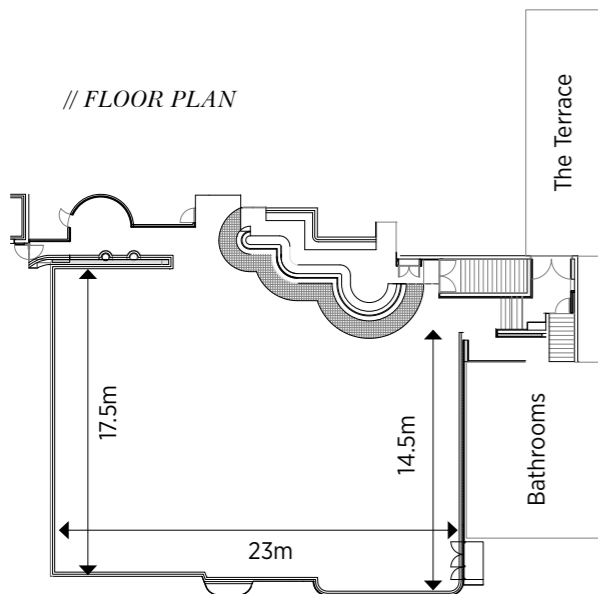


- // LEVEL THREE
- // PRIVATE BATHROOMS
- // LARGE OUTDOOR TERRACE

AV
Dedicated audio visual sound system

Capacity
384 people banquet
700 people cocktail

// FLOOR PLAN



Approx. 417m² Ceiling height 5m

Discover this budding new masterpiece perched on Cloudland's top floor, with lovingly crafted herringbone parquetry, swathes of pink marble, touches of brass and natural timbers adorning the walls.

Peer through the looking glass to the waterfall and garden greenery cascading below as you take in The Rose Room's breathtaking transformation.

The adjoining outdoor terrace allows guests to take in the views of Fortitude Valley.





THE TERRACE



// LEVEL THREE

// PRIVATE BATHROOMS

// GLASS ROOF

AV

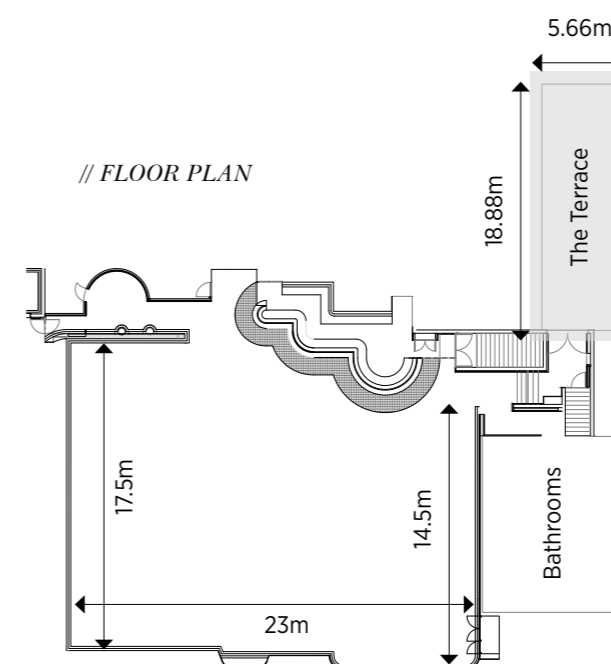
Sound system

Capacity

60 people banquet

90 people cocktail

// FLOOR PLAN



Approx. 106m² Ceiling height 5m

Our Terrace is the perfect space for cocktail functions, corporate lunches or a high tea on a sunny afternoon.

Perfect for all weather conditions, The Terrace offers the sense of being outdoors whilst guests are still protected from the elements.

“Our CEO
could not talk
enough about it,
he raved about
it all night!”

- Elantis Premium Funding



MOON ROOM



// LEVEL THREE

// PRIVATE
BATHROOMS

// VERANDAH

// ACCESS TO
OUTDOOR
SMOKING AREA

AV

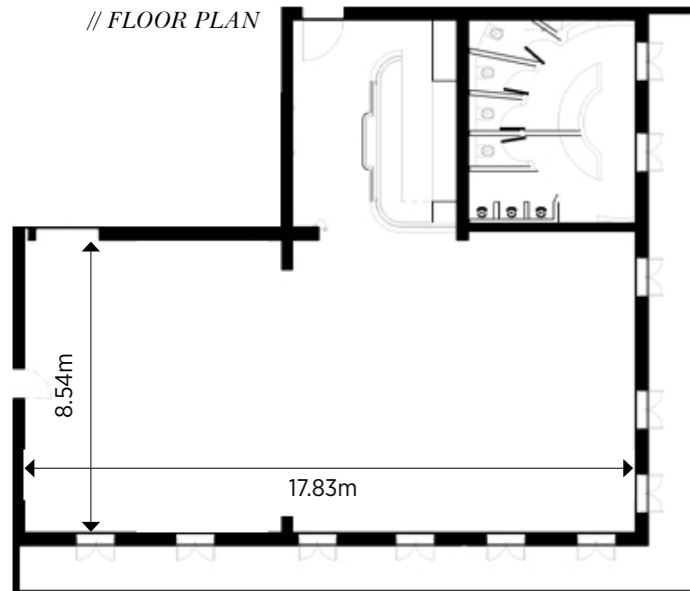
Dedicated audio visual
sound system

Capacity

120 people banquet

220 people cocktail

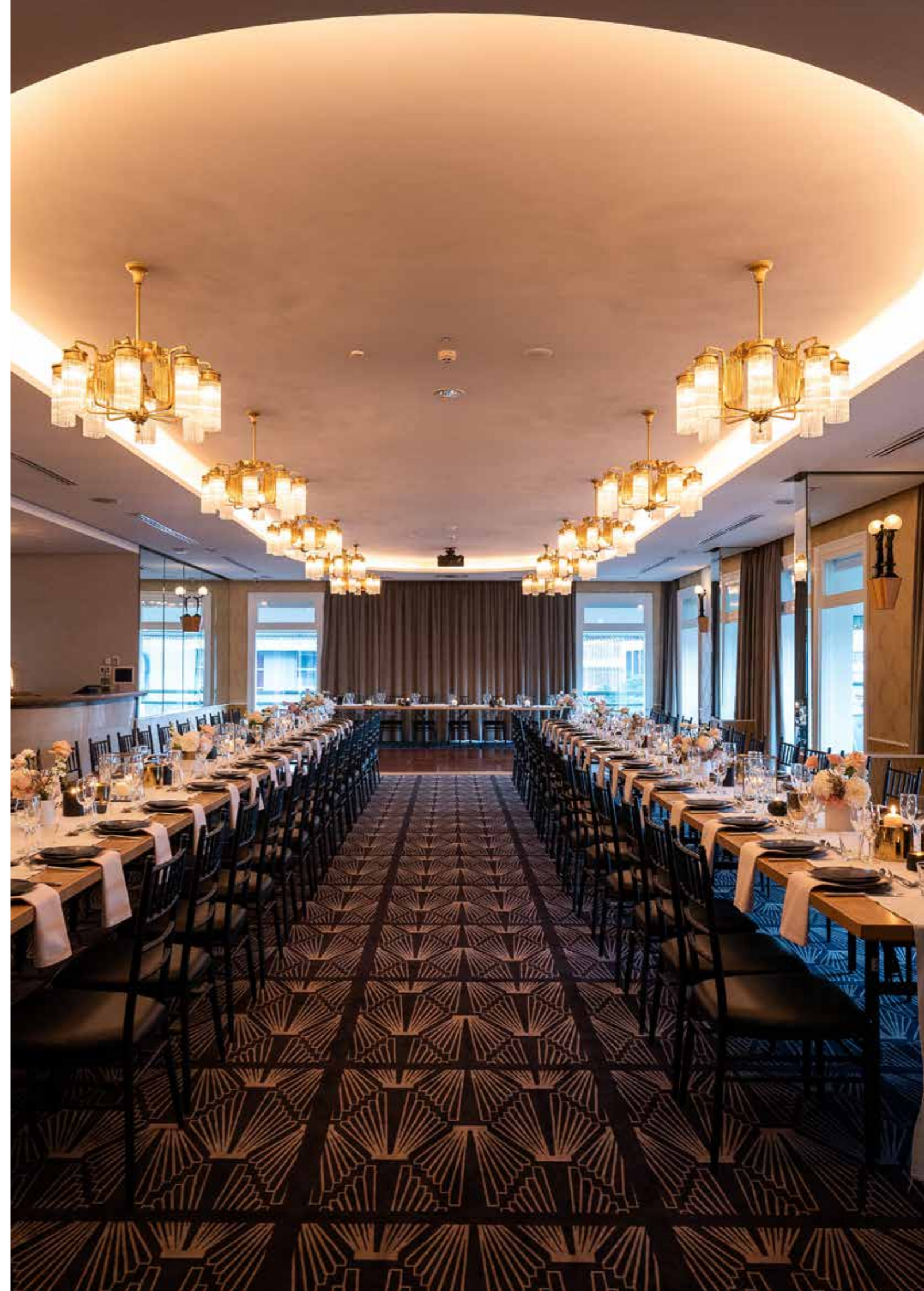
// FLOOR PLAN



Approx. 152m² Ceiling height 3.3m

A beautiful old grand dame of Fortitude Valley's most treasured historic building, the Moon Room was once the top floor of the heritage listed Empire Hotel. The room features grand floor to ceiling windows, private bar, ornamental wrought iron façade with balcony and ample natural light.

Perched high above the Valley, guests can feel on top of the world as they take in views of the urban hub below. The art deco design of the Moon Room incorporates pearl iridescent tones creating the perfect setting for an elegant affair day or night. Well suited for a sit down lunch, dinner, meeting or special event.





ALICE ROOM



// LEVEL TWO

// PRIVATE BATHROOMS

// OUTDOOR TERRACE

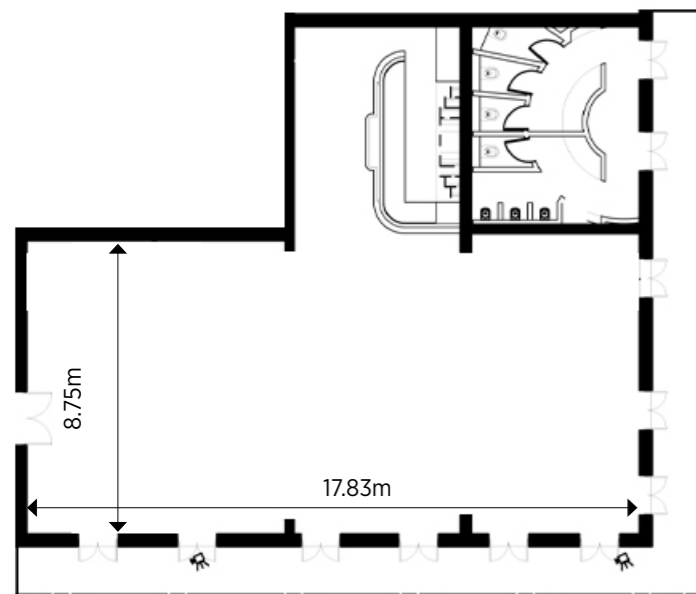
AV

Dedicated audio visual sound system

Capacity

120 people banquet

220 people cocktail



Approx. 156m² Ceiling height 3.6m

Feel as if you have just jumped down the rabbit hole as you enter the Alice Room.

Enjoy a picturesque event space oozing elegance and old-world charm. This multi-purpose space has built-in AV equipment and a serviceable bar to ensure your event runs smoothly.

Boasting wrap-around balconies and featuring an enormous three metre modern chandelier, the Alice room is the perfect space for boardroom meetings, a fancy cocktail affair or a fashionable showcase.



“Thank you so much for Friday night! The team did such a tremendous job and they were all so lovely!”

– AMS Group



HERITAGE ROOM



// LEVEL TWO

// OUTDOOR TERRACE

// LARGE COCKTAIL
BAR

AV

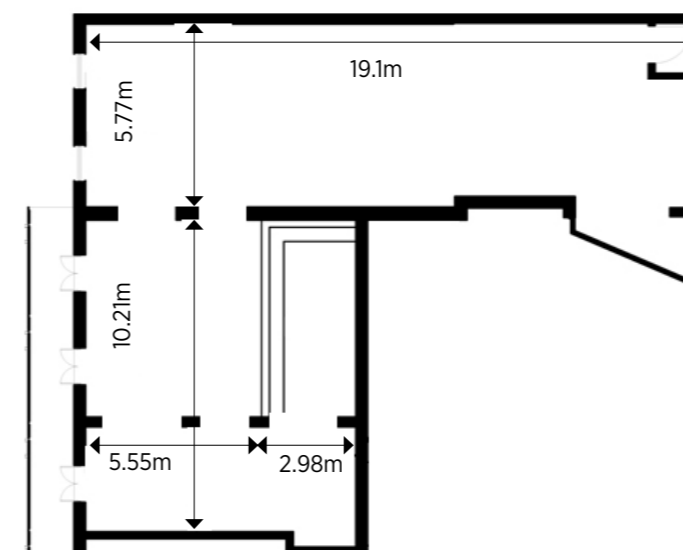
Dedicated audio visual
sound system

Capacity

100 people banquet

250 people cocktail

// FLOOR PLAN



Approx. 197.29m² Ceiling height 3.6m

The Heritage Room is elegantly refined, yet commands presence to your function, reception or conference.

Entering through the intricate doorway is like stepping into another world.

This L shaped room features a majestic bar, elegant and bold chandeliers, an elaborate pressed metal ceiling, wood paneled walls, herringbone flooring and stained glass windows.

The Heritage Room exudes opulent, vintage style, making it an ideal choice for corporate dinners, conferences or cocktail parties.



THE CELLAR



// BASEMENT

// COCKTAIL BAR

// PRIVATE BATHROOMS

AV

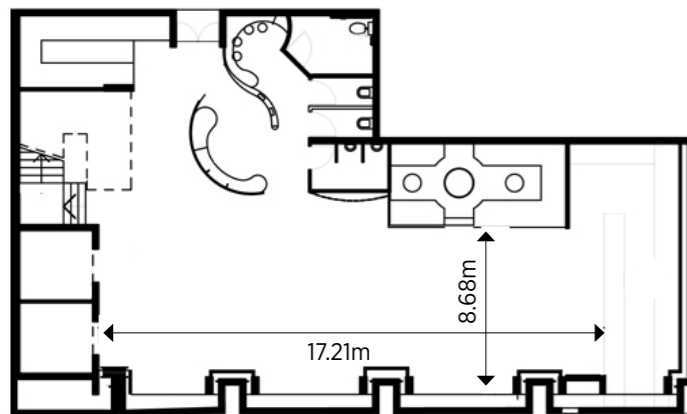
Dedicated audio visual
sound system

Capacity

40 people banquet

120 people cocktail

// FLOOR PLAN

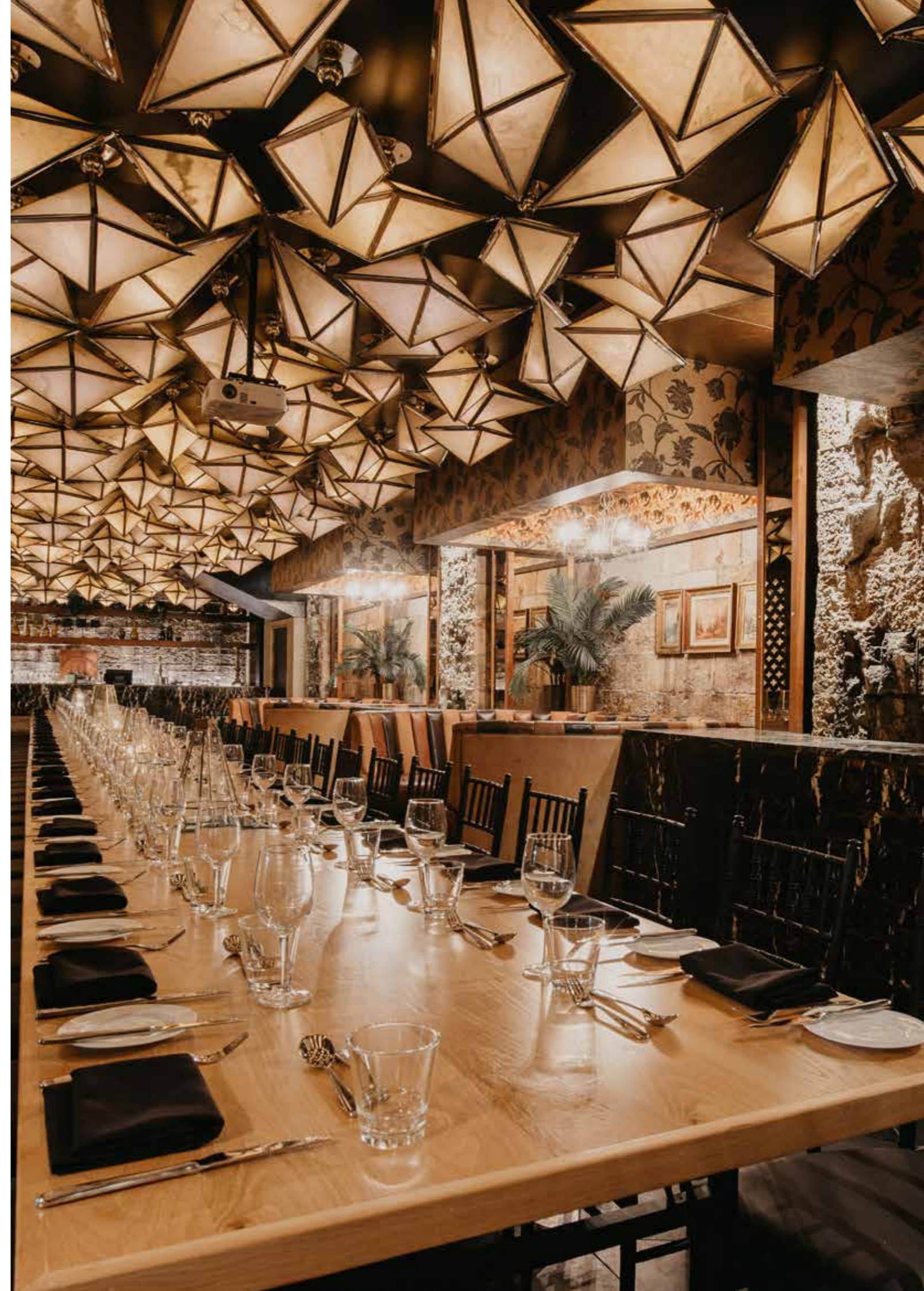


Approx. 149m² Ceiling height 3.6m

The Cellar is a warm and inviting space with delicate silk furnishings; rustic leather clad seating and soft mood lighting created by scattered crystal candelabras. With its own bar and plush booth style seating, you can't escape the charming appeal of the Cellar.

The 'sky of diamonds' ceiling creates an atmosphere that is mature, sophisticated and full of old-world charm.

The Cellar is an inspiring setting for intimate events and wedding receptions.



*Food &
Beverage*



Breakfast

Minimum of 25 guests

On the go

// \$21 per person

Chilled fruit juices

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf)

Tea and coffee station

Select two of the following:

Apple Danish with warm blueberry compote, caramelised apple balsamic and double cream (v)

Chocolate protein balls with peanut butter, coconut dip and white chocolate rubble (gf)

Australian free range ham and Victorian cheddar cheese croissant

Banana, raspberry and kiwifruit chia pudding with freeze-dried blackberries (df/gf/ve)

Hempnola bircher muesli with blood orange and pistachio (df/gf)

Raspberry and blueberry friands with a warm blackberry and spearmint jam (gf)

House baked chocolate chip cookies served warm with a salted caramel dipping sauce

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Banana and walnut muffin with a sweet, whipped cinnamon and wattle seed butter (v)

Continental breakfast

// \$28 per person

Chilled fruit juices

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf)

Shots of granola, Hempnola, oat goji, coconut yoghurt, acai and fresh berries (df/gf/ve)

Tea and coffee station

Select two of the following:

Cold smoked Tasmanian salmon and cream cheese croissants with baby capers, leaves, dill and Egyptian dukkah

Local roasted Palmwoods portobello mushroom croissants with thyme and Persian goats feta (v)

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Local Scenic Rim vegetable ratatouille and crumbled buffalo feta tart with herb mayonnaise (v)

Business breakfast

// \$35 per person

Served as a station or on the table

Chilled fruit juices

Shots of granola, Hempnola, oat goji, coconut yoghurt, acai and fresh berries (df/gf/ve)

Banana and walnut muffin with a sweet, whipped cinnamon and wattle seed butter (v)

Tea and coffee station

Select one of the plated options:

Full English breakfast — Aussie streaky maple bacon, chicken and thyme chipolata, portobello mushroom, baby English spinach, blistered Bundaberg cherry tomatoes, fluffy scrambled eggs and lightly toasted sourdough (gfo)

Smashed avo on toast — Yarra Valley feta, heirloom tomato, Spanish onion, extra virgin olive oil, poached local Queensland free range eggs on sourdough with Egyptian dukkah (gfo)

Add Aussie maple bacon \$2

Full day delegate package

Minimum of 20 delegates

// \$74 per person

Package Inclusions

Conference room hire – up to 8 hours

Notepads and pens for hire — must be returned at the end of the day

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

Catering

Arrival tea and coffee station

Morning tea — choose one item from our Break Menu options

Lunch — choose from our Chef's Table Selection lunch options

Afternoon tea — house baked chocolate chip cookies served warm with a salted caramel dipping sauce

Half day delegate package

Minimum of 20 delegates

// \$44 per person

Package Inclusions

Conference room hire – up to 5 hours

Notepads and pens for hire — must be returned at the end of the day

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

Catering

Arrival tea and coffee station

Morning or afternoon tea — choose one item from our Break Menu options

Conference catering

Break menu options

// One selection \$10 per person

// Two selections \$16 per person

Apple Danish with warm blueberry compote, caramelised apple balsamic and double cream (v)

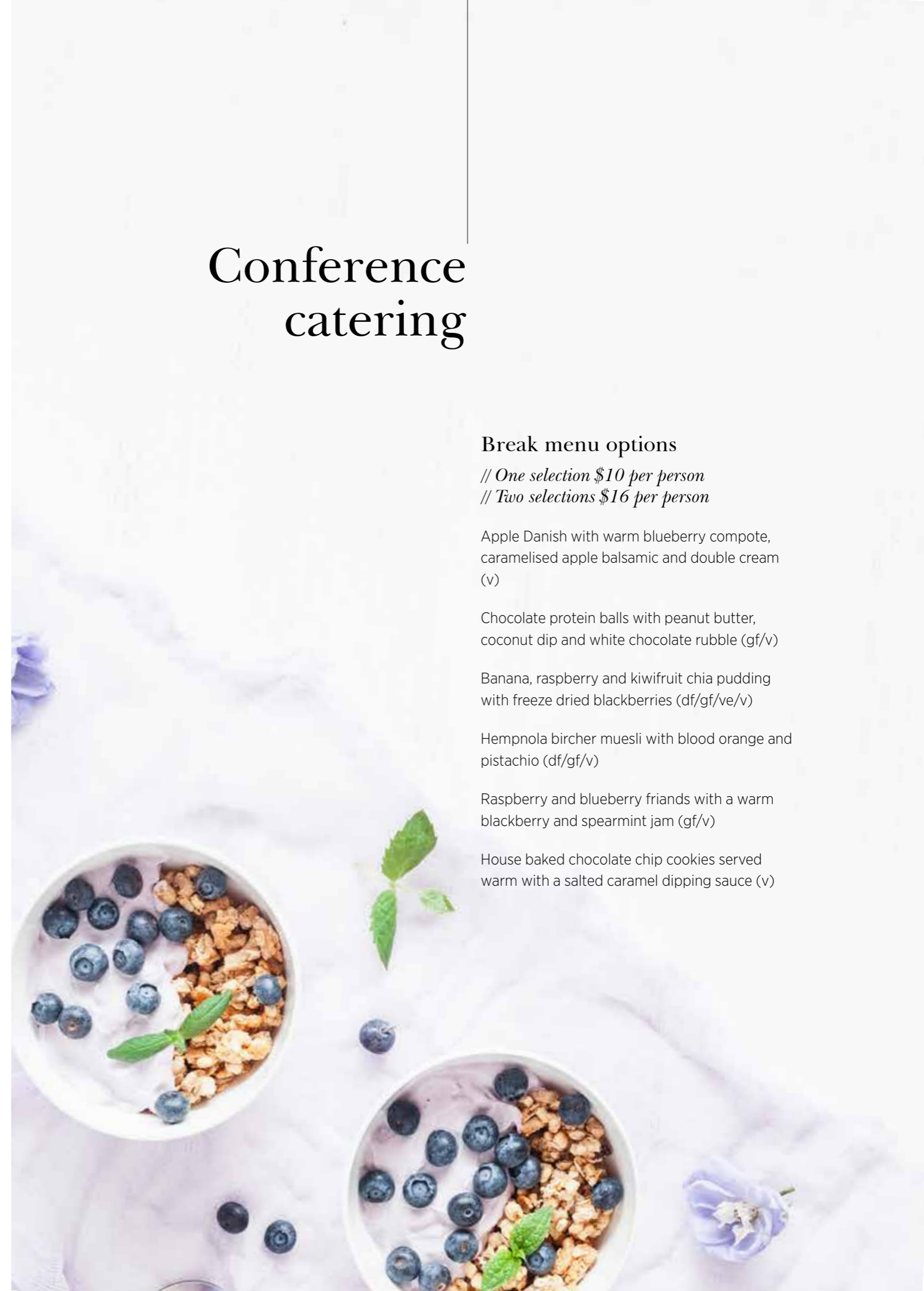
Chocolate protein balls with peanut butter, coconut dip and white chocolate rubble (gf/v)

Banana, raspberry and kiwifruit chia pudding with freeze dried blackberries (df/gf/ve/v)

Hempnola bircher muesli with blood orange and pistachio (df/gf/v)

Raspberry and blueberry friands with a warm blackberry and spearmint jam (gf/v)

House baked chocolate chip cookies served warm with a salted caramel dipping sauce (v)



Conference catering

Chef's table selection lunch options

// \$25 per person

Sandwich lunch

Assorted house made sandwiches:

Local Queensland farm egg, mayonnaise and fancy lettuce (v)

New South Wales free range ham, dijon mustard, vine ripened Scenic Rim tomato and Victorian cheddar cheese

Roast chicken, cashew pesto and South Australian cream cheese (gfo)

Greekish pasta salad with mixed Bowen cherry tomatoes, cucumber, South Australian olives, Yarra Valley fetta, Spanish onion and an aged Queensland balsamic dressing (gf/v)

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf/v)

Workers lunch

Select two of the following:

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion, Queensland balsamic reduction and toasted pepitas (gf/v)

Potato salad with shallots, smoked Australian speck, rainbow Bowen cherry tomatoes, local free range eggs, garden peas and creamy mayonnaise (df/gf)

Greekish pasta salad with mixed Bowen cherry tomatoes, cucumber, South Australian olives, Yarra Valley fetta, Spanish onion and an aged Queensland balsamic dressing (gf/v)

Crisp Asian salad with purple cabbage, red, green and yellow capsicum, red onion, coriander and mint, topped with fried noodles and furikake (df/v)

Add hickory smoked northern New South Wales chicken \$2 per person

Select two of the following:

Free range Chicken from the rotisserie (df/gf)

Traditional Italian beef lasagne

South East Asian Kaeng pa vegetable jungle curry (df/gf/ve/v)

Lemon and dill butter grilled Far North Queensland sweetlip fish (gf)

Accompanied with:

Warm sourdough served with black salt, Rockhampton macrobiotic sea salt, Australian redgum smoked salt, north Queensland black pepper, roasted garlic whipped butter and Victorian Mount Zero extra virgin olive oil

English Ploughman's lunch

Free range Chicken from the rotisserie (df/gf)

Australian beechwood smoked ham (df/gf)

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion, Queensland balsamic reduction and toasted pepitas (gf/v)

Potato salad with shallots, smoked Australian speck, rainbow Bowen cherry tomatoes, local free range eggs, garden peas and creamy mayonnaise (df/gf)

Boiled eggs, Victorian red wax cheddar, heirloom cherry tomatoes, stuffed baby bell peppers, pickled baby onions, cucumber batons, gherkins, marinated artichokes (gf/v)

Warm sourdough served with black salt, Rockhampton macrobiotic sea salt, Australian redgum smoked salt, north Queensland black pepper, roasted garlic whipped butter and Victorian Mount Zero extra virgin olive oil

Condiments — an assortment of mustards (English, seeded, dijon) horseradish cream, roast cashew pesto (gf)

Cocktail menu

Cold canapés \$4

Sous vide Victorian duck breast with ginger pickled Queensland baby fig and Northern Tablelands Davidson plum powder (df/gf)

Seared Sunshine Coast tuna cube with Beach Gold Brisbane bottarga, aioli, blistered cherry tomato, olive dust and micro basil (df/gf)

Mediterranean vol-au-vent with capsicum, olives, Spanish onion, New South Wales baby pearl mozzarella, opal basil and South Australian cream cheese (v)

Blue Moon Tasmanian oysters with pink lady apple and raspberry wine vinegar (df/gf)

Lamb loin, Noble Tonic 01: Bourbon Barrel Matured Maple Syrup, carrot purée and Tasmanian candied walnuts (df/gf)

Australian hickory smoked chicken cob, Gin Gin semi dried tomato, Bronte Beechwood Smoked Crispy Bacon and boiled eggs (df/gf)

Hot canapés \$4

Lockyer Valley butternut pumpkin, toasted pine nut and sage arancini with pumpkin seed dust, Victorian pumpkin oil and sauce verte (gf/v)

Prawn cigars with green yuzu kosho mayonnaise

Porcini and Italian cows' milk provolone arancini, wild earth mushroom and truffle aioli (gf/v)

Darling Downs pork and parsley sausage roll with a Tuscan chilli tomato relish (df)

Moroccan spiced lamb and beef sausage roll with chimichurri and smashed preserved lemon (df)

Local roasted Mediterranean style vegetable ratatouille and Hunter Valley fetta tart with herb mayonnaise (v)

Australian made duck spring rolls with house made sweet chilli sauce (df)

Tasmanian salmon fish cakes with lime aioli and crunchy furikake (df/gf)

Thai satay chicken skewers, spiced roasted peanuts and coriander (df/gf)

Queensland chicken mince meatball, four citrus dashi, soy and cilantro (df/gf)

Substantial canapés \$9

Cajun cornflake crumbed Far North Queensland snapper and chips with a preserved Australian lemon mayonnaise and black salt (gf)

Hickory smoked chicken, black quinoa and harissa spiced chickpea salad, coriander, lime and coconut yoghurt dressing (df/gf)

Four Australian, truffle and Aussie speck mac and cheese with Adelaide Hills goats fetta, South Australian cream cheese, Victorian red wax cheddar and West Australian golden washed rind

Gnocchi with roasted vegetable ratatouille and confit garlic passata (df/gf/ve/v)

Cuban slider with spiced orange pulled Queensland pork, Smoked Applewood Australian Ham, American mustard, Swiss cheese and pickles

100% Queensland grain fed wagyu beef cheeseburger, mustard infused ketchup, salad onion, double tasty cheese and pickle on a brioche bun

Pick a stick:

//For over 300 guests, select 3

//For over 100 guests, select 2

//For under 100 guests, select 1

Yakitori wagyu beef

Tandoori chicken

Chilli and peanut swordfish

Korean BBQ lamb

Pumpkin with nam jim dressing (v)

Wasabi and soy baby octopus

King prawn laksa

Oriental BBQ pork

— Served on saffron stock baked pilaf rice

Dessert canapés \$3.50

Chocolate caramel with red Victorian sorghum popcorn slice (v)

Mini baked cheesecakes—raspberry, New York, blueberry, caramel, chocolate and marble (v)

Selection of mixed petit fours (v)



Function sit down menus

// *Entrée & main \$75 per person*
// *Main & dessert \$69 per person*
// *Entrée, main & dessert \$85 per person*

(All selections are served alternate drop)

Entrées – cold set

Hickory smoked Northern New South Wales chicken, rainbow olives, blistered local cherry tomatoes, buttered croutons drizzled with pesto oil and micro basil (df/gf)

Vietnamese rare beef salad, mint, Thai basil, coriander, Spanish onion, capsicum, bean shoots and red nam jim dressing (df/gf)

Confit Tasmanian salmon with Lockyer Valley carrot and garden pea purées, snow pea tendrils and cold smoked mountain ash caviar (gf)

Victorian lamb loin, green pea purée, roasted Cauldron Farm baby beetroots, marinated Persian fetta and crispy rosemary (gf)



Entrées – warm plated

Local Mooloolaba crab lasagne with a cream butter bisque and micro basil

Lobster tail seafood chowder, Queensland tarama and dill olive oil (gf)

Slow braised pork cheeks with butternut pumpkin purée, pumpkin soil, pumpkin seed dust, blistered cherry tomatoes and a brown butter sage sauce (gf)

Pan roasted Sunshine Coast spatchcock with charred corn, local speck and Gympie Brussels sprouts (df/gf)

24-hour slow cooked Australian beef cheek ragù pappardelle, fried enoki and habitat mushrooms (df)

Mains

Twice cooked Victorian duck breast with a medley of roast Northern Rivers baby beetroots, Lockyer Valley cauliflower purée, toasted pine nuts, sticky beetroot jus and chard leaves (gf)

Darling Downs eye fillet, Queensland mushroom ragout, roasted garlic potatoes, wilted greens and creamy mushroom jus (gf)

Baked Far North Queensland barramundi, charred leek, tarragon mash and blood orange cream (gf)

Chicken breast with wild forest mushroom thyme risotto and a creamy velouté (gf)

Local market fish with potato, olive, cherry tomato rumble and chimichurri (df/gf)

Great Dividing Range King pork cutlet with preserved lemon mash, braised cabbage and three fruit marmalade glaze (gf)

Baked Queensland chicken breast, purple Bundaberg sweet potatoes, blackened carrot purée, creamed cavolo nero and buttered pan juices (gf)

Saké marinated Victorian lamb rump, miso seasoned greens, sweet potato mash, with crispy fried leek and fermented pepper jus lié (df/gf)

Dessert

Sweet Hatton Vale rhubarb and strawberry crumble with ginger, orange vanilla ice cream and candied orange zest (v)

Spiced rum and grilled pineapple panna cotta with coconut cream and freeze-dried pineapple (gf/v)

Vanilla bean and thyme cheesecake with Frangelico and lime sherbet (v)

Chocolate caramel slice with hazelnut praline, double cream and salted caramel popcorn (v)

Selection of Australian cheeses, brandied fruit compote, quince paste and lavosh crackers (v)

Pick three cheeses: All cheeses are Australian and local wherever possible

Blue — mild creamy cows' milk cheese from Milawa, Victoria

Cheddar — sweet rich classic cheese from Maffra, Victoria

Washed rind — monti roso taleggio from the Adelaide Hills. Sweet, soft and buttery

Brie — Charleston triple cream made with Jersey cow milk

Sides

// *\$3 per person (20 people minimum)*

Preserved lemon and tarragon mash (gf/v)

Kipfler potato, olive and cherry tomato rumble (df/gf/v)

Roasted garlic and herb chat potatoes (gf/v)

Braised Gympie Brussels sprouts, blackened corn and streaky bacon (df/gf)

Garlic Parmesan crusted blackened carrots (gf/v)

Roast sweet potato, whipped butter and parsley mash (gf/v)

Baked purple sweet potato, Danish fetta and chives (gf/v)

(df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp

Share menu

Minimum of 50 guests

// Main, sides & dessert \$75 per person

Mains

Select two from the following:

36-hour slow braised Australian grain fed
Black Angus Beef cheeks with an intensely rich
Scenic Rim roma tomato and garlic sauce made
from the braise and gremolata (df/gf)

Roasted citrus and chive South East Queensland
chicken with blood orange cream (gf)

Far North Queensland black barramundi
with pink peppercorn and creamy vermouth
sauce (gf)

Slow cooked port wine and rosemary
Victorian lamb shoulder (df/gf)

Sides

Select three from the following:
Additional sides \$4 per side

Preserved lemon and tarragon mash (gf/v)

Potato, South Australian olive and cherry
tomato rumble (df/gf/v)

Braised Gympie Brussels sprouts with charred
sweet corn, golden shallots and Australian
speck (df/gf)

Oven roasted Bundaberg purple sweet potato,
Adelaide Hills goats fetta and chives (df/gf)

Garlic and Parmesan crusted blackened Lockyer
valley carrots (gf/v)

Roasted Lockyer Valley butternut pumpkin,
marinated fetta, spiced chickpeas, baby English
spinach, caramelised onion and Queensland
balsamic reduction and toasted pepitas (gf/v)

Dessert

Select two from the following:

Sweet Hatton Vale rhubarb and strawberry
crumble with ginger, orange vanilla ice cream
and candied orange zest (v)

Spiced rum and grilled pineapple panna cotta
with coconut cream and freeze-dried pineapple
(gf/v)

Vanilla bean and thyme cheesecake
with Frangelico and lime sherbet (v)

Chocolate caramel slice with hazelnut praline,
double cream and salted caramel popcorn (v)

Selection of Australian cheeses, brandied fruit
compote, quince paste and lavosh crackers (v)

*Pick three cheeses: All cheeses are
Australian and local wherever possible*

Blue — mild creamy cows' milk cheese from
Milawa, Victoria

Cheddar — sweet rich classic cheese from
Maffra, Victoria

Washed rind — monti roso taleggio from the
Adelaide Hills. Sweet, soft and buttery

Brie — Charleston triple cream made with
Jersey cow milk



Buffet menus

Minimum of 50 guests

Buffet 1

// \$90 per person

Mains

Roasted pork belly, herb confit garlic and pink salt (df/gf)

Lemon and thyme marinated butterflied roasted chicken (df/gf)

Mixed root vegetable jungle curry (df/gf)

Mustard and herb crusted beef sirloin (df/gf)

Sides

Roasted seasonal vegetables (df/gf/v)

Scented jasmine rice (df/gf/v)

Salads

Pumpkin salad - mixed leaves, pomegranate molasses, marinated fetta, roasted walnuts and butternut pumpkin (v)

Add chicken \$2 per person (df/gf)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado and cos lettuce

Add chicken \$2 per person (df/gf)

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (df/gf/ve)

Add chicken \$2 per person (df/gf)

Pasta salad - mixed olives, Spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta (v)

Add chicken \$2 per person (df/gf)
gfo available \$1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Desserts

Spiced granny smith apple crumble (df)

Key lime pie with chantilly cream (gf)

Fresh seasonal fruit platter (df/gf)

Buffet 2

// \$70 per person

Mains

Roasted pork belly, herb confit garlic and pink salt (df/gf)

Lemon and thyme marinated butterflied roasted chicken (df/gf)

Mixed root vegetable jungle curry (df/gf/ve/v)

Sides

Roasted seasonal vegetables (df/gf/v)

Scented jasmine rice (df/gf/v)

Salads

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (df/gf/ve)

Add chicken \$2 per person

Pasta salad - mixed olives, Spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta

Add chicken \$2 per person
gfo available \$1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Desserts

Key lime pie with chantilly cream (df/gf)

Fresh seasonal fruit platter (df/gf)

(df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian (vo) Vegetarian Option. (gfo) bread items incur a surcharge of \$1pp

Cheese, charcuterie & food stations

Cheese board \$90 Serves 10

Selection of Australian and imported cheeses, brandied fruit compote, quince paste, lavosh crackers (gfo/vo)

Charcuterie board \$90 Serves 10

Selection of cold meats, breads and condiments (gfo/vo)

Food stations

Mezze \$9.50 per person

Assortment of dips and breads (3 dips) (v)

Charcuterie \$15 per person

Selection of cold meats, breads and condiments (gfo/vo)

Cheese \$14.50 per person

Selection of Australian and imported cheeses, brandied fruit compote, quince paste and lavosh crackers (gfo/vo)

Cheese and chocolate cart

\$15.50 per person

Mixed hard and soft cheeses, varied broken chocolate slabs, strawberries, miniature desserts and petit fours (gfo/v)

Pasta \$14.00 per person

Select two:

Chicken, pesto, cherry tomatoes and aged pecorino

Chicken carbonara - bacon, garlic, white wine cream

Arabiata - vine ripened tomatoes, chilli, chopped herbs (v)

Bolognese - rich mince ragù



Carvery \$15 per person

Herb roasted pork belly with roast pumpkin, apple chutney and gravy (df/gf)

Mustard crusted beef sirloin, roast potatoes and horseradish sauce (df/gf)

Tasmanian blue oysters \$13.50 per person (3 oysters per person)

Select three types:

Natural

Ruby grapefruit pearls

Mignonette

Kilpatrick

Rockefeller

Mornay

Spanish Paella \$14 per person

Traditionally cooked in paella pans, fresh seafood, chorizo sausage, chicken, fresh local vegetables, paprika and saffron, combined with the finest carnaroli rice and house made stock (df/gf)

Risotto station \$14 per person

Choose one of the following:

Wild exotic creamy mushroom and shallot risotto (v) add chicken \$2 per person

Mixed seafood odyssey in a rich tomato passata risotto

Beverage Packages

Pearl selection

// 2 Hours \$29 per person
 // 3 Hours \$37 per person
 // 4 Hours \$44 per person
 // 5 Hours \$50 per person
 // 6 Hours \$56 per person

Charles Ranville Cremant
 de Bourgogne Brut
 (France)

Babich Black Sauvignon
 Blanc (Marlborough, NZ)

Hartog's Plate Cabernet
 Merlot (Margaret River,
 WA)

Fortitude Pacer

Young Henrys Newtowner
 Draught

Heineken 3 Draught

Byron Bay Lager Draught

Cider

Soft Drinks & Juices

Ruby selection

// 2 Hours \$37 per person
 // 3 Hours \$45 per person
 // 4 Hours \$52 per person
 // 5 Hours \$58 per person
 // 6 Hours \$63 per person

Please select two white and two red wines

Charles Ranville
 Cremant de
 Bourgogne (France)

Babich Black
 Sauvignon Blanc
 (Marlborough, NZ)

Pasqua 'Le Collezioni'
 Pinot Grigio 2016 Italy

Babich Classic
 Pinot Noir Rose'
 (Marlborough, NZ)

Ross Hill Chardonnay
 (Orange, NSW)

Maxwell Silver
 Hammer Shiraz 2016
 (Mclaren Vale, SA)

Bullant cabernet
 merlot (Langhorne
 Creek, SA)

Cantina Tollo
 Sangiovese
 (Abruzzo, Italy)

Il Passo Verde Nero
 d'Avola

Fortitude Pacer

Young Henrys
 Newtowner Draught

Heineken 3 Draught

Byron Bay Lager
 Draught

Cider

Soft Drinks & Juices

Diamond selection

// 2 hours \$70 per person
 // 3 Hours \$85 per person
 // 4 Hours \$100 per person
 // 5 Hours \$115 per person
 // 6 Hours \$130 per person

Please select one white and one red wine

Mumm Cordon Rouge
 Champagne (France)

La Roche Chablis
 (Burgandy, France)

Quartz Reef Pinot
 Gris (Central
 Otago, NZ)

Nanny Goat Pinot
 Noir (Central
 Otago, NZ)

Fraser GallopParterre
 Cabernet (Margaret
 River, WA)

Marquis de
 Pennautier
 (Pennautier, France)

Premium First Pour
 Spirits

Fortitude Pacer

Young Henrys
 Newtowner Draught

Heineken 3 Draught

Byron Bay Lager
 Draught

Stone & Wood

Cider

Soft Drinks & Juices



