

THE PARLOUR

FUNCTIONS AND EVENTS

209 BRUNSWICK STREET, FORTITUDE VALLEY
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The image shows the interior of a restaurant named 'The Parlour'. The space is dimly lit with warm, ambient lighting. In the foreground, there are several round tables with dark, upholstered chairs. The floor is made of light-colored wood. In the background, there is a bar area with shelves stocked with various bottles. To the right, there are large arched windows with heavy green curtains. The ceiling features a grid of recessed lighting and circular ventilation fans. The overall aesthetic is modern yet classic, with a focus on comfort and elegance.

THE PARLOUR

The Parlour takes its cues from the golden age of glamour and leisured luxury when literary figures and Hollywood stars would spend summers in the Italian Riviera. The venue boasts a chic aesthetic, with heavy green curtains, cushy leather booths and banquettes, frosted windows, mood lighting, all of which create a sense of elegant escapism and an exciting setting to indulge and celebrate any occasion.

THE PARLOUR EVENT SPACE

CAPACITY

100 Cocktail Style

65 Seated

FEATURES

Rearrangeable intimate & group seating, private booth seating, bar seating, dance floor, ultimate privacy, natural lighting on request.

SUITABLE FOR

Special events, corporate networking, masterclasses, engagements and cocktail style weddings.



BEVERAGE PACKAGES

HOUSE DRINKS PACKAGE

Classic beverage package

INCLUDED

House white wine, house red wine and house beer. Option to add house spirits.

PRICING

2 hours \$50pp / \$80pp with house spirits
3 hours \$70pp / \$110pp with house spirits
4 hours \$90pp / \$140pp with house spirits

PREMO PACKAGE

Premium beverage package

INCLUDED

House white wine, house red wine, house beer, house spirits with tap cocktails.

PRICING

2 hours \$100pp
3 hours \$135pp
4 hours \$160pp

PLEASE NOTE

*10 people minimum | *Minimum spends may also be used in a bar tab | *No shots | *All spirits must be orders with a mixer. Staff practicing RSA may refuse service of spirits to a guest if they deem them to be intoxicated | *Packages and pricing are subject to change



SET MENUS

CASA
MENU

2 COURSES / \$49PP
3 COURSES / \$55PP

ENTREE COURSE (ALT DROP.
SELECT 2)

Bruschetta
Caesar salad
Meat balls

SECOND COURSE (ALT DROP.
SELECT 2)

200g rump with mash
Porchetta
Chicken alfredo

DESSERT (ALT DROP)

Chocolate Mousse
Panna Cotta

POTENZIATO
MENU

2 COURSES / \$59PP
3 COURSES / \$65PP

ENTREE COURSE
(ALT DROP. SELECT 2)

Bruschetta
Caesar salad
Meat balls

SECOND COURSE (ALT DROP.
SELECT 2)

200g eye fillet with mash
Salmon
Bugs and prawn pasta

DESSERT (ALT DROP)

Tirimusu
Canolli

BANQUET
MENU

\$55PP

TO START

Bruschetta
Aranchini
Garlic Pizza

FOLLOWED BY

Dirty Ragu
Gnocchi
Tartufo Pizza
Meat Balls

PLEASE NOTE

*10 people minimum | *Please advise if there are any dietary requirements | *Side dishes available upon request \$5pp
| *Menu and prices are subject to change

CANAPÉ PACKAGES

HOUSE CANAPÉS SELECTION OF:

\$35PP

ARANCINI (V)

La costa arancini with trios of dips (napoli sauce, la costa signature sauce, pesto sauce)

BRUSCHETTA (GFO,V,DF)

Tomato, spanish onions and basil drizzled with evoo and balsamic glaze

POLPETTE AL SUGO

Meat balls with napoli sauce and parmigiano

SALT & PEPPER SQUID (DF)

Squid coated in salt & pepper served with vegan mayo and lemon wedges.

PERI PERI SLIDERS (GFO)

Chicken marinated in peri peri sauce, lettuce, cheddar & peri peri mayo

HOUSE CANAPÉS SELECTION OF: 3 / 5 / 7 CANAPÉS

\$24PP / \$39PP / \$55PP

CUCUMBER CUPS (GF,DF,VE,EF)

Filled with humus, smoked paprika, garnished with lemon & pine nuts, cherry tomato & parsley, pickels

POLPETTE AL SUGO (2EA)

Meat balls with napoli sauce and parmigiano

BRUSCHETTA

Tomato, spanish onions and basil drizzled with evoo and balsamic glaze

ARANCINI (V)

La costa arancini with tris of dips (napoli sauce, la costa signature sauce, pesto sauce)

CROQUETTES (2EA) (V)

Truffle & mozzarella croquette served with truffle aioli

SALT & PEPPER SQUID (DF)

Squid coated in salt & pepper served with vegan mayo and lemon wedges

STICKY PORK BELLY SHOTS (GF,DF,EF)

Crispy skin pork belly, hoisin sauce, mush potato , and red chilli

CAPRESE SKEWERS (GF,V,EF)

Tomato & mozzarella di bufala with fresh basil on a skewer drizzle with evoo and balsamic glaze

PROSCIUTTO & HONEY (GFO,EF)

Prosciutto on a sourdough croute with honey ricotta, garnished with a drizzle of pure honey

SMOKED SALMON CROSTINI (EF)

With lemon ricotta and capers

LOADED FRIES

Fried topped with melted cheese and bacon bits.

PARMIGIANA SLIDERS (GFO, V)

Eggplant, buffalo mozzarella, napoli sauce & ricotta

COCKTAIL CLASSES

CLASSES START FROM \$89 PER PERSON

For a minimum of 6 guests

Learn the art of cocktail making as our expert mixologists guide you through an interactive masterclass teaching you the techniques, recipes, and everything you need to know to bring the flavours of cocktails to life to curate a perfectly mixed drink.

Learn the history, make the drinks, enjoy your creations, and treat yourself to a charcuterie board along the journey. The classes are suitable for beginners and can be tailored as per your drinking pleasure.

Our expert bartenders teach you how to stir, shake and strain 3 signature cocktails



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