ONE ICONIC VENUE, ENDLESS OPPORTUNITIES.

Let us help you find yours and create an event to remember!
Let your imagination take you on an enchanted journey. Cloudland brings more to the table. With seven magnificent, designated function spaces catering to all kind of functions, from corporate board meetings and conferences to decadent galas and launches. Cloudland’s dedicated team work tirelessly to create unique and lavish events and would love to make your next event special.
THE CLOUDLAND EXPERIENCE

As one of the world’s most iconic hotels, Cloudland is a favourite of those who like to socialise with style. We also have an excellent reputation for hosting the most elegant functions and events – making us the place to be in Brisbane.

Whether you picture a lavish gathering on a grand scale or a more intimate party, Cloudland is the perfect choice for a luxurious celebration to remember.

“Let your imagination take you on an enchanted journey.”
A ROOM FOR EVERY OCCASION

We have seven stunning event spaces to choose from, each with a unique and sophisticated charm.

Our experienced team of event managers, florists and our expert chefs and sommeliers, will ensure your event is every bit as wonderful as you imagined it. We pride ourselves on being attentive yet unobtrusive, and delivering flawless service throughout your event.

From gourmet dining and entertainment, to photographers to capture your precious memories, we can assist with all aspects of your special event, leaving you free to relax and enjoy the occasion.
Madame Hedges

GROUNDFLOOR
DESIGNATED OUTDOOR SMOKING AREA (DOSA)
DEDICATED AUDIO VISUAL SOUND SYSTEM

CAPACITY
260 PEOPLE BANQUET-STYLE
500 PEOPLE COCKTAIL-STYLE

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 ambience for an unforgettable event.
Rainbow Room

**LEVEL THREE**
PRIVATE BATHROOMS
LARGE OUTDOOR TERRACE
DEDICATED AUDIO VISUAL SOUND SYSTEM

**CAPACITY**
384 PEOPLE BANQUET-STYLE
700 PEOPLE COCKTAIL-STYLE

Inspired by the Rockefeller Centre’s iconic dining rooms in New York City, The Rainbow Room is the jewel in the crown of Cloudland’s exquisite function room collection.

With luxurious interiors including a natural pink onyx bar and geometric brass vaulted ceiling, the stylish surroundings salute the decadence of true art deco style. The adjoining outdoor terrace allows guests to take in the views of Fortitude Valley.
The Terrace

**LEVEL THREE**
- PRIVATE BATHROOMS
- GLASS ROOF
- SOUND SYSTEM

**CAPACITY**
- 60 PEOPLE BANQUET-STYLE
- 90 PEOPLE COCKTAIL-STYLE

Our glass rooftop 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.
Moon Room

LEVEL THREE
PRIVATE BATHROOMS
OUTDOOR TERRACE
DEDICATED AUDIO VISUAL SOUND SYSTEM

CAPACITY
120 PEOPLE BANQUET-STYLE
250 PEOPLE COCKTAIL-STYLE

Once the top floor of the heritage Empire Hotel - a beautiful old grand dame of Fortitude Valley's most treasured historic building – the Moon Room features the charm of massive 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.
Overlooking the wondrous Madame Hedges, Crystal Palais is ideal for those wanting 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.
Alice Room

LEVEL TWO
PRIVATE BATHROOMS
OUTDOOR TERRACE
DEDICATED AUDIO VISUAL SOUND SYSTEM

CAPACITY
120 PEOPLE BANQUET-STYLE
250 PEOPLE COCKTAIL-STYLE

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.
Heritage Room

LEVEL TWO
OUTDOOR TERRACE
LARGE COCKTAIL BAR
DEDICATED AUDIO VISUAL SOUND SYSTEM

CAPACITY
100 PEOPLE BANQUET-STYLE
250 PEOPLE COCKTAIL-STYLE

The Heritage Room is elegantly refined, yet commands presence to your function, reception or conference. Reminiscent of a Victorian mansion, this room boasts spectacular chandeliers and an impressive wall feature, made up of oversized classic and gold gilded frames.

The original stained glass windows and corniced ceiling pay homage to the historic roots of this heritage building. The marble topped bar and open-air colonial style balcony provides the perfect feeling of opulence and warmth.

The Heritage Room is ideal for an array of events including corporate dinners, conferences or cocktail parties.
The Cellar

BASEMENT
COCKTAIL BAR
PRIVATE BATHROOMS
DEDICATED AUDIO VISUAL SOUND SYSTEM
CAPACITY
50 PEOPLE BANQUET-STYLE
120 PEOPLE COCKTAIL-STYLE

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.
Let your imagination take you on an enchanted journey. Cloudland brings more to the table. With seven magnificent, designated function spaces catering to all kind of functions, from corporate board meetings and conferences to decadent galas and launches. Cloudland’s dedicated team work tirelessly to create unique and lavish events and would love to make your next event special.
BREAKFAST MENUS

ON THE GO / $21.00 PER PERSON
- Chilled fruit juices
- Seasonal fruit platter
- Assorted Danishes & muffins
- Bacon & egg rolls (gf+)
- Tea & coffee station

CONTINENTAL BREAKFAST / $28.00 PER PERSON
- Chilled fruit juices
- Seasonal fruit platter
- Toasted muesli & vanilla yoghurt
- Ham & cheese croissants
- Bacon & egg pies, and spinach & egg pies
- Tea & coffee station

BUSINESS BREAKFAST / $35.00 PER PERSON
- Chilled fruit juices
- Toasted muesli & vanilla yoghurt
- Freshly baked muffins
- Tea & coffee station

THEN CHOOSE ONE OF THE FOLLOWING PLATED OPTIONS

Full English breakfast - Bacon, sausage, mushroom, spinach, tomato, scrambled eggs & toast (gf+)

Eggs Benedict - Double smoked ham, two poached eggs, hollandaise & English muffin

Smoked salmon - two poached eggs, spinach & English muffin

Toasted brioche mushroom, tomato, spinach & asparagus (gf+, v)

DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE
$74.00 PER PERSON (MINIMUM 20 GUESTS)
- Conference room hire – up to 8 hours
- Notepads & pens
- Mints & iced water
- Flipchart or white board
- Data projector & screen
- Validated parking available
- Room signage

CATERING
- Arrival tea & coffee station
- Morning Tea - choose one item from our Break Menu options
- Lunch - choose from our Chef’s Table Selection lunch options
- Afternoon Tea - Home-style cookies served

HALF DAY DELEGATE PACKAGE
$44.00 PER PERSON (MINIMUM 20 GUESTS)
- Conference room hire – up to 5 hours
- Notepads & pens
- Mints & iced water
- Flipchart or white board
- Data projector & screen
- Validated parking available
- Room signage

CATERING
- Arrival tea & coffee station
- Morning or Afternoon Tea - choose one item from our Break Menu options

gf – gluten free (gf+ upon request)
df – dairy free (df+ upon request)
v – vegetarian (v+ upon request)
vgn – vegan (vgn+ upon request)
gfo* – bread items incur a surcharge of $1pp
CONFERENCE CATERING OPTIONS

BREAK MENU OPTIONS

ONE SELECTION – $10.00 PER PERSON
TWO SELECTIONS – $16.00 PER PERSON

- Individual toasted muesli and vanilla yoghurt
- Oven baked selection of Danishes
- Selection of assorted muffins
- Freshly baked pork and sage sausage rolls with spiced tomato relish
- Spinach & feta sausage rolls with spiced tomato relish
- House baked chocolate chip cookies
- Fruit platters (gf, df)
- Blueberry friands (gf)
- Peanut chocolate fudge (gf)

All menu items are served with tea & coffee station

CHEF’S TABLE LUNCH OPTIONS

$25.00 PER PERSON

SANDWICH LUNCH
A selection of mixed sandwiches & wraps
Waldorf salad, smoked cheese, roasted walnut, apple, celery, lettuce maple dressing
Freshly baked pork and sausage rolls with spiced tomato relish
Seasonal fruit platter

WORKERS LUNCH

CHOOSE TWO
Traditional Caesar salad, crispy bacon, cos lettuce, parmesan, egg, roasted pine nuts, Caesar dressing, anchovy & croutons on the side. Add chicken $2pp (gf+, v+)
Pumpkin, feta, chickpea, & spinach
Rocket, pear, pine nuts & Persian feta
Mescalin lettuce, tomato, avocado, red onion & cucumber
Greek salad, tomato, lettuce, cucumber, olive, red onion, feta

ENGLISH PLOUGHMAN’S LUNCH

Selection of international & Australian cheeses (gf, v)
Charcuterie meats (gf, df)
Array of pickles & chutneys (v)
Mescalin lettuce, tomato, avocado, red onion & cucumber
Pumpkin, feta, chickpea & spinach
Waldorf salad, smoked cheese, roasted walnut, apple, celery, lettuce maple dressing
Jacket potatoes & condiments
Accompanied with - rustic breads, oils, salts, dukkah spice
Fresh fruit platter (gf, df)

CHOOSE TWO
Traditional Italian beef lasagne
Crumbled chicken schnitzel, lemon, caper aioli
Mediterranean vegetable lasagne with pesto
Vegetable curry
Fish curry
Rigatoni bolognese
Grilled fish
Accompanied with - rustic breads, oils, salts, dukkah spice
Fresh fruit platter

HEALTH LUNCH

Buckwheat tabouleh salad, garlic minted yoghurt (gf, v)
Waldorf salad, smoked cheese, roasted walnut, apple, celery, lettuce maple dressing
Pumpkin, feta, chickpea & spinach
Mediterranean vegetable lasagne with pesto
Assorted Quiches
Seasonal fruit platters (gf, df)
Quinoa & berry muesli (gf, df, v, vgn)

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028
COCKTAIL CANAPES – $4
Sweet potato, spinach & goats cheese tart with harissa aioli (v, gf+)
Seared dukkah spiced salmon, mesquite & maple mayonnaise (gf, df)
Caesar bites, wtflof, dressing, chicken, bacon & pungritata (gf+)
Baby bocconcini, basil, cherry tomato, pesto (v, gf)
Tomato & olive bruschetta (v)
Smoked salmon, blini, herb créme fraiche
Shucked oysters, eschalot red wine vinaigrette (gf, df)
Brie quince & grape (v, gf)
Chicken mousse, avocado blini
Chorizo fetta olive (gf)
Pumpernickel pickled beetroot bocconcini cucumber (v)

HOT CANAPES – $4
Thai rice coated chicken skewers, spiced mayonnaise (gf, df)
Japanese rice coated chicken skewers, pickled cucumber, wasabi mayonnaise (gf, df)
Smoked Cod cakes, blacked garlic mayonnaise
Coconut and prawn fritters, pineapple & mint salsa (gf, df)
Spinach, feta, creamed leek tart (v)
Cajun spiced meatball with smoky BBQ sauce (gf+)
Chicken meatball with cheddar cheese sauce (gf+)
Lamb Sausage rolls with minted salsa
Porcini & jamon arancini
Pumpkin & smoked ricotta arancini with garlic (v)
Sundried tomato & three cheese arancini (v)
Pork & sage sausage rolls (df)
Vegetable curry puffs coconut lime dressing (v)
Roast duck spring rolls with spicy plum sauce

Seared scallop, cauliflower, apple, pancetta (gf, df)
Prawn Twisters
Chicken & pancetta involtini (gf)

SUBSTANTIAL CANAPES – $9
Master stock braised chicken steamed lotus leaf bao buns (df)
Asian slaw, red curry sauce, steamed lotus leaf bao buns (v, df)
Southern fried chicken, spiced wedges, sriracha mayonnaise
Tempura fish bites, shoestring fries, tartare sauce
Mini Angus beef burger, brioche bun, caramelised onion, tomato relish, gruyere cheese (gf+)
Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander (gf, df, v, vgn)
Pulled pork slider, apple slaw, Texas BBQ sauce (gf+)
Roast mushroom, grilled haloumi slider (v, gf+)

DESSERT CANAPES – $3
Banana & caramel tart (gf+)
Lemon meringue pie (gf+)
Turkish delight (gf+)
Passionfruit & white chocolate slice
Selection of macarons (gf)
Black forest slice

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cucumber
Pumpernickel pickled beetroot bocconcini
Chorizo fetta olive
Chicken mousse, avocado blini
Chorizo fetta olive (gf)
Pumpernickel pickled beetroot bocconcini cucumber (v)

COLD CANAPES – $4
Roast duck spring rolls with spicy plum sauce (v)
Vegetable curry puffs coconut lime dressing (df)
Pork & sage sausage rolls
Sundried tomato & three cheese arancini (v)
Porcini & jamon arancini
Lamb Sausage rolls with minted salsa (gf+)
Chicken meatball with cheddar cheese sauce (gf+)
Cajun spiced meatball with smoky BBQ sauce (gf+)

HOT CANAPES – $4
Osso buco, porcini & reggiano risotto cake, leek, asparagus, mushroom dust, jus (gf, df)
Perthshire, caramelised onion, tomato relish, gruyere cheese (gf+)
Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander (gf, df, v, vgn)
Pulled pork slider, apple slaw, Texas BBQ sauce (gf+)
Roast mushroom, grilled haloumi slider (v, gf+)

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Lamb rump, blackened carrot puree, duck fat kipferl potatoes, buttered beans, jus (gf)
Crspy skin barramundi, lobster ravioli, sweet potato puree, sweet potato chips, bur blanc
Crispy skin market fish, truffle mushroom mousse, vanilla veloute, asparagus, zucchini ribbons (gf)
Rib fillet, potato fondant, buttered beans, celeriac puree, wild mushroom jus (gf)
Confit corn fed chicken Maryland, corn puree, zucchini & carrot ribbons, prosciutto shard, jus (gf)

DESSERT – SERVED WITH TEA & COFFEE
Chocolate fondant, chocolate stick & choc chip ice cream
Banana panna cotta, banana & macadamia praline, banana syrup (gf)
Warm sticky toffee pudding, salted caramel, toffee ice cream
Orange blossom cheesecake, orange chocolate balls & orange syrup (gf+)
Brandy snap basket filled with marinated fruits, berries & coconut sorbet
Macadamia white chocolate tart, anglaise, praline & teule
Lemon meringue tart, coconut ice cream
Selection of Australian cheeses, brandied fruit compote, quince paste, lavosh crackers
Dessert served with tea & coffee

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BEVERAGE PACKAGES

CLOUDLAND FUNCTIONS & EVENTS

PEARL SELECTION
2 HOURS – $27.00 PP
3 HOURS – $35.00 PP
4 HOURS – $45.00 PP
5 HOURS – $55.00 PP

Charles Ranville Cremant de Bourgogne Brut [France]
Katarzyna Sauvignon Blanc [Marlborough, NZ]
Katarzyna Shiraz [Barossa Valley, SA]
Peroni Leggera - Draught
Peroni Nastro - Draught
Pure Blonde - Draught
Cascade Light
Soft drinks & juices

DIAMOND SELECTION
2 HOURS – $47.00 PP
3 HOURS – $57.00 PP
4 HOURS – $67.00 PP
5 HOURS – $75.00 PP

Please select two white and two red wines

Charles Ranville Cremant de Bourgogne [France]
Margan Chardonnay [NSW]
Church Road Sauvignon Blanc [NZ]
Sirenya Pinot Grigio [SA]
Church Road Merlot Cabernet Shiraz [NZ]
Mountadam Shiraz [Barossa Valley, SA]
Bleasdale Cabernet Sauvignon [SA]
Peroni Leggera - Draught
Peroni Nastro - Draught
Pure Blonde - Draught
Cascade Light
Cider
Corona
Soft drinks & juices

“With exceptional food, a distinctive beverage menu and a philosophy of superior service, Cloudland offers a multitude of experiences to remember.”