



CLOUDLAND

WINTER FUNCTIONS & EVENTS
2018

ONE ICONIC VENUE,
ENDLESS OPPORTUNITIES.

Let us help you find yours and create an event to remember!



WELCOME TO CLOUDLAND

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

GROUND FLOOR

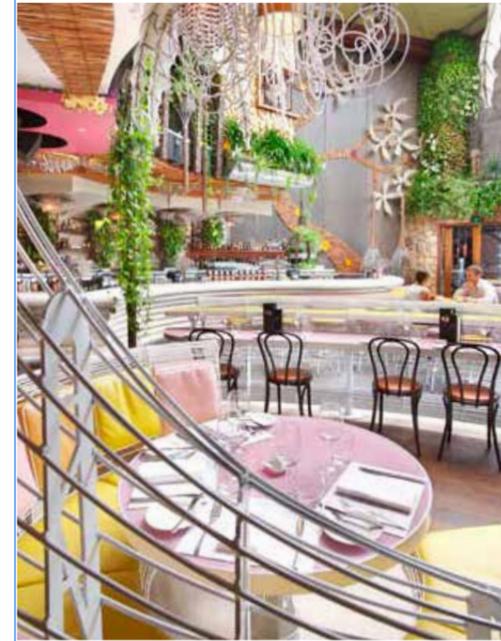
DESIGNATED OUTDOOR SMOKING AREA (DOSA)
DEDICATED AUDIO VISUAL SOUND SYSTEM

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

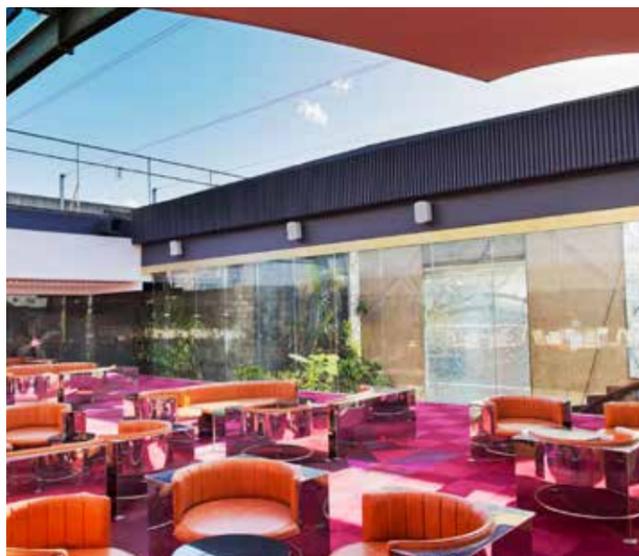
- PRIVATE BATHROOMS
- LARGE OUTDOOR TERRACE
- DEDICATED AUDIO VISUAL SOUND SYSTEM

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.

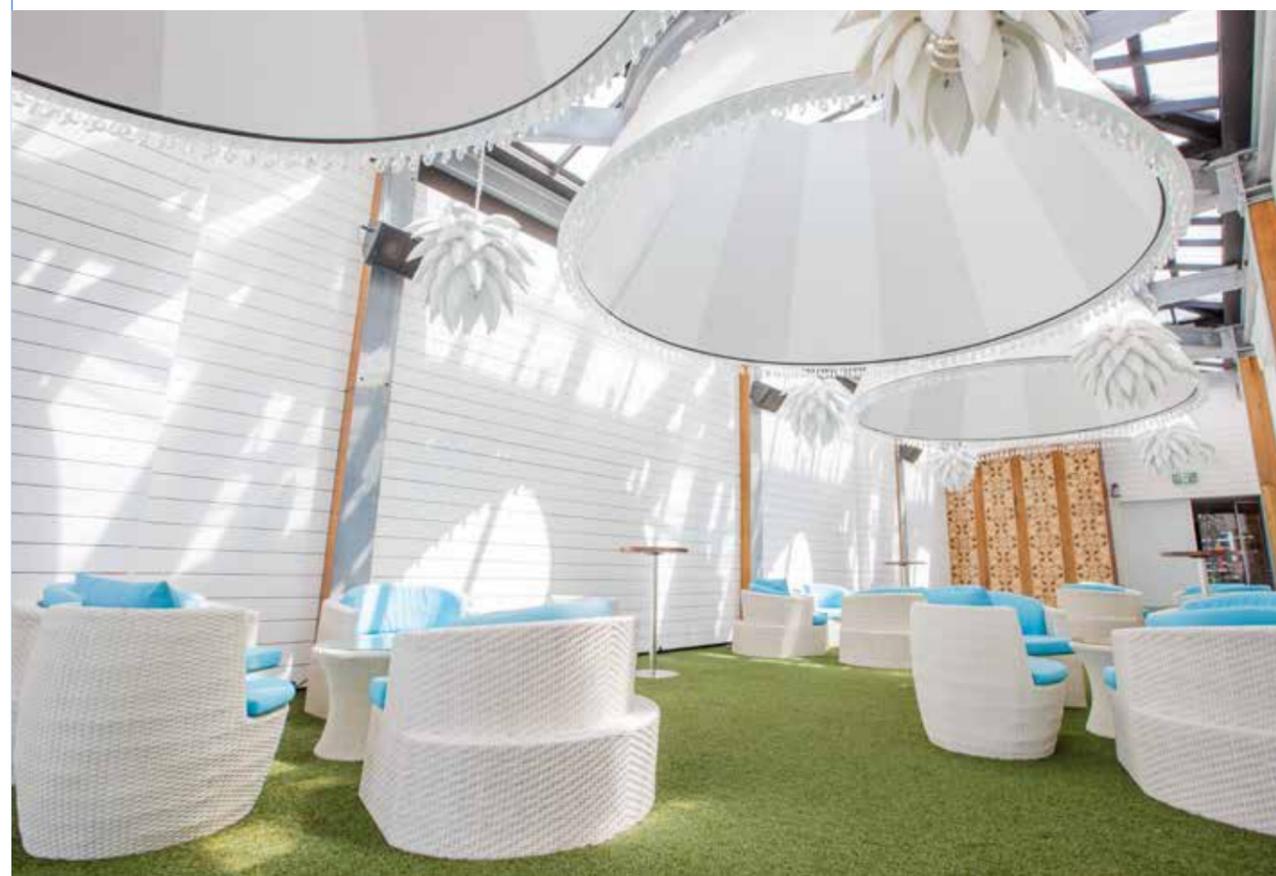


The Terrace

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

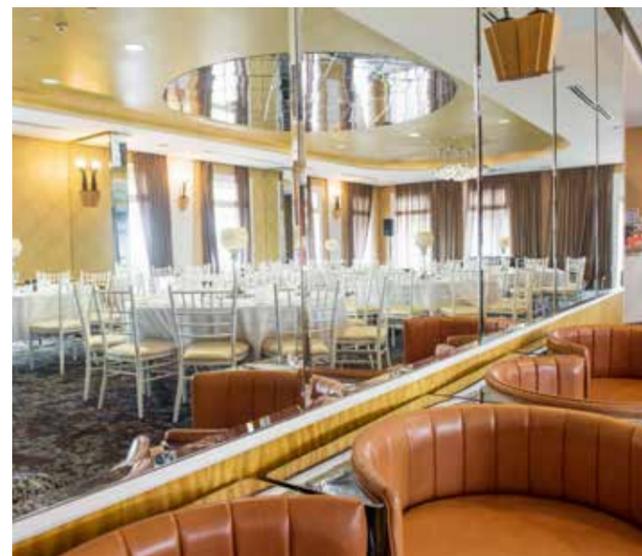
- PRIVATE BATHROOMS
- OUTDOOR TERRACE
- DEDICATED AUDIO VISUAL SOUND SYSTEM

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.

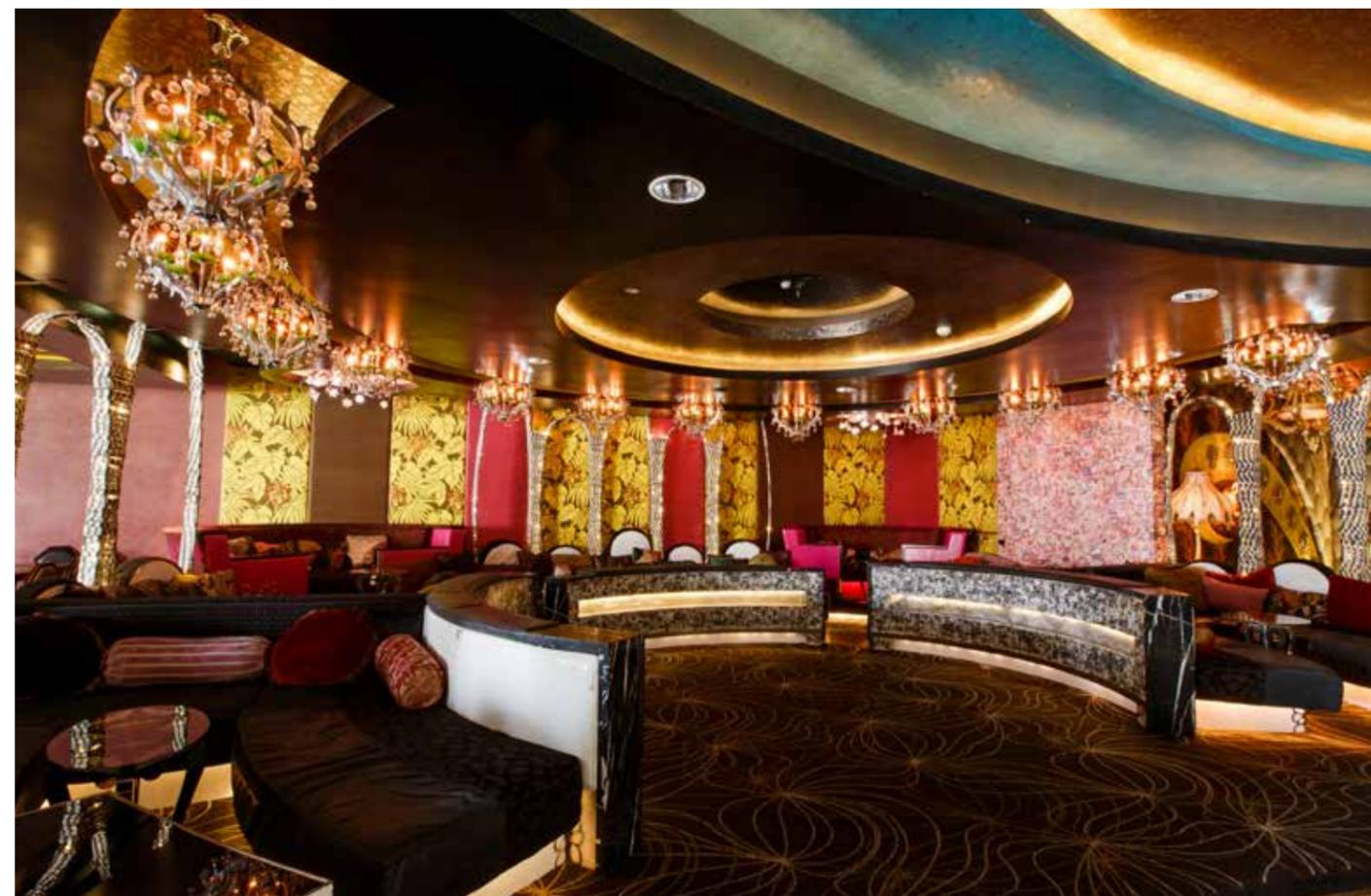


Crystal Palais

LEVEL TWO
PRIVATE BATHROOMS

CAPACITY
250 PEOPLE COCKTAIL-STYLE

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

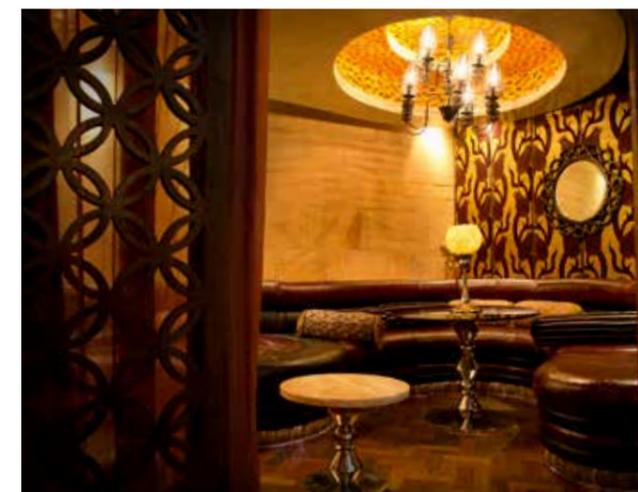
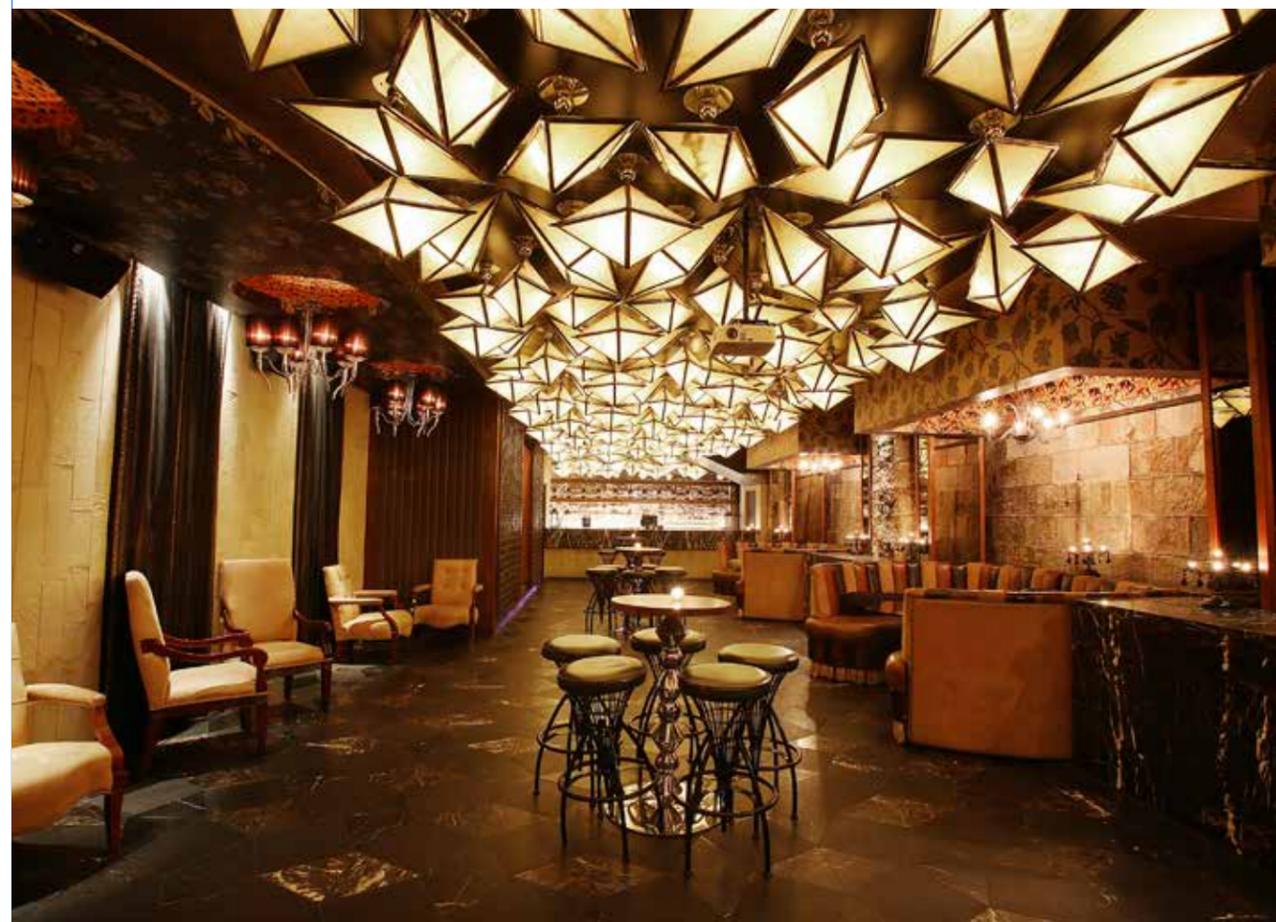
CAPACITY

- 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.



EXPERIENCES TO REMEMBER

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BREAKFAST MENUS

ON THE GO / \$21.00 PER PERSON

- Chilled fruit juices
- Seasonal fruit platter
- Assorted danishes & muffins
- Baked omelette (bacon, egg, tomato, mushroom & chives) **(VO)**
- Tea & coffee station

CONTINENTAL BREAKFAST / \$28.00 PER PERSON

- Chilled fruit juices
- Seasonal fruit platter
- Toasted muesli & vanilla yoghurt
- Big breakfast wrap (bacon, egg, mushroom, tomato & cheese) **(VO)**
- Chorizo & spinach tart, or kale & haloumi tart
- Tea & coffee station

BUSINESS BREAKFAST / \$35.00 PER PERSON

Served on the table or as buffet

- Chilled fruit juices
- Toasted muesli & vanilla yoghurt
- Freshly baked muffins
- Tea & coffee station

THEN CHOOSE ONE OF THE FOLLOWING PLATED OPTIONS;

Big Breakfast - bacon, sausage, mushroom, spinach, tomato, potato rosti, scrambled eggs & toast **(GFO)**

Eggs Benedict - double smoked ham, 2 poached eggs, hollandaise, English muffin
Add salmon \$2pp

Smashed Avocado - feta, Spanish onion on lightly toasted Turkish bread
Add poached egg \$2pp

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, GFO: Gluten Free on request, DFO: Dairy free on request VO: Vegetarian on request, VEO: Vegan on request

**Gluten free on request bread & tart items incur a surcharge of \$1pp*

CLOUDLAND DAY DELEGATE PACKAGES

CLOUDLAND FULL DAY DELEGATE PACKAGE

\$74.00 PER PERSON (MINIMUM 20 DELEGATES)

- Conference room hire - up to 8 hours
- Notepads & pens
- Mints & iced water
- Flip-chart 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 chocolate chip cookies

CLOUDLAND HALF DAY DELEGATE PACKAGE

\$44.00 PER PERSON (MINIMUM 20 DELEGATES)

- Conference room hire - up to 5 hours
- Notepads & pens
- Mints & iced water
- Flip-chart 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



CONFERENCE CATERING

BREAK MENU OPTIONS

ONE SELECTION - \$10.00 PER PERSON
TWO SELECTIONS - \$16.00 PER PERSON

Individual toasted muesli & vanilla yoghurt
Oven baked selection of danishes
Selection of assorted muffins
Freshly baked pork sausage rolls with spiced tomato relish
Baked half English muffin (bacon, egg, tomato & cheese) (VO)
House-baked chocolate chip cookies
Fruit platters (GF/DF)
Blueberry friands (GF)
Banana bread

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
Traditional caesar salad (egg, bacon, baby cos, croutons, caesar dressing, anchovies & parmesan cheese) - Add chicken \$2pp
Freshly baked pork sausage rolls with spiced tomato relish
Seasonal fruit platter

WORKERS LUNCH

CHOOSE TWO
Pumpkin, feta, olives, semi dried tomatoes & baby spinach (GF/V)
Cous cous, orange, parsley, fresh tomato & rocket (V/VEGAN/DF)
Blackened corn salsa, green beans, tomato & spinach (GF/DF/V/VEGAN)
Greek salad, tomato, lettuce, cucumber, olive, Spanish onion & feta (GF/V)

CHOOSE TWO

Traditional Italian beef or chicken lasagne
Free range chicken from the rotisserie (GF/DF)
Mediterranean vegetable lasagne with pesto (GF/V)
Grilled fish (GF)
Accompanied with rustic breads, oils, salts, dukkah spice & fresh fruit platter

HEALTH LUNCH

Free range chicken from the rotisserie (GF/DF)
Kale Salad - Spanish onion, baby carrots, Danish feta & smoked almonds (GF/V)
Cous cous, orange, parsley, fresh tomato & rocket (V/VEGAN/DF)
Pickled beetroot, goats cheese, spinach & caramelised hazel nuts (GF/V)
Mediterranean vegetable moussaka with pesto (GF/V)
Zucchini and quinoa slice (V)
Watermelon fruit pizza (GF/V)
Mini acai bowls (GF/DF/V/VEGAN)

ENGLISH PLOUGHMAN'S LUNCH

Clothed cheddar
Shaved honey baked ham & rare mustard roast beef (GF)
Array of pickles & chutneys (GF/DF/V/VEGAN)
Boiled eggs
Greek Salad - tomato, lettuce, cucumber, olive, Spanish onion & feta (GF/V)
Pumpkin Salad - feta, olives, semi-dried tomatoes & baby spinach (GF/V)
Garden Salad - baby cos lettuce, cubed cheese, cherry tomatoes & croutons (V)
Rustic breads, oils, salts & dukkah spice
Seasonal fruit platters (GF/DF)

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COCKTAIL MENU

COLD CANAPÉS - \$4

Sous vide duck breast, crispy wild rice finished with a hoisin glazed sauce **(DF)**

Rare mustard beef, horseradish cream, dried cherry tomato on fresh baguette

Smoked salmon on a cucumber disk finished with lemon crème fraîche **(GF)**

Shucked oysters, with fresh caviar **(GF/DF)**

Bruschetta, heirloom tomatoes & opal basil **(V)**

HOT CANAPÉS - \$4

Pumpkin & parmesan arancini with garlic aioli **(GF/V)**

Wild mushroom arancini with black garlic mayo **(GF/V)**

Japanese rice coated chicken skewers, pickled cucumber & wasabi mayonnaise **(GF/DF)**

Pork sausage rolls with tomato relish

Roast duck spring rolls with char siu sauce

Portuguese style tart with chorizo, spinach & mint garlic yoghurt **(VO)**

Salmon fish cakes with a citrus aioli **(GF)**

Red wine & mustard beef sausage roll

Prawn twisters

SUBSTANTIAL CANAPÉS - \$9

Mini cheese burger - beef, cheese, pickle, tomato sauce on a brioche bun

Orecchiette garlic passata, crispy pancetta finished with Grana Padano **(VO)**

Tempura fish bites, fries & thousand island sauce

Texas pulled pork slider with red cheddar & banana ketchup

Asian fried rice, assorted stir-fried vegetables, soy, ginger, coriander **(GF/DF/V/VEO)**

Open grill focaccia, pineapple, chicken, avocado & swiss cheese

DESSERT CANAPÉS - \$3.50

Assorted petite fours

Pecan & bourbon tart **(GFO)**

Mini cheesecakes

Selection of macarons **(GF)**

Chocolate brownie **(GFO)**

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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

Mesquite smoked lamb on Mediterranean vegetable & pearl cous cous stack with baba ganoush & minted labna

Confit salmon, salmon crackling, yuzu, orange sauce on a fresh tomato, Spanish onion & blackened corn salsa **(GF/DF)**

ENTRÉES - WARM PLATED

Chicken & spinach wild mushroom roulade, wrapped in pancetta, on a smoked bacon & chive potato cake, with broccolini, brie cheese & mushroom jus **(GF)**

Eye fillet, soft white garlic polenta, prosciutto wrapped greens, horseradish snow finished with a red wine thyme jus **(GF)**

Chinese master stock, slow braised pork cheek on herb sweet potato mash, seasonal greens with an intensely rich sauce from braise

Lamb wellington, pom puree, buttered beans, & lentil jus **(GFO)**

Duck breast, spring onion mash, creamed Tuscan cabbage & dark plum jus **(GF)**

MAINS - HOT PLATED

Chicken duo - chicken breast & pancetta wrapped roulade with wild mushroom risotto, buttered greens finished with chicken jus **(GF)**

Roast chicken breast, wrapped in pancetta, with a bacon & onion, and potato confit & chicken jus **(GF)**

Sous vide lamb loin, pressed lamb shoulder with white polenta, buttered greens, blistered cherry tomatoes & sticky lamb jus **(GF)**

Sous vide seared sirloin, pressed beef with creamy spring onion mash, pancetta wrapped beans finished with a onion jus **(GF)**

Eye fillet, scorched broccolini, creamy pom puree, chilli jam, fried leek & red wine beef jus **(GF)**

Seafood odyssey - mixed seafood ravioli, creamy dill seafood chowder & squid ink crisp **(GF)**

Barramundi, spring onion & preserved lemon mash, broccolini, with buttered marmalade sauce **(GF)**

Confit duck maryland, yellow polenta cake, braised purple cabbage, roasted hazel nuts & chilli caramel sauce **(GF)**

DESSERT - SERVED WITH TEA & COFFEE

Sticky date pudding, apple syrup & vanilla ice cream

Chocolate brownie, chocolate sauce, vanilla bean ice cream & fresh raspberries

Pecan & bourbon tart, with anglaise & pecan crush **(GFO)**

Chocolate chip & cookie dough cheesecake, with chocolate & crush cookies

Rum & raisin panna cotta, with biscuit crumb & rum soaked fruits **(GFO/DFO)**

Selection of Australian cheeses, brandied fruit compote, quince paste, lavosh crackers

Dessert served with tea & coffee

SIDES

SERVES 4 \$12 PER ITEM

Creamy chive mash

Roast sweet potato & chive mash (GF)

Garlic buttered chat potatoes (GF)

Duck fat roast kiplers (GF)

Herb buttered beans (GF)

Garlic buttered broccolini (GF)

Blackened carrots with smoked almonds (GF)



BEVERAGE PACKAGES

PEARL SELECTION

2 HOURS - \$28.00 PP
 3 HOURS - \$36.00 PP
 4 HOURS - \$43.00 PP
 5 HOURS - \$49.00 PP
 6 HOURS - \$55.00 PP

Charles Ranville Cremant de Bourgogne Brut
 [France]

Babich Classic Sauvignon Blanc
 [Marlborough, NZ]

Hartog's Plate Cabernet Merlot
 [Margaret River, WA]

Fortitude Pacer

Fat Yak Draught

Stella Legere Draught

Stella Artois Draught

Soft Drinks & Juices

RUBY SELECTION

2 HOURS - \$36.00 PP
 3 HOURS - \$44.00 PP
 4 HOURS - \$51.00 PP
 5 HOURS - \$57.00 PP
 6 HOURS - \$62.00 PP

Please select two white and two red wines

Charles Ranville Cremant de Bourgogne
 [France]

Babich Classic Sauvignon Blanc
 [Marlborough, NZ]

Quealy Fionula Pinot Grigio
 [Central Victoria, VIC]

Babich Classic Pinot Noir Rosé
 [Marlborough, NZ]

Seppelts The Drives Chardonnay
 [Central Victoria, VIC]

Seppelts The Drives Shiraz
 [Central Victoria, VIC]

Wynns Gables Cabernet Sauvignon
 [Coonawarra, SA]

Cantina Tollo Sangiovese
 [Abruzzo, Italy]

Quealy Fionula Nero D'Avola
 [Central Victoria, VIC]

Fortitude Pacer

Fat Yak Draught

Stella Legere Draught

Stella Artois Draught

Cider

Soft Drinks & Juices

DIAMOND SELECTION

2 HOURS - \$44.00 PP
 3 HOURS - \$52.00 PP
 4 HOURS - \$59.00 PP
 5 HOURS - \$65.00 PP
 6 HOURS - \$70.00 PP

Please select two white and two red wines

Charles Ranville Cremant de Bourgogne
 [France]

Snake & Herring Chardonnay
 [Margaret River, WA]

Babich Classic Pinot Gris
 [Marlborough, NZ]

Irvine Spring Hill Riesling
 [Eden Valley, SA]

Squealing Pig Sauvignon Blanc
 [Marlborough, NZ]

Turkey Flat Rosé
 [Barossa Valley, SA]

Babich Classic Pinot Noir
 [Marlborough, NZ]

Irvine Estate Merlot
 [Eden Valley, SA]

Torbreck Woodcutters Shiraz
 [Barossa Valley, SA]

Barossa Valley Estate Cabernet Sauvignon
 [Barossa Valley, SA]

Torbreck Juveniles GSM
 [Barossa Valley, SA]

Fortitude Pacer

Fat Yak Draught

Stella Legere Draught

Stella Artois Draught

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."



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CLOUDLAND.TV



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