



PERFECT HOSTS FOR EVERY

# Event

ISSUE 12 2024-2025  
September — February





## *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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Rose Room

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

- Raewyn Greenhalgh



## ROSE ROOM & THE TERRACE



// LEVEL THREE

// PRIVATE BATHROOMS

// LARGE OUTDOOR TERRACE

**AV**

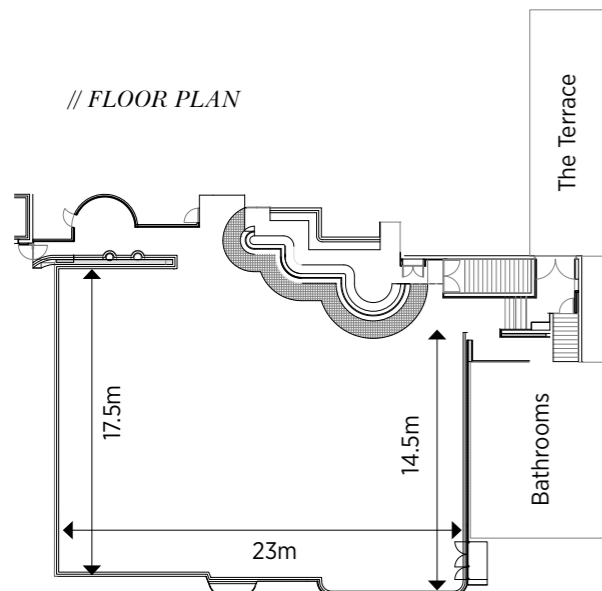
Dedicated audio visual sound system

**Capacity**

384 people banquet

700 people cocktail

// FLOOR PLAN

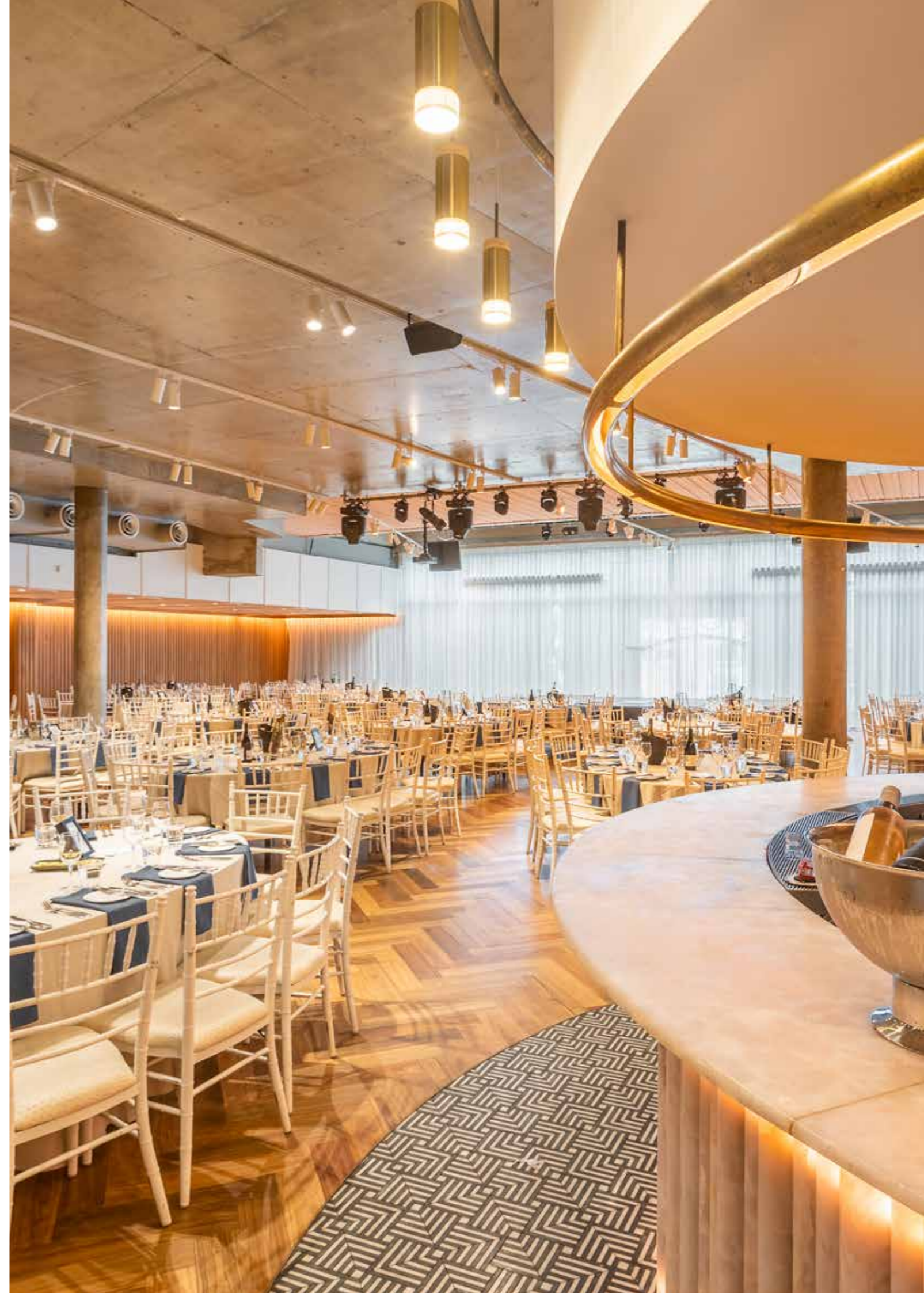


Approx. 417m<sup>2</sup> Ceiling height 5m

*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.*



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

- Elantis Premium Funding



## ROSE ROOM & THE TERRACE

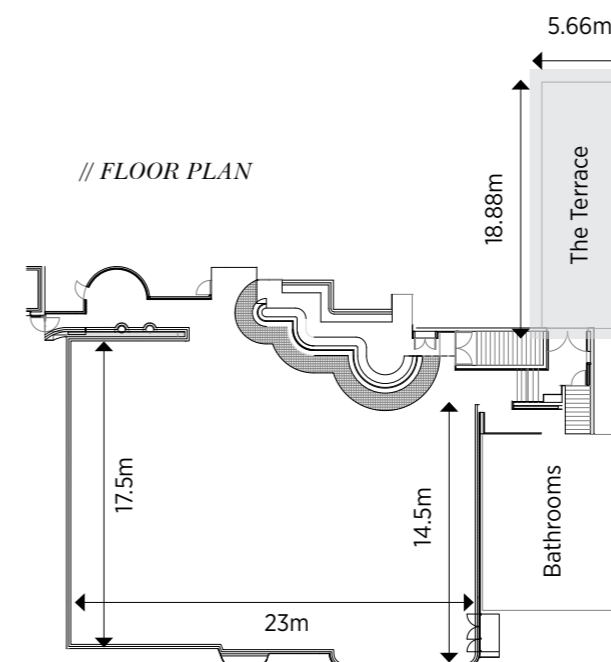


// LEVEL THREE  
// PRIVATE BATHROOMS  
// GLASS ROOF

**AV**  
Sound system

**Capacity**  
60 people banquet  
90 people cocktail

// FLOOR PLAN



Approx. 106m<sup>2</sup> 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.



## MOON ROOM



// LEVEL THREE

// PRIVATE  
BATHROOMS

// VERANDAH

// ACCESS TO  
OUTDOOR  
SMOKING AREA

**AV**

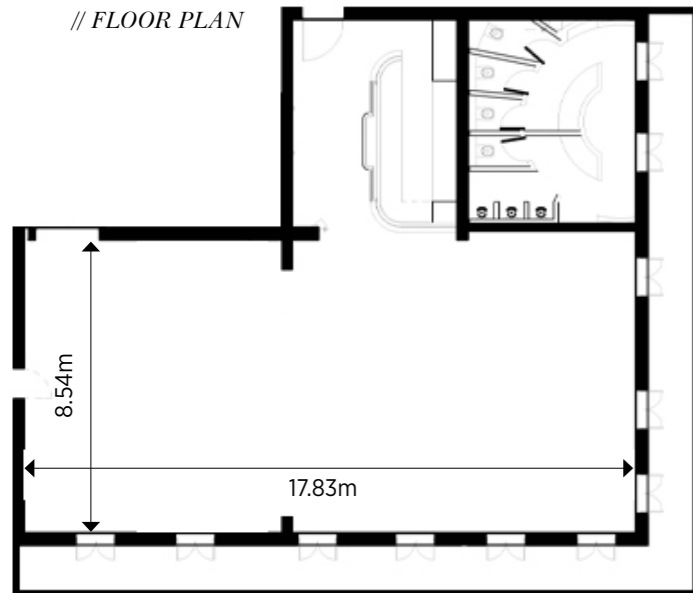
Dedicated audio visual  
sound system

**Capacity**

120 people banquet

220 people cocktail

// FLOOR PLAN



Approx. 152m<sup>2</sup> 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.





## HERITAGE ROOM



// LEVEL TWO

// OUTDOOR TERRACE

// LARGE COCKTAIL  
BAR

AV

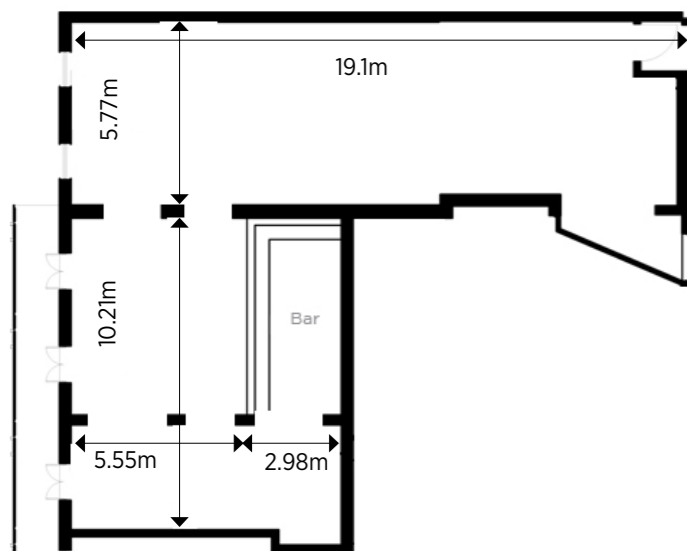
Dedicated audio visual  
sound system

**Capacity**

100 people banquet

250 people cocktail

// FLOOR PLAN



Approx. 197.29m<sup>2</sup> 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 panelled 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.



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

– AMS Group



## ALICE ROOM



// LEVEL TWO

// PRIVATE BATHROOMS

// OUTDOOR TERRACE

**AV**

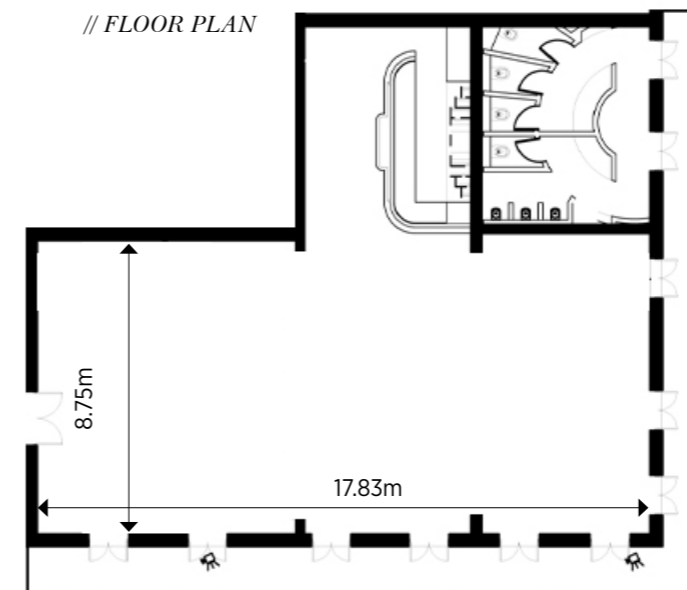
Dedicated audio visual sound system

**Capacity**

120 people banquet

220 people cocktail

// FLOOR PLAN



Approx. 156m<sup>2</sup> 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.





## THE CELLAR



// BASEMENT

// COCKTAIL BAR

// PRIVATE BATHROOMS

**AV**

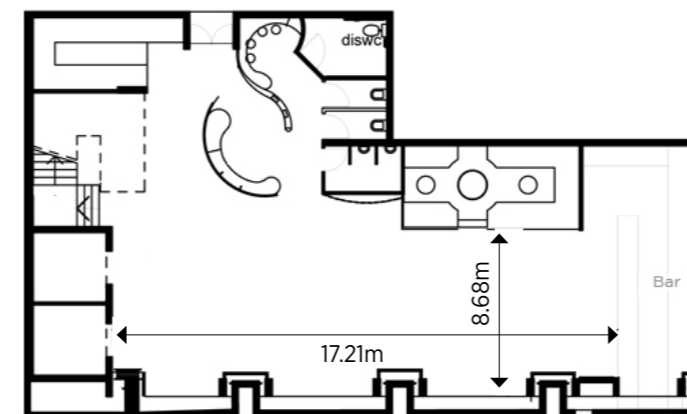
Dedicated audio visual  
sound system

**Capacity**

40 people banquet

120 people cocktail

// FLOOR PLAN



Approx. 149m<sup>2</sup> 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.



## CRYSTAL PALAIS



// LEVEL TWO

// PRIVATE  
BATHROOMS

// ACCESS TO  
OUTDOOR  
SMOKING AREA

**Capacity**  
250 people cocktail

*Overlooking the wondrous Cloudland Garden Restaurant, 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.*

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

- RACQ Insurance



## GARDEN RESTAURANT

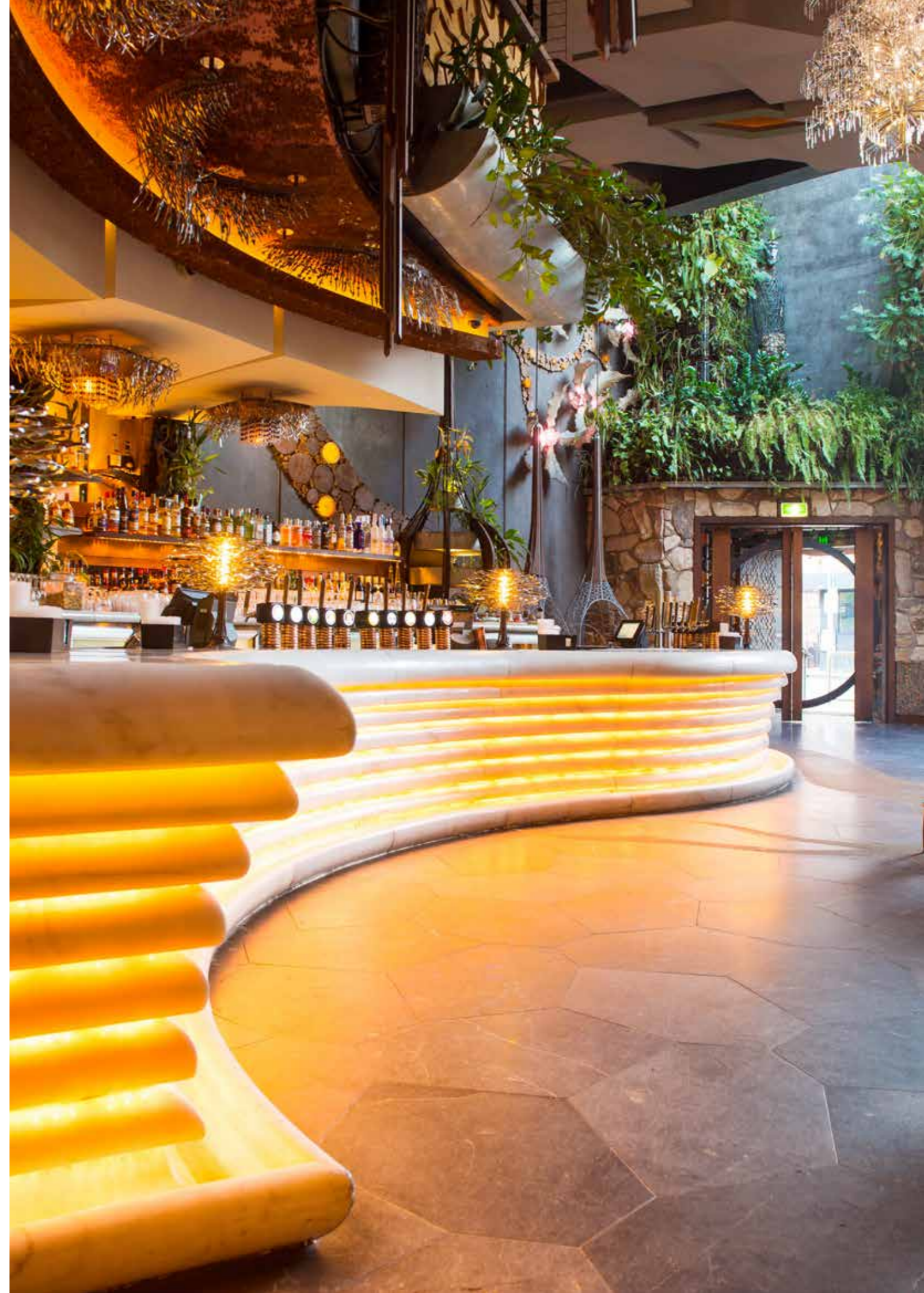
*A haven for Mediterranean-inspired dining, perfect for catch-ups to celebrations worth savouring.*



// GROUND FLOOR

**Capacity**  
200 people banquet

*Occasions come to life at Cloudland Garden Restaurant* — a landscape abundant with greenery, natural light and sparkling glass waterfall. The vibrant space with generous open layout is complemented by cosily furnished pods and dining area, where guests are encouraged to linger a while, be amused and entertained. Taste fresh, seasonal share-style dishes that champion local produce and enhance authentic flavours through the art of cooking by fire from our wood grill and oven.



*Food &  
Beverage*



*SPRING/SUMMER EDITION*

Pricing and menus are valid between 1st September 2024 and 30th February 2025.

# Breakfast

Minimum of 25 guests

## On the go

// \$25 per person

Tea and coffee station

*Served as a station or on the table:*

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

*With your choice of two of the following:*

Selection of assorted mini Danishes and croissants (v)

Granola pots with blueberry yoghurt and orange compote (gf/v)

Açaí bowls with toasted coconut and fresh berries (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Selection of mini muffins with butter and condiments (dfo/veo/v)

Smoked ham and Gruyère croissants with tomato chutney

Gruyère and tomato croissants with piccalilli relish (v)

Mixed raspberry and blueberry friands with Kakadu plum and strawberry jam (gf)

## Continental breakfast

// \$29 per person

Tea and coffee station

*Served as a station or on the table:*

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

*With your choice of two of the following:*

Urban Valley mushroom bruschetta, Persian feta, semi dried tomatoes (dfo/gfo/v)

Smoked salmon and crème fraiche bagels with rocket, capers and chives

Bacon and egg English muffin, spiced tomato relish, rocket (df/gfo)

Potato rosti, sour cream, pancetta, watercress (gf/vo)

Lamb and harissa sausage roll, spiced tomato relish

## Plated breakfast

// \$39 per person

Tea and coffee station

*Served as a station or on the table:*

Selection of juices

Seasonal fruit platters (df/gf/ve/v)

# Half day delegate package

Minimum of 20 delegates

// \$49 per person

## Package Inclusions

Conference room hire up to 5 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

## Catering inclusions

Arrival tea and coffee station

Morning tea — choice of one item from the 'Break Menu' options

*With your choice of one of the following:*

Granola pots with blueberry yoghurt and orange compote (gf/v)

Passion fruit and mango chia puddings with mint and flaked almonds (df/gf/v)

Assorted mini Danishes and croissants (v)

*With your choice of one of the following options, or two options served alternate drop for +\$10 per person*

Eggs benedict — double smoked leg ham, poached eggs, hollandaise sauce, baby spinach, English muffins (dfo/gfo)

Eggs Florentine — Urban Valley mushrooms, baby spinach, poached eggs, hollandaise sauce, English muffins (dfo/gfo/v)

Smashed avocado — toasted rye bread, crumbled feta, pepitas, char grilled peppers, Egyptian dukkah (dfo/gfo/v)

Bacon and eggs — smoked bacon, scrambled eggs, sourdough toast, blistered tomatoes, chilli tomato relish (df/gfo)

Smoked salmon and cream cheese frittata, rocket pesto, petite leaves (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. Pricing and menus are valid between 1st September 2024 and 30th February 2025.



# Full day delegate package

Minimum of 20 delegates

// \$79 per person

## Package Inclusions

Conference room hire up to 8 hours

Notepads and pens

Mints and water

Flipchart or white board

Data projector and screen

Room signage

## Catering Inclusions

Arrival tea and coffee station

Morning tea — choice of one item from  
'Break Menu' options

Lunch — choice of one 'Chef's Table Lunch'  
selections

Afternoon tea — house baked chocolate chip  
cookies with salted caramel (v)

# Conference catering

## Morning and afternoon Break Menu options

// One selection \$11 per person

// Two selections \$17 per person

Selection of assorted mini Danishes  
and croissants (v)

Smoked ham and Gruyère croissants  
with tomato chutney

Gruyère and tomato croissants with piccalilli  
relish (v)

Selection of mini muffins with butter  
and condiments (v)

Smoked salmon and crème fraîche bagels  
with rocket, capers and chives

Lamb and harissa sausage roll, spiced tomato  
relish

Butternut pumpkin bruschetta, goats curd,  
pepitas, shiso (gfo)

Caramel slice, whipped cream, toasted  
hazelnuts (gf/v)

Carrot cake, candied orange, pistachio (v)

House baked chocolate chip cookies  
with salted caramel (v)

Mixed raspberry and blueberry friands  
with Kakadu plum and strawberry jam (gf)

# Chef's Table Lunch

## Sandwich lunch

// \$32 per person

Your choice of two sandwich options and one salad option

## Grazing table

// \$36 per person

Selection of sliced meats including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudite vegetables, beetroot hummus, pumpkin pesto, baby gem lettuce, cherry tomatoes

Your choice of two salad options

## Worker's lunch

// \$36 per person

Your choice of two salad options and two hot options, served with freshly baked artisan bread rolls, butter and extra virgin olive oil

## *Sandwiches and wraps — gluten free options available*

Poached chicken, tarragon mayonnaise, chives, gem lettuce, cucumber, sourdough

Mortadella, fior di latte, Roma tomato, rocket, baguette (v)

Smoked leg ham, cheddar cheese, tomato relish, gem lettuce, aioli, sourdough

Roasted sirloin of beef, horseradish mayo, rocket, Roma tomato, Parmesan cheese, sourdough baguette

Smoked salmon, gem lettuce, fennel, dill mayonnaise, capers, rye bread

Grilled zucchini, rocket, pinenut pesto, semi dried tomato, feta, tortilla wrap (veo/v)

## *Salad selection*

Panzanella — heirloom tomatoes, basil, sourdough croutons, red onions, cucumber, apple balsamic dressing (gfo/v)

Caesar salad — baby gem lettuce, crispy bacon, Parmesan cheese, croutons, Caesar dressing, eggs (dfo/gfo/vo)

Roasted beetroot, baby spinach, hazelnut, goats cheese, salsa verde (gf/v)

Potato salad — chat potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

Pearl couscous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pine nuts (v)

Kale, chickpeas, freekeh, cranberries, toasted walnuts, mint, yoghurt dressing (dfo/v)

## *Hot selection*

Roasted free range roasted chicken, seeded mustard sauce (df/gf)

Slow cooked beef brisket, broccolini, pan jus (df/gf)

Steamed barramundi, Asian greens, green curry coconut sauce, fried shallots (df/gfo)

Traditional beef lasagne

Vegetarian moussaka, smoked mozzarella, fried parsley (v)

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

Braised lamb shoulder, root vegetables, red wine sauce (df/gf)

## *Platters*

// Add a platter for \$150 each, serves 10

Sliced cured meat — free range smoked ham, salami, mortadella, pastrami with pickled vegetables and crackers (df/gfo)

Australian cheese board — triple cream brie, aged cheddar, goats cheese, blue cheese with fruits and lavosh (gfo)

Vegetable antipasti — grilled eggplant, marinated zucchini, stuffed bell peppers with a selection of crudités and hummus dip (dfo/gf/v)

# Cocktail menu

## CLASSIC CANAPÉS

### Cold canapés

// \$5 per piece

Compressed watermelon, goats curd, Pedro Ximenez vinegar, basil (gf/veo/v)

Smoked duck tart, cranberries, roasted pecan

Seared yellowfin tuna, wasabi mayo, shoyu sesame seeds (df/gf)

Sumac lamb fillet, goats curd, olive crumb (gf)

Chicken and tarragon terrine, herb mayonnaise, sourdough crumb (gfo)

Hot smoked salmon rilette, crème fraîche, chives, blini

### Hot canapés

// \$5 per piece

Confit duck spring roll, sweet chilli dipping sauce (df)

Lamb and harissa sausage roll, spiced tomato relish

Sweet potato and cashew empanadas, avocado, chilli (v)

Mushroom and taleggio arancini, truffle mayo (gf/v)

Semi dried tomato, basil and mozzarella arancini, confit garlic mayo (gf/v)

Mini beef wellington tarts, roasted onions, salsa verde

Goats cheese, caramelised onion and roasted pepper tart (v)

## LUXE CANAPÉS

### Cold canapés

// \$6 per piece

Pacific oyster, mignonette pearls (df/gf)

Cured salmon tartare, avocado, bronze fennel (df/gf)

Poached Mooloolaba prawn, pink pepper, citrus mayo (df/gf)

Seared beef, guindilla, chimichurri

Manchego, prosciutto, fig, basil (gf)

### Hot canapés

// \$6 per piece

Seared lamb kofta, mint yoghurt sauce (gf)

Handmade falafel, macadamia feta, pomegranate, mint (df/gf/ve/v)

XO glazed pork belly, pickled cucumber, fried shallots (df)

Braised beef cheek croquette, confit garlic mayo, shiso (df/gf)

Tasmanian salmon and herb croquette, yuzu mayo, dill (gf)

Peri peri chicken skewer, pickled cucumber, yoghurt dressing (dfo/gf)

### Substantial canapés

// \$12 per piece

Cheeseburger slider — 100% Queensland grain fed Wagyu beef, house made burger sauce, onion, American cheese and pickle on a brioche bun (gfo)

Sticky glazed pork belly, Asian slaw, coriander, fried shallots (df)

Karaage chicken, sticky rice, smoked soy mayo, toasted sesame

Prawn cocktail, baby gem lettuce, lemon, house made thousand island dressing (df/gf)

Grilled lamb cutlet with chimichurri (df/gf)

Bangers and mash — local chipolata sausage, truffle mash, charred onions, pepper gravy (gf)

### Dessert canapés

// \$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)





# Plated menu

// Entrée & main \$85 per person  
 // Main & dessert \$79 per person  
 // Entrée, main & dessert \$95 per person

All selections are served alternate drop,  
 and include artisan bread rolls with butter  
 and smoked salt

## Entrées – cold plated

Smoked duck breast, heirloom beetroots,  
 beetroot mascarpone, hazelnut praline, shiso  
 (df/gf)

Edible garden — globe artichoke purée, pickled  
 baby carrots, radish, olive crumb, verjus dressing  
 (gf/v)

Poached Mooloolaba prawns, compressed  
 apple, fennel, radish, finger lime dressing (df/gf)

Chicken and leek terrine, sourdough crumb,  
 truffle oil, tarragon mayonnaise (gfo)

Citrus cured salmon, burnt grapefruit, crème  
 fraîche, avocado, heirloom tomato, salmon  
 pearls, bronze fennel (gf)

Lamb loin, goats curd, chickpea, smoked  
 eggplant, pomegranate, toasted almonds (gf)

## Entrées – warm plated

Butter poached lobster tail, saffron risotto,  
 bisque, lemon oil, watercress (gf)

Slow cooked beef cheek, cauliflower purée,  
 pancetta crumb, Bourguignon sauce (gf)

Free range pork belly, honey roasted parsnip,  
 apple cider jus (gf)

Swimmer crab spaghettini, chilli, garlic, shallots,  
 gremolata, lemon (df)

Urban Valley mushroom risotto, Grana Padano,  
 sage, truffle oil (gf/veo/v)

Goats cheese souffle, butternut purée, hazelnut  
 and pepita praline, soft herbs (gf/v)

## Mains

Eye fillet, tarragon mash, asparagus, port wine  
 jus (gf)

Slow cooked S.Kidman Beef short rib, celeriac  
 purée, king brown mushroom, port wine jus (gf)

Chicken breast, blackened carrots, carrot purée,  
 thyme jus gras, cavolo nero (gf)

Barramundi, black mussels, asparagus, sauce  
 vierge, chervil (gf)

Seared lamb rump, herb polenta, heirloom  
 carrots, Pommery mustard jus (gf)

Roasted chicken breast, spinach and herb mash,  
 broccolini, green peppercorn sauce

## Desserts

Chocolate ooze cake, toasted hazelnuts, salted  
 caramel, vanilla bean ice cream (v)

Passion fruit tart, blackberries, sorghum (v)

Coconut panna cotta, mango compote,  
 toasted coconut shards, puffed grains (df/gf)

Adelaide Hills triple cream brie, pickled figs,  
 peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake,  
 blueberry compote, mandarin, mint (v)

## Sides

// \$4 per person, per side

Roasted heirloom carrots with goats cheese and  
 macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked  
 salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom  
 cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing,  
 gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices,  
 tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette,  
 toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives  
 (gf/v)



# Luxe plated menu

For 30-60 guests

*// Entrée & main \$109 per person  
// Main & dessert \$105 per person  
// Entrée, main & dessert \$119 per person*

*All selections are served alternate drop, and include artisan bread rolls with butter and smoked salt*

## Entrées – cold plated

Davidson plum cured hiramasa kingfish, avocado purée, spring onion oil (df/gf)

Fremantle octopus carpaccio, charred orange, fennel, chives, radish, salmon pearls (df/gf)

Yellowfin tuna crudo, mandarin, radish, ponzu, trout roe, mustard cress (df)

Beef tartare, pink pepper mayo, lavosh, yolk, chives (df/gfo)

Swimmer crab rilette, avocado, squid ink, finger lime caviar dressing (gfo)

Handmade burrata, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

## Entrées – warm plated

Scallop and bug raviolo, braised fennel, bisque, chervil, caviar

Oven roasted spatchcock, sweet corn, pancetta, shiso, jus gras (gf)

S.Kidman premium Wagyu beef, pickled shimeji, cauliflower, truffle, pinot noir jus (gf)

Hervey Bay scallop, charred corn salsa, chorizo, chive oil (gf)

## Mains

King River Wagyu, caramelised onion purée, baby heirloom vegetables, pinot jus

Coral trout, pickled radish, butter bean purée, asparagus, edamame, jus gras

Margra lamb, burnt cauliflower, hazelnut, zucchini flower, Pommery mustard

Seared venison striploin, Pommes Anna, asparagus, pinot jus

Tasmanian scallops, lobster, mussels, smoked barramundi, bouillabaisse sauce, smoked kipfler potato, petite herbs, lemon oil (gf)

## Desserts

Dark chocolate delice, biscuit crumble, sour berries, pistachio, sorbet

Macerated berries, crème fraîche, meringue, honeycomb, lemon balm (gf)

Woombye triple cream truffle brie, fig, lavosh, honeycomb (gfo)

## Sides

*//\$4 per person, per side*

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices, tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives (gf/v)



# Share menu

Minimum of 50 guests

*// Entrée & main \$85 per person  
choice of two entrées, two mains and two sides*

*// Main & dessert \$79 per person  
choice of two mains, two sides and two desserts*

*// Entrée, main & dessert \$99 per person  
choice of two entrées, two mains, two sides  
and two desserts*

*All selections include artisan bread rolls with  
butter and smoked salt*

## Entrées

Citrus cured salmon, burnt grapefruit, crème fraîche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

Edible garden — globe artichoke purée, pickled baby carrots, radish, olive crumb, verjus dressing (gf/v)

Poached Mooloolaba prawns, compressed apple, fennel, radish, finger lime dressing (df/gf)

Chicken and leek terrine, sourdough crumb, truffle oil, tarragon mayonnaise (gfo)

Prosciutto, figs, prune gel, picos, sorrel (df)

Pacific oysters, Davidson plum pearls and salmon caviar (df/gf)

## Mains

Rosemary and garlic slow cooked lamb shoulder, seeded mustard jus (df/gf)

Harissa roasted chicken, mint yoghurt dressing (gf)

Baked Queensland barramundi, saffron beurre blanc, herb oil (gf)

Sage and garlic pork collar, apple and cider compote, pan jus (gf)

18hr cooked Wagyu brisket, pico de gallo, fresh herb salad (gf)

Middle Eastern roasted cauliflower, macadamia, pomegranate and mint salsa (df/gf/ve/v)

## Sides

Roasted heirloom carrots with goats cheese and macadamia (gf/v)

Rosemary and garlic roasted potatoes, smoked salt (df/gf/ve/v)

Mixed green leaves, fennel, radish, heirloom cherry tomatoes, lemon dressing (gf/ve/v)

Roasted butternut pumpkin, harissa dressing, gremolata (df/gf/ve/v)

Roasted cauliflower with Middle Eastern spices, tahini yoghurt dressing, pomegranate (gf/v)

Burnt orange, rocket, currants, citrus vinaigrette, toasted almonds (df/gf/v)

Steamed seasonal greens, hazelnuts, chives (gf/v)

## Desserts

*Served alternate drop*

Chocolate ooze cake, toasted hazelnuts, salted caramel, vanilla bean ice cream (v)

Passion fruit tart, blackberries, sorghum

Coconut panna cotta, mango compote, toasted coconut shards, puffed grains

Adelaide Hills triple cream brie, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

(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. Pricing and menus are valid between 1st September 2024 and 30th February 2025.

# Boards and stations

Minimum 100 guests

## Cheese and charcuterie

//\$25 per person

Selection of cured meat and cheese with breads, crackers, dried fruits, nuts and chutneys

## Cheese and chocolate cart

//\$26 per person

A selection of the finest hard and soft cheeses, muscatels and dried fruits to compliment the sweet and creamy flavours, quince, chocolate coated strawberries and hazelnut chocolate shards. An extraordinarily tasty treat

## Chilled seafood bar

//\$50 per person

Mooloolaba prawns, Moreton Bay bugs, pacific oysters, Tasmanian salmon sashimi, cocktail sauce, celeriac remoulade, mignonette, lemons and limes

## Dumplings

//\$21 per person

Assorted dumplings, siu mei and bbq pork buns with a selection of dipping sauces and condiments

## Oyster bar

//\$22 per person

Natural Sydney rock oysters and pacific oysters with a selection of dressings and accompaniments

## Paella station

//\$21 per person

Traditional Spanish paella — diced chicken thigh, Spanish style chorizo, fish, prawns, mussels, peas, carrots, onion, celery, shallots, capsicum, finished with saffron seafood stock and bomba short grain rice (gf/vo)

## Yiros

Maximum 100 guests

//\$26 per person

Spit roasted chicken served with warm pita bread, sides of chopped Roma tomatoes, crisp cos, shredded cheese and tabouli with garlic hummus yoghurt

## Boards

//\$150 each, serves 10

### Cheese

Selection of local and imported cheese with breads, crackers, dried fruits, nuts and chutneys

### Charcuterie

Selection of cured meat with breads, crackers, pickled vegetables and chutneys

# Beverage Packages

## Pearl selection

// 2 Hours \$38 per person  
 // 3 Hours \$45 per person  
 // 4 Hours \$51 per person  
 // 5 Hours \$57 per person  
 // 6 Hours \$63 per person

Prince de Richemont  
 Blanc de Blanc Brut  
 (France)

Pasqua Pinot Grigio  
 (Veneto, Italy)

First Creek Harvest  
 Cabernet Sauvignon  
 (Hunter Valley, NSW)

Boag's Premium Light

Valley Hops Exhibitionist  
 Tropical Ale Draught

Valley Hops Diehards  
 Dummy Half Lager  
 Draught

Valley Hops Diehards  
 Original Lager Draught

Cider

Soft drinks & juices

### Add

Alcoholic ginger beer  
 \$5 per person

Alcoholic ginger beer and  
 first pour spirits \$10 per  
 person, per hour

## Ruby selection

// 2 Hours \$47 per person  
 // 3 Hours \$55 per person  
 // 4 Hours \$62 per person  
 // 5 Hours \$68 per person  
 // 6 Hours \$74 per person

*Please select two white and two red wines*

Mumm Marlborough  
 Brut Prestige  
 (Marlborough, NZ)

Babich Black  
 Sauvignon Blanc  
 (Marlborough, NZ)

Nativo Terre di Chieti  
 Cantina Tollo Pinot  
 Grigio (Abruzzo, Italy)

Bullant Chardonnay  
 (Langhorne Creek,  
 SA)

Turkey Flat Rosé  
 (Barossa Valley, SA)

Maxwell Silver  
 Hammer Shiraz  
 (McLaren Vale, SA)

Ross Hill Harry Pinot  
 Noir (Orange, NSW)

Turkey Flat Butchers  
 Block GSM (Barossa  
 Valley, SA)

Irvine Merlot  
 (Eden Valley, SA)

Penley Estate Argus  
 Shiraz Cabernet  
 Merlot (Coonawarra,  
 SA)

Boag's Premium Light

Valley Hops  
 Exhibitionist Tropical  
 Ale Draught

Valley Hops Diehards  
 Dummy Half Lager  
 Draught

Valley Hops Diehards  
 Original Lager Draught

Cider

Soft drinks & juices

### Add

Alcoholic ginger beer  
 \$5 per person

Alcoholic ginger beer  
 and first pour spirits  
 \$10 per person, per  
 hour

## Diamond selection

// 2 Hours \$80 per person  
 // 3 Hours \$105 per person  
 // 4 Hours \$125 per person  
 // 5 Hours \$145 per person  
 // 6 Hours \$165 per person

*Please select one white and one red wine*

GH Mumm Grand  
 Cordon NV

Maison Saint  
 AIX Rosé  
 (Provence, France)

Inama Vin Soave  
 Classico (Veneto,  
 Italy)

Singlefile Denmark  
 Family Reserve  
 Chardonnay  
 (Denmark, WA)

Sa Raja Vermentino di  
 Gallura Kintari DOCG  
 (Sardinia, Italy)

Seville Estate  
 Pinot Noir (Yarra  
 Valley, VIC)

Penny's Hill Skeleton  
 Key Shiraz (McLaren  
 Vale, SA)

Turkey Flat Grenache  
 (Barossa Valley, SA)

First Pour Spirits

Select Cocktails

Boag's Premium Light

Valley Hops  
 Exhibitionist  
 Tropical Ale Draught

Valley Hops Diehards  
 Dummy Half Lager  
 Draught

Valley Hops Diehards  
 Original Lager  
 Draught

Stone & Wood

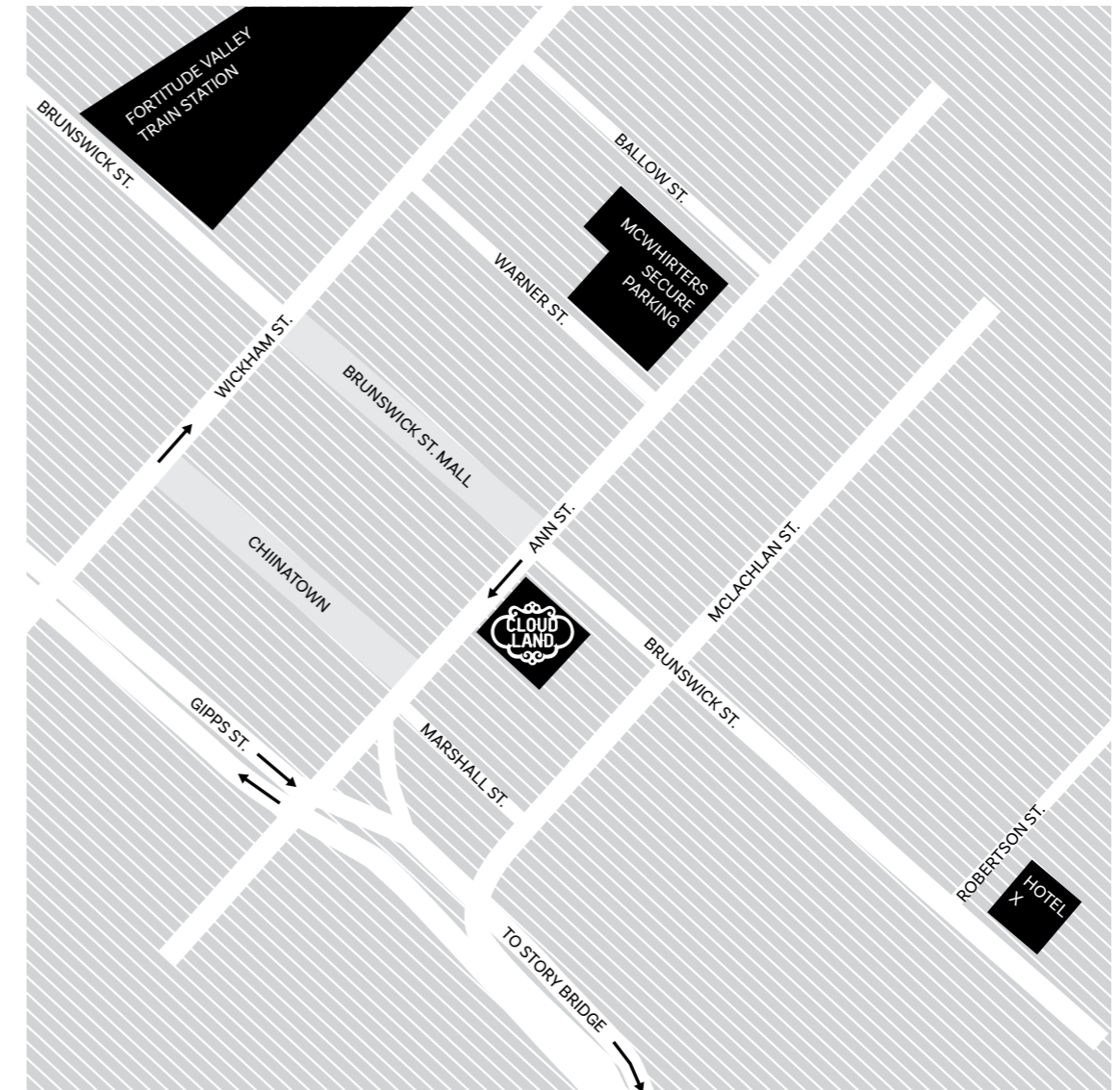
Cider

Soft drinks & juices

Alcoholic ginger beer



## How to find us



### BY TRAIN

Fortitude Valley Station

**From station, on foot – 300m**

Exit station to Brunswick St.

Head south-east towards Wickham St.

Turn right onto Ann St.

Cloudland is 40m on the left

### BY CAR

McWhirters Secure Parking, 13 Warner St.

**From car park, on foot – 190m**

Exit car park on Warner St.

Head south-east onto Ann St.

Turn right onto Ann St.

Cloudland is 120m on the left.

### WHERE TO STAY

Hotel X, 458 Brunswick St.

Enjoy 15% discount with the  
promo code – KATARZYNA GROUP

