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 kinds of functions, from corporate board meetings and conferences to decadent gala dinners and launches.

Cloudland's dedicated team work tirelessly to create unique and lavish events and would love to make your next event special.
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.

GROUND FLOOR

Room inclusions:
- Outdoor area (DOSA)
- Built-in audio visual and sound system

CAPACITY
- 260 people banquet style
- 500 people cocktail style
RAINFROOM
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.

LEVEL 3
Room inclusions:
Private bathrooms
Large outdoor terrace
Built-in audio visual and sound system
CAPACITY
384 people banquet style
700 people cocktail style

THE TERRACE
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.

LEVEL 3
Room inclusions:
Private bathrooms
Glass roof
Sound system
CAPACITY
60 people banquet style
90 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.

LEVEL 3
Room inclusions:
- Private bathrooms
- Outdoor terrace
- Built-in audio visual and sound system
CAPACITY:
- 250 people banquet style
- 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.

LEVEL 2
Private bathrooms
CAPACITY:
- 250 people cocktail style
ALICE ROOM

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.

LEVEL 2

- Room inclusions:
  - Private bathrooms
  - Outdoor terrace
  - Built-in audio visual and sound system

CAPACITY
- 120 people banquet style
- 250 people cocktail style

HERITAGE ROOM

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

The original stained glass windows and corrugated 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.

LEVEL 2

- Room inclusions:
  - Outdoor terrace
  - Large cocktail bar
  - Built-in audio and sound system

CAPACITY
- 100 people banquet style
- 250 people cocktail style
THE CELLAR

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.

BASEMENT

Room inclusions:
- Cocktail bar
- Private bathrooms
- Built-in audio visual and sound system

CAPACITY
- 50 people banquet style
- 120 people cocktail style

CLOUDLAND FUNCTION ROOM FEATURES

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<th>Room</th>
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BREAKFAST MENUS

Minimum of 20 guests

ON THE GO / $18.50 PER PERSON
- Chilled fruit juices
- Seasonal fruit platters
- Assorted Danishes & muffins
- Bacon & egg or sausage & egg or mushroom & haloumi rolls
- Tea & coffee

CONTINENTAL BREAKFAST / $28.00 PER PERSON
- Chilled fruit juices
- Platters of freshly sliced seasonal fruit
- Toasted muesli, vanilla yoghurt & berry compote
- Croissants, Danish pastries
- Tea & coffee

BUSINESS BREAKFAST / $35.00 PER PERSON
- Served on the table or as a buffet
- Chilled fruit juices
- Individual bircher muesli cups, fruit & berries
- Toasted muesli, vanilla yoghurt & berry compote
- Danish pastries & muffins
- Tea & coffee

THEN CHOOSE ONE OF THE FOLLOWING PLATED OPTIONS
- Full English breakfast - Bacon, sausage, mushroom, spinach, tomato, scrambled eggs & toast
- Eggs Benedict, double smoked ham, two poached eggs, hollandaise, English muffin
- Smoked salmon, scrambled eggs, spinach & English muffin
- Portobello mushroom, marinated tomato mozzarella, poached eggs, sourdough & asparagus
- Corn fritter, tomato jam, rocket, roast tomato & sourdough

CONFERENCE CATERING

BREAK MENU OPTIONS
- One Selection - $10pp
- Two selections - $16pp

- Individual toasted muesli, vanilla yoghurt & berry compote
- Individual bircher muesli, fruit & berries
- Over sized selection of Danishes
- Selection of assorted muffins
- Freshly baked pork & sage sausage rolls with spiced tomato relish
- House baked chocolate chip cookies
- Blueberry friands
- Hazelnut chocolate fudge

All menu items are served with tea & coffee

- Gluten Free
- Dairy Free
- Vegetarian
- Vegan

Gluten Free on request
Dairy Free on request
Vegetarian on request
Vegan on request
Gluten Free on request
Dairy Free on request
Vegetarian on request
Vegan on request

*GF bread items incur a surcharge of $1pp
FULL DAY DELEGATE PACKAGE

$74.00 per person
Minimum of 20 delegates

PACKAGE INCLUSIONS
- Conference room hire – up to 8 hours
- Notepads & pens
- Mints & iced water
- Flipchart or whiteboard
- Data projector & screen
- Validated parking at $13 per day
- Room signage

CATERING

ARRIVAL
- Tea & coffee

MORNING TEA
- Choose from our Break Menu options
- Home-style cookies

LUNCH
- Choose from our Lunch Menu

AFTERNOON TEA
- Home-style cookies

Optional extra - $20pp
- 1hr team building cocktail challenge
- Held in Crystal Palais or Press Club
- Rules supplied for the winners

HALF DAY DELEGATE PACKAGE

$44.00 per person
Minimum of 20 delegates

PACKAGE INCLUSIONS
- Conference room hire – up to 5 hours
- Notepads & pens
- Mints & iced water
- Flipchart or whiteboard
- Data projector & screen
- Validated parking at $13 per day
- Room signage

CATERING

ARRIVAL
- Tea & coffee

MORNING OR AFTERNOON TEA
- Choose one item from our Break Menu options
CHEFS TABLE SELECTION

LUNCH OPTIONS

SANDWICH LUNCH

Selection of mixed sandwiches & wraps
Fresh fruit platter

WORKERS LUNCH

Traditional caesar salad; crispy bacon, cos lettuce, parmesan, croutons, egg, roast pine nuts, caesar dressing, anchovy on the side.
Add chicken $2pp
Tuna, peas, green beans, egg, olives
Greek salad, tomato, lettuce, cucumber, olives, red onion, feta
Friedly baked garlic cheese, olive oil bread
Traditional Italian beef lasagne
Crumbled chicken schnitzel, lemon, caper oil
Mixed mini muffins
Fruit salad

HEALTH LUNCH

Buckwheat tabouleh salad, garlic minted yoghurt
Waldorf salad, roast walnut, apple, celery, lettuce
Roasted beetroot and goats cheese tart
Mediterranean vegetable lasagne with tempeh, pesto
Quinoa muesli shots

ENGLISH RUGBYMANS LUNCH

Selection of international & Australian cheeses
Charcuterie meats
Array of pickles, chutneys
Coleslaw
Rocket, pine nut, Parmesan salad
Char-grilled vegetable & avocado platters
Seasonal fruit platters
Dessert – Assorted lamingtons

COLD CANAPES $4

Roasted beetroot and goats cheese tart with lemon yoghurt
Seared Moroccan tuna, wakame, wasabi mayonnaise
Roasted capsicum, eggplant, buffalo mozzarella frittata, tomato relish
Wagyu, bread, asparagus, hollandaise, sour cream
Smoked salmon, blini, herbs, citrus freshes
Stuffed oysters, oyster sauce, red wine vinaigrette
Pork rillettes, scallop, squid ink gel
Chicken mousse, avocado, blini
Potato tempura asparagus

HOT CANAPES $4

Japanese rice, roasted chicken skewers, pickled cucumber, wasabi mayonnaise
Cold cakes, garlic and lemon aioli
Coconut and pineapple fritters, pineapple curry relish
Haloumi and zucchini tart
Sticky New Orleans spiced meatball on a corn fritter
Chilli Con Carne pie, country tomato relish
Prawn and sesame finger toast, gingered carrot dressing
Mushroom, sundried tomato frittata served with black garlic aioli
Pumpkin and sage arancini, garlic aioli
Fork and knife sausage rolls
Vegetable curry puffy coconut lime dressing
Rolled duck spring rolls with spicy plum sauce
Seared scallops, pumpkins, apples, cranberry, crispy prosciutto

STYLISTIC CANAPES $9

Pulled brisket, master stock, steamed bao buns
Asian slaw, red curry sauce, steamed bao buns
Mini hot dogs, cheese, caramelised onion, tomato chutney
Popcorn chicken, spiced wedges, Sriracha mayonnaise
Crumbed whiting, shoestring fries, tartare sauce
Mini Angus beef burgers, briolene bug, caramelised onion, tomato relish, gherney cheese
Turfhillman and cheese
Mini eggs, cucumber, tomato, onion, lemon
Asian fried rice, toasted vegetables, soy, ginger, coriander

DESSERT CANAPES $3

Pear and frangipani tart
Lemon meringue pie
Strawberry curd tartlets
Selection of macarons
Rocky road
Peanut chocolate brittle
Mini assorted lamingtons

COCKTAIL MENU

COLD CANAPES $4

Roasted beetroot and goats cheese tart with lemon yoghurt
Seared Moroccan tuna, wakame, wasabi mayonnaise
Roasted capsicum, eggplant, buffalo mozzarella frittata, tomato relish
Wagyu, bread, asparagus, hollandaise, sour cream
Smoked salmon, blini, herbs, citrus freshes
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Rocky road
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CHEFS TABLE SELECTION

LUNCH OPTIONS

SANDWICH LUNCH

Selection of mixed sandwiches & wraps
Fresh fruit platter

WORKERS LUNCH

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Friedly baked garlic cheese, olive oil bread
Traditional Italian beef lasagne
Crumbled chicken schnitzel, lemon, caper oil
Mixed mini muffins
Fruit salad

HEALTH LUNCH

Buckwheat tabouleh salad, garlic minted yoghurt
Waldorf salad, roast walnut, apple, celery, lettuce
Roasted beetroot and goats cheese tart
Mediterranean vegetable lasagne with tempeh, pesto
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ENGLISH RUGBYMANS LUNCH

Selection of international & Australian cheeses
Charcuterie meats
Array of pickles, chutneys
Coleslaw
Rocket, pine nut, Parmesan salad
Char-grilled vegetable & avocado platters
Seasonal fruit platters
Dessert – Assorted lamingtons

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Wagyu, bread, asparagus, hollandaise, sour cream
Smoked salmon, blini, herbs, citrus freshes
Stuffed oysters, oyster sauce, red wine vinaigrette
Pork rillettes, scallop, squid ink gel
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Asian slaw, red curry sauce, steamed bao buns
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Popcorn chicken, spiced wedges, Sriracha mayonnaise
Crumbed whiting, shoestring fries, tartare sauce
Mini Angus beef burgers, briolene bug, caramelised onion, tomato relish, gherney cheese
Turfhillman and cheese
Mini eggs, cucumber, tomato, onion, lemon
Asian fried rice, toasted vegetables, soy, ginger, coriander

DESSERT CANAPES $3

Pear and frangipani tart
Lemon meringue pie
Strawberry curd tartlets
Selection of macarons
Rocky road
Peanut chocolate brittle
Mini assorted lamingtons

COCKTAIL MENU

COLD CANAPES $4

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Asian fried rice, toasted vegetables, soy, ginger, coriander

DESSERT CANAPES $3

Pear and frangipani tart
Lemon meringue pie
Strawberry curd tartlets
Selection of macarons
Rocky road
Peanut chocolate brittle
Mini assorted lamingtons
DIAMOND SELECTION

* All meals are served alternate drop

PEARL SELECTION

ENTRÉES – COLD SET

Mesquite cold smoked loin of lamb, baba ghanoush, cucumber tabouleh, slow roasted tomato, humus yoghurt, pepper crusted beef carpaccio, tomato, wild rocket, reggiano, black garlic mayonnaise, pangrattato

Pearl cider, fennel purée, roasted parsnip, mushrooms, bone marrow jus, cavolo nero

ENTRÉES – WARM PLATED

Roast baby chicken, sweet potato fondant, wild mushroom ragout, broccoli, crispy sage jus

Roast Portobello mushroom, truffle mushroom mousse, vanilla veloute, asparagus, zucchini ribbons

Roast baby chicken breast, potato gratin, bok choy, poppy seed jus, corn purée

Pork duo, crispy skin pork belly, braised pork sirloin, green apple & calvados foam, spiced carrot purée, scorched broccolini

Prosciutto wrapped Tasmanian salmon, baby vegetables, saffron risotto cake, salmon jus

King prawn, smoked tomatoes sorbet, white anchovies, ciabatta

Crispy skin barramundi, crab ravioli, fennel purée, fennel chips, burrata

Crispy skin market fish, truffle mushroom mousses, vanilla beans, asparagus, zucchini ribs

Baked berry cheesecake, marinated strawberries, mascarpone cheese

Chocolate mud cake, white chocolate ganache, raspberry jelly, vanilla ice cream

Coconut dacquoise, mango jelly, mango sorbet, coconut cream

Warm sticky date pudding, salted caramel, rum and raisin ice cream

Roast Portobello mushroom, tempura, spinach, carpaccio, red pepper foam

DESSERT - SERVED WITH TEA & COFFEE

Chocolate mud cake, white chocolate ganache, raspberry jelly, vanilla ice cream

Coconut dacquoise, mango jelly, mango sorbet, coconut cream

Warm sticky date pudding, salted caramel, rum and raisin ice cream

Baked berry cheesecake, marinated strawberries, mascarpone cheese

Chocolate Jeffes cake, white chocolate mousse

Macadamia praline tart, lemon spectrum ice cream

Lemon meringue tart, coconut ice cream

Selection of Australian cheese, branded fruit compote, quince paste, lavosh, crackers

2 Course – Main & Dessert – $69pp

2 Course – Entrée & Main - $75pp

3 Course – Entrée, Main & Dessert - $85pp

PACKAGE PRICES

2 Hours $27.00

3 Hours $35.00

4 Hours $45.00

5 Hours $55.00

Please select two white and two red wines

PACKAGE PRICES

2 Hours $47.00

3 Hours $57.00

4 Hours $67.00

5 Hours $75.00

Please select two white and two red wines