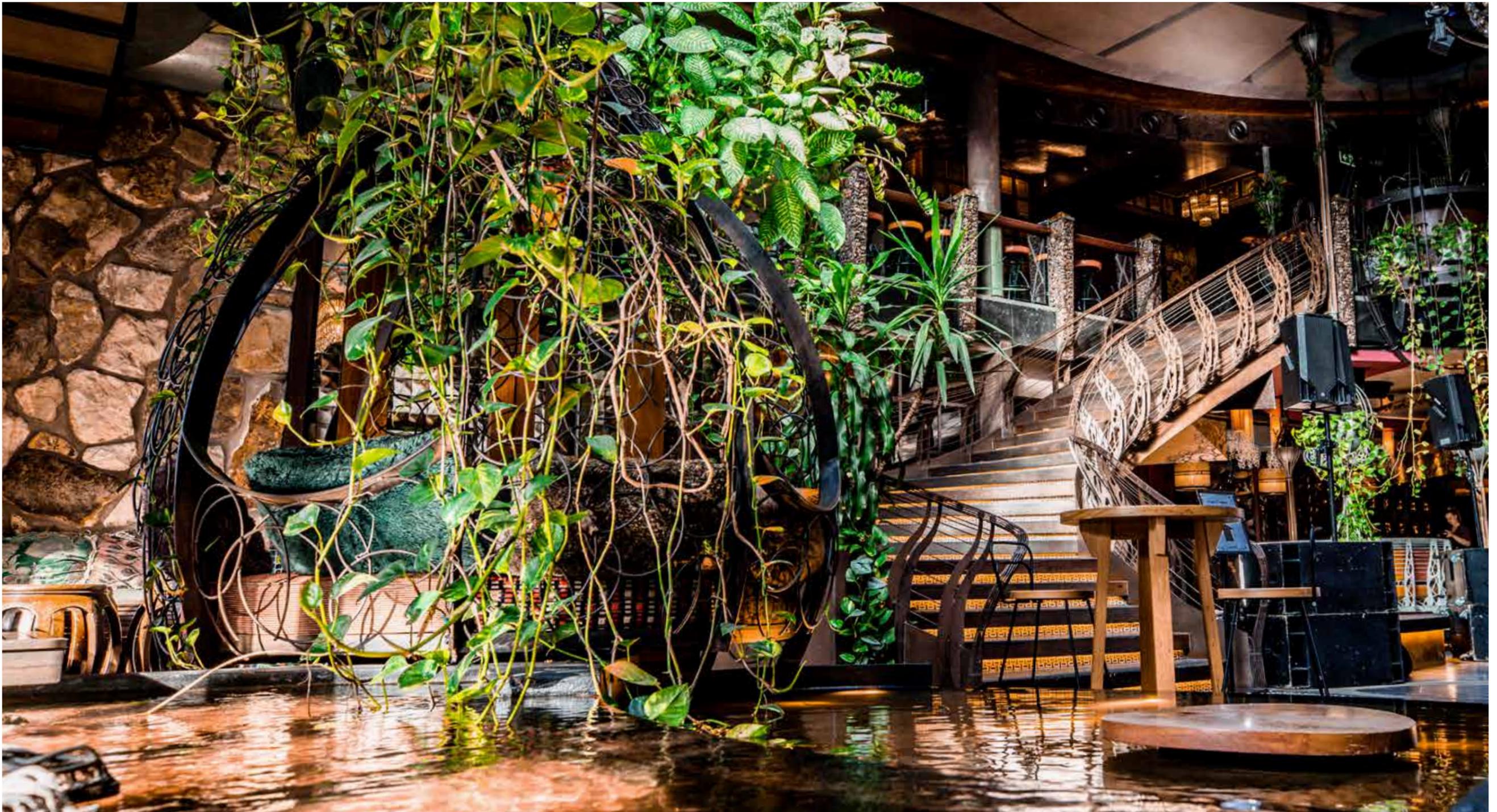


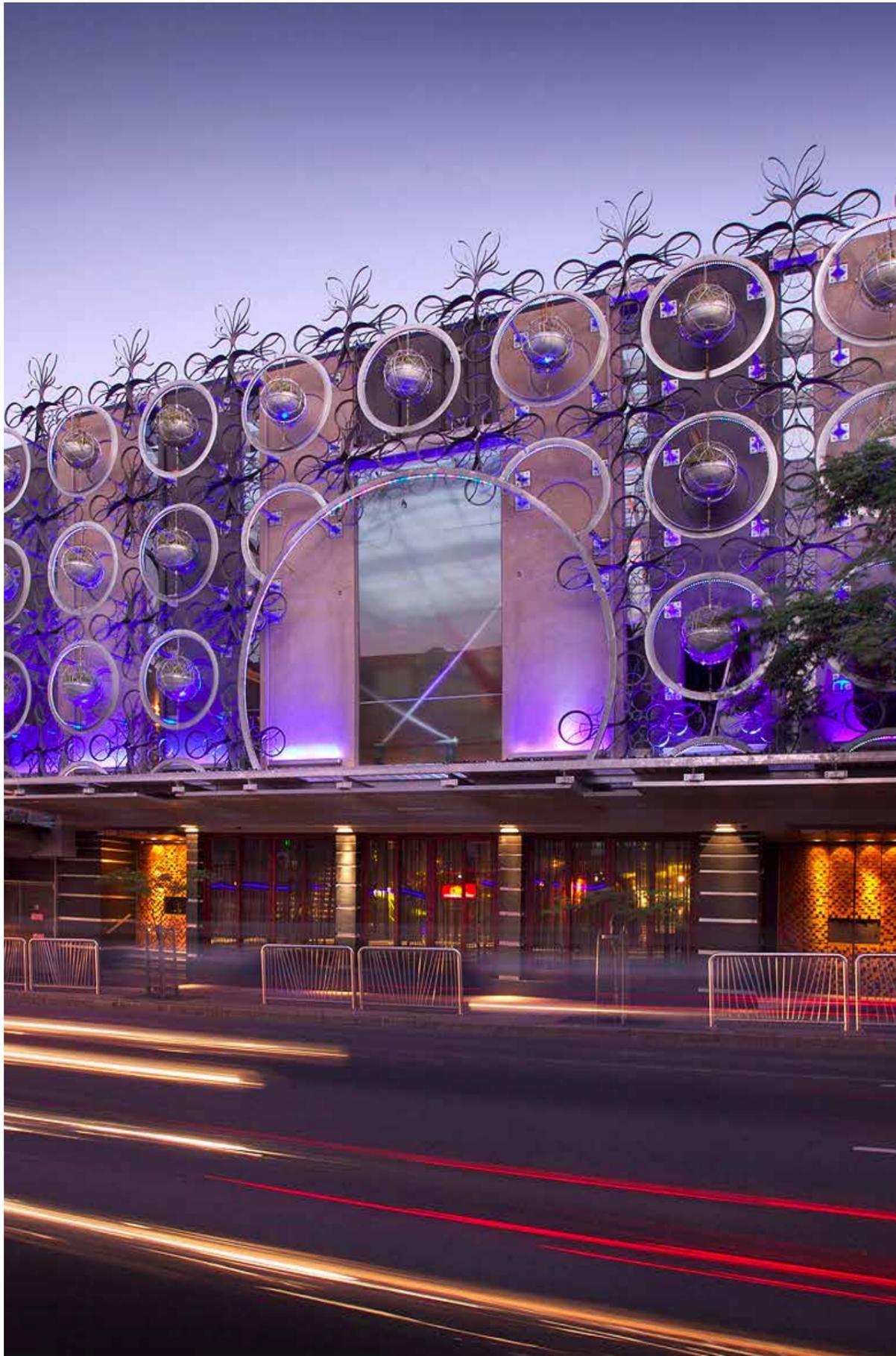


PERFECT HOSTS FOR EVERY

# Event

ISSUE 3 2020





## *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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*The Cellar*

“What an absolutely stunning venue. I was awestruck at the Beauty.”

– Lena Blain

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## MADAME HEDGES



### // GROUND FLOOR

Designated Outdoor  
Smoking Area (DOSA)

#### AV

Dedicated audio visual  
sound system

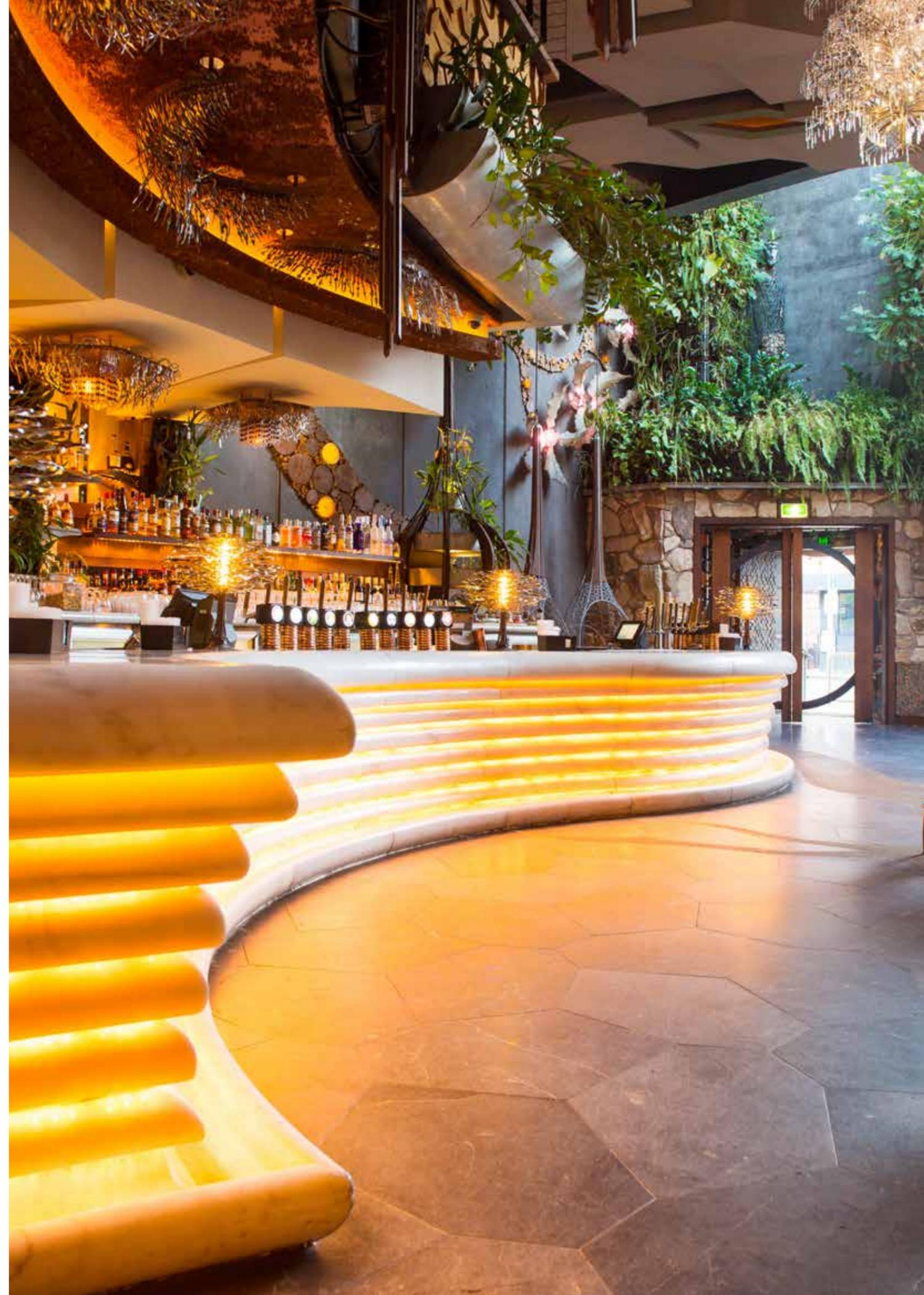
#### Capacity

200 people banquet

500 people cocktail

*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 ambiance for an unforgettable event.





## CRYSTAL PALAIS



// LEVEL TWO

// PRIVATE  
BATHROOMS

// ACCESS TO  
OUTDOOR  
SMOKING AREA

**Capacity**  
250 people cocktail

*Overlooking the wondrous Madame Hedges, 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



## RAINBOW ROOM



// LEVEL THREE

// PRIVATE BATHROOMS

// LARGE OUTDOOR TERRACE

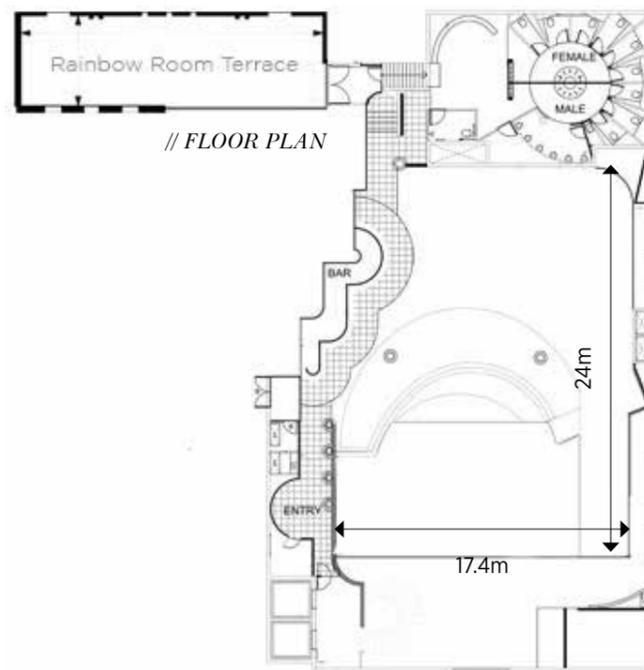
**AV**

Dedicated audio visual sound system

**Capacity**

384 people banquet

700 people cocktail



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

*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

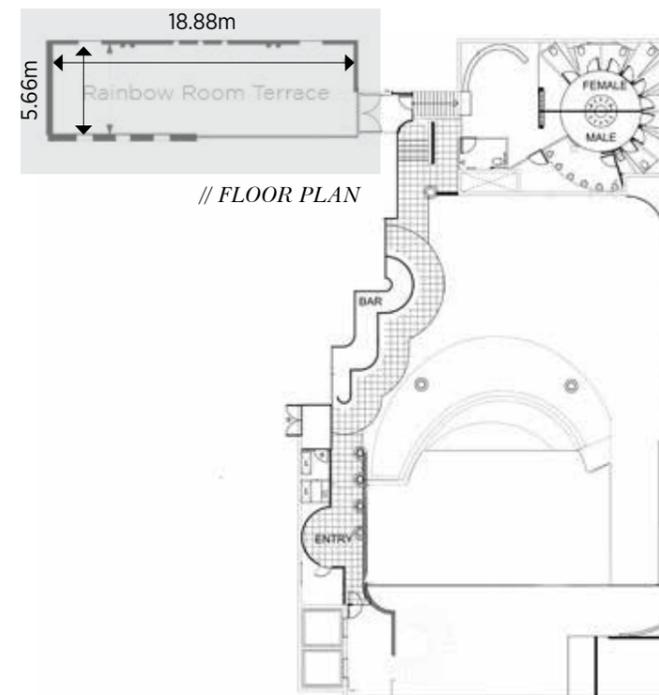
**AV**

Sound system

**Capacity**

60 people banquet

90 people cocktail



*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.

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

– Elantis Premium Funding



## MOON ROOM



// LEVEL THREE

// PRIVATE  
BATHROOMS

// VERANDAH

// ACCESS TO  
OUTDOOR  
SMOKING AREA

**AV**

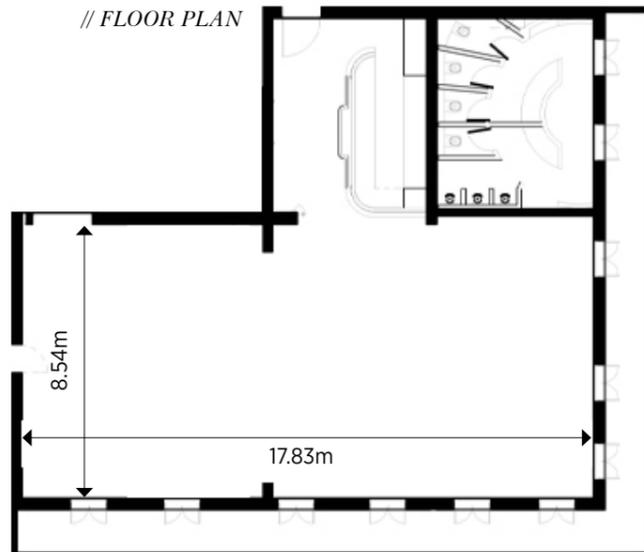
Dedicated audio visual  
sound system

**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.





## ALICE ROOM



// LEVEL TWO

// PRIVATE BATHROOMS

// OUTDOOR TERRACE

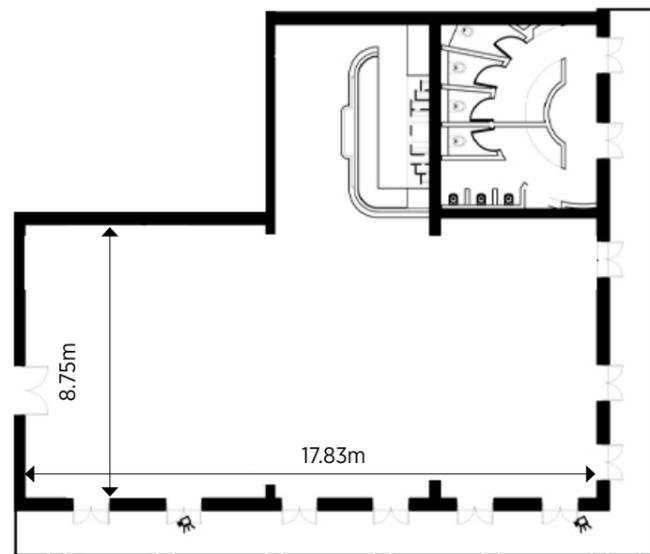
**AV**

Dedicated audio visual sound system

**Capacity**

120 people banquet

220 people cocktail



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.

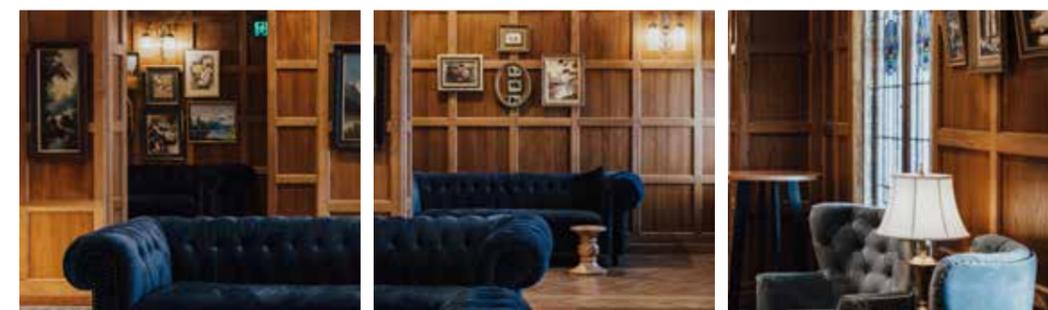


“Thank you so much for Friday night! The team did such a tremendous job and they were all so lovely!”

– AMS Group



## HERITAGE ROOM



// LEVEL TWO

// OUTDOOR TERRACE

// LARGE COCKTAIL  
BAR

**AV**

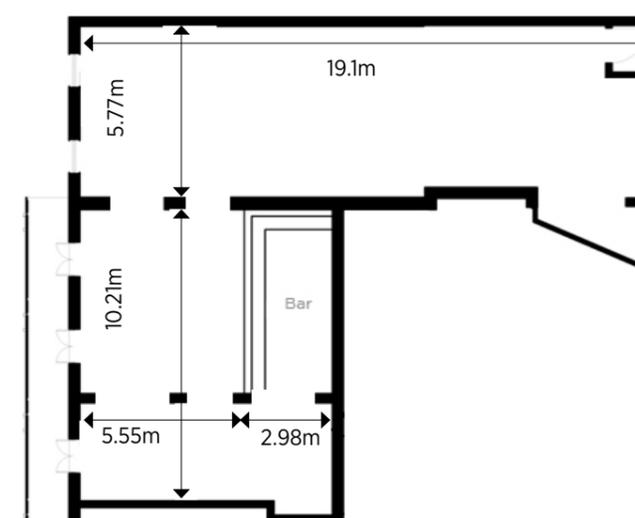
Dedicated audio visual  
sound system

**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 paneled 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.



## THE CELLAR



// BASEMENT

// COCKTAIL BAR

// PRIVATE BATHROOMS

**AV**

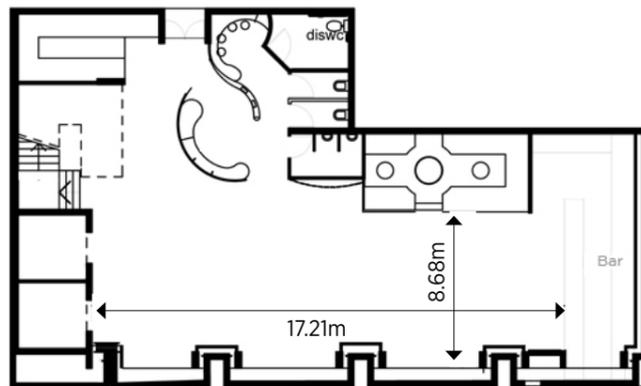
Dedicated audio visual  
sound system

**Capacity**

40 people banquet

120 people cocktail

// FLOOR PLAN

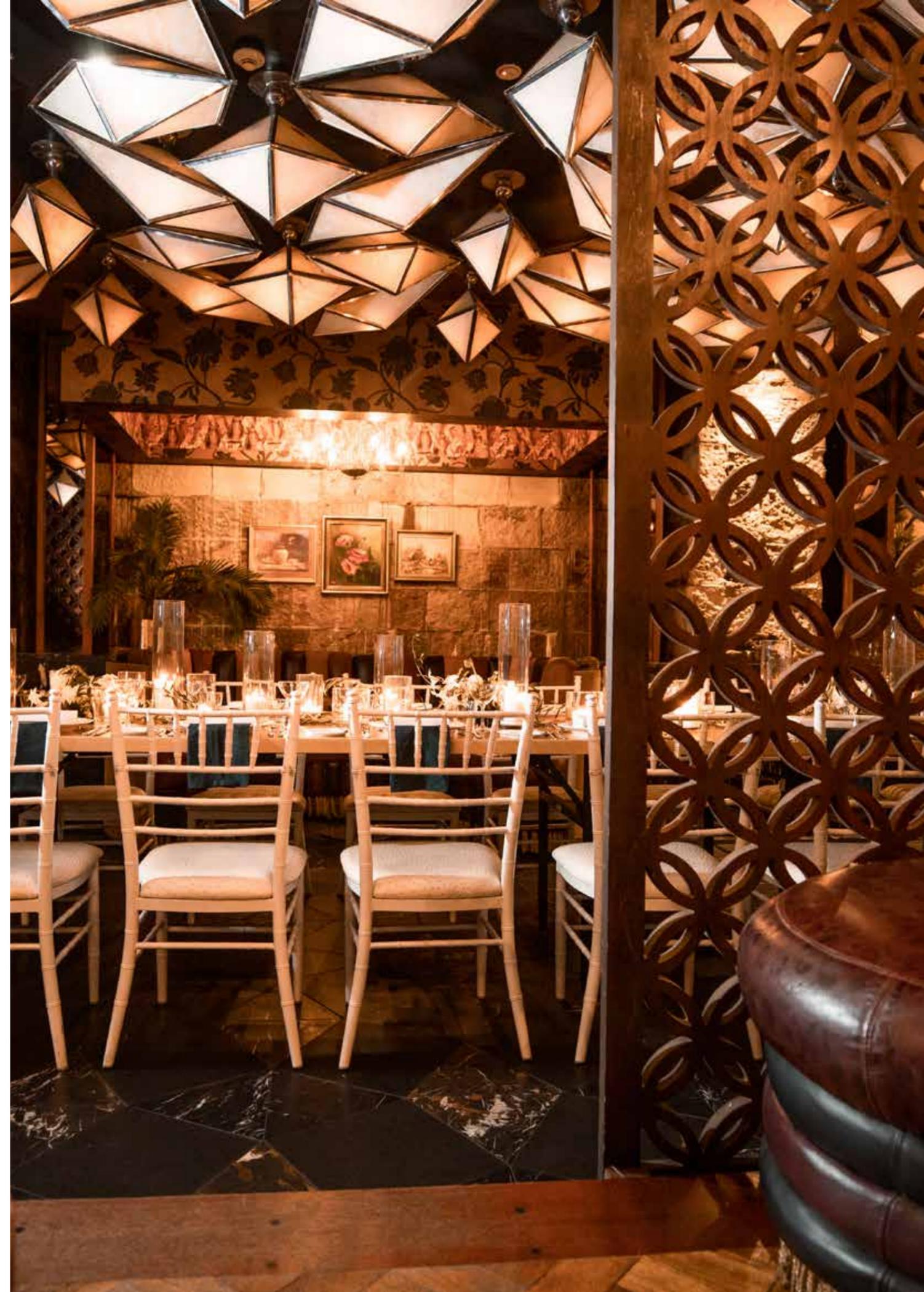


Approx. 149m<sup>2</sup> Ceiling height 3.6m

*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.



*Food &  
Beverage*



## Breakfast

Minimum of 25 guests

### On the go

// \$21 per person

Chilled fruit juices

Fresh seasonal fruit platters (gf/df)

Tea and coffee station

### Select two of the following:

Assorted baked Danishes

Mixed protein balls (gf)

Croissants

Chia puddings (gf/df)

Bircher muesli (gf)

Raspberry or blueberry friands (gf)

House baked cookies

House made chorizo sausage rolls (df)

Assorted mini muffins

### Continental breakfast

// \$28 per person

Chilled fruit juices

Fresh seasonal fruit platters (gf/df)

Granola, coconut yoghurt, acai and local blueberries (vegan/gf/df)

Tea and coffee station

### Select two of the following:

Smoked salmon and cream cheese croissants

Portobello mushroom and fetta croissants (v)

Beef and smoked cheddar sausage rolls with tomato chutney

Local yellow cherry tomato, caramelised onion and brie tarts (v)

### Business breakfast

// \$35 per person

### Served as a station or on the table

Chilled fruit juices

Granola, coconut yoghurt, acai and local blueberries (vegan/gf/df)

Mini muffins

Tea and coffee station

### Select one of the plated options:

#### Alternate drop

Full English Breakfast - black forest bacon, chicken and thyme chipolata, Portobello mushroom, baby English spinach, blistered cherry tomatoes, fluffy scrambled eggs and a lightly toasted roll

Smashed avo on sourdough, local heirloom tomato, Yarra Valley fetta, Spanish onion, extra virgin olive oil and dukka.

Add poached eggs

Add bacon \$2

## Full day delegate package

Minimum of 20 delegates

// \$74 per person

### Package Inclusions

Conference room hire - up to 8 hours

Notepads and pens

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

### Catering

Arrival tea and coffee station

Morning tea - choose one item from our Break Menu options

Lunch - choose from our Chef's Table Selection lunch options

Afternoon tea - house baked cookies

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

gfo\* bread items incur a surcharge of \$1pp

# Half day delegate package

Minimum of 20 delegates

// \$44 per person

## Package Inclusions

Conference room hire – up to 5 hours

Notepads and pens

Mints and iced water

Flip chart or white board

Data projector and screen

Validated parking available

Room signage

## Catering

Arrival tea and coffee station

Morning or afternoon tea - choose one item from our Break Menu options

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

gfo\* bread items incur a surcharge of \$1pp

# Conference catering

## Break menu options

// One selection \$10 per person

// Two selections \$16 per person

Granola, coconut yoghurt, acai and local blueberries (vegan/gf/df)

Assorted baked Danishes

Mixed protein balls (gf)

Croissants

Chia puddings (gf/df)

Bircher muesli (gf)

Raspberry or blueberry friands (gf)

House baked cookies

House made chorizo sausage rolls (df)

Assorted mini muffins

Fresh seasonal fruit platters (gf/df)

All menu items are served with tea and coffee station



# Conference catering

## Chef's table selection lunch options

// \$25 per person

### Sandwich lunch

Assorted sandwiches

Pumpkin salad - mixed leaves, pomegranate molasses, Danish fetta, roasted walnuts and butternut pumpkin (gf/v)

Beef and smoked cheddar sausage rolls with tomato chutney

Fresh seasonal fruit platters (gf/df)

## Workers lunch

*Select two of the following:*

Pumpkin salad - mixed leaves, pomegranate molasses, Danish fetta, roasted walnuts and butternut pumpkin (gf/v)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado, cos lettuce and zesty mayonnaise. (df)

Pasta salad - mixed olives, spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta (gfo/v)

gfo available \$1 per person

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (gf/df/vegan)

Add chicken \$2 per person

*Select two of the following:*

Free range chicken from the Rotisserie (df)

Beef lasagne

Vegetable jungle curry (gf/df/vegan)

Lemon and dill butter grilled fish (gf)

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

## English ploughman's lunch

Clothed aged cheddar cheese (gf)

Free range chicken from the Rotisserie (df)

Cobb salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado, cos lettuce and zesty mayonnaise (df)

Add chicken \$2 per person

Pumpkin salad - mixed leaves, pomegranate molasses, marinated fetta, roasted walnuts and butternut pumpkin (gf/v)

Add chicken \$2 per person

Condiments - an assortment of mustards and pickles (v)

Boiled eggs (gf/df)

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

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

gfo\* bread items incur a surcharge of \$1pp



## Cocktail menu

### Cold canapés \$4

Sous vide duck with sticky orange marmalade and candied walnuts (gf/df)

Sake marinated seared tuna, sriracha mayo and tempura nori (gf/df)

Soft herb and wild mushroom bruschetta (v/df)

Oysters with pickled ginger and wakame (gf/df)

Spring lamb loin with cauliflower purée and toasted pine nuts (gf)

Smoked chicken and ratatouille in a waffle basket (df)

Beetroot and tequila gravlax salmon with herbed crème fraîche on cucumber (gf)

### Hot canapés \$4

Roasted speck and king oyster mushroom arancini with Swiss brown mushroom aioli (gf)

Heirloom cherry tomato, opal basil pesto and stringy mozzarella arancini with herbed mayonnaise (v/gf)

House made chorizo sausage roll with spiced green tomato chutney (df)

Beef and smoked cheddar sausage rolls with rum barbeque sauce

Crispy duck spring rolls with sweet and sour sauce

Prawn twisters with cocktail sauce

Local yellow cherry tomato, caramelised onion and brie tarts (v)

Lamb kofta with smoked eggplant chutney (gf/df)

Japanese crispy fried chicken with ponzu kewpie mayo (df)

White polenta gnudi balls with red pepper sauce and fried rosemary (gf)

### Substantial canapés \$9

Sous vide lamb loin with dried fruit, spiced couscous and romesco sauce (df)

Tempura whiting, chips and chilli pineapple salsa

Karaage chicken, ponzu aioli and Vietnamese slaw (df)

Lamb kofta, fattoush, pita bread with zhoug sauce (df)

Gnocchi with ratatouille sauce (gf/df/vegan)

Cheesy taco slider, spicy beef, cheese, jalapeño and salsa

Chicken pesto, semi dried tomato and Gruyère cheese slider

### Dessert canapés \$3.50

Spiced granny smith apple crumble bites (df)

Mini cheese cakes

Selection of petit fours

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

gfo\* bread items incur a surcharge of \$1pp



# 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

Smoked duck breast, garden pea purée, heirloom baby beetroots with pomegranate molasses and snow pea tendrils (gf/df)

Lamb loin, charred baby pepper, Yarra Valley fetta, caramelised onion jam with wild rocket and eggplant chips (gf)

Sriracha and sake marinated tuna, wakami and chilli pineapple salsa with tempura nori (gf/df)

## Entrées – warm plated

Lobster tail, twice baked goats cheese soufflé and seafood bisque

Snapper, chilli, garlic and ginger spaghettini with parsley, diced tomato and fresh lemon (df)

Braised pork cheeks, white bean and vegetable cassoulet, fried leek(gf/df)

Lemon and thyme roast spatchcock, winter root vegetables and pan jus (gf/df)

24-hour slow cooked beef cheeks, colcannon, crispy kale and lentil jus (gf)

## Mains – hot plated

Hoisin duck and sweet potato pie with lentil jus (df)

Eye fillet, silky mashed potato, braised leek, wild mushroom crisps and a buttered mushroom jus (gf)

Baked kingfish, artichoke purée, rainbow baby carrots and celeriac cream sauce (gf)

Creamy pesto chicken breast with caramelised cabbage mash and blistered cherry tomatoes (gf)

Market fish with potato, sprouting onion, artichokes and olive ragout with sauce vierge (gf)

King pork cutlet and colcannon with a creamy seeded mustard jus (gf)

Chicken saltimbocca, garden pea risotto, spring onion and baby English spinach (gf)

Lamb rump and zucchini moussaka with dukka and red wine jus (gf)

## Dessert – served with tea & coffee

Spiced granny smith apple crumble with honeycomb and lavender ice cream (gf)

Chocolate fantasia, hazelnut ganache montée in a caramel chocolate case with praline (gf)

Key lime pie with whipped double cream and freeze-dried citrus (gf)

Chocolate pudding with hazelnut praline ice cream

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

*Pick 3 cheeses: All cheeses are Australian and local wherever possible*

Blue

Cheddar

Washed rind

Brie

Goat's cheese

## Sides

// \$3pp (20 people minimum)

Creamy potato and chive mash (gf/v)

Roasted herb chat potatoes (gf/v)

Braised Brussels sprouts and bacon (gf)

Blackened carrots with smoked almonds (gf/df/v)

Chunky ratatouille (gf/df)

Roast sweet potato mash (gf/v)

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

gfo\* bread items incur a surcharge of \$1pp

# Share menu

Minimum of 50 guests

*// Entrée & main \$80 per person  
// Main & dessert \$75 per person  
// Entrée, main & dessert \$90 per person*

## Entrées

*Select two from the following:*

### Cold

Smoked duck breast, garden pea purée, heirloom baby beetroots with pomegranate molasses and snow pea tendrils (gf/df)

Lamb loin, charred baby pepper, Yarra Valley fetta, caramelised onion jam with wild rocket and eggplant chips (gf)

Sriracha and sake marinated tuna, wakami and chilli pineapple salsa with tempura nori (gf/df)

### Hot

Braised pork cheeks, white bean and vegetable cassoulet, fried leek (gf)

Snapper, chilli, garlic and ginger spaghettoni with parsley, diced tomato and fresh lemon (df)

24-hour slow cooked beef cheeks, colcannon, crispy kale and lentil jus (gf)

## Mains

*Select two from the following:*

Mustard and herb crusted beef sirloin (gf/df)

Lemon and thyme marinated butterflied roasted chicken (gf/df)

Agnes Water 1770 line caught king fish fillet with a champagne velouté (gf/df)

Oven roasted lamb rump with salsa verde and port wine jus

## Sides

*Select two from the following:*

Roasted rosemary and thyme baby kipfler potatoes (gf)

Creamy potato mash finished with fried leek and black salt (gf)

Adelaide hills braised Brussels sprouts and smoked bacon (gf)

Chunky local and seasonal vegetable ratatouille tossed with salsa verde (gf/df)

Salt roasted sweet potato mash (gf/df)

Blackened carrots with smoked almond flakes (gf/df)



## Desserts

*Select two from the following:*

Spiced granny smith apple crumble with honeycomb and lavender ice cream (gf)

Key lime pie with whipped double cream and freeze-dried citrus (gf)

Chocolate pudding with hazelnut praline ice cream

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

*Pick 3 cheeses: All cheeses are Australian and local wherever possible*

Blue

Cheddar

Washed rind

Brie

Goat's cheese

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

gfo\* bread items incur a surcharge of \$1pp

# Buffet menus

Minimum of 50 guests

## Buffet 1

// \$90 per person

### Mains

Roasted pork belly, herb confit garlic and pink salt (gf/df)

Lemon and thyme marinated butterflied roasted chicken (gf/df)

Mixed root vegetable jungle curry (gf/df)

Mustard and herb crusted beef sirloin (gf/df)

### Sides

Roasted seasonal vegetables (gf/df)

Scented jasmine rice (gf/df)

### Salads

Pumpkin salad - mixed leaves, pomegranate molasses, marinated fetta, roasted walnuts and butternut pumpkin

Add chicken \$2 per person (gf/v)

Cob salad - yellow grape cherry tomatoes, crispy bacon, boiled eggs, croûtons, avocado and cos lettuce

Add chicken \$2 per person (df)

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts

Add chicken \$2 per person (gf/df/vegan)

Pasta salad - mixed olives, spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta. Add chicken \$2 per person (v)

gfo available \$1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

### Desserts

Spiced granny smith apple crumble (df)

Key lime pie with chantilly cream (gf)

Fresh seasonal fruit platter (gf/df)

## Buffet 2

// \$70 per person

### Mains

Roasted pork belly, herb confit garlic and pink salt (gf/df)

Lemon and thyme marinated butterflied roasted chicken (gf/df)

Mixed root vegetable jungle curry (gf/df)

### Sides

Roasted seasonal vegetables (gf/df)

Scented jasmine rice (gf/df)

### Salads

Chopped Thai salad - purple cabbage, cucumber, red, green and yellow capsicum, red onion, coriander, mint and roasted spiced peanuts (gf/df/vegan)

Add chicken \$2 per person

Pasta salad - mixed olives, Spanish onion, heirloom cherry tomatoes, cucumber, Yarra Valley fetta

Add chicken \$2 per person (v)  
gfo available \$1 per person

Warm focaccia served with a range of specialty salts, Kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

### Desserts

Key lime pie with chantilly cream (gf/df)

Fresh seasonal fruit platter (gf/df)

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

gfo\* bread items incur a surcharge of \$1pp

## Cheese, charcuterie & food stations

### Cheese board \$90 Serves 10

Selection of Australian and imported cheeses, brandied fruit compote, quince paste, lavosh crackers (gfo/vo)

### Charcuterie board \$90

Serves 10

Selection of cold meats, breads and condiments (gfo/vo)

### Food stations

Minimum 100 guests

#### Mezze \$9.50 per person

Assortment of dips and breads (3 dips) (v)

#### Charcuterie \$15 per person

Selection of cold meats, breads and condiments (gfo/vo)

#### Cheese \$14.50 per person

Selection of Australian and imported cheeses, brandied fruit compote, quince paste and lavosh crackers (gfo/vo)

#### Cheese and chocolate cart

\$15.50 per person

Mixed hard and soft cheeses, varied broken chocolate slabs, strawberries, miniature desserts and petit fours (gfo/v)

#### Pasta \$14.00 per person

Select two:

Chicken, pesto, cherry tomatoes and aged pecorino

Chicken carbonara - bacon, garlic, white wine cream

Arabiata - vine ripened tomatoes, chilli, chopped herbs (v)

Bolognese - rich mince ragù



#### Carvery \$15 per person

Herb roasted pork belly with roast pumpkin, apple chutney and gravy (gf/df)

Mustard crusted beef sirloin, roast potatoes and horseradish sauce (gf/df)

#### Tasmanian blue oysters \$13.50 per person (3 oysters per person)

Select three types:

Natural

Ruby grapefruit pearls

Mignonette

Kilpatrick

Rockefeller

Mornay

#### Spanish Paella \$14 per person

Traditionally cooked in paella pans, fresh seafood, chorizo sausage, chicken, fresh local vegetables, paprika and saffron, combined with the finest carnaroli rice and house made stock (gf/df)

#### Risotto station \$14 per person

Choose one of the following:

Wild exotic creamy mushroom and shallot risotto (v) add chicken \$2 per person

Mixed seafood odyssey in a rich tomato passata risotto

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

gfo\* bread items incur a surcharge of \$1pp

# Beverage Packages

## Pearl selection

// 2 Hours \$28 per person  
 // 3 Hours \$36 per person  
 // 4 Hours \$43 per person  
 // 5 Hours \$49 per person  
 // 6 Hours \$55 per person

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

4 Pines Pacific Ale  
 Draught

Pirate Life Lager  
 Draught

Cider

Soft Drinks & Juices

## Ruby selection

// 2 Hours \$36 per person  
 // 3 Hours \$44 per person  
 // 4 Hours \$51 per person  
 // 5 Hours \$57 per person  
 // 6 Hours \$62 per person

*Please select two white and two red wines*

Charles Ranville Cremant de Bourgogne (France)	Quealy Fionula Nero D'Avola (Central Victoria, VIC)
Babich Black Sauvignon Blanc (Marlborough, NZ)	Fortitude Pacer Fat Yak Draught
Pasqua 'Le Collezioni' Pinot Grigio 2016 Italy	4 Pines Pacific Ale Draught
Babich Classic Pinot Noir Rose' (Marlborough, NZ)	Pirate Life Lager Draught Cider
Ross Hill Chardonnay (Orange, NSW)	Soft Drinks & Juices
Maxwell Silver Hammer Shiraz 2016 (Mclaren Vale, SA)	
Bullant cabernet merlot (Langhorne Creek, SA)	
Cantina Tollo Sangiovese (Abruzzo, Italy)	

## Diamond selection

// 2 hours \$70 per person  
 // 3 Hours \$85 per person  
 // 4 Hours \$100 per person  
 // 5 Hours \$115 per person  
 // 6 Hours \$130 per person

*Please select one white and one red wine*

Mumm Cordon Rouge Champagne (France)	Premium First Pour Spirits
La Roche Chablis (Burgandy, France)	Fortitude Pacer Fat Yak Draught
Quartz Reef Pinot Gris (Central Otago, NZ)	4 Pines Pacific Ale Draught
Nanny Goat Pinot Noir (Central Otago, NZ)	Pirate Life Lager Draught Cider
Fraser GallopParterre Cabernet (Margaret River, WA)	Corona Soft Drinks & Juices
Marquis de Pennautier (Pennautier, France)	



