



PERFECT HOSTS FOR EVERY

# Event

ISSUE 13 2025  
March — September





## *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**

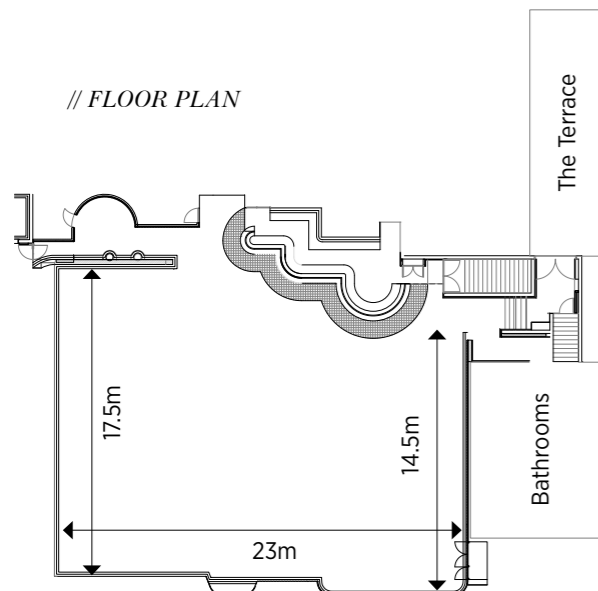
Dedicated audio visual sound system

**Capacity**

384 people banquet

700 people cocktail

// FLOOR PLAN

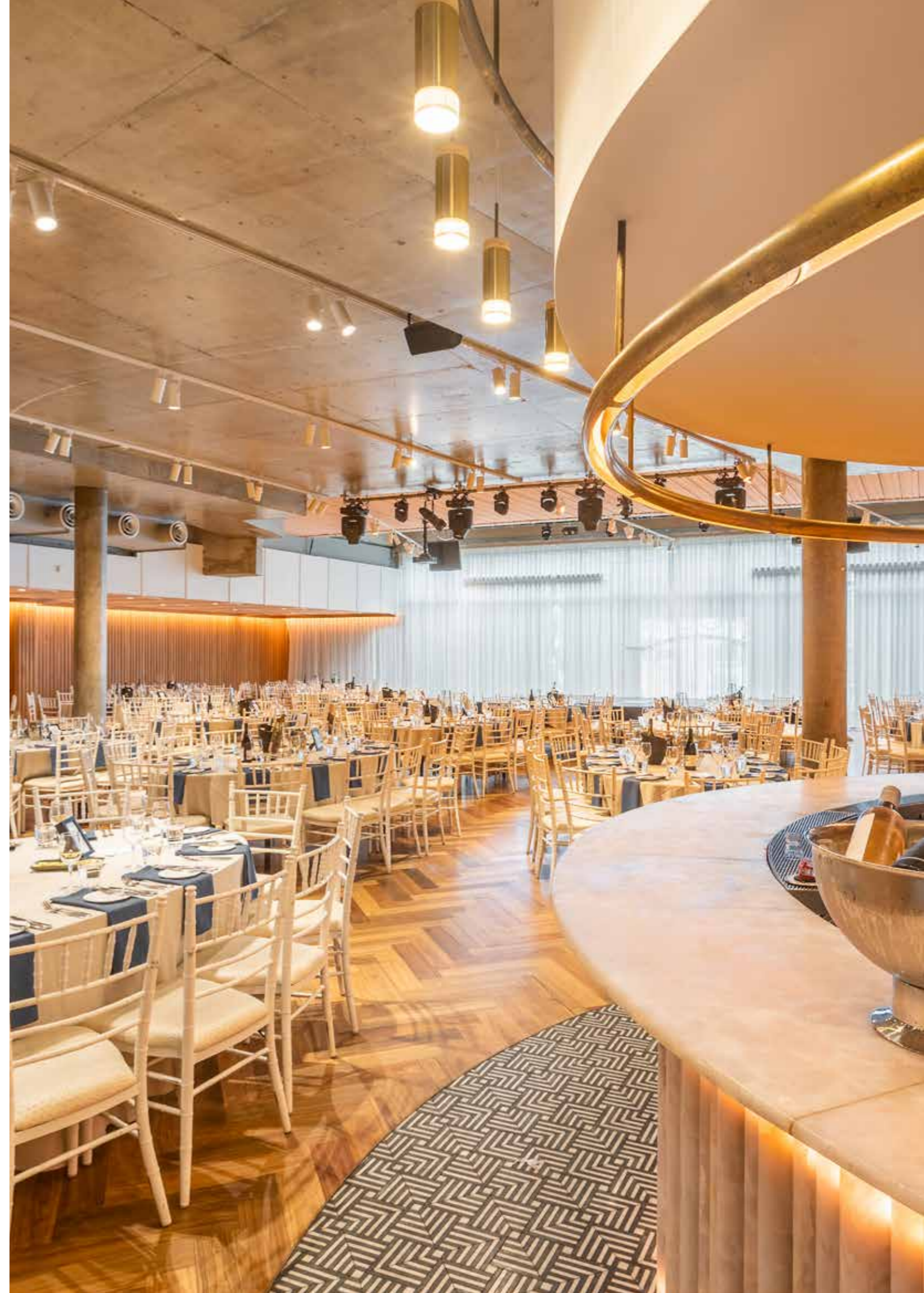


Approx. 417m<sup>2</sup> Ceiling height 5m

*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

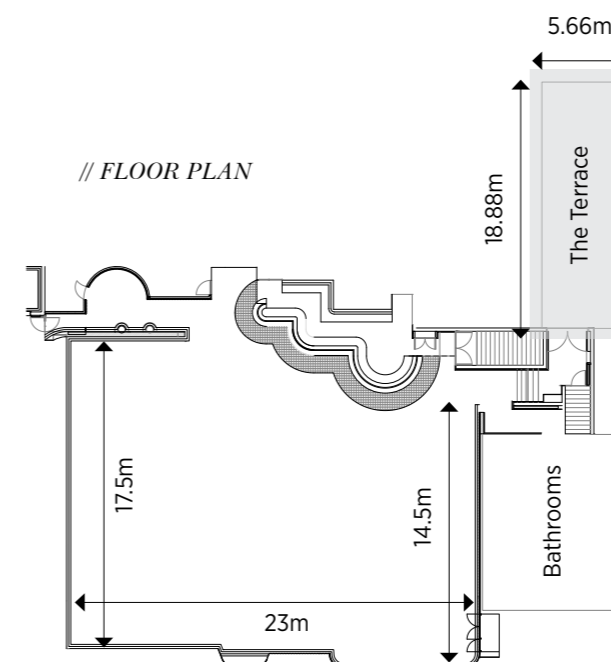


// LEVEL THREE  
// PRIVATE BATHROOMS  
// GLASS ROOF

**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**

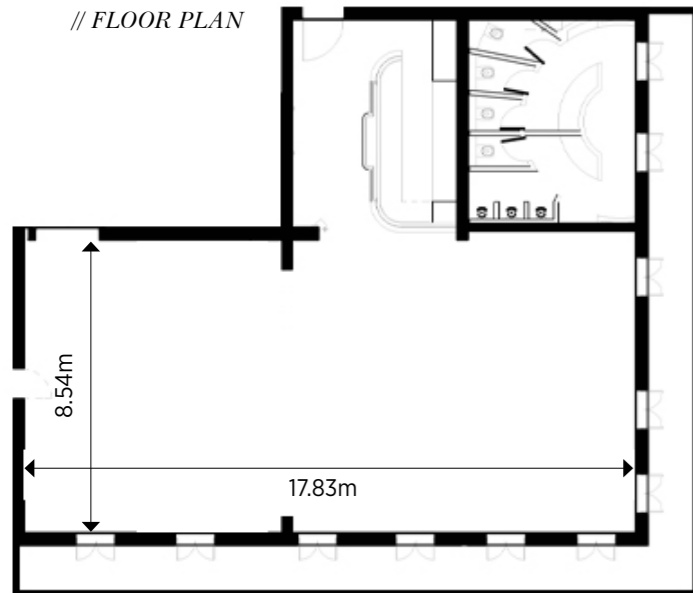
Dedicated audio visual  
sound system

**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

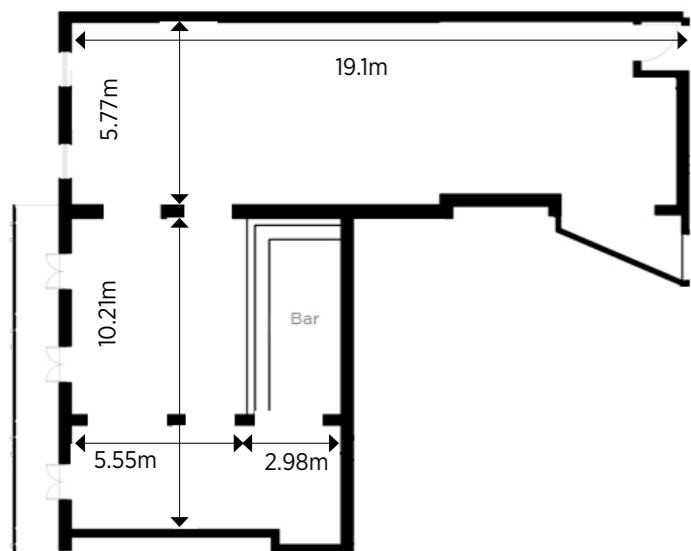
Dedicated audio visual sound system

**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**

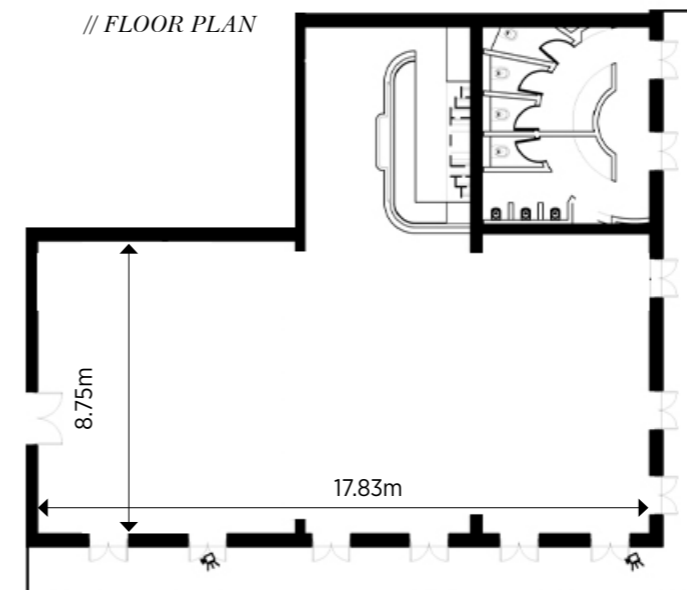
Dedicated audio visual sound system

**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**

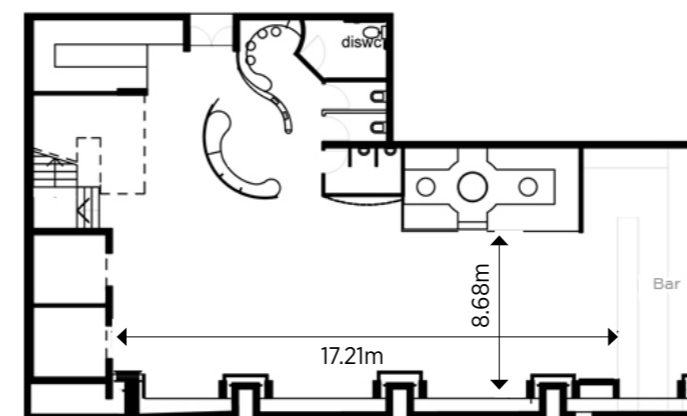
Dedicated audio visual  
sound system

**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

*Where the night takes on a life of its own.* The life and soul of the party, Crystal Palais sets the stage for late-night glamour, with a shimmering circular bar at its heart. It's where crafted drinks sparkle, the beat drops and the dance floor calls.

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

- RACQ Insurance



## GARDEN

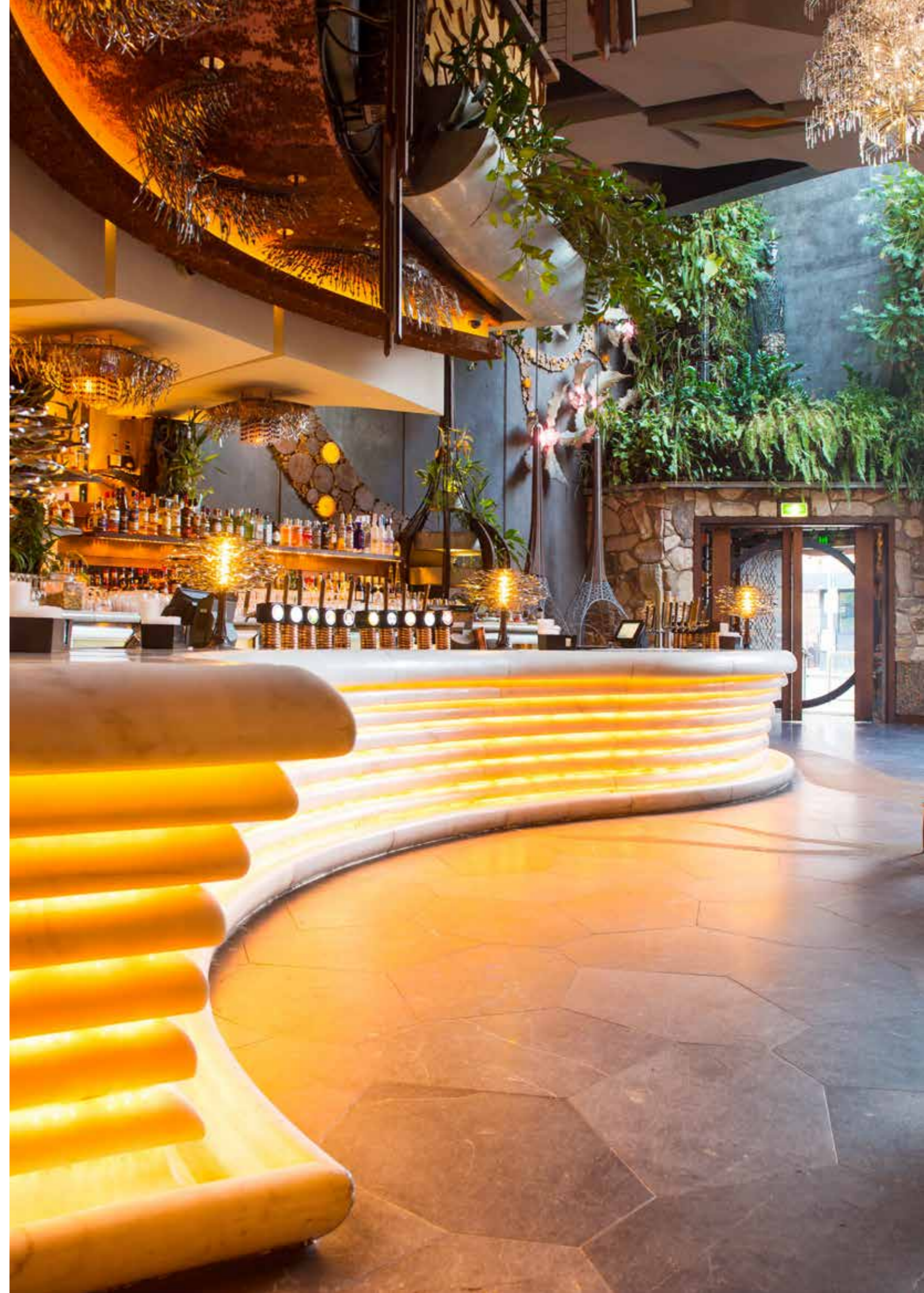
*Where occasions come to life  
and moments are savoured.*



// GROUND FLOOR

**Capacity**  
200 people banquet

*Satisfy your thirst for adventure at  
Cloudland Garden — a vibrant landscape  
brimming with greenery and a sparkling glass  
waterfall. Taste authentic flavours cooked on an  
open flame, sip cocktails almost too pretty to  
drink, and linger late, for your pleasure.*



*Food &  
Beverage*



*AUTUMN/WINTER EDITION*

Pricing and menus are valid between 1st March and 31st August 2025.

# Breakfast

Minimum of 25 guests

## On the go

// \$28 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 natural yoghurt, freeze dried raspberries (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 piccalilli chutney

Gruyère and tomato croissants with tomato relish (v)

Mixed raspberry and blueberry friands, satsuma plum jam (gf)

## Continental breakfast

// \$32 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:*

Heirloom tomato bruschetta, Persian feta, basil, sorghum (dfo/gfo/v)

Smoked salmon and crème fraîche 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)

Caramelised onion and beef sausage roll, spiced tomato relish

## Plated breakfast

// \$42 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 one of the following:*

Granola pots with natural yoghurt, freeze dried raspberries (gf/v)

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

Selection of 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)

# 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



(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 March 2025 and 31st August 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 \$12 per person

// Two selections \$18 per person

Selection of assorted mini Danishes and croissants (v)

Smoked ham and Gruyère croissants with piccalilli chutney

Gruyère and tomato croissants with tomato relish (v)

Selection of mini muffins with butter and condiments (v)

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

Caramelised onion and beef 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 satsuma plum 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 meat, including Beechwood smoked leg ham and smoked chicken with freshly baked artisan bread rolls, crudités, beetroot hummus, pumpkin pesto, baby gem lettuce and 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 onion, 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 cous cous, glazed root vegetables, balsamic onions, rocket, green goddess dressing, pinenuts (v)

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

## *Hot selection*

Roasted free range chicken, rustic cacciatore sauce (df/gf)

Herb and mustard crusted sirloin, broccolini, pan jus (df/gf)

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

Traditional beef lasagne

Roasted eggplant cacciatore, fried basil

South East Asian Kaeng Pa vegetable jungle curry with jasmine rice (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)

# Cocktail menu

## CLASSIC CANAPÉS

### Cold canapés

// \$5.5 per piece

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

Confit duck tart, pickled grape, shiso (df)

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

Sumac lamb fillet, carrot purée, toasted pecan

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

Hot smoked salmon rilette, crème fraîche, chives, blini

### Hot canapés

// \$5.5 per piece

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

Caramelised onion and beef sausage roll, spiced tomato relish

Sweet potato and cashew taquito, avocado, chilli (gf,df,v,ve)

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

Butternut pumpkin and manchego arancini, confit garlic mayo (gf/v)

Barramundi spring roll, nan jim dressing, spring onion

Mini beef wellington tarts, roasted onions, chimichurri

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

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## LUXE CANAPÉS

### Cold canapés

// \$6.5 per piece

Pacific oyster, blackberry vinegar and shallot pearls (df/gf)

Cured salmon tartare, avocado, bronze fennel, beetroot basket (df)

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

Seared beef carpaccio, truffle mayonnaise, fried enoki, wafer (df)

Parmesan shortbread, goats curd, candied olive (v)

Manchego, prosciutto, fig, basil (gf)

Marinated Fremantle octopus, semi dried tomato, avocado (df,gf)

### Hot canapés

// \$6.5 per piece

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

Black truffle and Parmesan pinwheel (v)

Hoisin glazed pork belly bites, 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 — Wagyu beef, burger sauce, onion, American cheese and pickle on a brioche bun

Korean style sticky pork belly bao, coriander, fried shallots (df)

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

Chilled king prawns, Thai glass noodle salad, kaffir lime, chilli (df)

Smoked speck mac and cheese, sobrassada crumb

Grilled beef brochette, chimichurri (df/gf)

Fish and chips, tartare sauce, lemon (df/gf)

### Dessert canapés

// \$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)

Macaron selection (v)

Mini churros filled with chocolate and hazelnuts 2 pieces (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

Beetroot panna cotta, heirloom beetroot, goats curd, macadamia, preserved lemon, shiso (gf/v)

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

Chicken terrine, sourdough crumb, truffle oil, tarragon mayonnaise, Pommery mustard (gfo)

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

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

Local buratta, prosciutto, figs, candied olive, grape reduction, basil (gf/vo)

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)

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

Braised short rib, parsnip purée, burnt onions, red wine jus (gf)

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

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

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

## Mains

Eye fillet, spinach mash, king brown mushroom, truffle jus (gf)

Slow cooked beef cheek, braised red cabbage, baby turnips, Bourguignon sauce (gf)

Chicken breast, butternut purée, heirloom carrots, thyme jus, pistachio dukkah (gf)

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

Bangalow pork, burnt cauliflower, cavolo nero, apple jus, rosemary

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

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

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

New York baked cheesecake, macerated strawberries, vincotto gel, lemon balm

Chai raspberry bread and butter pudding, cardamom custard

## 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)

Miso roasted butternut pumpkin, puffed grains (df/gf/ve/v)

Roasted cauliflower, Parmesan crust, chive butter, fried garlic

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

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (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 fraiche, avocado, heirloom tomato, salmon pearls, bronze fennel (gf)

Local burrata, heirloom tomatoes, basil, aged balsamic, puffed grains

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

Chicken terrine, sourdough crumb, truffle oil, tarragon mayonnaise, Pommery mustard (gfo)

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

Pacific oyster, blackberry vinegar and shallot pearls (df/gf)

## Mains

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

Free range roast chicken, green peppercorn sauce, roasted heirloom carrots (gf)

Steamed Queensland barramundi, soy ginger broth, choi sum, spring onions (df/gf)

Bangalow pork collar, bean cassoulet, pancetta, apple cider jus (df/gf)

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

## 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)

Miso roasted butternut pumpkin, puffed grains (df/gf/ve/v)

Roasted cauliflower, Parmesan crust, chive butter, fried garlic

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

Heirloom tomato, cherry bocconcini salad, basil, aged balsamic dressing (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)

New York baked cheesecake, macerated strawberries, vincotto gel, lemon balm

Chai raspberry bread and butter pudding, cardamom custard

(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 March 2025 and 31st August 2025.



## Boards and stations

Minimum 100 guests

Boards and stations are available as add-ons to our canapé, plated or share menus and cannot be purchased separately.

### Cheese and charcuterie

// \$28 per person

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

### Cheese and chocolate cart

// \$28 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

### Dumpling station

// \$24 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

// \$24 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

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# 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

First pour spirits and  
 alcoholic ginger beer \$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

First pour spirits and  
 alcoholic ginger beer  
 \$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

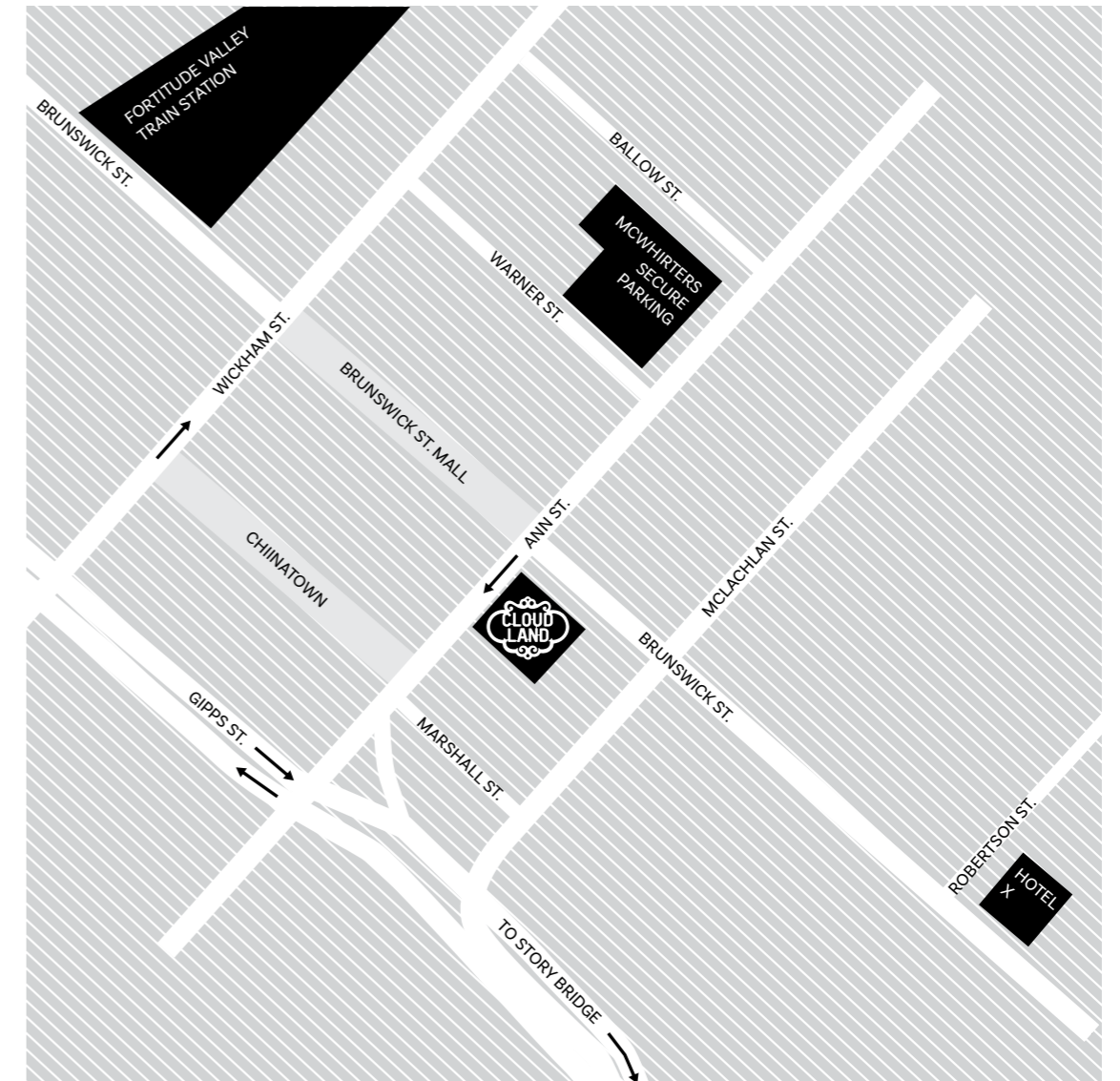
Cider

Soft drinks & juices

James Squire  
 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

