



PERFECT HOSTS FOR EVERY

Event

ISSUE 11 2024
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.



Contents

Spaces

- 7 Madame Hedges
- 9 Crystal Palais
- 11 Rose Room & The Terrace
- 15 Moon Room
- 17 Alice Room
- 19 Heritage Room
- 21 The Cellar

Food & Beverage

- 25 Breakfast
- 26 Day Delegate Packages
- 28 Conference Catering
- 31 Cocktail Menu
- 33 Plated & Luxe Plated Menu
- 37 Share Menu
- 40 Cheese, charcuterie & food stations
- 41 Beverage Packages
- 43 How to find us



Rose Room

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

– Raewyn Greenhalgh



MADAME HEDGES



// GROUND FLOOR

Designated Outdoor
Smoking Area (DOSA)

AV

Dedicated audio visual
sound system

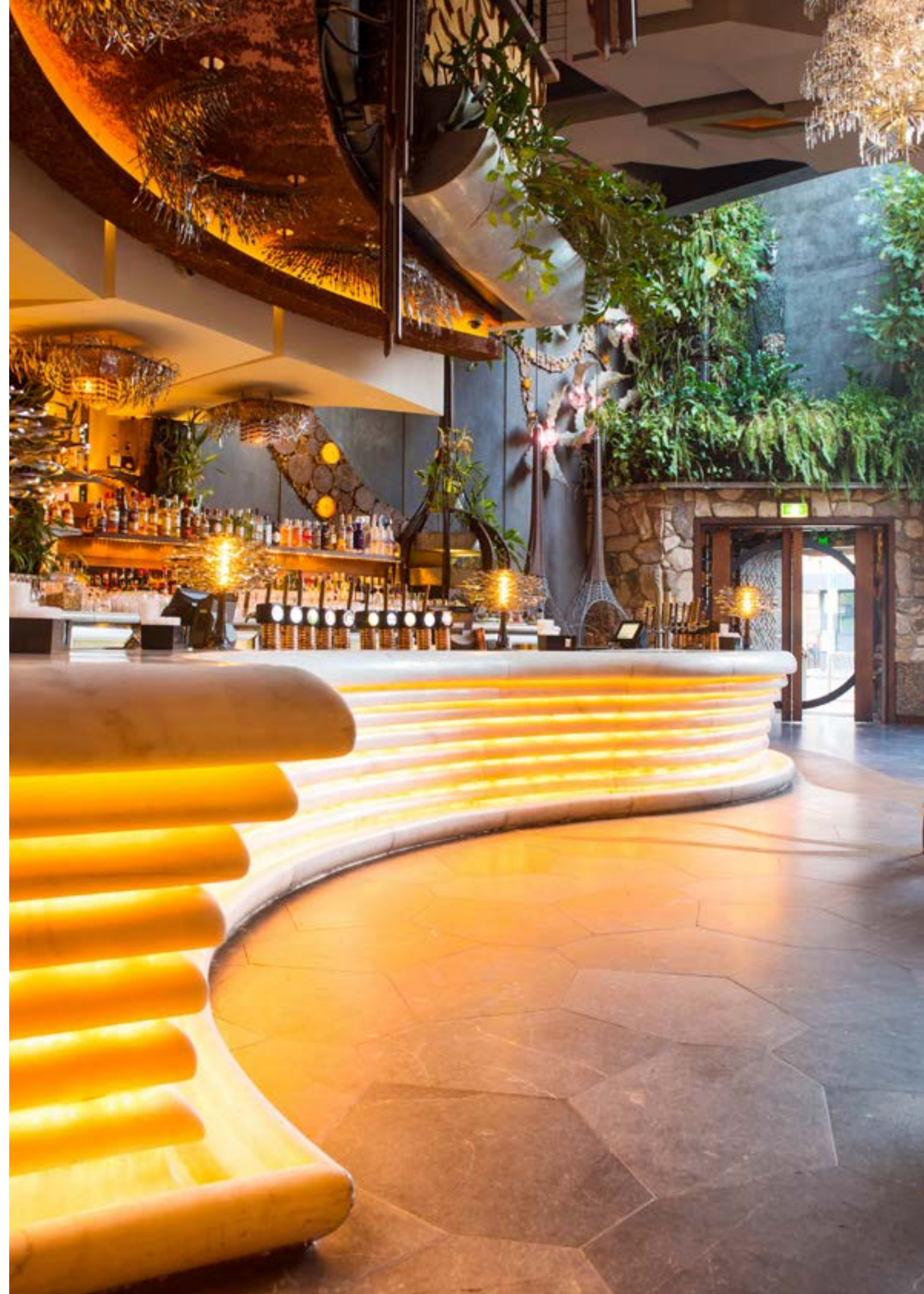
Capacity

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



ROSE ROOM & THE TERRACE



// LEVEL THREE

// PRIVATE BATHROOMS

// LARGE OUTDOOR TERRACE

AV

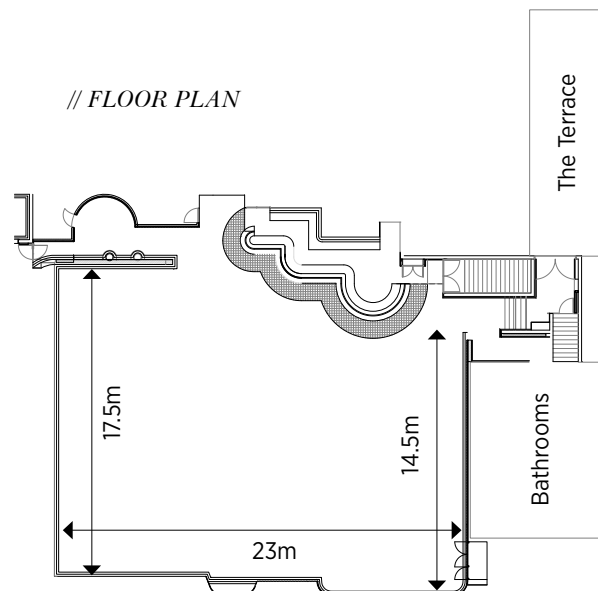
Dedicated audio visual sound system

Capacity

384 people banquet

700 people cocktail

// FLOOR PLAN



Approx. 417m² 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!”

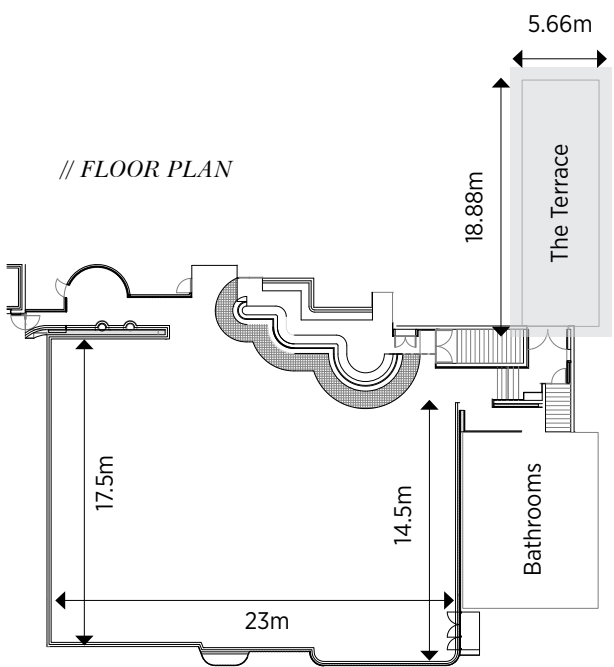
– Elantis Premium Funding



ROSE ROOM & THE TERRACE



- // LEVEL THREE
- // PRIVATE BATHROOMS
- // GLASS ROOF
- AV**
Sound system
- Capacity**
60 people banquet
90 people cocktail



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.

Approx. 106m² Ceiling height 5m



MOON ROOM



// LEVEL THREE

// PRIVATE
BATHROOMS

// VERANDAH

// ACCESS TO
OUTDOOR
SMOKING AREA

AV

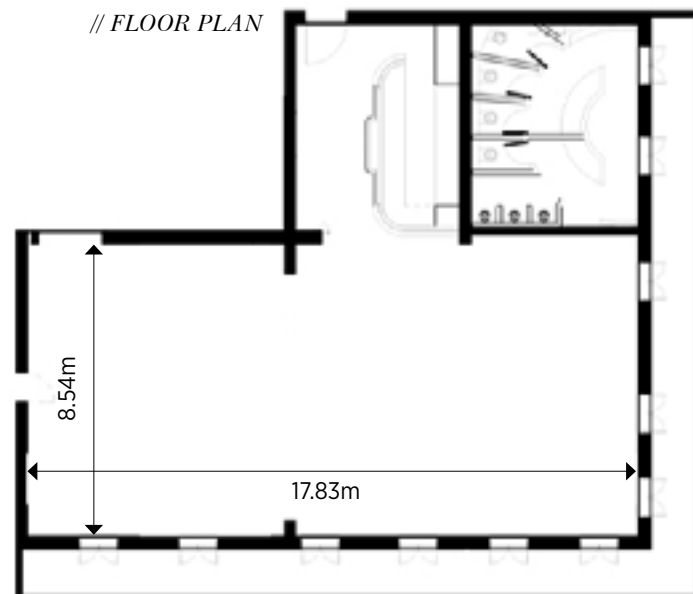
Dedicated audio visual
sound system

Capacity

120 people banquet

220 people cocktail

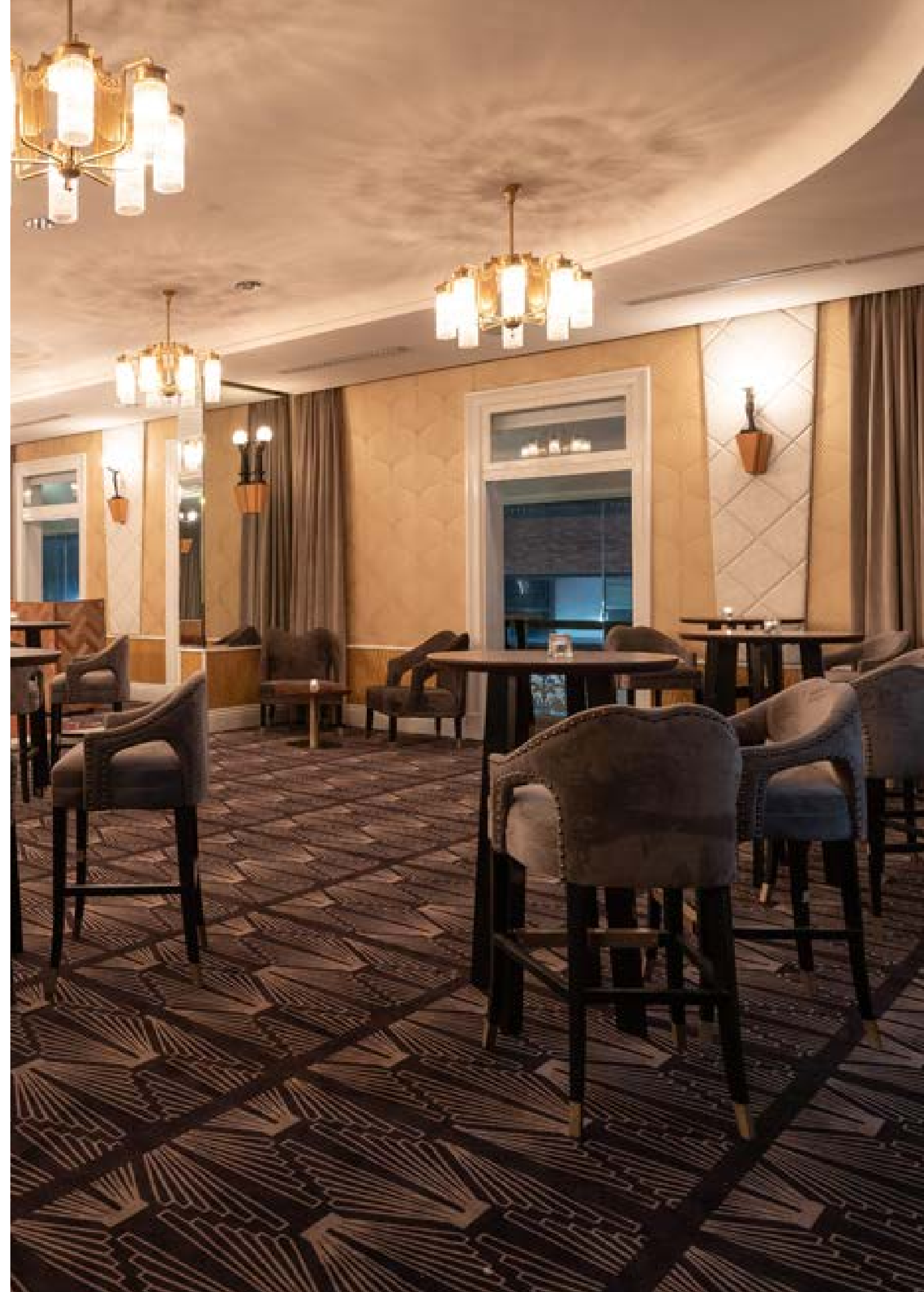
// FLOOR PLAN



Approx. 152m² Ceiling height 3.3m

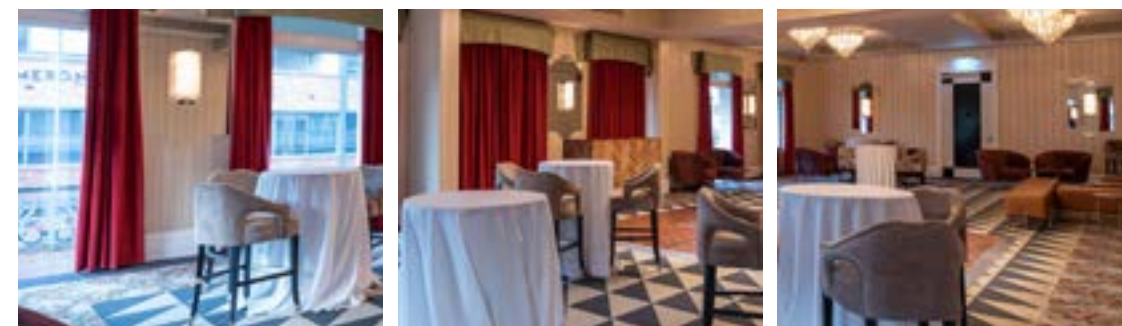
A beautiful old grand dame of Fortitude Valley's most treasured historic building, the Moon Room was once the top floor of the heritage listed Empire Hotel. The room features grand floor to ceiling windows, private bar, ornamental wrought iron façade with balcony and ample natural light.

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

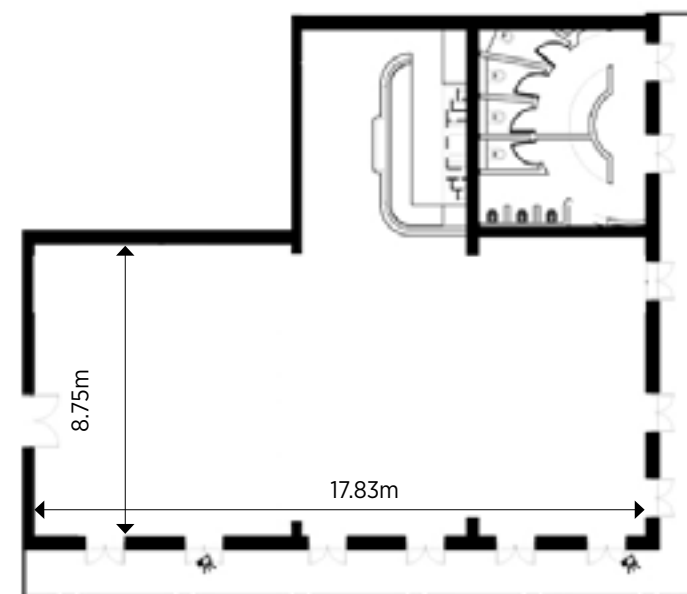
AV

Dedicated audio visual sound system

Capacity

120 people banquet

220 people cocktail



Approx. 156m² 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.



HERITAGE ROOM



// LEVEL TWO

// OUTDOOR TERRACE

// LARGE COCKTAIL
BAR

AV

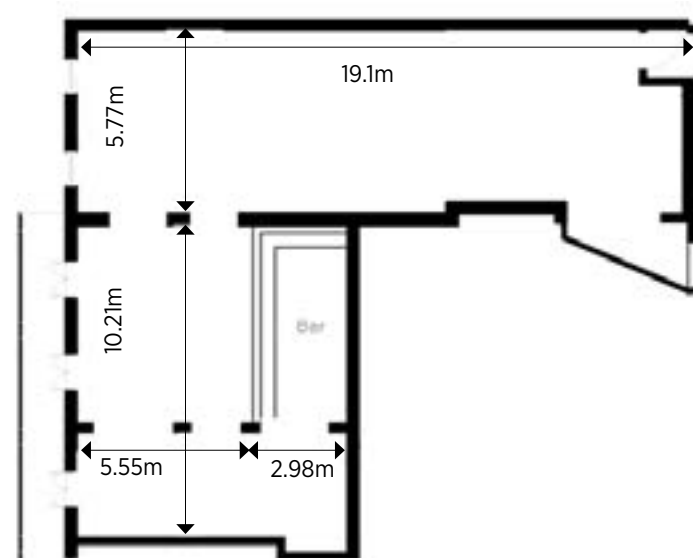
Dedicated audio visual
sound system

Capacity

100 people banquet

250 people cocktail

// FLOOR PLAN



Approx. 197.29m² 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



THE CELLAR



// BASEMENT

// COCKTAIL BAR

// PRIVATE BATHROOMS

AV

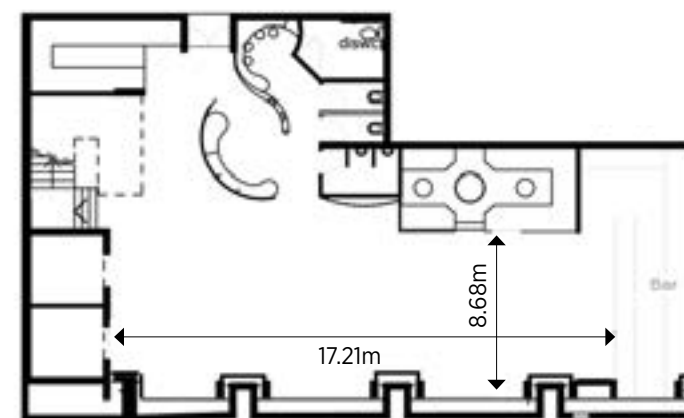
Dedicated audio visual
sound system

Capacity

40 people banquet

120 people cocktail

// FLOOR PLAN



Approx. 149m² 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.



GET MORE GOOD TIMES

Get a little extra when you get-together

Celebrate in Crystal Palais

Enjoy an extra \$200-\$400 spend on delicious food and drinks when you book an experience in one of our Crystal Palais booths.*

**Spend \$600 and receive a \$200 bonus, spend \$1200 and receive up to a maximum of \$400 — fully redeemable on food & beverage. Valid for new bookings only. Must be booked and held prior to 30th April 2024.*

Raise a glass at your next event

Choose a minimum 3 hour beverage package as part of your event and we'll add an extra hour, so you can keep the good times rolling for longer.

**Minimum 3 hour beverage package must be booked as part of your event to receive an extra hour. Event must be booked and held prior to 30th April 2024. Valid for new bookings only.*

Spread the love with a set menu

Book a family-style share dinner for 13 or more guests and we'll treat you to a delicious crème brûlée dessert!

Valid for bookings held until 30th April 2024.

ENQUIRE TODAY

*Food &
Beverage*



AUTUMN/WINTER EDITION

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

Breakfast

Minimum of 25 guests

On the go

// \$25 per person

Tea and coffee station

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 & 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

Served as a station or on the table:

Tea and coffee station

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 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)

Pork and caramelised onion sausage rolls with tomato relish (df)

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

Assorted mini Danishes and croissants

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 March 2024 and 30th September 2024.

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 cookies with salted caramel sauce

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

Pork and caramelised onion sausage rolls with tomato relish (df)

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)

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Chef’s table selection lunch

Sandwich lunch

// \$32 per person

Your choice of two sandwich options and one salad option

Ploughman’s lunch

// \$36 per person

Selection of sliced meat including Beechwood smoked leg ham, pastrami and smoked chicken with freshly baked artisan bread rolls, sliced cheddar cheese, cornichons, mustards, pickled onions, boiled eggs, cultured butter and extra virgin olive oil

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

Wagyu pastrami, Swiss cheese, rocket, seeded mustard mayo, sourdough baguette

Shaved leg ham, buttercrunch lettuce, tomato, piccalilli, aioli, sourdough

Poached chicken, avocado, cheddar cheese, tomato, lettuce, tomato chutney, sourdough

Roast pumpkin and falafel wrap with rocket, tomato and hummus (v)

Serrano ham, basil pesto, tomato, Parmesan cheese, aioli, rocket, focaccia

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 cauliflower, spinach, puy lentils, hazelnuts, tahini dressing (dfo/gf/v)

Roasted potato salad — kipfler potatoes, chives, bacon, seeded mustard dressing, capers (df/gf/vo)

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

Cypriot grain salad — freekeh, quinoa, pepitas, sunflower seeds, radicchio, cranberries, yoghurt dressing, pomegranate (dfo/v)

Hot selection

Roasted free range chicken (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)

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)

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Classic menu

COCKTAIL CANAPÉS

Classic cold canapés

// \$5 per piece

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

Smoked duck breast, pickled heirloom beetroot, candied orange (df/gf)

Seared yellowfin tuna, miso mayonnaise, toasted sesame seeds (df/gf)

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

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

Smoked salmon, crème fraîche, chives, blini

Classic hot canapés

// \$5 per piece

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

Pork and caramelised onion sausage roll, tomato chutney (df)

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

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

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

Mini beef wellington tarts, wild mushrooms, chimichurri

Roast butternut pumpkin and chive quiche, herb mayonnaise (v)



Luxe menu

COCKTAIL CANAPÉS



Luxe cold canapés

// \$6 per piece

Pacific oyster, cucumber, dill and elderflower mignonette (df/gf)

Blackberry and gin cured kingfish, avocado, salmon pearls (df/gf)

Poached Mooloolaba prawn, pink pepper, cucumber, verjus (df/gf)

Beef tartare, pickled guindilla, smoked extra virgin olive oil (df/gf)

Manchego, prosciutto, fig, basil (gf)

Luxe hot canapés

// \$6 per piece

Seared lamb kofta, mint yoghurt sauce (gf)

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

Sticky char sui pork belly, pickled cucumber, fried shallots (df)

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

Smoked barramundi croquette, bonito mayo (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 pork belly, char sui dressing, Asian slaw, coriander, fried shallots (df)

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

Crunchy prawn salad, pico de gallo, avocado (df/gf)

Tasmanian salmon poke bowl, edamame, black rice, wakame, radish, furikake (df/gf)

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

Dessert canapés

// \$5 per piece

Assorted profiteroles

Mini cheesecakes (v)

Selection of petit fours (v)

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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 gel, hazelnut praline, shiso (df/gf)

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

Poached Mooloolaba prawns, charred cos, white soy dressing, squid ink, furikake (df)

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

House made Tasmanian salmon rillettes, salmon pearls, bronze fennel, pomme gaufrettes (gf)

Lamb loin, goats curd, chickpea, zucchini flower, pomegranate and mint salsa, lemon oil (gf)

Entrées – warm plated

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

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

Free range pork belly, cauliflower, pickled mushrooms, cider jus, puffed grains (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, celeriac gratin, blackened onions, Madeira jus (gf)

Slow cooked S.Kidman Beef short rib, tarragon mash, pickled mushrooms, salsa verde (gf)

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

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

Seared lamb rump, blistered tomatoes, butternut purée, seeded mustard jus (gf)

Roasted chicken breast, blistered tomatoes, truffle polenta, cavolo nero (gf)

Desserts

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

Lemon meringue tart, raspberry compote, roasted macadamia (v)

Vanilla bean panna cotta, blackberries, toasted coconut, sorghum (gf/v)

Section 28 monte rosso washed rind cheese, pickled figs, peach and muscatel chutney, lavosh (gfo)

Blueberry and mascarpone cheesecake, blueberry compote, mandarin, mint

Sides

// \$4per person, per side

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

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

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)



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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

Luxe entrées – cold plated

Blackberry and gin cured salmon, avocado, crème fraîche, heirloom tomato, salmon pearls, bronze fennel (dfo/gf)

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

Yellowfin tuna crudo, mandarin, radish, ponzu, trout roe, mustard cress

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

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

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

Luxe 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 F1 Wagyu beef, pickled shimeji, cauliflower, truffle, pinot noir jus (gf)

Confit Ora King salmon, congo potato, confit tomato, dill butter sauce, bronze fennel (gf)

Luxe mains

King River Wagyu tri tip 4-5 mbs, pommes Anna, caramelised onion, 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

Duck breast, braised witlof, baby carrots, cherry jus (df/gf)

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

Luxe 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)

Luxe sides

//\$4 per person, per side

Roasted heirloom carrots with goats cheese and macadamia (gf)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/veo/v)

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

Baby gem lettuce, buttermilk ranch dressing, Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)



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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

Confit salmon, pink peppercorn, compressed
cucumber, dill, finger lime dressing, salmon
pearls (df/gf)

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

Poached Mooloolaba prawns, charred cos,
white soy dressing, squid ink, furikake (df)

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

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

Pacific oysters, finger lime and pomelo
mignonette, 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, gremolata,
chive butter, capers (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)

Duck fat potatoes, rosemary salt (df/gf)

Green leaves, green goddess dressing (gf/
veo/v)

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

Baby gem lettuce, buttermilk ranch dressing,
Grana Padano, chives (gf/v)

Steamed greens, chive butter sauce (gf/v)

Desserts

Served alternate drop

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

Lemon meringue tart, raspberry compote,
roasted macadamia (v)

Vanilla bean panna cotta, blackberries,
toasted coconut, sorghum (gf,v)

Section 28 monte rosso washed rind, 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 March 2024 and 30th September 2024.

Boards and stations

Minimum of 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 a 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)

Boags 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
premium 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)

Boags 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 premium 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)

Premium First
Pour Spirits

Select Cocktails

Boags 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

WHERE TO STAY

Hotel X, 458 Brunswick St.

Enjoy 15% discount with the
promo code – KATARZYNA GROUP

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.

