

Event

PERFECT HOSTS FOR EVERY



ISSUE 1 WINTER 2019





Put

your head in the clouds and dream big.

Imagine a land beyond expectations.

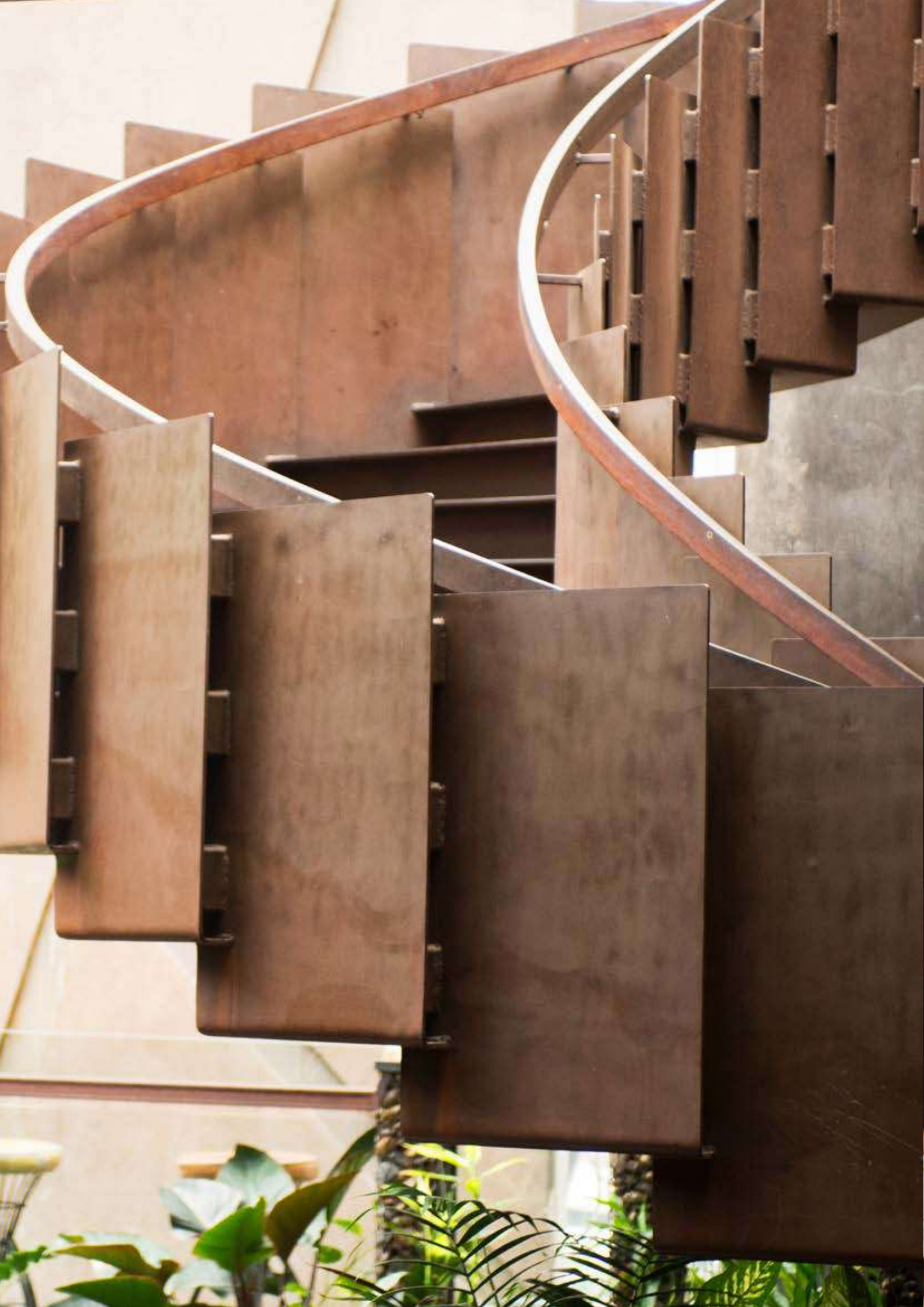
One where anything is possible.

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

- 6 Madame Hedges
- 8 Rainbow Room
- 10 The Terrace
- 12 Moon Room
- 14 Crystal Palais
- 16 Alice Room
- 18 Heritage Room
- 20 The Cellar



The Cellar

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

– Lena Blain

Entrée



Food & Beverage

- 24 Breakfast
- 25 Day Delegate Packages
- 27 Conference Catering
- 30 Cocktail Menu
- 32 Function Sit-down Menu
- 34 Beverage Packages



MADAME HEDGES



// GROUND FLOOR

Designated Outdoor
Smoking Area (DOSA)

AV

Dedicated audio visual
sound system

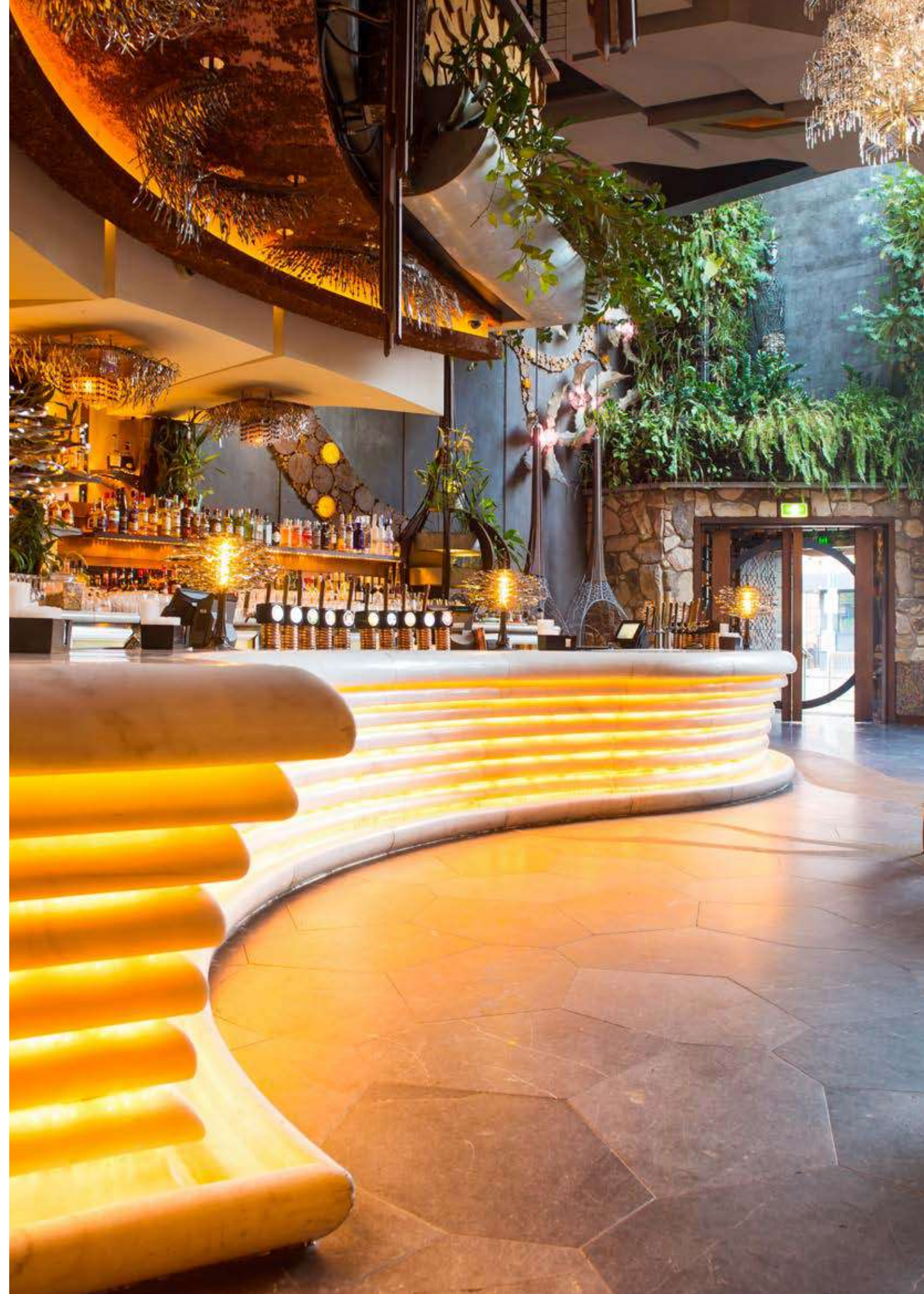
Capacity

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.





RAINBOW ROOM



// LEVEL THREE

// PRIVATE BATHROOMS

// LARGE OUTDOOR TERRACE

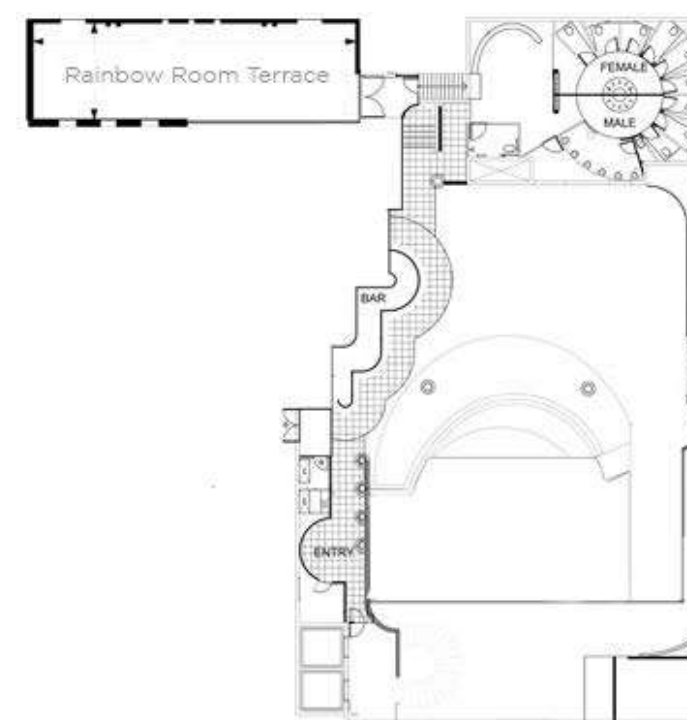
AV

Dedicated audio visual sound
system

Capacity

384 people banquet

700 people cocktail



// FLOOR PLAN

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

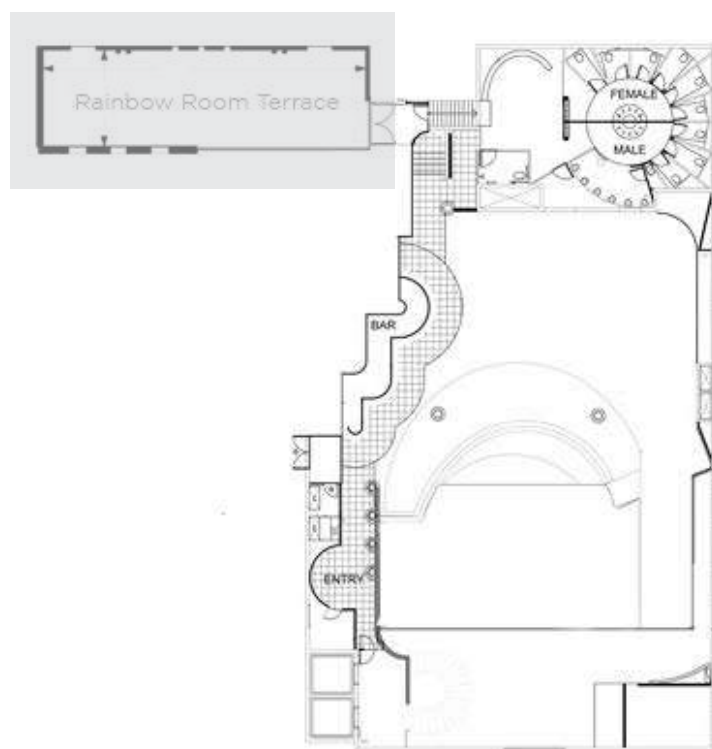
AV

Sound system

Capacity

60 people banquet

90 people cocktail



// FLOOR PLAN

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



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

– RACQ Insurance



MOON ROOM



// LEVEL THREE

// PRIVATE
BATHROOMS

// VERANDAH

// ACCESS TO
OUTDOOR
SMOKING AREA

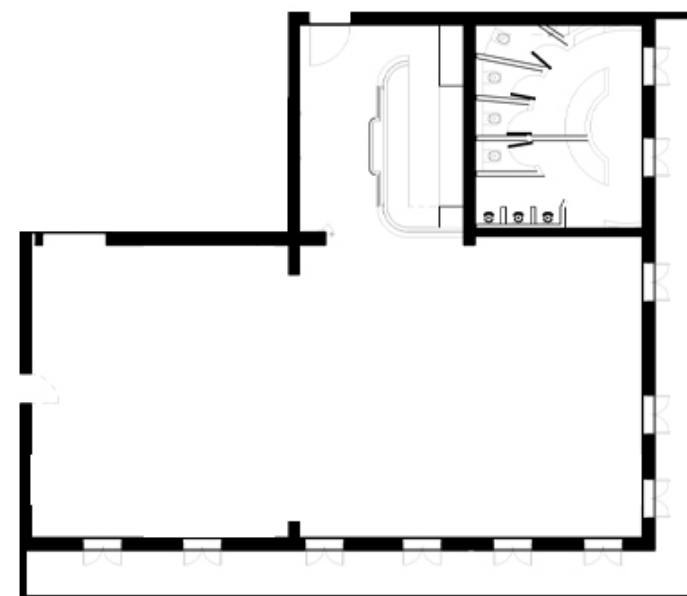
AV

Dedicated audio visual
sound system

Capacity

120 people banquet

220 people cocktail



// FLOOR PLAN

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.



CRYSTAL PALAIS



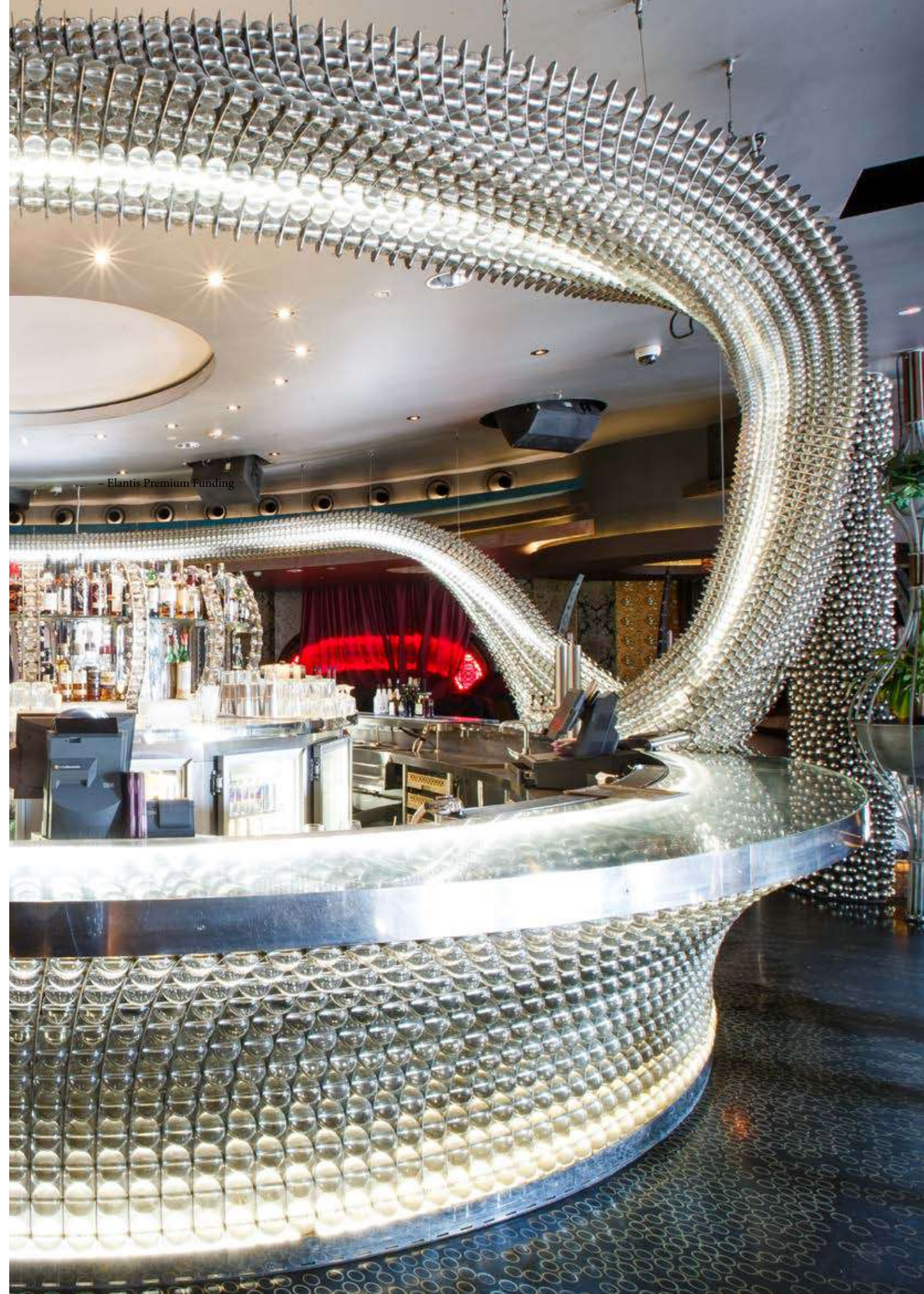
// LEVEL TWO

// 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.





“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

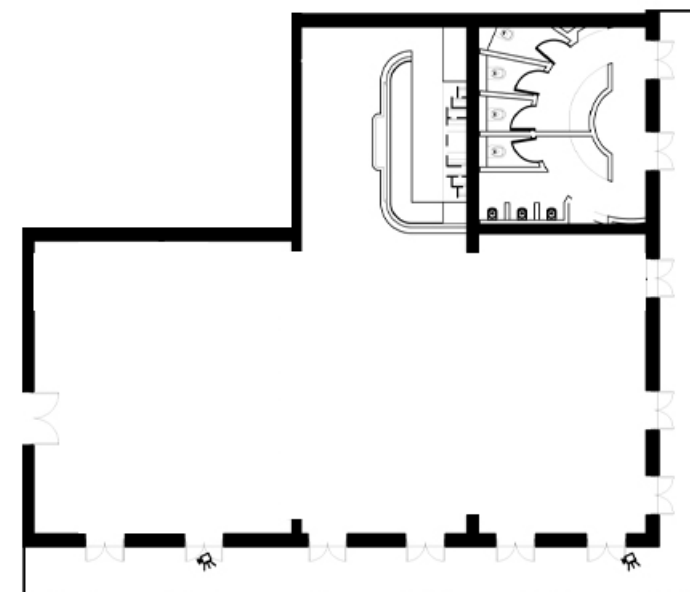
AV

Dedicated audio visual sound system

Capacity

120 people banquet

220 people cocktail



// FLOOR PLAN

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

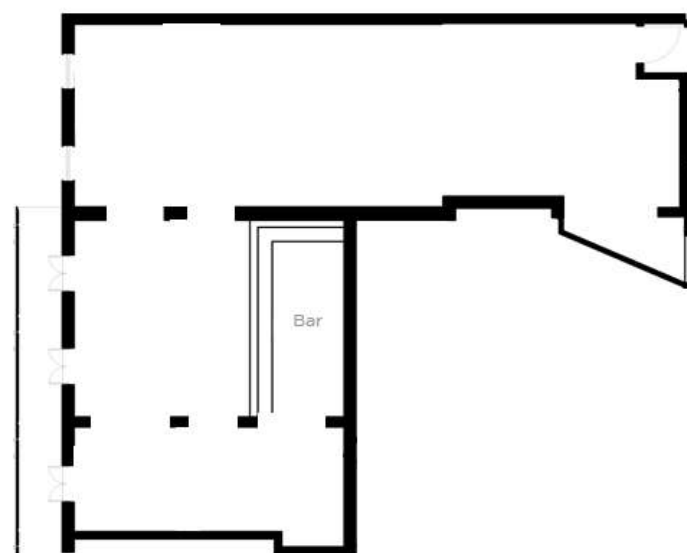
AV

Dedicated audio visual
sound system

Capacity

100 people banquet

250 people cocktail



// FLOOR PLAN

*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.
opulent vintage class.

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

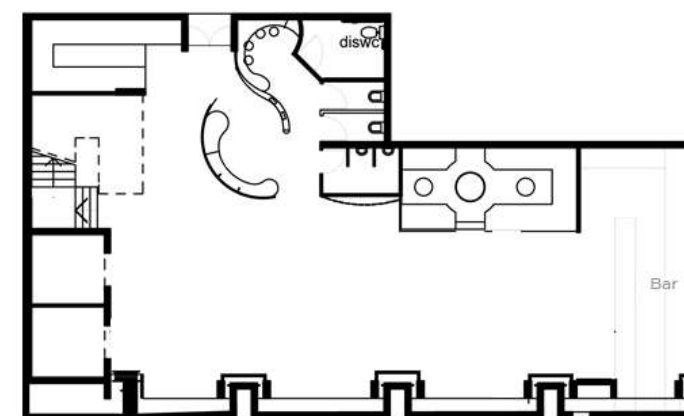
AV

Dedicated audio visual
sound system

Capacity

40 people banquet

120 people cocktail



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.

// FLOOR PLAN

*Food &
Beverage*



Breakfast

Minimum of 25 guests

On the go

// \$21 per person

Chilled fruit juices

Fresh seasonal fruit platter

Assorted baked Danishes or Mini muffins

Baked omelette with black forest bacon, egg, tomato, mushroom, chives (gf/vo)

Tea and coffee station

Continental breakfast

// \$28 per person

Chilled fruit juices

Fresh seasonal fruit platters (gf/df)

Coconut mixed berry chia pudding

San Daniele ham and asiago cheese or vine ripened tomato and asiago cheese croissants (v)

Black forest bacon, egg and spring onion pies or caramelised onion and roasted pepper egg pies (v)

Tea and coffee station

Business breakfast

// \$35 per person

Served on the table or as buffet

Chilled fruit juices

Coconut mixed berry chia pudding

Assorted baked muffins

Tea and coffee station

Then choose one of the following plated options;

Full English breakfast – chicken and thyme or beef and tomato relish chipolata, grilled black forest bacon, portobello mushroom, baby English spinach, roma tomato, fluffy scrambled eggs, lightly toasted banette roll (gfo/vo)

Eggs benedict, San Daniele ham, poached eggs, hollandaise, English muffin
Add cold smoked salmon \$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 – Home-style 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

*Gluten free on request bread & tart 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

Conference catering

Break menu options

// One selection \$10 per person

// Two selections \$16 per person

Coconut chia pudding

Oven baked selection of Danishes or mini muffins

House made pork and apple sausage rolls with tomato relish

Freshly baked chocolate chip cookies

Blueberry and raspberry friands (gf)

Fresh seasonal fruit platters (gf/df)

All menu items are served with tea and coffee station

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

*Gluten free on request bread & tart items incur a surcharge of \$1pp



Conference catering

Chef's table lunch options

// \$25 *per person*

Sandwich lunch

A selection of mixed sandwiches

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (gf) - Add chicken \$2pp

House made pork and apple sausage rolls with tomato relish

Fresh seasonal fruit platters (gf/df)

Workers lunch

Choose two:

Traditional Caesar salad, crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons
- Add chicken \$2pp

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (gf) - Add chicken \$2pp

Roasted butternut pumpkin, marinated Danish feta, kale, baby heirloom carrots with balsamic dressing (gf) - Add chicken \$2pp

Choose two:

House made beef lasagne

Free range chicken from the rotisserie (gf/df)

Lemon and dill butter grilled fish (gf)

Accompanied with:

Rustic breads served with a selection of specialty salts, kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Fresh seasonal fruit platters (gf/df)

English ploughman's lunch

Clothed aged cheddar cheese

Smoked wagyu beef brisket (gf/df)

Traditional Caesar salad, crispy bacon, baby cos lettuce, aged parmesan, boiled egg, Caesar dressing, anchovies and croûtons
- Add chicken \$2pp (gfo)

Waldorf salad, celery, apple, smoked cheese, roasted walnuts, mixed leaves and maple dressing (gf) - Add chicken \$2pp

Array of condiments

Boiled eggs

Rustic breads served with a selection of specialty salts, kampot pepper, dukka spice, roasted garlic whipped butter and extra virgin olive oil

Fresh seasonal fruit platters (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

*Gluten free on request bread & tart items incur a surcharge of \$1pp



Cocktail menu

Cold canapés \$4 - \$5

Smoked wagyu beef brisket,
horseradish cream en croute

Rotisserie chicken, roasted walnut and celery
bites on mini toast (df)

Sous vide duck breast, dried apricot,
blue cheese, pistachio (gf) \$5

Beef tartare, ponzu dressing,
wild baby rocket (gf/df) \$5

Moroccan spiced seared tuna
with harissa mayonnaise (gf/df) \$5

Hot canapés \$4 - \$5

Black forest bacon and spring onion
tart harissa mayonnaise (vo)

Sundried tomato and asiago
arancini with aioli (v/gf)

Prawn twisters with sweet chilli lime
mayonnaise (df)

Sweet corn, yellow polenta and pecorino arancini
with saffron mayonnaise (v/gf)

Portuguese coated chicken skewers,
roasted romanesco mayonnaise (gf/df)

Pork and apple sausage rolls
with tomato chutney

Falafel with baba ganoush (gf/df/v/vegan)

Roast duck spring rolls with spicy plum sauce (DF)

Braised lamb and sweet potato pies with minted
eggplant yoghurt

House made Café de Paris butter
prawn toast \$5

Caramelised onion polenta bites,
truffle duxelle (gf) \$5

Substantial canapés \$9

Moroccan tuna poke bowl (gf/df)

Smoked chicken, crispy wonton stack, rocket,
Spanish onion, tomato, avocado (gf/df)

Fish and chips with house made tartare

Falafel served on tabouli with baba ganoush
(gf/df/v/vegan)

Mini lamb burger with capsicum
relish and brie cheese (gfo)

Dessert canapés \$3.50

Assorted mini cheese cakes

Salted caramel tart (gf)

Selection of macarons (gf)

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

*Gluten free on request bread & tart 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 chicken, Mediterranean vegetable,
black quinoa stack with mango and seeded
mustard dressing (gf/df)

45-degree dill infused confit salmon
with potato, sour cream crush,
green pea and capers (gf)

Entrées – warm plated

Italian style pork cheek on skordalia
with seasonal greens in a rich braise sauce (gf)

Smoked wagyu beef brisket with creamy soft
polenta, roast beetroot, mint salsa Verde (gf)

Lamb loin, yellow polenta cake, buttered greens,
Café de Paris butter (gf)

Duck breast on burnt orange sweet potato
mash, buttered greens finished with orange
and star anise glaze (gf/df)

Pan seared chicken breast, creamy mashed
potato, passata, San Daniele ham topped with
gruyère cheese (gf)

Mains – hot plated

Beef eye fillet, roasted portobello mushrooms,
potato galette, seasonal vegetables finished
with red wine sauce (gf)

Humpty Doo barramundi, potato and parmesan
smash with lemon beurre blanc (gf)

King pork cutlet, blackened carrot puree,
buttered greens and macadamia honey roasted
carrots (gf)

Chicken breast, roasted black carrot, seasonal
greens, pomme puree finished with a pink
peppercorn beurre blanc (gf)

Market fish, green pea sauce with pea and onion
potato mash and lemon infused olive oil (gf)

Roast chicken breast, yellow polenta cake, roast
spiced pumpkin and truss cherry tomatoes with
dark chicken jus (gf)

Lamb loin, burnt orange sweet potato mash,
seasonal greens, salsa Verde with sticky lamb
and port wine sauce (gf/df)

Duck breast, roasted beetroot, black carrot
puree and truss cherry tomatoes finished
with a duck and beetroot glaze (gf/df)

Dessert – served with tea & coffee

Apple and rhubarb crumble with cinnamon
and vanilla ice cream

Hazelnut panna cotta, hazelnut praline
with chocolate shards (gf)

Dulce de leche salted caramel tart
with chantilly cream (gf)

Mississippi mud cake with
double chocolate ice cream

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

Pick three cheeses:

Shadows of blue

Mafra clothed aged cheddar

Tarago washed rind

Wombye ash brie

Soignon goats cheese

Sides

// *\$3pp (20 people minimum)*

Creamy potato mash (gf)

Roast sweet potato and chive mash (gf)

Garlic buttered chat potatoes (gf)

Buttered seasonal greens with toasted white
sesame seeds (gf)

Blackened carrots with smoked almonds (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

*Gluten free on request bread & tart 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

Stella Artois Draught

Cider

Soft drinks and 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]

Babich Black
Sauvignon Blanc
[Marlborough, NZ]

Pasqua 'Le Collezioni'
Pinot Grigio
[Italy]

Babich Classic
Pinot Noir Rosé
[Marlborough, NZ]

Seppelts The Drives
Chardonnay
[Central Victoria, VIC]

Maxwell Silver
Hammer Shiraz
[McLaren Vale, SA]

Wynns Gables
Cabernet Sauvignon
[Coonawarra, SA]

Cantina Tollo
Sangiovese
[Abruzzo, Italy]

Quealy Fionula
Nero D'Avola
[Central Victoria, VIC]

Fortitude Pacer

Fat Yak Draught

4 Pines Pacific
Ale Draught

Stella Artois Draught

Cider

Soft drinks and juices

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 two white and two red wines

Mumm Cordon
Rouge Champagne
[France]

Domaine Jean
Dauvissat Père & Fils
Chablis [France]

Quartz Reef
Pinot Gris
[Central Otago, NZ]

Nanny Goat
Pinot Noir
[Central Otago, NZ]

Fraser Gallop Parterre
Cabernet
[Margaret River, WA]

Maison Saint
AIX Rosé
[France]

Premium First
Pour Spirits

Fortitude Pacer

Fat Yak Draught

4 Pines Pacific Ale
Draught

Stella Artois Draught

Cider

Corona

Soft drinks and juices

641 ANN STREET, FORTITUDE VALLEY, QLD, 4006 | 07 3872 6600

cloudland.tv