



LINA
ROOFTOP



Sky-High Dining

Boasting a chic mediterranean indoor / outdoor restaurant with breathtaking views of the river and city skyline, we welcome you to Brisbane's most desired rooftop destination.

Offering spaces for groups of 10 – 500 our impressive food menus, extensive drinks list, open air terrace and prestige restaurant make Lina Rooftop a sought-after destination. Let our dedicated events team work with you to create a truly memorable experience.



Canapé Packages

*Minimum 20 guests

SUNSET SNACKS

5 x canapés (substantials +\$3)
\$35 per person

Most Popular

SKY-HIGH DINING

7 x canapés (substantials +\$3)
+ 2 x fork dish
\$75 per person

LINA APPETIZER

5 x canapés (substantials +\$3)
+ 1 x fork dish
\$50 per person

STANDING DEGUSTATION

7 x canapés (substantials +\$3)
+ 3 x fork dish
\$95 per person

Additional canapés + \$7.50pp Substantials + \$10pp Fork dishes/boxes + \$17.5pp

Hot & Cold Canapés

C O L D

Beef tartare on baguette, chives, cornichon, dijon

Pork rilette, cornichon, seeded mustard, chicharron *(gf, df)*

Prosciutto and caramelised fig tartlets *(gfo)*

Duck liver pate en croute, orange gel, hazelnut

Blue cheese mousse tartlets, caramelised figs *(v)*

House made sushi, Chef's selection, pickled white ginger, shoyu *(v)*

Panko crumbed king prawn roll, cannes sauce, romaine

Potato brandade, sourdough croute, dill, e.v.o.o *(ve)*

H O T

Chicken lollipops, chilli soy caramel, sesame *(gfo, df)*

Kataifi prawn skewers, lemongrass and sweet chilli dipping sauce

Panisse, sauce gribiche *(v, gf)*

Lamb shoulder croquette, rosemary salt cumin curd

Beetroot and basil arancini, coyo tzatziki *(ve)*

Cheese croquette, verte *(v)*

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option



Substantial & Fork Canapés

COLD FORK DISHES

Mini poké bowl, teriyaki chicken, seasoned rice, edamame, pickled ginger, carrot, cucumber wakame, sesame dressing (*gfo, df*)

Mini salad cups, Chef's selection of salads made with fresh seasonal produce

HOT FORK DISHES

Fried cauliflower, cauliflower cream, sauce vierge, walnuts (*v, veo*)

Beetroot risotto, basil, grana padano (*v, veo*)

COLD SUBSTANTIAL

Prawn cocktail cos cups, avocado cream, smoked chipotle emulsion, chives

HOT SUBSTANTIAL

Wagyu beef slider, smoked onion jam, cheddar, aioli

Herb and garlic roasted mushroom slider, truffled aioli, feta, butter lettuce (*v*)

DESSERT

Chocolate brownie bites, whipped mascarpone

UPGRADE

Freshly shucked live oysters with finger lime chilli dressing (*gf, df*)

\$60/DOZEN



Grazing Stations

The show piece of any event, make a statement with Lina's decadent grazing stations. Table length 3000mm x 990mm.

CHEESE, FRUIT & NUT STATION

Chef's selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

\$2,000

CHARCUTERIE STATION

Chef's selection of artisan cheese from local producers and specialty importers

Chef's selection of cured meats from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fresh fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

\$2,500

DESSERT STATION

Chef's selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Chef's selection of petit fours

\$2,000

Most Popular

Live Stations

Lina Rooftop's live stations elevate the whole dining experience as Chef's interact and engage with diners.

SASHIMI *(dfo, gfo)*

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$ 1,750

OYSTERS *(dfo, gfo)*

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

* Ice sculpture requires 1.5 weeks notice

\$ 2,500



Alternative Drop Menu

Select 2 options from each course. Minimum 20 guests.

ENTRÉE

Duck liver parfait, orange, pickle, hazelnut, brioche

Roasted prawns, virgin sauce, baby leaf sorrel *(gf, df)*

Classic beef tartar, dijon, capers, cornichon, chives, egg yolk with potato crisps *(gf, df)*

Olive tapenade, baguette *(v, df, gfo)*

MAIN

Grilled pork tomahawk, spices and citrus honey *(gf, df)*

Cauliflower steak, cauliflower cream, sauce vierge, persillade, chilli oil, candied walnuts *(v, gf, dfo)*

Roasted half chicken, freekeh, herbs, citrus dressing *(df)*

Premium grade, house cut oyster blade steak, leaf *(gf)*

DESSERT

White chocolate crème brûlée, almond biscotti, whipped mascarpone *(v)*

Deconstructed tiramisu, coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème

2 COURSE
\$ 79 per person



3 COURSE
\$ 90 per person

SHARED SIDES

Garlic and herb roasted new potatoes *(v, gf)*

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette *(v, gf, dfo)*

Panisse, sauce gribiche *(v, gf, df)*

1 FOR \$8pp · 2 FOR \$12pp

3 FOR \$15pp

UPGRADES

Freshly shucked live oysters with finger lime chilli dressing *(gf, df)*

\$ 5 EACH

Caviar with condiments and lavosh *(df, gfo)*

\$240 PER 30G TIN



Banquet Sharing Menu

Minimum 2 course selection. Minimum 20 guests.

APPETISER

Live shucked oysters *(gf, df)*

Brioche, cherry smoked butter

ENTRÉE

Buratta, grape tomato, fig, herbs, e.v.o.o, baguette *(v, gfo)*

Panisse, sauce gribiche *(v, gf, df)*

Olive tapenade, baguette *(v, gfo)*

Prawn cocktail, avocado, smoked chilli dressing, mayonnaise, gem *(gf)*

Duck liver parfait, orange, pickle, hazelnut, brioche

2 COURSE
\$ 7 5 per person



3 COURSE
\$ 9 5 per person



4 COURSE
\$ 1 0 5 per person

MAIN

Lamb shoulder, lamb sauce, persillade *(gf, df)*

Roasted free range chicken, chicken jus *(gf, df)*

Garlic and herb roasted new potatoes *(v, gf)*

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette *(v, gf, dfo)*

DESSERT

White chocolate crème brûlée, almond biscotti, whipped mascarpone *(v)*

Deconstructed tiramisu, coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

Beverage Packages

*Cash bar option available *Minimum 20 guests

TOULOUSE PACKAGE

BTW Sauvignon Blanc

BTW Prosecco

BTW Rosé

BTW Shiraz

Estrella Draft / Greaan Beacon Wayfarer

Soft Drinks

2 x hour: \$50pp · 3 x hour: \$65pp
4 x hour: \$75pp

Upgrade to include a 2 hour spirits package for an additional \$35pp

CANNES PACKAGE

Noisy Ritual Chenin Blanc

Shaw and Smith Sauvignon Blanc

Matho DOC Prosecco

The Pale Rosé by Whispering Angel

Howards Park Pinot Noir

Noisy Ritual Shiraz

Corona BTL, Estrella Draft, Peroni Draft

Soft Drinks

2 x hour: \$65pp · 3 x hour: \$85pp
4 x hour: \$100pp

Upgrade to include a 2 hour spirits package for an additional \$35pp

Most Popular

ST TROPEZ PACKAGE

Grey Goose Vodka Spritz, Lina Spritz or Rosé Spritz on arrival for each guest (select 2)

Little Angel Pinot Gris

Panul Sauvignon Blanc

Chandon Blanc de Blanc

AIX Rosé

Fringe Société Gamay

Mount Trio Pinot Noir

All Draft and Bottled Beers

Soft Drinks

2 x hour: \$85pp · 3 x hour: \$115pp
4 x hour: \$140pp

Upgrade to include a 2 hour spirits package for an additional \$35pp

SPIRITS INCLUDE: Grey Goose Vodka, Bacardi 8, Bombay Sapphire Gin, Dewar's 12



Bespoke Additions

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our events team about what is possible.

CUSTOM FOOD & BEVERAGE MENUS

\$95 design fee
Printing POA

CUSTOM INVITATIONS

\$95 design fee
Printing POA

POP UP BAR

\$350 (includes a bartender for the duration of your event)

CUSTOM POP UP BAR SIGN

\$300 (includes design)

POOL ACCESS

\$10 per person (daytime only)

CAKEAGE

\$4.50 per person (cut, and individually served by chef)

CUSTOM STENCIL FOR COCKTAILS

\$300

GELATO CART

\$9.50pp (minimum 50 pax)
Choice of 4 x flavours and 4 x toppings

PARTY THEATRE

1.75L Grey Goose with sparkler entry \$1,250

External Supplier Additions

Please note, these external supplier add-ons are not included in your quoted minimum spend requirement

INTERACTIVE DRINKS WALL

From \$3,328 / 2 hours

HAPPY HOUR COCKTAIL HOST

From \$1,500 / 90 minutes

CUSTOM ICE SCULPTURE

From \$1,000

ROVING SELFIE STATION

From \$1,500
for 2x45min sets over 2hrs

GOLD SPARKLE CANNONS

\$2,100 (includes 4x white sparkler cannons, 2 key moments over 2 hour call time, technician, set up and pack down)

CUSTOM BRANDED ICE CUBES

\$150 set up fee + \$3.50/cub (min order 100)

SOCIAL CONTENT CREATOR

POA

COFFEE CART

POA (based on numbers)

360 VIDEO & PHOTO BOOTH

From \$2,360 / 3 hours

THEMED DANCERS

From \$1,250



Interested in hosting an event with us?
Please contact our events team



events@potentialeisure.com.au