



PERFECT HOSTS FOR EVERY

Event

ISSUE 6 2021





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

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

- Raewyn Greenhalgh

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MADAME HEDGES



// GROUND FLOOR

Designated Outdoor
Smoking Area (DOSA)

AV

Dedicated audio visual
sound system

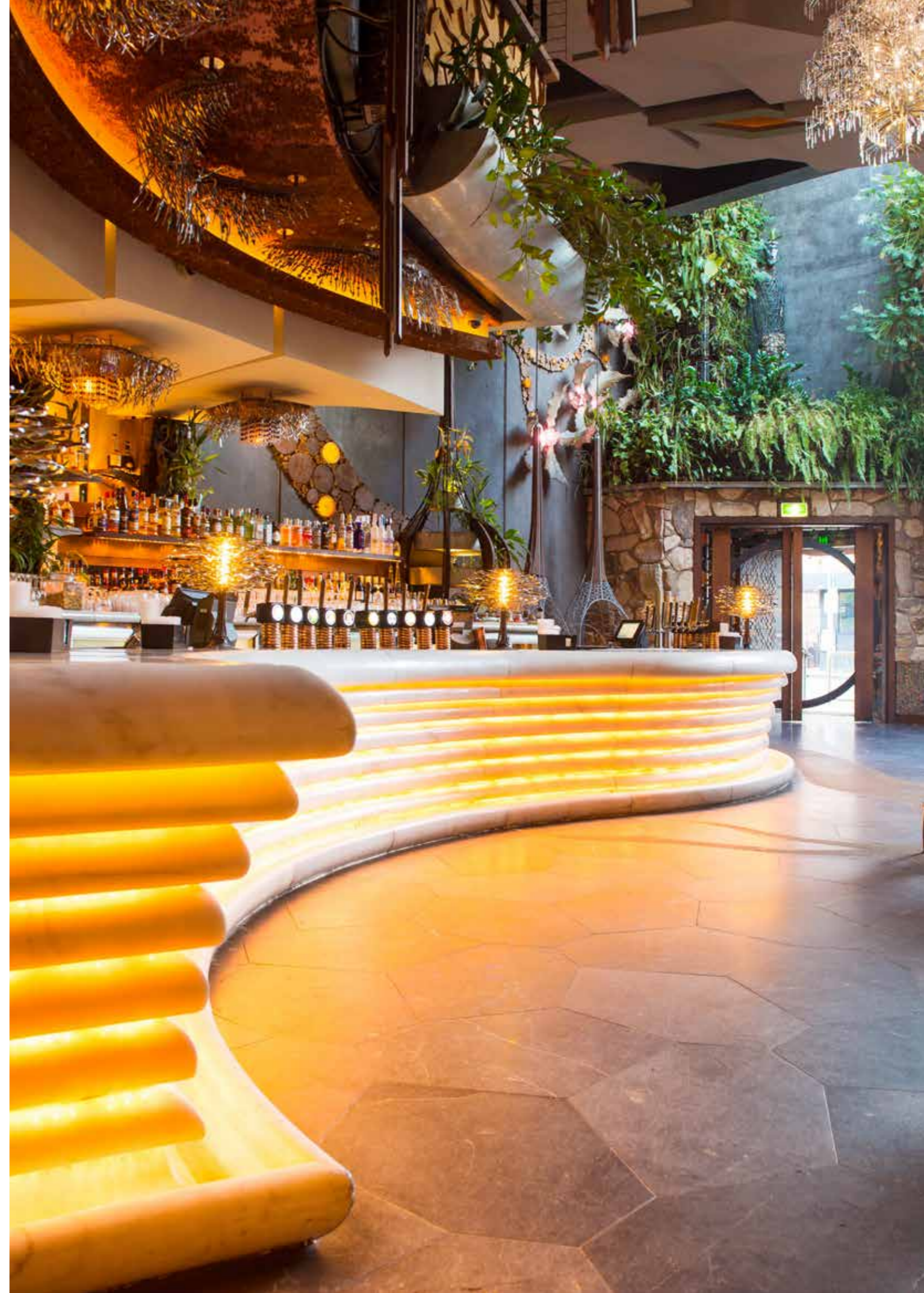
Capacity

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



ROSE ROOM

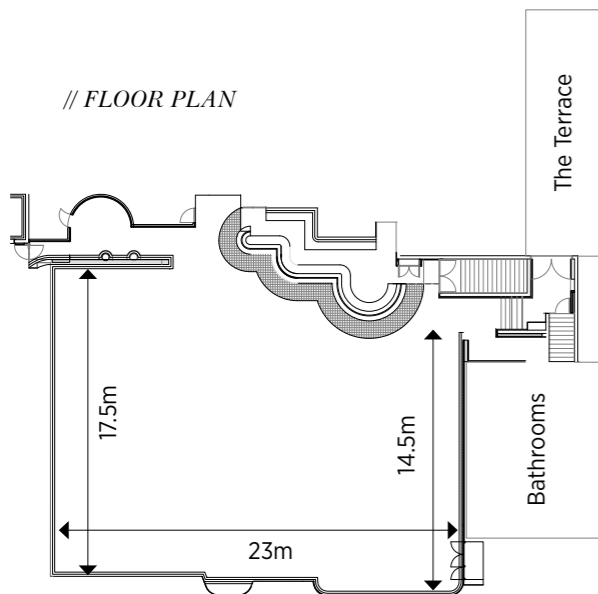


- // LEVEL THREE
- // PRIVATE BATHROOMS
- // LARGE OUTDOOR TERRACE

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.





THE TERRACE



// LEVEL THREE

// PRIVATE BATHROOMS

// GLASS ROOF

AV

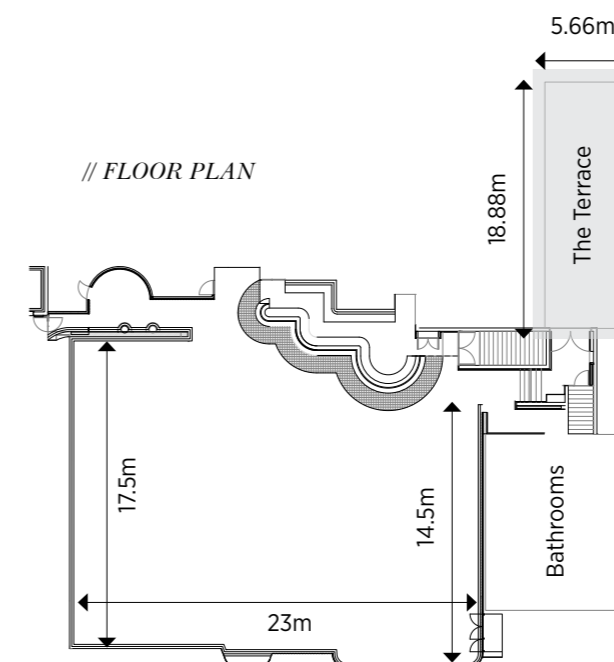
Sound system

Capacity

60 people banquet

90 people cocktail

// FLOOR PLAN



Approx. 106m² 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.

“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

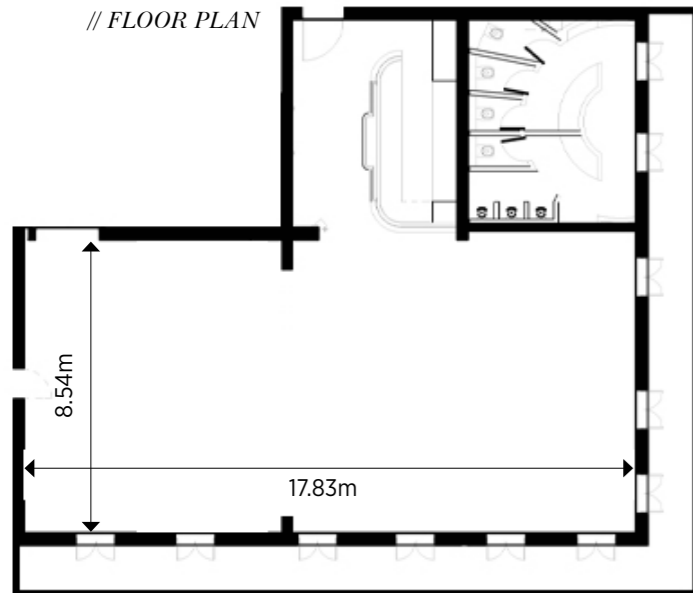
Dedicated audio visual
sound system

Capacity

120 people banquet

220 people cocktail

// FLOOR PLAN



Approx. 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

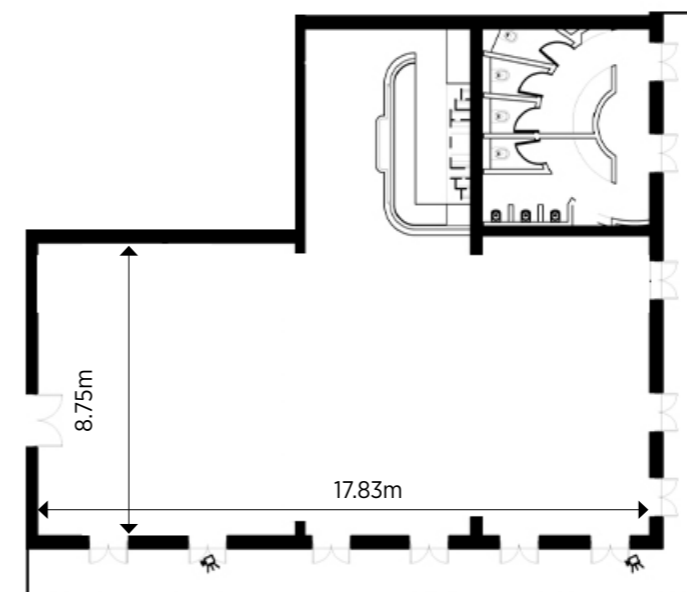
AV

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.

“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

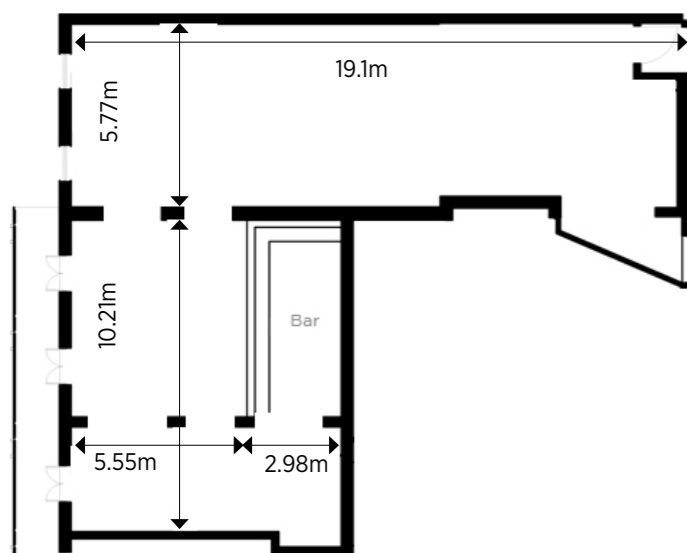
Dedicated audio visual
sound system

Capacity

100 people banquet

250 people cocktail

// FLOOR PLAN



Approx. 197.29m² 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 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

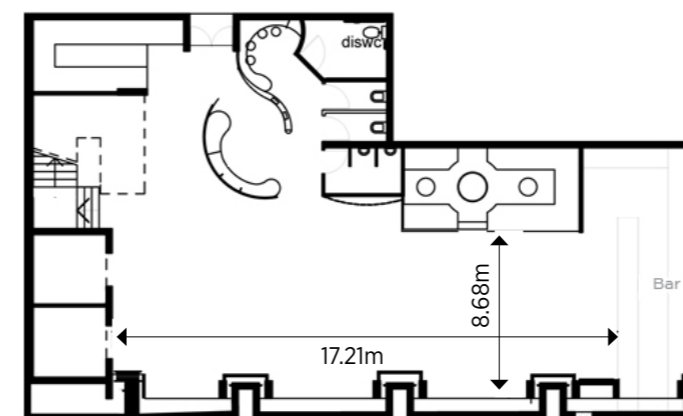
Dedicated audio visual
sound system

Capacity

40 people banquet

120 people cocktail

// FLOOR PLAN



Approx. 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.

*Food &
Beverage*



Breakfast

Minimum of 25 guests

On the go

// \$21 per person

Chilled fruit juices

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf)

Tea and coffee station

Select two of the following:

Apple Danish with warm blueberry compote, caramelised apple balsamic and double cream (v)

Chocolate protein balls with peanut butter, coconut dip and white chocolate rubble (gf)

Australian free range ham and Victorian cheddar cheese croissant

Banana, raspberry and kiwifruit chia pudding with freeze dried blackberries (df/gf/ve)

Hempnola bircher muesli with blood orange and pistachio (df/gf)

Raspberry and blueberry friands with a warm blackberry and spearmint jam (gf)

House baked chocolate chip cookies served warm with a salted caramel dipping sauce

Pork, caramelised apple and fennel sausage rolls with chilli jam (df)

Banana and walnut muffin with a sweet, whipped cinnamon and wattle seed butter (v)

Continental breakfast

// \$28 per person

Chilled fruit juices

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (gf/df)

Granola, Hempnola, oat goji, coconut yoghurt, acai and fresh berries (df/gf/ve)

Tea and coffee station

Select two of the following:

Cold smoked Tasmanian salmon and cream cheese croissants with baby capers, leaves, dill and Egyptian dukkah

Local roasted Palmwoods portobello mushroom croissants with thyme and Persian goats fetta (v)

Pork, caramelised apple and fennel sausage rolls with chilli jam (df)

Local Scenic Rim vegetable ratatouille and crumbled buffalo fetta tart with herb mayonnaise (v)

Business breakfast

// \$35 per person

Served as a station or on the table

Chilled fruit juices

Granola, Hempnola, oat goji, coconut yoghurt, acai and fresh berries (df/gf/ve)

Banana and walnut muffin with a sweet, whipped cinnamon and wattle seed butter (v)

Tea and coffee station

Select one of the plated options:

Full English breakfast — Aussie streaky maple bacon, chicken and thyme chipolata, portobello mushroom, baby English spinach, blistered Bundaberg cherry tomatoes, fluffy scrambled eggs and lightly toasted sourdough (gfo)

Smashed avo on toast — Yarra Valley fetta, heirloom tomato, Spanish onion, extra virgin olive oil, poached local Queensland free range eggs on sourdough, with Egyptian dukkah (gfo)

Add Aussie maple 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

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 chocolate chip cookies served warm with a salted caramel dipping sauce

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

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

Apple Danish with warm blueberry compote, caramelised apple balsamic and double cream (v)

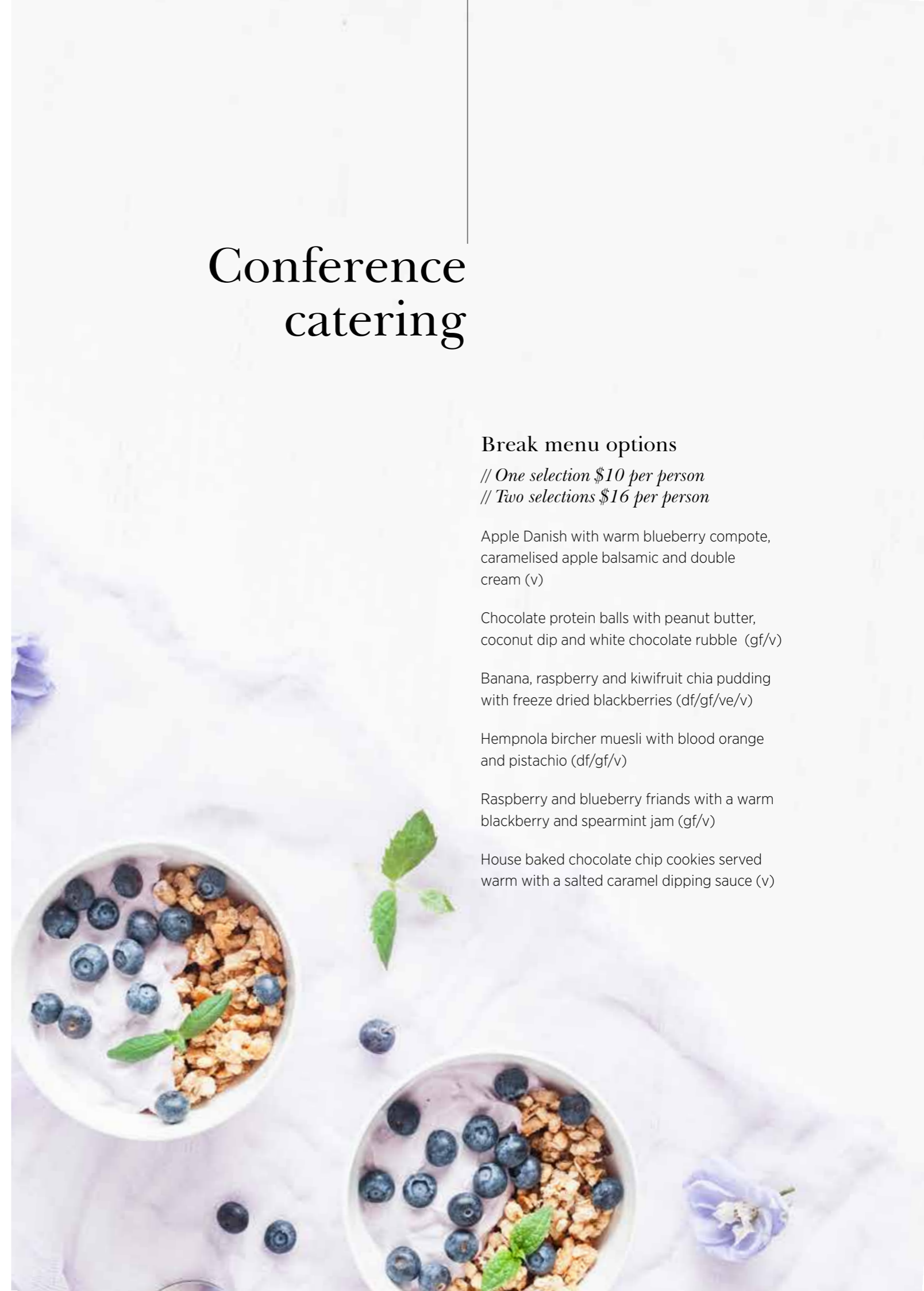
Chocolate protein balls with peanut butter, coconut dip and white chocolate rubble (gf/v)

Banana, raspberry and kiwifruit chia pudding with freeze dried blackberries (df/gf/ve/v)

Hempnola bircher muesli with blood orange and pistachio (df/gf/v)

Raspberry and blueberry friands with a warm blackberry and spearmint jam (gf/v)

House baked chocolate chip cookies served warm with a salted caramel dipping sauce (v)



Conference catering

Chef's table selection lunch options

// \$25 per person

Sandwich lunch

Assorted house made sandwiches:

Local Queensland farm egg, mayonnaise and fancy lettuce (v)

New South Wales free range ham, dijon mustard, vine ripened Scenic Rim tomato and Victorian cheddar cheese

Roast chicken, cashew pesto and South Australian cream cheese (gfo)

Greekish pasta salad with mixed cherry tomatoes, cucumber, South Australian olives, Yarra Valley fetta, Spanish onion and an aged Queensland balsamic dressing (gf/v)

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

Fresh seasonal, dried, pickled and exotic fruits, nuts, dips and accompaniments (df/gf/v)

Workers lunch

Select two of the following:

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion, Queensland balsamic reduction and toasted pepitas (gf/v)

Potato salad with shallots, smoked Australian speck, rainbow cherry tomatoes, local free range eggs, garden peas and creamy mayonnaise (df/gf)

Greekish pasta salad with mixed cherry tomatoes, cucumber, South Australian olives, Yarra Valley fetta, Spanish onion and an aged Queensland balsamic dressing (gf/v)

Crisp Asian salad with purple cabbage, red, green and yellow capsicum, red onion, coriander and mint, topped with fried noodles and furikake (df/v)

Add hickory smoked northern New South Wales chicken \$2 per person

Select two of the following:

Free range chicken from the rotisserie (df/gf)

Traditional Italian beef lasagne

South East Asian Kaeng pa Vegetable jungle curry (df/gf/ve/v)

Lemon and dill butter grilled Far North Queensland sweetlip fish (gf)

Accompanied with:

Warm sourdough served with black salt, Rockhampton macrobiotic sea salt, Australian redgum smoked salt, north Queensland black pepper, roasted garlic whipped butter and Victorian Mount Zero extra virgin olive oil

English Ploughman's lunch

Free range chicken from the rotisserie (df/gf)

Australian beechwood smoked ham (df/gf)

Roasted Lockyer Valley butternut pumpkin, marinated fetta, spiced chickpeas, baby English spinach, caramelised onion, Queensland balsamic reduction and toasted pepitas (gf/v)

Potato salad with shallots, smoked Australian speck, rainbow cherry tomatoes, local free range eggs, garden peas and creamy mayonnaise (df/gf)

Boiled eggs, Victorian red wax cheddar, heirloom cherry tomatoes, stuffed baby bell peppers, pickled baby onions, cucumber batons, gherkins, marinated artichokes (gf/v)

Accompanied with:

Warm sourdough served with black salt, Rockhampton macrobiotic sea salt, Australian redgum smoked salt, north Queensland black pepper, roasted garlic whipped butter and Victorian Mount Zero extra virgin olive oil

Condiments — an assortment of mustards (English, seeded, dijon) horseradish cream, roast cashew pesto (gf)

Cocktail menu

Cold canapés \$4

Sticky hoisin Victorian Duck breast with pickled cucumber and furikaki (df/gf)

Seared Sunshine Coast tuna cube with watermelon, cucumber, chilli salsa and micro basil (df/gf)

Vol-au-vent with rainbow olive, heirloom tomato, Spanish onion, New South Wales baby pearl mozzarella and opal basil (v)

Blue moon Tasmanian oysters with green nashi pear and blueberry wine vinegar (df/gf)

Spring lamb loin, pistachio pesto, sumac, marinated Spanish onion and crumbled fetta (gf)

Australian hickory smoked chicken ranch bite with Gin Gin semi dried tomato, Bronte Beechwood Smoked Crispy Bacon, Spanish onion and avocado (df/gf)

Hot canapés \$4

Broccoli, béchamel and Gruyère arancini with salsa verde mayonnaise (gf/v)

Prawn cigars with house made thousand island sauce

Beetroot and fetta arancini with pickled target beetroot and spiced beetroot aioli (gf/v)

Pork, caramelised apple and fennel sausage rolls with chilli jam (df)

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

Roasted pear and Roquefort tart with candied walnuts (v)

Australian made duck spring rolls with house made ginger plum (df)

Snapper and red pepper croquets with preserved lemon mayo (gf)

Honey soy chicken skewers, dry roasted, flavoured sesame seeds and coriander (df/gf)

Queensland chicken meatball with Tuscan tomato sauce (df/gf)

Substantial canapés \$9

Double crunch spicy prawn open taco bowl, coleslaw, mango coulis (df)

Spiced lamb loin, garden peas, zucchini, baby spinach, dill, mint, parsley and marinated fetta (gf)

Japanese curry, karaage chicken, house made Japanese curry sauce, rice and pickles

Gnocchi with roasted vegetable ratatouille and confit garlic passata (df/gf/ve/v)

Chicken slider, triple cream brie, Spanish onion jam and baby spinach on a toasted brioche bun

Cheese burger, 100% Queensland grain fed wagyu beef burger, mustard infused ketchup, salad onion, double tasty cheese and pickle on a brioche bun

Pick a stick:

//For over 300 guests, select 3

//For over 100 guests, select 2

//For under 50 guests, select 1

Yakitori wagyu beef (df/gf)

Tandoori chicken (df/gf)

Chilli and peanut swordfish (df/gf)

Korean BBQ lamb (df/gf)

Pumpkin with nam jim dressing (df/gf)

Wasabi and soy baby octopus (df/gf)

King prawn laksa (df/gf)

Oriental BBQ pork (df/gf)

— Served on saffron stock baked pilaf rice

Dessert canapés \$3.50

Chocolate caramel with red Victorian sorghum popcorn slice (v)

Mini cheesecakes — raspberry, New York, blueberry, caramel, chocolate and marble (v)

Selection of mixed petit fours (v)



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 plated

Hickory smoked northern New South Wales chicken, pickled fennel, endive and boiled eggs with a creamy mustard dressing (df/gf)

Spiced lamb loin, garden peas, zucchini, baby spinach, dill, mint, parsley and marinated fetta (gf)

Queensland prawns, mango, grilled chorizo, wild rocket, coriander and Spanish onion with a citrus vinaigrette (df/gf)

Sous vide beef with salad niçoise — heirloom cherry tomatoes, rainbow olives, green beans, kipfler potatoes, baby gem cos lettuce and quail eggs, with a niçoise dressing (df/gf)



Entrées – warm plated

Twice baked lobster tail soufflé, seafood chowder

Slow Braised pork cheeks, sweet potato mash, wilted Asian greens, master stock jus and fried leek (df/gf)

Pan seared Sunshine Coast spatchcock with citrus roasted garlic potatoes and cherry tomatoes (df/gf)

Tuscan braised beef cheeks, creamy mashed potato, blistered tomatoes and creamed cavolo nero (gf)

Mains

Twice cooked Victorian duck breast, roasted parsnips, mushrooms, wilted baby spinach and pan juices (df/gf)

Darling Downs eye fillet, honey roasted baby carrots, creamy mashed potato and a seeded mustard jus (gf)

Queensland Barramundi, charred leek, baked potatoes, blistered cherry tomatoes and macerated strawberries (gf)

Baked chicken breast, green pea risotto, baby spinach, spring onion and toasted pine nuts (gf)

Local market fish, preserved lemon mash, local wilted greens, blistered cherry tomatoes and chimichurri (gf)

Great Dividing Range King pork cutlet with creamy white polenta, olive tomato ragout and mustard cream jus (gf)

Tuscan cream chicken breast, creamy mashed potato and wilted greens (gf)

Victorian lamb rump with duo cauliflower — steak and puree, baby carrots and a dukkah demi glaze (gf)

Dessert

Chocolate Frangelico mousse, hazelnut praline and shortbread biscuits

Mango and coconut panna cotta, freeze-dried mango and candied lime syrup (df/gf)

New York blueberry cheesecake, mint and blueberry compote with lemon sherbet

Summer pavlova, mixed berries, double whipped cream and strawberry consomme (gf)

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

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

Blue — mild creamy cows' milk cheese from Milawa, Victoria

Cheddar — sweet rich classic cheese from Maffra, Victoria

Washed rind — Monti Rosso taleggio from the Adelaide Hills. Sweet, soft and buttery

Brie — Charleston triple cream made with Jersey cow milk

Sides

// \$3 per person (20 people minimum)

Creamy buttered local mashed potatoes (gf/v)

Soft creamy white polenta served with a warm heirloom tomato and mixed olive ragout (gf/v)

Baked chat potatoes, Parmesan and spring onion (gf)

Oven roasted cauliflower steaks, baby beetroot and fetta (df/gf/v)

Garlic Parmesan crusted blackened Lockyer Valley carrots (gf/v)

Grilled haloumi, local oranges, roasted pumpkin, walnuts, wild rocket, balsamic glaze and toasted almonds (gf/v)

Wilted local greens with blistered tomatoes and smoked almonds (df/gf/ve)

(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

Share menu

Minimum of 50 guests

// Main, sides & dessert \$75 per person

Mains

Select two from the following:

36-hour slow braised Australian grain fed Black Angus Beef cheeks with an intensely rich Tuscan tomato and garlic sauce from the braise (df/gf)

South East Queensland chicken, pan roasted with Thai curry, young coconut and coriander (df/gf)

Salt water Humpty Doo Queensland barramundi – sustainably sourced, with dijon mustard, thyme and a lemon cream sauce (gf)

Slow cooked Victorian lamb shoulder with a dry spice rub, served with pan juices (df/gf)

Sides

Select three from the following:

Additional sides \$4 per side

Creamy buttered local mashed potatoes (gf/v)

Soft creamy white polenta served with a warm heirloom tomato and mixed olive ragout (gf/v)

Baked chat potatoes, Parmesan and spring onion (gf)

Oven roasted cauliflower steaks, baby beetroot and fetta (df/gf/v)

Garlic Parmesan crusted blackened Lockyer Valley carrots (gf/v)

Grilled haloumi, local oranges, roasted pumpkin, walnuts, wild rocket, balsamic glaze and toasted almonds (gf/v)

Wilted local greens with blistered tomatoes and smoked almonds (df/gf/ve)

Dessert

Select two from the following:

Chocolate Frangelico mousse, hazelnut praline and shortbread biscuits

New York blueberry cheesecake, mint and blueberry compote with lemon sherbet

Summer pavlova, mixed berries, double whipped cream and strawberry consomme (gf)

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

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

Blue – mild creamy cows' milk cheese from Milawa, Victoria

Cheddar – sweet rich classic cheese from Maffra, Victoria

Washed rind – Monti Rosso taleggio from the Adelaide Hills. Sweet, soft and buttery

Brie – Charleston triple cream made with Jersey cow milk



Food stations

Charcuterie grazing station

\$18 per person

Charcuterie is a French tradition and is the art of preparing and presenting cured meats, meat products, cheeses, breads, nuts, pickles, capers, fresh fruits, berries chutneys, and preserves.

Cheese and chocolate cart

\$18 per person

Soft, ripe, aged and hard cheeses, fresh fruits, berries, honey, maple syrup, nuts, dark, white and milk chocolate, Persian fairy floss, Nutella, salted caramel, dried and pickled fruit and fruit compote.

Asian street food *\$18 per person*

Bring the vibrance, colour and aroma of Asia into your event with these authentic street snacks. Old favourites include vegetable, prawn and wagyu beef gyoza, pork & chive and chicken & mushroom dumplings and an assortment of hand-picked local Asian bites. All served with an array of Asian inspired accompaniments.

Spiced rum and honey baked ham station *\$16 per person*

Wood smoked free range Australian ham, baked and served with our dijonaise thickened pan juices on a mini flour bun.

Paella station *\$18 per person*

Traditional Spanish paella, where the land meets the sea. Diced chicken thigh, Spanish chorizo, fish, prawn, clam, mussel, squid, peas, carrot, onion, celery, shallots, corn, capsicum and beans, finished with a saffron seafood paella stock and bomba short grain rice.

Seafood station *\$40 per person*

Tasmanian blue moon oysters, Mooloolaba king prawns, cold smoked trout and South Australian cream cheese roulades, Sunshine Coast tuna tataki, gravlax salmon, lemon, lime, seafood sauce, specialty vinegars and accompaniments with fresh crusty sourdough.

Traditional gelato

\$16 per person

Strawberry cheesecake, dark chocolate, lemon & crème fraîche and pistachio.

Crazy ice cream bar

\$18 per person

Chocolate fudge brownie, malted vanilla, butter pecan, salted caramel and strawberry shortcake.

Served with:

Hot fudge sauce, smashed Oreos, peanut brittle, mini marshmallows, mixed berries, pretzel bits and rum soaked raisins.

Beverage Packages

Pearl selection

// 2 Hours \$29 per person
 // 3 Hours \$37 per person
 // 4 Hours \$44 per person
 // 5 Hours \$50 per person
 // 6 Hours \$56 per person

Charles Ranville Crémant
 De Bourgogne Ranville
 (Burgundy, 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
 Lager Draught

Byron Bay Lager Draught

Cider

Soft Drinks & Juices

Ruby selection

// 2 Hours \$37 per person
 // 3 Hours \$45 per person
 // 4 Hours \$52 per person
 // 5 Hours \$58 per person
 // 6 Hours \$63 per person

Please select two white and two red wines

Charles Ranville
 Crémant De
 Bourgogne Ranville
 (Burgundy, France)

Babich Black
 Sauvignon Blanc
 (Marlborough, NZ)

Native Terre di Chieti
 Cantina Tollo Pinot
 Grigio (Abruzzo, Italy)

Ross Hill Chardonnay
 (Orange, NSW)

Babich Rosé
 (Marlborough, NZ)

Motley Cru Shiraz
 (Central Victoria, VIC)

Cantina Tollo
 Sangiovese (Terre
 di Chieti, Italy)

Lamura Nero d'Avola
 (Sicily, Italy)

Irvine Merlot
 (Eden Valley, SA)

Boags Premium Light

Valley Hops
 Exhibitionist Tropical
 Ale Draught

Valley Hops
 Diehards Lager

Draught Byron Bay
 Lager Draught

Cider

Soft Drinks & 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 one white and one

red wine

GH Mumm Grand
 Cordon NV

Maison Saint
 AIX Rosé
 (Provence, France)

Quartz Reef
 Pinot Gris (Central
 Otago, NZ)

Singlefile Denmark
 Family Reserve
 Chardonnay
 (Denmark, WA)

La Roche Chablis
 (Burgundy, France)

Seville Estate
 Pinot Noir (Yarra
 Valley, VIC)

St Hugo GSM
 (Barossa Valley, SA)

Turkey Flat Grenache
 (Barossa Valley, SA)

Premium First
 Pour Spirits

Boags Premium Light

Valley Hops
 Exhibitionist
 Tropical Ale Draught

Valley Hops Diehards
 Lager Draught

Byron Bay
 Lager Draught

Stone & Wood

Cider

Soft Drinks & Juices



